

# Introduction

Thank you for considering Desert Blume to host your 2017 golf event. From the time your event is booked until your final prize is handed out; your friends at Desert Blume will be with you to ensure your event is handled in a professional and fun manner. We are Medicine Hat's premier Golf course and are well prepared to handle events of all sizes and requirements.

Whether for a corporate outing, charity fundraiser or just for fun, Desert Blume Golf Club is the ideal location for your next golf tournament. Great care has been taken to ensure we provide all the elements necessary to create a successful event. Our staff has many years of combined training and experience in the golf industry and are eager to assist you with planning your event. Desert Blume Golf Club is a semi-private golf course in a beautiful desert setting which enjoys an active membership but also welcomes tournament and green fee play. With its Par 72 layout, Desert Blume offers golfers an enjoyable and challenging golf outing with four sets of tee boxes offering playability for all. The course has a full grass driving range, large putting green and short game practice facility with greenside bunker

Our clubhouse features three separate banquet areas:

Banquet Room with fireplace: 162 person capacity.

Main Lounge: 89 person capacity.

Dance Floor: 51 person capacity.

Desert Blume offers a fully stocked Pro Shop with many of the top brands of clothing, shoes and clubs. Our fully certified Canadian PGA staff is here to offer professional advice for all your golfing needs.

• <b>Course Rating</b>		
• Bullsnake (Black) Tees	73.4/138	6885 yards
• Black/Green Combo	72.3/133	6680 yards
• Cactus (Green) Tees	71.4/129	6425 yards
• Green/Maroon Combo	69.7/126	6101 yards
• Desert (Maroon) Tees	68.9/121	5895 yards
• Maroon/Tan Combo	70.7/127	5242 yards
• Blume (Tan) Tees	69.0/124	4957 yards

## Tournament Team

Wade Waters – Associate Golf Professional

[wwaters@desertblume.com](mailto:wwaters@desertblume.com)

403-581-4653 ext. 113

Chris Paskin – Director of Golf

[cpaskin@desertblume.com](mailto:cpaskin@desertblume.com)

403-581-4653 ext. 114



## Package Includes

- Green Fees
- Power Carts
- Deluxe Meal (extra charge but is required to choose one option)
- Driving Range, Putting Green, and Chipping Green
- A \$10.00 prize contribution that can be offered for Pro Shop Merchandise or gift cards.
- Tournament Scoring
- Custom Scorecards & Cart Signs with sponsor logos
- Cart Staging
- Hole Competition set up
- Banquet set up and linens
- Prize table or auction table set up (prizes can be dropped off one day in advance)
- Snack bar and on course food and beverage set up
- Registration set-up with starting times and alphabetical player lists
- Valet meet and greet at the course entrance and customized bag tags for each guest.
- Bottled Water in Carts

**\$65/Player**  
Includes Golf, Cart  
& \$10 Prize Fund

## Other Options Available

- Breakfast – Sunrise Buffet, Continental Breakfast, or Hot Breakfast Buffet
- Lunch – Buffet, Box Lunch or BBQ
- Extra Meals (Volunteers, Support Staff or co-workers)
- Promotional Holes – Beat the Pro Raffle
- Hole in One Insurance (Quote can be provided)
- Drink Beverage Tickets
- Sponsored Holes
- Sponsorship Signage
- Chipping/Putting Contest
- PGA of Canada Golf Clinics
- Club Rentals \$40/Set
- Corporate/Charity Logoed Merchandise
- 1<sup>st</sup> Tee Gifts



## Tournament Breakfast Buffet Options

### Sunrise Breakfast Buffet

**\$10/person**

- Assorted chilled juices
- Egg, pork sausage & cheddar cheese on toasted English muffin
- Whole seasonal fresh fruit platter
- Freshly brewed Columbian Coffee & Assorted Teas

### Continental Breakfast Buffet

**\$12/person**

- Assorted chilled juices
- Individual Greek Yogurts with Granola
- Fresh baked muffins & assorted pastries
- Seasonal fresh fruit platter
- Freshly brewed Columbian Coffee & assorted teas



### Hot Breakfast Buffet

**\$15/person**

- Assorted chilled juices
- Seasonal fresh fruit platter
- Crisp bacon & grilled breakfast sausages
- Scrambled eggs
- Hash-brown potatoes with sautéed peppers & red onions
- Freshly brewed Columbian Coffee & assorted teas
  - **Add Pancakes** **\$3.00/person**
  - **Add Waffles** **\$3.00/person**
  - **Add French Toast** **\$3.00/person**
  - **Add Eggs Benedict** **\$3.00/person**
  - **Omelette Station** **\$5.25/person \*Minimum 25 Guests\***



### Snacks

Fresh Baked Cookies	<b>\$14/dozen</b>
Assorted fresh baked muffins	<b>\$2/person</b>
Assorted fresh baked pastries	<b>\$2/person</b>
Banana Bread	<b>\$2/person</b>
Fresh baked cinnamon buns	<b>\$3.50/person</b>
Seasonal fresh fruit platter	<b>\$3/person</b>
Vegetable crudités with house ranch dip	<b>\$3/person</b>
Whole Fruit	<b>\$3/person</b>
Individually flavored yogurts	<b>\$2.50/person</b>

