

# *Edmonton Country Club*

2020 WEDDING PACKAGE





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The Edmonton Country Club reclines verdantly on 233 acres located within a 90 degree bend of the North Saskatchewan River about eight miles upstream from the city's center. The golf club was established in 1896 and was Edmonton's first private golf and country club. With a story steeped in history and tradition, the Edmonton Country Club is one of Edmonton's greatest treasures.

Over the past several years the Edmonton Country Club has improved its services and venue to become an event destination for both members and non-members. Renovations in early 2014 saw many areas of the clubhouse undergo changes to enhance the club and ground's natural beauty. The Ramsey Room offers guests a large modern banquet space situated just off the third tee of the 18 hole golf course on the main floor of the clubhouse. With floor to ceiling windows, the view of the downtown skyline and river valley from the Ramsey Room are sure to impress your guests.

With the ability to host charity golf tournaments, wedding receptions, Christmas parties, business meetings and wine dinners, the ECC offers the ideal venue to accommodate and execute your perfect event. The ECC can meet all of your food and beverage needs with on-site catering and a well-stocked bar.

Aleksandar Milic, Food & Beverage Director since August 2014 at the ECC, brings a background of service expertise and finesse to the club that mirrors in the experience members and guests encounter with each and every one of the service staff.

Executive Chef Brian Leadbetter leads the culinary team with over 30 years of experience in the hospitality industry. With a passion for new, innovative and fresh products, Chef Leadbetter is constantly striving to provide the best product possible for every plate produced at the ECC.

As you explore our Catering & Private Function's package, you will find an array of culinary options to accommodate a wide range of requests. If you have any questions, please do not hesitate to contact the ECC Food & Beverage team.

**Aleksandar Milic**  
Director of Food & Beverage  
[alex.milic@edmontoncountryclub.com](mailto:alex.milic@edmontoncountryclub.com)

# TERMS & CONDITIONS

## Event Reservations

- Wedding reception bookings are a minimum of \$1000.00 non-refundable confirmation deposit.
- All deposits are placed towards the final invoice after the event.
- Upon confirmation of your menu selection, a full cost estimate will be issued. All wedding reception cost estimates must be paid 21 days prior to the event taking place.
- The ECC reserves the right to relocate bookings to another room should there be a significant change in number of guests attending.
- The ECC does not host wedding ceremonies during the golf season.
- Wedding ceremonies may be booked during January, February and March for a fee of \$1500.

## Guaranteed Attendance

- The final guarantee of the number of people attending the event must be provided to the ECC at least 72 hours prior to the event taking place. If a guarantee is not received, the ECC will bill the original expected number or the actual number of guests in attendance, whichever is greater.
- Any last minute guest count additions will be accommodated to the best of the ECC's ability but cannot be guaranteed if not provided 72 hours in advance.

## Menu Selection, Dietary and Allergy Restrictions

- The Edmonton Country Club does not have a food & Beverage minimum.
- Menu selection is required at least 21 days prior to the event taking place. Small adjustments can be made up to 72 hours in advance. After this time, any changes or substitutions cannot be guaranteed.
- Special menu items for dietary restrictions such as gluten free and vegetarian options are always available as long as they are arranged at least 72 hours in advance of the event. They will be charged at the same price as the chosen menu. Any dietary restrictions or allergies provided after the 72 hours advance notice will be accommodated to the best of the ECC's ability but cannot be guaranteed.
- Due to health regulations, food products will be displayed for a maximum of 90 minutes.
- Due to health regulations, removal of food and beverage products from the ECC following any event is strictly prohibited (with the exception of celebratory cakes).
- ECC does not host classical menu tastings. A reservation can be made in our 1896 Dining Room where you can experience our style of cuisine. Tab will be at customer's expense.





### Outside Food & Beverage

- The Edmonton Country Club is the sole provider of all food & beverage, with the exception of celebratory cakes and party favours. With ECC approval, an indemnity form must be signed and completed prior to the item being brought onto the property.
- Corkage wine is permitted at the discretion of Food & Beverage Management and requires prior approval. A fee of \$20.00 per 750ml bottle will be charged on any outside wine being brought onto the property. Only commercially manufactured, sealed bottles of wine are allowed.

### Alcohol Service

- Should the ECC find that a convener or guest has brought any type of alcohol onto the premises without prior written approval by ECC Management, or allows any minor to consume any alcoholic beverage, the ECC reserves the right to close the bar immediately and/or terminate the function entirely at the convener's expense.
- The convener will be responsible for all fines, loss of business, assessments and liabilities as a result of the above.
- All attendees of any event must have valid I.D. in their possession or the ECC reserves the right to refuse service.
- ECC reserves the right by AGLC laws and regulations to stop liquor service to any guest that appears intoxicated by alcohol or drugs.
- Last call takes place at 12:30am, alcohol sales end at 1:00am, with consumption until 2:00am. No exceptions.

