

WEDDINGS AT

Blue Devil Golf Club
South Calgary



The Links of GlenEagles
Cochrane



PLAYGOLF CALGARY

2019

Photo by: Haley Shandro

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MEET OUR COORDINATOR

Rosemary Atkinson



(Rosemary pictured on the right, with her daughter, Andrea, at her wedding)

Hi, I'm Rosemary!

Play Golf Calgary's Wedding and Events Coordinator of 16 years! I have had the privilege of coordinating hundreds of weddings and events at two of our beautiful venues, The Links of GlenEagles, and Blue Devil Golf Club! I love customizing each couple's experience to ensure we create the best memories together. To the future newlyweds, I look forward to working with you to make your dreams come true!

Let's set up a time to meet!

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@bluedevilweddings @weddingsatglenelagles



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STEP 1 - CHOOSE YOUR VENUE

Blue Devil Golf Club



Our South Ceremony Venue -Ceremony Charge \$1000

Located in the serene river valley of Fish Creek Park, Blue Devil Golf Club is the perfect place for you to say "I do!". Our antique gazebo inside our natural amphitheater sets the stunning stage for your guests to watch you tie the knot! With Fish Creek Park and our manicured greens in the backdrop, there will be endless amounts of elegant photo ops! The uniqueness of this space will leave everyone in awe, it really is "*a little heaven on earth*". You are invited to come and see for yourself!

Our South Reception Venue -Room Charge Starts At \$1000

Our modern indoor reception space flaunts our large picture windows and high detailed ceilings, with beautiful views of surrounding Fish Creek Park and the golf course itself. Our stone fireplace is a perfect touch of added warmth to romance your event. Offering two separate spaces, Atkinson Hall and Salvail Salon, ensuring the ability to fit groups of any size up to 330 guests. We are excited to show you why you will love our space!



STEP 1 - CHOOSE YOUR VENUE

The Links Of GlenEagles



Our North Ceremony Venue

-Ceremony Charge \$750

Looking over the Bow River Valley, with panoramic views of the Rocky Mountains, The Links of GlenEagles is perfect for couples looking to stay local, with a sprinkle of 'destination'. You and your guests will revel in the views of the luscious green fairways and vistas that can be seen from 50 miles in all directions. It's a breathtaking setting worthy of the most important day of your life. Get the beautiful destination scenery without the destination travel! Let's book a showing, we can't wait to show you the view!

Our North Reception Venue

-Room Charge Starts At \$1000

Our indoor reception space, The Terrace Room, boasts large windows throughout, showcasing our manicured golf course, panoramic views of the Canadian Rockies, and stunning sunsets. The room flaunts handcrafted oak, and stone fireplace(s) to create an intimate atmosphere for you and your guests! This space can accommodate groups of any size up to 250. Come check it out!



STEP 2 - CHOOSE YOUR SERVICE EXPERIENCE

Pick Your Service Experience!

Blissful Service - Under 80 Guests With a Buffet

A great option for smaller weddings. You and your guests of your choice set up the decor and the ceremony site exactly how you envisioned it. Our Food and Beverage Manager will work with you reassuring the final touches coordinating the ceremony with you. For Blissful, we offer behind the bar service for your guests along with self-poured wine bottles on each table if selected. If appetizers are chosen, they are placed on a side table to ensure guests can take as they please, and our spectacular buffet dinner is sure to continue table talk for your guests.

Heavenly Service - 80 Guests and Above With a Buffet

For Heavenly Service, our dedicated Wedding Co-ordinator, Rosemary, is there every step of the way. She will coordinate your ceremony and ensure a flawless evening working hand in hand with you, your bridal party, the MC, and the DJ. Rosemary brings you her 20 years of experience in wedding planning. We want to make you feel comfortable with your big day and we know that you're busy! So, we will set up your room and ceremony decor to your exact outline for you! We provide walk around service with your appetizers, and provide a wine pour for your guests during the night. Bar service is available throughout the evening for everyone to enjoy! Lastly, our buffet dinner is made with passion by our chef to ensure everyone enjoys their meal.

