



Photo: Robyn Eliza Photography

THE DERRICK 2022

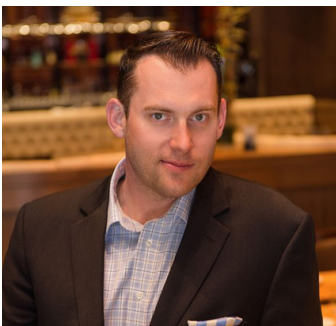
CELEBRATION OF LIFE

Thank you for choosing 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.



The Team

Dale Manaj
Food & Beverage Manager



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Viral Dhamdhare
Banquet Manager



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Ryan Chmilar
Executive Chef



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Eileen Hoong
Catering Manager



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 The Derrick Golf & Winter Club

 @the_derrick_club

 @TheDerrickClub

Reception

780.437.1833
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Photo Credits

Cover: Robyn Eliza Photography
Page 9: Sharon Litchfield Photography

What we Offer

Room Bookings Include:

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

Audio Visual

Screen & AV Cart	Complimentary
Easel	Complimentary
Screen & Projector	\$150 per day
Lapel or Wireless Microphone	\$60 each
Flip Chart, Paper & Markers	\$10 each
Conference Phone	\$50 per day
Floor Lighting	\$75 per day
Free Public Wifi	

Room Charges

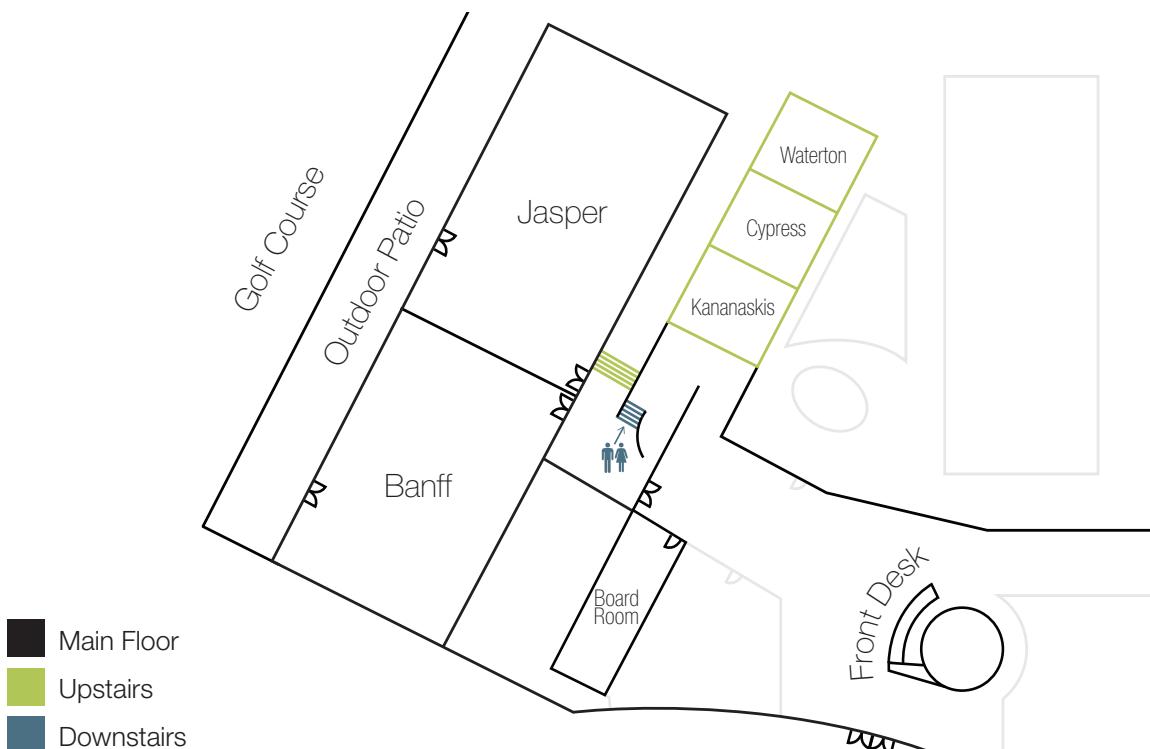
Non-member, events require a minimum of 1 meal.

