



DESERT
BLUME
GOLF CLUB



2018

Catering Package

Introduction

Desert Blume is a beautiful links style course situated in the South East corner of Alberta. Our clubhouse 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, 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 also has a private bar and access to the beautiful patio.

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

NOTE: The entire clubhouse is available to rent upon request.

Contact

Jesse Jacober

Events and Marketing Manager

403.581.4653 ext.102

403.529.0775 Fax

events@desertblume.com



Audio Visual Equipment and Rentals

Screen Rental - \$20

DLP Projector which includes adaptors for PC and Mac - \$80

Extension Cords- \$3 per cord

Cocktail Tables with Linens - \$20 per table

Podium & Microphone- Complimentary

iPod Audio Cable- Complimentary

If your group requires additional equipment that is not listed above we are more than happy to arrange renting from a trusted, local vendor at your cost.

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



Breakfast Buffets

Continental Buffet

Chilled assorted fruit juices
Sliced Seasonal fresh fruit platter
Fresh baked croissants
Assorted fruit filled Danishes
Assorted muffins with assorted condiments
Coffee and Tea

\$12/ Guest

Express Buffet

Chilled assorted fruit juices
Sliced Seasonal fresh fruit platter
Hot Breakfast Sandwich with *egg, bacon or ham,*
topped with cheddar cheese served on a sesame seed bun
Assorted muffins with assorted condiments
Coffee and Tea

\$15/ Guest

Hot Breakfast Buffet

Chilled assorted fruit juices
Sliced Seasonal fresh fruit platter
Fresh baked croissants
Assorted fruit filled Danishes
Assorted muffins with assorted condiments
Vegetable and 3 cheese frittata or scrambled egg with cheese blend
Grilled pork and beef sausages
Crispy bacon strips
Pepper and red onion potato hash browns
Coffee and Tea

\$19/Guest

Additional Hot Items

Buttermilk Pancakes or Belgium Waffles

With warm syrup, butter, berry compote

Eggs Benedict

Smoked ham, soft poached eggs coated in a rich traditional hollandaise sauce

Fresh Toast

With warm syrup, butter, icing sugar and berry compote

Additional \$3.00/ Person

Omelette Station

Made to order omelettes with your choice of ingredients such as sautéed mushrooms, roasted peppers, onion, tomatoes, green onions, cheddar cheese, smoked ham, and bacon.

\$5.25/ Guest

All prices are subject to change and a 17% Gratuity + GST



Light Breakfast Options & Refreshments

Choose Any (3) for \$10/ 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

Individually flavoured yogurt



Refreshments

Bottled Fruit Juices	\$3.00/ each
Bottled Pop	\$2.75/ each
Variety of Powerade	\$3.50/ each
2% White or Chocolate Milk	\$6.00/ 1 Litre Jug
Hot Chocolate Package	\$2.50/ each
Assorted herbal teas	\$2.25/each
Fresh ground 100% Columbian coffee	\$25/ 10 Cup Pot
	\$55/ 25 Cup Pot

All refreshments, excluding coffee and black tea (included in the cost of the buffet), will be billed upon consumption. Any special requests are required 3-5 days prior to your function.



Deluxe Brunch Buffet

Baked Goods

Warm cinnamon buns & variety of fresh muffins
Fresh Croissants and breakfast pastries
Fresh baked rolls

Cold Salads & Platters

Seasonal California greens *with assorted dressings*
Traditional Caesar salad
Chef's choice of salad
Vegetable crudité *with ranch dip*
International and Domestic cheese board with crackers

Breakfast Items

Grilled pork breakfast sausages
Crispy bacon strips
Rustic style roasted potatoes *with sautéed onions and peppers*
Traditional style eggs benedict
Buttermilk pancakes *with warm maple syrup & berry compote*

Hot Dishes

Seasonal vegetable medley
Carved Dijon & Honey glazed ham served with assorted mustards

Desserts

Seasonal fresh fruit platter
Assorted dessert squares, pies and cakes

Beverages

Coffee & Tea
Assorted Fruit Juices

\$29/ Guest



Lighter Lunch Options

Soup and Salad Buffet

Freshly baked buns & butter

Chef's choice of (2) soups

Choice of (2) following salads

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 cheese in Greek style vinaigrette

