

River Spirit
GOLF CLUB

Events Package

2026-2027

CREATING UNFORGETTABLE MOMENTS



TABLE OF CONTENTS

Introduction	01
Booking & Deadlines	02
Event Spaces	03
Rental Package	04
Cocktail Reception Menu	05
Buffet Menu	06
Plated Menu	07
Late Night Snack Station	08
General Policies	09-10
Bar & Beverage Service	11
Contact Information	12





Set against the backdrop of a top-tier golf course and breathtaking views, our venue is more than just a destination—it's where unforgettable moments are made. Whether you're planning a fairy tale wedding, a milestone celebration, a corporate retreat, or a charitable fundraiser, our exceptional setting and dedicated team ensure every detail is seamlessly executed.

Our experienced staff is here to make your event worry-free, offering warm hospitality and meticulous attention to detail at every step. With versatile event spaces, curated rental options, and personalized service, we're committed to bringing your vision to life.

Choose from Two Signature Event Spaces:
The Elegant Clubhouse or The Scenic Event Tent

Enhance your event with tailored food and beverage packages, and treat your guests to a setting that's as remarkable as the occasion itself. Whatever you envision, we're here to make it memorable. Let's create something extraordinary—together.

BOOKING & DEADLINES

CONTRACT & BOOKING

Signed Contract with \$1000 non-refundable deposit is required to book & secure the event date

1 MONTH BEFORE EVENT DATE

Meeting to discuss all the details and full prepayment due based on all hosted food/beverage

2 WEEKS BEFORE THE EVENT

Final food selection due with any dietary restrictions / allergies

A WEEK BEFORE

Final Guaranteed Guest Count

EVENT SPACES

The Elegant Clubhouse

The Elegant Clubhouse offers a warm and refined setting, ideal for hosting events of up to 60–80 guests.

Featuring a stylish lounge area with access to a private patio, it's perfect for both intimate gatherings and lively celebrations.

Weekdays (Mon-Thurs)	Daytime / 7am- 3 pm	\$750 + GST
	Evening / 6 pm - 1 am	\$900 + GST
Weekends (Fri-Sun)	Daytime / 7am - 3 pm	\$1100 + GST
	Evening / 6 pm - 1 am	\$1250 + GST

The Scenic Event Tent

The Scenic Event Tent is ideal for grander gatherings, accommodating 80–200 guests in a beautiful setting. Spacious, versatile, and surrounded by stunning views, it's the perfect backdrop for weddings, galas, fundraisers, and more.

Whether you're planning a daytime celebration or an elegant evening affair, this space offers both charm and functionality.

Weekdays (Mon-Thurs)	Daytime / 7am- 3 pm	\$1000 + GST
	Evening / 6 pm - 1 am	\$1250 + GST
Weekends (Fri-Sun)	Daytime / 7am - 3 pm	\$1500 + GST
	Evening / 6 pm - 1 am	\$1800 + GST



RENTAL PACKAGE

Our comprehensive rental package includes:

- Tables and chairs
- Setup and teardown of the event
- A table with a chair for the DJ setup (if applicable).
- A labor charge of \$150 + GST per additional banquet server required for setup and takedown
- A labor charge of \$150 + GST per banquet server required for events less than 20 guests.
- Our Executive Chef offers an array of exquisite culinary creations for all occasions. We are committed to accommodating any allergy and dietary requirements you may have. Our menus include various options, including gluten-free (GF), dairy-free (DF), and vegan (V) selections, ensuring there's something for everyone.
- Once your event is booked with us, you can sit down with our Chef and tailor the menu to suit your specific needs at a charge of \$200 consultation fee. Please contact our Events team for appointment.
- For your linen needs, we partner with Cintas, a trusted third-party provider. Linen rental prices vary based on your selection and will be added to your final invoice.
- You are welcome to bring your own music system, DJ, rental chairs, linens, and decorative materials. Please note that all delivery details for rental items should be coordinated with our event coordinator for setup and pickup.
- To ensure everything runs smoothly, we recommend that linens be delivered at least three days prior to your event, while chairs can be set up either on the day of the event or the day before.



