



2027 Wedding 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 Wedding 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

2027 Weddings

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your style.
your vision.
your day.



RENTAL RATES & CAPACITIES

	RECEPTION RENTAL RATE	CEREMONY RENTAL RATE	CAPACITY	ROOM DIMENSIONS	PATIO ACCESS
RAMSEY ROOM	\$3000	\$1500	150 <i>Including Dance floor</i>	90' Long 28' Wide 10' High	Yes <i>Set with patio furniture</i>

TERMS & CONDITIONS

EVENT RESERVATIONS & CANCELLATIONS

- Wedding reception bookings require the reception room rental fee as a non-refundable confirmation deposit. Room is confirmed once we have received the deposit in FULL.
- In the event of a cancellation, penalties are as follows: less than 72 hours notice - 100% of cost estimate; 72 hours to 3 weeks notice - 50% of cost estimate; more than 3 weeks notice deposit is forfeited.
- The ECC can accommodate weddings in the Ramsey Room between May - October.
- Ramsey Room bookings in the high demand months of June, July, August & September must have a minimum guest count of 100 guests, or a minimum spend of \$10,000 in Food & Beverage, excluding tax, gratuity, room rental and other booking services. May & October are exempt from this clause.
- All food and beverage services are subject to a 20% service charge, all services for the event are subject to 5% GST.

PAYMENTS

- Upon confirmation of your menu selection, a full cost estimate will be issued. All wedding reception cost estimates must be paid 21 days prior to the event taking place. This is just an estimate as it is difficult to predict the food & beverage consumption the night of.
- After the event has concluded, we will issue a final invoice which will reflect the remaining payable balance owed. If the ECC cost estimate was over the final total, we will refund the balance.
- 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% service 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.
- ECC does not host classical menu tastings. A reservation can be made in our 1896 Dining Room where you can order off of our restaurant menu, and experience our style of cuisine. Tab will be at the customer's expense.
- 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, 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 labour 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.

INCLUDED IN RECEPTION ROOM RENTAL

Round & Long Tables

Grey Banquet Chairs

**Not available for outdoor ceremonies*

White or Black Linens

White, Black, or Grey Napkins

Cutlery

Glassware

Audio Visual Equipment

Table Wine Service

Cake Cutting

Full Room Setup of ECC Items

Take Down of all items

**With the exception of rented chairs*

Dancefloor

**Fee applies if you request dancefloor moved to another location in the room*

Event Staff

Event Planning & Consultation

Free Parking

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.
- ECC will take down decorations at the end of the event, which can be picked up the following day.
- The ECC will store decorations (except gifts and enclosed envelopes) for a maximum of one week. 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.
- All candles must be in enclosed containers with the flame at a minimum of 1 inch below the encasement. No open candle sticks. 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.
- Reception rented chairs are permitted, however a \$150 set-up & \$150 take-down labour fee will be applied for reception 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 rental and setup in the bar corner. Dance floor is movable to other areas of the room for an additional \$50.
- If additional room clean-up is needed above and beyond anticipated usage, a minimum clean-up fee of \$200 may apply. This also applies to outside vendor clean-up.
- The convener is responsible for all fines, loss of business, assessments and liability as a result of the above.

AUDIO VISUAL

- AV including hand-held wireless microphones, podium, and TVs are included in the Ramsey Room rental fee. Portable bose speaker with microphone and aux cable connection is also included and available in all rooms.
- Our in-house TV system includes one 70 inch TV and two 60 inch TVs that can be situated to your preference throughout the room.
- 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 strictly prohibited. This applies to both bridal party AND guests, 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.
- Pets are not permitted on the golf course. Service animals are permitted on site with documentation provided 72 hours before.

WEDDING CEREMONIES

The Edmonton Country Club offers an opportunity for you and your guests to enjoy an elegant outdoor ceremony overlooking the gorgeous Edmonton river valley.

