



2026 Christmas Package

Edmonton Country Club



The Edmonton Country Club reclines verdantly on 233 acres located within a 90 degree bend of the North Saskatchewan River about eight miles upstream from the city's center. The golf club was established in 1896 and was Edmonton's first private golf and country club. With a story steeped in history and tradition, the Edmonton Country Club is one of Edmonton's greatest treasures.

Over the past several years the Edmonton Country Club has improved its services and venue to become an event destination for both members and non-members. Renovations in early 2014 saw many areas of the clubhouse undergo changes to enhance the club and ground's natural beauty. The Ramsey Room offers guests a large modern banquet space situated just off the third tee of the 18 hole golf course on the main floor of the clubhouse. With floor to ceiling windows, the view of the downtown skyline and river valley from the Ramsey Room are sure to impress your guests.

With the ability to host charity golf tournaments, wedding receptions, Christmas parties, business meetings and wine dinners, the ECC offers the ideal venue to accommodate and execute your perfect event. The ECC can meet all of your food and beverage needs with on-site catering and a well-stocked bar.

Executive Chef Brian Leadbetter leads the culinary team with over 30 years of experience in the hospitality industry. With a passion for new, innovative and fresh products, Chef Leadbetter is constantly striving to provide the best product possible for every plate produced at the ECC.

Melissa Matters, Events Manager at the ECC, brings a passion for creating seamless and memorable events to the club that mirrors the experience members and guests encounter with each and every one of the service staff.

As you explore our Christmas Package, you will find an array of culinary options to accommodate a wide range of requests. If you have any questions, please do not hesitate to contact the ECC Food & Beverage team.

Melissa Matters
Events Manager
Events@edmontoncountryclub.com

RENTAL RATES & CAPACITIES

	ROOM RENTAL RATE	CAPACITY	ROOM DIMENSIONS
RAMSEY ROOM	\$650	150 <i>Including Dance floor</i>	90' Long 28' Wide 10' High
1896 DINING ROOM	\$450	50 <i>Dance floor not available</i>	45' Long 25' Wide 10' High
SPIKE BAR	\$500	60 <i>Including Dance floor</i>	40' Long 34' Wide 9' High

TERMS & CONDITIONS

EVENT RESERVATIONS & CANCELLATIONS

- All event bookings require the room rental as the non-refundable confirmation deposit. Room is confirmed once we have received the deposit in FULL. All deposits are placed towards the final invoice after the event.
- In the event of a cancellation, penalties are as follows: less than 72 hours notice - 100% of estimated event revenue; 72 hours to 2 weeks notice - 50% estimated event revenue; 2 weeks to 2 months notice - loss of deposit. If the booking is cancelled prior to 2 months notice, the deposit can be used towards another booking up to 6 months of the documented cancellation date. If the deposit is not used after this date, the deposit will be forfeited.
- The ECC reserves the right to relocate bookings to another room should there be a significant change in number of guests attending.
- All food and beverage services are subject to an 20% service charge, all services for the event are subject to 5% GST.

MINIMUM SPENDS & PAYMENTS

- Christmas Party bookings on Fridays & Saturdays starting the second last weekend of November will now have minimum spend requirements:
 - Ramsey Room - \$6500 in Food & Beverage, before room rental, gratuity, tax, and other services
 - 1896 Dining Room - \$2500 in Food & Beverage, before room rental, gratuity, tax, and other services
 - Spike Bar - \$3750 in Food & Beverage, before room rental, gratuity, tax and other services
- After the event has concluded, we will issue a final invoice which will reflect the remaining payable balance owed.
- Any amount payable is due within 30 days after the event.
- Invoices not paid within 30 days after the event will be subject to a late payment fee of 2% per month until the balance has been paid in full.
- The ECC accepts cash, e-transfer, debit, Visa, Mastercard, or certified cheques. Amex payments are subject to 3% credit card fee.

GUARANTEED ATTENDANCE

- The final guarantee of the number of people attending the event must be provided to the ECC at least 72 hours prior to the event taking place. If a guarantee is not received, the ECC will bill the original expected number or the actual number of guests in attendance, whichever is greater.
- Any last minute guest count additions will be accommodated to the best of the ECC's ability but cannot be guaranteed if not provided 72 hours in advance.

