



THE DERRICK
golf and winter club

2019 Catering Package



Photo: Rhiannon Sarah Photography

Welcome to the Derrick

We are ecstatic that you chose The Derrick Golf and Winter Club for your upcoming event! Our banquet facilities may be the best kept secret in Edmonton's culinary scene. With private club service, attention to detail, a country like setting, spacious banquet rooms and ample free parking, we will make your event memorable for you and your guests.



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Catering

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 The Derrick Golf & Winter Club

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What we Offer

Room Bookings Include:

- White Table Linens & Coloured Napkins
- Complete Table Setup
- Podium & Microphone
- Table Numbers & Stands
- Derrick Centerpieces

Audio Visual

| | |
|--|---------------|
| Screen & AV Cart | Complimentary |
| Easel | Complimentary |
| Screen & Projector Set Up (VGA, HDMI, Mac Adaptors) | 200 per day |
| Lapel or Wireless Microphone | 50 each |
| Flip Chart, Paper & Markers | 18 each |
| Conference Phone | 50 per day |

Room Charges

Non-member, corporate events require a minimum of 1 meal.

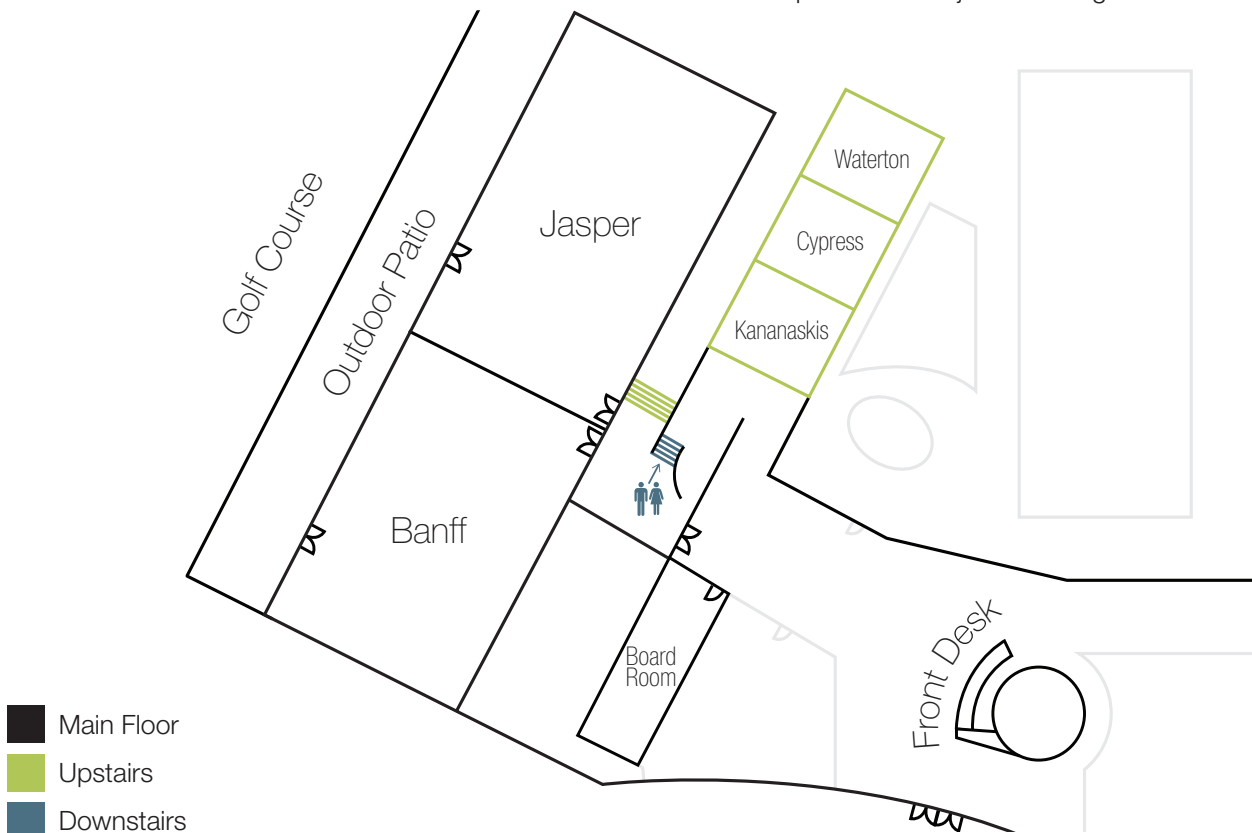
| Room | ½ day, 1 meal | 1 day, 1 meal |
|-----------------------------|---------------|---------------|
| Banff | 300 | 450 |
| Board Room | 125 | 175 |
| Cypress | 85 | 125 |
| Jasper | 500 | 600 |
| Jasper & Banff | 600 | 850 |
| Kananaskis | 60 | 85 |
| Waterton | 85 | 125 |
| Waterton/Cypress/Kananaskis | 175 | 250 |