Bacon and Chive Potato Salad traditional style potato salad with bacon in a light Dijon vinaigrette **OR** creamy traditional dressing finished with chives

\$14/ Guest

Wrap Sandwich Buffet

Chef's choice of (1) soup with crackers

Caprice Wrap with grilled chicken, tomato, buffalo mozzarella and basil aioli

Grilled Veggie Wrap with hummus, feta cheese, and mixed vegetables

Smoked Turkey Wrap with cucumber, lettuce, tomato, cheddar cheese and Cajun mayo

Mixed California Greens with an assortment of dressings

Chef's choice of (1) house prepared salad

Vegetable crudité with ranch dip

Assorted mustards & condiments

Assorted squares, tarts & brownies

Seasonal fresh fruit platter

Coffee & Tea

\$22/Guest



Build Your Own Sandwich Buffet

Chef's Choice of (1) soup with crackers

Assortment of fresh baked breads, baguettes and buns

Selection of *salami, black forest, roast beef, pastrami, smoked turkey, tuna, and egg salad*

Sliced domestic cheeses

Sliced tomatoes, red onions, lettuce, cucumbers and assorted condiments

Mixed California greens with an assortment of dressings

Chef's choice of (1) house prepared salad

Vegetable crudité with ranch dip

Seasonal fresh fruit platter

Variety of fresh baked cookies, assorted squares & tarts

Coffee & Tea

\$23/ Guest



At Desert Blume we pride ourselves on exceeding expectations. If there are any dietary restrictions in your group we ask for 5 days' notice prior to the event so we can accommodate your guests. We strive to please each guest, but cannot make guarantees on every restriction. Dietary constraints are subject to additional cost.

All prices are subject to change and a 17% Gratuity + GST



Lunch Buffets

Tour of Italy

Italian pasta soup

Garlic bread

Choice of (2) Entrees

Creamy chicken & bacon Alfredo tossed in penne pasta

Baked beef lasagna

Ricotta and spinach stuffed shells in a traditional marinara sauce

Seasoned chicken breast topped with marinara and melted mozzarella cheese

Traditional Caesar with focaccia croutons, bacon and parmesan cheese

Caprese Salad with fresh tomato, bocconcini, fresh basil with a balsamic reduction

Assorted pickles, olives and marinated vegetables

Grated parmesan & chili flakes

Tiramisu

Seasonal fresh fruit platter

Coffee & Tea

\$27/ Guest

Taste of Mexico

Mexican tortilla soup with tomato, black beans, corn kernels, peppers, and cilantro with crushed tortillas and shredded Monterey jack cheese

Crispy tortilla chips

Chopped salad with assorted dressings

3 cheese quesadilla

Build your own fajita/ taco salad station

Warm 6" flour tortilla shells and taco salad bowls

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

Seasoned grilled chicken with sautéed peppers and onions

Guacamole, grated cheddar cheese, salsa & sour cream

Apple Enchiladas

Seasonal fresh fruit platter

Coffee & Tea

\$27/ Guest



Lunch Buffets Continued...

Western Buffet

Chef's choice of (1) soup with crackers
Fresh baked buns

Sliced AAA Alberta beef with Au Jus
Country style herb baked chicken breast with the choice of a *creamy mushroom sauce* **OR** a *lemon and garlic sauce*

Mixed California greens with assorted dressings
Chef's choice of (1) salad

Roasted seasonal vegetables
Garlic roasted potatoes
Vegetable crudité with ranch dip

Fresh baked seasonal pies
Seasonal fresh fruit platter
Coffee & Tea

\$28/Guest

Upgrades to Western Buffet

West Coast Maple Cedar Plank Salmon	\$7/Person
Carved AAA Striploin	\$9/Person
Carved AAA Prime Rib	\$11/Person



Asian Fusion Buffet

Salads

Choice (1) Salad

Kachumber Salad (Vegan) fresh chopped tomatoes, cucumbers and onions tossed in an Indian style vinaigrette.

Thai Noodle Salad with cabbage, carrots, bell peppers, cucumbers and cashew's tossed in a peanut dressing.

