

Photo: Robyn Eliza Photography



THE DERRICK 2022 CATERING PACKAGE

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.



The Team

Dale Manaj
Food & Beverage Manager



780.437.8390
dmanaj@derrickclub.com

Viral Dhamdhare
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

Reception

780.437.1833
frontdesk@derrickclub.com

Photo Credits

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Table of Contents

What We Offer	4
Rooms	5
Coffee Break	6
Breakfast	8
Meeting Packages	9
Lunch Buffets	11
Plated Lunch	13
Dinner Buffets	14
Plated Dinner	17
Cocktail Reception	18
Late Night Menu	19
Build Your Menu	20
Canapes, Hors D'oeuvres..... & Desserts	21
Chef Attended Action	22
Stations	
Wine List	23
Bar	24



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

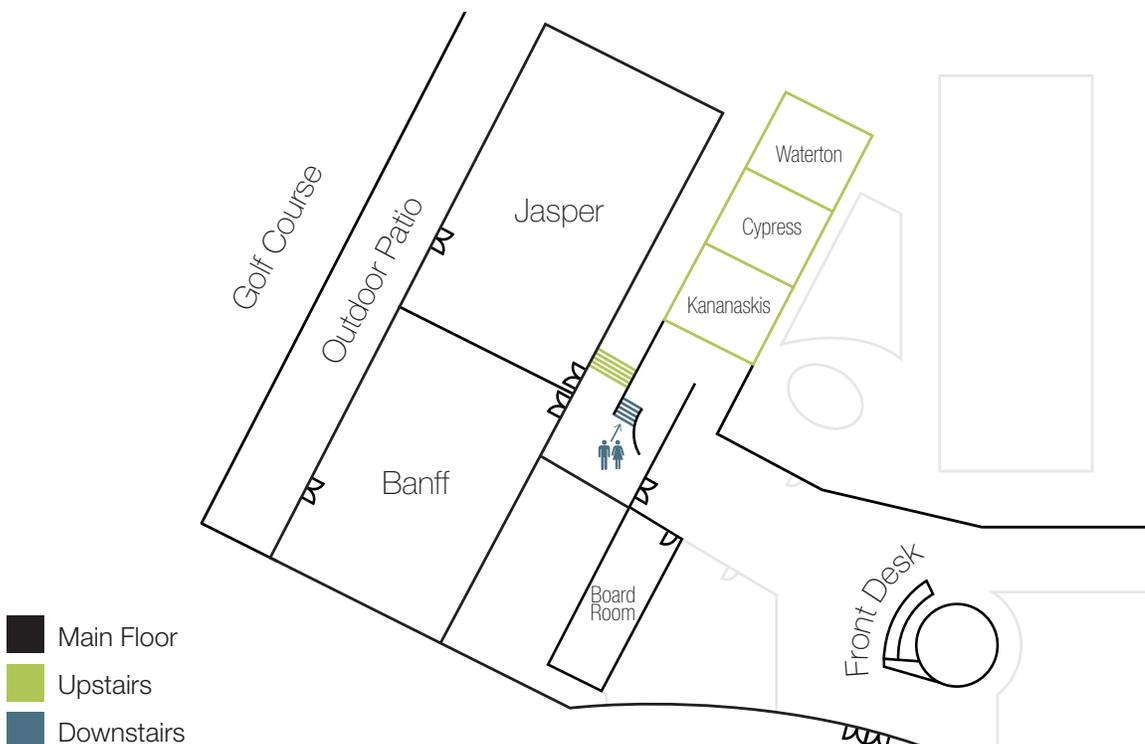
Non-member, events require a minimum of 1 meal.

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

68' x 32' = 2176 sqft

Capacity

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

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 sqft

Capacity

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

Located on the main floor with a renovated built-in bar and floor to ceiling windows overlooking our beautiful golf course.

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



Jasper & Banff

103' x 32' = 3296 sqft

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.



Board Room

26' x 14' = 364 sqft

Capacity

Boardroom Style:	10
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Located on the main floor. A standard boardroom offering privacy with a built-in glass dry-erase board.

