

Photo: Robyn Eliza Photography



# THE DERRICK 2022 WEDDING PACKAGE



# Welcome

Whether you desire an intimate ceremony or a grand reception, our passionate team of professionals will work closely with you to attend to every detail. We offer private club service, spacious banquet rooms overlooking the golf course and complimentary parking. Your wedding is a special time to be celebrated with loved ones and friends. We are invested in making it the most memorable day of your life.



## The Team

**Dale Manaj**  
*Food & Beverage Manager*



780.437.8390  
dmanaj@derrickclub.com

**Viral Dhamdhere**  
*Banquet Manager*



780.437.8394  
banquets@derrickclub.com

**Ryan Chmilar**  
*Executive Chef*



780.437.8379  
rchmilar@derrickclub.com

**Eileen Hoong**  
*Catering Manager*



780.437.8378  
catering@derrickclub.com

 The Derrick Golf & Winter Club

 @the\_derrick\_club

 @TheDerrickClub

### Front Desk

780.437.1833  
frontdesk@derrickclub.com



**THE DERRICK**  
golf and winter club



# Table of Contents

What we Offer ..... 4

Spaces ..... 5

Build Your Menu ..... 6

Canapes, Hors D'oeuvres ..... 7  
& Desserts

Dinner Buffets ..... 8

Plated Dinner ..... 9

Action Stations ..... 10

Late Night Menu ..... 11

Wine List..... 12

Bar ..... 13

Preferred Vendors ..... 14



# What we Offer

## Wedding Bookings Include:

- White or Black Table Linens
- Polyester Coloured Napkins - Black, White, Forest Green, Red, Burgundy & Navy Blue
- Skirted Head Table
- Full Service Set Up
- Skirted Guest Book, Gift & Cake Tables
- Podium & Microphone
- Table Numbers & Stands
- Access to our Banquet Patio Space
- Linens & Centerpieces on Patio Tables (weather permitting)
- Cake Cutting (butlered service for an additional fee)

## Additions

Socan Fee/Resound	\$63.49 / \$26.63
Projector & Screen	\$150

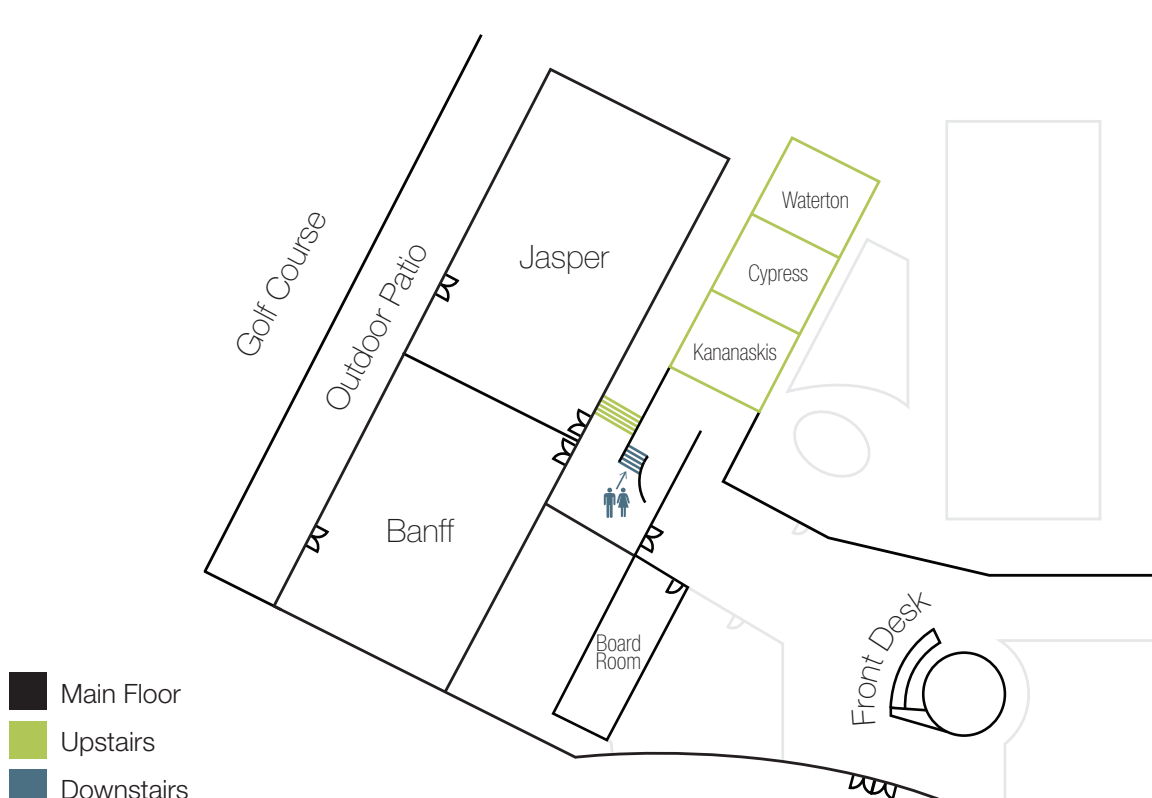
## Outdoor Ceremony Includes:

- White Plastic Bistro Style Chairs
- Skirted Signing Table
- Bridal Suites
- One Hour Rehearsal - subject to availability

## Our Spaces

Space	Cost	Capacity
Jasper & Banff Reception	\$995	210 People
Outdoor Ceremony Only	\$995	210 People
Ceremony & Reception	\$1500	210 People

\*Minimum of 140 people required for Saturday bookings from May to September.



# Spaces



## Jasper & Banff

Capacity: 210

The Jasper and Banff rooms are our ballroom space. With floor to ceiling windows, these rooms offer an exquisite view of the golf course. We can accommodate round tables of up to 10 for an intimate feeling within a large gathering. This traditional setting allows all guests easy access to the table.



## Outdoor Ceremony Space

Capacity: 210



## Outdoor Patio

Included with rental of the Jasper and Banff rooms.



## Waterton/Cypress/Kananaskis

Included with wedding bookings.

A great place for your bridal party to get ready! These rooms can be divided to accommodate both the bride and bridesmaids and the groom and groomsmen.

# Build Your Menu

## Snacks

*Serves approximately 10-15 people*

<b>Pretzels</b> per bowl	\$18	<b>Trail Mix</b> per bowl	\$20
<b>Fruit Basket</b> 16 pcs apples, oranges & bananas	\$24	<b>Nacho Chips</b> per bowl with spicy tomato salsa	\$24
<b>Popcorn</b> per bowl garlic parmesan	\$20	<b>House Chips</b> per bowl with onion dip	\$26

## Appetizer Platters

*Small 15-20 people, Medium 30-70 people, Large 80-100 people*

	Small	Medium	Large
<b>Bruschetta</b> diced tomatoes, italian herbs, parmesan & toasted baguettes	\$55	\$80	\$140
<b>Hummus</b> with seasoned baked pita chips	\$40	\$65	\$90
<b>Smoked Salmon</b> cream cheese, bread, onion & capers	\$120	\$220	\$300
<b>Fresh Vegetable Crudité</b> with ranch	\$60	\$105	\$165
<b>Seasonal Fruit</b>	\$50	\$90	\$130
<b>Domestic &amp; Imported Cheese</b> with grapes, crackers & baguette	\$70	\$130	\$190
<b>Charcuterie</b> black forest ham, smoked turkey, montreal smoked beef, kubasa, pepperoni, assorted italian meats	\$90	\$170	\$240

<b>Assorted Sandwiches &amp; Wraps</b> egg, tuna, chicken & salmon salad, black forest ham, turkey, roast beef, chicken tex mex, ham & cheddar, vegetarian	\$80	\$110	\$200
---	------	-------	-------

*Small 15 quartered, Medium 20 quartered, Large 40 quartered*

<b>Seafood</b> poached shrimp, marinated mussels, smoked salmon, candied salmon, smoked mackerel, scallop ceviche	\$199	\$359	
--	-------	-------	--

*Small up to 20 people, Medium up to 50 people*



\* Menu prices are subject to an 18% service charge & 5% GST  
 \*\*All prices are subject to change without notice, including service charge

# Canapes, Hors D'oeuvres & Desserts

Add \$3 per person for a maximum of 2 hours butlered service

## Canapes & Hors & D'oeuvres

\$31 per dozen

- **Skewers**  
tomato, bocconcini & basil
- **Spanakopita**  
with tzatziki
- **Chicken Wings**
- **Bruschetta**  
with baguette
- **Vegetarian Spring Rolls**  
with plum sauce
- **Garlic Dry Ribs**