Curried Chick Pea Salad with chick peas, green onions, cilantro, bell peppers, raisins and chopped cashews tossed in a traditional curry dressing.

Japanese Crabstick Salad with carrots, cucumber, crab and lettuce tossed in a ponzu mayo dressing.

Entrees

Choice of (2) Entrees

Beef Biryani tender beef marinated in various Indian to create a savoury and tender authentic dish and is served with basmati rice and homemade naan bread with raita dip.

Coconut Curry Chicken authentic curry dish with chicken simmered in coconut milk and curry powder served with basmati rice and homemade naan bread with raita dip.

Hong Kong style Salt & Pepper Spareribs marinated in ginger, garlic and soy to create an Asian inspired sticky spare rib.

Stir Fry Noodle with Fresh Bean Sprouts various stir fried vegetables tossed with chow Mein noodles in a traditional brown garlic sauce topped with fresh bean sprouts.

Dessert

Choice of (1) Dessert

Filipino Style Cassava Cake a dense and sweet cake made with coconut milk, grated cassava, and sugar.

Thai Mango Sticky Rice fresh mango slices served over sweet and sticky rice smothered in a savoury coconut sauce.

Vietnamese Sweet Corn Pudding mild and sweet soupy style corn pudding can be served warm or cold.

\$29/ Guest



BBQ Dinner Buffets

BBQ Burger Buffet

Homemade beef burgers

Fresh baked hamburger buns

Sliced cheddar cheese, lettuce, tomato, pickles, sautéed mushrooms and onions & assorted condiments

House made French Fries or Potato wedges

Chef's choice of (2) fresh prepared salads

Fresh baked cookies

Coffee & Tea

\$18/Guest

Substitute for Chicken Burgers, Bratwurst or Smokie's for \$2.00/ Person

BBQ Steak Buffet

6oz Alberta sirloin steak

BBQ sauce, assorted mustards and homemade steak sauce

Baked potato with sour cream, butter, green onions & bacon

Country style baked beans

Corn on the cob (in season) **OR** Seasonal vegetables

Traditional Caesar with focaccia croutons, bacon and parmesan cheese **OR Bacon and Chive**

Potato Salad traditional style potato salad with bacon in a light Dijon vinaigrette **OR** creamy traditional dressing finished with chives

Fresh garlic bread

Assorted seasonal pies

Coffee & Tea

\$25/Guest

Deluxe BBQ Steak Buffet

6oz Alberta Sirloin steak

BBQ sauce, assorted mustards and homemade steak sauce

Sautéed mushrooms and onions

Corn on the cob (in season) **OR** Seasonal Vegetables

Mixed California greens with assorted dressings

Traditional Caesar salad with focaccia croutons, bacon and parmesan cheese

Bacon and Chive Potato Salad traditional style potato salad with bacon in a light Dijon vinaigrette **OR** creamy traditional dressing finished with chives

Choice of homemade French fries **OR** Roasted garlic and herb potatoes **OR** Garlic mashed potatoes

Fresh garlic bread

Assorted Seasonal Pies

Seasonal fresh fruit platter

Coffee & Tea

\$30/Guest



Executive Dinner Buffet

INCLUDED WITH YOUR BUFFET DINNER

Choice of (2) Salad options
Choice of (2) Vegetable options
Choice of (1) Starch option
Choice of one additional Entrée option

~

Assortment of Fresh Baked Breads with Butter
Imported and Domestic Cheese Platter
Fruit Platter
Assorted Dessert Platter
Coffee and Tea

~

BUFFET CARVERY SELECTION

Carved AAA Sirloin Buffet	\$40/ Guest
Roast Turkey Buffet	\$40/ Guest
Prime Rib Buffet	\$46/ Guest
Carved Pork Loin Buffet	\$46/ Guest
Carved AAA Beef Tenderloin Buffet	\$48/ Guest

Salad (2)

(Add an extra selection for \$3 per guest)

Mixed Greens with tomatos, cucumbers, and sweet bell peppens 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 cheese in Greek style vinaigrette

Bacon and Chive Potato Salad traditional style potato salad with bacon in a light Dijon vinaigrette **OR** creamy traditional dressing finished with chives

Roasted Beet and Fennel with goat cheese and walnuts in a honey vinaigrette

Asian Noodle with cabbage, carrots, bell peppers, cucumbers and cashew's tossed in a peanut dressing.



