

DESERT BLUME GOLF CLUB CATERING AND EVENTS PACKAGE

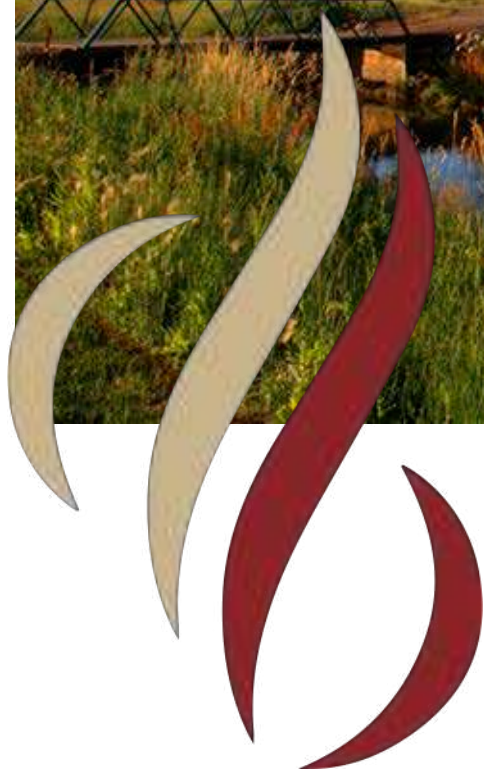
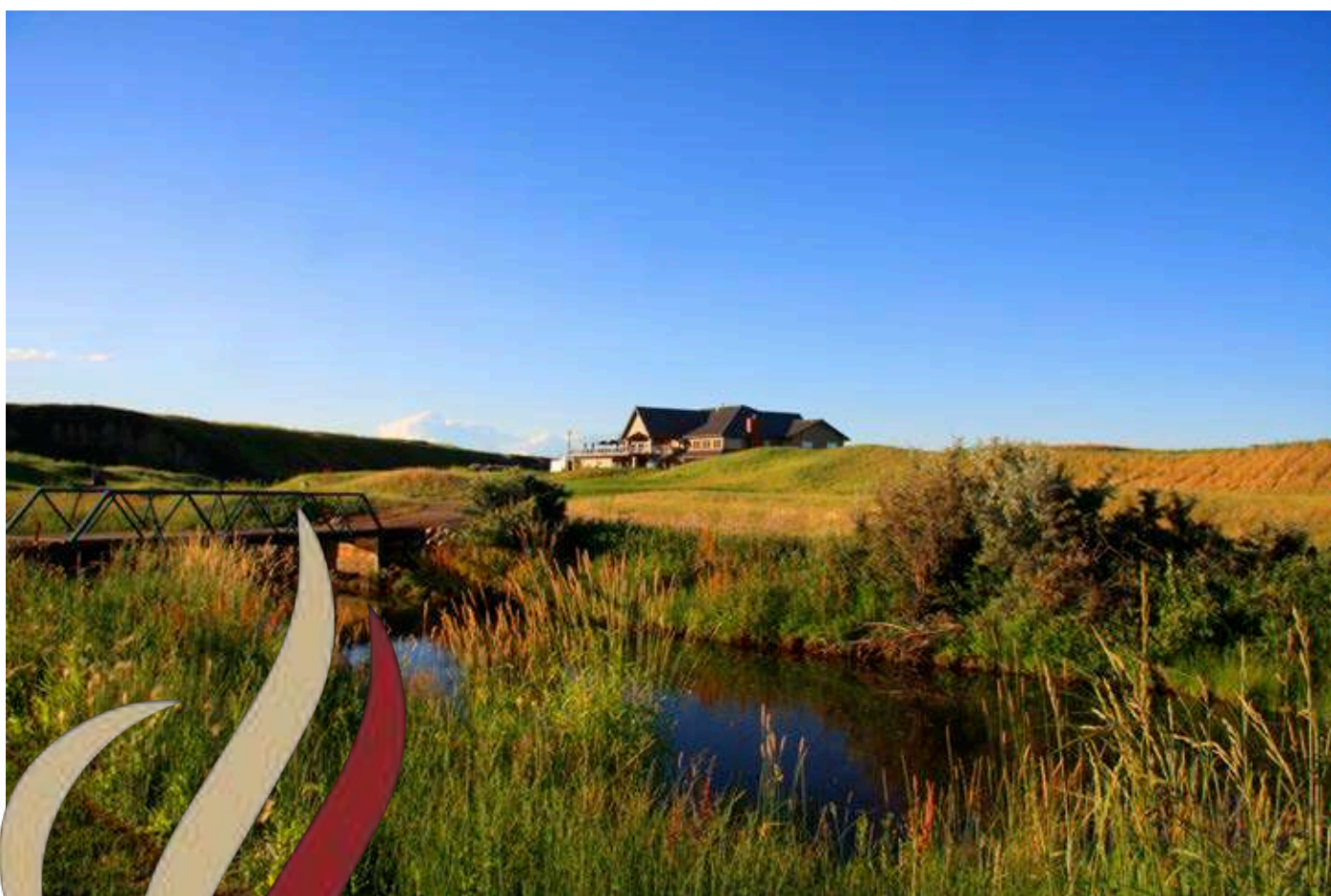