Ideal for: quiet intimate meetings



Waterton/Cypress/Kananaskis

39' x 17' = 663 sqft

Capacity

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

Just up our flight of 8 stairs and a service elevator you'll find our WCK room.

Ideal for: luncheons, small meetings, dinners, etc.



Cypress

12' x 17' = 204 sqft

Capacity

Boardroom Style:	6
Dinner:	10

Located on the second floor with solid walls separated by a soundproof divider.

Ideal for: smaller meetings



Waterton

15' x 17' = 255 sqft

Capacity

Boardroom Style:	8
Dinner:	10

Located on the second floor with solid walls separated by a soundproof divider.

Ideal for: small meetings with audio visuals requirements



Kananaskis

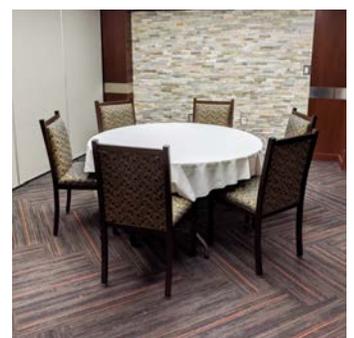
12' x 17' = 204 sqft

Capacity

Boardroom Style:	6
Dinner:	6

Located on the second floor. A small, cozy room separated by a soundproof divider.

Ideal for: one-on-one sessions and interviews



Coffee Break

Snacks

\$29 per dozen

\$2.75 each

- | | |
|-----------------------------|-----------------------|
| Assorted Dessert Squares | Cookies (2) |
| White Chocolate Matcha Loaf | Muffins |
| Banana Bread | Banana Bread |
| In-house Granola Bars | In-house Granola Bars |
| Danish Pastries | |
| Croissants, preserves | |
| Yogurt Parfaits | |
| Protein Bars | |

- | | |
|---|----------------|
| Cookies | \$15 per dozen |
| House Baked Brioche Cinnamon Buns
cream cheese icing | \$30 per dozen |
| Wake-up Call
4 assorted Chef's choice muffins, 4 slices banana bread, 4 in-house gluten-free granola bars | \$24 |
| Fresh Fruit Tray | \$6 per person |



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Coffee Break

Beverages

Can of Pop	\$3
Bottles of Juice	\$3.25
Bottled Water	\$3
Milk / Chocolate Milk	\$2.25
Pelligrino	\$5
Coffee & Tea	\$21
12-cup thermos	
Punch Decanter	\$90
non-alcoholic, serves 40	

Smoothies

Snack size
\$4 per smoothie

Berry Down to Earth

banana, blueberry, blackberry, cherry, strawberry, beets, carrot juice, pomegranate juice, oat milk

Green Beach

mango, peach, pineapple, orange, kale, spinach, avocado, honey, yuzu, almond milk

Nutty Monkey

banana, apple, peanut butter, almond milk, greek yogurt, cinnamon, vanilla

Tropical Colada

pineapple, mango, banana, passion fruit, fresh squeezed orange juice, coconut, coconut water, greek yogurt



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Breakfast

served from 6:00 – 10:30 a.m.

