

2017 WEDDING PACKAGE

Desert Blume Golf Club



Desert Blume Golf Club
107 Clubhouse Dr SW Medicine Hat, AB T1B 0A4
Tel: 403.581.4653 Fax: 403.529.0775
Email: events@desertblume.com

CEREMONY

With three beautiful location options for your ceremony, Desert Blume is the perfect place for your I Do's. All ceremony fees include white folding chairs (outdoor locations), set up, take down and signing table.

RECEPTION

The beautiful banquet room boasts high ceilings, a fireplace with a large mantle and surrounding windows for a gorgeous view of our distinctive golf course.

PHOTOS

Take advantage of the nature around us. With the stunning scenery around the golf course, there is no better place for your wedding photos!



At Desert Blume Golf Club we strive to ensure your wedding is a memorable day for you and your guests. We will work with you throughout the planning process to ensure all your needs are exceeded.

Should you have any questions, or require vendor referrals throughout the planning process, do not hesitate to contact **our Event Planner at events@desertblume.com or 403.581.4653 x102**

RENTALS

All room rentals include set up, tear down, podium/microphone, iPod docking station, standard white linens & napkins, silverware/glassware.

ROOM	PRICE	CAPACITY	AVAIL.
BANQUET ROOM	\$450	160	YEAR ROUND
BANQUET ROOM WITH DANCE FLOOR	\$500	200 (With seating on Dance Floor)	YEAR ROUND
CLUBHOUSE	\$750	302	ON REQUEST/ OFF SEASON

CEREMONY LOCATIONS

BANQUET ROOM	\$250	160 cap.
PATIO	\$250	160 cap.
PUTTING GREEN	\$250	160 cap.



Your Event at Desert Blume Golf Club

Thank you for considering Desert Blume Golf Club

At Desert Blume Golf Club, we strive to ensure your event is a memorable day for you and your guests. We will work with you throughout the planning process to ensure your needs are met and exceeded.

The following catering menus are prepared by our Executive Chef, Ray McGuire. Should you not find an appropriate selection below, our Desert Blume staff welcomes the opportunity to customize a menu for your function.

Should you have any questions or require vendor referrals throughout the planning process, do not hesitate to contact our Events Manager



All prices are per person unless otherwise stated and are subject to 17% gratuity and GST.



Desert Blume Golf Club

107 Clubhouse Drive SW

Medicine Hat, AB T1B 0A4

Tel: 403.581.4653 Fax: 403.529.0775

BBQ Steak Buffets....

BBQ Steak Buffet

25 / Person

6oz Alberta Sirloin steak, grilled by our chef
Horseradish, BBQ sauce, assorted mustards & homemade steak sauce
Baked Potato with sour cream, butter, green onions & bacon
Harvest stewed beans
Corn on the cob or seasonal vegetable medley when corn is not in season
Traditional Caesar salad
Fresh baked buns and butter
Assorted seasonal pies

Deluxe BBQ Steak Buffet

29 / Person

6oz Alberta Sirloin steak, grilled by our chef
Horseradish, BBQ sauce, assorted mustards & homemade steak sauce
Fresh garlic bread
Fresh seasonal vegetable medley
Mixed California greens with assorted dressings
Traditional Caesar salad
Potato & bacon salad
Sautéed mushrooms & onions
Seasonal fresh fruit platter
Variety of pies, assorted squares, tarts & brownies
Freshly brewed Columbian coffee & assorted teas

Plus a Choice of (1) of the Following

House made French fries
Roasted garlic & herb Yukon gold potatoes
Creamy roasted garlic mashed potatoes
Basmati rice pilaf
Steamed jasmine rice

Enhance your Buffet with any of the Following Additions

Add Roasted Pork Loin in an Apple Dijon Sauce

4 / Person

Add Atlantic Cod in a White Wine Cream Sauce

4 / Person

Add Butternut Ravioli with a Creamy Rose Sauce

4 / Person

Add Barbeque Roasted Chicken

5 / Person

Add Cedar Plank Maple Salmon

6 / Person

Add Garlic Prawn Skewers

7 / Person

Add Lobster Tails

Market Price

Add Extra Starch

1.50 / Person

All prices subject to a 17% gratuity and GST

Simple Buffets....

