

Catering Package



About Us

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.



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

Sliced Seasonal fresh fruit platter
Fresh baked croissants
Fresh baked banana bread
Assorted muffins with assorted condiments
Coffee and Tea
\$12/ Guest

Express Buffet

Sliced Seasonal fresh fruit platter
Hot Breakfast Sandwich with *egg, bacon or ham,*
topped with cheddar cheese served on a sesame seed bun
Fresh baked banana bread
Coffee and Tea
\$15/ Guest

Hot Breakfast Buffet

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



Snacks & Refreshments

Choose Any (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

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.



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

\$15/ Guest

Wrap Sandwich Buffet

Chef's choice of (1) soup

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 or Vegetable crudité

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*

Mexi Fries

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 or Vegetable crudité

Coffee & Tea

\$27/ Guest



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

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

\$30/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 Fresh garlic bread

Assorted seasonal pies

Seasonal fresh fruit platter or vegetable crudité

Coffee & Tea

\$30/Guest



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.