## Canapes & Hors & D'oeuvres

\$36 per dozen

- **Jumbo Poached Shrimp**  
with cocktail sauce
- **Panko Breaded Shrimp**  
with cocktail sauce
- **Garlic Shrimp Skewers**
- **Mini Beef Wellington**
- **Chicken Satay Skewers**
- **Root Vegetable Fry Cups**  
with yuzu aioli
- **Sautéed Perogies**,  
caramelized onions, kubasa
- **Asian Glazed Meatballs**
- **Bacon Wrapped Scallops**

## Desserts

- **Assorted Mini Cupcakes** \$24 per dozen
- **Assorted Squares** \$31 per dozen
- **Assorted Cake Pops** \$48 per dozen
- **Chocolate Mousse Cups** \$48 per dozen
- **Chocolate Truffle Lollipops** \$48 per dozen
- **Selection Of Macarons** \$48 per dozen

When making selections, consider ordering large quantities of fewer items for a proper presentation. We recommend 5-6 pieces per person.



\* Menu prices are subject to an 18% service charge & 5% GST  
\*\*All prices are subject to change without notice, including service charge



# Dinner Buffets

---

## Derrick Grand

Minimum 50 people  
\$59 per person

---

### Coffee & Assorted Teas

Assorted Buns, butter  
Selection of Pickles  
Market Salad, assorted dressings  
Caesar Salad  
Greek Pasta Salad  
Coleslaw  
Potato Salad  
Vegetable Crudit  Platter, ranch

### Chef's Medley of Fresh Garden Vegetables

#### Choice of

- Herb Roasted Potatoes
- Garlic Mashed Potatoes

Mediterranean Roasted Chicken Breast  
Maple Grainy Dijon Salmon Filet

Carving Station featuring Alberta AAA Roast Hip of Beef  
· \$6 upgrade to Alberta AAA Roasted Beef Striploin  
· \$9 upgrade to Alberta AAA Roasted Prime Rib of Beef

#### Garnishes

horseradish, grainy dijon mustard, red wine au jus

#### Seasonal Fruit Platter

Domestic & Imported Cheese Platter  
Assorted Dessert Squares

---

## Dinner Enhancements

---

- |  |           |
|--|-----------|
| · Cabbage Rolls tomato baked sweet or sour                                     | \$4       |
| · Perishke with creamy dill sauce  | \$4       |
| · Butter Chicken with basmati rice & garlic naan                               | \$7.50    |
| · House-made Desserts  | \$4       |
| chocolate mousse, cr me br l e, chocolate cake, carrot cake, lemon berry tarts |           |
| · Broiled Lobster Tail 5-6 oz, lemon garlic butter                             | Market \$ |

---

## Derrick Signature Grand

Minimum 50 people  
\$69 per person

---

### Coffee & Assorted Teas

Assorted Buns, butter  
Selection of Pickles

Market Salad, assorted dressings  
Caesar Salad  
Greek Pasta Salad  
Coleslaw  
Spring Berry Salad  
Potato Salad

Vegetable Crudit  Platter, ranch  
Smoked Fish & Shrimp Cocktail Platter

#### Choice of

- Herb Roasted Potatoes
- Garlic Mashed Potatoes

Chef's Medley of Fresh Garden Vegetables  
Perogies with caramelized onions  
Mediterranean Roasted Chicken Breast  
Maple Grainy Dijon Salmon Filet  
Yorkshire Pudding

#### Garnishes

horseradish, grainy dijon mustard, red wine au jus

Carving Station featuring Alberta AAA Beef Striploin  
· \$5 upgrade to Alberta AAA Roasted Prime Rib of Beef

#### Seasonal Fruit Platter

Domestic & Imported Cheese Platter  
Assorted Cakes, Tortes & Pies

\* Menu prices are subject to an 18% service charge & 5% GST  
\*\*All prices are subject to change without notice, including service charge



# Plated Dinner

---

## Plated Dinner

Can be prepared gluten free with minor modifications (GF)

---

Final numbers must be chosen 7 days in advance, must provide place cards & seating chart.

