



SILVERTIP™
CANMORE ★ ALBERTA

2009

Tournament Menus

Golf on the Roof of the World!



BREAKFAST BUFFETS

Available from 6:00 AM to 11:00 AM

All Breakfast Buffets require a minimum of 20 people. Should your expected number of guests be below 20 persons, and you would like to provide a breakfast option, our Event Coordinator would be pleased to confirm a reservation for you and your group in Stoney's Bar & Grill. Groups 13-19 persons will be provided with a limited a la carte menu to choose from.

TEE OFF

Silvertip Baker's Basket of Muffins, Danish and Croissants
Assorted Bagels, Sliced Bread and Toaster Station, Preserves and Butter
Seasonal Fresh Fruit Salad, Granola, Individual Yogurt
Assorted Fruit Juices
We Proudly Brew Starbucks Regular & Decaffeinated Coffee and Tazo Tea

Enhance your buffet by adding any of the following:

FRONT NINE

Scrambled Eggs with Cheddar
Breakfast Potatoes
Crisp Bacon & Pork Sausage

DIFFERENT STROKES

Cinnamon French Toast with Maple Syrup
Substitute Eggs Benedict, Real Hollandaise
European Platter: Smoked Salmon with Traditional Garnish, Assorted Cheese and Cold Cuts

LUNCH BUFFET

Available from 11:00 AM to 2:00 PM

All Lunch Buffets require a minimum of 20 people. Should your expected number of guests be below 20 persons, and you would like to provide a lunch option, our Event Coordinator would be pleased to confirm a reservation for you and your group in Stoney's Bar & Grill. Groups 13-19 persons will be provided with a limited a la carte menu to choose from.

BUILD YOUR OWN DELI SANDWICH BUFFET

APPETIZERS

(Choose three of the following)

Daily Inspired House-made Soup
Traditional Caesar Salad, Mixed Garden Green Salad
New Potato & Bacon Salad, Fresh Fruit Salad
Mediterranean Pasta Salad, Southwest Bean Salad

SANDWICH SELECTION INCLUDES:

Fresh Kaisers, Hoagie Buns and Sliced Bread
Chef's selection of three sliced Deli Meats, 2 Domestic Cheeses
Lettuce, Tomato, Dill Pickles, Sliced Red Onions and Condiments

DESSERT

Assorted Dessert Squares and Bars
We Proudly Brew Starbucks Regular & Decaffeinated Coffee and Tazo Tea

BURGER BUFFET

APPETIZERS

Chef's Selection of Breads and Rolls

(Choose three of the following)

Daily Inspired House-made Soup
Traditional Caesar Salad, Mixed Garden Green Salad
New Potato & Bacon Salad, Fresh Fruit Salad
Mediterranean Pasta Salad, Southwest Bean Salad

HOT OFF THE GRILL

(Choose two of the following)

6oz Alberta Beef Burger
Marinated Chicken Breast
Valbella Gourmet Smokies
Vegetarian Burger

DESSERT

Assorted Dessert Squares and Bars
We Proudly Brew Starbucks Regular & Decaffeinated Coffee and Tazo Tea

LUNCH BUFFET (cont'd)

Available from 11:00 AM to 2:00 PM

All Lunch Buffets require a minimum of 20 people. Should your expected number of guests be below 20 persons, and you would like to provide a lunch option, our Event Coordinator would be pleased to confirm a reservation for you and your group in Stoney's Bar & Grill. Groups 13-19 persons will be provided with a limited a la carte menu to choose from.

PIZZA BUFFET

APPETIZERS

Chef's Selection of Breads and Rolls

(Choose three of the following)

Daily Inspired House-made Soup

Traditional Caesar Salad, Mixed Garden Green Salad

New Potato & Bacon Salad, Fresh Fruit Salad

Mediterranean Pasta Salad, Southwest Bean Salad

AL FORNO

(Choose two of the following)

Hawaiian

Italian Meat Lovers

Chicken and Pesto

Grilled Vegetable and Feta Cheese

DESSERT

Assorted Dessert Squares and Bars

We Proudly Brew Starbucks Regular & Decaffeinated Coffee and Tazo Tea

MOBLIE MEALS

Available from 6:00 AM to 1:00 PM

*Each Meal served in a Silvertip lunch bag and delivered to your cart prior to the start of your event.
One meal selection and service time is required for entire group.*

ON THE TEE

Chef's Daily Sandwich

Bag of Chips

House made Cookie

Assorted Bottled Beverage

PREMIUM ON THE TEE

Grilled Chicken Club, Brie, Bacon, Tomato, Spinach and Pesto Mayonnaise

Bag of Chips

Seasonal Whole Fruit

Chocolate Bar & House made Cookie

Assorted Bottled Beverage

RECEPTION SELECTIONS

Minimum 20 people

WARM PLATTERS

Pound of Riblets
Chicken Wings, Choice of Hot or BBQ
Mini Pulled Pork Sandwiches, Jalapeño Havarti
Warm Crab Dip with Tortilla Scoops
Veggie Spring Rolls, Mango Cilantro Dipping Sauce
Nachos: Tomatoes, Jalapeños, Onions, Cheese, Salsa, Sour Cream and Guacamole