Room Capacity:

Varies depending on space requirements for buffets, bar service, audio visual & displays.

*All menu prices are subject to an 18% Service Charge & 5% GST

**All prices are subject to change without notice



Rooms



Banff

Capacity

Classroom Style: 30
Dinner: 60
Reception Style: 100
Theatre Style: 80

Half day with 1 meal: 300
Full day with 1 meal: 450



Jasper & Banff

Capacity

Classroom Style: 160
Dinner: 220
Reception Style: 300
Theatre Style: 300

Half day with 1 meal: 600
Full day with 1 meal: 850



Board Room

Capacity

Boardroom Style: 12

Half day with 1 meal: 125
Full day with 1 meal: 175



Kananaskis

Capacity

Boardroom Style: 6
Classroom Style: 0
Dinner: 6

Half day with 1 meal: 60
Full day with 1 meal: 85



Cypress

Capacity

Boardroom Style: 6
Classroom Style: 0
Dinner: 10

Half day with 1 meal: 85
Full day with 1 meal: 125



Waterton

Capacity

Boardroom Style: 8
Classroom Style: 0
Dinner: 10

Half day with 1 meal: 85
Full day with 1 meal: 125



Jasper

Capacity

Classroom Style: 80
Dinner: 100
Reception Style: 200
Theatre Style: 200

Half day with 1 meal: 500
Full day with 1 meal: 600



Waterton/Cypress/ Kananaskis

Capacity

Boardroom Style: 24
Classroom Style: 20
Dinner: 24
Reception Style: 30
Theatre Style: 30