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.

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



Rooms



Jasper & Banff

103' X 32' = 3296sq.

Capacity

Classroom Style:	167
Dinner:	210
Reception Style:	300
Theatre Style:	300

Once we open our divider we have our grand Jasper/Banff ballroom overlooking our golf course.

Ideal for: weddings, celebration of life, conferences, etc.



Jasper

68' X 32' = 2176 sq

Capacity

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

Our Jasper room is located on the main floor with a built-in dance floor and floor to ceiling windows overlooking our beautiful golf course.

Ideal for: Christmas parties, large meetings, cocktail receptions, etc.



Banff

35' X 32' = 1120 sq

Capacity

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

Our Banff room is located on the main floor with a built-in renovated bar and floor to ceiling windows overlooking our beautiful golf course.

Ideal for: formal dinners, workshops, all-day meetings, etc.

Build Your Menu

Snacks

Serves approximately 10-15 people

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

Appetizer Platters

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

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

Assorted Sandwiches & Wraps egg, tuna, chicken & salmon salad, black forest ham, turkey, roast beef, chicken tex mex, ham & cheddar, vegetarian	\$80	\$110	\$200
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Small 15 quartered, Medium 20 quartered, Large 40 quartered

Seafood poached shrimp, marinated mussels, smoked salmon, candied salmon, smoked mackerel, scallop ceviche	\$199	\$359	
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Small up to 20 people, Medium up to 50 people



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Reception

Celebration of Life Reception

\$19 per person

Coffee & Assorted Teas

Selection of Pickles

Vegetable Crudité Platter, ranch

Hummus with seasoned baked pita chips

House Chips with onion dip

Bruschetta

diced tomatoes, italian herbs, parmesan & toasted baguettes

Assorted Deli Meats

black forest ham, smoked turkey, montreal smoked beef, roast beef

Seasonal Fruit Platter

Domestic & Imported Cheese Platter

Glazed Donuts

Derrick Celebration of Life Reception

\$29 per person

Coffee & Assorted Teas

Selection of Pickles

Vegetable Crudité Platter, ranch

Hummus with seasoned baked pita chips

House Chips with onion dip

Bruschetta

diced tomatoes, italian herbs, parmesan & toasted baguettes

Charcuterie

black forest ham, smoked turkey, montreal smoked beef, kubasa, pepperoni, assorted italian meats

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

Domestic & Imported Cheese Platter

Assorted Dessert Squares

Signature Celebration of Life Reception

\$36 per person

Coffee & Assorted Teas

Selection of Pickles

Vegetable Crudité Platter, ranch

Bruschetta

diced tomatoes, italian herbs, parmesan & toasted baguettes

Hummus with seasoned baked pita chips

House Chips with onion dip

Charcuterie

black forest ham, smoked turkey, montreal smoked beef, kubasa, pepperoni, assorted italian meats

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

Hot Appetizers

- Chicken Skewers, teriyaki sauce
- Perogies, caramelized onions, kubasa
- Panko Shrimp, cocktail sauce
- Vegetarian Spring Rolls, plum sauce

Seasonal Fruit Platter

Domestic & Imported Cheese Platter

Assorted Dessert Squares

Glazed Donuts

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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.



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Wine List

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

Bubbles by the Bottle

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

White by the Bottle

Sauvignon Blanc House White	\$ 32
Chardonnay Penfolds	\$ 34
Chardonnay Wente	\$ 43
Pinot Grigio Masi Modello	\$ 34
Riesling Chateau Ste Michelle	\$ 34
Rosé Mirabeau	\$ 35
Sauvignon Blanc Astrolabe	\$ 38
Viognier Blasted Church	\$ 51

Red by the Bottle

Cabernet Sauvignon House Red	\$ 32
Amarone Masi Costasera	\$ 79
Cabernet Sauvignon Angeline	\$ 38
Cabernet Sauvignon Sterling	\$ 60
Cabernet Sauvignon Hess Allomi	\$ 65
Malbec Graffigna	\$ 32
Merlot Chateau Ste Michelle Indian Wells	\$ 52
Pinot Noir Poppy	\$ 49
Shiraz Saltram Pepperjack	\$ 53
Zinfandel Seghesio	\$ 50



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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.



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