

Menus

WILLOW PARK GOLF & COUNTRY CLUB

Special Events



W

Willow Park Golf & Country Club hosts exceptional and memorable events. Our receptions, dinners and gatherings, surpass — the food, the hospitality, the ambiance. Events are our specialty. To get a feel for the Club, we invite you to view our [video](#).

Executive Chef Monty Chawla sources farm fresh ingredients delivering menus that inspire the senses. Exceptional and memorable.

We invite you to view our featured menus. Or, tell us your budget, specific tastes and we will prepare a custom menu.

Contact Herb Hardowa, Food & Beverage Manager to create an experience for you.

639 Willow Park Drive S.E. | Calgary, Alberta | T2J 0L6
Clubhouse 403-271-4231 | Fax 403-225-0317
herbhardowa@willowparkgolf.com | www.willowparkgolf.com

inside:

| | |
|--------------------------------|--------|
| Breakfast Buffet | 2 |
| Lunch Buffet | 3, 4 |
| Plated Lunch | 5 |
| Lunch Entrée Salad | 6 |
| Celebration of Life | 7 |
| Cocktail Party | 8, 9 |
| Hors D' Oeuvres | 10 |
| Dinner Buffets | 11, 12 |
| Plated Dinner a la Carte | 13 |
| Late Night Snacks | 14 |





Breakfast Buffet

The Continental

\$17 per person

Freshly Baked Croissants, Banana Bread & Assorted Muffins
Fruit Yogurt
Seasonal Fresh Fruit

Canadian Cheddar & Fresh Chive Scrambled Egg Buffet

\$21 per person

Breakfast Sausage & Bacon
Pan-fried Baby Red Potatoes or Tater Tots
Freshly Baked Croissants, Banana Bread
Seasonal Fresh Fruit
Fruit Yogurt

Canadian Back Bacon Eggs Benedict Breakfast

\$23 per person

Breakfast Sausage & Bacon
Pan-fried Baby Red Potatoes or Tater Tots
Freshly Baked Croissants, Banana Bread
Seasonal Fresh Fruit
Fruit Yogurt

Crisp Ham & Egg Cups

\$26 per person

Breakfast Sausage & Bacon
Pan Fried Baby Red Potatoes or Tater Tots
Pancakes with syrup
Freshly Baked Croissants, Banana Bread
Seasonal Fresh Fruit
Fruit Yogurt



Each of the above Breakfast Buffets includes:

Chilled Fruit Juices
Freshly Brewed Coffee & Herbal Tea Blends



Lunch Buffet

Lighter Fare Luncheons

Soup, Salad & Sandwich Luncheon

\$23 per person

Assorted Sandwiches with egg salad, tuna salad, salmon salad, chicken salad, ham & cheese, smoked meat, turkey & brie and vegetable & cheese

Soup of the Day chef's creation

Organic Green Salad with sherry vinaigrette

Marinated & Pickled Vegetables

Fresh Seasonal Fruit & Cookies

Chocolate Dipped Strawberries

Freshly Brewed Coffee & Herbal Tea Blends



Premium Soup, Salad & Sandwich Luncheon

\$26 per person

Bistro Style Sandwiches on rustic baguettes, brioche buns croissants & wraps featuring shrimp salad, grilled chicken & jalapeno havarti cheese, turkey, brie & cranberry, pastrami, dijon & swiss cheese, pesto & roasted vegetable

Soup of the Day chef's creation

Organic Green Salad with 30 years aged sherry vinaigrette

Marinated & Pickled Vegetables

Fresh Seasonal Fruit

Chocolate Dipped Strawberries

Assorted Mini Cookies

Freshly Brewed Coffee & Herbal Tea Blends



Lunch Buffet

World Flavour Luncheons

Canadian Fare

\$42 per person

Red Wine Braised Alberta Boneless Beef Short Ribs
Baked Atlantic Salmon with lemon dill cream sauce
Creamy Mashed Potato
Steamed Seasonal Vegetables
Organic Green Salad with 30 year aged sherry vinaigrette
Fresh Tomato, Basil & Gorgonzola Salad with balsamic vinaigrette
Freshly Baked Potato & Scallion Buns with whipped butter

Italian Fare

\$35 per person

Herb Crusted Chicken Picatta with fire roasted tomato sauce
Beef Lasagna
Pesto & Parmesan Risotto
Seasonal Steamed Vegetables
Caesar Salad with crisp romaine, parmesan & garlic croutons with house made caesar dressing
Cherry Tomato & Bocconcini Salad with balsamic vinaigrette
Freshly Baked Potato & Scallion Buns with whipped butter