Half day with 1 meal: 175
Full day with 1 meal: 250

Coffee Break

Breakfast

Snacks

23 per dozen

Danish Pastries

Croissants

with preserves

Cinnamon Buns

Banana Bread

Assorted Cookies

Assorted Dessert Squares

Individual Fruit Yogurts 2 each

Fresh Fruit Tray 5 per person

Beverages

Coffee & Tea 20

12-cup thermos

Pitcher of Juice 19

orange, apple or cranberry

Pitcher of Pop 17

Can of Pop 3

Bottles of Juice 3

Bottled Water 3

Milk / Chocolate Milk 2

individual carton

Punch Decanter 85

non-alcoholic, serves 40

Continental Breakfast

15 per person

Coffee & Tea

Fruit Juices

Seasonal Fresh Fruit Platter & Yogurt

Croissants, Danish Pastries & Muffins
with butter & preserves

Plated Breakfast

Maximum 14 people

16 per person

Coffee & Tea

Fruit Juices

Scrambled Eggs

Bacon & Sausage

Hash Browns

Fresh Fruit Cup

Breakfast Buffet

Minimum 15 people

18 per person

Coffee & Tea

Fruit Juices

Seasonal Fresh Fruit Platter & Yogurt

Croissants, Danish Pastries & Muffins
with butter & preserves

Butter & Preserves

Scrambled Eggs

with cheddar & green onions

Bacon & Sausage

Hash Browns

Pancakes

with Quebec maple syrup

Deluxe Breakfast Buffet

Minimum 20 people

23 per person

Coffee & Tea

Fruit Juices

Seasonal Fresh Fruit Platter & Yogurt

Croissants, Danish Pastries & Muffins
with butter & preserves

Eggs Benedict

with Hollandaise

Scrambled Eggs

with cheddar & green onions

Bacon & Sausage

Pancakes

with Quebec maple syrup

Hash Browns



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Lunch Buffets

Soup & Sandwiches

Minimum 10 people
19 per person

Coffee & Tea

Chef's Daily Soup

Assorted Sandwiches (quartered)
Tuna, Egg & Chicken Salad, Black Forest Ham, Roast Beef & Vegetarian

Pickles & Olives

Vegetable Platter
with herb dip

Seasonal Fresh Fruit Platter

Assorted Dessert Squares

Assorted Wraps

Minimum 15 people
19 per person (2 halves each)

Coffee & Tea

Caesar Salad

Assorted Tortilla Wraps
Chicken & Mango, Tuna & Cucumber
Tex Mex, Ham & Cheddar, Vegetarian,
Turkey & Swiss

Vegetable Tray
with herb dip

Pickles & Olives

Seasonal Fresh Fruit Platter

Assorted Cookies

Build your own Sandwich

Minimum 15 people
21 per person

Coffee & Tea

Breads & Buns

Assorted Deli Meats

Assorted Sliced Cheeses

Tomato, Lettuce, Cucumber & Onion

Dijon Mustard, Horseradish & Mayo

Pickles & Olives

Market Salad
with assorted dressings

Potato Salad & Greek Salad

Vegetable Platter
with herb dip

Seasonal Fresh Fruit Platter

Assorted Cookies & Dessert Squares

Pasta Lunch Buffet

25 per person
+ 2 per person for groups less than 30

Coffee & Tea

Market Salad
with assorted dressings

Caesar Salad

Greek Salad

Marinated Artichoke Salad

Vegetable Platter
with herb dip

Cheese Tortellini Primavera

Chicken Parmigiano

Penne Pasta
with Alfredo & tomato sauce

Seasonal Fresh Fruit Platter

Assorted Dessert Squares

Business Lunch Buffet

26 per person
+ 2 per person for groups less than 30

Coffee & Tea

Assorted Buns & Butter

Market Salad
with assorted dressings

Greek Salad

Potato Salad & Coleslaw

Domestic & Imported Cheese Platter

Herb Roasted Potatoes

Medley of Vegetables

BBQ Thai Roasted Chicken
with vegetables, onions & peppers

English-Cut Roast Beef
with red wine sauce

Seasonal Fresh Fruit Platter

Assorted Dessert Squares



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BBQ Lunch Buffets

May – September (weather dependent)

Country Club

Minimum 30 people
29 per person

Cold

Market Salad

with assorted dressings

Potato, Greek & Pasta Salad

with sundried tomato dressing

Pickles, Olives, Peppers & Sauerkraut

Hot

Beef Burgers

with fresh Kaiser buns, Canadian Cheddar, Swiss cheese & condiments

Italian Sausages

Spicy Potato Wedges

Corn on the Cob

buttered

After Lunch

Assorted Dessert Squares & Cookies

Seasonal Fresh Fruit Platter

Coffee & Tea

Hole-in-One

Minimum 30 people
37 per person

Cold

Buns & Butter

Domestic & Imported Cheese Platter

with water biscuits & baguette

Market Salad

with assorted dressings

Caesar Salad

Creamy Coleslaw

Oriental Noodle Salad

Greek Salad

Vegetable Platter

with herb dip

Hot

7oz. Broiled Striploin Steak

well-aged AAA Alberta beef, marinated & charcoal-broiled

Corn on the Cob

Western style

Baked Beans

in a hearty tomato sauce

Baked Potatoes

with butter, sour cream, chives & bacon bits

After Lunch

Fresh Seasonal Fruit Platter

Assorted Dessert Squares

Coffee & Tea

BBQ Dinner Buffet

May – September (weather dependent)