Exquisite Service - 80 Guests and Above With Buffet or Plated

We want you and your guests to feel like royalty! You receive the same great experience as our 'Heavenly Service' with the addition of a dedicated planning session with Rosemary. No need to hire a Wedding Planner! During your planning session, Rosemary will share with you the latest trends as well as all of the great ideas she has seen throughout her 20 years in the industry! She will use her experience coordinating hundreds of weddings to show you what might work best and pitfalls to avoid. Rosemary has an exclusive list of recommended suppliers that we have worked with many times in the past and highly recommend. In addition, we will make your room look that much more special with chair covers and sashes included, just pick your perfect colour!

STEP 3: CHOOSE YOUR CULINARY EXPERIENCE

Pick Your Buffet Culinary Package!

Buffet Culinary 'A'

Entree - *Choose one from 'A'*
Starch - *Choose any two*
Salads - *Choose any three*
Dessert - *Chef assorted selection*

Buffet Culinary 'B'

Appetizer - *Choose any four*
Entree - *Choose one from 'A' or 'B'*
Starch - *Choose any two*
Salads - *Choose any three*
Dessert - *Chef assorted selection*
Midnight Lunch - *Choose any two*

Buffet Culinary 'C'

Appetizer - *Choose any four*
Entree - *Choose one from 'A', 'B', or 'C'*
Accompanying Entree - *Choose one*
Starch - *Choose any two*
Salads - *Choose any three*
Dessert - *Chef assorted selection*
Midnight Lunch - *Choose any two*

Pick Your Entree As Per Culinary 'A','B','C'

choose one if culinary 'A','B', or 'C'

Buffet
Culinary
'A', 'B' or 'C'

Roast of Ham
with brown sugar and maple glaze

Alberta Roast of Beef
herb & mustard crusted, slow roasted to your taste served with
demi glaze

choose one if culinary 'B' or 'C'

Buffet
Culinary
'B' or 'C'

Crusted Pork Roast
sweet and savory crusted pork roast, caramelized with a brown
sugar and red wine reduction

Honey Bourbon Glazed Brisket
fall off the bone, sweet glazed roasted beef brisket

choose one if culinary 'C'

Buffet
Culinary
'C'

Cracked Pepper Strip Loin
rubbed with a pepper mix then slow roasted, served with a 3 peppercorn demi glaze

Alberta Prime Rib 
seared and rubbed with mixed herbs and spices, served with a cabernet demi glaze

Roast of Bison
slow roasted, top roast, fresh herbs and spiced rum, garnished with a blueberry
compote

Pick One Accompanying Entree As Per Culinary 'C'

choose one if culinary 'C'

Buffet Culinary 'C'

Maple Butter Salmon or Citrus Salmon

salmon fillet pan seared, roasted and glazed with maple butter or roasted with orange & lime



Salmon Wellington

garlic & herbs with baby spinach stuffed in a puff pastry & finished with a fresh dill cream sauce

Stuffed Pork Loin

slow roasted and stuffed with apples & cranberry infused with fresh herbs

Champagne Roasted Chicken

herb roasted chicken breast with a mushroom champagne cream sauce

Balsamic Glazed Chicken

roast chicken in a balsamic demi sauce

Stuffed Breast of Turkey

with apple sage stuffing, with an orange cranberry sauce

Sausage and Chicken Jambalaya

roasted sausage and chicken blended with rice, tomatoes and peppers with Louisiana spices

choose one as a substitution if culinary 'A', 'B', or 'C'

Vegetarian Substitutions

Vegetarian Ravioli

mushroom and herb ravioli or roasted butternut squash ravioli with an indulgent rustic tomato arrabiata sauce

