

A romantic scene of a couple seen from behind, looking out at a sunset. The man is on the left, wearing a grey suit jacket over a light blue shirt. The woman is on the right, with long dark hair in a low ponytail, wearing a white wedding dress with a lace-up back. The background is a soft, golden sunset over a field.

WEDDING PACKAGES

Aspen Links

ASPEN LINKS

CLUBHOUSE

AND REC ROOM

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 Centre is located in the beautiful clubhouse built in the spring of 2021. It is a 3000 square foot room with a built-in bar, washrooms, 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 Centre 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

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 the Event Manager a minimum of 21 days prior to the function date.

A \$650 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 only exception being 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.

BAR PRICING

Bartender Charges

Bartenders will be provided by Aspen Links for the Event Centre

- Bartenders are available at a rate of \$20.00/hour for a minimum of three (3) hours. We suggest one bartender for every 50 people.
- All Aspen Links Event Centre Staff have successfully completed their Serve It Right Certification

Subsidized Bar

The convenor/host subsidized 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.

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 Centre Staff.

Open Bar

For when the convenor/host does not want any of their 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.

Linens

We offer two colours of linens for the tables and cutlery :

- White Linens
- Black Linens

Table cloths are either 52" x 120" or 52" x 69"

*Chair covers coming soon!

AV Equipment

Request more info!

Socan Fee

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

Rental Costs

The cost to rent the event centre ranges from \$650 - \$1600, depending on time of year and your needs.

- Reach out for prices!

Re:sound Fee

Re:Sound is a 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 public use of their music in Canada.

RECOMMENDED VENDORS



DJ Dusty

DJ Dusty (Dustin Grant) is a highly talented Video Disc Jockey (VDJ) with 23 years of nightclub, wedding and major event experience. His versatility, ability to "read" his crowd, mixing skills and professional voice are some of the key elements to his success in the music and entertainment industry.

djdusty.ca

(306)-527-0882

dustingrant@sasktel.net



DheillyFire Photography

Your love story deserves more than just pictures—it deserves timeless memories.

At DheillyFire Photography, we bring emotion, artistry, and authenticity to every wedding we capture. From the quiet, candid moments to the loud, joyful celebrations, we don't just photograph your day—we preserve the feeling of it.

dheillyfirephotography.com

(306)-581-3456

dheillyfirephotography@gmail.com



Classic Limousine Service

Classic Limousine & Black Car Executive Service is a local family business that provides well-maintained vehicles and professional service to all its clients. They have 24 years of experience in the field. Their fleet is constantly updated with new models, each fitted with state-of-the-art safety features.