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ABOUT US

Desert Blume is a beautiful links style course situated in the South East corner of Alberta. Our facility comfortably accommodates 20-300 people and is suitable for a variety of special occasions.

The clubhouse boasts wrap around windows and a large balcony overlooking our stunning golf course and Seven Persons Creek. With beautiful natural light, the banquet room can seat up to 160 people and is a perfect space for banquets, weddings, and corporate meetings as well as birthday parties, retreats, seminars, and Christmas functions. With tall ceilings, fireplace and mantel, a private bar, and access to our large patio it is sure to be a hit with your clients and colleagues.

Our dancefloor is a bright, small space for meetings for up to 40 people. The main lounge can host up to 56 guests and has a private bar and access to the patio.

All room rentals include access to a microphone and podium, tables and chairs, set up and tear down, standard white or black linens and napkins, cutlery, and catering staff.

**The entire clubhouse is available to rent upon request.*

Tara Bishop
Clubhouse & Events Manager

403.581.4653 ext. 102
events@desertblume.com
107 Clubhouse Dr SW Medicine Hat AB T1B 0A4



WEDDINGS

We offer two outdoor ceremony locations for you to say your I Do's: the putting green with the golf course and desert hills as a backdrop, or our elevated, wrap around patio with the same great views. The banquet room is a great indoor option that can also be used as a backup plan.

Should you choose to host a cocktail hour, we can quickly transform the Patio from a ceremony space to an engaging social atmosphere to enjoy cocktails and appetizers.

Our dancefloor is connected to our banquet room where you and your guests are welcome to dance the night away.