East Indian Fare

\$35 per person

Butter Chicken marinated & simmered in authentic East Indian creamy tomato sauce
Beef Rogan Josh Curry
Vegetable Infused Basmati Rice
Seasonal Steamed Vegetables
Curried Chick Pea Salad
Vegetable Kachumber Salad
Garlic Naan Bread



Each of the above Lunch Buffet features includes a dessert buffet:

Chocolate Dipped Strawberries
Warm Sticky Toffee Pudding
Assorted Mini Cakes
Mini Cheesecake Bites

Freshly Brewed Coffee & Herbal Tea Blends



Plated Lunch

Entrées

price per person

Select one:

Roasted Supreme of Chicken with wild mushroom marsala wine sauce . . . \$22

Red Wine Braised Alberta Boneless Beef Short Ribs . . . \$27

Lemon Pepper Marinated Atlantic Salmon with dill cream sauce . . . \$27

Pork Schnitzel with hunter sauce . . . \$22

Blackened Mahi-Mahi with smoked tomato & fennel chutney . . . \$27

Butter Chicken marinated & simmered in authentic East Indian creamy tomato sauce . . . \$22

all the above are served with chef's choice of potato, rice and seasonal vegetable

Soup (cup)

\$6 per person

Select one:

Smoked Tomato Gin Bisque

Roasted Butternut Squash

Roasted Carrot & Ginger Soup

Chicken Mulligatawny Soup

Cream of Asparagus

Creamy Forest Mushroom & Sherry Soup

Salad Selections

\$9 per person

Select one:

Citrus Beet Salad mixed greens, red & golden beets, mandarin oranges, almonds, sundried apricot, orange vinaigrette

Caesar Salad crisp romaine lettuce, shredded parmesan, garlic croutons, house made dressing

Spinach Salad with candied pecans, sundried cranberries, apples, goat cheese, pumpkin seeds & apple vinaigrette

Small Plate Desserts

\$8 per person

Select one:

Lemon Cranberry Cheesecake

Sticky Toffee Pudding

Crème Brûlée (gf)

Double Fudge Brownie with Vanilla Ice Cream



Freshly Brewed Coffee & Herbal Tea Blends



Lunch Entrée Salads

Blackened Chicken & Spinach Salad

\$22 per person

Grilled chicken breast, spinach leaves, candied pecans, sundried cranberries, apples, goat cheese, pumpkin seeds & apple vinaigrette

Thai Prawn Salad

\$22 per person

Tuscan mixed greens, mandarin oranges, roasted peanuts, rice noodles, carrots, cucumbers, bean sprouts & peanut vinaigrette

Tuna Poke Salad

\$25 per person

Spinach leaves, mangoes, edamame beans, red peppers, pickled ginger, avocado & creamy wasabi dressing

Alberta CAB Steak & Berry Salad

\$31 per person

8 oz Alberta CAB striploin steak, mixed greens, seasonal berries, goat cheese, slivered almonds & maple dijon vinaigrette

Teriyaki Salmon Salad

\$25 per person

Tuscan mixed greens, snap peas, pea shoots, radish, carrots, cucumbers & sesame soya ginger vinaigrette



Freshly Brewed Coffee & Herbal Tea Blends



Tea Package

Celebration of Life

\$24 per person

Assorted Sandwiches with chicken salad, tuna salad, salmon salad, egg salad, ham & cheese, smoked meat, vegetables & cheese

Vegetable Crudités served with assorted dips

Fresh Fruit Platter

Artisan Cheese Platter

Mini Cookies & Squares



Freshly Brewed Coffee & Herbal Tea Blends



Cocktail Party

Option 1

\$62 per person

Cold Hors d'oeuvres

BC Smoked Salmon Rosette with fresh dill cream cheese on pumpernickel
Antipasto Skewer with bocconcinni, salami, green olive, fresh basil, cherry tomato
Tuna Tartas in cucumber cups
Spicy Crab Maki Rolls with wasabi mustard

Hot Hors d'oeuvres

Bacon wrapped Chicken Skewers with Honey Garlic Glaze
Wild Mushroom, Goat Cheese & Shallot Strudel
East Coast Crab Cakes with lemon caper aioli
Tequila Lime Salmon Skewers