### Refreshments

Bottled fruit juices	<b>\$3/each</b>
2% white/chocolate milk	<b>\$6/1 Litre Jug</b>
Hot Chocolate packet	<b>\$2.50/packet</b>
Higgins & Burke assorted teas	<b>\$1.75/each</b>
Fresh ground 100% Columbian coffee	<b>\$25/\$10 Cup Pot</b>
Fresh ground 100% Columbian coffee	<b>\$55/\$25 Cup Pot</b>

## Tournament Lunch Buffet Options

### Soup & Salad Buffet

**\$12/person**

- Freshly baked buns & butter
- 2 Soups of Chefs choice with crackers
- Choice of 2 of the following salads
  - Traditional Caesar
  - Mixed California greens with assorted dressings
  - Potato and bacon salad
  - Greek salad with lemon herb vinaigrette
  - Creamy pasta salad

### Wrap Sandwich Buffet

**\$20/person**

- Chef's choice of soup with crackers
- Caprice Wrap with grilled chicken, tomato, buffalo mozzarella and a basil aioli
- Grilled Veggie Wrap with hummus, goat cheese and mixed vegetables
- Smoked Turkey Wrap with cucumber, lettuce, tomato, cheddar and Cajun mayo
- Mixed California greens with assorted dressings
- Chef's choice of (1) house prepared salad
- Vegetable crudité's with house ranch dip
- Assorted mustards and condiments
- Assorted squares, tarts & brownies
- Seasonal fresh fruit platter
- Freshly brewed Columbian coffee & assorted teas



## Italian Buffet

**\$22/person**

- Italian sausage tortellini soup
- *Choice of 2 pastas*
  - Creamy Chicken & Bacon Penne Alfredo
  - Baked Beef Lasagna
  - Butternut Squash Ravioli with Creamy Rose Sauce
- Garlic Baguette
- Traditional Caesar Salad
- Sliced Tomatoes with fresh mozzarella, fresh basil & balsamic reduction
- Assorted olives, pickles & marinated Vegetables
- Grated parmesan & chili flakes
- Assorted squares, tarts & brownies
- Seasonal fresh fruit platter
- Freshly brewed Columbian coffee & assorted teas

## Mexican Buffet

**\$22/person**

- Mexican Tortilla soup with tomato, black beans, corn kernels, peppers, cilantro, crushed tortillas & shredded Monterey Jack Cheese
- Crisp tortilla chips
- Chopped Salad with assorted dressings
- Build Your Own Fajita Station/Taco Salad Station:
  - Warm 6" flour tortilla shells and taco salad bowls
  - Mexican rice with tomato, garlic, cumin, beans & cilantro
  - Seasoned grilled chicken with sautéed peppers & onions
  - Guacamole, grated cheddar cheese, salsa, sour cream
- Assorted squares, tarts & brownies
- Freshly brewed Columbian Coffee & assorted teas



## Western Buffet

**\$26/person**

- Chef's choice of soup with crackers
- Sliced AAA Alberta Beef with au jus
- Country style herb baked chicken with a mushroom sauce
- Roasted Seasonal Vegetables
- Garlic Roasted Potatoes wedges
- Fresh Baked Buns & Butter
- Mixed California greens with assorted dressings
- Apple and chicken pasta salad
- Vegetable Crudités with house ranch dip
- Fresh baked seasonal Pies
- Freshly brewed Columbian Coffee & assorted teas

## *Enhance your buffet with the following*

**Add West Coast Maple Cedar Plank Salmon**

**\$6/person**

**Upgrade to Carved AAA Striploin**

**\$7/person (Minimum 25 people)**

**Upgrade to Carved AAA Prime Rib**

**\$9/person (Minimum 25 people)**



## BBQ Burger Buffet

**\$8/person**

- Alberta Home-style Beef Burgers\*
- Fresh baked Hamburger Buns
- Sliced cheddar cheese
- Lettuce, tomato, pickles, onions & assorted condiments

## Add any of the following options

**\$2.50/person**

- House made French Fries
- Traditional Caesar Salad
- Creamy Coleslaw
- Mixed California Greens with assorted dressings
- Bags of assorted chips

## BBQ Deluxe Burger Buffet

**\$16/person**

- Alberta Home-style Beef Burgers\*
- Fresh baked Hamburger Buns
- Sliced cheddar cheese
- Lettuce, tomato, pickles, onions & assorted condiments
- House made French fries
- Chef's choice of (2) fresh house prepared salads
- Fresh baked cookies
- Freshly brewed Columbian coffee & assorted teas

***Substitute for Chicken Burgers***

**\$2/person**

***Substitute for Bratwurst/Smokies***

**\$2/person**

***\*Vegetarian Burger option is available***

***\*\*Gluten Free options available upon request***



## BBQ Steak Buffet Includes – \$25/person

- 6oz Alberta Sirloin Steak, Grilled by our Chef
- Horseradish, BBQ Sauce, assorted mustards & homemade steak sauce
- Baked Potato with sour cream, butter, green onions & bacon
- Harvest stewed beans
- Corn on the Cob\*
- Traditional Caesar Salad
- Fresh Baked buns & butter
- Assorted Seasonal Pies

