



DESERT BLUME

GOLF CLUB



2018
Wedding Package

Wedding Information

Desert Blume Golf Club, one of Medicine Hat's finest golf courses would be delighted to host your wedding. We offer a spectacular setting just outside of the city and only minutes away from Medicine Hat.

The Clubhouse is filled with amazing natural light from our wrap around windows and features a large West-facing balcony overlooking our brilliant golf course and Seven Persons Creek.

Our team will be happy to accommodate or customize any meal beyond the menu offerings and we will go above and beyond your expectations. Every wedding is unique; Desert Blume strives for excellence in fulfilling your vision on **your** day.

We have a list of trusted vendors that we work with frequently and who are familiar with the venue. Should you have any questions throughout the planning process please do not hesitate to contact our Events Manager.

Rentals

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

Banquet Room \$500.00 with the capacity of 160 people.

Banquet Room and Dance Floor \$600.00 with the capacity of 200 people.

Clubhouse \$1000.00 with the capacity of 302 people.

**Available upon request during golf season*

Ceremony Fee \$250 for banquet room & patio.

\$300 for putting green

\$1.00 for each chair set up for ceremonies

Ceremony Locations

With three locations for your ceremony we are confident one of them will be the perfect location to say your I Do's. The *putting green* is a beautiful location with the putting green and 9th green as a back drop to say your vows. Our *patio* is the most popular space for ceremonies and it's no wonder because while you and your significant other say your vows the guests have spectacular views of the golf course and Seven Persons Creek. It goes without saying our *banquet room* is also a beautiful area to say your vows, with an abundance of natural light and wrap around windows it is the perfect locale. Each location has a capacity up to 160 people.

Reception Location

The beautiful banquet room boasts high ceilings, a fireplace with a large mantle and surrounding windows for gorgeous views of our distinctive golf course. Take advantage of the nature and surrounding scenery for memorable photos too!

Appetizers

Package One

\$10/Guest

Bruschetta crostini with garlic and fresh parmesan
Sesame chicken pops **OR** Tandoori chicken skewers
Meatballs in a peppercorn sauce

Package Two

\$15/Guest

Chocolate dipped strawberries
Baked brie wheel
Sparkling white wine

Package Three

\$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

Package Four

\$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

***Pick (4) for \$10/Guest**

Pick (5) for \$12/Guest

Pick (6) for \$14/ Guest

Add a glass of Prosecco \$5/ Guest

Grilled fruit skewers with a Grand Marnier glaze
Bruschetta crostini with garlic and shredded parmesan
Goat cheese and tomato crostini topped with almonds
Chocolate dipped strawberries
Smoked salmon in a cucumber cup
Vine ripened tomato bruschetta with brie and balsamic reduction
Meatballs in a peppercorn sauce
Tandoori chicken skewers with cucumber raita
Beef sliders with red wine and caramelized onions
Bacon wrapped shrimp
Firecracker shrimp in wontons
Vegetable spring rolls with plum sauce
Artichoke and goat cheese tartlet

****Must be ordered for full guest count***

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	
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	
Chocolate Fountain	<i>\$500 minimum of 50 Guests</i>
Served with fresh fruit, marshmallows and cookies	

Presentation stations are a great addition to any Cocktail Hour or Late Night Snack.

We would be happy to customize anything to suit your needs.

Appetizer Platters

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



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

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Assortment of Fresh Baked Breads with Butter
Imported and Domestic Cheese Platter
Seasonal fresh fruit platter
Assorted Dessert Platter
Coffee and Tea

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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 tomatoes, cucumbers, and sweet bell peppers with a variety of dressings

Traditional Caesar with focaccia croutons, bacon and parmesan cheese

Traditional Greek with tomatoes, cucumbers, sweet 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

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

A plated three course meal is a lovely dining experience for your guests and always leaves a lasting impression. You can choose a variety (3) entrée options to suit your guests needs.



Buffet Options

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

*Brunch is a great option for those couples who are having
an early reception. Your guests are sure to be blown
away with this uncommon option.*

\$6.00 to add Mimosas

International 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

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

With a variety of buffet options there is sure to be something to fit each budget. If you would like to customize anything our culinary team would be happy to help you.



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

Barbeque Buffets

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 salad *with focaccia croutons, bacon and parmesan cheese*
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



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.



Rehearsals and More

Book your rehearsal lunch or dinner, gift opening brunch or bridal shower at Desert Blume and receive a 10% discount off your food and non-alcoholic beverages when meals are paid by the host and are only applied to the pre or post wedding event (not the wedding day).

Rehearsal space is subject to availability and is valid only if your reception is booked at Desert Blume. The cost of the rental will be 50% of the regular room rental or will be determined by the Events Manager.

Golf Outings

During the golf season add a golf outing for your family and friends to celebrate your wedding. They will be sure to enjoy our beautiful links style course! These tee times can be used the day before or the day of your wedding.

We will be happy to arrange tee times to accommodate your guests.

\$60/ Guest includes 18 Hole Green Fee with a power cart

Or

\$35/ Guest includes 9 Hole Green Fee with a power cart

Seasonal & subject to Availability