Continental

Minimum 20 people
\$21 per person

Coffee & Assorted Teas

Fruit Juices

Seasonal Fruit Platter

Yogurt Parfaits

Croissants, Danishes & Muffins
butter & preserves

Assorted Gluten-free Pastries

Banana Bread

White Chocolate Matcha Loaf



Deluxe Breakfast Buffet

Minimum 20 people
\$27 per person

Coffee & Assorted Teas

Fruit Juices

Seasonal Fruit Platter

Mini Croissants, Danishes & Muffins
butter & preserves

Assorted Gluten-free Pastries

Yogurt Parfaits

Sugar Waffles
Quebec maple syrup

House-fried Hash Browns

Scrambled Eggs

Bacon & Sausage

Deluxe Enhancements Breakfast

Must be ordered for the guaranteed amount
\$3 per item per person

Traditional Eggs Benedict

Chicken Sausage

Turkey Bacon

Beyond Meat Sausage

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Meeting Packages

Morning Half Day

\$51 per person

Included for the duration of meeting

Coffee & Assorted Teas
Bottled Juices

Canned Soft Drinks

Continental Breakfast

- Seasonal Fruit Platter
- Yogurt Parfaits
- Banana Bread

- Mini Croissants, Danish Pastries, Muffins with butter & preserves

Upgrade to

Deluxe Breakfast Buffet

Add \$6 per person

AM Snack Break

Choose 1

- Assorted Cookies & Squares
- Fresh Fruit Smoothies
- Sugared Doughnuts
- Granola Bars house made
- House Chips with onion dip
- Tortillas & Salsa
- Bruschetta & Crostini
- Hummus & Pita
- Vegetables, ranch
- Fresh Fruit Platter

Lunch Break

Choose 1

- Order from the Menu (Maximum 14 people)
- Working Lunch Buffet (Minimum 15 people)
- Business Lunch Buffet (Minimum 20 people)
- Build Your Own Sandwich Lunch Buffet (Minimum 20 people)
- Build Your Own Taco Lunch Buffet (Minimum 20 people)
- Italian Lunch Buffet (Minimum 20 people)

Afternoon Half Day

\$59 per person

Included for the duration of meeting

Coffee & Assorted Teas
Bottled Juices

Canned Soft Drinks

Lunch Break

Choose 1

- Order from the Menu (Maximum 14 people)
- Working Lunch Buffet (Minimum 15 people)
- Business Lunch Buffet (Minimum 20 people)
- Build Your Own Sandwich Lunch Buffet (Minimum 20 people)
- Build Your Own Taco Lunch Buffet (Minimum 20 people)
- Italian Lunch Buffet (Minimum 20 people)

PM Snack Break

Choose 1

- Assorted Cookies & Squares
- Fresh Fruit Smoothies
- Sugared Doughnuts
- Granola Bars house made
- House Chips with onion dip
- Tortillas & Salsa
- Bruschetta & Crostini
- Hummus & Pita
- Vegetables, ranch
- Fresh Fruit Platter

End of Day Reception

- 1 complimentary beverage from the bar
- Chicken Skewers with teriyaki sauce
- Perogies, caramelized onions
- Vegetable Spring Rolls with plum sauce
- Dry Garlic Ribs

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Meeting Packages

Full Day

\$66 per person

Included for the duration of meeting

Coffee & Assorted Teas
Bottled Juices

Canned Soft Drinks

Continental Breakfast

- Seasonal Fruit Platter
- Yogurt Parfaits
- Banana Bread

- Mini Croissants, Danish Pastries, Muffins with butter & preserves

Upgrade to

Deluxe Breakfast Buffet

Add \$6 per person



AM Snack Break

Choose 1

- Assorted Cookies & Squares
- Fresh Fruit Smoothies
- Sugared Doughnuts
- Granola Bars house made
- House Chips with onion dip
- Tortillas & Salsa
- Bruschetta & Crostini
- Hummus & Pita
- Vegetables, ranch
- Fresh Fruit Platter

Lunch Break

Choose 1

- Order from the Menu (Maximum 14 people)
- Working Lunch Buffet (Minimum 15 people)
- Business Lunch Buffet (Minimum 20 people)
- Build Your Own Sandwich Lunch Buffet (Minimum 20 people)
- Build Your Own Taco Lunch Buffet (Minimum 20 people)
- Italian Lunch Buffet (Minimum 20 people)

PM Snack Break

Choose 1

- Assorted Cookies & Squares
- Fresh Fruit Smoothies
- Sugared Doughnuts
- Granola Bars house made
- House Chips with onion dip
- Tortillas & Salsa
- Bruschetta & Crostini
- Hummus & Pita
- Vegetables, ranch
- Fresh Fruit Platter

End of Day Reception

Add \$6 per person

- 1 complimentary beverage from the bar
- Chicken Skewers with teriyaki sauce
- Perogies, caramelized onions
- Vegetable Spring Rolls with plum sauce
- Dry Garlic Ribs

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Lunch Buffets

Served from 10:30 a.m. – 2:30 p.m.