Italian Buffet

22 / Person

Italian pasta soup

Choice of (2) pastas:

Creamy chicken & bacon penne alfredo

Baked beef lasagna

Butternut squash ravioli with creamy rose sauce

Fresh garlic bread

Traditional Caesar salad

Sliced tomatoes with mozzarella, fresh basil & balsamic reduction

Assorted pickles, olives & marinated vegetables

Grated parmesan & chili flakes

Assorted squares, tarts & brownies

Seasonal fresh fruit platter

Freshly brewed Columbian coffee & assorted teas

Mexican Buffet

22 / Person

Mexican tortilla soup with tomato, black beans, corn kernels, peppers, cilantro,

Crushed tortillas & shredded Monterey jack cheese

Crispy tortilla chips

Chopped salad with assorted dressings

Build Your Own Fajita/Taco Salad Station:

Warm 6" inch flour tortilla shells and taco salad bowls

Mexican rice with tomato, garlic, cumin, beans & cilantro

Seasoned grilled chicken with sautéed peppers & onions

Guacamole, grated cheddar cheese, salsa & sour cream

Assorted squares, tarts & brownies

Freshly brewed Columbian coffee & assorted teas

Western Buffet

26 / Person

Chef's choice of soup with crackers

Sliced AAA Alberta beef with au jus

Country style herb baked chicken with a mushroom sauce

Roasted seasonal vegetables

Garlic roasted potato wedges

Fresh baked buns and butter

Mixed California greens with assorted dressings

Chicken pasta salad

Vegetable crudités with house ranch dip

Fresh baked seasonal pies

Freshly brewed Columbian coffee & assorted teas

Add Cedar Plank Maple Salmon

7 / Person

Upgrade to Carved AAA Striploin Beef (Minimum 25ppl)

7 / Person

Upgrade to Carved AAA Prime Rib Beef (Minimum 25ppl)

10 / Person

All prices subject to a 17% gratuity and GST

Dinner Buffets....

All Dinner Buffets Include:

Fresh baked buns & butter
Mixed California greens with assorted dressings
Traditional Caesar salad with creamy garlic parmesan dressing
Chef's choice of (1) freshly prepared salad
Vegetable crudité's with house ranch dip
Mediterranean antipasto platter with olives, pickles & marinated vegetables
Domestic cheese board with crackers
Fresh seasonal vegetable medley
Seasonal fresh fruit platter
Variety of cakes, pies, assorted squares, tarts & brownies
Freshly brewed Columbian coffee & assorted teas
Chocolate Fountain with fresh fruit, marshmallows & cookies **Add \$5/Person**

Carved Sirloin Buffet

38 / Person

Carved Alberta AAA Sirloin of Beef, slow roasted to medium
Red wine demi, horseradish & assorted mustards
Choice of (1) Hot Buffet Selection from list below

Deluxe Sirloin Buffet

42 / Person

Carved Alberta AAA Sirloin of Beef, slow roasted to medium
Red wine demi, horseradish & assorted mustards
Choice of (2) Hot Buffet Selection from list below

Prime Rib Buffet (Minimum 25ppl)

46 / Person

Carved Alberta AAA Prime Rib of Beef, slow roasted to medium
Red wine demi, horseradish & assorted mustards
Fresh baked Yorkshire Pudding
Choice of (1) Hot Buffet Selections from list below

Hot Buffet Selections:

Roasted butternut squash ravioli with a creamy rosé sauce
Roasted pork loin in an apple Dijon sauce
Barbequed roasted chicken with fresh Pico de Gallo
Atlantic cod in a white wine dill sauce
Cedar plank maple salmon

Plus a choice of (1) of the following:

Roasted garlic & herb Yukon gold potatoes
Creamy garlic mashed potatoes
Basmati rice pilaf
Steamed jasmine rice

Add Extra Hot Buffet Selection for \$4/person

Add Extra Starch for \$1.50/person

All prices subject to a 17% gratuity and GST

Full Service Dinner Menus...

Full Service 3-Course Dinner Menus Include:

Fresh baked bread rolls & butter balls
Freshly brewed Columbian coffee & assorted teas

First Course Selections (Select One)

Soup

Butternut squash, carrot & ginger soup
Cream of button & Portobello mushroom with grated parmesan and fresh herbs
Italian sausage and pasta soup
Roasted red pepper & tomato bisque with sweet basil crème drizzle

Salad

Traditional Caesar with focaccia croutons & creamy parmesan dressing
Crisp California artisan greens with cherry tomato, carrots, cucumber, balsamic vinaigrette
Greek salad with tomato, cucumber, peppers, red onions, olives, feta cheese and lemon herb vinaigrette

Second Course Selections (Select up to Two)