Charcuterie

Artisan Cheese, Cured Italian Meat & Crudités

Carving Station

Carved Alberta CAB Rib Eye with Polynesian buns, grainy dijon & horseradish

Chef's Station

Flambéed Prawns with pernod and fresh pineapple

Dessert

Cascading Chocolate Fountain
served with strawberries, pineapple, biscotti, banana bread, willow bars, marshmallows

Freshly Brewed Coffee & Herbal Tea Blends





Cocktail Party

Option 2

\$75 per person

Cold Seafood Platter

An assortment of smoked fish & cold seafood including peppered mackerel, barbecued salmon, smoked trout, candied salmon, mussels, prawns & house made cocktail sauce

Cold Hors d'oeuvres

Smoked Salmon Mousse on Rye Bread
Crispy Pork Belly with jalapeno & fennel slaw on a crostini
Tuna Tartar in cucumber cups
Spicy Crab Rolls with wasabi & soya sauce
Mango & Avocado Rolls wrapped in rice paper with sweet chili sauce
Mexican Style Shrimp & Avocado Salad in tortilla cups

Hot Hors d'oeuvres

Mushroom Strudel with shallot & goat cheese
Coconut Crusted Prawns with pineapple chutney
Chicken Skewers wrapped in honey garlic glazed bacon
Chicken Gyoza with sweet chili sauce
Sweet Ginger Glazed Salmon Skewers

Charcuterie

Artisan Cheese, Cured Italian Meat & Crudités

Carving Station

AAA Beef Tenderloin with Polynesian buns, grainy dijon & horseradish

Chef's Station

Flambéed Prawns with pernod and fresh pineapple

Dessert

Cascading Chocolate Fountain
served with strawberries, pineapple, biscotti, banana bread, willow bars, marshmallows

Freshly Brewed Coffee & Herbal Tea Blends



Add \$11 per person:

Rosemary & Thyme Marinated Lamb Lollipops



Hors d'Oeuvres

\$30 per dozen

Select from the below hot and cold options:

Cold Hors d'oeuvres

Alberta CAB Carpaccio Rolls with arugula & asiago cheese on crostini
BC Smoked Salmon Rosette with dill cream cheese on pumpernickel
Jerk Pork Tenderloin with mango salsa on mini naan rounds
Mango & Avocado Rice Paper Rolls with sweet chili sauce
Cherry Tomatoes & Baby Bocconcini Skewers with fresh basil & balsamic vinaigrette
Spicy Crab Rolls with soya sauce & Japanese mustard
Peppered Cream Cheese Strawberries
Mini Tandoori Chicken Naan Bread Melt
Mexican Style Shrimp & Avocado Salad in tortilla cups
Peppered Ahi Tuna on crostini with seaweed salad
Tomato Bruschetta with feta cheese
Black Olive Tapenade with pork belly, crispy pickled jalapeno, fennel, pecorino romano on crostini
Deviled Eggs stuffed with east coast snow crab
Tuna Tartar in cucumber cups



Hot Hors d'oeuvres

East Coast Shrimp & Crab Cakes with lemon caper aioli
Vegetable Pakoras with tamarind chutney
Sweet Chili Glazed Bacon Wrapped Scallops
Tandoori Chicken skewers with mint yogurt dip
Alberta CAB Mini Beef Wellington with fresh chive & horseradish cream
Coconut Crusted Prawns with sweet chili sauce
Canadian Maple & Rosemary Glazed Salmon Skewers
Alberta CAB Ground Beef Samosa with mango chutney
Wild Mushroom Strudel with shallots & goat cheese
Chicken Gyoza with sweet & spicy soya ginger sauce
Indonesian Style Chicken Satay with creamy peanut glaze
Mini Vegetable Spring Rolls with plum sauce
Chicken Skewers wrapped in honey garlic glazed bacon
Mexican Style Chicken Tortilla Cups
Bacon Marmalade, Crispy Onions & Applewood Smoked Cheddar on naan



Dinner Buffet

Option 1

\$65 per person

Salad

Summerland Peach & Mixed Berry Salad with Tuscan greens, Canadian maple cheddar & maple dijon vinaigrette

Tomato, Gorgonzola & Fresh Basil Salad

Caesar Salad with crisp romaine, parmesan & garlic croutons with house made caesar dressing

served with freshly baked potato scallion buns and whipped butter

Charcuterie

Artisan Cheese & Cured Italian Meat Platters

Carving Station

Carved Alberta CAB Rib Eye with merlot jus, yorkshire pudding

Entrée

Fresh Herb Marinated Salmon with lemon dill cream sauce

Supreme of Chicken braised in a red wine sauce with pearl onions, carrots, mushrooms & bacon

