

# 2019 WEDDINGS AT DESERT BLUME GOLF CLUB



*little reflections*  
www.little-reflections.com



## About Us

Desert Blume, one of Medicine Hat's finest golf courses has quickly become one of the premiere places to get married. We offer a spectacular setting just minutes outside of the city.

We believe every wedding is unique and Desert Blume strives for excellence in fulfilling your vision on your day. Our 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.

The suggested menus are just a starting point, our award winning chef will be happy to customize your meal to meet your needs. Our experienced event coordinator will meet with you to assist in the preparations of your wedding. We also have a list of recommended vendors that we know will help complete your special day.

## Our Space

With two outdoor locations to choose from we are confident that one of them will be the perfect location to say your I Do's. The Putting Green is a beautiful location with the practice and 9<sup>th</sup> green as a backdrop to say your vows. Our Patio is the most popular space for ceremonies and it's no wonder because while you are saying your vows your guests have spectacular views of the golf course and Seven Persons Creek. Our Banquet Room is always a wonderful backup plan with an abundance of natural light with the same stunning views.

Should you choose to host a cocktail hour, we can quickly transform the patio from a ceremony space to an engaging social atmosphere where your guests can enjoy cocktails and appetizers while you and your new spouse take advantage of the nature and surrounding scenery for memorable photos.

The Banquet Room boasts high ceilings, a fireplace with a large mantle and surrounding windows for gorgeous views of our distinctive golf course. Connected to the Banquet Room is our Dance floor 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 quite often granted the night before, if there is no event booked. We do try to be as accommodating as possible when granting access to the space.

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



# Dinner Buffet Options

*Prices are per guest and are quoted for 50 or more guests*

*Children 12 & Under are 50% of the cost*

## **Bronze | \$28.95**

1 Salad  
1 Entrée  
1 Vegetable  
1 Starch

## **Silver | \$33.95**

2 Salads  
2 Entrees  
1 Vegetable  
2 Starch

## **Gold | \$39.95**

3 Salads  
3 Entrees  
2 Vegetables  
2 Starch

*All buffets come with fresh baked buns & butter. Coffee & tea included.*

## **Salads**

### **Artisan Spring Mixed Greens (GF)**

*Spring mix salad with choice of two: ranch, balsamic, thousand island, house Italian & blue cheese*

### **Classic Greek Salad (GF)**

*Bell peppers, red onions, cherry tomatoes, oregano, feta & Greek dressing*

### **Caprice Salad (GF)**

*Cherry tomatoes, bocconcini cheese, fresh basil, balsamic reduction & pesto*

### **Classic Caesar Salad**

*Romaine lettuce, bacon, parmesan cheese, herbed croutons with home style Caesar dressing*

### **Potato Salad (GF)**

*Red skin potatoes, bacon bits, chives & boiled eggs with creamy honey Dijon dressing*

### **Spinach & Strawberry Salad (GF)**

*Fresh baby spinach, sliced strawberries, almonds, red onion with strawberry vinaigrette*

## **Entrée Options**

### **Poultry**

#### **Bacon Wrapped Stuffed Chicken (GF)**

*Chicken breast stuffed with cream cheese, green onion & peppadew wrapped with maple bacon*

#### **Chicken a la King (GF)**

*Slow cooked chicken in a cream sauce with mixed peppers and mushrooms*

#### **Country Style Chicken Breast (GF)**

*Herb marinated chicken breast with a creamy mushroom or lemon and garlic sauce*

#### **Chicken Coq Au Vin**

*French chicken braised in red wine, mushrooms, carrots and bacon*

#### **Chicken Bruschetta (GF)**

*Grilled chicken topped with homemade bruschetta and a red wine balsamic reduction*

## **Beef**

### **Beef Bourguignon (GF)**

*Beef slowly braised with red wine and beef broth flavoured with carrots, onions & garlic.*