Working Lunch

Minimum 15 people
\$23 per person

Coffee & Assorted Teas

Selection of Pickles

Potato, Greek & Pasta Salad

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 Fresh Fruit Platter

Assorted Desserts Squares

Build Your Own Sandwich

Minimum 20 people
\$26 per person

Coffee & Assorted Teas

Selection of Pickles

Market Salad, assorted dressings

Potato Salad

Greek Pasta Salad

Vegetable Crudit  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

Italian Lunch

Minimum 20 people
\$26 per person

Coffee & Assorted Teas

Selection of Pickles

Garlic Breadstick

Caesar Salad

Panzanella Salad

Beef Lasagna

Alfredo Penne

Breaded Chicken Parmesan GF

Seasonal Fruit Platter

Assorted Dessert Squares

Build your own Taco

Minimum 20 people
\$27 per person

Coffee & Assorted Teas

Selection of Pickles

Roasted Corn & Orzo Salad

Caesar Salad

Corn & Flour Tortillas

Garnishes

lettuce, tomato, shredded cheese, jalape o, 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

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Lunch Buffets

Served from 10:30 a.m. – 2:30 p.m.

Business Lunch

Minimum 20 people
\$38 per person

Coffee & Assorted Teas

Assorted Buns, butter
Selection of Pickles
Market Salad, assorted dressings
Potato Salad
Coleslaw
Seasonal Vegetables
Herb Roasted Potatoes

Choice of 2 Entrées

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

Seasonal Fruit Platter

Domestic & Imported Cheese Platter
Assorted Dessert Squares

Hole In One BBQ

Minimum 20 people
\$44 per person

Coffee & Assorted Teas

Assorted Buns, butter
Selection of Pickles
Market Salad, assorted dressings
Caesar Salad
Coleslaw
Potato Salad
Greek Pasta Salad

Corn on the Cob

buttered
Baked Beans in a hearty tomato sauce
Baked Potatoes, butter, sour cream, chives & bacon bits

Choice of Entrées

- 7oz AAA Alberta Beef Striploin Steak off the bbq
- Grilled Chicken Breast
- Smoky Texas BBQ Pork Ribs

Seasonal Fruit Platter

Assorted Dessert Squares

Country Club BBQ

Minimum 20 people
\$35 per person

Coffee & Assorted Teas

Assorted Buns, butter
Selection of Pickles
Market Salad, assorted dressings
Potato Salad
Greek Pasta Salad
Selection of Cheeses

Beef Burgers, brioche buns

Grilled Chicken Breasts, brioche buns

BBQ Smokies

Garnishes

ketchup, mustard, dijon mustard, relish, mayonnaise, sauerkraut, banana peppers, jalapeños, lettuce, tomato, onions, pickles

Spicy Potato Wedges

Corn on the Cob buttered

Seasonal Fruit Platter

Assorted Dessert Squares

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Plated Lunch

served from 10:30 a.m. – 2:30 p.m.

Plated Lunch

Can be prepared gluten free with minor modifications (GF)
\$33 per person

Final numbers must be chosen 3 days in advance, must provide place cards & seating chart.

Coffee & Assorted Teas

Assorted Buns, butter

Choice of Starter

Choose 1, either salad OR soup for all guests

- Market Salad with balsamic vinaigrette
- Chef Selection Soup

Choice of Entrée

Choose 2 options for an additional \$3 per person

Striploin (GF)

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

Roasted Chicken (GF)

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

Salmon Filet (GF)

baked salmon filet with a cucumber dill yogurt sauce, rice pilaf & seasonal vegetables

Ricotta & Asparagus Tortelli

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

Choice of Dessert

Choose 1 dessert for all guests

- New York Style Cheesecake
- Vegan Brownie gluten & nut free
- Pecan Flan



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Dinner Buffets

served from 4:30 p.m. – 8:00 p.m.