Potato Gnocchi Sorrento with Mushroom

potato gnocchi, browned with olive oil and sage

Vegetable Curry

vegetables sauteed in a traditional yellow curry

Vegetable Ratatouille

traditional French Provencal stewed vegetables

Pick Your Sides & Desserts As Per Culinary 'A','B','C'

choose **TWO** side starches if culinary 'A', 'B', or 'C'

Buffet
Culinary
A', 'B' or 'C'

- Roasted Baby Potato with Herbs
- Rustic Garlic Mashed Potatoes
- Roasted Garlic Scalloped Potatoes
- Duo of Roasted Heirloom Potatoes & Roasted Sweet Potatoes
- Wild Rice Pilaf
- Garlic & Wild Mushroom Rice
- Chef's Choice Seasonal Vegetables (Included in all options)

choose **THREE** side salads if culinary 'A', 'B', or 'C'

Buffet
Culinary
A', 'B' or 'C'

- Crisp Garlic Caesar
- Market Baby Greens
- Roasted Mediterranean Vegetable Salad with Red Wine Balsamic
- Sun dried Tomato and Oregano Pasta Salad
- Red Skin Potato Salad
- Spicy Asian Salad
- Baby Spinach with Lemon Basil Vinaigrette
- Tomato and Bocconcini

assorted selection of desserts if culinary 'A', 'B', or 'C'

Buffet
Culinary
A', 'B' or 'C'

Chef inspired choices of a decadent selection of cakes, tortes, squares, French patisserie & house designed desserts, tarts, chocolates, candies and petite fours.

Pick Your Appetizers & Midnight Lunch As Per Culinary 'B' & 'C'

choose **FOUR** appetizers if culinary 'B' or 'C'

Buffet/Plated
Culinary
B or C

Hot Selections

- Brie & Cranberry Stuffed Pastry
- Chalupas
- Pan Seared Blackened Cod
- Lamb Satay
- Pork Pot Stickers
- Shrimp & Crab Stuffed Mushroom Caps
- Seared Pork Crostini
- Shumai Dumplings
- Vegetarian Samosa
- Mini Beef or Chicken Skewers
- Pan Seared Bacon Wrapped Scallops
- Micro Sliders
- Gourmet Flatbreads

Cold Selections

- Citrus Jumbo Prawns
- Milk Chocolate Covered Strawberries
- Roasted Wild Mushroom Tapenade
- Thai Style Rice Paper Vegetable Wraps
- Smoked Salmon Crostini
- Red Wine and Aged Balsamic Garlic Bruschetta
- Mix Sushi and California Rolls
- Bocconcini and Heirloom tomatoes on Biscuits

choose **TWO** midnight lunch eats if culinary 'B' or 'C'

Buffet/Plated
Culinary
B or C

International Cheese Board

oka, champfluery, chevrita, smoked & traditional cheddar, camembert le rustique, limburger halali, brie Claudel, Roquefort and jarslberg

Gourmet Artisan Wraps and Buns

garlic roasted turkey, pastrami, black forest ham and salami. Made with sauteed onions & peppers, heirloom tomatoes, flavored aioli, and artisan cheeses

Gourmet Dips and Spreads

red pepper and traditional hummus, flavored cream cheeses, bruschetta, antipasto, with french baguettes, flatbread and pita chips

Seasonal Fruit OR Vegetable Board

mixed fruit with our house made yogurt dip OR mixed vegetables, dill & hummus dips

selections are subject to change depending on availability

STEP 3 - CHOOSE YOUR CULINARY SELECTION

make your experience even more elegant with a plated meal

Pick Your Plated Culinary Package!