classiclimousine.ca

(306)-789-5400

book@classiclimousine.ca



Ramada Hotel

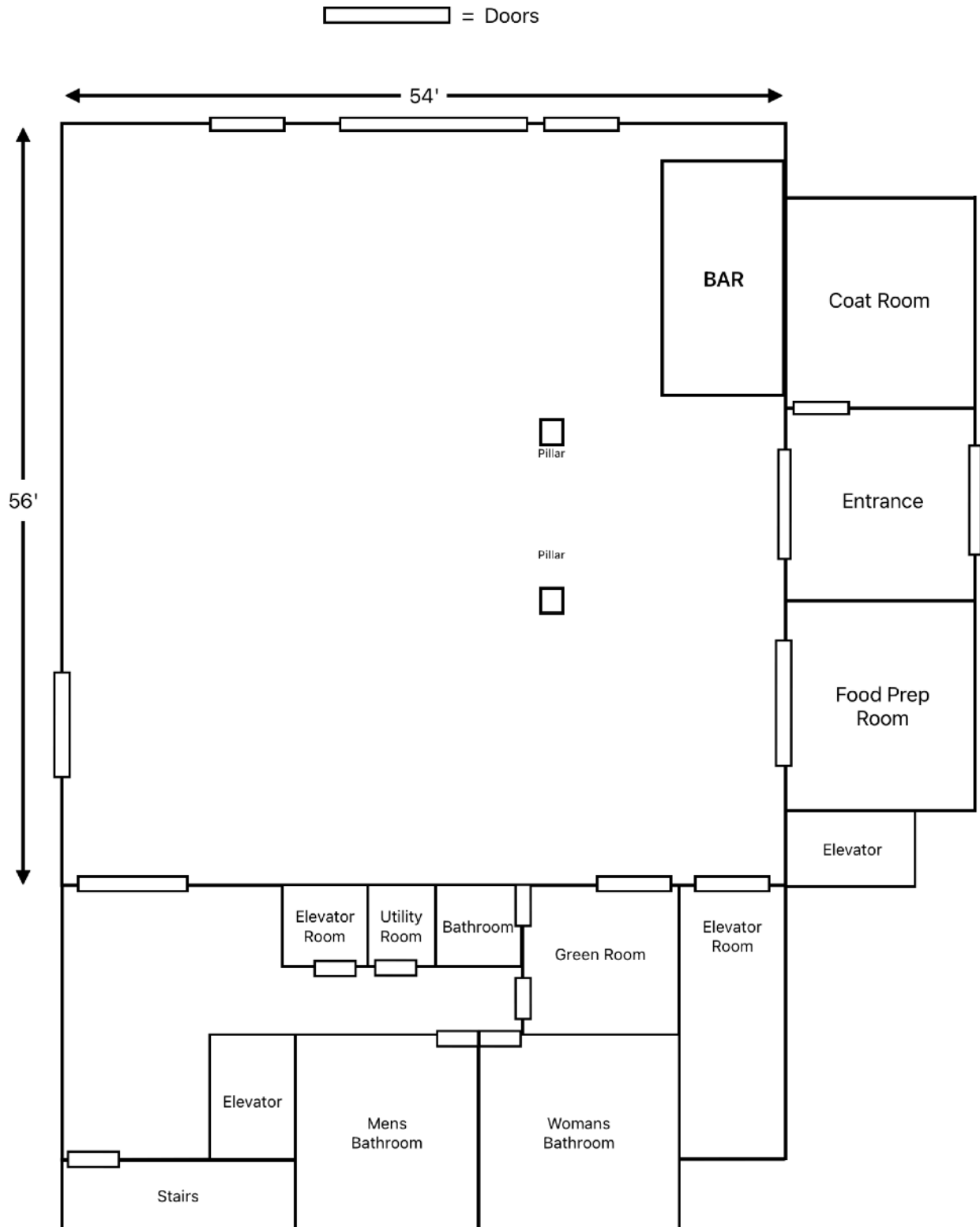
This new, family-built, owned, and operated hotel is set apart by unwavering commitments to hospitality, comfort, and professionalism. From the moment you enter our lobby, you'll experience the genuine warmth of our friendly staff, and you'll notice a cozy decor that evokes a sense of belonging.