OUTSIDE FOOD & BEVERAGE

- The ECC is the sole provider of all food products, with the exception of celebratory cakes and party favours. With the ECC approval, an indemnity form must be signed and completed prior to the item being brought onto the property.
- The ECC is the sole provider of all beverage items, with the exception of wine. Corkage wine is permitted at the discretion of Food & Beverage management and requires prior approval. A corkage fee of \$25.00 per bottle will be charged to any outside wine that has been opened on the property. Only commercially manufactured, sealed bottles of wine are allowed.

MENU SELECTION, DIETARY & ALLERGY RESTRICTIONS

- Menu selection is required at least 21 days prior to the event taking place. Small adjustments can be made up to 72 hours in advance. After this time, any changes or substitutions cannot be guaranteed.
- Menu prices are subject to change without notice prior to 60 days before event date, unless a contract has been signed with discussed menu. Within 60 days, menu prices are locked in.
- Special menu items for dietary restrictions such as gluten free and vegetarian options are always available as long as they are arranged at least 72 hours in advance of the event. They will be charged at the same price as the chosen menu. Any dietary restrictions provided after 72 hours notice will be accommodated to the best of the ECC's ability but cannot be guaranteed.
- Any food stations will be available for up to 90 minutes, due to ensure the quality of food is kept at a premium.
- **Due to health regulations, removal of food & beverage products from the ECC following any event is strictly prohibited, with the exception of celebratory cakes and unopened wine externally brought in.**

ALCOHOL SERVICE

- The Edmonton Country Club provides complete catering services, including bartenders, therefore only alcohol purchased through the club is available for service.
- Should the ECC find that a convener or guest has brought any type of alcohol onto the premises without prior written approval by ECC Management, or allows any minor to consume any alcoholic beverage, the ECC reserves the right to close the bar immediately and/or terminate the function entirely at the convener's expense.
- All attendees of any event must have valid I.D. in their possession or the ECC reserves the right to refuse service.
- Alcoholic shots are prohibited. Double liquor drinks must be approved by the convener prior to the event taking place.
- ECC reserves the right by AGLC laws and regulations to stop the liquor service to any guest that appears intoxicated by alcohol or drugs.
- Guests are welcome to leave their vehicles overnight. Pick-up window next day will depend on ECC opening hours.
- Last call takes place at 12:30am, alcohol sales end at 1:00am, consumption until 2:00am. No exceptions. If any guests are still on the property after 2:00am, convener will be charged an hourly labour fee.
- For the safety and enjoyment of all guests, open containers of alcoholic beverages are not permitted outside the clubhouse.



SETUP, TAKE DOWN, DECOR & SIGNAGE

- The ECC is responsible for all setup and takedown of items that belong to the club, including chairs, tables, linens, cutlery, and bar. The ECC also has in-house Christmas centrepieces available.
- The convener is responsible for supplying and setting up all other decorations unless otherwise arranged prior to event.
- Signage must be of a professional nature and is restricted to certain areas of the clubhouse.
- The use of nails, tacks, staples, tape, confetti is strictly prohibited. A fee may apply for cleaning up any confetti used.
- All candles must be in enclosed containers with the flame at a minimum of 1 inch below the encasement. The Alberta Fire Laws do not permit any open flames.
- All decorations must be free standing and cannot block fire exits, fire alarms, fire extinguishers, and security cameras.
- Rented chairs are permitted, however a \$300 labour fee will be applied for set-up and take-down of rented chairs. Convener is fully responsible for organization of rented chairs and must be coordinated at times which are set and agreed upon with ECC management.
- Dance floor is included in the Ramsey Room & Spike Bar room rental. Dance floor is not available in the 1896 Dining Room.
- If additional room clean-up is needed above and beyond anticipated usage, a minimum clean-up fee of \$100 may apply.
- The convener is responsible for all fines, loss of business, assessments and liability as a result of the above.