### Enhance your Buffet with any of the following additions;

Add Roasted Pork Loin in an Apple Dijon Sauce	\$4/person
Add Atlantic Cod in a White Wine Cream Sauce	\$4/person
Add Butternut Ravioli with a Creamy Rose Sauce	\$4/person
Add Barbeque Roasted Chicken	\$5/person
Add Cedar Plank Maple Salmon	\$5/person
Add Garlic Prawn Skewers	\$6/person
Add Lobster	*Market Price
 Extra Starch	 \$1.50/person

*\*Seasonal Vegetables will be substituted when Corn on the Cob is not in season*





## Deluxe BBQ Steak Buffet Includes – \$29/person

- 6oz Alberta Sirloin Steak, Grilled by our Chef
- Horseradish, BBQ Sauce, assorted mustards & homemade steak sauce
- Fresh Garlic Baguettes
- Fresh Seasonal Vegetable Medley\*
- Mixed California Greens with assorted dressings
- Traditional Caesar Salad
- Potato & Bacon Salad
- Sautéed Mushrooms & Onions
- Seasonal Fresh Fruit Platter
- Variety of pies, assorted Squares, Tarts & Brownies
- Freshly Brewed Columbian Coffee & assorted Teas

### Plus a Choice of One of the following;

- Homemade French Fries
- Roasted Garlic & Herb Yukon Gold Potatoes
- Creamy Roasted Garlic Mashed Potatoes
- Basmati Rice Pilaf
- Steamed Jasmine Rice

### Enhance your Buffet with any of the following additions;

Add Roasted Pork Loin in an Apple Dijon Sauce	\$4/person
Add Atlantic Cod in a White Wine Cream Sauce	\$4/person
Add Butternut Ravioli with a Creamy Rose Sauce	\$4/person
Add Barbeque Roasted Chicken	\$5/person
Add Cedar Plank Maple Salmon	\$5/person
Add Garlic Prawn Skewers	\$6/person
Add Lobster	*Market Price
Extra Starch	\$1.50/person

*\*Corn on the Cob may be exchanged for seasonal vegetable medley when in season.*

### Create Your Own Working Lunch - \$24.95/person Minimum 25 Guests

#### Salads & Soups (Choose 2)

- Vine ripened tomato and sweet pepper bisque
- Wild mushroom soup
- Honey roasted butternut squash soup
- Cream of roasted leek and potato soup
- Traditional Caesar salad with creamy garlic parmesan dressing
- Selection of sweet and bitter lettuces with white balsamic vinaigrette
- Farfalle pasta salad with grilled vegetable ratatouille and tossed in pesto vinaigrette
- Fingerling potato salad with bacon shallot vinaigrette

#### Sandwiches (Choose 3)

**Italian Cold Cut:** shaved Italian ham, provolone cheese, roasted sweet pepper, olive relish and pepperoni on ciabatta bun

**Grilled Buffalo Chicken:** chicken breast, crumbled blue cheese, buffalo sauce, carrot and celery slaw and bib lettuce on a baguette

**Ham and Brie:** ham, brie cheese, honey Dijon mustard, red onion and sprouts on brioche roll

**Chicken Caesar Wrap:** grilled chicken breast with classic Caesar salad in flour tortilla wrap

**Smoked Salmon:** Applewood smoked salmon, caper onion relish, herb cream cheese and Watercress on rye bread

**Curried Egg Salad:** egg salad, celery, mild curry spice, cilantro and green apple on brioche roll

**Asian Tofu Wrap:** Asian vegetable slaw, tofu, toasted sesame, crispy noodles, golden raisins and sesame cilantro vinaigrette

**Turkey Cranberry:** natural smoked turkey breast, cream cheese, cranberry compote, watercress on baguette

**Pineapple Chicken Pita:** golden pineapple, chicken salad, sweet pepper and spring onion stuffed into flour pita

**Grilled Vegetables and Goat Cheese:** grilled and roasted vegetables, fresh basil, marinated Tomatoes and chevre cream

**Shaved Roasted Beef:** roasted Alberta strip loin beef, horseradish mayo, red onion, bib lettuce

### Desserts (Choose 1)

-Assorted baked cookies, pastries, pies and tarts  
-Cheesecake  
-Apple Torte

-Seasonal fresh fruit platter  
-Chocolate mousse cake

### Included in the Buffet:

Freshly Brewed Columbian coffee & assorted teas



## Create Your Own Lunch Buffet - \$24.95/person Minimum 50 Guests

### Salads (Choose 3)

- Traditional Caesar salad with creamy garlic parmesan dressing
- Mixed California salad with tiny tomatoes, carrots, cucumbers and assorted dressings
- Fingerling potato salad
- Asian vegetable slaw
- Fresh beet salad with toasted walnuts
- Artichoke and mushroom salad
- French bean salad
- Traditional Greek salad
- Chickpea and sun-dried tomato salad
- Tortellini Pasta salad