- Ceremonies will only be accommodated with the booking of a reception.
- All ceremonies must be held outdoors on the patio unless weather dictates otherwise.
- Ramsey Room Patio can fit up to 120 chairs for a ceremony. Standing room is accommodated at the back of the patio for additional guests.
- Guests can start arriving after 4:00pm, ceremony can start anytime after 4:30pm.
- Reception must start immediately following the ceremony to ensure continuous flow of the program.
- Convener is fully responsible for supplying and setting up any archway, arbour, alter, or ceremony decor, and must be taken down the night of the event.
- The ceremony fee includes ceremony chairs. If the convener prefers to externally rent chairs from an outside company, delivery and pick-up must be coordinated at times which are set and agreed upon with ECC Management. Setup fee of \$150, tear down fee of \$150 may apply.
- One hour ceremony rehearsal is included and will be accommodated prior to wedding day. Rehearsal must be coordinated around other event bookings.
- 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 strictly prohibited. This applies to both bridal party AND guests, and will be strictly enforced. All event guests (including the bride and groom) are prohibited from wandering the ECC property at any point of the evening.**

INCLUDED IN CEREMONY PATIO RENTAL

White Ceremony Chairs

** See picture below*

Signing Table with White Linen
Portable Speaker for Microphone
Portable Speaker for Music