AUDIO VISUAL

- Ramsey Room Bookings: Hand held wireless microphones and podium are included in the Ramsey Room rental fee. Our in-house TV system includes one 70 inch TV and two 60 inch TVs that sync up and can be situated to your preference throughout the room. The use of our in-house TV system can be used for an additional \$75.00 per TV.
- 1896 Dining Room Bookings: Portable Bose speaker with bluetooth connection, wireless microphone and aux cable connection is an additional \$50.00 fee. Our in-house TV system includes one 50 inch TV and can be used for an additional \$50.00 charge.
- Spike Bar Bookings: Portable Bose speaker with bluetooth connection, wireless microphone, and aux cable connected is included in the Spike Bar rental fee. Our in-house TV system includes one 75 inch TV and can be used for an additional \$50.00 charge.
- Complimentary WIFI is available in all rooms.

ENTANDEM - SOCAN ROYALTY FEE & RE:SOUND FEE

- The Society of Composers, Authors and Music Publishers of Canada, (SOCAN) has been granted exclusive right by the Government of Canada to collect royalty fees for the use of music in any commercial application.
- The Re:Sound fee is collected for the artists & record companies that perform & produce music.
- Fees will vary depending on room and style of event.
 - Socan - Up to a maximum of \$63.49 + GST
 - Re:Sound - Up to a maximum of \$26.63 + GST
- The ECC is required to charge the above fees to all events and functions, unless otherwise specified on the contract.

ON-SITE REGULATIONS

- All cash bars will require immediate payment for drinks. ECC accepts cash, debit or credit. An ATM is available on site.
- Washrooms are located at the top of the main stairwell, with a wheelchair accessible washroom on the main floor.
- Smoking is prohibited on the Ramsey Room patio, however alcoholic drinks are permitted. Smoking is permitted outside the main front doors, 5 meters from the entrance. Alcohol is not permitted in this area.
- Although cannabis is now legal in Canada, the use of cannabis is strictly prohibited on the ECC property.
- Pets are not permitted on the golf course. Service animals are permitted on site with documentation provided 72 hours before.

PLATED LUNCH MENUS

1

THREE COURSE (ONE SELECTION) LUNCH MENU \$49.00 PER PERSON

FIRST COURSE

**Please pre-select one soup or salad for all guests in advance*

- Baby Field Greens - Sunflower seeds, cranberries, mandarin oranges, feta, julienne carrots, peach chardonnay dressing
- Wild Mushroom Soup
- Roasted Butternut Squash Soup
- Tomato Gin Soup

MAIN COURSE

**Please pre-select one entree for all guests*

- Roasted Turkey - Sage stuffing, savory pan jus
- Pan Seared Certified Organic Salmon Filet - Citrus dill hollandaise

All Entree's are served with potato & vegetable of the day

DESSERT

**Please pre-select one dessert for all guests in advance*

- Death by Chocolate Pate - White chocolate macadamia biscuit, berry coulis, vanilla whipped cream
- Apple Rhubarb Crumble - Vanilla ice cream, dark rum caramel sauce
- Lemon Cream Shortbread - Dark rum caramel sauce, fresh berries
- New York Style Cheesecake - Raspberry compote, ginger brandy snap, vanilla whipped cream

2

THREE COURSE LUNCH MENU \$52.00 PER PERSON

FIRST COURSE

**Please pre-select one soup or salad for all guests in advance*

- Baby Field Greens - Sunflower seeds,cranberries, mandarin oranges, feta, julienne carrots, peach chardonnay dressing
- Wild Mushroom Soup
- Roasted Butternut Squash Soup
- Tomato Gin Soup

MAIN COURSE

**Guests choose their own entree the day of the event*

- Grilled Certified Organic Salmon Filet - Citrus dill hollandaise
- Roasted Chicken Breast - Wild mushroom cream sauce
- Grilled Angus Reserve Sirloin - Red wine jus

All Entree's are served with potato & vegetable of the day

DESSERT

**Please pre-select one dessert for all guests in advance*

- Death by Chocolate Pate - White chocolate macadamia biscuit, berry coulis, vanilla whipped cream
- Apple Rhubarb Crumble - Vanilla ice cream, dark rum caramel sauce
- Lemon Cream Shortbread - Dark rum caramel sauce, fresh berries
- New York Style Cheesecake - Raspberry compote, ginger brandy snap, vanilla whipped cream