Plated Culinary 'A'

Sorbet - *Chefs choice*
Main Course - *Choose one from 'A'*
Dessert - *Choose one*

Plated Culinary 'B'

Appetizer - *Choose any four*
First Course - *Choose any one soup or salad*
Sorbet - *Chefs choice*
Main Course - *Choose one from 'A' or 'B'*
Dessert - *Choose one*

Plated Culinary 'C'

Appetizer - *Choose any four*
First Course - *Choose any one soup or salad*
Second Course - *Choose one from 'C'*
Sorbet - *Chefs choice*
Main Course - *Choose one from 'A', 'B', or 'C'*
Dessert - *Choose one*
Midnight Lunch - *Choose any two*

Pick Your First Course As Per Culinary 'B' & 'C'

(select one soup OR one salad)

choose one soup if culinary 'B', or 'C'

Plated
Culinary
'B' or 'C'

Roasted Butternut Squash
with crispy sage leaves

Roasted Tomato Basil
classic tomato

Seafood Bisque
shrimp, salmon, clams & potato

Creamy Caramelized Leek & Maple Bacon
with roasted garlic & maple glazed bacon

OR

choose one salad if culinary 'B' or 'C'

Plated
Culinary
'B' or 'C'

Market Greens
seasonal vegetables, house vinaigrette

Quinoa Mediterranean Salad
sweet roasted bell peppers, red onions, heirloom cherry tomatoes and cucumber.
Finished with feta, Kalamata olives and aged balsamic vinaigrette

Caesar Salad
crisp romaine hearts, creamy garlic dressing, crisp bacon and a parmesan crostini

Red Wine Poached Pear
baby greens, poached pears, black sesame & aged white cheddar with balsamic

Baby Spinach
strawberries, mandarin orange segments, portabella mushrooms, roasted sweet
pecans finished with parmesan and a lemon basil vinaigrette

Tomato and Bocconcini
heirloom tomatoes and bocconcini with baby and micro greens, completed with aged balsamic,
olive oil, capers and fresh herbs

Pick Your Second Course As Per Culinary 'C'

choose one second course if culinary 'C'

Plated
Culinary
'C'

Ravioli Trio

Roasted butternut squash, mushrooms and herbs, and braised beef, with a rose sauce

Melon Proscuitto

Prosciutto wrapped melon and bocconcini with a balsamic glaze

Seared Scallops

Beurre blanc and prosciutto



Crab Cakes

Finished with a sweet cajun butter dressing

Tapas Terzetto

Classic bruschetta, olive and bacon tapenade, chorizo and roasted heirloom tomatoes

Sorbet Included As Per Culinary 'A', 'B', 'C'

chefs choice selection sorbet if culinary 'A', 'B', or 'C'

Plated
Culinary
'A', 'B' or 'C'

Fruity & Citrus

your guests are served a fruity and citrus sorbet course prior to entree to cleanse the palate, included in your plated dinner service

for plated appetizers & midnight lunch options refer back to page 8

Pick Your Main Course As Per Culinary 'A', 'B', 'C'

All served with artisan rolls, chefs choice of potato & vegetables, coffee & tea

choose one if culinary 'A', 'B', or 'C'

Plated
Culinary
'A', 'B' or 'C'

- Alberta Roast of Beef
herb & mustard crusted, slow roasted to your taste served with au jus
- Supreme Roast of Chicken
slow roasted and finished with a sun dried tomato oregano reduction

choose one if culinary 'B' or 'C'

Plated
Culinary
'B' or 'C'

- Italian Crusted Chicken Breast & Jumbo Garlic Prawns
lightly crusted chicken breast with Italian herbs and asiago, topped with a white wine béchamel, accompanied by jumbo garlic prawns

- Braised Short Ribs
champagne sauteed mushrooms, red wine caramelized onion, thyme infused demi glaze

- Moroccan Rack of Lamb with Garlic Aioli
roasted lamb racks infused with Moroccan spice and garlic aioli

- Citrus Grilled Salmon Hollandaise
grilled salmon, drizzled with grapefruit, and an orange infused hollandaise

choose one if culinary 'C'

Plated
Culinary
'C'