Create Your Own Buffet Continued...

Vegetable (2)

(Add extra selection for \$3 per guest)

Seasonal vegetable medley
Buttered carrots and green peas
Roasted root vegetables
Roasted brussel sprouts in balsamic vinegar
Corn on the cob (in season)

Starch (1)

(Add extra selection for \$3 per guest)

Herb roasted potatoes
Au Gratin potatoes
Twice baked potatoes
Garlic mashed potatoes
Vegetable fried rice
Wild Rice pilaf
Stir fry chow Mein noodles

Entree (1)

(Add an extra selection for \$10 per guest)

Classic Lasagna *classic beef lasagna baked with cheese and meat sauce*

Beef Bourguignon *classic French style beef stew with red wine, mushrooms and onions.*

Whole Roasted Chicken

Vegetarian Lasagna *comforting cheese and Italian style vegetarian lasagna*

Butter Chicken with Naan *tandoori style chicken in an authentic style sauce*

Asian Beef and Broccoli *savoury garlic & ginger sauce with steamed broccoli*

Pan Seared Salmon with White Wine Sauce

Dessert (1)

European Style Cheesecake

Served with fruit sauce

Homemade Style Apple Crisp

Served with ice cream and baileys vanilla sauce

Berries and Ice Cream

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



Full Service 3 Course Dinner Menu

First Course Selections Choose (1) Soup or Salad

Soups

Roasted red pepper and tomato bisque *with sweet basil and crème drizzle*
Cream of button and Portobello mushroom soup with grated parmesan and fresh herbs
Potato and Leek soup
Italian sausage and pasta soup

Salads

Mixed Artisan Greens

Fresh Artisan Greens with fresh local greenhouse vegetables with Dijon vinaigrette

Quinoa Salad

Fresh greens, baby arugula, cucumber, cherry tomatoes, bell peppers, spicy pecans with sherry vinaigrette

Asian Slaw Salad

Artisan mixed salad with red and green cabbage, edamame, crispy wontons and cilantro vinaigrette

Caprese Salad

Fresh tomato, bocconcini, fresh basil with a balsamic reduction

Second Course Selections Choose (1)

Entrée

All served with chef's choice of seasonal vegetables

The Duo Plate

*Alberta AAA sirloin of beef with red wine demi
Grilled free range chicken breast with balsamic glaze*

\$40/ Guest

Alberta Sirloin of Beef

Alberta AAA Sirloin of beef with red wine demi

\$38/ Guest

Alberta Tenderloin of Beef

Alberta AAA tenderloin of beef with red wine peppercorn sauce

\$48/ Guest

California Stuffed Chicken

Stuffed with feta, spinach, and asparagus topped with white wine sauce

\$38/ Guest

Braised Boneless Alberta Short Rib

Cabernet slow cooked short ribs

\$40/ Guest

Cedar Plank Salmon

Seasoned cedar plank salmon served with white wine dill cream sauce

Market Price

Vegetarian Lasagna

Comforting cheese and Italian style vegetarian lasagna

\$35/ Guest



3 Course Dinners Continued...

Starch Selection Choose (1)

Herb roasted Potatoes
Au Gratin Potatoes
Garlic Mashed Potatoes
Wild Rice Pilaff

\$3.00/ guest for additional starch.

*\$4/ guest - Add Garlic buttered Shrimp Skewer
Add 5oz grilled lobster tail (Market Price)*

Third Course Selections Choose (1)

Dessert

European Style Cheesecake
Served with fruit sauce

Homemade Style Apple Crisp
Served with ice cream and baileys vanilla sauce

Berries and Ice Cream
Marinated berries, French vanilla ice cream served in a phyllo basket

Coffee & Tea



Appetizer Packages

Fruit & Cheese Platter

Fresh seasonal fruit and cubed cheeses including blue, sharp cheddar, Swiss and French Brie.

Small Tray for 25 guests \$69.95
Medium Tray for 50 guests \$134.95
Large Tray for 75 guests \$204.95

Meatball Platter

Fresh meatballs tossed in your choice of sauce:
Mirage steak sauce, BBQ, honey garlic, teriyaki, or peppercorn sauce.