### SOCAN Royalty Fee & Re:Sound Fee

- The Society of Composers, Authors and Music Publishers of Canada, (SOCAN) has been granted exclusive right by the Government of Canada to collect royalty fees for the use of music in any commercial application.
- The Re:Sound fee is collected for the artists & record company that perform & produce music.
- Fees will vary depending on room and style of event.  
SOCAN – Up to a maximum of \$63.49 + GST  
Re:Sound – Up to a maximum of \$26.63 + GST
- The ECC is required to charge the above fees to all events and functions, unless otherwise specified on the contract.

### Decoration & Signage

- Signage must be of a professional nature and is restricted to certain areas of the clubhouse.
- The use of nails, tacks, staples, tape and confetti is not permitted.
- All candles must be in enclosed containers with the flame at a minimum of 1 inch below the encasement. The Alberta Fire Laws do not permit any open flames.
- The convener is responsible for supplying all decorations unless otherwise specified on the contract. ECC will store decorations (except gifts and closed envelopes) for a maximum of one week. Anything left on the premises for more than one week will be donated to charity or disposed of properly.

Room Charge & Capacities			
Ramsey Room	\$2000	Dancefloor available	150 seated 220 standing
'1896' Dining Room	\$1000	Dancefloor NOT available	55 seated 70 standing
Tent Rental (Ramsey Patio)	Additional \$1200		

### Cancellations & Damages

- All event deposits are non-refundable.
- Convener is responsible for any and all liability and damage done to the premises during the period of time for setup, the actual event and tear down.
- The convener is responsible for all fines, loss of business, assessments and liability as a result of the above.

### On-Site Regulations

- All cash bars will require cash payment.
- ATM is available on site and is located on the main floor.
- Washrooms are located at the top of the main stairwell, with a wheelchair accessible washroom on the main floor.
- Smoking is not permitted on the Ramsey Room patio, however alcoholic drinks are permitted.
- Smoking is permitted outside the main front doors, 5 meters from the entrance. Alcohol is not permitted in this area.
- Although cannabis is now legal in Canada, the use of cannabis is strictly prohibited on the ECC property.
- Pictures are permitted within the Ramsey Room, Ramsey Room Patio and the pergola located off to the left of the parking lot.
- Pictures on the golf course, bridge and road are strictly prohibited.

### Audio Visual

- All AV including hand-held wireless microphones, podium, and TVs are included in the Ramsey Room rental fee.
- Our in-house TV system includes one 70 inch TV and two 60 inch TVs that can be situated to your preference throughout the room.
- Complimentary WIFI is available in all rooms.

### Payment, Deposits & Charges

- Prices are subject to change without notice. However, the ECC will honor prices on signed contracts.
- All food and beverage services are subject to an 18% service charge and 5% GST will be applied to all charges.
- Room is confirmed once we have received the deposit in FULL.
- Room charge includes in-house tables, chairs, linens, cutlery, glassware, easels, AV, and other in-house event items.
- Room charge also includes full set up and tear down of room including rented items (excluding rented chairs and backdrops), table wine service, cake cutting, event planning, and consultation.
- Rented chairs are permitted, however a \$300 labour free will be applied for storage & reset of existing chairs. Convener is fully responsible for organization, set-up and tear-down of rented chairs and must be coordinated at times which are set and agreed upon with ECC management.
- Deposits are non-refundable but can be used toward another booking within 1 year of placing the deposit in the event of cancellation. If not utilized within the 1 year time frame, the deposit will be forfeited to the ECC.
- The Edmonton Country Club accepts cash, debit, Visa, Mastercard, personal or certified cheques for payment.

# RAMSEY ROOM



# 1896 DINING ROOM





## PLATED GROUP DINNER MENUS

1

**\$53.00 per person**

### **First Course**

(please pre-select one soup or salad for all guests)

- Crisp Romaine Salad, cherry tomatoes, cucumbers, julienne carrots, cheddar, buttermilk ranch dressing
- Wild Mushroom Soup
- Roasted Butternut Squash Soup
- Tomato Gin Soup

### **Main Course (individual guest choice, night of event)**

*All entrees served with potato of the day & vegetable medley*

Grilled Certified Organic Chinook Salmon Filet, lemon dill hollandaise

Roasted Chicken Supreme, roasted tomato pesto cream sauce

Grilled Angus Reserve Striploin, red wine reduction

(\*\* Substitute Striploin for Angus Tenderloin for an additional \$6.00 surcharge per order)