Italian

Minimum 20 people

\$41 per person

Coffee & Assorted Teas

Assorted Buns, butter
Selection of Pickles
Garlic Breadstick
Caesar Salad
Panzanella Salad
Vegetable Crudit  Platter, ranch

Chorizo Ricotta Lasagna
Antipasti EVOO Farfalle
Alfredo Penne
Breaded Chicken Parmesan GF

Seasonal Fruit Platter
Tiramisu Cups

Corporate

Minimum 20 people

\$46 per person

Coffee & Assorted Teas

Assorted Buns, butter
Selection of Pickles
Market Salad, assorted dressings
Caesar Salad
Greek Pasta Salad
Coleslaw
Broccoli Cauliflower Salad
Vegetable Crudit  Platter, ranch
Chef's Medley of Fresh Garden Vegetables

Choice of

- Herb Roasted Potatoes
- Garlic Mashed Potatoes
- Wild Rice Medley

Choice of 2 Entr es

- Carved AAA Alberta Roast Beef with horseradish & dijon mustard
- Lemon Herb Chicken with roasted root vegetables
- Maple Dijon Glazed Salmon Filet
- Butter Chicken with garlic naan bread & basmati rice

Seasonal Fruit Platter

Domestic & Imported Cheese Platter
Assorted Dessert Squares

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Dinner Buffets

served from 4:30 p.m. – 8:00 p.m.

BBQ Dinner

Minimum 30 people

Coffee & Assorted Teas

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

Corn on the Cob western style
Baked Beans in a hearty tomato sauce
Baked Potatoes, butter, sour cream, chives & bacon bits

Choice of Protein

- Striploin Steak 7 oz AAA Alberta Beef \$53
- Salmon Filet with lemon & herbs \$49
- Chicken Breast marinated in herbs & spices \$49
- Mixed Grilled Kabobs \$55
marinated beef tenderloin, cajun shrimp & chicken breast
with onions, mushrooms & fresh bell peppers

Seasonal Fruit Platter

Domestic & Imported Cheese Platter
Assorted Dessert Squares

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 \$

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service charge

Dinner Buffets

served from 4:30 p.m. – 8:00 p.m.

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

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 \$



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Plated Dinner

served from 4:30 p.m. – 8:00 p.m.

Plated Dinner

Can be prepared gluten free with minor modifications (GF)

Final numbers must be chosen 3 days in advance, must provide place cards & seating chart.

Coffee & Assorted Teas

Assorted Buns, butter

Choice of Starter

Choose 1, either salad OR soup for all guests

- Market Salad with balsamic vinaigrette
 - Chef Selection Soup
-

Choice of Entrée

Choose 2 options for an additional \$3 per person

Striploin \$49 (GF)

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

Tenderloin \$56 (GF)

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

Lamb Rack \$56

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

Stuffed Chicken \$45

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 \$45 (GF)

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

Salmon Filet \$49 (GF)

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

Halibut \$56 (GF)

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

Ricotta & Spinach Tortelli \$45

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

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Cocktail Receptions

Served for a Maximum of 2 hours
Additional \$5 per person after 4:00 p.m.

The Clubhouse Special

\$36 per person

Coffee & Assorted Teas

Selection of Pickles

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

Choice of 3

- Chicken Skewers, teriyaki sauce
- Garlic Shrimp Skewers
- Chicken & Vegetable Potstickers
- Perogies, caramelized onions, kubasa
- Vegetarian Spring Rolls, plum sauce
- Spanikopita with tzatziki

Seasonal Fruit Platter

Domestic & Imported Cheese Platter

Assorted Dessert Squares

The Derrick Reception

\$41 per person

Coffee & Assorted Teas

Selection of Pickles

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

Chilled Jumbo Shrimp, cocktail sauce

Bruschetta, toasted baguette

Hummus, crisp pita

House Chips, onion dip

Choice of 3

- Bacon Wrapped Scallops
- Chicken Skewers, teriyaki sauce
- Garlic Shrimp Skewers
- Chicken & Vegetable Potstickers
- Perogies, caramelized onions, kubasa
- Panko Shrimp, cocktail sauce
- Vegetarian Spring Rolls, plum sauce
- Spanikopita with tzatziki

Seasonal Fruit Platter

Domestic & Imported Cheese Platter

Assorted Dessert Squares

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**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