- Alberta Prime Rib 
red wine demi glaze and traditional mini English Yorkshire pudding

- Bacon Wrapped Filet Mignon & Seared Scallops
bacon wrapped filet mignon topped with red wine bordelaise reduction with pan seared scallops and cajun butter sauce

- Beef Tenderloin & Crab Legs
tenderloin topped with a wild mushroom sauce, served with grilled crab legs delicately finished with lemon butter

*Vegetarian plates also available - refer to page 6 for substitution options *

Pick Your Dessert As Per Culinary 'A', 'B', 'C'

choose one if culinary 'A', 'B', or 'C'

Plated
Culinary
'A', 'B' or 'C'

Chocolate Truffle Mousse Cake
fresh cream and seasonal berries

Berries and Champagne Sabayon
seasonal berries combined with a sweet and light Champagne Sabayon custard,
drizzled with melted Lindt milk chocolate

Duo of Wine Poached Pear
with a sweet caramel reduction and seasonal berry coulis

New York Cheesecake couple's travel
drizzled with a seasonal berry coulis

Individual Chocolate Fondue
melted Lindt chocolate surrounded by an array of fresh fruit & treats

STEP 4 - CHOOSE YOUR REFRESHMENTS

Pick Your Beverage Needs

Cash Bar

to each their own! A full bar service available for the guests at their own charge

Drink Tickets

treat your guests to a drink or two on you!

Toonie Bar

a great option for balancing the wedding budget with etiquette. Applicable when guests contribute \$2.00 per drink and the host pays for the final bill

Host Bar

who doesn't love an open bar?

Final bill is paid for in full by the Bride and Groom

Beverage Package

make it super easy and go with one of our bar packages!

Additional Options

fruit punch - \$175 (per bowl - 120 people)

coffee & tea service - \$100 (per large urn & selection of teas - 75 people)

Cash Bar Pricing

Spirit House Brands	\$6.50
Spirits Premium Brand	\$7.00
Cocktail	\$8.00
Domestic Beer	\$6.50
Imported Beer	\$7.00

House Wine 5oz Glass	\$8.00
Bottled Wine	List
Virgin Cocktails	\$3.50
Soft Drinks & Juice	\$3.00

Beverage Packages

Package 'A'

House Red & White Wine
Selection of Domestic Beer
Spirits- House Brands
Non-Alcoholic Punch & Pop

4 Hour Reception	\$26.00
6 Hour Reception	\$28.00
8 Hour Reception	\$30.00

Package 'B'

House or Premium Red & White Wine
House Sparkling Wine
Selection of Beer
Spirits- House and Premium Brands
Non-Alcoholic Punch & Pop

4 Hour Reception	\$31.00
6 Hour Reception	\$33.00
8 Hour Reception	\$35.00

Our White Wine Cellar

ask about our bubbly options!

house

Casa Silva Sauvignon Blanc, Chile - \$30

pale yellow with green hues. On the nose, fresh with aromas of honeydew melon. on the palate, great acidity with notes of mangos, kiwi and pink grapefruit

Marrenon Les Grains Chardonnay, France - \$33

exotic notes of pineapple and citrus fruits with a full mouth feel.

Tenuta Maccan Pinot Grigio, Italy - \$33

a fine and delicate aroma with floral notes. A light sensation of white fruit with a bright freshness

Borsao Rose, Campo De Borja Do Spain Grenache - \$33

melon, animal cracker and tropical fruit aromas lead to a plump but solidly fresh palate, with a light pepper finish!

Fetzer Gewurztraminer, Northern California - \$34

made with traditional gewürztraminer taste profile so it's just a bit sweet with crisp acidity. there are aromas of tangerine, mango & orange spice joined by pineapple & a bit of cinnamon.

*Package A

special order

Protea Chenin Blanc, South Africa - \$37

green apricot, pear drop and tangerine fruit aromas vie for prominence on a somewhat shy nose.