### Platters (Choose 1)

- Grilled and roasted vegetable platter
- Vegetable crudité with house ranch dip platter
- Poached salmon medallions with dill aioli platter
- Assorted European style deli meats and sausages platter

### Entrees (Choose 2)

- Roasted whole chicken with rosemary au jus
- Beef tenderloin, brandy mushrooms and peppercorn reduction
- Baked salmon fillet, julienne of vegetables and citrus butter sauce
- Poached sole fillet with vermouth saffron cream
- Stuffed chicken supreme with mushroom and Arborio rice with a basil cream sauce
- Teriyaki salmon with Asian vegetables
- Toasted sesame roasted pork loin with cider glaze

### Accompaniments (Choose 2)

Mashed potatoes with garlic and chives  
Mixed beans in a sun-dried tomato shallot butter  
Horseradish scalloped potatoes  
Roasted baby potatoes in a herb butter emulsion  
Au Gratin potatoes with cream butter and herbs  
Arborio rice pilaf with vegetable confetti

Medley of seasonal Vegetable  
Gingered baby carrots and peas  
**Included in the buffet**  
**Assorted pastries and artisan style breads**  
**Seasonal Fresh fruit with berries**  
**Freshly brewed Columbian Coffee & teas**

### Create Your Own Dinner Buffet - \$38.95/person Minimum 50 Guests

#### Salads & Soups (Choose 3)

- Vine ripened tomato and sweet pepper bisque with smoked bacon
- Sweet corn chowder with dill emulsion
- Honey roasted butternut squash soup and whipped nutmeg cream
- Crème curried carrot potage with coconut cream
- Traditional Caesar salad with creamy garlic parmesan dressing
- Fingerling potato salad
- Asian vegetable slaw
- Fresh beet salad with toasted walnuts and blue cheese watercress fraise
- Artichoke and mushroom salad
- French bean salad
- Curried Israeli couscous salad
- Vegetable slaw
- Traditional Greek salad with baby shrimp
- Chickpea and sundried tomato salad bruschetta style
- Multi colored tomato salad
- Spinach salad with sundried tomato and buttermilk dressing
- Tortellini pasta salad

#### Platters (Choose 1)

- Grilled and roasted vegetable platter
- Vegetable crudité with house ranch dip platter
- Peel and eat shrimp platter
- Prosciutto and melon platter
- Pork pate with cranberry chutney platter
- Pickled mussels, local smoked trout and salmon platter
- Charred calamari, poached salmon medallions with dill aioli platter
- Selection of European style deli meats and sausages

#### Entrees (Choose 2)

##### **\*Vegetarian Options Available Upon Request\***

- Roasted chicken supreme with rosemary au jus
- Beef tenderloin, brandy mushrooms and peppercorn reduction
- Baked salmon fillet, julienne of vegetables and citrus butter sauce
- Turkey medallions in a wild mushroom sauce

- Grilled salmon with mango and sweet pepper relish
- Bacon wrapped pork tenderloin with a cider reduction

### **Pasta (Choose 1)**

- Wild mushroom penne with herbed cream sauce
- Tri-colored cheese tortellini with a blue cheese sauce
- Grilled chicken and sundried tomato penne with smoked salmon
- Chicken manicotti with a roasted sweet pepper tomato sauce
- Penne pasta with roasted sweet peppers, gilled artichoke, spring onions and tomato sauce
- Ricotta cannelloni with goat's cheese cream

### **Accompaniments (Choose 2)**

- Mashed potatoes with garlic and chives
- Mixed beans in a sun-dried tomato shallot butter
- Horseradish scalloped potatoes
- Roasted baby potatoes in a herb butter emulsion
- Au Gratin potatoes with cream butter and herbs
- Arborio rice pilaf with vegetable confetti
- Medley of seasonal vegetables
- Gingered baby carrots and peas

### **Dessert (Choose 1)**

- Chocolate mousse cake
- Tropical fruit trifle
- White chocolate mousse cake with fresh raspberries
- New York style raspberry cheesecake
- Tiramisu
- Mixed berry brulee

### **Upgrade Desserts - \$9.00/Person**

- Dark milk chocolate terrine with Cointreau macerated strawberries and white chocolate anglaise
- Flourless chocolate torte
- Toasted almond brittle, white chocolate anglaise, seasonal fresh fruit and berries with mixed berry and wine sorbet and topped with a candied lemon

## All Dinner Buffets Include:

- Fresh baked buns & butter
- Fresh seasonal vegetable medley
- Mixed California Greens with assorted dressings
- Traditional Caesar Salad with creamy garlic parmesan dressing
- Chef's choice of (1) freshly prepared salad
- Vegetable crudités with house ranch dip
- Mediterranean antipasto platter with olives, pickles, & marinated vegetables
- Domestic cheese board with crackers
- Seasonal fresh fruit platter
- Variety of cakes, pies, assorted squares, tarts & brownies
- Freshly Brewed Columbian Coffee & assorted Teas

### Carved Sirloin Buffet

**\$38/person**

- Carved Alberta AAA Sirloin of Beef, slow roasted to medium
- Red wine demi, horseradish & assorted mustards
- Choice of (1) Hot Buffet Selection from the list below

