

Desert Blume Golf Club Catering and Events Package



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About Us

Desert Blume is a beautiful links style course situated in the South East corner of Alberta. Our facility comfortably accommodates 20–200 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, fireplace and mantel, 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 a private bar and access to the patio.

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

**The entire clubhouse is available to rent upon request.*



Weddings

We offer an elevated wrap around outdoor patio with beautiful views of the golf course and desert hills as a backdrop. The banquet room is a great indoor option that can also be used as a backup plan.

Our dancefloor is connected to our banquet room 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 often granted the night before if there is no other event booked. We try to be as accommodating as possible when granting access to the space.

Our experienced Events Manager will meet with you to assist in the preparations of your wedding, Should you have any questions throughout the planning process please do not hesitate to contact our Events Manager, Tara Bishop.





Breakfast Buffets

Hot Breakfast Buffet \$15/Guest

- scrambled eggs with cheese blend
- grilled sausage **or** bacon
- hash browns
- fresh brewed Columbian coffee and tea

Add On

- both sausage and bacon \$2.25
- choice of 2 kinds of pastries \$3.25
- fresh baked croissants, assorted fruit Danishes, assorted muffins, Cinnamon Buns
- fresh fruit platter 20-30 people \$62

Additional Hot Items

Eggs Benedict

\$2.25/Guest

poached egg with ham
on an English muffin
covered with Hollandaise
sauce

Made To Order Eggs

\$3.25/Guest

eggs cooked to your
liking

Omelette Station

\$5.50/Guest

made to order omelettes with
choice of ingredients from
mushrooms, peppers, onion,
tomatoes, green onions,
cheddar cheese, ham, and
bacon



Snacks & Refreshments

Snacks Choose 3 for \$13/Guest

- assorted fresh baked cookies
- assorted fresh baked pastries
- banana bread
- fresh baked cinnamon buns



Refreshments

Bottled Fruit Juices	\$3 each
Bottled Pop	\$2.75 each
Powerade	\$3.50 each
Hot Chocolate Package.....	\$2.50 each
Assorted Herbal Teas	\$2.25 each
Fresh Ground 100% Columbian Coffee.....	\$25 per 10 Cup Pot
	\$55 per 25 Cup Pot

All refreshments (excluding coffee and black tea which are included in the cost of the buffet) will be billed upon consumption. Any special requests are required 5-7 days prior to your function.



Lunch Options

Soup and Sandwich Buffet \$14/Guest

- Your choice of 1 soup
 - Loaded baked potato
 - Beef barley
 - Cream of broccoli and cheddar
- Your Choice of 1 salad
 - Caesar salad
 - tossed salad
 - potato salad
- Your choice of 3 sandwiches served on an assortment of bread, wraps and croissants
 - roast turkey
 - roast beef
 - ham
 - egg salad
 - tuna salad
 - seafood salad
 - vegetarian
- freshly brewed Columbian coffee and tea

Add On

- one soup \$2.25
- one salad \$2.25



Lunch Buffets

Tour of Italy \$23.50/Guest

- Italian pasta soup
- garlic bread
- seasoned chicken breast topped with marinara and melted mozzarella
- traditional Caesar with focaccia croutons, bacon, and parmesan cheese
- Caprese salad with fresh tomato, mozzarella, fresh basil with a balsamic reduction
- assorted pickles, olives, and marinated vegetables
- grated parmesan and chili flakes
- tiramisu
- fresh brewed Columbian coffee and tea

Add On

- add choice of creamy chicken and bacon Alfredo
or baked beef lasagna \$5.25/guest

Pizza Buffet \$23.50/guest

- assortment of pizzas
 - all meat
 - cheese
 - hawaiiin
 - pepperoni
 - ham, peppers & mushroom
 - vegetarian
- Choose 1 salad
 - Caesar salad
 - tossed salad
 - cucumber salad
- Fresh brewed Columbian coffee and tea