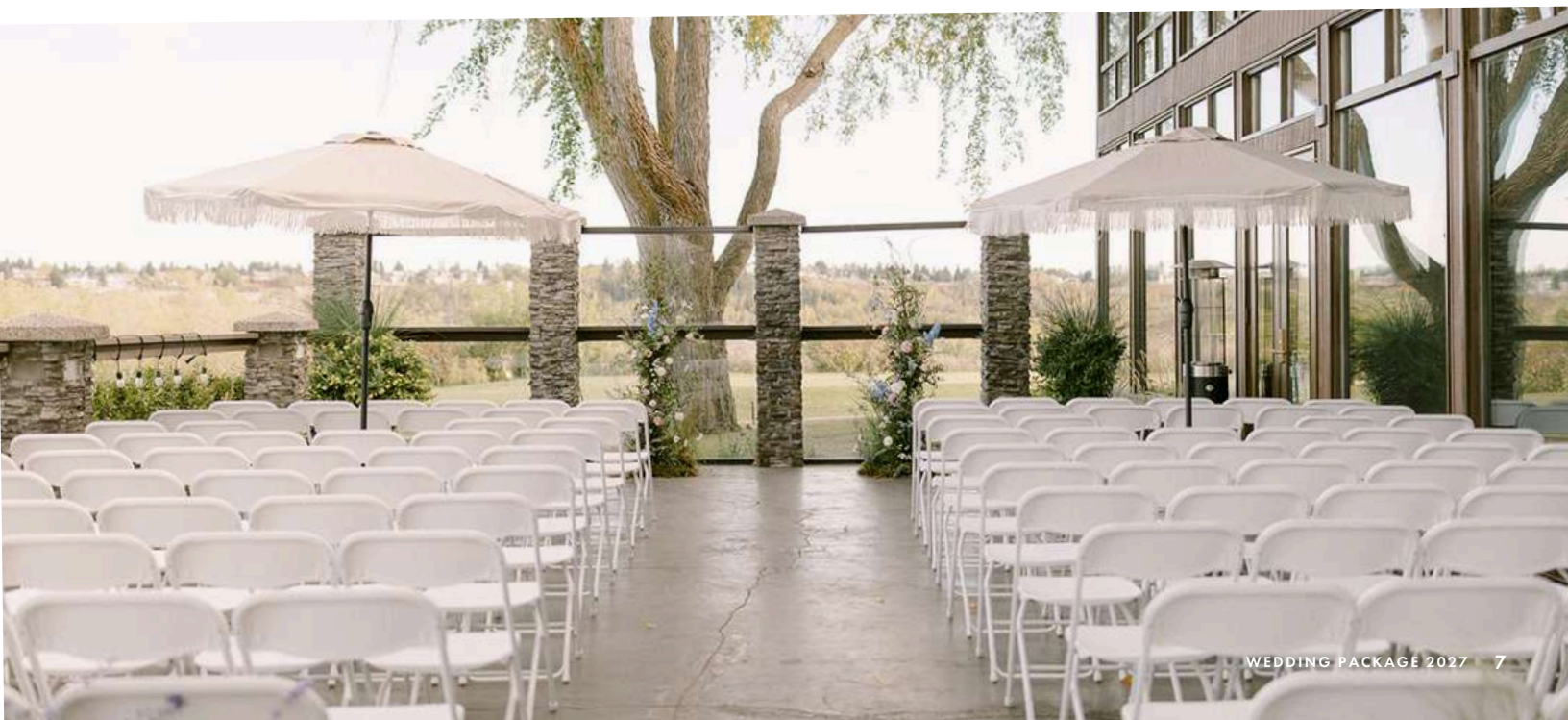
One Hour Rehearsal

** Coordinated around other
event bookings*

Flip to Patio Furniture Afterwards

ADDITIONAL RENTAL

Tent Rental \$1200
with String Lights
(Setup & take down included)
30' Long x 20' Wide





Ramsey Room

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





Discover the perfect blend of elegance and nature for your dream outdoor wedding at our picturesque patio nestled within a serene golf course setting. Say 'I do' amidst lush greenery, framed by stunning views, creating unforgettable moments against a backdrop of natural beauty. Our meticulously curated outdoor space offers the ideal ambiance to celebrate your love in style.

Ramsey Patio





The Menu

PLATED DINNER SERVICE



1

THREE COURSE MENU \$66.00 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
- Orange Citrus Cream Cake- 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 \$69.00 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, dried 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
- Orange Citrus Cream Cake - 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 DINNER BUFFET MENU \$68.00 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

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)



Personalized Reception Selections

Start the evening off right with personalized hors d'oeuvres. All personalized reception selections can be either stationed or passed, depending on your preference.

- Selection of One Item \$13.00 per person (2-3 pieces ea.)
- Selection of Two Items \$17.00 per person (3-5 pieces ea.)
- Selection of Three Items \$21.00 per person (4-6 pieces ea.)
- Selection of Four Items \$23.00 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



Late Lunch Selections

The below selections are available for a late lunch menu. If you had a different idea in mind, the ECC culinary team would be happy to customize a menu based on your preferences. Please inquire for details.

Late lunch is served at 10:00pm unless otherwise specified. Platters serve approximately 30 guests unless otherwise noted.

Late lunch menu cannot be substituted for a dinner menu. No exceptions.

STATION OPTIONS

BUILD YOUR OWN POUTINE BAR \$23.00 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

LATE NIGHT PUB \$26.00 PER PERSON

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

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

INDIVIDUAL PLATTERS

CRUDITÉ PLATTER \$90.00

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

SEASONAL FRESH FRUIT PLATTER \$130.00

Selection of sliced fruits. Serves 30.

DOMESTIC & IMPORTED CHEESE PLATTER \$160.00

Fruit garnish & crackers. Serves 30.

CHOCOLATE COVERED STRAWBERRIES \$120.00 PER 60 PIECES

ASSORTED COOKIES \$30.00 PER DOZEN

CHEF'S SELECTION OF CURED MEATS \$180.00

Selection of meats & assorted crackers. Serves 30.

ASSORTED DESSERT SQUARES \$30.00 PER DOZEN



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

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 \$8.50
- Domestic Beer \$8.50
- House Wine Glass \$10.00
- Soft Drinks \$3.25

FULL CASH BAR

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

- Basic Highball \$10.00
- Domestic Beer \$10.00
- House Wine Glass \$11.50
- 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 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. Below are full drink prices, minus the dollar amount you are having your guest pay.

- Basic Highball \$8.50
- Domestic Beer \$8.50
- House Wine Glass \$10.00
- 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

Prairie Gold Vodka, Prairie Gold Gin, Bacardi Rum (white & dark), Prairie Gold 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
Wente "Riva Ranch" Pinot Noir - Livermore Valley, California \$46.00
Wente "Southern Hills" Cabernet Sauvignon - Livermore Valley, California \$48.00

SPARKLING

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

OTHER SELECTIONS

The Edmonton Country Club would be happy to customize a premium beverage menu based on your preferences. Price will be determined by the ECC and set at market price. Please inquire for more details.





Personal Touch

The Edmonton Country Club has limited 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

www.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

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Infinite Rentals

www.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

WEDDING CAKE/CUPCAKES

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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