### **Dessert**

(please pre-select one dessert for all guests) (does not apply to cocktail receptions or buffets)

- Dark Chocolate Lava Cake, mango ice cream, raspberry coulis
- Tiramisu Galette, white chocolate drizzle, fresh berries
- Spiced Peach Crumble, vanilla ice cream, dark rum caramel sauce
- Lemon Cream Shortbread, vanilla bean whipped cream, berry compote

2

**\$58.00 per person**

### **First Course**

(please pre-select one soup for all guests)

- Wild Mushroom Soup
- Roasted Butternut Squash Soup
- Tomato Gin Soup

### **Second Course**

Baby Field Greens, toasted sunflower seeds, cherry tomatoes, feta, pickled carrots, maple dijon balsamic vinaigrette

### **Main Course (individual guest choice, night of event)**

*All entrees served with potato of the day & vegetable medley*

Grilled Certified Organic Chinook Salmon Filet, lemon dill hollandaise

Roasted Chicken Supreme, roasted tomato pesto cream sauce

Grilled Angus Reserve Striploin, red wine reduction

(\*\* Substitute Striploin for Angus Tenderloin for an additional \$6.00 surcharge per order)

### **Dessert**

(please pre-select one dessert for all guests) (does not apply to cocktail receptions or buffets)

- Dark Chocolate Lava Cake, mango ice cream, raspberry coulis
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- Lemon Cream Shortbread, vanilla bean whipped cream, berry compote





3

### ENHANCED CUSTOM MENU

The ECC culinary team would be happy to customize a menu based on your preferences. Please inquire for more details.

### CHILDREN'S PLATED DINNER MENU

**\$16.95 per child**

#### **Starter**

Fresh vegetables with ranch dressing

#### **Main Course (individual guest choice, night of event)**

Grilled Cheese served with house cut fries & ketchup

Pasta & Tomato Sauce with parmesan cheese

Chicken Fingers with house cut fries, ketchup & plum sauce

#### **Dessert**

Vanilla Ice Cream with chocolate sauce

### SPECIAL DIETARY OPTIONS

Special menu items for dietary restrictions such as gluten free, vegetarian, or vegan are always available as long as they are arranged at least 72 hours in advance of the event. They will be charged at the same price as the chosen menu. Any dietary restrictions or allergies provided after the 72 hours advance notice will be accommodated to the best of the ECC's ability but cannot be guaranteed.

All plated dinner menus include a coffee & tea station.

Note that our plated dinner menus offer a choice of entrée for each guest the night of the event by providing a menu at each seat.

All prices are subject to 18% gratuity & 5% GST.



# DINNER BUFFET MENU

**\$56.00 per person**  
(Minimum 50 Adults)

## Salads

- Greek Salad with feta cheese
- Traditional Caesar Salad with creamy garlic dressing
- Penne Pasta Salad with vegetables and garlic vinaigrette
- Mixed Field Green Salad with house dressing

## Crudités Platter

## Entrées

(Pre-select 2 entrée options. An additional \$6.00 per person charge will apply for a third entrée)

- Carved Roast Baron of Alberta Beef served with 'au jus' & condiments
- Filet of Certified Organic Chinook Salmon, tomato caper beurre blanc
- Herb-Roasted Chicken Breast, mushroom feta cream
- Icelandic Cod Filet, warm basil asparagus bruschetta
- Chicken Parmesan, herb tomato coulis

## Accompaniments

- Seasonal Fresh Steamed Vegetables
- Assortment of Rolls, whipped butter
- Sour cream and Dill Mashed Potatoes
- Vegetarian Marinara Penne Rigate Pasta
- Rice Pilaf

## Desserts

- Chef's Selection of Cakes, Tortes and Pastries
- Fresh Seasonal Sliced Fruit

Freshly Brewed Regular and Decaffeinated Coffee and Tea Station

## Additional Options

- Cabbage Rolls - Additional \$7.00 per person
- Perogies - Additional \$5.00 per person
- Mac & Cheese – Additional \$4.00 per person

**Children ages 4-12 \$25.00 per child**

**Children 3 & Under No Charge**

All prices are subject to 18% gratuity & 5% GST



# RECEPTION SELECTIONS

**Platters serve approximately 30 guests**

**Assorted Flatbreads @ \$13.00/flatbread**

Selection of Pizza on Fresh House Made Flatbread Dough  
(Cajun Chicken Flatbread, Steak & Mushroom Flatbread,  
Three Cheese Flatbread, Roasted Vegetables & Feta Flatbread)