BUFFET LUNCH MENU

\$49.00 PER ADULT

Minimum 30 adults

SALADS

Greek Salad with feta cheese
Penne Pasta Salad with vegetables and garlic vinaigrette
Mixed Field Green Salad with house dressing

ENTRÉES

Roast Turkey served with 'savory pan jus'
Pan Seared Certified Organic Chinook Salmon, citrus saffron cream

ACCOMPANIMENTS

Assortment of Rolls with whipped butter
Seasonal Fresh Steamed Vegetables
Buttermilk Chive Mashed Potatoes
Sage Stuffing
Fresh Vegetable Platter with herb ranch dip

DESSERTS

Chef's Selection of Cakes, Tortes, & Pastries
Fresh Seasonal Sliced Fruit
Freshly Brewed Regular and Decaffeinated Coffee, Tea Station

ELEVATE YOUR BUFFET EXPERIENCE

ADDITIONAL ENTREE \$10.00 PER PERSON
CABBAGE ROLLS \$9.00 PER PERSON
PEROGIES \$7.50 PER PERSON
MAC & CHEESE \$7.00 PER PERSON

PLATED DINNER MENUS

1

FOUR COURSE TURKEY DINNER MENU \$65.00 PER PERSON

FIRST COURSE

**Please pre-select one soup for all guests in advance*

- Wild Mushroom Soup
- Roasted Butternut Squash Soup
- Tomato Gin Soup

SECOND COURSE

Baby Field Greens - Toasted sunflower seeds, sundried cranberries, feta, pickled carrots, raspberry honey vinaigrette

MAIN COURSE

Roasted Turkey - Sage stuffing, savory pan jus, buttermilk chive mashed potatoes, savory pan jus

DESSERT

**Please pre-select one dessert for all guests in advance*

- Death by Chocolate Pate - White chocolate macadamia biscuit, berry coulis, vanilla whipped cream
- Spiced Peach Crumble - Vanilla ice cream, dark rum caramel sauce
- Lemon Cream Shortbread - Dark rum caramel sauce, fresh berries
- New York Style Cheesecake - Raspberry compote, ginger brandy snap, vanilla whipped cream

2

THREE COURSE DINNER MENU \$64.00 PER PERSON

FIRST COURSE

**Please pre-select one soup or salad for all guests in advance*

- Baby Field Greens - Toasted sunflower seeds, sundried cranberries, feta, pickled carrots, peach chardonnay dressing
- Wild Mushroom Soup
- Roasted Butternut Squash Soup
- Tomato Gin Soup

MAIN COURSE

**Guests choose their own entree the day of the event*

- Grilled Certified Organic Salmon Filet - Citrus dill hollandaise
- Roasted Chicken Breast - Wild mushroom cream sauce
- Grilled Angus Reserve Striploin - Red wine jus

All Entree's are served with potato & vegetable of the day

DESSERT

**Please pre-select one dessert for all guests in advance*

- Death by Chocolate Pate - White chocolate macadamia biscuit, berry coulis, vanilla whipped cream
- Apple Rhubarb Crumble - Vanilla ice cream, dark rum caramel sauce
- Lemon Cream Shortbread - Dark rum caramel sauce, fresh berries
- New York Style Cheesecake - Raspberry compote, ginger brandy snap, vanilla whipped cream

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FOUR COURSE DINNER MENU \$67.00 PER PERSON

FIRST COURSE

**Please pre-select one soup for all guests in advance*

- Wild Mushroom Soup
- Roasted Butternut Squash Soup
- Tomato Gin Soup

SECOND COURSE

Baby Field Greens - Toasted sunflower seeds, sundried cranberries, feta, pickled carrots, peach chardonnay dressing

