



MEMBERS ONLY

2026 Event 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 Events 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

2026 Events

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*your style.
your vision.*



RENTAL RATES & CAPACITIES

	ROOM RENTAL RATE	CAPACITY	ROOM DIMENSIONS	PATIO ACCESS
RAMSEY ROOM	\$850	150 Seated 200 Standing	90' Long 28' Wide 10' High	Yes <i>Set with patio furniture</i>
1896 DINING ROOM	\$550	50 Seated 70 Standing	45' Long 25' Wide 10' High	N/A
JAMISON BOARD ROOM	\$300	8 Seated	19' Long 15' Wide 7' High	N/A

TERMS & CONDITIONS

EVENT RESERVATIONS & CANCELLATIONS

- All event bookings require the room rental fee 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 1 week notice - 50% estimated event revenue; 2 weeks notice - loss of deposit. If the booking is cancelled prior to 2 weeks 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 is forfeited.
- The ECC can accommodate bookings in the Ramsey Room between May - December. Bookings in the 1896 Dining Room & Jamison can be accommodated year round.
- All food and beverage services are subject to a 20% service charge, all services for the event are subject to 5% GST.

PAYMENTS

- 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.
- The ECC accepts cash, e-transfer, debit, Visa, Mastercard, or certified cheques. Amex payments are subject to 3% credit card fee.
- 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.

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, 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, product, and liquor license, 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 fee.
- For the safety and enjoyment of all guests, open containers of alcoholic beverages are not permitted outside the clubhouse.

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.



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 convener is responsible for supplying and setting up all decorations unless otherwise arranged prior to event. The convener is responsible for tearing down any decor brought in the night of the event.
- Anything left on the premises for more than one week will be donated to charity or disposed of properly.
- Signage must be of a professional nature and is restricted to certain areas of the clubhouse.
- The use of nails, tacks, staples, tape, confetti, and plastic flower petals is strictly prohibited. A fee may apply for cleaning up any confetti or plastic flower petals used.
- If additional room clean-up is needed above and beyond anticipated usage, a minimum clean-up fee of \$200 may apply.
- All candles must be in enclosed containers with the flame at a minimum of 1 inch below the encasement. No open candle sticks are permitted. 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 \$150 set up and \$150 take down labour fee will be applied for 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 room rental and setup in the bar corner. Dance floor is movable to other areas of the room for an additional \$50. Dancefloor is not available in the 1896 Dining Room.
- The convener is responsible for all fines, loss of business, assessments and liability as a result of the above.

INCLUDED IN RAMSEY ROOM RENTAL

Round & Long Tables
Grey Banquet Chairs
White or Black Linens
White, Black, or Grey Napkins
Cutlery
Glassware
Wireless Microphone & Podium
Table Wine Service
Cake Cutting
Full Room Setup of ECC Items
Dance Floor
** Fee applies if you request dance floor
moved to another location in the room*
Event Staff
Event Planning & Consultation
Free Parking

INCLUDED IN 1896 DINING ROOM RENTAL

Square Tables
**Can be moved together
to create long tables*
Black Dining Chairs
White or Black Linens
White, Black, or Grey Napkins
Cutlery
Glassware
Podium Upon Request
Table Wine Service
Cake Cutting
Full Room Setup of ECC Items
Event Staff
Event Planning & Consultation
Free Parking



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 charge 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.
- Complimentary WIFI is available in all rooms.

ON-SITE REGULATIONS

- Pictures are permitted within the Ramsey Room, Ramsey Room Patio and the pergola located off to the left of the parking lot.
- **Pictures on the golf course, bridge and road are prohibited and will be strictly enforced.**
- 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.
- Loud music and dancing will not be accommodated in the 1896 Dining Room.
- Pets are not permitted on the golf course. Service animals are permitted on site with documentation provided 72 hours before.