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Build Your Menu

Snacks

Serves approximately 10-15 people

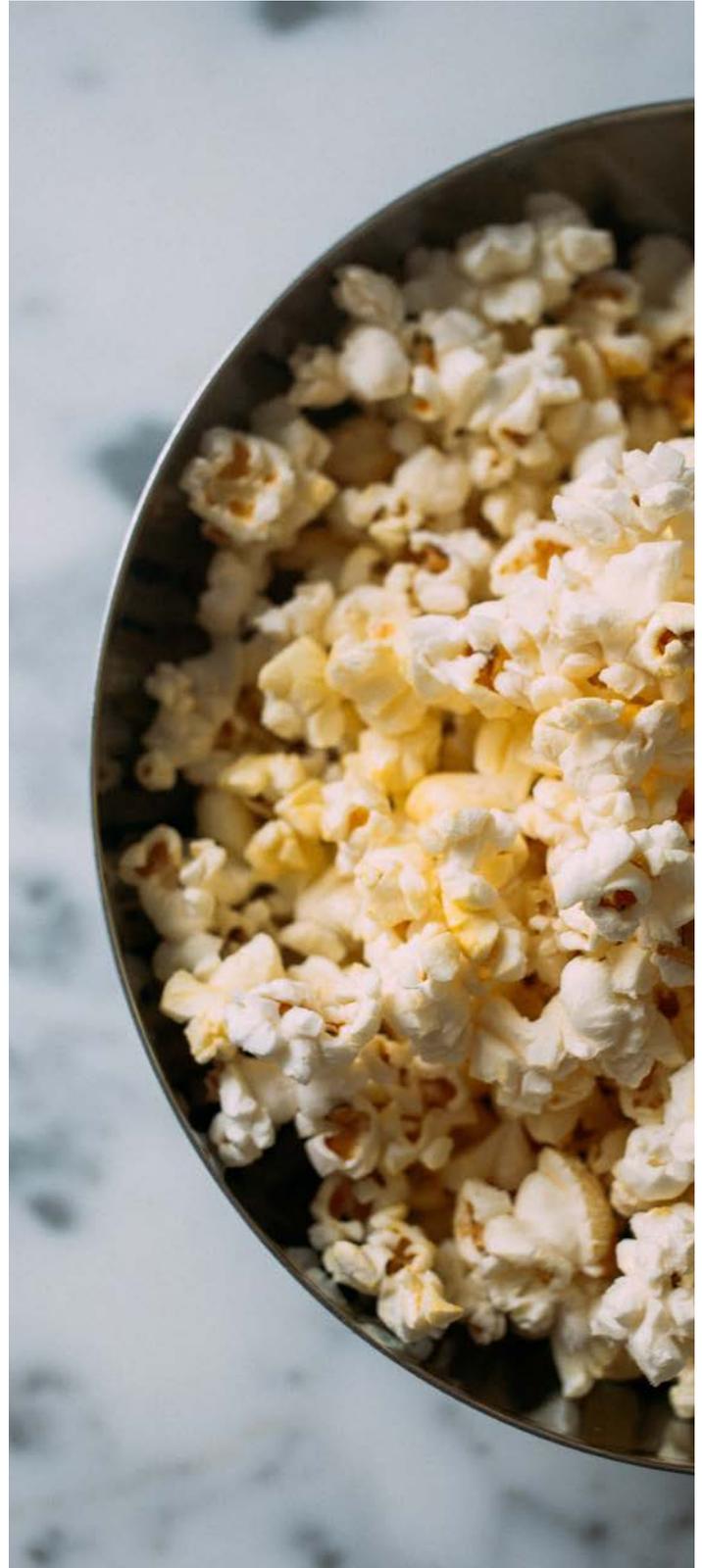
Pretzels per bowl	\$18	Trail Mix per bowl	\$20
Fruit Basket 16 pcs apples, oranges & bananas	\$24	Nacho Chips per bowl with spicy tomato salsa	\$24
Popcorn per bowl garlic parmesan	\$20	House Chips per bowl with onion dip	\$26

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
<i>Small 15 quartered, Medium 20 quartered, Large 40 quartered</i>			
Seafood poached shrimp, marinated mussels, smoked salmon, candied salmon, smoked mackerel, scallop ceviche	\$199	\$359	

Small up to 20 people, Medium up to 50 people



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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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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)

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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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