MAIN COURSE

**Guests choose their own entree the day of the event*

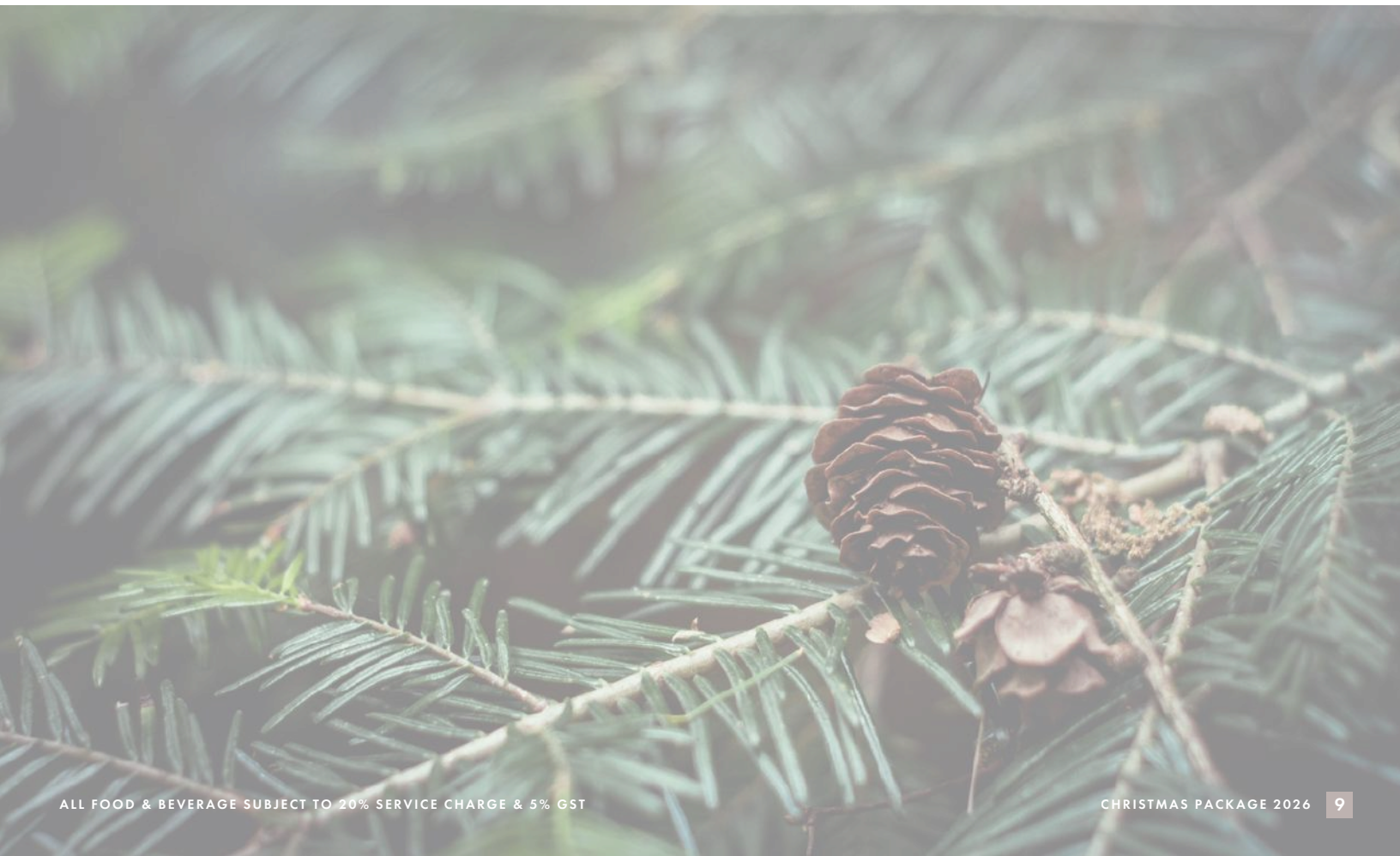
- Grilled Certified Organic Salmon Filet - Citrus dill hollandaise
- Roasted Chicken Breast - Wild mushroom cream sauce
- Grilled Angus Reserve Striploin - Red wine jus