### **Lasagna**

*Oven baked Italian style lasagna with layered pasta and béchamel sauce*

### **Beef Stroganoff**

*Sautéed beef served with a mushroom sauce and sour cream*

## **Pork**

### **Pot Roast Style Pork (GF)**

*Slow cooked seasoned pork with a creamy mushroom sauce*

### **BBQ Pork Rib Ends (GF)**

*Slow oven roasted pork rib ends with a Crown Royal whiskey glaze*

### **Braised Pork Shoulder (GF)**

*Slow braised shoulder, diced vegetables, rosemary, and thyme with brandy truffle sauce*

### **Pork Tenderloin (GF)**

*Roasted herb tenderloin served with an apple sage sauce*

## **Seafood**

### **Baked Salmon (GF)**

*Salmon on a bed of leeks with white wine sauce*

### **Picatta Milanese**

*Herb buttered cod fish cutlet with a lemony Milanese sauce and capers*

### **Creamy Seafood Pasta**

*Linguini and lemon pepper sauce with shrimp and clams*

## **Vegetarian**

### **Pasta**

1. Choice of penne, fettuccini, four cheese ravioli, cheese tortellini
2. Choice of mushroom alfredo, rose sauce, el Pomodoro, creamy pesto & vegetable primavera

### **Vegetable Lasagna**

*Baked ratatouille vegetables with traditional tomato sauce and layered noodles with cheese*

### **Mediterranean Stuffed Pepper (GF)**

*Greek style cous cous with olives, tomatoes and red onions & topped with feta cheese*

### **Sundried Tomato Risotto (GF)**

*Traditional risotto with a creamy vegetable stock and sundried tomatoes*

## **Vegetable Options**

### **Marinated Roasted Vegetables (GF)**

*Herb roasted seasonal vegetables*

### **Maple Glazed Carrots (GF)**

*Boiled carrots, maple butter*

### **Steamed Vegetables (GF)**

*Steamed broccoli & cauliflower*

### **Roasted Root Vegetables (GF)**

*Roasted sweet potatoes, parsnips, red onion and carrots*

### **Braised Green Beans (GF)**

*Buttered green beans & bacon with classic herbs*

## **Starch Options**

### **Herb Baby Potatoes (GF)**

*Herb baked baby potatoes with garlic and smoked paprika*

### **Traditional Baked Potatoes (GF)**

*With bacon bits, chives, sour cream & butter*

### **Horseradish Mashed Potatoes (GF)**

*Mashed potatoes with horseradish, cream & butter*

### **Scalloped Potatoes (GF)**

*Thinly sliced potatoes with cheese and a creamy garlic sauce*

### **White & Wild Rice (GF)**

*White & wild rice with a blend of carrots, celery & onion*

## **Carvings**

+ \$4/ Guest

### **AAA Sirloin of Beef (GF)**

*Sirloin of beef rubbed with Dijon, fresh herbs & garlic seasoning. Served with a brandy gravy.*

### **Sage Stuffed Roast Pork (GF)**

*Pork tenderloin stuffed with goat cheese, apricots & fresh sage served with succulent apple sauce.*

### **Atlantic Baked Salmon (GF)**

*Cedar plank salmon baked with honey mustard and served with creamy dill sauce.*



## **Western Buffet**

*Fresh baked buns with butter balls*

*Sliced AAA Alberta sirloin of beef with au jus  
Country style herb baked chicken breast with lemon garlic sauce*

*Mixed California greens  
Caesar salad  
Chef's choice of (1) salad*

*(1) Seasonal vegetables  
Chef's choice of (1) vegetable  
Choice of mashed or roasted baby potatoes*

*Seasonal fruit skewers  
Assorted mini cheesecake  
Coffee & Tea*

*\$30/ Guest*

*\*Upgrades to Prime Rib & Tenderloin are available at Market Cost*

## **Late Lunch**

Please choose one of the following options for your midnight lunch.