COCKTAIL RECEPTION MENU

Hot & Cold Hors d'oeuvres
Minimum Order 2 dozen

Spirit Sliders

Beef Sliders with Applewood Smoked Cheddar, Bacon Jam, Pickled Red Onion, Tomato & Arugula

\$75 per dozen

Spicy Sammy Sliders

Crispy Fried Chicken Thigh, Gochujang Aioli, Sweet Soy Pickles, Cilantro Citrus Slaw

\$75 per dozen

Spinach & Artichoke Stuffed Mushrooms

Portobello Mushrooms, Creamy Spinach, Artichoke Dip, Baked and Garnished with Fresh Herbs & Lemon Zest

\$50 per dozen

Prawn Cocktail Shooters

Chilled Lemon & Garlic Poached Prawns Served with Cocktail Sauce

\$48 per dozen

Crispy Chicken Wings

Gochujang Buffalo, House Made Honey Garlic, Salt and pepper & Garlic Parmesan

\$30 per dozen

Prosciutto Caprese Skewers

With Bocconcini, Basil and Balsamic Drizzle

\$30 per dozen

Goat Cheese & Wild Blueberry Crostini

House made Crostini, Goat Cheese Spread with Rosemary, Lemon and Wild Blueberry Reduction Topped with Fresh Basil

\$30 per dozen

Charcuterie (Minimum order for 12 guests)

Assorted Cured Meats, Cheese, Crackers, Nuts, fresh & Dried Fruits & House made Chutneys

\$18 per person

Prices subject to 18% gratuity and 5% GST

BUFFET MENU

Includes a Choice of:

Two Cold Salads, Two Starches, Two Hot Vegetables, One Protein & One Dessert
 Second Choice of Protein can be added at an additional Cost depending on Market Price

SALADS (Choice of any 2)

Kale Caesar - Chopped Kale with Caesar Dressing, Parmesan, Garlic & Herb Crouton Crumbs

Watermelon Salad - Watermelon, Tomatoes, Cucumber, Bocconcini with Basil, Mint, Pickled Red Onion, Basil, Herb Oil & Balsamic Glaze.

Green Goddess - Mixed greens, Edamame, Cucumber, Radish, Cherry Tomato, Crumbled Feta, Green Goddess Dressing Topped with Crispy Shallots

Greek Salad - Tomatoes, Cucumber, Bell Peppers, Kalamata Olives, Red Onion & Feta

STARCH (Choice of any 2)

Seasonal Herb Roasted Potatoes

Garlic & Herb Mashed Potatoes

Creamy Parmesan Risotto

Pesto Pasta

HOT VEGETABLES (Choice of any 2)

Sautéed Green Beans

Charred Broccolini

Roasted Carrots

Charred Asparagus

Honey Balsamic Brussel Sprouts

Roasted Mixed Vegetables

PROTEIN (Choice of any 1)

Prime Rib

.....\$90

Braised Beef Short Ribs

.....\$85

Glazed Salmon

.....\$85

Pork Tenderloin

.....\$80

Roasted Chicken Legs

.....\$75

DESSERTS (Choice of any 1)

Seasonal Cheesecake Bites

Cupcakes

Seasonal Tarts

Seasonal Fruit Crumble

PLATED MENU

Chef's Signature 3-course Plated Dinner Menu.

Cost based on entrée selection.

Choice of Salad & Dessert should be same for all guests + 2 choices of Entrees.

If you are offering your guests a choice of entrée in advance, then you will be required to submit a seating plan indicating the entrée selection 14 days before the wedding. You will also be required to provide a place card for each guest that indicates the entrée selection to the serving team.

Minimum 40 guests-Maximum 100 guests

Additional fee of \$15/person for a 3rd choice of entrée.

SALAD

Kale Caesar - Chopped Kale with Caesar Dressing, Parmesan, Garlic & Herb Crouton Crumbs

Watermelon Salad - Watermelon, Tomatoes, Bocconcini with Basil, Mint, Pickled Red Onion, Basil, Herb Oil & Balsamic Glaze.

Green Goddess - Mixed greens, Edamame, Cucumber, Radish, Cherry Tomato, Crumbled Feta, Green Goddess Dressing Topped with Crispy Shallots

BEEF ENTREES

Beef Duo \$85

Braised Short Rib, Sliced Prime Rib with Garlic Mashed Potatoes, Seasonal Vegetables and a Creamy Peppercorn Demi Glace.