### Deluxe Sirloin Buffet

**\$42/person**

- Carved Alberta AAA Sirloin of Beef, slow roasted to medium
- Red wine demi, horseradish & assorted mustards
- Choice of (2) Hot Buffet Selection from the list below

### Prime Rib Buffet

**\$46/person**

- Carved Alberta AAA Prime Rib of Beef, slow roasted to medium
- Red wine demi, horseradish & assorted mustards
- Fresh baked Yorkshire Pudding
- Choice of (1) Hot Buffet Selections from the list below

### Hot Buffet Selections:

- Roasted Butternut squash ravioli with creamy rose sauce
- Roasted pork loin in an apple Dijon sauce
- BBQ roasted chicken with fresh Pico de Gallo
- Atlantic cod in a white wine dill sauce

## Plated 3-Course Dinner – Soups and Salads

*Please choose one soup or salad, Pricing listed with entrees.*

### Full Service 3-Course Dinners Include:

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

### First Course Selections (Select One)

#### Soups

- Butternut squash, carrot & ginger soup
- Cream of button and Portobello mushroom with grated parmesan and fresh herbs
- Italian sausage and pasta soup
- Roasted red pepper & tomato bisque with sweet basil crème drizzle

#### Salads

- Traditional Caesar with focaccia croutons and creamy parmesan dressing
- Crisp Californian artisan greens with cherry tomato, carrots, cucumber and balsamic vinaigrette
- Greek salad with tomato, cucumber, peppers, red onions, olives, feta cheese and lemon herb
- vinaigrette

## Plated 3-Course Dinner – Entrees

*All entrées selections are served with chef's choice of vegetables and starch.*

### Second Course Selections (Select up to two)

- **The Duo Plate \$38/person**  
Alberta AAA sirloin of beef, slow roasted to medium, red wine demi and grilled free range chicken breast with a balsamic glaze
- **Alberta Sirloin of Beef \$35/person**  
Alberta AAA sirloin of beef, slow roasted to medium, red wine demi
- **Albert Tenderloin of Beef \$44/person**  
Alberta AAA tenderloin of beef, slow roasted to medium, red wine peppercorn sauce
- **Cedar Plank Salmon \$36/person**  
Seasoned cedar plank salmon served with a white wine dill cream sauce
- **Chicken Supreme \$32/person**



Seared free range supreme breast of chicken filled with apricots and brie cheese and finished with a brandy cream sauce

- **Grilled Bison \$35/person**  
Rubbed with fresh herbs and served with an red wine herb glaze
- **Vegetarian Ravioli \$28/person**  
Honey roasted butternut squash ravioli pan fried in a creamy rose sauce

### Plated 3-Course Dinner – Desserts

*Please choose one dessert*

#### Third Course Selection (Select One)

- **Red Velvet Cake**  
Served with fresh berries and chocolate sauce
- **European Style Cheesecake**  
Served with a seasonal fruit sauce
- **Chocolate Mousse**  
White and dark chocolate mousse served with strawberry sauce
- **Berries & Ice Cream**  
Marinated berries, French vanilla ice cream served in a phyllo basket



## Stationary Appetizer Platters

Vegetable crudités with house ranch dip	\$3.00/person
Mediterranean antipasto platter with olives, pickles & marinated vegetables	\$3.00/person
Seasonal fresh fruit platter	\$3.00/person
International & domestic cheese board with crackers	\$5.50/person
Selection of assorted squares, tarts & pastries	\$4.00/person
Selection of cured smoked meats & sausages	\$4.00/person
Trio of Dips with warm pita bread (Hummus, Tzatziki, Artichoke & Cheese)	\$4.00/person
Chilled prawns with cocktail sauce	\$6.50/person

## Minimum 15 Guests

## Cocktail Appetizers

Spinach and tomato crostini with garlic & fresh parmesan	\$14/dozen
Meatballs in a peppercorn sauce	\$14/dozen
Grilled fruit skewers with a Grand Marnier glaze	\$14/dozen
Mushroom Arancini balls	\$15/dozen
Tomato Basil Bocconcini Skewers	\$15/dozen
Beef & cheese sliders	\$16/dozen
Brie & cucumber in a tartlet	\$16/dozen
Avocado & baby shrimp crostini	\$16/dozen
Grilled flat bread with spinach, mozza & sundried tomato	\$16/dozen
Bruschetta crostini with shredded parmesan	\$16/dozen
Garlic prawn skewers	\$18/dozen
Baked salmon in a savory tart with yogurt dill sauce	\$18/dozen
Sweet & Sour chicken skewers	\$18/dozen
Crabmeat tartlet with cranberry jelly	\$18/dozen
Bacon wrapped shrimp	\$19/dozen
Herbed chicken & vegetable skewers	\$19/dozen
Bacon wrapped scallops	\$20/dozen
Firecracker shrimp in wontons	\$20/dozen
Crab cakes with lemon dill aioli	\$20/dozen
Garlic Prawn Skewers	\$22/dozen
Grape tomato stuffed with basil watercress, Kalamata Olive and tomato gazpacho	\$24/dozen
Vegetable spring rolls with plum sauce	\$25/dozen
Sesame chicken pops	\$26/dozen
Spiced chicken nugget with grilled peach chutney	\$26/dozen
Smoked salmon in a cucumber cup	\$26/dozen
Dates stuffed with red pepper jelly, goat cheese and wrapped with prosciutto	\$26/dozen
Artichoke and goat cheese tartlet	\$26/dozen
Smoked salmon on a corn cake with black bean smear	\$28/dozen
Gorgonzola charred tiger shrimp in garlic butter	\$34/dozen
Poached tiger shrimp crusted in feta cheese and served with cocktail sauce	\$34/dozen
Asian style duck on a crostini with gazpacho salsa	\$36/dozen
Chocolate Dipped Strawberries	\$36/dozen
Tempura jumbo shrimp with citrus glaze	\$36/dozen
Classic beef tarter finished with potato frites and horseradish cream	\$38/dozen
Lobster, shrimp and brie cheese fritter with curry aioli	\$52/dozen