The Duo Plate

38/ Person

Alberta AAA sirloin of beef, slow roasted to medium
Red wine demi
Grilled free range chicken breast with a balsamic glaze

Alberta Sirloin of Beef

35/ Person

Alberta AAA sirloin of beef, slow roasted to medium
Red wine demi

Alberta Tenderloin of Beef

44 / Person

Alberta AAA tenderloin of beef, slow roasted to medium
Red wine peppercorn sauce

Cedar Plank Salmon

36 / Person

Seasoned cedar plank salmon
Served with a white wine dill cream sauce

Chicken Supreme

35 / Person

Seared free range supreme breast of chicken filled with
Apricots and brie cheese and finished with a brandy cream sauce

All prices subject to a 17% gratuity and GST



Full Service Dinner Menus...

Grilled Bison

Rubbed with fresh herbs and served with an red wine herb glaze

35 / Person

Vegetarian Ravioli

Honey roasted butternut squash ravioli
Pan fried in creamy rosé sauce

28 / Person

All of the above entrée selections are served with chef's choice of selected vegetables and starch

Add a Soup or Salad to menu (4th Course)

5 / Person

Third Course Selections (Select One)

Desserts

Red Velvet Cake

Served with fresh berries and chocolate sauce

European Style Cheesecake

Served with a seasonal fruit sauce

Chocolate Mousse

White and dark chocolate mousse served with strawberry sauce

Berries & Ice Cream

Marinated berries, French vanilla ice cream served in a phyllo basket

All prices subject to a 17% gratuity and GST

Build Your Own Dinner Buffet

**Create Your Own Dinner Buffet Include:
\$38.95/Person Minimum 50 Guests**

Fresh baked bread rolls & butter balls
Freshly brewed Columbian coffee & assorted teas

Salads & Soups (Choose 3)

Soup

Vine ripened tomato and sweet pepper bisque with smoked bacon
Sweet corn chowder with dill emulsion
Honey roasted butternut squash soup and whipped nutmeg cream
Crème curried carrot potage with coconut cream

Salad

Traditional Caesar salad with creamy garlic parmesan dressing
Fingerling potato salad
Asian vegetable slaw
Fresh beet salad with toasted walnuts and blue cheese watercress fraise
Artichoke and mushroom salad
French bean salad
Curried Israeli couscous salad
Vegetable slaw
Traditional Greek salad with baby shrimp
Chickpea and sundried tomato salad bruschetta style
Multi colored tomato salad
Spinach salad with sundried tomato and buttermilk dressing
Tortellini pasta salad

Platters (Choose 1)

Grilled and roasted vegetable platter
Vegetable crudité with house ranch dip platter
Peel and eat shrimp platter
Prosciutto and melon platter
Pork pate with cranberry chutney platter
Pickled mussels, local smoked trout and salmon platter
Charred calamari, poached salmon medallions with dill aioli platter
Selection of European style deli meats and sausages platter

All prices subject to a 17% gratuity and GST

Build Your Own Dinner Buffet

Entrees (Choose 2)

Roasted chicken supreme with rosemary au jus
Beef tenderloin, brandy mushrooms and peppercorn reduction
Baked salmon fillet, julienne of vegetables and citrus butter sauce
Turkey medallions in a wild mushroom sauce
Grilled salmon with mango and sweet pepper relish
Bacon wrapped pork tenderloin with cider reduction

Pasta (Choose 1)

Wild mushroom penne with herbed cream sauce
Tri-colored cheese tortellini with a blue cheese sauce
Grilled chicken and sundried tomato penne with smoked salmon
Chicken manicotti with a roasted sweet pepper tomato sauce
Penne pasta with roasted sweet peppers, grilled artichoke, spring onions and tomato sauce
Ricotta cannelloni with goat's cheese cream

Accompaniments (Choose 2)

Mashed potatoes with garlic and chives
Mixed beans sautéed in a sundried tomato shallot butter
Horseradish scalloped potatoes
Roasted baby potatoes in a herb butter emulsion
Au Gratin potatoes with cream, butter and herbs
Arborio rice pilaf with vegetable confetti
Medley of seasonal vegetables
Gingered baby carrots and peas

Dessert (Choose 1)

Chocolate mousse cake
Tropical fruit trifle
White chocolate mousse cake with fresh raspberries
New York style raspberry cheesecake
Tiramisu
Mixed berry brulee

Upgrade Desserts (9/Person)

Dark milk chocolate terrine with Cointreau macerated strawberries and white chocolate anglaise
Flourless chocolate torte
Toasted almond brittle, white chocolate anglaise, seasonal fresh fruit and berries with mixed berry and ice wine sorbet and topped with candied lemons

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Cocktail Appetizers...