Add on

- add another salad \$2.25/guest
- add soup chefs choice \$2.25/guest



Dinner Buffets

Burger Buffet \$18.25/Guest

- beef burgers
- hamburger buns
- sliced cheddar cheese, lettuce, tomato, pickles, sautéed mushrooms, onions, and assorted condiments
- French fries **or** waffle fries
- Choose 2 salads
 - potato salad
 - coleslaw salad
 - Caesar salad
- cookies
- fresh brewed Columbian coffee and tea

Add on

- another salad \$3.25

**Substitute for chicken burgers, bratwurst or smokies for \$2.25/Guest*

**Gluten free bun \$2.25/bun*

Steak Buffet \$26.75/Guest

- 6oz Alberta sirloin steak
- BBQ sauce, assorted mustards, and steak sauce
- roasted potatoes
- corn on the cob (in season) **or** seasonal vegetables
- traditional Caesar with focaccia croutons, bacon, and parmesan cheese
- fresh garlic bread
- assorted pies
- fresh brewed Columbian coffee and tea

Add Ons

- country style baked beans \$2.25
- bacon and chive potato salad \$2.25
- sautéed mushrooms and onions \$2.25
- upgrade to and 8oz steak \$4.25



Western Buffet

\$29/Guest

Minimum 25 Guests

- buns with butter balls
- Yorkshire pudding
- sliced AAA Alberta sirloin of beef with au jus
- choice of 3 salads
 - Caesar salad
 - tossed salad
 - cucumber & tomato salad
 - Japanese noodle salad
 - mixed vegetable salad
- seasonal vegetables
- choice of mashed **or** roasted baby potatoes
- assorted mini cheesecakes
- fresh brewed Columbian coffee and tea

Add Ons

- Country style herb baked chicken breast with lemon garlic sauce and 1 Chef choice of vegetable
\$5.25

**Upgrades to prime rib and tenderloin are available at market cost*

Fried Chicken & Rib Buffet

\$26.75/Guest

Minimum 25 Guests

- buns with butter balls
- fried chicken
- BBQ ribs
- choice of 3 salads
 - Caesar salad
 - tossed salad
 - coleslaw salad
 - mixed vegetable salad
 - Japanese noodle salad
- seasonal vegetables
- choice of mashed potatoes & gravy **or** roasted baby potatoes
- assorted cheesecakes
- fresh brewed Columbian coffee and tea



Custom Dinner Buffets

Buffet 1 \$30.75/Guest

2 Salad
1 Entrée
1 Vegetable
1 Starch

Buffet 2 \$38.50/Guest

3 Salads
2 Entrées
1 Vegetable
2 Starches

Add On

- Second entrée \$5.25
- Vegetable \$2.25
- Salad \$2.25
- Starch \$2.25

*All buffets come with buns and butter, assorted mini desserts, and fresh brewed Columbian coffee and tea.

Minimum 30 guests.



Salads

Tossed Salad GF	<i>iceberg lettuce with peppers, celery, carrots, green onion & cucumber: ranch, balsamic, thousand island, house Italian, blue cheese</i>
Classic Greek Salad GF	<i>bell peppers, red onions, cherry tomatoes, black olives cucumbers, oregano, feta, and Greek dressing</i>
Classic Caesar Salad.....	<i>romaine lettuce, bacon, parmesan cheese, herb croutons with creamy Caesar dressing</i>
Potato Salad GF	<i>red skin potatoes, bacon bits, chives, and boiled eggs with creamy honey Dijon dressing</i>
Japanese Noodle Salad.....	<i>shredded cabbage, bean sprouts, sunflower seeds, green onion and ramen noodles mixed with a light sesame dressing</i>
Tomato Cucumber Salad	<i>cucumber and grape tomatoes tossed in a ranch dill dressing</i>
Coleslaw Salad	<i>shredded cabbage, carrot and green onion mixed with your choice of creamy dressing or coleslaw vinaigrette</i>



Entrees

Poultry

Chicken Florentine GF *chicken breast topped with creamy mushroom spinach and parmesan cheese sauce*

Chicken parmesan *chicken breast baked with tomato marinara and topped with mozzarella and basil*