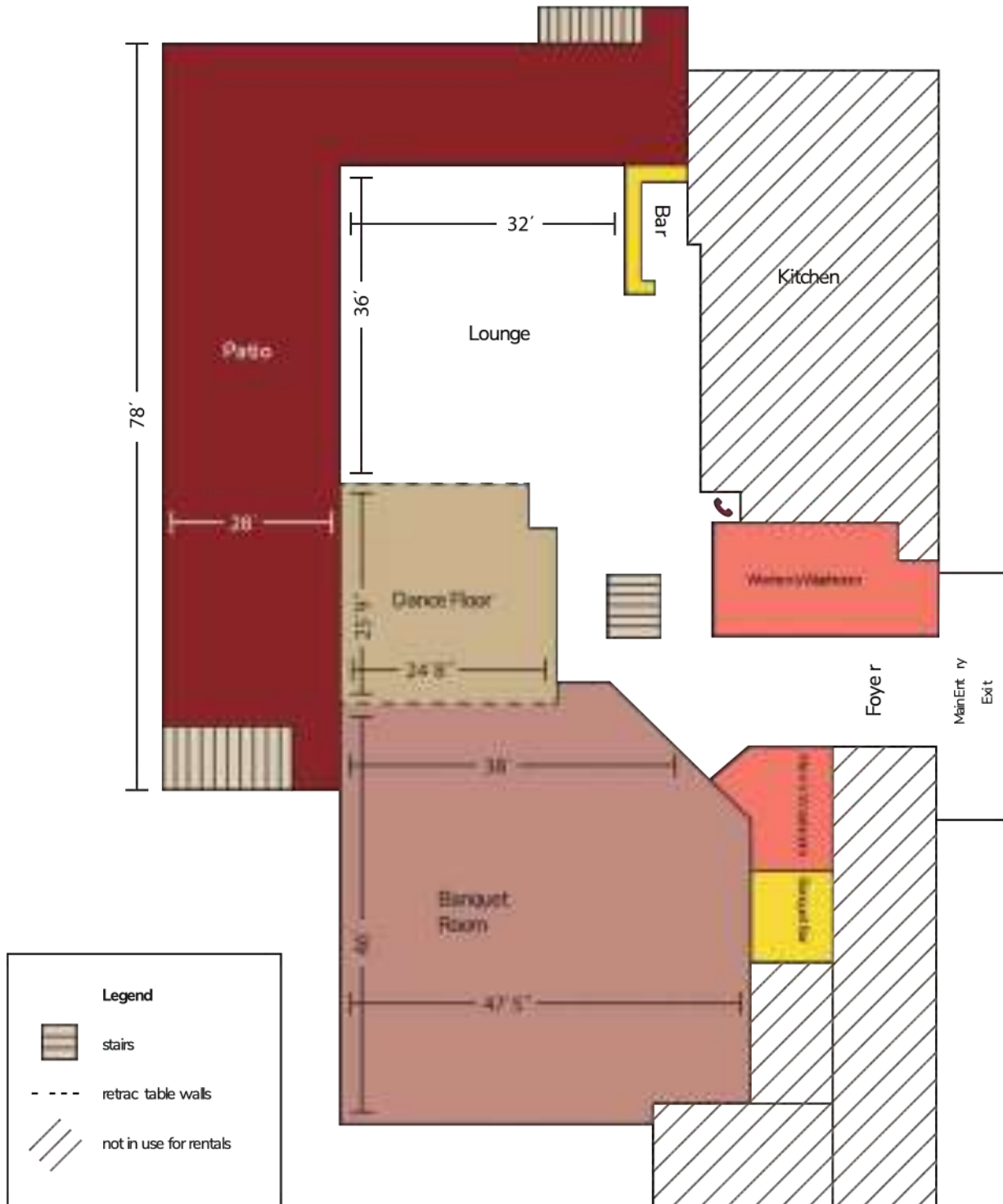
When a wedding is booked here at Desert Blume, it is guaranteed that the host is welcome to come and set-up as early as possible the day of. Permission to set-up is often granted the night before if there is no other event booked. We try to be as accommodating as possible when granting access to the space.

Our experienced Events Manager will meet with you to assist in the preparations of your wedding. Should you have any questions throughout the planning process please do not hesitate to contact our Events Manager, Tara Bishop.

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BREAKFAST BUFFETS

Continental Buffet \$12/Guest

- seasonal fresh fruit platter
- fresh baked croissants
- fresh baked banana bread
- assorted muffins and condiments
- fresh brewed Columbian coffee and tea

Hot Breakfast Buffet \$15/Guest

- seasonal fresh fruit platter
- vegetable and 3 cheese frittata **or** scrambled eggs with cheese blend
- grilled sausage **or** bacon
- pepper and red onion potato hash browns
- fresh brewed Columbian coffee and tea

Add On

- both sausage and bacon \$2
- choice of 2 kinds of pastries \$3
- fresh baked croissants, assorted fruit Danishes, assorted muffins, Cinnamon Buns

Additional Hot Items

Buttermilk Pancakes

or Belgium Waffles

\$3/Guest

warm syrup, butter,
berry compote

French Toast

\$3/Guest

warm syrup, butter,
icing sugar,
berry compote

Omelette Station

\$5.25/Guest

(min. 25 guests)

made to order omelettes
with choice of ingredients
from sautéed mushrooms,
roasted peppers, onion,
tomatoes, green onions,
cheddar cheese, smoked
ham, and bacon