Beef Tenderloin \$80

Garlic & Herb Roasted Tenderloin with Parsnip & Potato Puree, Seasonal vegetables & a Red Wine + Cherry Demi Glace.

SEAFOOD

Seasoned & Roasted Salmon Fillet, Garlic and Herb Roasted Potatoes, Grilled Asparagus topped with a Citrus, Dill and a Caper Yogurt Sauce. \$80

CHICKEN

Chicken Supreme Stuffed with Citrus, Herbs, Arugula & Ricotta, Served with Gnocchi, Wild Mushrooms, Arugula with a Citrus Crema \$80

VEGETARIAN

Pesto Pasta \$70

Orzo with Sundried Tomato & Basil Pesto, Artichoke Hearts, Sundried Tomatoes, Spinach, Arugula topped with Seared King Oyster Mushrooms

Portabella & Wild Mushroom Risotto \$70

Creamy Parmesan & Truffle, Garlic and Herb Portabella & Wild Mushrooms with Charred Broccolini and Balsamic reduction

DESSERTS

Seasonal Cheesecakes Bites

Cupcakes

Seasonal Tarts

Seasonal Fruit Crumble

Prices subject to 18% gratuity and 5% GST

LATE NIGHT SNACK STATION

Served 10:00pm or Later

An additional Chef's Charge \$200 + GST is applicable if Chef is required past 9:00pm for late-night snack station or an additional Chef is required for Carving, BBQ or any other food station

Spirit Sliders / Minimum Order 2 dozen

Beef Sliders with Applewood Smoked Cheddar, Bacon Jam, Pickled Red Onion, Tomato & Arugula

\$85 per dozen

Spicy Sammy Sliders / Minimum Order 2 dozen

Crispy Fried Chicken Thigh, Gochujang Aioli, Sweet Soy Pickles, Cilantro Citrus Slaw

\$85 per dozen

Garlic Mashed Potato Martini/ Min. Order 2 dozen

Garlic Mash Potato in a Martini Glass with Grated White Cheddar, Applewood Smoked Bacon Bits, Julienned Sundried Tomatoes, Garnished with Chives. With Side of Caramelized Onions & Sour Cream

\$42 per dozen

Crispy Chicken Wings / Minimum Order 10 dozen

Gochujang Buffalo, House Made Honey Garlic, Salt and pepper & Garlic Parmesan

\$38 per dozen

Pizza Bar / Minimum Order for 2 dozen guests

Can choose from Pepperoni, Four Cheese, Meat Lovers, Prosciutto Hawaiian, Pesto Caprese

\$25 per person

Cookies & Milk / Minimum Order for 2 dozen guests

*Assorted Cookie Tray and Milk Pitchers
(Milk Substitutes available as per request)*

\$12 per person

GENERAL POLICIES

Booking, Deposits & Cancellation

- A \$1000 non-refundable/non-transferable deposit and a signed Event Terms Contract are required to secure all Bookings.
- If cancelled within 3 months of the booked event, deposits will be forfeited and booking for a new date will require a new deposit.
- 30-day estimate final prepayment is required based on all hosted food/beverage and other charges for events. Cancellation within 30 days of the event will result in forfeiture of final prepayment.

Food and Beverage

- All stationary appetizers, buffets and late night snack stations can stay out a maximum of 2 hours as per Alberta Health regulations.
- River Spirit will be the sole supplier of all food and beverages for the event in order to maintain quality control in accordance to Calgary Health Authority.
- In accordance with the Alberta Gaming and Liquor Commission (AGLC) and Health and Safety regulations, all food and beverages are prohibited from being removed from the premises.
- Any additional food and beverage requests will be subject to 18% gratuity and 5% GST.
- The Client shall confirm menu selections no later than 2 weeks prior to the wedding. Final/Guaranteed guest count is due 7 days before the event. No decreases/increases after that, can be done ONLY if approved by Course.
- The Client shall advise us in writing of any special dietary restrictions or food allergies at least 14 days prior to the event/wedding.
- Should you choose to provide two/three different main-course options for plated meal, you will be required to provide us with the exact number of each selection at least 14 days prior to your event/wedding. All logistics (Seating plan spreadsheet and place card indicators) pertaining to the coordination of the selection of menu will be your responsibility.
- Event should meet the Food & Beverage minimum **\$60 per person (Daytime) or \$75 per person (Evening)**. If events are below the minimum, additional food and beverage can be added. If minimum not met, that amount will be added towards room rental.
- Children under 5 years charge \$1 per age for buffet/plated meal.
- Children age 6-12 years charge half price for buffet/plated meal.
- River Spirit will cut, plate and serve your cake to each of your guests at their tables at an additional cost of \$4.00 per person. RSGC will store or cut any special occasion cake and add it to a self-serve buffet or late night snack station for no charge. (Plates, forks and napkins will be provided.)