ADDITIONAL RENTAL

PATIO TENT WITH STRING LIGHTS
\$1200

30' X 20'
SET-UP & TAKE-DOWN INCLUDED



Ramsey Room

Our Ramsey Room comfortably accommodates up to 150 guests with a beautiful panoramic view of the North Saskatchewan River seen through our floor to ceiling windows. Adjacent to the Ramsey Room, the Ramsey Patio is situated just off the 3rd tee of our 18 hole golf course, overlooking the downtown skyline. Working closely with our team, you will be able to design your perfect event featuring an indoor and outdoor atmosphere.





1896 Dining Room

The 1896 Dining Room is an elegant dining space on the second floor of the clubhouse. With floor to ceiling windows, the elevated view of the downtown skyline and river valley will surely impress your guests.

The 1896 Dining Room can also be used for a multitude of occasions ranging from wedding rehearsal dinners, business meetings, personalized dinners, baby & wedding showers or other celebrations.



The Menu



1

THREE COURSE MENU \$65.00 PER PERSON

FIRST COURSE

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

- Crisp Romaine Salad - cherry tomatoes, cucumbers, julienne carrots, cheddar, buttermilk ranch dressing
- Wild Mushroom Soup
- Roasted Butternut Squash Soup
- Tomato Gin Soup

MAIN COURSE

**Individual guest choice, night 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*

- 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

ELEVATE
YOUR DINNER EXPERIENCE

SUBSTITUTE
ANGUS RESERVE STRIPLOIN FOR
BEEF TENDERLOIN
FOR AN ADDITIONAL
\$16.00 PER ORDER



2

FOUR COURSE MENU \$68.00 PER PERSON

FIRST COURSE

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

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

SECOND COURSE

Baby Field Greens - Sunflower seeds, mandarin oranges, feta, julienne carrots, cranberries, peach chardonnay dressing

MAIN COURSE

**Individual guest choice, night 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*

- 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

3

ENHANCED CUSTOM MENU

The ECC culinary team would be happy to customize a menu based on your preferences. Please inquire for more details.

ELEVATE YOUR DINNER EXPERIENCE

Considering adding another course to your menu? See additional course options below:

CHORIZO WILD MUSHROOM ARANCINI - Herb marinara sauce, parmesan crisp \$13.00 per person

PRAWN COCKTAIL - Wasabi cocktail sauce \$15.00 per person

PAN SEARED CRAB CAKE - Basil cream, pico de gallo \$16.00 per person

CHILDREN'S PLATED DINNER MENU \$25.00 PER CHILD

FIRST COURSE

Fresh Vegetables - ranch dressing

MAIN COURSE

**Individual guest choice, night of the event*

- Grilled Cheese - house cut fries & ketchup
- Pasta & Tomato Sauce - parmesan cheese, garlic toast
- Chicken Fingers - house cut fries, ketchup & plum sauce

DESSERT

Vanilla Ice Cream - chocolate sauce

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.

All plated dinners include a self-serve coffee & tea station.

All plated dinner menus offer a choice of entree for each guest the night of the event by providing a menu at each seat.

All menu prices are subject to 20% service charge & 5% GST.





4

GRAND DINNER BUFFET MENU \$67.00 PER ADULT | \$32.00 PER CHILD

Minimum 50 adults

SALADS

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

ENTRÉES

**Please pre-select 2 entree options for your buffet*

- Carved Roast Baron of Alberta Beef, served with au jus & condiments
- Filet of Organic Chinook Salmon with lemon herb cream sauce
- Herb Roasted Chicken Breast with wild mushroom cream sauce

ACCOMPANIMENTS

- Assortment of Rolls with whipped butter
- Seasonal Fresh Steamed Vegetables
- Sour Cream & Chive Mashed Potatoes OR Herb Roasted Potatoes
- Mac & Cheese

DESSERTS

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

Children price for ages 4 - 12, children ages 3 & under no charge

All menu prices are subject to 20% service charge & 5% GST

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

ROASTED VEGETABLE RATATOUILLE WITH TOFU

\$10.00 PER PERSON (VEGAN OPTION)