Protea Dry Rose, South Africa - \$37

a vivacious mouthful of juicy strawberry and cherry flavor, along with stone fruit.

Seven Terraces Sauvignon Blanc, New Zealand - \$38

This wine has vibrant fruit aromas of ripe gooseberries, citrus fruits, red capsicums, and passion fruit.

J. Lohr Cypress Chardonnay, USA - \$39

aromas of Meyer lemon, lite peach, and ripe orange, which are complemented by citrus flavours.

Zenato Pinot Grigio, Italy - \$40

refreshing and soft with a smooth dry finish, with a zesty delicate bouquet

*Package B

Our Red Wine Cellar

house

Santa Carolina Reserva Merlot, Chile - \$31

very spicy, rich yet elegant with licorice, chocolate, cherries, plum & tobacco on the nose

Casa Silva Cabernet Sauvignon, Chile - \$31

elegant aromas of red fruit and spices. With a round structure and nicely balance on the palate.
notes of chocolate and black cherries.

Portillo Pinot Noir, Argentina - \$33

the nose is delighted with notes of cherries fruity aromas, with a soft finish

Ecologica Malbec, Argentina - \$33

you will love this excellent example of an Argentine Malbec. It is full bodied, deep and rich
flavours of red berries complemented with allspice and smooth, firm tannins. To top it all off – it's Organic!

Delibori Bardolino, Italy - \$36

delicately fruity and fragrant with notes of cherries, strawberries and raspberries and red currant.

this wine pairs well with anything in a tomato based sauce, and with red meat

*Package A

special order

Stonecap Cabernet Sauvignon, USA - \$38

this wine is redolent with black cherry and currants that combine with toasty oak, chocolate and spice

Aguaribay Malbec, Argentina - \$38

aromas of ripe cherries, combined with a hint of vanilla to give the wine elegance

Gnarled Vine Merlot, California - \$40

totally dry with plenty of richness of cherry, black currants and blackberry

flavours finished with a edge of sweet herbs, anise and roasted coffee

Ara Pathway Pinot Noir, New Zealand - \$41

sweet blackberry fruit aromas with rich spice notes finished with a note of strawberry & ripened cherry

Fiorini Chianti, Italy - \$42

well balanced, medium bodied and fruit forward with flavors of cherry, dried herbs, earthy notes.

*Package B

STEP 5 - ADDITIONAL CULINARY SELECTIONS

surprise your guests with a delicious and memorable specialty station!

Savoury Stations - additional

Trio of Sliders - \$17 per person

an interactive build your own slider station with house made grilled pork, all beef patties, or brisket. With pickled slaw, bbq aioli, sriracha hot sauce aioli, artisan cheeses and caramelized onions

Poutine Station - \$17 per person

french fries and sweet potato fries with a traditional beef gravy and cheese curds. Topped with blended shredded cheese, garlic sausage, pulled chicken, beef brisket, green onion and sour cream.

Taco Station - \$17 per person

soft and hard taco shells warm and ready to be filled with texas rice, beans and all the fixings with your choice of pulled pork, pulled chicken or ground beef

Gourmet Flatbread Station - \$15 per person

chef inspired choices

Charcuterie Station - \$21 per person

a traditional cheese board with a mix of oka, champfleury, chevrita, rondoux triple crème, smoked and traditional cheddars with artisan crackers and preserves. Accompanied by gourmet dips and spreads, and a cold bistro deli board with mixed meats.

Sweet Dessert Stations - additional

Penny Candy Bar - \$8 per person

a decorative set-up of rustic jars full of old fashioned and new penny candies which includes take away baggies for your guests

Cookies and Milk Bar - \$8 per person

an assortment of in-house baked cookies (chocolate chip, monster, oatmeal raisin, double chocolate, and white chocolate macadamia). Served with your choice of chilled milk, chocolate milk or hot chocolate

Chocolate Fountain - \$9 per person

a 4 tier Lindt chocolate fountain with fruit and other assorted sweets

*Only available at The Links of GlenEagles

FOR SOMETHING DIFFERENT

switch it up and do brunch for something fun and unique!