Small Tray for 25 guests \$65.95
Medium Tray 50 guests \$125.95
Large Tray for 75 guests \$190.95

European Cheese Platter

Mild camembert, old & mild English cheddar served with crackers. Garnished with seasonal berries and grapes.

Small Tray for 25 guests \$125.95
Medium Tray for 50 guests \$185
Large Tray 75 guests \$310.95



Let Us Help You Choose

<i>Package One</i>	\$10/Guest
Bruschetta crostini with garlic and fresh parmesan Sesame chicken pops OR Tandoori chicken skewers Meatballs in a peppercorn sauce	
<i>Package Two</i>	\$15/Guest
Chocolate dipped strawberries Baked Brie Wheel Sparkling White Wine	
<i>Package Three</i>	\$15/Guest
Bruschetta crostini with garlic and fresh parmesan Bacon wrapped shrimp Smoked salmon with cream cheese on crostini topped with capers Beef sliders with red wine and caramelized onions	
<i>Package Four</i>	\$20/Guest
Charcuterie board Baked brie wheel Spinach and tomato crostini with goat cheese and fresh parmesan Tempura jumbo shrimp with rose island cocktail sauce California Rolls served with pickled ginger and wasabi	

Cold Selections

Grilled fruit skewers with a Grand Marnier glaze	\$14/Dozen
Bruschetta Crostini with garlic and shredded parmesan	\$16/Dozen
Goat cheese and tomato crostini topped with almonds	\$18/Dozen
Chocolate Dipped Strawberries	\$25/Dozen
Assorted California Rolls, pickled ginger, wasabi & soy	\$26/Dozen
Smoked Salmon in a cucumber cup	\$26/Dozen
Vine ripened tomato bruschetta with brie and balsamic reduction	\$26/Dozen

Hot Selections

Meatballs in a peppercorn sauce	\$14/Dozen
Tandoori chicken Skewers with cucumber raita	\$17/Dozen
Beef sliders with red wine and caramelized onions	\$18/Dozen
Bacon wrapped shrimp	\$19/Dozen
Firecracker shrimp in wontons	\$19/Dozen
Vegetable spring rolls with plum sauce	\$25/Dozen
Artichoke and goat cheese tartlet	\$26/Dozen
Lamb sliders with tzatziki and arugula	\$45/Dozen



Presentation Stations

Seafood Board	<i>Market Price</i>
Smoked Salmon, candy salmon, shrimp 3 ways: cocktail, poached lemon shrimp, garlic butter, smoked trout, smoked oysters and California rolls with wasabi and pickled ginger.	
Charcuterie Board	<i>\$215/ 25 Guests</i>
Selection of cured smoked meats and sausages including salami & prosciutto, baguettes rubbed with olive oil and assorted crackers. Served with a variety of olives & pickles.	
Flatbreads and Dips	<i>\$150/ 25 Guests</i>
Variety of herb scented flatbreads, warm pita bread & crisp tortilla chips with hummus, guacamole, tzatziki, salsa and roasted garlic aioli.	
International Cheese Board	<i>\$150/ 25 Guests</i>
Soft and hard cheeses served assorted crisps and crackers.	
Shrimp on Ice	<i>\$150/ 25 Guests</i>
Lemon poached tiger shrimp with American cocktail & Marie rose sauce. Customized ice sculptures available upon request.	
Baked Brie Wheel	<i>\$125/ 25 Guests</i>
Aged brie wheel, wrapped in filo pastry with fig jam served with fresh baguettes and assorted crackers.	
Vegetable Crudit�	<i>\$125/ 25 Guests</i>
Assorted seasonal vegetables served with house ranch	
Chocolate Fountain	<i>\$500 minimum of 50 Guests</i>
Served with fresh fruit, marshmallows and cookies	
Beverage Fountain	<i>\$120/ 4 Gallons (refills \$15)</i>
Non-Alcoholic Fruit Beverage Fountain	
Sushi and Maki Boat	<i>\$175/25 Guests</i>
Assorted sushi and maki rolls served with pickled ginger and wasabi	



Pub Style Late Night Snacks

Poutine Bar

Crispy fries **OR** sweet potato fries with fresh cheese curds, cheese sauce, gravy, sliced jalapenos, salsa, bacon and tomatoes.