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SNACKS & REFRESHMENTS

Snacks Choose 3 for \$12/Guest

- assorted fresh baked cookies
- assorted fresh baked pastries
- banana bread
- fresh baked cinnamon buns
- seasonal fresh fruit platter
- vegetable crudité's with ranch dip



Refreshments

Bottled Fruit Juices	\$3 each
Bottled Pop	\$2.75 each
Powerade	\$3.50 each
Hot Chocolate Package	\$2.50 each
Assorted Herbal Teas	\$2.25 each
Fresh Ground 100% Columbian Coffee	\$25 per 10 Cup Pot
	\$55 per 25 Cup Pot

All refreshments (excluding coffee and black tea which are included in the cost of the buffet) will be billed upon consumption. Any special requests are required 5-7 days prior to your function.

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LUNCH OPTIONS

Soup and Salad Buffet \$11/Guest

- freshly baked buns and butter
- chef's choice of **1** soup
- choice of **1** of the following salad
 - mixed greens with tomato, cucumber, and sweet bell peppers with a variety of dressings
 - traditional Caesar with focaccia croutons, bacon and parmesan cheese
 - traditional Greek with tomatoes, cucumbers, bell peppers, red onions, olives, and feta in Greek vinaigrette
- bacon and chive potato salad in a light Dijon vinaigrette **or** creamy traditional dressing
- freshly brewed Columbian coffee and tea

Add On

- one soup \$2
- one salad \$2



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LUNCH BUFFETS

Tour of Italy \$22/Guest

Minimum 25

- Italian pasta soup
- garlic bread
- seasoned chicken breast topped with marinara and melted mozzarella
- traditional Caesar with focaccia croutons, bacon, and parmesan cheese
- caprese salad with fresh tomato, mozzarella, fresh basil with a balsamic reduction
- assorted pickles, olives, and marinated vegetables
- grated parmesan and chili flakes
- tiramisu
- fresh brewed Columbian coffee and tea

Add On

- add choice of creamy chicken and bacon Alfredo **or** baked beef lasagna **and** fresh fruit platter **or** vegetable crudite **\$5**

Taste of United Kingdom \$22/guest

Minimum 25

- Split pea and ham soup
- Raisin scones
- Garden greens with peppers, onions, tomatoes and dried fruit in a salad cream dressing
- Creamy garlic scallop potatoes baked with cheddar cheese
- Mushy peas
- Beef stuffed Yorkshire Pudding with gravy
- Apple crumble and custard
- Fresh brewed Columbian coffee and tea

Add on

- add choice of traditional Lancashire hot pot or toad in the hole **and** fresh fruit platter **or** vegetable crudite platter **\$5**



BBQ DINNER BUFFETS

BBQ Burger Buffet \$15/Guest

- beef burgers
- hamburger buns
- sliced cheddar cheese, lettuce, tomato, pickles, sautéed mushrooms, onions, and assorted condiments
- French fries **or** potato wedges
- chef's choice of **2** house prepared salads
- fresh baked cookies
- fresh brewed Columbian coffee and tea

Add on

- another salad \$3

**Substitute for chicken burgers, bratwurst or smokies for \$2/Guest*

**Gluten free bun \$2/bun*

BBQ Steak Buffet \$25/Guest

Minimum 30 guests

- 6oz Alberta sirloin steak
- BBQ sauce, assorted mustards, and homemade steak sauce
- roasted garlic and herb potatoes
- corn on the cob (in season) **or** seasonal vegetables
- traditional Caesar with focaccia croutons, bacon, and parmesan cheese
- fresh garlic bread
- seasonal fresh fruit platter
- assorted pies
- fresh brewed Columbian coffee and tea

Add Ons

- country style baked beans \$2
- bacon and chive potato salad \$2
- sautéed mushrooms and onions \$2
- upgrade to and 8oz steak \$4