5

TASTE OF ITALY DINNER BUFFET \$55.00 PER PERSON | \$25.00 PER CHILD

Minimum 30 adults

PASTA

**Please pre-select 2 pasta options for your buffet*

- Seafood Penne Rigate with wild mushroom citrus cream
- Chicken Penne with roasted vegetable rose sauce
- Three Cheese Tortellini with alfredo cream sauce
- Meat Lasagna
- Vegetarian Lasagna

ACCOMPANIMENTS

Assortment of rolls with whipped butter
 Mixed Field Green Salad with house dressing
 Traditional Caesar Salad with creamy garlic dressing, shaved parmesan
 Tomato & Bocconcini Salad with balsamic glaze, fresh basil
 Grilled Vegetable Antipasto Platter
 Chef's Selection of Cakes, Tortes, & Dessert Squares
 Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas

6

MEXICAN DINNER BUFFET \$55.00 PER PERSON | \$25.00 PER CHILD

Minimum 30 adults

BUILD YOUR OWN TACOS

Pulled BBQ Pork
 Taco Beef
 Cajun Chicken

ACCOMPANIMENTS

Black Bean Roasted Vegetable Chili
 Crisp Tortilla Romaine Salad
 Traditional Caesar Salad with creamy garlic dressing, shaved parmesan
 Vegetable Medley
 Mexican Rice Pilaf
 Fixings - Cheddar cheese, lettuce, tomatoes, onions, salsa, sour cream, guacamole
 Chef's Selection of Cakes, Tortes, & Dessert Squares
 Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas





7 BURGER BAR DINNER BUFFET \$55.00 PER PERSON | \$25.00 PER CHILD

Minimum 30 adults

BUILD YOUR OWN BURGER

Angus Beef

Chicken

Vegetarian

ACCOMPANIMENTS

Regular & Skinny French Fries

Mixed Field Green Salad with house dressing

Traditional Caesar Salad with creamy garlic dressing, shaved parmesan

Coleslaw Salad

Condiments - Ketchup, mustard, mayonnaise, lettuce, onions, tomatoes, cheese, pickles

Chef's Selection of Cakes, Tortes, & Assorted Dessert Squares

Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas

Personalized 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, cucumber, olives, 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

SAUTE PASTA STATION \$14.00 PER PERSON

Selection of pastas and sauces, cooked to your guests request



Reception Stations

STATION OPTIONS

BUILD YOUR OWN POUTINE BAR \$22.00 PER PERSON

Yukon gold french fries, shoestring french fries, creole chicken, pulled pork, taco beef, cheese curds, gravy, assorted condiments

BUILD YOUR OWN TACO BAR \$29.00 PER PERSON

Hard & soft taco shells, pulled BBQ pork, taco beef, cajun chicken, guacamole black bean roasted vegetable chili, crispy corn tortilla chips, assorted condiments

BUILD YOUR OWN BUNWICH \$190.00 PER DELI PLATTER

Selection of deli meats with assorted buns, cheese, and condiments. Each platter serves approx. 30 guests.

ASSORTED FLATBREADS \$24.00 PER FLATBREAD

Selection of pizza on fresh house made flatbread dough.

Includes three cheese, steak & mushroom, roasted vegetable & feta, cajun chicken

LATE NIGHT PUB \$25.00 PER PERSON

BBQ meatballs, deep fried perogies, vietnamese pork spring rolls, cajun potato chips with dill raita, crudite platter

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.

CHEF'S SELECTION OF CURED MEATS \$180.00

Selection of meats & assorted 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

ASSORTED PASTERIES \$30.00 PER DOZEN

Lunch Menus



1

PLATED LUNCH MENU \$40.00 PER PERSON

FIRST COURSE

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

- Crisp Romaine Salad - Cherry tomatoes, cucumbers, julienne carrots, cheddar, buttermilk ranch dressing
- Baby Field Greens - Sunflower seeds, mandarin oranges, feta, julienne carrots, sundried cranberries, peach chardonnay dressing
- Wild Mushroom Soup
- Roasted Butternut Squash Soup
- Tomato Gin Soup

MAIN COURSE

**Individual guest choice, 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 - FOR AN ADDITIONAL \$9.00 PER PERSON

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

- 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

Lunch menus are only offered at peak lunch hours. This menu cannot be substituted for dinner.

