



**SILVERTIP**™  
CANMORE ★ ALBERTA

2009

# Tournament Menus

*Golf on the Roof of the World!*



# BREAKFAST BUFFETS

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*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

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*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)

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*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

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*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

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*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

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## HORS D'OEUVRES & CANAPES

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*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

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## 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

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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.**