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WESTERN BUFFET

\$25/Guest

Minimum 30 Guests

- fresh baked buns with butter balls
- sliced AAA Alberta sirloin of beef with au jus
- mixed California greens with house dressing
- Caesar salad with focaccia croutons, bacon and parmesan cheese
- chef's choice of **1** salad
- **1** seasonal vegetables
- choice of mashed **or** roasted baby potatoes
- seasonal fruit skewers
- assorted mini cheesecakes
- fresh brewed Columbian coffee and tea

Add Ons

- Country style herb baked chicken breast with lemon garlic sauce and 1 Chef choice of vegetable \$5

**Upgrades to prime rib and tenderloin are available at market cost*



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CUSTOM DINNER BUFFETS

Buffet 1 \$28.95/Guest

- 2 Salad
- 1 Entrée
- 1 Vegetable
- 1 Starch

Buffet 2 \$35.95/Guest

- 3 Salads
- 2 Entrées
- 1 Vegetable
- 2 Starches

Add Ons

- Second entrée \$5
- Vegetable \$2
- Salad \$2
- Starch \$2

*All buffets come with fresh baked buns and butter, assorted mini desserts, and fresh brewed Columbian coffee and tea.

Minimum 30 guests.



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SALADS

Artisan Spring Mixed Greens GF	<i>spring mix salad with choice of 2: ranch, balsamic, thousand island, house Italian, blue cheese</i>
Classic Greek Salad GF	<i>bell peppers, red onions, cherry tomatoes, oregano, feta, and Greek dressing</i>
Caprice Salad GF	<i>cherry tomatoes, mozzarella cheese, fresh basil, balsamic reduction, and pesto</i>
Classic Caesar Salad	<i>romaine lettuce, bacon, parmesan cheese, herb croutons with home made Caesar dressing</i>
Potato Salad GF	<i>red skin potatoes, bacon bits, chives, and boiled eggs with creamy honey Dijon dressing</i>



ENTREES

Poultry

Bacon Wrapped Stuffed Chicken GF	<i>chicken breast stuffed with cream cheese, green onion, and peppers wrapped with maple bacon</i>
Country Style Chicken Breast GF	<i>herb marinated chicken breast with a creamy mushroom or lemon and garlic sauce</i>
Chicken parmesan	Chicken breast baked with tomato marinara and topped with mozzarella and basil

Beef

Beef Bourguignon GF	<i>beef slowly braised with red wine and beef broth flavoured with carrots, onions, and garlic</i>
Lasagna	<i>oven baked Italian style lasagna with layered pasta and béchamel sauce</i>
Beef Stroganoff	<i>sautéed beef served with a mushroom sauce and sour cream</i>



Pork

Pot Roast Style Pork GF	<i>low cooked seasoned pork with creamy mushroom sauce</i>
BBQ Pork Rib Ends GF	<i>slow oven roasted pork rib ends with a Crown Royal whiskey glaze</i>
Pork Tenderloin GF	<i>roasted herb tenderloin served with an apple sage sauce</i>

Vegetarian

Pasta	<i>penne pasta with choice of mushroom alfredo, rose sauce, creamy pesto or marinara</i>
Vegetable Lasagna	<i>baked ratatouille vegetables with traditional tomato sauce, layered potatoes, and cheese</i>
Mediterranean Stuffed Pepper GF	<i>Greek style couscous with olives, tomatoes, and red onions topped with feta cheese</i>
Sun-dried Tomato Risotto GF	<i>risotto in creamy vegetable stock and sun-dried tomatoes</i>



VEGETABLES

Steamed Vegetables **GF** *steamed broccoli and cauliflower*

Roasted Root Vegetables **GF** *slow roasted seasoned root vegetables*

STARCHES

Herb Baby Potatoes **GF** *herb baked baby potatoes with garlic and paprika*

Scalloped Potatoes **GF** *thinly sliced potatoes with cheese and creamy garlic sauce*

