

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 wireless 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
- 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	\$3.25 each
Bottled Pop	\$3.00 each
Powerade	\$3.75 each
Hot Chocolate Package.....	\$2.75 each
Assorted Herbal Teas	\$2.75 each
Fresh Ground 100% Columbian Coffee	\$27 per 10 Cup Pot
	\$57 per 25 Cup Pot

All refreshments (excluding coffee and 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.



Sandwich Buffet

Build your own Sandwich with Soup and Salad \$14/Guest

- Chef's choice of 1 soup
- Chef's choice of 1 salad
- Your choice of 3 sandwiches served with 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

Minimum 40 Guests

Blume in the Afternoon \$28.50/Guest

Choice of 1

- Chicken Florentine with spinach, sundried tomato and feta cheese with a white wine cream sauce
- Veal Parmesan with back bacon, tomato sauce and mozzarella cheese
- Roast beef with red wine wild mushroom gravy
- Stuffed pork loin with bacon sage stuffing
- BBQ Pork ribs slow roasted with tangy BBQ sauce
- House beer battered Atlantic Cod, fried golden brown
- Baked tortellini with meat balls in Bolognese sauce topped with mozzarella cheese
- Beef Stroganoff on egg noodles with mushrooms and peppers in a rich sauce
- Chopped sirloin steak with wild mushroom and peppers

Choice of 1

- Panko crusted Penne Alfredo
 - Wild rice pilaf
 - Baby roasted potatoes
 - Lyonnaise potatoes
-
- Assorted desserts
 - Fresh brewed Columbian coffee and tea

Buffet served with Chef's choice of seasonal vegetables and salad bar with buns and butter



BBQ Buffets

Minimum 40 Guests

Burger Buffet \$18.25/Guest

- beef burgers
- hamburger buns
- sliced cheddar cheese, lettuce, tomato, pickles,, onions, and assorted condiments
- french fries
- chef's choice of 2 salads
- 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*

Minimum 40 Guests

Steak Buffet \$27.75/Guest

- 6oz Alberta sirloin steak
- roasted potatoes
- Chef's choice of vegetable
- traditional Caesar with focaccia croutons, bacon, and parmesan cheese
- fresh garlic bread
- assorted dessert cakes
- 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



Plated Lunch

\$33.95 per Guest

Maximum 40 Guests

Table service include buns, butter and Chefs choice of dessert and salad

Veal Cannelloni

Pasta filled with Veal, spinach and ricotta cheese. Topped with marinara sauce and Mozzarella cheese, served with garlic bread.

Chicken Schnitzle with Wild Mushrooms

Fresh chicken breast with red wine wild mushroom sauce, herb garlic mashed potatoes and fresh vegetables

Ginger Beef Bowl

Tender strips of beef in ginger sauce topped with julienned vegetables and spring rolls on a bed of rice.

Stuffed Yorkshire Pudding

Roast sirloin in a Yorkshire Pudding on herb garlic potatoes with sautéed onions, rich pan gravy and fresh vegetables.

Stuffed Sole

Sole fillets stuffed with crab, shrimp and Feta cheese topped with asparagus and Hollandaise sauce. Served with wild rice pilaf and fresh vegetables.

Stuffed Chicken

Fire roasted red peppers, Spanish onions, asparagus and Feta cheese with cream tomato basil sauce. Served with wild rice pilaf and fresh vegetables.

Bacon Wrapped Pork Tenderloin

Alberta Pork medallions wrapped in bacon with a Dijon mustard demi glaze. Served with roast potatoes and fresh vegetables

Cajun Blue Steak

Steak topped with Blue cheese and asparagus, served with roast potatoes and fresh vegetables



BLUME BUFFET

\$35.95

Minimum 50 Adults

**"AAA" Carved Roast Sirloin with Au Jus and Yorkshire Pudding
and choose 1 of the following proteins:**

Glazed Ham

Chicken Parmesan

Chicken Florentine with spinach, sundried tomato, and Feta cheese

Roast Pork Loin with apple walnut stuffing and pan gravy

Roast Turkey with bacon sage dressing

Maple glazed Salmon

Choose 1 of the following sides

Oven roasted garlic potatoes

Scalloped potatoes Au Gratin

Mashed potatoes

Wild rice Pilaf

Panko crusted Penne Alfredo

Choose a second side for \$1.50 per guest

Includes

Fresh seasonal vegetables

Full salad bar

Dinner rolls with butter

Assorted desserts

Coffee and Tea

To substitute "AAA" Alberta Roast Beef with Prime Rib Roast please add \$10.00 per person