\$10/ Guest

Hot Dog and Smokie Bar with Wedges

Smokies and all beef hotdogs, fresh buns and assorted condiments. Crispy fried potato wedges with chipotle aioli.

\$10/Guest

Short Ribs

Teriyaki style beef short ribs

\$9/Guest

Wings

Crisp and tender (bone in **or** boneless) wings in a sticky Asian sauce

\$16/lb

California Rolls

Traditional or Tempura rolls served with wasabi and pickled ginger

\$25/Dozen

Baked Potato Bar

Whole baked potato with chili, sour cream, chives, bacon bits, cheese for toppings

\$12/Guest

Chicken and Waffle Station

Southern fried boneless chicken and buttermilk waffles served with warm syrup

\$15/Guest

Assorted Dessert Platter

Selection of assorted squares, tarts and pastries

\$25/Dozen



Bar and Beverage Service

Host Bar

The 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. The remainder of the balance to be paid by the host or hostess of the event.

Beverage Pricing

<i>Highballs</i>	<i>10Z</i>	<i>\$5.75</i>
<i>Premium Highballs</i>	<i>10Z</i>	<i>\$6.25</i>
<i>Top Shelf</i>	<i>10Z</i>	<i>\$7.75 & Up</i>
<i>Cocktails</i>	<i>10Z</i>	<i>\$6.50</i>
<i>Liqueurs/ Shooters</i>	<i>10Z</i>	<i>\$6.50</i>
<i>Glass House Wine</i>	<i>50Z</i>	<i>\$6.75</i>
<i>Bottle of House Wine</i>		<i>\$29.00</i>
<i>Corkage Fee</i>		<i>\$15.00 per opened bottle</i>
<i>Domestic Beer</i>		<i>\$6.50</i>
<i>Premium Beer</i>		<i>\$7.00</i>
<i>Import beer</i>		<i>\$8.75</i>
<i>Coolers</i>		<i>\$7.00</i>
<i>Fountain Soft Drinks</i>		<i>\$2.50</i>
<i>Non- Alcoholic Beer</i>		<i>\$4.50</i>

*Current wine list is available upon request. Price range is between \$35 & Up per Bottle.
Please inquire about pricing and availability of wines not offered on our list and we will be happy to provide you with a price.*

All prices are subject to change and a 17% Gratuity + GST



Table Wine Selection

\$27.00/Bottle

Beringer Merlot (U.S.A.)

Ripe plum and currant flavors are immediately evident in the aromas and flavors of the Beringer Classics Merlot. A sweet & tasty note of oak rounds out the blend and gives the wine a nice full bodied.

Lindmans Bin 50 Shiraz (Australia)

Cherry color with hints of dark plum and chocolate aromas with flavors of wild black fruit (such as blackcurrant), with overtones of black pepper spice.

Beringer Pinot Grigio (U.S.A.)

Pale lemon color with aromas and flavors of pear, melon and citrus fruit. Dry & light bodied with gentle acidity.

Beringer Chardonnay (U.S.A.)

Brilliant Straw color with green tints. Freshly picked and sun-ripened white peach. Soft fruit flavor, giving middle palate balance by a delightfully crisp acidity and finishing long with lingering peach flavors.



Important Reminders

1. Prices are subject to change and will be confirmed no earlier than three months prior to the event.
2. Menu selections must be made 7 days prior to event. Any dietary restrictions must be given at this time and are subject to a price increase.
3. Final guest count for your event is required five working days prior to the event. The customer will be charged for the guaranteed or actual number served, whichever is greater.
4. All beverages **must** be purchased from Desert Blume Golf Club. Desert Blume is the sole supplier of all food and beverage items.
5. A \$200 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.
6. Any negligent damage to Desert Blume will be charged to the event and added to the final invoice.
7. All prices are subject to 5% GST and a 17% service charge.
8. Balance to be paid in full within 30 days after the event by cash, cheque, debit or credit.
9. 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.
10. Desert Blume is a **NON SMOKING** facility. Smoking permitted in designated outdoor areas.

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 and we are always happy to customize anything to suit your needs.

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