Garlic Mashed Potatoes **GF** *creamy garlic mashed potatoes*

Rice Pilaf **GF** *rice with a blend of vegetables*



FULL SERVICE 3 COURSE DINNERS

MAY BE SERVED PLATED OR FAMILY STYLE

All 3 course meals include the following

Fresh baked bread rolls and butter balls
Fresh brewed Columbian coffee and tea

First Course Soup or Salad

- Soup
 - Pumpkin puree finished with nutmeg and cinnamon
 - Broccoli and cheddar cream soup finished with sharp cheddar cheese
 - Tomato basil and feta soup finished with fresh basil and feta cheese
- Salad
 - Traditional Caesar with focaccia croutons, bacon bits, parmesan cheese and home made Caesar dressing
 - Crisp California artisan greens with cherry tomatoes, carrots, cucumbers and dried cranberries tossed with balsamic vinaigrette



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Second Course Main Dishes

Menu One \$35/guest

Chicken Parmesan or garlic chicken
Roasted potatoes or garlic mashed potatoes
Chef's choice of vegetable

Menu Two \$38/guest

Slow roasted Alberta AAA sirloin beef with red wine demi
Roasted potatoes or garlic mashed potatoes
Chefs choice of vegetable
**Upgrade to prime rib or tenderloin at market price*

Menu Three \$39/guest

Grilled salmon with white wine dill cream sauce
Baked rice pilaf
Chef's choice of vegetable

Menu Four \$34/guest

Butternut squash ravioli with creamy pepper rose sauce
Grilled garlic focaccia bread

Add Ons

Protein \$6
Vegetable \$3
Starch \$3

Third Course Dessert

Fresh baked apple crisp with French vanilla ice cream
Chocolate mousse cake with whipped cream and
raspberry coulis
Warm ginger spice cake with caramel drizzle



LATE LUNCH

Please choose from the following options for your midnight lunch. When ordering a Late Lunch you do not need to order for everyone, we recommend ordering for 50–70% of your total guest count.

Taco Bar \$12/Guest *soft shell flour or corn tortillas, taco beef, lettuce, cheese, sour cream, and salsa*

Poutine Bar \$12/Guest *home style fries, gravy, cheese curds, cheese sauce, jalapeños, salsa, bacon and tomatoes*

Beef on a Bun \$12/Guest *tender slow cooked beef and coleslaw with fresh buns*

**Gluten free bun \$2/bun*

Hot Dog and Smokie Bar \$10/Guest *smokies and all beef hotdogs, fresh buns, assorted condiments served with crispy potato wedges and chipotle aioli*

dry Ribs \$9/Guest *teriyaki style pork ribs*

Wings \$16/lb *crisp and tender bone in or boneless wings in choice of buffalo, honey garlic or salt and pepper*

Chicken and Waffles \$12/Guest *southern fried boneless chicken and buttermilk waffles served with syrup*

Assorted Dessert Platter \$25/Dozen *selection of assorted squares, tarts, and pastries*

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APPETIZER PACKAGES

Pick 3 \$15/Guest

Pick 4 \$17/Guest

Pick 5 \$19/Guest

Bruschetta crostini with garlic and shredded parmesan

Smoked salmon on cucumber with cream cheese and fresh dill

Cherry tomato and Boccocini skewers with balsamic reduction

Meatballs in peppercorn sauce

Bacon wrapped shrimp

Vegetable spring rolls with plum sauce

Chicken and cabbage wraps with tzatziki

Mini vegetable quiche



photo courtesy of chasing autumn photography

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STATIONARY PLATTERS

Seafood Board Market Price

assorted smoked and pickled fish, dressed crab and lobster, and poached shrimp served with Marie rose sauce

Charcuterie \$350/25 Guests

selection of smoked and cured meats, baguettes rubbed with olive oil, assorted crackers, dried fruits, nuts, compote and assorted cheeses

Flatbreads and Dips \$150/25 Guests

Variety of herb scented flatbreads, warm pita bread, and crisp tortilla chips with hummus, guacamole, tzatziki, salsa, and roasted garlic aioli