## Bar Options

<b>BRONZE BAR</b>	<b>HOST</b>	<b>CASH</b>
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**LIQUOR**

Alberta Pure Vodka, Royal Reserve Rye Whiskey, Gordon's Gin Ballantine's Scotch, Captain Morgan's Spiced Rum, Lamb's White Rum	\$5.25	\$5.50
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<b>SILVER BAR</b>	<b>HOST</b>	<b>CASH</b>
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**LIQUOR**

Grey's Peak Vodka, Gibson's Sterling Rye Whiskey, Tanqueray Gin, Bacardi White Rum, Captain Morgan's Spiced Rum, Captain Morgan's Dark Rum, Grant's Scotch Whiskey	\$5.75	\$6.25
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<b>GOLD BAR</b>	<b>HOST</b>	<b>CASH</b>
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**LIQUOR**

Grey's Peak Vodka, Gibson's Sterling Rye Whiskey, Tanqueray Gin, Bacardi White Rum, Captain Morgan's Spiced Rum, Captain Morgan's Dark Rum, Grant's Scotch Whiskey	\$7.25	\$7.75
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<b>BEER</b>	<b>HOST</b>	<b>CASH</b>
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<b>DOMESTIC BEER</b> Bud Light, Budweiser, Kokanee	\$5.50	\$6.00
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<b>PREMIUM BEER</b> Rolling Rock, Shock Top, Steam Whistle, Keith's Amber Ale, Keith's IPA, Miller Genuine Draft, Heineken, Corona	\$6.00	\$6.50
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<b>IMPORT BEER</b> Guinness, Smithwick's	\$8.00	\$8.50
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<b>COOLERS</b>	<b>HOST</b>	<b>CASH</b>
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Mike's Hard Lemonade Cranberry, Twisted Tea, Palm Bay Key Lime Cherry, Rock Creek Cider Gluten Free	\$6.00	\$6.50
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<b>WINE</b>	<b>HOST</b>	<b>CASH</b>
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6 oz Glass of House Wine

\$6.75

\$7.25

## NON – ALCOHOLIC BEVERAGE OPTIONS

Non-Alcoholic Punch Bowl

\$100 Unlimited Refills

Bottled Pop

\$2.50 / Bottle

Bottled Juice

\$3.00 / Bottle

Bottled Water

\$2.00 / Bottle

Fountain Pop

\$2.25

**Note:** All liquors and liqueurs are 1oz pours. All wines are 6oz pours.



### Power Carts

Power carts are required for all tournaments. We have 72 power carts to accommodate 144 golfers. If you need additional carts there is a charge of \$50 + GST per cart. Additional carts are rented from an outside supplier and are subject to availability.

### Volunteers

On course volunteers must arrive no later than 45 minutes prior to tee off. Sponsors arriving less than one hour prior to tee off may have to wait until after the tee off to go out to their designated location. Hole in One spotters and hole sponsors will be provided with a table and 2 chairs near the back of the green or on their tee box. Please coordinate all of your on course requirements with the Event Coordinator in advance of your event.

### Course Signage

Course signage must be delivered to Event Coordinator one day prior to the event. Desert Blume staff will deliver the signs to their designated holes and will pick them up after your event is over. Signs can be stored overnight after your event but must make arrangements with the Event Coordinator to schedule a pickup that week.

### Hosting Policy

Desert Blume Golf Club provides host bar services for all tournaments. This includes the beverage carts, drink holes, and bar service at the post tournament banquet. All areas that are hosted will be priced on the final invoice and are subject to GST and 17% gratuity.

### Liquor Policy

Alberta Gaming and Liquor Commission regulations state that a licensed employee of the golf course must serve ALL alcohol that is being provided. Volunteers/sponsors may at no time distribute alcohol. **All alcohol must be provided by the golf course!** Any players caught with outside liquor we will be asked to leave the premises immediately.

