

# *Edmonton Country Club*

**2020 EVENT 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

- All events are required to place a minimum of \$500.00 non-refundable confirmation deposit to confirm all bookings.
- All deposits are placed towards the final invoice after the event.
- The ECC reserves the right to relocate bookings to another room should there be a significant change in number of guests attending.

## 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

- Menu selection is required at least 14 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                | \$500<br>\$300 Half Day | Dancefloor available     | 150 seated<br>220 standing |
| '1896' Dining Room         | \$250                   | Dancefloor NOT available | 55 seated<br>70 standing   |
| Jamison Room (Board Room)  | \$200                   |                          | 12 seated                  |
| Tent Rental (Ramsey Patio) | Additional \$1200       | Dancefloor available     |                            |

### 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

- Hand-held wireless microphones and podium are included in the Ramsey Room rental fee.
- The use of our conference phone, projector, projection screen, and our in-house TV system can be used for an additional \$75.00 charge.
- Our in-house TV system includes one 70 inch TV and two 60 inch TVs 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 and 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 are able to 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



# JAMISON 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

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

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





### 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

Assortment of Rolls, whipped butter  
Seasonal Fresh Steamed Vegetables  
Sour Cream and Chive 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

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

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**



# PLATED GROUP LUNCH MENU

1

**\$32.00 per person**

## **First Course**

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

- Ramsey Salad, toasted sunflower seeds, feta, pickled carrots, raspberry honey vinaigrette
- Traditional Caesar Salad, creamy garlic dressing
- Wild Mushroom Soup
- Roasted Butternut Squash Soup

## **Main Course**

(individual guest choice, day of event)

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

- Grilled Certified Organic Chinook Salmon Filet, citrus tomato caper butter sauce
- Roasted Chicken Breast, roasted tomato pesto cream sauce
- 8 oz. Alberta Angus Striploin, mushroom red wine jus

## **Dessert (additional \$7.00 per person for plated lunch menus)**

(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
- Lemon Cream Shortbread, vanilla bean whipped cream, berry compote



Note that our plated lunch menu is only offered at peak lunch hours. This menu cannot be substituted for dinner. Our plated lunch menu offers a choice of entrée for each guest the day of the event by providing a menu at each seat. All prices are subject to 18% gratuity & 5% GST.



## LUNCH BUFFET MENUS

1

### Soup & Sandwich Buffet

**\$21.50 per person (minimum of 15 people)**

A selection of freshly made sandwiches on an assortment of breads, wraps & croissants (dry aged roast beef, smoked turkey, tuna salad, black forest ham, Montreal smoked meat, vegetarian, & egg salad)  
**Selection will vary based on number of guests**

#### Accompaniments

Chef's Soup of the Day  
Garden Salad with house dressing  
Vegetable Platter with chef's selection dip

Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas

2

### Taste of Italy Buffet

**\$26.95 per person (minimum of 30 people)**

**Please pre-select 2 of the following pastas:**

- Seafood Penne Rigate, wild mushroom citrus cream
- Chicken Penne, roasted vegetable rosé sauce
- Three Cheese Tortellini, alfredo cream sauce
- Meat Lasagna
- Vegetarian Lasagna

#### Accompaniments

Caesar Salad, shaved parmesan, creamy garlic dressing Grilled  
Vegetable Antipasto Platter  
Tomato & Bocconcini Salad, balsamic glaze & fresh basil

Assorted Dessert Squares  
Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas





3

### Asian Buffet \$27.95 per person (minimum of 30 people)

Spicy Ginger Beef Sauté  
Lemon Ginger Glazed Chicken Breast  
Fried Rice  
Vegetable Medley

#### Accompaniments

Oriental Rice Vermicelli Salad  
Wonton Soup, pork wontons, garden vegetables, chicken broth

Assorted Dessert Squares  
Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas

4

### Mexican Buffet \$27.95 per person (minimum of 30 people)

#### Build your own tacos (hard & soft taco shells):

Pulled BBQ Pork  
Taco Beef  
Cajun Chicken

Cheddar cheese, lettuce, tomatoes, onions, salsa, sour cream, guacamole

#### Accompaniments

Black Bean Roasted Vegetable Chili  
Crisp Tortilla Romaine Salad  
Vegetable Medley  
Rice Pilaf

Assorted Dessert Squares  
Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas

5

### Burger Bar Buffet \$24.95 per person (minimum of 30 people)

#### Build your own burgers:

Angus Beef  
Chicken  
Vegetarian

Ketchup, mustard, mayonnaise, lettuce, onions, tomatoes, cheese, pickles

#### Accompaniments

Cajun Potato Crisps  
Baby Field Greens  
Caesar Salad  
Pasta Salad  
Maple Baked Beans

Assorted Dessert Squares  
Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas

# BREAKFAST BUFFET MENUS

1

## The Continental Breakfast Buffet \$18.95 per person (minimum of 15 people)

Seasonal Fresh Fruit Cocktail with individual berry yogurt  
Assortment of freshly baked pastries, croissants, danishes, muffins & fruit crullers  
Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas

2

## ECC Hot Breakfast Buffet \$24.50 per person (minimum of 15 people)

### Hot Items

Smoked Bacon & Breakfast Sausage  
Scrambled Eggs, fresh herbs  
Home Fried Potatoes, peppers & onions

### Accompaniments

Assorted Freshly Baked Pastries, croissants, danishes, muffins & fruit crullers  
Sliced Seasonal Fresh Fruit with individual berry yogurt  
Fresh Brewed Coffee, Decaffeinated Coffee & Herbal Teas

### Additional Options

|                           |                   |
|---------------------------|-------------------|
| Pancakes                  | \$2.00 per person |
| French Toast              | \$3.50 per person |
| Banana Bread              | \$2.75 per person |
| Hard Boiled Eggs          | \$2.00 per person |
| Granola with Maple Yogurt | \$3.95 per person |
| Chorizo Skillet           | \$4.95 per person |





# 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      | \$3.00 |

### 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      | \$2.50 |



## 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

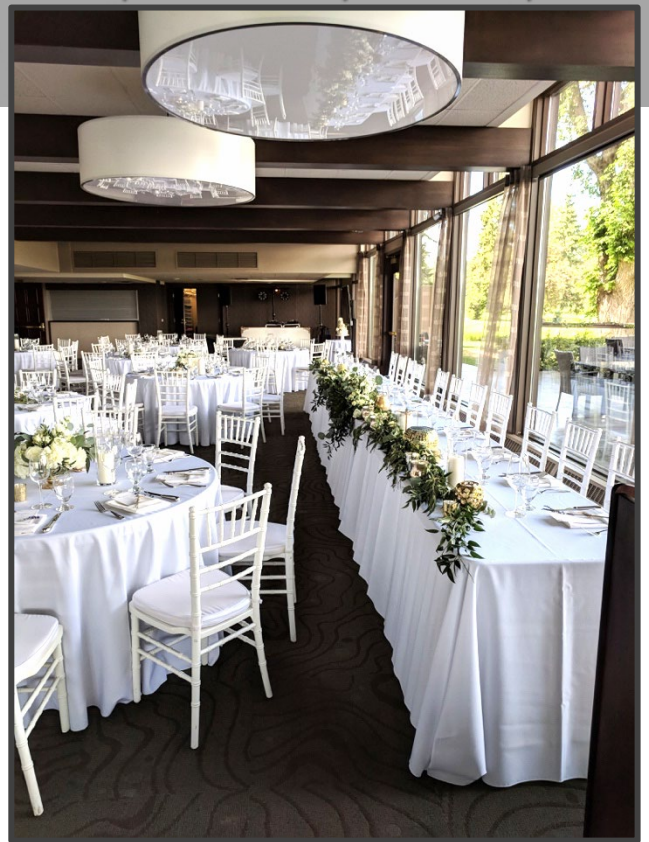
|   |         |
|---|---------|
| Bleasdale Verdelho, Longhorn Creek, Australia       | \$35.00 |
| Bodegas Graffigna Pinot Grigio, San Juan, Argentina | \$35.00 |
| Babich Sauvignon Blanc, Marlborough, New Zealand    | \$36.00 |
| Mezzacorona Pinot Grigio, Alto Adige, Italy         | \$37.00 |
| Sea 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 Pop   | \$3.25 per bottle |
| Assorted Canned Pop    | \$2.95 per bottle |





# CHARITABLE OR CORPORATE GOLF EVENTS

### Rules & Regulations

Outside/charitable golf tournaments are hosted on Mondays only. We are limited to hosting 7 per year.  
Minimum of 120 players.  
Either 8:30 am or 1:30pm shotgun start times.

### Golf & Pro Shop Fees

Green fee & power cart is \$140.00 per player.  
Pro Shop: minimum of \$20.00+ per player to spend in the Pro Shop. This is in addition to golf and F&B prices.  
The \$20.00+/ player can be spent on prizes, gift certificates, and/or registration gifts for each golfer.

### Food & Beverage

Food & Beverage (i.e. banquet after golf) is in addition to golf fees.  
Pricing is finalized through the F&B department. (Generally most events spend a minimum of \$50.00/person, excluding Gratuity and GST.)

### ECC Member Privileges

ECC members are permitted to entertain groups of up to 20 players as long as the ECC member is in the group.

For golf event availability or questions, please contact Head Professional Greg Kincade at [greg.kincade@edmontoncountryclub.com](mailto:greg.kincade@edmontoncountryclub.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.**