### **Taco Bar**

*Soft shell flour (or corn) tortillas, taco flavoured beef, lettuce, cheese, sour cream, & salsa*

### **Poutine Bar**

*Home style fries, gravy, fresh cheese curds, cheese sauce, sliced jalapenos, salsa, bacon & tomatoes*

### **Beef on a Bun**

*Tender, slow cooked beef & coleslaw with fresh buns*

*\$12/ Guest*

*\*Remember when ordering a Late Lunch you do not need to order for everyone,  
we recommend ordering for 50-70% of your total guest count.*

*Plated Dinner Menu is Available Upon Request*



## Appetizer Package

**Pick (3) for \$15/Guest**

**Pick (4) for \$17/Guest**

**Pick (5) for \$19/ Guest**

*Bruschetta crostini with garlic and shredded parmesan*  
*Smoked salmon on crostini with cream cheese and fresh dill*  
*Cherry tomatoes and bocconcini skewers with balsamic reduction*  
*Meatballs in a peppercorn sauce*  
*Tandoori chicken skewers with cucumber raita*  
*Bacon wrapped shrimp*  
*Vegetable spring rolls with plum sauce*  
*Chicken and cabbage wraps with tzatziki*  
*Vegetable samosa with tamarin sauce*



## Stationary Platters

### **Seafood Board**

*Assorted smoked & pickled fish, dressed crab & lobster, poached shrimp served with Marie rose sauce*

**Market Price**

### **Charcuterie & Fondue**

*Selection of cured smoked meats and sausages including salami & prosciutto, baguettes rubbed with olive oil and assorted crackers served with a 3 Cheese fondue blend*

**\$350/ 25 Guests**

### **Everything Board**

*Variety of cheese, meat, fruit & crackers*

**\$160/ 50 Guests**

### **Vegetable Crudité**

*Assorted seasonal vegetables served with house ranch*

**\$125/ 25 Guests**

### **Beverage Fountain**

*Non-alcoholic fruit beverage fountain*

**\$120/ 4 Gallons (refills \$15)**

### **Sushi and Maki Boat**

*Assorted sushi & maki rolls along with crab & shrimp nigari served with pickled ginger and wasabi*

**\$175/25 Guests**

### **Sundae Station**

*A selection of ice cream, fruit, sprinkles, & sauces served with an assortment of other toppings*

**\$150/ 25 Guests**

## 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>1oz</i>	<i>\$5.75</i>
<i>Premium Highballs</i>	<i>1oz</i>	<i>\$6.25</i>
<i>Top Shelf</i>	<i>1oz</i>	<i>\$7.75 &amp; Up</i>
<i>Cocktails</i>	<i>1oz</i>	<i>\$6.50</i>
<i>Liqueurs/ Shooters</i>	<i>1oz</i>	<i>\$6.50</i>
<i>Glass House Wine</i>	<i>5oz</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>
<i>Beverage Fountain</i>		<i>\$120/4 Gallons (refills \$15)</i>

*Current wine list is available upon request. Price range is between \$35 and 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.*



## **Additional Information**

### **Rentals**

#### ***Room Rental Prices***

*\$1300 – clubhouse (during peak season)\**

*\$600 – banquet room & dance floor*

*\$300 – ceremony fee*

*\$75/ Hour- patio for cocktail hour*

*Guaranteed rehearsal space is 50% of the room rental and can begin at 4pm the day before your wedding.*

*\*With peak season restrictions*

#### ***Other Rentals***

*Cocktail tables (5) - \$125.00 per day and can be used for the entire day*

*\$1/ chair for set up and take down for ceremony*

*Screen & Projector - \$100.00*

*Colored Napkins - .50 each*

*Room Rental will include the use of a microphone and podium. Desert Blume will also supply white skirting for the buffet tables, head tables, cake table and guest book/ gift table. Standard black or white linen along with china, glassware and flatware are also included with the rental.*

#### ***Preferred Vendors***

*Decorating – Brenda Gray with “The Design Room” 403-580-7604*

*Dj – Brad Pollard with “Sizzling Sounds” 403-502-5031 & Marcus with “Modern Spin Productions” 403-878-5038*

*Florist – Brenda with “Fresh Flowers” 403-580-2480*

*Marriage Commissioner – Donna Morgan 403-866-7777*