Our plated lunch menu offers a choice of entree for each guest the day of the event by providing a menu at each seat.

All menu prices are subject to 20% service charge & 5% GST.



2

SOUP & SANDWICH BUFFET \$33.00 PER PERSON

Minimum 25 adults

SANDWICHES

A selection of freshly made sandwiches on an assortment of breads, wraps, & croissants (Dry aged roast beef, smoked turkey, tuna salad, black forest ham, vegetarian, egg salad)

ACCOMPANIMENTS

Chef's Soup of the Day
Mixed Field Green Salad with house dressing
Vegetable Platter with ranch dressing
Assorted Dessert Squares
Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas

3

TASTE OF ITALY LUNCH BUFFET \$36.00 PER PERSON

Minimum 30 adults

PASTA

**Please pre-select 2 pasta options for your buffet*

- Seafood Penne Rigate with wild mushroom citrus cream
- Chicken Penne with roasted vegetable rose sauce
- Three Cheese Tortellini with alfredo cream sauce
- Meat Lasagna
- Vegetarian Lasagna

ACCOMPANIMENTS

Baked bread & butter
Traditional Caesar Salad with creamy garlic dressing, shaved parmesan
Grilled Vegetable Antipasto Platter
Tomato & Bocconcini Salad with balsamic glaze, fresh basil
Assorted Dessert Squares
Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas

Lunch menu pricing is only offered at peak lunch hours. This menu pricing cannot be substituted for dinner.

4

ASIAN LUNCH BUFFET \$36.00 PER PERSON

Minimum 30 adults

ENTREE'S

Spicy Ginger Beef Saute
Lemon Ginger Glazed Chicken Breast

ACCOMPANIMENTS

Fried Rice
Vegetable Medley
Oriental Rice Vermicelli Salad
Wonton Soup with pork wontons, garden vegetables, chicken broth
Assorted Dessert Squares
Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas

5

MEXICAN LUNCH BUFFET \$36.00 PER PERSON

Minimum 30 adults

BUILD YOUR OWN TACOS

Pulled BBQ Pork
Taco Beef
Cajun Chicken

ACCOMPANIMENTS

Black Bean Roasted Vegetable Chili
Crisp Tortilla Romaine Salad
Vegetable Medley
Rice Pilaf
Fixings - Cheddar cheese, lettuce, tomatoes, onions, salsa, sour cream, guacamole
Assorted Dessert Squares
Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas

6

BURGER BAR LUNCH BUFFET \$36.00 PER PERSON

Minimum 30 adults

BUILD YOUR OWN BURGER

Angus Beef
Chicken
Vegetarian

ACCOMPANIMENTS

Cajun Potato Crisps
Garden Salad with house dressing
Traditional Caesar Salad with creamy garlic dressing, shaved parmesan
Condiments - Ketchup, mustard, mayonnaise, lettuce, onions, tomatoes, cheese, pickles
Assorted Dessert Squares
Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas

Lunch menu pricing is only offered at peak lunch hours. This menu pricing cannot be substituted for dinner.



Breakfast Menus

1

CONTINENTAL BREAKFAST BUFFET \$25.00 PER PERSON

Minimum 25 adults

INDIVIDUAL ITEMS

Sliced Seasonal Fresh Fruit Platter

Individual Berry Yogurt

Assortment of Freshly Baked Pastries, Croissants, Danishes, Muffins, Fruit Crullers, and Banana Bread

Freshly Brewed Regular, Decaffeinated Coffee & Herbal Teas

2

ECC HOT BREAKFAST BUFFET \$33.00 PER PERSON

Minimum 25 adults

HOT ITEMS

Scrambled Eggs with fresh herbs

Smoked Bacon

Breakfast Sausage

Home Fried Potatoes with peppers & onions

ACCOMPANIMENTS

Sliced Seasonal Fresh Fruit

Individual Berry Yogurt

Assortment of Freshly Baked Pastries, Croissants, Danishes, Muffins, Fruit Crullers, and Banana Bread