### Coffee & Assorted Teas

Assorted Buns, butter

Market Salad with balsamic vinaigrette

Chef Selection Soup

---

### Choice of Entrée

Choose 2 options for an additional \$3 per person

#### Striploin \$55 (GF)

7 oz AAA Alberta beef with a creamy peppercorn sauce, garlic mashed potatoes & seasonal vegetables

#### Tenderloin \$62 (GF)

7 oz AAA Alberta beef with a mushroom red wine sauce, garlic mashed potatoes & seasonal vegetables

#### Lamb Rack \$62

herb dijon crusted ½ rack of lamb with mint jus, roasted baby potatoes & seasonal vegetables

#### Stuffed Chicken \$51

Mediterranean stuffed chicken breast served with a pesto cream sauce, rice pilaf & seasonal vegetables

---

### Choice of Dessert

Choose 1 or 2 & serve alternating

- Chocolate Molten Lava Cake with seasonal berries
- New York Cheesecake with sweet cherry compote
- Chocolate Devotion Cake with raspberry coulis
- Vegan Chocolate Brownie with caramel sauce (GF)



#### Roasted Chicken \$51 (GF)

honey dijon roasted chicken breast with a mushroom sherry sauce, garlic mashed potatoes and seasonal vegetables

#### Salmon Filet \$55 (GF)

maple dijon glazed salmon filet with, rice pilaf & seasonal vegetables

#### Halibut \$62 (GF)

prosciutto wrapped halibut with red pepper pesto sauce, rice pilaf & seasonal vegetables

#### Ricotta & Spinach Tortelli \$51

authentic ricotta & spinach stuffed tortelli, sautéed wild mushrooms, sundried tomato pesto white wine sauce

\* Menu prices are subject to an 18% service charge & 5% GST

\*\*All prices are subject to change without notice, including service charge

# Chef Attended Action Stations

*Served for a maximum of 2 hours, minimum 30 people*

## **Full Bone in Hip of Alberta AAA Beef**

*Minimum 100 people*

*\$22 per person*

brioche slider buns, dijon mustard, horseradish, mayonnaise, selection of cheese, onions, jalapeños, banana peppers, red wine jus. Comes with House Chips.

## **Carved Alberta AAA Roast Beef Sliders**

*\$20 per person*

brioche slider buns, dijon mustard, horseradish, mayonnaise, selection of cheese, onions, jalapeños, banana peppers, red wine jus. Comes with House Chips.

## **Perogy Nacho Bar**

*\$20 per person*

pan-fried mundare perogies, sour cream, salsa, creamy dill sauce, fried garlic kubasa, bacon bits, caramelized onions, truffle oil, shredded cheese, green onion, sauerkraut, roasted garlic

## **Mashed Potato Bar**

*\$20 per person*

garlic whipped potatoes, sour cream, red wine gravy, brandy peppercorn sauce, sautéed wild mushrooms, roasted broccoli, grilled sweet onion, bacon bits, shredded cheese, blue cheese, roasted garlic

## **Shrimp Taco Bar**

*\$20 per person*

tequila lime flambéed tiger shrimp, flour tortillas, guacamole, shredded cabbage, iceberg lettuce, fresh pico de gallo, roasted corn & black bean salsa, limes, cilantro, valentina hot sauce, franks hot sauce, chipotle aioli

## **Pasta Bar**

*\$20 per person*

penne & fettucine pasta, creamy alfredo sauce, tangy tomato sauce, chorizo, chicken, shrimp, peppers, onions, mushrooms, tomatoes, olives, green onion, artichokes, parmesan cheese, crushed chili

## **Flambéed Strawberry Shortcake Bar**

*\$15 per person*

fresh strawberries, cognac, vanilla shortcake, madagascar vanilla gelato



- Add a stations to any dinner buffet for 50% off
- Combine 3 or more stations for your dinner service & receive 15% off (minimum 80 guests)

\* Menu prices are subject to an 18% service charge & 5% GST

\*\*All prices are subject to change without notice, including service charge

# Late Night Menu

Served after 9:00 p.m.

---

## Deli Night

Minimum 25 people  
\$13 per person

**Vegetable Crudité Platter** ranch

### Sandwiches

egg salad, chicken salad, black forest ham, roast beef, smoked turkey

### Assorted Wraps

tuna & cucumber, chicken tex mex, ham & cheddar, turkey swiss, vegetarian

---

## Loaded Perogy Bar

Minimum 25 people  
\$16 per person

**Mundare Perogies** potato & cheddar

**Grilled Mundare Garlic Kubasa**

**Vegetable Crudité Platter** ranch

### Toppings

shredded cheese, sour cream, green onion, bacon bits, caramelized onions

---

## Pub Night

Minimum 25 people  
\$15 per person

- Dry Ribs
- Wings
- Deep Fried Pickles
- House Chips
- Vegetable Crudité Platter ranch

