Desert Blume Golf Club

Holiday Catering Package

Table of Contents

Holiday Events 1

Floor Plan 3

Christmas Dinner Buffets 4

Full Service 3 Course Dinners 5, 6

Appetizer Packages 7, 8

Party Platters 9

Presentation Stations 10

Bar & Beverage Service 11

Wine List 12

Important Reminders 13

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107 Clubhouse Dr SW Medicine Hat AB T1B 0A4

Holiday Events

At Desert Blume Golf Club we strive to ensure your event is a memorable day for you and your guests. We will work with you throughout the planning process to guarantee your needs are not only met but exceeded.

The following catering menus are prepared by our culinary team led by our award winning Executive Chef, Reynaldo Coladilla. Should you not find an appropriate selection within this package we welcome the opportunity to customize a menu for your function.

If you have any questions or require vendor referrals throughout the planning process do not hesitate to contact our Events Manager, Tara.

All prices are per guest unless otherwise stated and are subject to 17% gratuity and 5% GST.

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

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Christmas Dinner Buffets

All buffets include

Fresh baked buns and butter
Roasted potatoes with paprika, garlic, and fresh herbs Penne pasta tossed in a white wine herb cream sauce Fresh steamed seasonal vegetable medley
Mixed California greens and assorted dressings Traditional Caesar salad with creamy garlic citrus dressing
Chef's choice of **2** freshly prepared salads
Vegetable crudité platter with house ranch dip
Assorted holiday dessert buffet
Freshly brewed Columbian coffee and assorted teas

Buffet One $39/Guest

Carved Alberta AAA sirloin beef slow roasted to medium
Red wine demi, horseradish, and assorted mustards
Grilled chicken with herb and garlic sauce ***or*** mushroom sauce

Buffet Two $43/Guest

Carved Alberta AAA sirloin beef slow roasted to medium
Red wine demi, horseradish, and assorted mustards
Carved roasted turkey
Cranberry apple stuffing
Turkey herb gravy
Cranberry sauce

Buffet Three $47/Guest

Carved Alberta AAA sirloin beef slow roasted to medium
Red wine demi, horseradish, and assorted mustards
Carved roasted turkey
Cranberry apple stuffing
Turkey herb gravy
Cranberry sauce
Baked cedar plank salmon with dill sauce

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Full Service 3 Course Dinners

All 3 Course Meals Include the Following

Fresh baked bread rolls and butter balls
Freshly brewed Columbian coffee and assorted teas

First Course **Soup or Salad**
For soup and salad add $5/Guest

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 creamy parmesan dressing Crisp California artisan greens with cherry tomato, carrots, cucumber dried cranberries tossed with balsamic vinaigrette

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Second Course **Main Dishes** *Select up to 2*

Menu One **$39/Guest**
Roasted turkey with cranberry-apple stuffing
Mashed potatoes
Chef's choice of vegetables
Cranberry sauce
Turkey herb gravy

Menu Two **$38/Guest**
Slow roasted Alberta AAA sirloin beef with red wine demi
Roasted potatoes
Chef's choice of vegetables

Menu Three **$40/Guest**
Slow roasted Alberta AAA sirloin beef with red wine demi
Roasted turkey with cranberry-apple stuffing
Roasted potatoes
Chef's choice of vegetables

Menu Four **$39/Guest**
Grilled salmon with white wine dill cream sauce
Baked rice pilaf
Chef's choice of vegetables

Menu Five **$48/Guest**
Alberta AAA beef tenderloin with red wine demi
Creamy garlic mashed potatoes
Chef's choice of vegetables

Menu Six **$34/Guest**
Butternut squash ravioli with creamy pepper rose sauce
Grilled garlic focaccia bread

Third Course **Dessert** *Select 1*

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

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Appetizer Packages

When ordering appetizers for your group you only need to order for 50–70% of the guest count. If you need assistance or would like to customize anything please ask and our team will be more than happy to help find something that suits your needs.

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**
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 sauce and caramelized onions

Package Three **$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

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Pick 4 $17/Guest **Pick 5** $19/Guest **Pick 6** $20/Guest

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 Queso Fresca 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

photo courtesy of chasing autumn photography

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Party Platters

Meatball Platter
Fresh meatballs tossed in your choice of sauce: BBQ, honey garlic, teriyaki, or peppercorn

small tray	25 guests	$65.95
medium tray	50 guests	$125.95
large tray	75 guests	$190.95

The Everything Platter
This platter includes a variety of cheese, meat, fruit, and crackers

small tray	25 guests	$109.95
medium tray	50 guests	$159.95
large tray	75 guests	$229.95

Sushi Platter
Assorted sushi and maki rolls served with pickled ginger and wasabi

small tray	25 guests	$175.00
medium tray	50 guests	$215.95
large tray	75 guests	$249.95

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Presentation Stations

Presentation Stations are a great addition to any buffet or as a simple stationary station to have during cocktail hour. Order for 50–75% of your guests.

Seafood Board Market Price
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 $230/25 Guests
Selection of cured smoked meats and sausages including salami and prosciutto, baguettes rubbed with olive oil and assorted crackers served with a variety of olives and pickles

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

International Cheese Board $150/25 Guests
Soft and hard cheeses served assorted crisps and crackers

Shrimp on Ice $150/25 Guests
Lemon poached tiger shrimp with American cocktail and Marie rose sauce.
Customized ice sculptures available upon request.

Sushi and Maki Boat $175/25 Guests
Assorted sushi and maki rolls served with pickled ginger and wasabi

Chocolate Fountain $250 min of 50 Guests
Served with fresh fruit, marshmallows, and cookies

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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
Beverage Fountain	$120 per 4 gallons
	$15 per refill
Punch Station	$120
	$10 refill

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Wine List

Bottles

Reds

Joel Gott 815 Cabernet Sauvignon $48
Napa Valley, California

Oyster Bay Merlot $50
Hawk's Bay, New Zealand

Sokol Blosser Pinot Noir $65
Dundee Hills, Oregon

Whites

19 Crimes Hard Chardonnay $42
South Australia, Australia

Ernie Els Big Easy Chenin Blanc $47
Stellenbosch, South Africa

Oyster Bay Sauvignon Blanc $50
Marlborough, New Zealand

House Wine $7/$30

Reds

Trivento Malbec
Mendoza, Argentina

Trivento Cabernet Sauvignon
Mendoza, Argentina

Yellow Tail Merlot
Austrailia

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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Important Reminders

- 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. 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 5 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 $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.
- 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 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. 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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