ramadaemeraldparkreginaeast.com

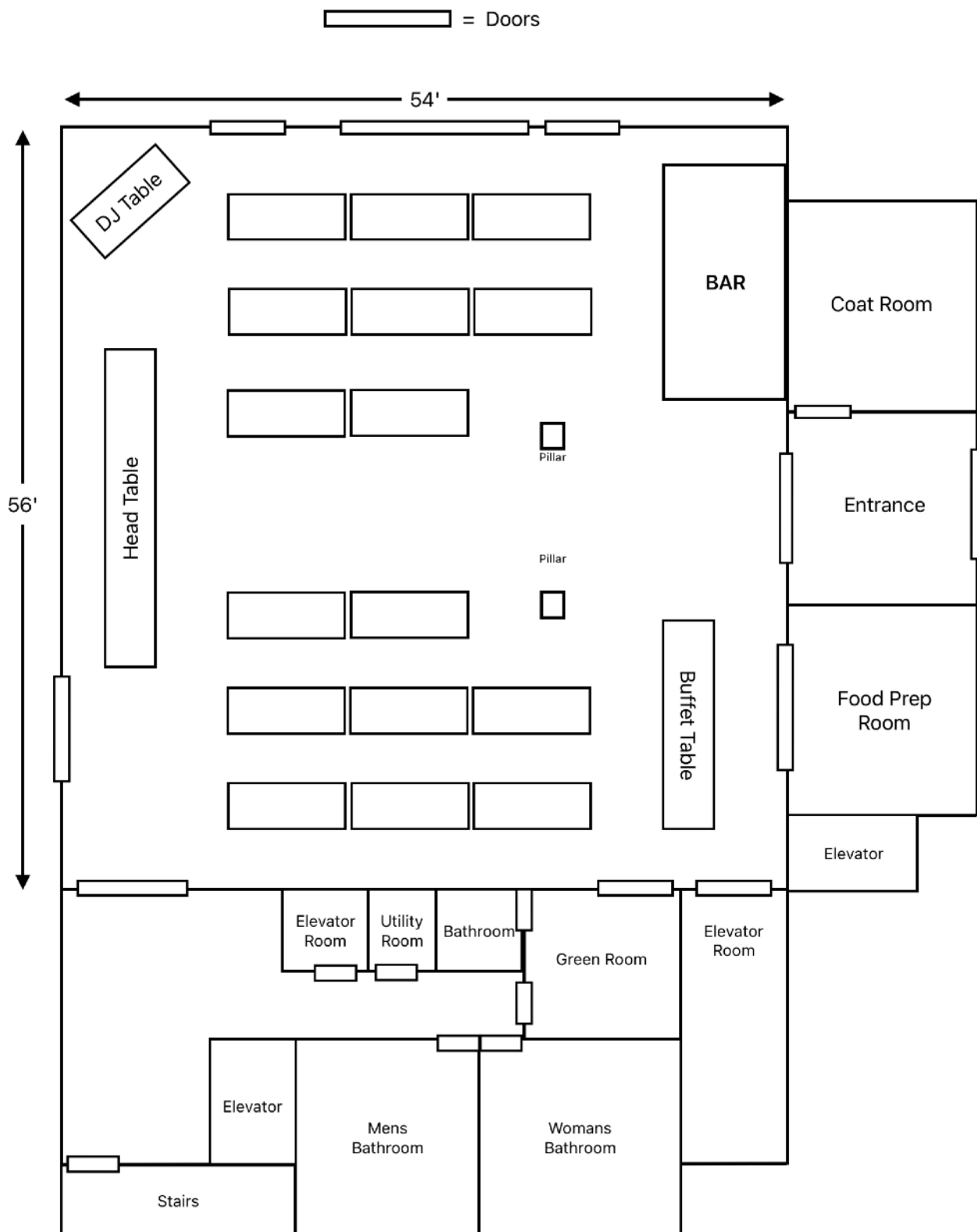
Michelle Fisher - **(682)-404-1554**

mfisher@jacaruso.com

Venue Layout



Sample Floor Plan - 140 people



BUFFET OPTIONS

Aspen's Classic Dinner Buffet

All Dinner Buffets come with Warm Dinner Rolls & Butter, Vegetable Tray with Dip, and Assorted Pickles Tray

Entrées (Choice of One):

- Oven-roasted turkey and house-made stuffing accompanied by house-made turkey gravy
- Grilled chicken breast in a white wine reduction mushroom cream sauce
 - Greek chicken or pork skewers
 - Roast Beef au jus
 - Mediterranean Chicken
 - Sheppards Pie

Entrée Add-Ons:

- Second Entrée - \$8.00/Person
- Carved Roast Beef - \$8.00/Person
- Cabbage Rolls served in our house-made tomato sauce & perogies with sautéed

Veggie (Choice of one):

- Buttered Carrots
- Buttered Corn
- Seasonal Mixed Veggies

Salads (Choice of Three):

- Caesar Salad
- Potato Salad
- Coleslaw
- Greek Salad

Upgrade for \$3.00/Person:

- Pasta Salad
- Broccoli Salad
- Cucumber Salad
- Tossed Salad - Served with Ranch and Italian Dressing

Starch (Choice of one):

- Mashed Potatoes
- Baked Potato
- Rice Pilaff

Upgrade for \$4.00/Person:

- Twice Baked Potato
- Greek Potatoes

Other Add-ons:

- Array of Dainties - \$4.00/Person
- Fresh Fruit Tray - \$4.00/Person
- Assorted Pies & Cakes - \$4.00/Person

Aspen's Deluxe Dinner Buffet

All Dinner Buffets come with Warm Dinner Rolls & Butter, Vegetable Tray with Dip, and Assorted Pickles Tray

Entrées (Choice of One):

- Grilled Strip-loin Steak finished with pepper corn mushroom sauce
 - Greek or BBQ Ribs
- Roasted Rep Pepper Pesto Chicken
 - Honey Dijon Crusted Salmon

Entrée Add-ons:

- Second Entrée - \$8.00/Person
- Carved Roast Beef - \$8.00/Person
- Cabbage Rolls served in our house-made tomato sauce & perogies with sautéed onions - \$8.00/Person

Veggie (Choice of one):

- Buttered Carrots
- Buttered Corn
- Seasonal Mixed Veggies

Other Add-ons:

- Array of Dainties - \$4.00/Person
- Fresh Fruit Tray - \$4.00/Person
- Assorted Pies & Cakes - \$4.00/Person
- House made Cheesecake - \$5.00/Person

Salads (Choice of Three):

- Caesar Salad
- Potato Salad
- Coleslaw
- Greek Salad

Upgrade for \$3.00/Person:

- Pasta Salad
- Broccoli Salad
- Cucumber Salad
- Tossed Salad - Served with Ranch and Italian Dressing

Starch (Choice of one):

- Mashed Potatoes
- Baked Potato
- Rice Pilaff

Upgrade for \$4.00/Person:

- Twice Baked Potato
- Greek Potatoes

Appetizer Choices:

- Thai Chicken Soup
- Crisp Caesar Salad topped with shredded parmesan cheese

Upgrade

- Tossed salad accompanied by your choice of dressing
- Add second appetizer

Entrée Choices:

- Prime Rib - Slow roasted prime rib served with a red wine and fresh rosemary jus accompanied by roasted garlic mashed potatoes and seasonal veggies :
- Roast Beef Au Jus - Oven Roasted beef served with a mushroom and peppercorn demi-glaze; accompanied by fresh rosemary, cracked pepper, on oven roasted baby potatoes; Seasonal mixed veggies :
- Chicken - Grilled breast, served in a mushroom sauce accompanied by rice pilaff and seasonal mixed veggies -
- Salmon - Grilled salmon fillet finished with a teriyaki glaze, accompanied by fresh rosemary, cracked pepper, on oven roasted baby potatoes; Seasonal mixed veggies -
- Chicken Breast stuffed with smoked gouda, candied bacon, caramelized onions finished with caramelized mushrooms and roasted garlic aioli cream sauce, mashed potatoes and seasonal veggies -
- Roasted red pepper pesto chicken with mashed potatoes and broccoli and cauliflower in a cheddar cheese cream sauce -

Dessert Choices:

- New York Cheese cake, served with a chocolate or fruit topping -
- White Chocolate Brownie, finished with our house made chocolate sauce and whipped cream -
 - Chocolate Layer Cake -
 - Carrot Cheese Cake with whipped cream -



LATE NIGHT FOOD OPTIONS

Late Night Buffet

- Sandwich rolls & Butter
- Selection of cold cuts
- Sliced Domestic Cheeses
- Lettuce, Tomato
- Assorted Pickles & Olives
- An Array of spreads & Condiments

Late Night Pizza

\$5.00 off of regular priced
Verns Pizza

Late Night Taco Bar

- Soft Shell Tacos
- Shredded Lettuce
- Diced Tomatoes
- Shredded Cheese
- Tater Tots
 - Beef :
 - Chicken :
 - Both :

Late Night Taco Bag

- Taco Beef
- Shredded Lettuce
- Diced Tomatoes
- Shredded Cheese
- Salsa & Sour Cream
- Your choice of nacho cheese or cool ranch

Late Night Poutine Bar

- Fries, Gravy, and Cheese
 - Add Protein (Choose 1)
\$3.00/Person
 - Crispy Chicken
 - Crispy Buffalo Chicken
 - Blackened Chicken
 - Pulled Pork