Meatballs in a peppercorn sauce	14 / Dozen
Grilled fruit skewers with a Grand Marnier glaze	14 / Dozen
Spinach and tomato crostini with garlic & fresh parmesan	14 / Dozen
Mushroom Arancini balls	15 / Dozen
Tomato basil bocconcini Skewers	15 / Dozen
Beef and cheese sliders	16 / Dozen
Brie & cucumber in a tartlet	16 / Dozen
Avocado & baby shrimp crostini	16 / Dozen
Grilled flat bread with spinach, mozzarella & sundried tomato	16 / Dozen
Bruschetta crostini with shredded parmesan	16 / Dozen
Garlic prawn skewers	18 / Dozen
Baked salmon in a savory tart with yogurt dill sauce	18 / Dozen
Sweet and sour chicken skewers	18 / Dozen
Crabmeat tartlet with cranberry jelly	18 / Dozen
Mini beef sliders with red wine caramelized onions	18 / Dozen
Bacon wrapped shrimp	19 / Dozen
Herbed chicken & vegetable skewers	19 / Dozen
Firecracker shrimp in wontons	20 / Dozen
Grape tomato stuffed with basil watercress, Kalamata olive and tomato gazpacho	24 / Dozen
Vegetable spring rolls with plum sauce	25 / Dozen
Spiced chicken nugget with grilled peach chutney	26 / Dozen
Sesame chicken pops	26 / Dozen
Smoked salmon in a cucumber cup	26 / Dozen
Artichoke and goat cheese tartlet	26 / Dozen
Dates stuffed with red pepper jelly, goat cheese and wrapped with prosciutto	26 / Dozen
Smoked salmon on a corn cake with black bean smear	28 / Dozen
Gorgonzola charred tiger shrimp in garlic butter	34 / Dozen
Poached tiger shrimp crusted in feta cheese and served with cocktail sauce	34 / Dozen
Asian style duck on a crostini with gazpacho salsa	36 / Dozen
Tempura jumbo shrimp with citrus glaze	36 / Dozen
Chocolate dipped strawberries	36 / Dozen
Classic beef tarter finished with potato frites and horseradish cream	38 / Dozen
Lobster, shrimp and brie cheese fritter with curry aioli	52 / Dozen

All prices subject to a 17% gratuity and GST

Stationary Appetizers

Chilled Prawns

Served with cocktail sauce

\$6.50/Person (Minimum 15 guests)

Smoked Meats

Selection of cured smoked meats & sausages and served with artisan bread

\$5.95/Person (Minimum 15 guests)

Cheese Board

International & domestic cheese board with crackers

\$5.50/Person (Minimum 15 guests)

Antipasto Platter

Mediterranean antipasto platter with olives, pickles & marinated vegetables

\$3.00/Person (Minimum 15 guests)

Vegetable Crudité

Served with house ranch dip

\$3.00/Person (Minimum 15 guests)

Flatbreads & Dips

Warm pita bread served with a trio of dips of hummus, tzatziki, artichoke and cheese

\$4.00/Person (Minimum 15 guests)

Chocolate Fountain

Served with fresh fruit, marshmallows and cookies

\$5.00/Person (Minimum 15 guests)

Fresh Fruit Platter

Selection of fresh fruit

\$3.00/Person (Minimum 15 guests)

Dessert Platter

Selection of assorted squares, tarts and pastries

\$4.00/Person (Minimum 15 guests)



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Group Party Platters

Assorted Meat & Cheese Platter

Cubes of cheddar, Swiss and muenster cheese with cubed turkey, ham, sausage and chicken

Small Tray 25ppl \$85.95

Medium Tray 50ppl \$145.95

Fruit & Cheese Platter

Cantaloupe, grapes, strawberries, kiwi and cubed cheeses including blue cheese, sharp cheddar, Swiss and French brie

Small Tray 25ppl \$68.95

Medium Tray 50ppl \$125.95

Meatball Platter

Fresh meatballs tossed in your choice of sauce: Mirage steak sauce, BBQ, Honey Garlic, Teriyaki or Peppercorn sauce

Small Tray 25ppl \$65.95

Medium Tray 50ppl \$125.95

European Cheese Platter

Mild camembert, sharp and firm English cheddar, served with crackers. Garnished with seasonal berries and grapes

Small Tray 25ppl \$125.95

Medium Tray 50ppl \$185.95

Pinwheel Platter

Colorful pinwheels of fresh spinach, cream cheese, ham and turkey in spinach, tomato and wheat wraps

Small Tray 25ppl \$75.95

Medium Tray 50ppl \$135.95

Pita Pocket Platter

Fresh mini pita pockets filled with ham, turkey, cheese and shredded lettuce

Small Tray 25ppl \$58.95

Medium Tray 50ppl \$92.95

Tea Sandwich Platter

Assorted finger sandwiches with turkey, ham and cheese

Small Tray 25ppl \$69.95

Medium Tray 50ppl \$125.95



All prices subject to a 17% gratuity and GST

Late Night Snack Menus...