**Deli Platter @ \$160.00/platter**

Selection of Deli Meats with assorted buns, cheese and condiments

**Build Your Own Tacos (Hard & Soft Taco Shells) @ \$16.95/person**

Pulled BBQ Pork, Taco Beef, Cajun Chicken  
Guacamole Black Bean Roasted Vegetable Chili  
Crispy Corn Tortilla Chips  
Cheddar Cheese, Lettuce, Tomato, Onions, Salsa, Sour Cream

**Build Your Own Poutine Bar @ \$14.95/person**

Yukon Gold French fries, Shoestring French Fries,  
Creole Chicken, Pulled Pork, Taco Beef  
Cheese Curds, Gravy, Assorted Condiments

**Crudités @ \$80.00/platter**

Crisp, Raw Vegetables with Herb Ranch Dip

**Domestic & Imported Cheese Platter @ \$140.00/platter**

Fruit Garnish & Crackers

**Seasonal Fresh Fruit Tray @ \$85.00/platter**

**Strawberries Dipped in Dark Chocolate \$100.00/60 pieces**

**Assorted Fresh Baked Pastries @ \$26.00/ dozen**

Croissants, danishes, muffins & fruit turnovers

**Assorted Cookies @ \$26.00/dozen**

**Assorted Dessert Squares @ \$26.00/dozen**

**Assorted Sweet Tray @ \$50.00/tray**

Serves 20 people, approximately 40 pieces  
Includes cookies, squares & mini doughnuts

## LATE LUNCH MENU

The above selections are available for a late lunch menu. Late lunch is served at 10:00pm unless otherwise specified.

The ECC would be happy to design a custom late lunch menu if you have an idea in mind. Please inquire for more details.



All prices are subject to 18% gratuity & 5% GST



## PERSONALIZED RECEPTION SELECTIONS

1

### Cocktail Appetizers

- Fresh Blue Crab Fritters, basil cream
- Angus Beef Meatballs, whiskey BBQ glaze
- Tempura Chicken Lollipops, pineapple plum glaze
- Grilled Beef Satays, teriyaki ginger glaze
- Spanakopita, spinach & feta wrapped in phyllo crisp
- Cajun Chicken Flatbread, feta, fresh tomato
- Steak & Mushroom Flatbread, chipotle aioli
- Three Cheese Flatbread, mozzarella, parmesan, feta
- Warm Brie Pita Canape, fruit chutney
- Smoked Salmon Bruschetta on Crostini

Selection of One Item \$6.95 per person (2-3 pieces per person)

Selection of Two Items \$10.95 per person (3-5 pieces per person)

Selection of Three Items \$13.95 per person (4-6 pieces per person)

Selection of Four Items \$16.95 per person (6-7 pieces per person)

2

### Enhanced Chefs Selections Items

The ECC culinary team would be happy to customize a menu based on your preferences. Please inquire for more details.

Chefs Selection \$18 - \$22 per person (4-6 pieces per person)

3

### Action Stations

All action stations will be accompanied with experienced staff that will prepare and serve the food at your guests' request.

#### **Carved Roast Baron of Alberta Beef @ \$395.00 (per 1 piece/serves 50 people)**

Served with fresh, sliced mini buns & select condiments

#### **Sauté Mac & Cheese Station @ \$8.25 per person**

Please pre-select either chicken, shrimp or jalapenos



# BEVERAGE SELECTIONS

The Edmonton Country Club provides complete catering services, including bartenders, therefore only alcohol purchased through the Club is available for service.

## Wine Corkage

Corkage wine is permitted at the discretion of Food & Beverage Management and requires prior approval.

A fee of \$20.00 per 750 ml bottle will be charged on any outside wine being brought onto the property.

Only commercially manufactured, sealed bottles of wine are allowed.

## Host & Cash Bars

We can accommodate all requests for the arrangement of the bar, including but not limited to host bar, cash bar, \$2.00 bar, \$3.00 bar, \$4.00 bar, or \$5.00 bar. Please inquire for any special requests.

A bartender will be provided at \$20.00 per hour for a minimum of 3 hours. In the event the bar sales exceed \$500.00 prior to gratuity & GST for a host or cash bar, the bartender fee will be waived.

A ticket seller will be provided for all cash bars at \$20.00 per hour for a minimum of 3 hours. In the event the bar sales exceed \$500.00 prior to gratuity & GST for a cash bar, the ticket seller fee will be waived. If the event has less than 30 guests, a ticket seller will not be required.

Please note there is an ATM on site for cash bars.

### Cash Bar – Ticket Seller Required

Gratuity & GST are included in cash bar prices.