Tea Sandwiches \$180/25 Guests

Assorted sandwiches

Everything Board \$215/50 Guests

variety of domestic cheeses, meat, fruit, and crackers

Domestic Cheese Board \$150/25 Guests

Soft and hard cheeses with assorted crisps and crackers

Vegetable Crudité \$125/25 Guests

assorted seasonal vegetables served with ranch dressing

Chefs platter \$150/25 Guests

Chef's choice of assorted appetizers and assorted tapas style selection

Chocolate platter \$250/min 50 Guests

served with fresh fruit, marshmallows, and cookies all dipped in chocolate



BAR & BEVERAGE SERVICE

Host Bar host pays for bar consumption on a per drink basis

Cash Bar guests purchase drinks from the bar at full cash value

Subsidized Bar guests purchase drinks from bar for at a price set by the host, remainder of the balance is paid by the host

Beverage Pricing

Highballs 1oz	\$5.75
Premium Highballs 1oz	\$6.50
Top Shelf 1oz	\$7.75 and up
Cocktails 1oz	\$6.75
Liqueurs 1oz	\$6.50
Shooters 1oz	\$6.50
Glass of House Wine 6oz	\$7
Bottle of House Wine	\$30
Corkage Fee	\$15 per open bottle
Domestic Beer	\$5.50
Premium Beer	\$6.50
Import Beer	\$9
Coolers	\$6.50
Fountain Soft Drinks	\$2.50
Non-Alcoholic Beer	\$4.50
Punch Station	\$115
	\$10 refill

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WINE LIST

Bottles

Reds

Joel Gott 815 Cabernet Sauvignon \$36
Napa Valley, California

Oyster Bay Merlot \$30
Hawk's Bay, New Zealand

Sokol Blosser Pinot Noir \$50
Dundee Hills, Oregon

Whites

19 Crimes Hard Chardonnay \$30
South Australia, Australia

Ernie Els Big Easy Chenin Blanc \$30
Stellenbosch, South Africa

Oyster Bay Sauvignon Blanc \$30
Marlborough, New Zealand

House Wine \$7/Glass \$26 Bottle

Reds

Dona Paula Malbec
Mendoza, Argentina

Trivento Cabernet Sauvignon
Mendoza, Argentina

Yellow Tail Merlot
Australia

Whites

Berenger Pinot Grigio
California

Woodbridge Chardonnay
California

Ortas Cave De Rasteau Rose
Rhone Valley, France

Please inquire about pricing and availability of wines not offered on our list.

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RENTALS & GOLF OUTINGS

Room Rentals

Entire Clubhouse	Inquire with Tara
Banquet Room and Dancefloor	Inquire with Tara
Ceremony Fee (Patio or Putting Green)	Inquire with Tara
Patio for cocktail hour	Inquire with Tara

Other Rentals

Microphone	Complimentary
Podium	Complimentary
Screen and Projector	\$100
Cocktail Tables (5)	\$125 for entire day
Chair set up and take down for ceremony	\$2 per chair
Coloured Napkins	\$0.50

Golf Outings

During the golf season add a golf outing to your meeting or event. We will be happy to arrange tee times to accommodate your group. Pricing is available upon request. **Subject to availability*



IMPORTANT REMINDERS

- Menu selections must be made 10 days prior to event. Any dietary restrictions must be given at this time and are subject to a price increase. We strive to please each guest, but cannot make guarantees on every restriction.
- Prices will be confirmed no earlier than 3 months prior to the event. All prices are subject to change and a 17% gratuity + 5% GST.
- Final guest count for your event is required 10 working days prior to the event. The customer will be charged for the guaranteed or actual number served, whichever is greater.
- All beverages must be purchased from Desert Blume Golf Club. Desert Blume is the sole supplier of all food and beverage items.
- A \$500 non-refundable deposit is required at the time of your booking to confirm your event. This deposit will then be deducted off of your final invoice.
- Any negligent damage to Desert Blume will be charged to the event and added to the final invoice.
- Balance is to be paid in full within 30 days after the event by cash, cheque, debit or credit.
- Desert Blume Golf Club is not responsible for damages to, or loss of any articles left on the premises, before, during, or following the event.
- Desert Blume is a NON SMOKING facility. Smoking is permitted in the designated outdoor area.

Here at Desert Blume we strive to provide exceptional service. If there is anything that you cannot find within this catering package please let us know. We are always happy to customize anything to suit your needs.

Thank you again for considering Desert Blume Golf Club as a host for your event.

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