Any sponsored holes requiring alcohol, non-alcohol beverages, food and/or confectionary items, must be specified seven days prior to the event and confirmed with the Events Coordinator. Desert Blume is committed to the safety of our guests. We encourage alternate transportation to be arranged by the tournament coordinator for all hosted tournaments. Desert Blume staff is always available to help arrange transportation such as cabs, Key's Please or Driver's Choice.

### **Pace of Play**

An 18 Hole round of golf at Desert Blume Golf Club takes 4.5 hours and all tournaments players are asked to respect that pace of play for the enjoyment of all guests.

### **Scoring**

Desert Blume uses a scoring software program that can do many different formats to suit your tournament. Scoring is included in the tournament fee and a results sheet will be provided to the tournament coordinator once all scorecards have been turned in. For additional fee we can setup live leaderboard through the players smartphones, please talk to head professional for further details.

### **Dress Code**

Desert Blume requires all participants and people associated with the tournament including sponsors & volunteers to adhere to our dress code.

#### **Men's Wear**

- **No Denim is allowed**
- Gym attire is not allowed (sweat pants, tank tops, T-Shirts, muscle tops etc.)
- Collared or Mock golf shirts ONLY
- Proper footwear is required (Soft Spikes ONLY)
- Shorts must be no higher than 3" above the knee
- Appropriate logo wear only

#### **Ladies Wear**

- **No Denim is allowed**
- Gym attire is not accepted (sweat pants, tank tops)
- Proper foot is required (Soft Spikes ONLY) NO heels
- Shorts require a 6" inseam
- Appropriate logo wear only



## DESERT BLUME GOLF CLUB 2017 TOURNAMENT AGREEMENT

<b>Tournament Name:</b>	
<b>Tournament Date:</b>	
<b>Start Time:</b>	
<b>Number of Players:</b>	Minimum
<b>Cost per player (Green Fees, Cart Rentals, Prize Fund):</b>	\$65.00 – including \$10 prize fund allocation
<b>Number for Dinner:</b>	Minimum
<b>Meal Choice(s):</b>	
<b>First Deposit Amount: \$500</b>	Date Due: Immediately upon booking
<b>Final Deposit Amount: Based on Final Food &amp; Beverage &amp; Golf Estimate</b>	Date Due: 2 Weeks Prior to tournament date
<b>Name of Organization:</b>	
<b>Contact Name:</b>	
<b>Mailing Address:</b>	
<b>Phone:</b>	
<b>Fax:</b>	
<b>Email:</b>	

## 2017 Desert Blume Golf Club Tournament Agreement & Policies

### Contracts, Deposits, Payments and Cancellations

- In order to confirm your event date; Desert Blume Golf Club requires the signed contract and a \$500 deposit.
- A **final deposit**, equivalent to the outstanding green fees & food/beverage estimate (including cart rentals and prize fund), is required **fourteen (14) days** prior to the tournament.
- All **two (2) payments** must be made prior to the event, based on a minimum of golfers.
- A valid credit card number is required and to be listed in the tournament file.
- **All deposits are non-refundable and non-transferable.**
- All cancellations are required in writing **four (4) months** prior to the events scheduled date.
- Should you cancel within **four (4) months** prior to your event date, the remaining balance of the green fees (including cart rentals), food and beverage will be charged to your credit card on file.
- Any balances not received by the due date will be processed on the credit card on file. This includes final balances following the tournament.
- Desert Blume is not responsible for collecting funds from event sponsors.
- Desert Blume is not responsible, nor has the capacity to store items prior to or following your event unless approved by the Event Coordinator.
- The room designated for your post-tournament banquet will be available a minimum of 2 hours prior to your assigned tee time. Desert Blume will make every attempt possible to have the room available earlier however Desert Blume Golf Club will not be responsible for lost or stolen articles.
- Desert Blume will allow you to park a storage unit for **twenty-four (24) hours** prior to **and twenty-four (24) hours** following your event. The storage unit must be approved by the Event Coordinator.
- Desert Blume is not responsible for any lost, stolen, or damaged items prior to, during or after of your event.

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Initial

### Food & Beverage

- Tournaments will be required to host a **post tournament banquet lunch or dinner** at the Desert Blume Golf Club. The minimum number of guaranteed guests for the banquet will be equal to the minimum number of players. Minimum numbers cannot be decreased but may be increased up to 7 days in advance of the event.
- Tournaments wishing to have one or more "Food Hole(s)" will be subject to a \$500 fee. This fee will be waived for one of the food holes should the tournament order a second meal for the minimum number of players outlined in the tournament agreement. Desert Blume Golf Club reserves the right to limit the number and locations of all food & beverage holes.
- Due to licensing requirements and quality control issues, all food and beverage to be served on the premises must be supplied by the club. A \$200 fee will be added to the final bill for each occurrence of



drinking any alcoholic beverage not supplied by Desert Blume Golf Club; including but not limited to the function space, parking lot, and golf course and practice areas.