Service Charge + Taxes

- All prices are subject to change based on market conditions.
- GST & an 18% gratuity are not included in the prices and will be added to your in-voice. Gratuities are based on total before any discounts.
- An additional Chef's Charge \$200 + GST is applicable if Chef is required past 9:00pm for late-night snack station or an additional Chef is required for Carving, BBQ or any other food station.

GENERAL POLICIES

Alcohol Guidelines

- River Spirit closes for social functions at 1:00am and bar service ends at 12:00 a.m. The premises must be vacated by 1:00 a.m.
- **Extended Hours Option:** In line with Alberta's liquor licensing requirements, if clients wish to extend the event until 2:00 a.m. with liquor service until 2:00 a.m., an additional half-price rental fee will be applied. This additional fee covers extended staff hours, allowing staff to complete clean-up.
- Prices are subject to change without notice, however prices are guaranteed upon signing of the booking contract and receipt of deposit.
- River Spirit reserves the right to ask for proper identification and right to terminate the service of alcohol at our discretion. Physical identification is required, and any ID shown on a phone will not be accepted.
- In an effort to support our commitment to serve alcohol responsibly to our guests, no shots or doubles will be served.
- If your event includes bar service, River Spirit will pre-estimate charge of \$10-\$12 per adult guest to prepare 30-day prepayment invoice.
- Following the event, River Spirit shall determine the final charge based on total consumption.

Other

- Event that hires or play recorded music is subject to pay SOCAN (Society of Composers, Authors and Music Publishers of Canada) & Re: Sound fee + GST for recorded music only, based on the number of guests in attendance and as detailed below.
- **SOCAN Fee:**
 - 1-100 guests with dance - \$44.13 + GST / without dance - \$22.07 + GST
 - 101-300 guests with dance - \$63.49 + GST / without dance - \$31.75 + GST
- **Re: Sound Fee**
 - 1-100 guests with dance - \$18.51 + GST / without dance - \$9.26 + GST
 - 101-300 guests with dance - \$26.63 + GST / without dance - \$13.32 + GST
- River Spirit Golf Club is not responsible for any lost, or stolen personal belongings or vehicles left overnight at the facility.
- River Spirit has no Bridal Suite.
- Smoking is only permitted in designated areas. Smoking is prohibited inside and on golf course.

BAR & BEVERAGE SERVICE

As Per ALGC Regulations all Alcohol must be purchased through River Spirit Golf Club.

Bar Service Options:

- **Host Bar** - Host pays for all drinks for all the guests. Beverages will be charged based on consumption. Host can customize the beverage list according to the preference.
- **Cash & Drink Tickets** - Guests receive a set number of drink tickets, which can be redeemed for beverages chosen by Host in coordination with the Event Coordinator. Host can also set a certain price limit for drink tickets. Charges apply per beverage based on ticket redemption. A cash bar will be available after tickets are used.
- **Cash Bar** - Guests pay for their own drinks.
- For table service there will be a \$50 service fee per 20 people.
- If you have a special beverage request you don't see on our list, please ask your coordinator and we can accommodate.
- River Spirit asks for a minimum spend of \$1000 on bar/beverage service to avoid a \$125 + GST bartender fee.
- 1 bartender + bar back help is provided for all events.

CONTACT INFORMATION

PHONE

403-247-4776 ext. 4 (F&B / Events)

EMAIL

events@riverspiritgolf.com

SOCIAL MEDIA

@riverspiritgolf

WEBSITE

www.riverspiritgolf.com

ADDRESS

241155 Range Rd 34, Calgary, AB T3Z 2W4