Included:

- Buns & Butter
- Domestic & Imported Cheese Platter
- Vegetable Platter with Herb Dip
- Market Salad with Assorted Dressings
- Caesar Salad
- Creamy Coleslaw
- Oriental Noodle Salad
- Greek Salad
- Western Style Corn on the Cob
- Baked Beans in a Hearty Tomato Sauce
- Baked Potatoes with butter, sour cream, chives & bacon bits
- Seasonal Fresh Fruit Platter
- Assorted Dessert Squares
- Coffee & Tea

Choose One:

Salmon Filet 42

Fresh Atlantic salmon with lemon & herbs

Striploin Steak 42

7 oz. AAA Alberta beef

Chicken Breast 42

Marinated in special herbs & spices

Mixed Grill Kabobs 44

Marinated beef tenderloin, Cajun shrimp & chicken breast with onions, mushrooms & fresh bell peppers

Add Ons

6 per additional meat

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Plated Lunch

Plated Dinner

Included:

- Buns & Butter · Coffee & Tea · Market Salad with Balsamic Vinaigrette
- Chef's Choice of Potato & Seasonal Vegetables (not included with pasta)

Red Meat

Roasted Striploin 28

7 oz. AAA Alberta beef with mushroom & red wine sauce

Chicken

Chicken Cordon Bleu 27

Filled with ham & cheese, topped with white wine sauce

Chicken Jardinier 27

Chicken breast stuffed with julienne carrots, asparagus, celery & green onions, topped with herb cream sauce

Seafood

Salmon Filet 28

Baked salmon filet with tomato & fresh dill sauce

Seafood Vol-Au-Vent 28

Salmon, shrimp, scallops & crab meat in a mornay sauce, served with rice

Add Dessert

2 – 4 per person

- Platter of Dessert Squares
- Kentucky Pecan Pie
- Chocolate Avalanche Cake
- Lemon Caramel Flan
- Bourbon Crème Brûlée
- Tiramisu
- White Chocolate Blueberry Cheesecake

*Guest choices to be given 1 week in advance

**All guests served the same entrée with the exception of dietary restrictions

Red Meat

Roasted Striploin 41

8 oz. AAA Alberta beef with cracked peppercorns in a brandy & red wine reduction

Chicken

Grilled Chicken 39

Rosemary & dijon marinated chicken breast, char broiled

Stuffed Chicken Breast 39

Chicken breast stuffed with fresh basil & chevre, topped with roasted red pepper & white wine sauce

Seafood

Salmon Filet & Shrimp Brochette 41

Baked salmon filet in fresh dill & white wine sauce with skewered lemon & garlic shrimp

Vegetarian

Vegetarian Pasta 37

Spinach & mushroom ravioli in a garlic & herb rosé sauce

Add Dessert

2 – 4 per person

- Platter of Dessert Squares
- Kentucky Pecan Pie
- Chocolate Avalanche Cake
- Lemon Caramel Flan
- Bourbon Crème Brûlée
- Tiramisu
- White Chocolate Blueberry Cheesecake

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Dinner Buffets

Available Sunday – Thursday
+ 5 per person for weekend service

Italian

Minimum 30 people
39 per person

Cold

Buns & Butter

Caesar Salad

Market Greens

with Italian & balsamic dressings

Greek Salad

Marinated Mushroom Salad

Assorted Deli Cold Cuts

Vegetable Platter

with herb dip

Pickles & Olives

Hot

Italian Meat Lasagna

Chef's Choice of Pastas

served with 3 sauces: herb garlic
tomato sauce,
meat sauce, mushroom & Parmesan
cream sauce

served with chili flakes & grated
parmesan

After Dinner

Seasonal Fresh Fruit Platter

Assorted Dessert Squares

Coffee & Tea

Corporate

Minimum 30 people
41 per person

Cold

Buns & Butter

Market Salad

with assorted dressings

Caesar, Greek & Italian Pasta Salad

Creamy Coleslaw

Pickles & Olives

Vegetable Platter

with herb dip

Domestic & Imported Cheese Platter

with water biscuits & baguettes

Assorted Deli Cold Cuts

Hot

Herb Roasted Potatoes

Medley of Seasonal Vegetables

English Cut Roast Beef

with mushroom sauce

Chicken Breast

with roasted red pepper sauce

After Dinner

Seasonal Fresh Fruit Platter

Assorted Dessert Squares

Coffee & Tea



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Cocktail Receptions

Club House Special 29 per person

Included:

Coffee & Tea

Open Faced Sandwiches
assorted, quartered

Pickles & Olives

Cheese Platter
domestic & imported with
water biscuits & baguettes

Vegetable Platter
with herb dip

Fresh Fruit Platter
seasonal

Pastries & Dessert Squares
assorted

Choose Three:

Mini Quiche

Asian Glazed Meatballs

Vegetarian Spring Rolls

Spanakopita

Breaded Shrimp
with cocktail sauce

Dry Garlic Ribs

Chicken Wings
Jamaican Jerk Spiced

The Derrick 31 per person

Included:

Coffee & Tea

Chilled Jumbo Shrimp
with cocktail sauce

Bruschetta
with toasted baguette

Hummus
with toasted pita bread

Cheese Platter
domestic & imported with
water biscuits & baguettes

Pickles & Olives

Open Faced Sandwiches
assorted, quartered

Vegetable Platter
with Herb Dip

Fresh Fruit Platter
seasonal

Pastries & Dessert Squares
assorted

Choose Three:

Bacon Wrapped Scallops

Mushroom Caps
crap stuffed

Chicken Skewers
honey garlic

Marinated Beef Skewers

Vegetarian Spring Rolls

Brie & Apple Sandwiches
grilled

Panko Shrimp
with cocktail sauce



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Build Your Menu

Snacks

Pretzels

1 bowl 12

Potato Chips

with House Dip

1 bowl 12

Home Fried Nacho Chips

with Spicy Tomato Salsa

1 bowl 14

Cajun Fire Cracker Tortilla Shards

with Roast Tomato Relish & Sour Cream

1 bowl 14



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Appetizer Platters

Bruschetta

Diced Tomatoes, Italian Herbs, Parmesan & Toasted Baguettes

Small (20 – 40 people) 57

Medium (80 – 100 people) 125

Seasoned Baked Pita Crisps

with Hummus

Small (15 – 20 people) 45

Medium (30 – 50 people) 75

Large (80 – 100 people) 125

Smoked Salmon Platter

Cream Cheese, Bread, Onion & Capers

Medium (30 – 50 people) 175

Large (80 – 100 people) 255

Fresh Vegetable Platter

with Creamy Herb Dip

Small (up to 20 people) 35

Medium (up to 50 people) 85

Large (up to 80 people) 115

Seasonal Fresh Fruit Platter

Small (up to 20 people) 50

Medium (up to 50 people) 95

Large (up to 80 people) 140

Domestic & Imported Cheese Platter

with Grapes, Water Biscuits & French Baguette

Small (up to 20 people) 60

Medium (up to 50 people) 130

Large (up to 80 people) 180

Assorted Sandwich Platter

Tuna, Egg, Chicken & Salmon Salad, Black Forest Ham, Turkey, Roast Beef, Pastrami, & Vegetarian

Small (15, quartered) 75

Medium (20, quartered) 110

Large (40, quartered) 200

Canapés & Hors D'oeuvre

Pricing varies per item

+ 3 per dozen for butlered service

Cold Selection

· Tomato, Bocconcini & Basil Skewers

· Prosciutto & Fresh Melon

· Devilled Eggs

· Cucumber with Crab Meat & Dill Mayo

· Tortilla Spirals with Cream Cheese & Cajun Chicken

· Smoked Salmon with Pumpernickel

· Jumbo Shrimp with Cocktail Sauce

· Rolled Sirloin of Alberta Beef with Horseradish

· Lobster on Baguette with Garlic Aioli

Hot Selection

· Vegetarian Spring Rolls with Plum Sauce

· Spanakopita

· Panko Shrimp with Cocktail Sauce

· Garlic Dry Ribs

· Mini Quiche

· Asian Glazed Meatballs

· Marinated Beef Skewers

· Crab Stuffed Mushroom Caps

· Bacon Wrapped Scallops

· Brie & Apple Grilled Sandwich

· Chicken Satay Skewers

Note: When making your selections, consider ordering larger quantities of fewer items for a proper presentation. We recommend 5 – 6 pieces per person.