Brunch Buffet

Included In The Standard Buffet - \$45 per person

Roast of Beef with a Traditional Pan Jus

Scrambled Eggs with Aged Cheddar

Traditional Eggs Benedict

Home Style Hash Browns

Maple Pepper Bacon

Maple Sausage

Two Salads (from dinner selection)

Assorted Fruit Tray

Traditional Cheese Board with Artisan Crackers and Preserves

Cold Bistro Deli Board with Assorted Artisan Buns, Mustards and Flavored Aioli

Assorted Dessert Station

Option for Second Carving Station - add \$5 per person

Roasted Honey and Maple Glazed Ham

Option to Substitute Prime Rib for Roast Beef - add \$15/person

Prime Rib with a Traditional Demi Glaze

Specialty Brunch Stations

French Toast Station - \$8 per person

our house made syrups (maple, berry, cinnamon maple); seasonal fruits, whip cream, powdered sugar and compound butter

Omelet Station - \$8 per person

two egg omelets, cheese blends, toppings (back bacon, maple pepper bacon, tiger prawns, bell peppers, mushrooms, onions, and tomatoes)

Crepe Station - \$8 per person

seasonal fruits, house made syrups (maple, berry, cinnamon maple), whip cream, powdered sugar and compound butter, cheese blends and assorted fresh toppings

YOUR WEDDING WORKSHEET

CHECK OFF YOUR EVENT SELECTIONS!

STEP 1: CHOOSE YOUR VENUE

NORTH

Ceremony - The Links of GlenEagles

Reception - The Links of GlenEagles

SOUTH

Ceremony - Blue Devil Golf Club

Reception - Blue Devil Golf Club

STEP 2: CHOOSE YOUR SERVICE EXPERIENCE

Blissful

Heavenly

Exquisite

(only option for plated)

STEP 3: CHOOSE YOUR CULINARY EXPERIENCE

buffet A

plated A

buffet B

plated B

buffet C

plated C

STEP 4: CHOOSE YOUR REFRESHMENTS

beverage extras:

cash bar

host bar

toonie bar

package A

beverage tickets

package B

STEP 5: ADDITIONAL CULINARY OPTIONS

specialty stations & extras:

SERVICE & CULINARY PRICE CHART

Service Experience

Culinary Experience

Blissful
(buffet)

Heavenly
(buffet)

Exquisite
(buffet/plated)

A

\$45

\$49

\$59

B

\$65

\$69

\$79

C

\$85

\$89

\$99

pricing is per person for all culinary and service

*Room charge, ceremony fee, bar, additional food options, gratuity, and GST extra

EVENT INFORMATION

Wedding Services & Policies

Final Numbers and Guaranteed Attendance

The final guarantee of attendance is required 14 calendar days prior to the event date, and the guarantee must not fall below the minimum number required for the room booked. If no guarantee is received, we will prepare to charge based off the numbers given at the time of the booking. Billing will be based on the guaranteed number of guests or the actual attendance; whichever is greater.

Wedding Menu

We offer a wide variety of menu selections, including: gluten free, vegetarian, and halal options to fit your needs. Please let us know of any allergies at the time of menu selection. All food and beverage (with the exception of wedding cakes) must be catered by us. Due to health and safety regulations we cannot allow the removal of food and beverage following an event. Ask us about our children's menu options.

Bar and Alcohol

Due to AGLC liquor regulations, no outside liquor is allowed, all alcohol must be purchased from our wedding venue. Please note that our bar will be closed during speeches. Additionally, we are licensed to serve alcohol until 12:00am, at which point the bar will close. But, there's good news! You and your guests are welcome to continue dancing until our closing time of 1:00am!