---

## Taco Night

Minimum 25 people  
\$15 per person

- Beef
- Chicken
- Tortillas
- Condiments
- Vegetable Crudité Platter ranch

---

## Pizza Night

Minimum 25 people  
\$15 per person

- Pizza  
cheese, ham & pineapple, pepperoni, deluxe, Italiano
- Parmesan Cheese & Chilies
- Vegetable Crudité Platter ranch

---

## Poutinerie Night

Minimum 25 people  
\$16 per person

- Steak Cut Fries
- Pulled Pork
- Montreal Smoked Meat
- Chorizo Sausage
- Bacon Bits
- Cheese Curds
- Gravy
- Vegetable Crudité Platter ranch

\* Menu prices are subject to an 18% service charge & 5% GST

\*\*All prices are subject to change without notice, including service charge



# Wine List

*\$3 per guest for offer & pour or butler service*

---

## Bubbles by the Bottle

---

<b>Prosecco</b> Mionetto Veneto	\$ 44
<b>Brut Cava</b> Segura Viudas Reserva Heredad	\$ 61
<b>Brut Champagne</b> Veuve Clicquot	\$106

---

## White by the Bottle

---

<b>Sauvignon Blanc</b> House White	\$ 32
<b>Chardonnay</b> Penfolds	\$ 34
<b>Chardonnay</b> Wente	\$ 43
<b>Pinot Grigio</b> Benvolio	\$ 34
<b>Riesling</b> Chateau Ste Michelle	\$ 34
<b>Rosé</b> Mirabeau	\$ 38
<b>Sauvignon Blanc</b> Catalina Sounds	\$ 38
<b>Viognier</b> Blasted Church	\$ 51

---

## Red by the Bottle

---

<b>Cabernet Sauvignon</b> House Red	\$ 32
<b>Amarone</b> Masi Costasera	\$ 85
<b>Cabernet Sauvignon</b> Angeline	\$ 38
<b>Cabernet Sauvignon</b> Experience	\$ 67
<b>Cabernet Sauvignon</b> Hess Allomi	\$ 65
<b>Malbec</b> Graffigna	\$ 32
<b>Merlot</b> Chateau Ste Michelle Indian Wells	\$ 52
<b>Pinot Noir</b> Poppy	\$ 49
<b>Shiraz</b> Saltram Pepperjack	\$ 53
<b>Zinfandel</b> Seghesio	\$ 50



\* Menu prices are subject to an 18% service charge & 5% GST

\*\*All prices are subject to change without notice, including service charge

## Host/Cash Bar

Minimum \$275 spend or  
\$100 labour surcharge added for cash bar

Standard	Host	Cash
Highballs	\$6.50	\$8.00
Domestic Beer	\$6.50	\$8.00
Glass of Wine	\$7.25	\$9.00
Glass of Pop/Juice	\$2.50	\$3.00

Premium	Host	Cash
Imported Beers & Coolers	\$7.00	\$8.75
Premium Liquors	\$7.00	\$8.75
Liqueurs	\$6.50	\$8.00

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

## Corkage Bar Table Wine & Champagne

\$15 per bottle

- Open & Place

Must be purchased liquor/wine. Homemade wine not allowed.

## Corkage Bar

\$22 per adult

### Standard

- 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

\$3 per person per service

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

No bottles larger than 1.14 Litres.



\* Menu prices are subject to an 18% service charge & 5% GST  
\*\*All prices are subject to change without notice, including service charge



# Preferred Vendors

---

## Hotels

---

### Sawridge Inn

780.438.1222

4235 Gateway Blvd NW Edmonton

edmonton@sawridge.com

www.sawridge.com

Preferred Rates

### Delta Hotels - Marriott

780.434.6415

4404 Gateway Blvd NW Edmonton

deltahotels.marriott.com

Preferred Rates

---

## Event Rentals

---

### Infinite Event Services

Sheldon Fingler

780.975.6152

12640 126 ST NW Edmonton

info@infiniteeventservices.com

www.infiniteeventservices.com

---

## Car Service

---

### Legends Limousines Ltd.

780.477.3111

11629 145 ST NW Edmonton

www.legendslimousine.ca



 The Derrick Golf & Winter Club

 @the\_derrick\_club

 @TheDerrickClub



### Catering:

Eileen Hoong

780.437.8378

catering@derrickclub.com

### Reception:

780.437.1833

frontdesk@derrickclub.com

### Photo Credits:

Cover Photo

Page 3

Page 15

Chairs

Bar

Robyn Eliza Photography

Barbara Rahal Photography

Sharon Litchfield Photography