Basic Highball	\$7.50
Domestic Beer	\$7.50
House Wine Glass	\$8.50
Premium Highball	\$8.50
Imported Beer	\$8.50
Soft Drinks	\$2.50

### Host Bar

Gratuity & GST are not included in host bar prices.

Basic Highball	\$6.00
Domestic Beer	\$6.00
House Wine Glass	\$7.50
Premium Highball	\$7.00
Imported Beer	\$7.00
Soft Drinks	\$2.00



## Wines

For host bars, please select one red & one white wine.  
 For cash bars, ECC will pick a selection of wines.  
*Gratuity & GST are not included in host bar prices.*

### White

Bleasdale Verdelho, Longhorn Creek, Australia	\$35.00
Bodegas Graffigna Pinot Grigio, San Juan, Argentina	\$35.00
Babich Sauvignon Blanc, Marlborough, New Zealand	\$36.00
Mezzacorona Pinot Grigio, Alto Adige, Italy	\$37.00
Sea Sun Chardonnay, Caymus Vineyards, California	\$40.00

### Red

Kingston Estate Eminent Shiraz, South Australia	\$35.00
Territorio Malbec, Mendoza, Argentina	\$35.00
Leaping Horse Merlot, Sierra Foothills, California	\$36.00
Woodwork Cabernet Sauvignon, Central Coast California	\$39.00
Hahn Pinot Noir, Monterey County, California	\$40.00

### Sparkling Wine

Mezza di Mezza Prosecco, Alto Adige, Italy	\$36.00
Anna de Codormiu Cava Brut, Penedes, Spain	\$36.00



## Self-Serve Beverage Options

Charges are based upon consumption.  
 Items will be replenished as necessary.  
 Prices do not include gratuity or GST.

Coffee Silex (10 cups)	\$19.00
Coffee Urn (50 cups)	\$90.00
Assorted Bottled Juice	\$3.25 per bottle
Assorted Canned Pop	\$2.95 per bottle



# PREFERRED VENDOR LIST

## DJ / Photobooth Services

### **DJ Kwake**

[www.djkwake.com](http://www.djkwake.com)  
[djkwake@djkwake.com](mailto:djkwake@djkwake.com)

### **Mystica Entertainment**

[www.mysticaentertainment.com](http://www.mysticaentertainment.com)  
[info@mysticaentertainment.com](mailto:info@mysticaentertainment.com)

### **Happy Wife Happy Life**

[www.happylifeent.ca](http://www.happylifeent.ca)  
[info@happylifeent.ca](mailto:info@happylifeent.ca)

## Photographers

### **Rhiannon Sarah Photography**

[www.rhiannonsarahphotography.com](http://www.rhiannonsarahphotography.com)  
[rhiannonsarahm@gmail.com](mailto:rhiannonsarahm@gmail.com)

### **Jessica Fern Facette**

[www.jessicafernfacette.com](http://www.jessicafernfacette.com)  
[info@jessicafernfacette.com](mailto:info@jessicafernfacette.com)

## Décor Rentals

### **River City Events**

[www.rivercityevents.com](http://www.rivercityevents.com)

### **All West Rentals**

[www.allwestweddingrentals.com](http://www.allwestweddingrentals.com)  
[info@allwestweddingrentals.com](mailto:info@allwestweddingrentals.com)

## Event Planners

### **Hitched by Joelle**

[www.hitchedbyjoelle.com](http://www.hitchedbyjoelle.com)  
[info@hitchedbyjoelle.com](mailto:info@hitchedbyjoelle.com)

### **Jennifer Bergman**

[www.jenniferbergmanweddings.com](http://www.jenniferbergmanweddings.com)  
[info@jenniferbergmanweddings.com](mailto:info@jenniferbergmanweddings.com)

## Live Music

### **The Barkells (Dance Party Band)**

[www.thebarkells.com](http://www.thebarkells.com)



# CONTACT US

For all event inquiries, please contact:  
events@edmontoncountryclub.com  
780-487-1150

6201 Country Club Road Edmonton, AB  
T6M 2J6  
www.edmontoncountryclub.com

## Directions

**From the Whitemud Freeway:** Head south on 170th Street, turn left onto 62nd Avenue (Wanyandi Road), take the third right onto Wilkin Road and the next immediate left onto Country Club Road. Follow this road to the Clubhouse.

**From the Anthony Henday:** Take the Callingwood Road Exit heading east, once past the 170th Street intersection, take the third right onto Wilkin Road and the next immediate left onto Country Club Road. Follow this road to the Clubhouse.

**Parking is free on the premises for the duration of the event.**