Freshly Brewed Regular, Decaffeinated Coffee & Herbal Teas

ELEVATE YOUR BREAKFAST EXPERIENCE

PANCAKES \$3.00 PER PERSON

HARD BOILED EGGS \$3.00 PER PERSON

GRANOLA WITH MAPLE YOGURT \$5.00 PER PERSON

EGGS BENEDICT \$9.00 PER PERSON



The Bar

The Edmonton Country Club provides complete catering services, including bartenders, therefore only alcohol purchased through the club is available for service.

BAR OPTIONS

HOST BAR

Convener 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

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 \$50.00 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.

COMPLIMENTED CASH BAR

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

Guest purchases drinks at the cost arranged by the convener. Convener pays for the remainder of all beverage services. Convener 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.

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, Clamato, Soda, 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 \$3.75





Personal Touch

The Edmonton Country Club has a variety of in-house decor items to elevate your guests experience.

CHARGER PLATES

Offering two different styles, choose between a classic gold acrylic charger plate or a round webbed gold placemat. Always an elegant touch to each place setting. \$2.00 per person.

ELECTRIC CANDLE VOTIVES

Add that perfect sparkle to your centrepieces. 60 in Stock. Included in room rental.

PERSONALIZED MENUS

Let us design a personalized menu that suits your tastes and your decor. Prices Vary.

CAKE STAND & SERVING SET

Perfect for any style of wedding, this simple white porcelain cake stand and gold serving set looks great with any celebratory dessert. \$30.00 for the set.

CLASSIC BLACK EASELS

Our two black easels are great for a seating chart or welcome sign. Included in room rental.



Preferred Vendor List



DJ/ PHOTOBOOTH SERVICES

DJ Kwake

www.djkwake.com
djkwake@djkwake.com

Happy Wife Happy Life

www.happylifeent.ca
info@happylifeent.ca

Inception Photobooth

www.inceptionphotobooth.com
johntsenekos@gmail.com

LIVE MUSIC

The Barkells (Dance Party Band)

www.thebarkells.com

Jeff Ramsey (Guitarist)

www.jefframsey.ca

FLORISTS

Fabloomosity

www.fabloomosity.com
info@fabloomosity.com

Cory Christopher

www.corychristopher.ca
design@corychristopher.ca

Twin Flower Studio

ww.twinflowerstudio.com
twinflower.yeg@gmail.com

PHOTOGRAPHERS

Seanna Leaf Photography

www.seannaleafphotography.com
seannaleafphotography@gmail.com

Jade Lavallee Photography

www.jadelavalleephoto.com
info@jadelavalleephoto.com

Janine Rose Photography

www.janinerosephoto.com
janine@janinerosephoto.com

Songbird Photography

www.songbirdphoto.ca
hello@songbirdphoto.ca

Ivy Elle Photography

www.ivyellephoto.com
ivyellephoto@gmail.com

Karly Ford Photography

www.karlyfordphoto.com
karly@karlyfordphoto.com

G&M Sawyer Photography

www.gmsawyerphoto.com
hello@gmsawyerphoto.com

DECOR RENTALS

River City Events *Receive 10% discount

www.rivercityevents.com

Infinite Rentals

www.infiniteeventservices.com
info@infiniteeventservices.com

EVENT PLANNERS

Jennifer Bergman Weddings

www.jenniferbergmanweddings.com
info@jenniferbergmanweddings.com

Joy by Joelle

www.joybyjoelle.com
joelle@joybyjoelle.com

Cocktails & Details

www.cocktailsanddetails.ca
jenna@cocktailsanddetails.ca

SWEETS

The Art of Cake

www.theartofcake.ca

Wild Rose Cakes

www.wildrosecakes.com



For all event inquiries, please contact:
Melissa Matters
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780-487-1150

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