All Entree's are served with potato & vegetable of the day

DESSERT

**Please pre-select one dessert for all guests in advance*

- Death by Chocolate Pate - White chocolate macadamia biscuit, berry coulis, vanilla whipped cream
- Apple Rhubarb Crumble - Vanilla ice cream, dark rum caramel sauce
- Lemon Cream Shortbread - Dark rum caramel sauce, fresh berries
- New York Style Cheesecake - Raspberry compote, ginger brandy snap, vanilla whipped cream



BUFFET DINNER MENU

\$66.00 PER ADULT

Minimum 30 adults

SALADS

- Greek Salad with feta cheese
- Penne Pasta Salad with vegetables and garlic vinaigrette
- Mixed Field Green Salad with house dressing
- Traditional Caesar Salad with creamy garlic dressing

ENTRÉES

- Roast Turkey served with 'savory pan jus'
- Carved Roast Baron of Alberta Beef served with 'au jus' & condiments

ACCOMPANIMENTS

- Assortment of Rolls with whipped butter
- Seasonal Fresh Steamed Vegetables
- Buttermilk Chive Mashed Potatoes
- Sage Stuffing
- Mac & Cheese
- Fresh Vegetable Platter with herb ranch dip

DESSERTS

- Chef's Selection of Cakes, Tortes, & Pastries
- Fresh Seasonal Sliced Fruit
- Freshly Brewed Regular and Decaffeinated Coffee, Tea Station

ELEVATE YOUR BUFFET EXPERIENCE

- SUBSTITUTE PRIME RIB \$15.00 PER PERSON
- ADDITIONAL ENTREE \$10.00 PER PERSON
- CABBAGE ROLLS \$9.00 PER PERSON
- PEROGIES \$7.50 PER PERSON

SPECIAL DIETARY OPTIONS

Special menu items for dietary restrictions such as gluten free, vegetarian, or vegan are always available as long as they are arranged at least 72 hours in advance of the event. They will be charged at the same price as the chosen menu. Any dietary restrictions or allergies provided after the 72 hours advance notice will be accommodated to the best of the ECC's ability but cannot be guaranteed.

COCKTAIL RECEPTION SELECTIONS

All personalized reception selections can be either stationed or passed, depending on your preference.

Selection of One Item \$12.00 per person (2-3 pieces ea.)

Selection of Two Items \$16.00 per person (3-5 pieces ea.)

Selection of Three Items \$20.00 per person (4-6 pieces ea.)

Selection of Four Items \$22.00 per person (6-7 pieces ea.)

COLD SELECTIONS

- Smoked Salmon Bruschetta - On crostini
- Devilled Egg - Shrimp garnish
- Caprese Skewer - Bocconcini, prosciutto, fresh basil & drizzled with a balsamic reduction

HOT SELECTIONS

- Angus Beef Meatballs - Whiskey BBQ glaze
- Tempura Chicken Lollipops - Sweet chili glaze
- Deep Fried Perogies - Sour cream
- Grilled Beef Satays - Honey garlic glaze
- Vietnamese Pork Spring Rolls - Sweet chili glaze
- Vegetarian Spring Rolls - Sweet chili glaze
- Warm Brie Pita Canape - Fruit chutney
- Assorted Flatbreads such as three cheese, steak & mushroom, roasted vegetable & feta, or cajun chicken

INTERACTIVE FOOD STATIONS

All action stations will be accompanied with experienced staff who will prepare and serve the food at your guests' request.

CARVED BARON OF ALBERTA BEEF \$19.00 PER PERSON

Minimum 35 guests. Served with fresh, sliced mini buns & select condiments

INDIVIDUAL PLATTERS

CRUDITÉ PLATTER \$90.00

Crisp, raw vegetables with herb ranch dip. Serves 30.

DOMESTIC & IMPORTED CHEESE PLATTER \$160.00

Fruit garnish & crackers. Serves 30.

SEASONAL FRESH FRUIT PLATTER \$130.00

Selection of sliced fruits. Serves 30.

CHOCOLATE COVERED STRAWBERRIES \$120.00 PER 60 PIECES

ASSORTED COOKIES \$30.00 PER DOZEN

ASSORTED DESSERT SQUARES \$30.00 PER DOZEN



THE BAR

BAR OPTIONS

HOST BAR

Convenor pays for all beverage services and is invoiced on a per drink basis. Tax & gratuity is calculated on the final event invoice.

