



2020 CORPORATE RETREAT PACKAGE



THE DERRICK
golf and winter club

Welcome

Book your next Team Training or Professional Development day at The Derrick Club for an experience your staff won't stop talking about (in a good way).

Perfect for groups of 20-180, you will enjoy incredible food, fun and challenging activities, friendly staff and a professional meeting space.



The Team

Alice
Catering Manager



780.437.8378
catering@derrickclub.com

Dale Manaj
Food & Beverage Manager



780.437.8390
dmanaj@derrickclub.com

Viral Dhamdhere
Banquet Manager



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Ryan Chmilar
Executive Chef



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Booking your Event is Simple

- 1 - Decide the date & number of people
- 2 - Plan your morning meeting
- 3 - Choose your food options
- 4 - Choose your activities

Food Options

Half Day	\$48 + service charge & GST
Full Day	\$63 + service charge & GST

Recreation

Includes 3 afternoon activities

20-40 People	\$50 per person + GST
41 - 80 People	\$42 per person + GST
81 - 120 People	\$33 per person + GST
121+ People	\$30 per person + GST



Booking your Event is Simple

1

Decide Your Date & Number of People

Contact our Catering Manager when you are ready to start booking this amazing event! You will need to know your ideal date (or a few options) and roughly how many people will be attending.

Once you have decided the date, you will confirm the event with a \$1000 deposit. The final number of people will need to be confirmed five (5) business days in advance of your function.

Plan Your Morning Meeting

2

You will have access to the banquet room from 7am-1pm. If you are doing internal training, or hiring a speaker for your group we suggest you confirm this before selecting a final date. We advise planning in your breakfast & lunch for 45 minutes - 1 hour (pending group size). You will have access to our properties and screens for any presentations, and we can arrange flip charts if needed.



Booking your Event is Simple



Choose your Food Options

You can select your food options and let our catering manager know. Please let us know of any severe allergies five (5) business days in advance as well.

AM Half Day

\$48 per person

Coffee & Assorted Teas

Bottles, Juices, and canned soft drinks

Continental Breakfast

Seasonal Fruit Platter

Yogurt Parfaits

Mini croissants

Danish Pastries

Muffins, butter & Preserves

Banana Bread

Upgrade to Deluxe Breakfast Buffet

\$4 per person



AM SNACK BREAK

- Choose One -

- Assorted Cookies & Squares
- Fresh Fruit Yogurt Smoothies
- Sugared Doughnuts
- House Made Granola Bars
- House Fried Chips with Onion Dip
- Tortillas & Salsa
- Bruschetta & Crostini
- Hummus & Pita
- Vegetable & Ranch Dip
- Fresh Fruit Platter

LUNCH BREAK

- Choose One -

- Preorder off the Menu (max 10 people)
- Working Lunch Buffet
- Business Lunch Buffet
- Build Your Own Sandwich Lunch Buffet
- Build Your Own Taco Lunch Buffet
- Italian Lunch Buffet



Food Options

Full Day

\$63 per person

- Coffee & Assorted Teas
- Bottles, Juices, and canned soft drinks
- Continental Breakfast
 - Seasonal Fruit Platter
 - Yogurt Parfaits
 - Mini croissants
 - Danish Pastries
 - Muffins, butter & Preserves
 - Banana Bread
- Upgrade to Deluxe Breakfast Buffet
 - \$4 per person

AM SNACK BREAK

- Choose One -

- Assorted Cookies & Squares
- Fresh Fruit Yogurt Smoothies
- Sugared Doughnuts
- House Made Granola Bars
- House Fried Chips with Onion Dip
- Tortillas & Salsa
- Bruschetta & Crostini
- Hummus & Pita
- Vegetable & Ranch Dip
- Fresh Fruit Platter

LUNCH BREAK

- Choose One -

- Preorder off the Menu
 - (max 10 people)
- Working Lunch Buffet
- Business Lunch Buffet
- Build Your Own Sandwich Lunch Buffet
- Build Your Own Taco Lunch Buffet
- Italian Lunch Buffet

PM SNACK BREAK

- Choose One -

- Assorted Cookies & Squares
- Fresh Fruit Yogurt Smoothies
- Sugared Doughnuts
- House Made Granola Bars House
- Fried Chips with Onion Dip
- Tortillas & Salsa
- Bruschetta & Crostini
- Hummus & Pita
- Vegetable & Ranch Dip

END OF DAY RECEPTION

\$6 Per Person

- One complementary beverage from the bar
- Chicken Skewers, teriyaki sauce
- Grilled Brie & Apple Sandwiches
- Perogies, caramelized onions
- Vegetable Spring Rolls, Plum Sauce
- Dry Garlic Ribs