Beef

AAA Roast Beef **GF** *beef slowly roasted with herbs and spices*

AAA Prime Rib *prime rib beef slowly roasted with herbs and spices*
Surcharge



Pork & Pasta

Pork Tenderloin **GF** *slow roasted tenderloin served with an apple sauce*

Pasta *penne pasta with choice of mushroom alfredo, rose sauce or marinara sauce*



Vegetables

Steamed Mixed Vegetables GF	<i>steamed broccoli and cauliflower</i>
Brussel Sprouts GF	<i>roasted seasoned Brussel sprouts with bacon, onion and garlic</i>
Honey Glazed Carrots GF	<i>roasted carrots in a honey butter glaze</i>

Starches

Herb Baby Potatoes GF	<i>herb baked baby potatoes with garlic and spices</i>
Scalloped Potatoes GF	<i>thinly sliced potatoes with cheese and creamy garlic sauce</i>
Garlic Mashed Potatoes GF	<i>creamy garlic mashed potatoes</i>
Rice Pilaf GF	<i>rice with a blend of vegetables</i>



Late Lunch

Please choose from the following options for your midnight lunch. When ordering a Late Lunch you do not need to order for everyone, we recommend ordering for 50–70% of your total guest count.

Taco Bar \$13/Guest *soft shell flour or corn tortillas, taco beef, lettuce, cheese, sour cream, and salsa*

Poutine Bar \$13/Guest *home style fries, gravy, cheese curds, cheese sauce, jalapeños, salsa, bacon and tomatoes*

Beef on a Bun \$13/Guest *tender slow cooked beef and coleslaw with fresh buns*

**Gluten free bun \$2.25/bun*

Hot Dog and Smokie Bar \$11/Guest *smokies and all beef hotdogs, fresh buns, assorted condiments served with waffle fries and chipotle aioli*

Wings \$15/lb *crisp and tender bone in or boneless wings in choice of buffalo, honey garlic, salt & pepper, Cajun, maple bacon, roasted garlic & pepper, lemon pepper, mango habanero*

Dessert Platter \$26.75/Dozen *selection of assorted cheesecakes*



Appetizer Packages

Pick 3 \$18/Guest

Pick 4 \$20/Guest

Pick 5 \$22/Guest

Mini grilled chicken & vegetable skewers

Meatballs with accompanying sauces – sweet & sour, teriyaki, and honey garlic

Spicy chicken potato waffle sliders

Pulled pork and slaw mini sliders

Seafood stuffed mushrooms

Mini vegetable quiche



photo courtesy of chasing autumn photography

Tara Bishop
Clubhouse & Events Manager

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Stationary Platters

Charcuterie \$375/25 Guests

selection of smoked and cured meats, baguettes rubbed with olive oil, assorted crackers, dried fruits, nuts, compote and assorted cheeses

Flatbreads and Dips \$160/25 Guests

Variety of herb scented flatbreads, warm pita bread, and crisp tortilla chips with hummus, guacamole, tzatziki, salsa, and roasted garlic aioli

Tea Sandwiches \$195/25 Guests

Assorted sandwiches

Everything Board \$230/50 Guests

variety of domestic cheeses, meat, fruit, and crackers

Domestic Cheese Board \$160/25 Guests

Soft and hard cheeses with assorted crisps and crackers

Vegetable Crudit  \$130/25 Guests

assorted seasonal vegetables served with ranch dressing

Chefs platter \$160/25 Guests

Chef's choice of assorted appetizers and assorted tapas style selection



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
Punch Station	\$115
	\$10 refill



Rentals & Golf Outings

Room Rentals

Entire Clubhouse	Inquire with Tara
Banquet Room and Dancefloor	Inquire with Tara
Ceremony Fee (Patio or Putting Green)	Inquire with Tara
Patio for cocktail hour	Inquire with Tara

Other Rentals

Microphone	Complimentary
Podium	Complimentary
Screen and Projector.....	\$100
Cocktail Tables (5)	\$125 for entire day
Chair set up and take down for ceremony.....	\$3 per chair
Coloured Napkins	\$0.50

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*



Important Reminders

- Menu selections must be made 10 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 10 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 \$500 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 the designated outdoor area.
- Any outside alcohol will be confiscated and a \$250 fee will be added to hosts final bill

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.