Wine List

Bubbles by the Bottle

| | |
|--|----|
| Prosecco La Marca | 36 |
| Sparkling Cordon Negro Brut | 36 |
| Champagne Moet & Chandon | 75 |

White by the Bottle

| | |
|---|----|
| Pinot Grigio Long Shot | 30 |
| Pinot Grigio Linderman's | 30 |
| Pinot Grigio Folonari | 32 |
| Riesling Grey Monk | 42 |
| Sauvignon Blanc Kim Crawford | 34 |
| Sauvignon Blanc Lindeman's | 30 |
| Chardonnay Canyon Road | 30 |
| Chardonnay Linderman's | 30 |
| Chardonnay Columbia Winery | 34 |
| Chardonnay J. Lohr | 52 |
| Chardonnay Louis Latour | 48 |
| Chardonnay Rodney Strong | 49 |

Red by the Bottle

| | |
|--|-----|
| Primitivo San Gregorio | 30 |
| Pinot Noir Mission Hill Estate | 48 |
| Malbec Trapiche | 30 |
| Malbec Terraza | 34 |
| Shiraz/Cab/Merlot Clancy's | 34 |
| Shiraz Linderman's | 30 |
| Shiraz Barossa Valley Estate | 34 |
| Merlot Linderman's | 30 |
| Merlot Grey Monk | 39 |
| Valpolicella Folinari | 34 |
| Cabernet Merlot Greg Norman Estates | 48 |
| Amarone Masi | 66 |
| Chateauneuf Du Pape Chateau De La Gardine | 85 |
| Cab/Shiraz/Merlot Wirra Wirra | 38 |
| Cabernet Sauvignon William Hill | 34 |
| Cabernet Sauvignon J. Lohr | 48 |
| Cabernet Sauvignon Jim Barry | 48 |
| Cabernet Sauvignon Joel Got | 45 |
| Cabernet Sauvignon Caymus | 155 |



+ 2.50 per guest to offer & pour dinner wine

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Host/Cash Bar

Minimum 250 spend or 75 labour surcharge added

| Standard | Host | Cash |
|--------------------|------|------|
| Highballs | 5.75 | 7.00 |
| Domestic Beer | 5.75 | 7.00 |
| Glass of Wine | 6.75 | 8.00 |
| Glass of Pop/Juice | 2.75 | 3.00 |

| Premium | Host | Cash |
|-----------------|------|------|
| Imported Beers | 6.00 | 8.00 |
| Coolers | 6.00 | 8.00 |
| Premium Liquors | 6.00 | 8.00 |
| Liqueurs | 6.00 | 8.00 |

Cash bar prices include service charge & GST
 Drink tickets available upon request
 Bar service ends at 1:00 am



Corkage Bar

20.00 per adult

Standard

Included:

- Bartender
- Pop & Juice
- Mixes
- Condiments
- Ice & Glasses
- Open & Place Dinner Wine on Dining Tables

Does not include service of liqueurs, cognacs, brandies, Champagne & specialty drinks or port

Add ons

- Offer & Pour Dinner Wine 2.50 per person
- Champagne butlered 2.50 per person
- Service of liqueurs, cognacs, brandies, specialty drinks or port (glassware provided) 2.50 per person

Champagne

- Open & Place 5.50 per person
- Offer & Pour (2 rounds) 7.50 per person includes wine corkage & service

No Bottles larger than 1.14 Litres.
 Bar service ends at 1:00 am.

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Photo Credits:

Cover Photo
Page 9 Meat Platter
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