



# ASPEN LINKS

— GOLF COURSE —

WEDDING PACKAGES





**ASPEN LINKS**  
— GOLF COURSE —

is located just 10 minutes East of Regina and situated in the heart of Emerald Park. Being tucked away just outside of Regina gives Aspen Links the convenience of being near the city, while still offering the breathtaking views of the open skies that are so unique to Saskatchewan.

The Aspen Links Event Center is located in the beautiful clubhouse built in the spring of 2021. It is a 3000 square foot room with a built-in bar, wash-rooms, and outside patio for your guests.

On the most important day of your life...we can make all your dreams come true! At the Aspen Links Event Center our commitment to excellence assures a wedding day filled with enjoyment and fond memories. Our knowledgeable staff can help you plan the celebration of a lifetime.



## Wedding Package Includes

- Choice of delicious plated or buffet dinner
- Our elegant banquet room set up complimentary with 8-foot-long tables, Guestbook table, Gift tables
  - Table linen and napkins
- Options for Bar Service which best suits your needs
- We will refer you to a hotel to accommodate your guests that are attending your special day

## POLICIES & GENERAL INFORMATION

- All food and NA beverage is subject to 18% gratuity 6% PST, and 5% GST.
- All liquor is subject to 5% GST and 10% LCT, which is included in prices quoted in this package.
- An update on confirmed booking is required at least one week in advance. The guaranteed number of guests attending a meal function is required at least 72 business hours to the function date. The guaranteed or actual number of people, whichever is greater will be charged.
- Function contracts must be finalized signed and returned to Sales and Catering office a minimum of 21 days prior to the function date
- A non-refundable deposit is required to confirm the booking. A 50% payment is due 60 days prior to the event. 30 Days out, this payment is non-refundable. Final payment based on guaranteed numbers is due 72 days prior to the event.
- All food served in the Aspen Event Centre must be provided by our kitchen, with the exception of your wedding cake. Wedding cakes are the responsibility of the convenor to deliver and set up.
- All food displayed for consumption has a one-hour exposure time to abide by food safety regulations and to provide maximum food freshness and quality. No food shall leave the Aspen Event Centre and all remaining food will be disposed of by our Kitchen staff to adhere to Food & safety regulations.
- Decorations and equipment must be removed at the end of the evening unless prior arrangements have been made.
- If your wedding date should fall on a statutory holiday, there will be an additional labour charge added to your function contract.
- Aspen Links Event Centre is happy to provide any gluten free, vegetarian, vegan, or special requests.
- Minors will not be served alcohol; legal identification may be required for proof of age.
- We are happy to recommend various options such as DJ's, Bands, Photographers, Videographer, Florists and rentals for decoration and linens.
- Enquire about booking your Bachelor or Bachelorette party at Aspen Links with virtual golf simulators, arcade games, and pool tables.

## Bartender Charges

Bartenders will be provided by the Aspen Links Event Centre.

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- Bartenders are available for a minimum of three (3) hours we suggest one bartender for every 100 people.
  - All Aspen Links Event Centre staff have successfully completed their Serve It Right certification.
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## Socan Fee

When music is played either live or recorded a SOCAN (Society of Composers, Authors & Music Publishers of Canada) fee will be charged.

## Re:sound Fee

Re: Sound is the Canadian non-for-profit music licensing company dedicated to obtaining fair compensation for artists and record companies for their performance rights. Re: Sound is legally authorized to collect and distribute royalties for artists and record companies worldwide as payment for the public use of their music in Canada.

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## Other

Speakers and microphone can be provided for a fee  
We have two colours of linens.

## Cash Bar

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For when the convenor/host wants your guests to pay standardized drinks individually.

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We will provide all the basics including a wide selection of liquor, wine by the bottle or glass, as well as six draft beer lines. This type of bar requires a bartender which will be provided by the Aspen Links Event Center Staff.

## Open Bar

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For when the convenor/host does not want any of your guests to pay for drinks and would like all drinks to be billed to the convenor/host directly.

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We will provide all the basics including a wide selection of liquor, wine by the bottle or glass, as well as six draft beer lines. This type of bar requires a bartender which will be provided by the Aspen Clubhouse staff. At the end of the function there will be a detailed invoice of what was consumed for the convenor/host to review.

## Subsidized Bar

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The convenor/host subsidizes a portion of the drinks cost.

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This type of bar requires a bartender which will be provided by the Aspen Links Event Centre staff.