FRESH OYSTERS

Served on the Half Shell, Champagne Mignonette

CHEF'S CHEESE SELECTION

A Variety of Imported and Domestic Cheeses, served with Fresh Fruit, Balsamic Baguette and Crackers

MEDITERRANEAN PLATTER

Hummus & Baba Gannouj, Spiced Olives, Pita and Organic Flatbreads

SWEET TEMPTATIONS

Selection du Jour, Mini Pastries, Mousses, Napoléons, Crème Brulée, Tartes

GOURMET CHOCOLATE CASCADE

Your choice of warm White, Milk or Dark Lindt Chocolate served with Strawberry, Cantaloupe, Pineapple, Bananas, Dried Apricots, Honeydew, Biscotti, Banana Bread and Jumbo Marshmallow Dippers

HORS D'OEUVRES & CANAPES

All prices are per dozen, minimum 2 dozen per selection

Our Event Coordinator and Executive Chef are pleased to make recommendations as to the amounts you will need for your event.

COLD

Build Your Own Bruschetta
Mini Caprese Salad
Shrimp & Mango Salad on Sesame Chip
Asian Beef Tartar on Crisp Wonton
Herbed Goat Cheese Bombs
“Caesar” Shooters with Lime-Marinated Shrimp
Edaname on Endive Spears with Pecorino
and Truffle Oil Drizzle
Smoked Salmon with Chives on Potato Blini
Assorted Sushi (Subject To Availability)
Fresh Oysters served on the Half Shell, Champagne
Mignonette

WARM

House-Made Gougères
Assorted Mini Quiche
Baked Brie with Caramelized Onions on Baguette
Warm Crab Dip with Tortilla Scoops
Chicken Satay, Peanut Chili Dip
Barbeque Bison Skewer with Maple Glaze
Bacon Wrapped Diver Scallops
Roasted Lamb Chops, Mint Béarnaise
Veggie Spring Rolls, Mango Cilantro Dipping Sauce
Artichokes Linton, Corn Salsa, Goat Cheese
Thai Basil Crab Cakes, Sweet Chili Aioli
Shrimp Tikka, Mango Chutney

consuming raw or undercooked foods could cause illness

BUFFET DINNER

A TRULY CUSTOMIZED EVENT

Available from 11:00 AM to 9:30 PM

All Buffets require a minimum of 20 people. Should your expected number of guests be below 20 persons, and you would like to provide a dinner option, our Event Coordinator would be pleased to confirm a reservation for you and your group in Rustica or Stoney's Bar & Grill. Groups 13-19 persons will be provided with a limited a la carte menu to choose from.

Menus include Chef's Selection of Artisan's Bread, Rolls and Flatbread, Butter and We Proudly Brew Starbucks Regular & Decaffeinated Coffee and Tazo Tea

****Please add the price of each item you have selected to calculate the per person price.****

APPETIZERS

Choose any 4 of the following

Traditional Caesar Salad, Curry Chicken and Orzo, Seasonal Greens with Clubhouse Vinaigrette
Seafood Concilli Salad, Traditional Greek Salad, Baby Potato & Bacon Salad or Soup of the Day

PLATTERS *(Optional enhancement course)*

Choose from the following

Antipasto Platter - Grilled Marinated Vegetables, Bocconcini Cheese and Cured Meats
A Variety of Imported and Domestic Cheeses, Fresh Fruit, Balsamic Baguette and Crackers
Assorted Seafood Platter - Clams, Mussels, Shrimps, Smoked and Cured Fishes
Mediterranean Platter Hummus & Baba Gannouj, Spiced Olives, Pita and Organic Flatbreads

MAINS *A minimum of two entrees are required, choose either two Mains or one Main and one Live Station*

All Buffets feature fresh Seasonal Vegetables and your choice of Roasted Potatoes, Mashed Potatoes or Rice Pilaf

MEATS, POULTRY AND FISH

Oven Roasted Atlantic Salmon, Saffron Cream
Seared Chicken Breast with Wild Mushroom Sauce
Grilled Alberta 6 oz Strip Loin with Peppercorn Sauce
Shrimp Skewers, Lemon Herb Splash
Chef's Fall-off-the-Bone Pork Baby Back Ribs

LIVE STATIONS *(Minimum 50 Guests) choose one*

Slow Roasted Beef Strip Loin, Brandy Peppercorn Sauce
Roast Rack of Lamb, Thyme Jus
Alberta Prime Rib of Beef, Au Jus
Pasta Bar: Choice of Pasta, Sauces and Fillings Cooked Live for your Guests
Seafood Pasta Bar: Choice of Pasta, Sauces and Fillings Cooked Live for your Guests

