



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 1 week 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.

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.

Other

Speakers and microphone can be provided

Cash Bar

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

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

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.

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

The convenor/host subsidizes a portion of the drinks cost. (i.e. Guest pays \$3.50 and the host/convenor pays \$3.50).

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

RECOMMENDED VENDORS



Imagine Events

Because Easy is Awesome!

Imagine Events is a team of fun-loving, down-to-earth weirdos who are obsessed with every detail of your perfect day. With a fun and fresh approach to event and wedding planning, Imagine will take your vision and create a one-of-a-kind event!

We approach every event with the imagination that gives us our name and we drink a lot of coffee so our clients can drink a lot of champagne. Contact us for a quote for wedding planning and décor services.

www.imagine-events.ca

306-591-7250

taylor@imagine-events.ca



The Cooling Rack

Made From Scratch

The Cooling Rack is a locally owned business specializing in wedding cakes and cupcakes!

Contact us for pricing and availability!

Thecoolingrack.regina@outlook.com

Instagram/Facebook @The Cooling Rack Regina



Longhorn Music Services

At Longhorn, we do more than just play music! We make every event and wedding unique and fun by keeping your guests engaged and entertained! We do everything from MC and lightup limbo, to teaching your guests a few new dances! Longhorn Music Service is fun, approachable and Saskatchewan's Most Interactive DJ!

www.djlonghorn.ca

306-529-8278

longhornmusicservice@gmail.com



SLD Photography

Hey I'm Skye, a Saskatchewan photographer specializing in capturing connection and love of all kinds! I will capture your special day with a documentary style, as it unfolds before us! Let's make a memory together and capture it forever! Contact me for pricing and availability and let's start planning the best way for me to capture your dream day!

Instagram @sldphotography_

skyedomotor@gmail.com

sldphotography55.mypixieset.com

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
Mediterranean Chicken

*Add carved roast beef

*Add a second entrée

Assorted pies and cakes

An array of dainties

Fresh fruit tray

Warm dinner rolls and butter

Vegetable tray with dip

Assorted pickle tray

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 (\$2.00) 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

Greek or BBQ Ribs

Roasted chicken - your choice of plain, bbq or Greek

Honey Dijon Crusted Salmon

*Add carved roast beef

*Add a second entrée

Assorted pies and cakes

An array of dainties

Fresh fruit tray

House made Cheesecake

Warm dinner rolls and butter

Vegetable tray with dip

Assorted pickle tray

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

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

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 appetizer

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
Roasted red pepper pesto chicken with mashed potatoes and broccoli and cauliflower in a cheddar cheese cream sauce

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,
pulled pork

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