- Unauthorized food and beverage is not allowed and strictly enforced.
- Health and safety regulations stipulated that the Club prohibits the removal of food and beverage following an event.
- Any group wishing to have a sponsored “Beer/Liquor Hole” **must** purchase their liquor requirements from the club. The fee must be paid prior to the tournament. **Special orders will be invoiced based on individual requests, not consumption.** All arrangements must be made at least **fourteen (14) days** prior to the tournament through the Events Coordinator. The Alberta Gaming & Liquor Commission sets regulations regarding Golf Course liquor distribution and consumption.
  - Beverage holes are limited to one per 9 holes.
  - All alcoholic beverages must be dispensed by a Desert Blume Golf Club Employee.
  - Desert Blume Golf Club reserves the right to deny play to anyone bringing outside alcohol on club property.
- The function room will be available for all groups until **one (1) hour** after last call.
- Last call will be made upon the Food & Beverage Managers discretion.

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## Guarantees

- We request a tentative number of participants at time of contract.
- A guaranteed number of golfers must be received by the Head Golf Professional **fourteen (14) days** prior to the event. Guarantees are not subject to reduction.
- A confirmed menu and all other requirements will be required **four (4) weeks** prior to your tournament.
- A guaranteed number of meals must be received by the Events Coordinator **five (5) business days** prior to the event. Meal numbers cannot be less than the number of golfers. Guarantees are not subject to reduction.
- All hosted food and beverage services are subject to a 17% service charge and 5% GST.
- All prices are subject to change based on market conditions.

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## Golf Course

- Player Listings are to be received by the Head Golf Professional **two (2) business days** prior to your tournament.
  - Please forward your complete foursome list in the excel spreadsheet that was emailed to you by the Head Golf Professional **two (2) days** prior to your event. The accuracy of this is critical to the success of your event and allows Desert Blume to provide the best possible service to your guest
- Each player must have a set of golf clubs. Rentals clubs are available and numbers should be provided to the Head Golf Professional along with your player listing.
- All on-course signage must be dropped off to the pro shop at least 1 day prior to the event. Signage must clearly indicate the tournament name, date and the on-course location of the individual sign.
- The club is not responsible for lost or damaged signage.

- The club is a soft spike facility.
- Dress restrictions are in effect and must be adhered to – this includes all hole sponsors and volunteers on the golf course. Desert Blume reserves the right to allow special costume events however they must be approved prior to the event.
- Range balls, practice green and short game area are available for use by all tournament players.
- **In the event a power cart used in the tournament has been damaged by a participant, the tournament will assume all responsibility for the repair of the cart.**
- **All golfers are responsible for any damage made to personal residences on the golf course (ie broken windows, etc.). In the event an individual who has damaged property neglects to inform the tournament organizer or the club, the tournament will be responsible for all costs associated with the damage.**
- Speed of play is of vital importance.
- It is recommended that the hole sponsors contact the Head Professional directly, a minimum of **two (2) weeks** in advance to finalize hole selection and material placement.
- It is recommended that the hole sponsor arrive no later than **one (1) hour** prior to the shotgun start time to install and prepare.
- The prize allocation fund (Gift Certificates or prizes) must be received by the Head Golf Professional no later than **two (2) business days** prior to the event.
- Desert Blume Golf Club is not responsible for any loss or injury to guests and family while in, on, or about the premises of the club (including the course, clubhouse, and, parking facility). The signing of the tournament contract hereby waives any and all claims and rights of damages against Desert Blume Golf Club.

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The tournament will begin at the scheduled time unless the course is closed or deemed unplayable by the Course Superintendent. A delay will be the first option. An alternate date will be the second option. A refund will only be issued if the golf course is not able to provide an alternate date.

Please note: Cold weather, rain, wind are not acceptable reasons to cancel a tournament. All delays, rescheduling or refunds are at the discretion of Desert Blume Golf Club.

I have read, fully understand, and consent to the terms disclosed in this agreement and the attached Tournament Policies and Procedures.

Printed Name: \_\_\_\_\_ Date: \_\_\_\_\_

Authorized Tournament Signature: \_\_\_\_\_

Credit Card Number: \_\_\_\_\_

Exp: \_\_\_\_\_ Validation Code: \_\_\_\_\_

Type: VISA or MASTERCARD

**Please forward your contract agreement to:**

**Desert Blume Golf Club**  
**c/o: Wade Waters Associate Golf Professional**  
107 Clubhouse Drive SW, Medicine Hat, Alberta Canada, T1B 0A4  
or Fax (403) 529.0775  
Email: [wwaters@desertblume.com](mailto:wwaters@desertblume.com)

**Thank you for choosing Desert Blume Golf Club for your 2017 Tournament**



107 Clubhouse Drive SW Medicine Hat, Alberta T1B 0A4

Phone: (403) 581.4653 Fax: (403) 529.0775

INVOICE DATE:

## INVOICE

TOURNAMENT:

TOURNAMENT DATE:

TERMS: *Required Immediately*

Department	Description	Quantity	Price	TOTAL
TOURNAMENT	DEPOSIT			\$ 500.00
	GST			\$ -
	<b>BALANCE OWING</b>			<b>\$ 500.00</b>

CREDIT CARD: VISA MASTERCARD AMEX

NAME ON CARD:

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CARD #:

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EXPIRY DATE:

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VALIDATION CODE:

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AUTHORIZED SIGNATURE:

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