DESSERT

Sweet Temptations Selection du Jour, Mini Pastries, Mousses, Napoléons, Crème Brulée, Tartes

Enhance your dessert with the addition of any of the following

Warm Dessert from Chef's Oven
Gourmet Chocolate Cascade
Dessert Extravaganza including all the above *Minimum 50 Guests*

BEVERAGE SELECTIONS

RESORT PROVIDED

All alcohol must be purchased from Silvertip Golf Resort. If you wish to subsidize the cost of the bar to your guests, a “loonie” or “toonie” bar is available. In the event that bar revenues fall below \$500, a bartender fee of \$350 will be charged to the master account. Silvertip Golf Resort requires a minimum of 30 minutes to perform inventory on a bar switching from Host to Cash. Silvertip Golf Resort is pleased to offer premium products as the house bar selections.

CASH BAR

This arrangement is suggested when the guests at the function are paying for drinks individually. Silvertip Golf Resort provides the liquor, ice, glassware, mixes and bartender services.

HOST BAR

This arrangement is suggested when the function Host provides the Reception. Silvertip Golf Resort provides the liquor, ice, glassware, mixes and bartender services. The bill is calculated on the total consumption of all alcohol. All spirits are a 1-ounce pour.

Domestic Beer (bottle)
Alberta Premium Beer (bottle)
Import Beer (bottle)
Coolers and Hard Cider
Spirits, Bar Brands (1 oz./28.4 ml)
Select Brands (1 oz./28.4 ml)
Liqueurs (1 oz./28.4 ml)
Fruit Juice (glass)
Soft Drinks (glass)
House Selection Wine (glass)

*****18% SERVICE GRATUITY AND GST WILL BE ADDED TO ALL BAR PRICING*****

Last call is called at 11:45 pm and Silvertip Golf Resort allows one hour following last call for consumption.

REFRESHMENT SELECTIONS

Sparkling Non-Alcoholic Fruit Punch (serves 50 guests)

Champagne Punch (serves 50 guests)

Champagne & Orange Juice

Rum Punch (serves 50 guests)

WINE MENU



WHITE WINE SELECTIONS

Naked Grape, Sauvignon Blanc (Canada)
Jackson Triggs, Proprietor's Reserve, Chardonnay (Canada)
Vineland Estates, Sauvignon Blanc (Canada)
Kim Crawford, Sauvignon Blanc (New Zealand)
Deakin Estates, Chardonnay (Australia)
Mission Hill, Five Vineyards, Pinot Grigio (Canada)
RH Philips, Toasted Head, Chardonnay (California)
Babich, Sauvignon Blanc (New Zealand)
Penfolds, "Rawson Retreat" Chardonnay (Australia)
Torreon de Parades, Sauvignon Blanc (Chile)
Paul Zink, Tokay, Pinot Gris (France)
Sonoma Vineyards by Rodney Strong, Un-oaked Chardonnay, California
Nugan Estate, Cookoothama Chardonnay, Australia

RED WINE SELECTIONS

Los Cardos, Malbec (Argentina)
Mission Hill, Five Vineyards, Cabernet/Merlot (Canada)
Naked Grape, Cabernet Sauvignon (Canada)
Jackson Triggs, Proprietor's Reserve, Merlot (Canada)
Kaiken, Malbec, Mendoza (Argentina)
Deakin Estates, Cabernet Sauvignon (Australia)
Mezzomondo, Negroamaro Puglia, Italy
RH Philips, Toasted Head, Syrah (California)
Carmen Reserve, Cabernet Sauvignon (Chile)
Cocha y Toro, Marques De Casa Concha, Merlot (Chile)
Penfolds, "Rawson Retreat" Shiraz/Cabernet (Australia)
Sonoma Vineyards by Rodney Strong, Merlot, California
Fattoria dei Barbi, Brusco dei Barbi Sangiovese, IGT, Italy
Torreon de Parades, Reserve Merlot (Chile)
Carpineto, Dogajolo, Tuscany IGT (Italy)
Hare's Chase, Shiraz (Australia)
Nugan Estate, Cookoothama Shiraz, Australia

CHAMPAGNE & SPARKLING WINE SELECTIONS

Peller Estates, Cuvee Brut (Canada)
Col de Salici, Prosecco di Valdobbiadene (Italy)
Segura Viudas, Brut Cava (Spain)
Mumm, Napa Valley (United States)
Roederer Estates, Brut (United States)
Henry of Pelham, Cuvee Catherine Brut (Canada)
Drappier, C arte, Reims (France)
Montandon, Brut, Reims (France)

Silvertip Golf Resort has an extensive and outstanding wine cellar. Our Event Coordinator will be pleased to provide our full list upon request.

***Due to complications with the Alberta Liquor Distribution system all selections are subject to availability and cannot be guaranteed until 2 weeks prior to the event.**