Tax and Gratuity

All food and beverage, rentals, ceremonies, SOCAN, and ReSound are subject to an 18% service charge and 5% GST.

Prices

Pricing is guaranteed 30 days in advance of the event date. Any changes to the pricing of the menus will be sent to you.

Music and Equipment

Our venues include the use of audio and visual equipment for your wedding day slideshow presentation, a projector, cordless microphone, podium, and speakers throughout the room. Please note, if music is to be aired at the event a license fee is required by Federal Law and will be remitted to the Society of Composers, Authors and Music Publishers of Canada (SOCAN).

Photo by: Christina Dawn Photography

EVENT INFORMATION

Venue Services & Policies

Reception Space

Our facilities are equipped with bridal change rooms, dance floor space, complimentary parking, and coat check. Linens (table cloths & napkins) are included at your event, table linens are available in neutral tones with napkins available in a variety of colours to match your theme! We are a non-smoking facility, and due to fire and safety regulations no open flames are permitted, including candles. Based on your final guest numbers, Rosemary will place you in the appropriate sized room at your venue. Blue Devil Golf Club offers two spaces, Atkinson Hall (room charge \$1,250) and Salvail Salon (room charge \$1000). The Links of GlenEagles also offers two spaces, The Terrace Room (room charge \$1000) and The Falcon Room (room charge \$1000).

Room Access

The reception room will be available for decorating during the day of the event, unless prearranged with Rosemary. Please note, to protect our beautiful venues decorations of any kind are not permitted on any walls or ceilings. Set up and dismantling times are to be determined at the final meeting with Rosemary. Events must be complete and packed up by 1:00am, including any hired entertainment.

Safe Transportation

Our venues offer ample complimentary parking and vehicles can be left overnight. Please note, our property is locked down after hours, including access to our parking lot. Taxi services are available at both of our venues, with affordable taxi and uber services running between Cochrane and Calgary for events held at The Links of GlenEagles. Ask a staff member to assist you in getting a safe ride home.

Floor Plan

Upon booking your event we will provide you with a template of our floorplan and work with you to create a suitable table and seating arrangement for your special day!



EVENT INFORMATION

Ceremony Services & Policies

Backup Space

Both of our venues offer an indoor backup space in the event of unexpected weather conditions. Should this occur, Rosemary will decide on the day of your event if a move needs to take place.

Ceremony and Rehearsal

Rehearsal space will be reserved for a 1 hour period. Timing must be prebooked through Rosemary. Day of ceremony space will be reserved for 2 hours. The earliest ceremony start time is 4pm. Listed ceremony pricing is based on the event reception being held at the same venue.

Set-Up

Included in your ceremony is the use of white wedding chairs, signing table, and cordless microphone. Due to the unique nature of our ceremony gazebo (Blue Devil), any perimeter draping or decor on the gazebo is prohibited.

Photographs

Approved areas in and around the clubhouse are available for pictures. Unfortunately, we are not able to accommodate photography on the golf course, as this area is not safe and interferes with play. Please discuss approved locations with Rosemary in advance.



EVENT INFORMATION

Reservation Fee and Contracts

Base Reservation Fee

A \$500 reservation fee is required to hold the space for 48 hours. For the final reservation, the event contract must be signed and reservation monies received prior to securing the event room or the event room will be released without any notice. The reservation fee is applied to the final invoice.

Final Invoice

The final invoice will be provided to you 14 calendar days prior to the event date, at which time the final payment is also due.

Cancellation

In the event of a cancellation, the initial fee will be withheld

Damages

Any damages made to the property of The Links of GlenEagles or Blue Devil Golf Club will be charged to the client. To prevent any accidental damage, decorations of any sort are not permitted on venue walls or ceilings. The Links of GlenEagles and/or Blue Devil Golf Club is not responsible for any damage or loss to any client or guest property, including wedding cakes and gifts.