Menu One

House Prepared Pizzas

9 / Person

Selection of 12" pizzas
Hawaiian, cheese, pepperoni & vegetarian

Menu Two

Build Your Own Poutine Bar

10 / Person

Regular & sweet potato fries
3 cheese blend, red & green onions, sour cream, salsa, bacon, tomato, gravy

Add Ground Beef

2 / Person

Add Grilled Chicken

3 / Person

Add Pulled Pork

3 / Person

Menu Three

Assorted Wraps

10 / Person

Assorted wraps of:
Turkey, bacon and ranch,
Mediterranean veggie
BBQ beef and cheese
Vegetable crudité with house ranch dip

Menu Four

Beef Sliders

11 / Person

Beef Sliders with cheddar cheese, chipotle aioli, bacon, lettuce and pickles
Home cut French fries



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Wine List***House Wines***

Peter Lehmann Weighbridge Chardonnay (Australia)	29
Monkey Bay Sauvignon Blanc (New Zealand)	29
Beringer Pinot Grigio (USA)	29
Peter Lehmann Weighbridge Shiraz (Australia)	29
Trapiche Varietals Malbec Argentina)	29
Beringer Pinot Merlot (USA)	29

Cash Bar—\$29per bottle

Table wine —\$25 per bottle

Wine Service available for an extra charge of \$50

White Wine

Wente Double Decker Pinto Grigio (USA)	32
Kim Crawford Pansy Rose (New Zealand)	33
Chalk Hill Mascato (Australia)	36
Kim Crawford Sauvignon Blanc (New Zealand)	39
Sandhill Pinot Gris (Canada)	42
Rombauer Vineyards Chardonnay (USA)	95

Red Wine

Carnivor Cabernet Sauvignon (USA)	33
Phebus Malbec (Argentina)	34
Ménage a Trois Malbec (Argentina)	36
19 Crimes Shiraz (Australia)	38
Greg Norman Estates Cabernet Merlot (Australia)	45
David Frost Shiraz (South Africa)	45
Chateau St. Jean Pinot Noir (USA)	46
Antinori Peppoli Chianti Classic (Italy)	47
Tait Ball Buster Barossa (Australia)	49
689 Cellars Blend (USA)	56
Molly Dooker “The Matre D” Cabernet Sauvignon (Australia)	88
Etude Pinot Noir (USA)	105

All prices subject to a 17% gratuity and GST

Wine selection and pricing subject to change

Banquet Bar...

	HOST	CASH
<u>Bronze Bar Liquor</u>		
Liquor	5.25	5.50
<i>Alberta Pure Vodka, Royal Reserve , Rye Whiskey, Ballantine's Scotch, Captain Morgan's Spice Rum, Lamb's White Rum, Gordon's Gin</i>		
<u>Silver Bar</u>		
Liquor	5.75	6.25
<i>Grey's Peak Vodka, Gibson's Sterling Rye Whiskey, Tanqueray Gin, Bacardi White Rum, Captain Morgan's Spice Rum, Captain Morgan Dark Rum, Grants Scotch Whiskey</i>		
<u>Gold Bar</u>		
Liquor	7.25	7.75
<i>Grey Goose, Crown Royal Black, Glenn Fiddich Scotch Whiskey, Captain Morgan's Dark Rum, Sailor Jerry's Spiced Rum, Jack Daniels, Hendricks Gin, Bacardi 8yr Rum, Jose Cuervo Gold Tequila</i>		
<u>Beer</u>	5.50	6.00
Domestic Beer		
<i>Bud Light, Budweiser, Kokanee</i>		
Premium Beer	6.00	6..50
<i>Rolling Rock, Shock Top, Steam Whistle, Keith's Amber Ale, Keith's IPA, Miller Genuine Draft, Heineken, Corona</i>		
Import Beer	8.00	8.50
<i>Guinness, Smithwick's</i>		
<u>Coolers</u>	6.00	6.50
<i>Mike's Hard Lemonade Cranberry, Twisted Tea, Palm Bay Key Lime Cherry, Rock Creek Cider Gluten Free</i>		
<u>Wine</u>		
6oz Glass of House Wine	6.75	7.25
<u>Non-Alcoholic Options</u>		
Punch Bowl Unlimited Refills		100 / Each
Fountain Pop		2 .25/ Each

