



# CRYSTAL RIDGE WEDDINGS 2024



Your Exclusive Wedding Journey Begins Here!

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Williams Ridgehouse Restaraunt

Chef William Burridge

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Say I do... 



## *Our Property*

With breathtaking views of the Sheep River Valley and the Canadian Rockies, the Clubhouse at Crystal Ridge in Okotoks is an ideal choice for your event, just minutes from South Calgary. Offering full catering services and stunning vistas of the Crystal Ridge Golf Course, our venue features three fireplaces and a spacious dance floor for an elegant atmosphere. The modern design and decor ensure a relaxing ambiance for you and your guests to enjoy. Just minutes west of Calgary, Crystal Ridge provides the perfect backdrop for couples seeking a personalized wedding experience amidst beautiful mountain views. Our dedicated staff and culinary teams are ready to create a once-in-a-lifetime event for you, complete with patios, decks, and manicured grounds by the pond, making it the unrivaled location for your special day.



# Rooms

## CRYSTAL RIDGE GUEST CAPACITY:

120 seated dinner guests

150 Ceremony guests

50- 80 guests (ideal)

With three versatile event spaces to accommodate your event, along with a stunning outdoor ceremony location in Crystal Grove, Crystal Ridge offers a range of options for your event.

Our award-winning Chef crafts customizable menus tailored to your preferences, ensuring a perfect meal for your occasion. Let us assist you in planning and preparation, ensuring every detail is meticulously attended to.

Thank you for considering Crystal Ridge for your special event.



# The Culinary Experience

Please refer to the Weddings Menu for the full offerings

Indulge in the extraordinary culinary creations of our acclaimed Chef, William Burrige, celebrated as Okotoks' local hero with over 20 years of culinary expertise.

At Williams Ridgehouse Restaurant, Chef William and his culinary team invites you to experience his renowned artistry firsthand. We invite you to meet with Chef William prior to your event, to arrange your personalized culinary taste testing for a nominal fee and coordinate the details for your special day.

This exclusive service ensures that your wedding is not just an event but an unforgettable culinary journey tailored to your tastes and preferences.



# Wedding

## MENU 2024



Williams Ridgehouse Restaraunt

Chef William Burrige

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# Plated Service Dinners

**\*THIS IS JUST A GUIDE\***  
**MENUS ARE CUSTOMIZABLE - PRICES VARY ACCORDING TO MENU SELECTION**

*\$57/guest*

STARTERS: Choice of one

- Roasted Red Pepper Bisque in a Puffed Pasty Dome
- Tossed Salad of Garden Greens with Raspberry and Truffle Vinaigrette
- Asiago Caesar Salad with Freshly Baked Herbed Croutons
- Baby Leaf Spinach topped with Cranberries, Mandarin Orange Sections and Balsamic Dressing
- Greens with Roasted Beet and Goat Cheese Crumble Wild Berry Dressing

STARCHES: Choice of one

- Rosemary Oven Roasted Potatoes
- Saffron Basmati Rice
- Roasted Garlic Creamy Whipped Potatoes
- Chateau Potatoes

(All plated dinners are accompanied by a medley of the Chef's seasonal vegetables)

ENTREES: Choice of one

- Chicken Supreme with Wild Mushroom Demi
- Prime Rib Served with Au Jus and Yorkshire Pudding - Add \$10/person
- Maple bourbon marinated salmon with Five Onion Marmalade
- Tuscan Chicken breast stuffed with Goat Cheese and Sundried Tomato peppercorn sauce
- Beef Wellington - Add \$15 / person
- AAA New York with a Port Wine Jus

DESSERTS: Choice of one

- Chocolate and Vanilla Crepes -
- New York Cheesecake with Berry Compote -
- Warm Brownie Pie -
- Apple Caramel Crisp Served with Baileys Cream-

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# Buffet Dinners

\$57/guest

ALL BUFFETS ARE SERVED WITH:

- Artisan Greens Plus Plus 3 Chef's Choice Dressing
- Caesar Salad

Would you like any further assistance with these items?