Roasted Fingerling or Whipped Mashed Potatoes

Steamed Vegetables Medley

Desserts

Chocolate Dipped Strawberries

Assorted Baby Cakes

European Cake Bites

Lemon, White Chocolate & Cranberry Cheesecake

Freshly Brewed Coffee & Herbal Tea Blends





Dinner Buffet

Option 2

\$79 per person

Salad Selections

Summerland Peach & Mixed Berry Salad with Tuscan greens, Canadian maple cheddar & maple dijon vinaigrette

Tomato, Gorgonzola & Fresh Basil Salad

Caesar Salad with crisp romaine, parmesan & garlic croutons with house made caesar dressing

served with freshly baked potato scallion buns and whipped butter

Cold Seafood Platter

An assortment of smoked fish & cold seafood including peppered mackerel, barbecued salmon, smoked trout, candied salmon, mussels, prawns & house made cocktail sauce

Charcuterie

Artisan Cheese & Cured Italian Meat Platters

Carving Station

Carved Alberta CAB Tenderloin served with port jus

Entrée

Supreme of Chicken stuffed with mushrooms & goat cheese served with marsala wine & wild mushroom cream sauce

Pan-fried Queen Charlotte Halibut with lemon caper cream sauce

Roasted Fingerling Potatoes

Steamed Vegetables Medley

Desserts

Chocolate Dipped Strawberries

Assorted Baby Cakes

European Cake Bites

Lemon, White Chocolate & Cranberry Cheesecake

Freshly Brewed Coffee & Herbal Tea Blends





Plated Dinner a la Carte

Choose one item from each selection:

Soup

\$9 per person

Creamy West Coast Wild Mushroom
East Coast Lobster Bisque
Organic Carrot & Ginger

Smoked Tomato & Roasted Red Pepper Gin Bisque
Maple Roasted Butternut Squash Bisque
Authentic East Indian Chicken Mulligatawny

Salad

\$9 per person

Spinach Salad with candied pecans, sundried cranberries, apples, goat cheese, pumpkin seeds & apple vinaigrette

Organic Baby Field Greens cucumbers, cherry tomatoes, carrots, 30 years aged sherry vinaigrette

Crisp Romaine with parmesan cheese, garlic croutons & house made caesar dressing

Tomato, Cucumber & Fresh Mozzarella Cheese balsamic reduction, olive oil, fresh basil, sea salt

Mixed Berry Salad organic greens, seasonal berries, peaches, almonds, white cheddar, sundried apricots & maple dijon vinaigrette

Entrée

8 oz. Alberta CAB Tenderloin with wild mushroom & merlot jus **45**

CAB Ribeye with merlot juice & yorkshire pudding **39**

Supreme of Chicken stuffed with sundried tomato, pine nuts & feta cheese, champagne cream sauce **30**

Bacon Wrapped Chicken Supreme stuffed with roasted red peppers, fresh basil & herb boursin cheese with red pepper cream sauce **33**

Queen Charlotte Pan Fried Halibut with lemon caper cream sauce **44**

Scotch & Rosemary Marinated Atlantic Salmon with sweet ginger glaze, fresh fruit salsa **35**

Hazelnut Crusted Halibut with chili lime cream sauce **45**

*above entrees are served with a bouquet of local farmed vegetables & choice of:
herb roasted fingerling potatoes, creamy mashed potatoes, or herbed seven grain rice pilaf*

Desserts

\$9 per person

Apple Crisp Meltaway served with crème anglaise

Warm Sticky Toffee Pudding served with vanilla bean ice cream

Truffle Chocolate Mousse Cake

Lemon Cranberry Cheesecake



Late Night Snacks

\$20 per person

Carving Station

select one:

Carved Alberta CAB Striploin

with fresh herbs & dijon crust, freshly baked Polynesian buns, horseradish, grainy mustard

or

Spicy Apricot Glazed Pork Tenderloin

with freshly baked Polynesian buns, fresh apple chutney



Each of the features includes:

Vegetable Crudités served with assorted dips

Artisan Cheeses

Fresh Fruits

Freshly Brewed Coffee & Herbal Tea Blends

Late Night Snacks are served after 10:30 pm and before midnight.

We estimate that 2 out of 3 of your guests will be in attendance.

Prices are subject to change. We guarantee our prices 30 days prior to your event.