Signature Drink

Our food and beverage manager Stacey Hopkinson would be delighted to help you come up with a signature drink for the Bride and Groom. We can use your wedding colors as inspiration or even your favorite cocktail! Let us know if you are interested and we can discuss further.

Prices subject to change. All prices subject to a 17% gratuity and GST

Rehearsal, Dinners, Showers, Brunches & More

Book your rehearsal lunch or dinner,, gift opening brunch, or bridal shower at Desert Blume Golf Club and receive 10% discount off your food and non-alcoholic beverages when meals are paid by the host. Discount applies to pre or post wedding events only and not the wedding day. The pre or post room will be provided at 50% off, based on availability and the offer is valid only if your wedding day reception is booked at Desert Blume Golf Club

Golf Group Outings

Book an outing for your family, friends to celebrate your wedding. Available for those who have a reception booked with us.

\$55/Guest includes 18 Hole Green Fee with Shared Power Cart

Subject to Availability



Desert Blume Golf Club

107 Clubhouse Drive SW

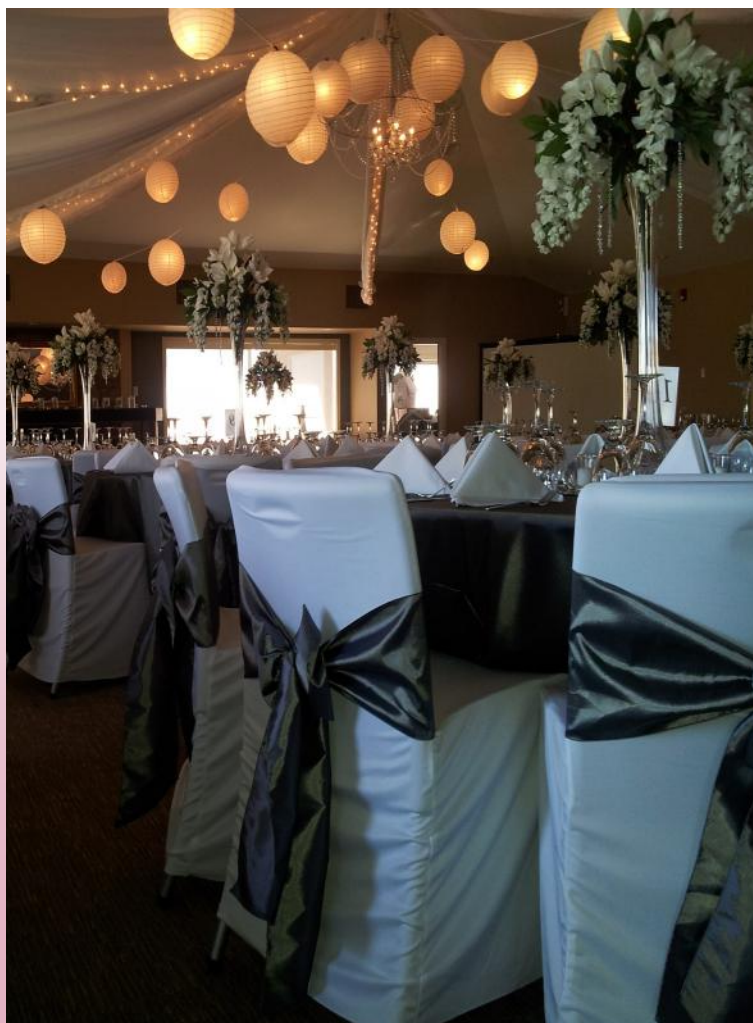
Medicine Hat, AB T1B 0A4

Tel: 403.581.4653 Fax: 403.529.0775

FROM "I DO" TO "WE DID"
WE CAN HELP YOU CREATE YOUR DREAM DAY

At Desert Blume, we strive to make your day unforgettable with our attention to detail, amazing serving staff and delicious custom designed menus from our Executive Chef. With a WPIC Certified wedding planner, your day will be seamless from start to finish and promises to be the day you always dreamed of.

Contact us now to book your venue viewing or for more information.



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