## Aspens Classic Dinner Buffet

### Choice of one entrée

- Oven roast turkey and house made stuffing, accompanied by house made turkey gravy
- Cabbage rolls served in our house made tomato sauce & perogies with sauteed onions
  - Grilled breast of chicken served in a mushroom cream sauce
- Meatballs with your choice of either sweet and sour or Swedish sauce
  - Greek Chicken or Pork Skewers

\*Add carved roast beef

\*Add a second entrée

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Assorted pies and cakes

An array of dainties

Fresh fruit tray

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Warm dinner rolls and butter

Vegetable tray with dip

Assorted pickle tray

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### Chef's choice of three assorted salads

Your choice of Tossed salad served with ranch and Italian dressing, Potato salad, Coleslaw, Greek Salad, or Upgrade for Pasta salad, Broccoli salad, Cucumber salad, or Caesar salad.

### Choice of one starch

Your choice of Mashed Potatoes, Greek Potatoes, Baby Roasted Potatoes, or Rice Pilaf

### Choice of one vegetable

Your choice of Buttered Carrots, Buttered Corn, or Seasonal Mixed Vegetables

*All menu prices are subject to 18% gratuity, 6% PST & 5% GST*

## Aspens Deluxe Dinner Buffet

### Choice of one entrée

- Grilled striploin steak finished with a red wine mushroom demi-glace
- Grilled fillet of salmon finished with citrus fennel cream or teriyaki glaze
  - Greek or BBQ Ribs
- Roasted chicken - your choice of plain, bbq or Greek

\*Add carved roast beef for

\*Add a second entrée

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Assorted pies and cakes

An array of dainties

Fresh fruit tray

House made Cheesecake

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Warm dinner rolls and butter

Vegetable tray with dip

Assorted pickle tray

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### Chef's choice of four assorted salads

Your choice of two salads: Tossed salad served with ranch and Italian dressing, Potato salad, Coleslaw, Greek Salad, or Upgrade for Pasta salad, Broccoli salad, Cucumber salad, or Caesar salad.

### Choice of one starch

Your choice of Mashed Potatoes, Greek Potatoes, Baby Roasted Potatoes, or Rice Pilaf

### Choice of one vegetable

Your choice of Buttered Carrots, Buttered Corn, or Seasonal Mixed Vegetables

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## ASPEN'S PLATED DINNER

### **Appetizer choices:**

- Thai chicken soup
- Tossed salad accompanied by your choice of dressing
- Crisp Caesar salad topped with shredded parmesan cheese

*Add a second appetizer*

### **Entrée choices:**

*All entrees come with choice of one appetizer and one dessert*

- Prime Rib - Slow roasted prime rib served with a red wine and fresh rosemary jus accompanied by roasted garlic mashed potatoes and seasonal vegetables
  - Roast beef - Oven roasted baron of beef served with a mushroom and peppercorn demi-glace; accompanied by fresh rosemary and cracked pepper baby oven roasted potatoes; seasonal mixed vegetables
  - Chicken - Grilled breast of chicken served in a mushroom sauce accompanied by rice pilaf and seasonal mixed vegetables
  - Salmon - Grilled salmon fillet finished with a teriyaki glaze accompanied by fresh rosemary and cracked pepper baby oven roasted potatoes; seasonal mixed vegetables
- Chicken breast stuffed with smoked gouda, candied bacon, caramelized onions finished with caramelized mushrooms and roasted garlic aioli cream sauce, mashed potatoes and seasonal vegetables

### **Dessert choices:**

- New York Cheese cake - New York style cheesecake served with a chocolate or fruit topping
- White chocolate brownie - Decadent white chocolate brownie scented with fresh orange zest and finished with our house made chocolate sauce and whipped cream
- Chocolate layer cake - Moist chocolate cake layered with classic chocolate icing and served with raspberry compote; garnish of whipped cream
  - Carrot cake cheesecake topped with whipped cream

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## LATE NIGHT FOOD OPTIONS

### Late Night Buffet 1

Sandwich rolls and butter  
Selection of cold cuts  
Sliced domestic cheeses  
Lettuce, tomato  
Assorted pickles and olives  
An array of spreads  
and condiments

### Late Night Buffet 2

Assorted Selection of Vern's Pizza

### Late Night Buffet 3

Taco Bar- Soft shell tacos, shredded  
lettuce, diced tomatoes, shredded  
cheese, tater tots

With beef

With chicken

With both beef and chicken

### Late Night Buffet 4

Taco In a Bag- Taco beef, shredded  
lettuce diced tomatoes, shredded  
cheese, salsa, sour cream, your  
choice of nacho cheese or cool  
ranch doritos

### Late Night Buffet 5

Poutine Bar - Fries, gravy,  
cheese

Add on protein :

Crispy chicken, crispy buffalo  
chicken, blackened chicken,

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