Dinner Buffet

Minimum 50 Adults

HOT ENTREES - CHOOSE 1

"AAA Carved Roast Sirloin with Au Jus

Glazed carved Ham

Chicken Parmesan

Chicken Florentine with spinach, sundried tomato, and Feta cheese

Roast Turkey with bacon sage dressing

Maple glazed Salmon

Any of the above selections are #33.95

Roast Pork Loin with apple walnut stuffing and pan gravy - \$31.95

Prime Rib roast with Au Jus - \$43.95

INCLUDES CHOICE OF 1 Starch

Oven roasted garlic potatoes

Scalloped potatoes Au Gratin

Mashed potatoes

Wild rice pilaf

Panko crusted Penne Alfredo

INCLUDES

Fresh seasonal vegetables

Full salad bar

Dinner rolls with butter

Assorted desserts

Coffee and Tea

Ask our Chef to create a custom dinner menu to perfectly match your tastes



Dinner Table Service

Service for up to 40 Guests

Chicken Parmesan

Chicken breast topped with ham and Mozzarella cheese, served with rice pilaf and Chef's choice of fresh vegetables.

\$32.95

Chicken Cordon Bleu

Chicken breast stuffed with ham and Swiss cheese, topped with a white wine sauce and served with rice pilaf and Chef's choice of fresh vegetables.

\$32.95

Mediterranean Chicken

Oven baked chicken breast topped with spinach, sun-dried tomatoes and Feta cheese, served with oven roasted garlic potatoes and Chef's choice of fresh vegetables.

\$32.95

Roast Sirloin with Yorkshire Pudding

8oz "AAA" roast sirloin au jus served with oven roasted garlic potatoes, Yorkshire pudding and Chef's choice of fresh vegetables.

\$32.95

Maple Glazed Salmon

Poached BC Salmon glazed with maple sauce served with rice pilaf and Chef's choice of fresh vegetables.

\$35.95

Roast Turkey with Bacon Sage Stuffing

Tender white and dark turkey meat served with homemade stuffing, garlic mashed potatoes and Chef's choice of fresh vegetables.

\$34.95

Prime Rib Au Jus with Yorkshire Pudding

8oz "AAA" Prime Rib Au Jus served with oven roasted garlic potatoes, Yorkshire pudding and Chef's choice fresh vegetables.

\$37.95

Choice of 1 Salad

Fresh Green Salad, Spinach Salad, Greek Salad or Caesar Salad

Table service includes dinner rolls, butter, dessert and coffee or tea

Appetizers & Hors d'oeuvres Menu

Appetizer Buffets

Standard Buffet \$19.95 per person

Our Standard Appetizer Buffet comes with fresh vegetables and dip, assorted cheese and crackers, pickles and olives, chicken wings, dry crispy ribs, onion rings, bruschetta toast and spring rolls with plum sauce

Standard Buffet plus 2 items from below \$22.95 per person

Standard Buffet plus 4 items from below \$24.95 per person

Smoked salmon, stuffed mushrooms, beer battered prawns, cod bites, potato crab cakes, bacon wrapped steak or prawns, beef or chicken skewers, prawn skewers or taco stuffed zucchini boats

Please Note

Other hot food options are available for Late Lunch at the host's request. Menu and price per person will depend on food selection.



Late Lunch Options and Trays

Meat Tray - \$134.95

Assorted cold cuts, dinners rolls and condiments
Serves approximately 30 people

Cheese & Cracker Tray - \$114.95

Assorted cheese and crackers
Serves approximately 30 people

Vegetable Tray - \$94.95

Assorted Vegetables with ranch dip
Serves approximately 30 people

Assorted Sandwich Tray - \$134.95

Turkey, roast beef, ham & cheese, Salmon salad ,Tuna salad, egg salad etc.
Serves approximately 30 people

Assorted Dessert Square Tray - \$114.95

Brownies, nanaimo bars, date squares, rocky road squares, butter tarts, banana cake, carrot pineapple cake, etc.
Serves approximately 30 people

Assorted Fruit Tray - \$104.95

Cantaloupe, honeydew melon, kiwi, red/green grapes, watermelon, oranges, pineapple, strawberries etc.
Serves approximately 40 people



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	\$6.50
Premium Highballs 1oz	\$7.50
Top Shelf 1oz	\$7.75 and up
Cocktails 1oz	\$7.00
Liqueurs 1oz	\$6.75
Shooters 1oz	\$6.50
Glass of House Wine 6oz	\$7
Bottle of House Wine	\$30
Corkage Fee	\$25 per open bottle
Domestic Beer	\$6.50
Premium Beer	\$7.25
Import Beer	\$9.25
Coolers	\$7.25
Fountain Soft Drinks	\$2.75
Non-Alcoholic Beer	\$5.50
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 or Smart TV	\$100
Cocktail Tables (4)	\$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 for each infraction found.

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.