- Basic Highball \$8.00
- Domestic Beer \$8.00
- House Wine Glass \$9.50
- Soft Drinks \$3.25

FULL CASH BAR

Guests purchase all drinks. Tax and service charge included in the price.

- Basic Highball \$9.50
- Domestic Beer \$9.50
- House Wine Glass \$11.00
- Soft Drinks \$3.75

COMPLIMENTED CASH BAR

\$2.00 BAR, \$3.00 BAR, \$4.00 BAR, \$5.00 BAR

Guest purchases drinks at the cost arranged by the convenor. Convenor pays for the remainder of all beverage services. Convenor is also responsible for paying the tax & gratuity of the full cost of the drink, which will be calculated on the final event invoice.

- Basic Highball \$8.00
- Domestic Beer \$8.00
- House Wine Glass \$9.50
- Soft Drinks \$3.25

WINE CORKAGE

Corkage wine is permitted at the discretion of Food & Beverage Management and requires prior approval. A fee of \$25.00 per 750ml bottle will be charged on any outside wine being brought onto the property and opened during the event. Only commercially manufactured, sealed bottles of wine are allowed.

BAR SPEND

A bartender will be provided at \$50.00 per hour for a minimum of 3 hours. In the event the bar sales exceed \$500.00 prior to gratuity & tax, the bartender fee will be waived.

For a Full Cash Bar or Complimented Cash Bar, a ticket seller will be provided at \$20.00 per hour for a minimum of 3 hours. In the event the bar sales exceed \$500.00 prior to gratuity & tax, the ticket seller fee will be waived. If the event has less than 30 guests, the ticket seller will not be required.

BEVERAGE SELECTIONS

DOMESTIC SPIRITS

Northern Keep Vodka, Beefeater Gin, Bacardi Rum (white & dark), Forty Creek Rye, Whyte & MacKay Scotch, Captain Morgan Spiced Rum, Hornitos Tequila

DOMESTIC BEER

Alleycat Hazy Pale Ale, Budweiser, Cracked Canoe, Kokanne, Micholob Ultra, Sleeman's Honey Brown, Coors Lite, Last Best IPA, Moosehead Radler, Whistler Brewing Co Gluten Free, Heinekin 0.0 Non-Alcoholic

SOFT DRINKS

Coke, Diet Coke, Gingerale, Sprite, Cranberry, Orange, Soda Water, Tonic Water

WINE SELECTIONS

For Host & Complimented Cash Bars, please select one red & one white wine.
Tax & Gratuity are calculated on the final event invoice.
For Full Cash Bars, ECC will choose a selection of wines.

WHITE

Spinelli Pinot Grigio - Abruzzo, Italy \$40.00
Te Henga Sauvignon Blanc - Marlborough, New Zealand \$40.00
Quatre Tours Esprit Suds - Provence, France \$44.00
Wente "Morning Fog" Chardonnay - Livermore Valley, California \$46.00
Misty Cove Sauvignon Blanc - Marlborough, New Zealand \$46.00

RED

Spinelli Cabernet Sauvignon - Abruzzo, Italy \$40.00
Spinelli Sangiovese - Abruzzo, Italy \$40.00
Bleasdale Bremerview Shiraz - Longhorn, Australia \$44.00
Tread Softly Pinot Noir - South Australia \$44.00
Imagery Cabernet Sauvignon - California \$46.00

SPARKLING

De Bernard Cuvee Prestige - Veneto, Italy \$40.00
Fre Non-Alcoholic Sparkling - Veneto, Italy \$40.00

OTHER BEVERAGES

COFFEE/TEA

Regular or Decaf Coffee Urn (50 cups) \$100.00
Regular or Decaf Coffee Carafe (10 cups) \$35.00
Assorted Tea Selection (10 cups) \$30.00

SODA/JUICE

Bottled Water \$4.00
Bottled Juice \$4.00
Can of Pop \$3.50





For all event inquiries, please contact:
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