Food Options

Deluxe Breakfast Buffet

Minimum 10 people

- Coffee & Assorted Teas
- Fruit Juices
- Seasonal Fruit Platter
- Mini Croissants, Danishes & Muffins
butter & preserves
- Yogurt Parfaits
- House-fried Hash Browns
- Buttermilk Pancakes
Quebec maple syrup
- Scrambled Eggs
- Bacon & Sausage



Build Your Own Sandwich

Minimum 15 people

- Coffee & Assorted Teas
- Pickles, Beets & Olives
- Market Salad, *assorted dressing*
- Potato & Bacon Salad
- Greek Pasta Salad
- Vegetable Crudité Platter, *Ranch*
- Assorted Breads & Buns, *gluten free options included*
- Assorted Deli Meats
Black Forest Ham, Smoked Turkey, Montreal Smoked Beef, Roast Beef
- Assorted Sliced Cheeses
Cheddar, Swiss, & Monterey
- Garnishes
Tomato, Lettuce, Cucumber, Onion, Dijon Mustard, Horseradish & Mayonnaise
- Seasonal Fruit Platter
- Assorted Dessert Squares & Cookies

Build Your Own Taco

Minimum 20 people

- Coffee & Assorted Teas
- Pickles, Beets & Olives
- Roasted Corn & Orzo Salad
- Caesar Salad
- Corn & Flour Tortillas
- Garnishes
Lettuce, Tomato, Shredded Cheese, Jalapeno, Lime Wedges, Cilantro, Valentina, Guacamole, Salsa, Pico de Gallo, Sour Cream
- Choose 2 Proteins
 - Zesty Mahi Mahi
 - BBQ Pulled Beef
 - Tangy Shredded Pork
 - Tex Mex Chicken
 - Beyond Meat Italian Sausage Crumble
- Seasonal Fruit Platter
- Assorted Dessert Squares & Cookies

Food Options

Business Lunch

Minimum 30 people

Coffee & Assorted Teas

Assorted Buns, *butter*

Pickles, Beets, & Olives

Market Salad, *assorted dressings*

Potato & Bacon Salad

Coleslaw

Seasonal Vegetables

Choose from

- Herb Roasted Potatoes
- Rice

Choice of 2 Entrees

- Lemon Herb Chicken with roasted root vegetables
- Pork Tenderloin with creamy peppercorn sauce
- Beef & Broccoli
- Cajun Cod Loins with pineapple salsa
- Butter Chicken with garlic naan bread
- Ricotta & Asparagus Stuffed
- Tortellini with sautéed wild mushrooms, sundried tomato pesto with wine sauce

Domestic & Imported Cheese Platter

Seasonal Fruit Platter

Assorted Dessert Squares & Cookies

Italian Lunch

Minimum 20 people

Coffee & Assorted Teas

Pickles, Beets, & Olives

Garlic Breadsticks

Caesar Salad

Panzanella Salad

Beef Lasagna

Chicken Alfredo Penne

Seasonal Fruit Platter

Assorted Dessert Squares & Cookies

Working Lunch

Minimum 10 people

Coffee & Assorted Teas

Potato, Greek & Pasta Salad

Pickles, Beets, & Olives

Vegetable Crudit  Platter, *Ranch*

Chef's Daily Soup

Assorted Sandwiches

Egg Salad, Chicken Salad, Black Forest Ham, Roast Beef, Smoked Turkey

Assorted Wraps

Tuna & Cucumber, Chicken Tex Mex, Ham & Cheddar, Turkey Swiss, Vegetarian

Seasonal Fruit Platter

Assorted Dessert Squares & Cookies

Booking your Event is Simple



Choose your Activities

All participants will get to enjoy 3 activities in the afternoon (1pm, 2:15pm, 3:30pm). Please select a variety of activities you would like your group to participate in. Once the activities are chosen, we will send you a schedule for people to book themselves into a class.

- 20 - 40 People - Choose 7 Activities
- 41 - 80 People - Choose 9 Activities
- 81 - 120 People - Choose 12 Activities
- 121+ People - Choose 15 Activities

Activities

☆ Pickleball	☆ Pilates	☆ Curling (winter)	☆ Ninj a Warrior (summer)
☆ Basketball	☆ Badminton	☆ Bootcamp (summer)	☆ Parkour (summer)
☆ Volleyball	☆ Archery	☆ Tennis	☆ Tai Chi
☆ Table Tennis	☆ Jiu Jitsu	☆ Art Class	☆ Yoga
☆ Karate	☆ Spin Class		

READY TO UP YOUR GAME?

Contact our Catering manager at 780.435.8378 or catering@derrickclub.com to start!



The Derrick Golf & Winter Club



@the_derrick_club



@TheDerrickClub



THE DERRICK
golf and winter club

Catering:

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Front Desk:

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