SALADS: Choice of two

- Curry Salad with Seven Grains and Cranberries
- Roma Tomato and English Cuke
- Mediterranean Greek
- Tomato & Artichoke with Herb Citrus Vinaigrette
- Italian Pasta with Bell Peppers
- Marinated Vegetables
- Baby Leaf Spinach
- Sliced Red Onion, Mushrooms, Topped with Roasted Walnuts, Mandarin, and Goat Cheese

STARCHES: Choice of one. Add extra starch \$2/guest

- Rosemary Oven-Roasted Potatoes
- Garlic Chive Mashed Potatoes
- Rice Pilaf
- Dauphinoise Potatoes
- Rose Sauce Pasta

CARVED: Choice of one

- Roasted AAA Baron of Beef Served with Aged Port Demi
  - Honey Glazed Baked Ham with Pineapple Maple Sauce
  - Pepper-crusted Prime Rib of Beef, Au Jus, and Yorkshire pudding (Add \$10/guest).
- Please let us know to what degree of 'doneness' you would like your beef.

ENTREES: Choice of one

- Chicken Breast topped with Wild Mushroom Demi
- Pan Seared Salmon with lemon dill
- Peppered Beef Tenderloin topped with Wild Mushroom Sauce (Add \$7 / guest)
- Pork Loin stuffed with Apple Rosemary Stuffing Served with Pork Jus
- Cedar Plank Salmon with 5 Onion Marmalade
- Turkey with Apple Sage Stuffing

DINNERS:

- All are accompanied with: Fresh Baked Dinner Rolls, Butter, Chef's Fresh Seasonal Vegetables.
- Selection of Cakes and Pies
  - Coffee and Tea Station

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# Appetizers & Late Night Snacks

Choose from our fine selection of pre-meal and late night snacks and treats to complete your evening with us.  
(\* items are by the dozen)

Garden Quiche*	\$20	Double Smoked Bacon Wrapped Scallops* Market Price	
Herb Boursin Wonton Crisps*	\$20	Spinach, Tomato and Feta Purses*	\$20
Hoisin Ginger Shrimp*	\$22	Smoked Salmon Pinwheels*	\$19
Satay Skewers (Chicken/Beef) *	\$24	Sun Dried Tomato & Mushroom Pockets*	\$20
Smoked Salmon Blinis*	\$26	Pear & Blue Cheese Celery Boats*	\$19
Fresh Shucked Oysters*	Market Price	Saltimbocca Shrimp*	\$36
Balsamic Bocconcini*	\$18	Vegetarian Spring Rolls*	\$17
Lobster Stuffed Mushroom Caps* Market Price		Shrimp Mousse on Cucumber Slices	\$19
Smoked Salmon Mousse on Celery* \$19		Hot Lobster Tarts*	market price
Crispy Lamb Chops & Mint Jelly* Market Price		Bruschetta Bread Bowl	\$46
Jumbo Shrimp Tower (100)	\$230	Seasonal Vegetable Tray	\$4.00/person
		Fresh Fruit Tray	\$4.25/person
		Domestic & Imported Cheese Platter	\$5.75/person

## Late Night Snacks

Assorted Cold Cuts & Buns \$8.50/person

Pizza Buffet - Your Choice of 3 pizzas: Pepperoni, Ham & Pineapple, Cheese, Vegetarian, Meat Lovers, Buffalo Chicken, or Pear & Blue Cheese - \$10.95/person

Slider Buffet - 3 types of sliders: Mini Classic Burger, Cajun Shrimp Sliders, and/or Crispy

Smoked Port Belly \$13.95/person

Build Your Own Poutine Bar - Hand Cut Fries & Crispy French Fries, Squeakers Cheese Curds,

### Cake Cutting Services

We would be happy to cut, plate and garnish your wedding cake to present to your guests \$4/person

## Bankquet Bar Prices

Standard Bar Services Include but are not limited to:

Pop & Juice	\$2.50
Domestic Beer	\$6.25
House Highballs	\$5.75
House Wines (6/9)	\$6/\$9
Premium Highballs	\$5.75

Serves 30 people

Liquor Punch	\$170
Champagne Punch	\$130
Non-Alcoholic Punch	\$75

At Crystal Ridge, we recognize that every wedding is unique, with its own set of desires and requirements. We are delighted to have a personalized discussion with you to understand your needs thoroughly, ensuring we can exceed your expectations and bring to life a celebration that reflects your individual dreams and vision.