



DEERFOOT INN & CASINO CATERING PACKAGE

catered for you. your way.



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Catering Terms & Conditions

1. Menu prices will be confirmed 3 months prior to the date of the event. Menu prices are subject to change without notice.
2. A deposit is required at the time of booking to hold the Sundance Ballroom, or any section thereof, and the Midnapore Rooms or the Bridlewood Rooms. A deposit is required to hold each of the smaller function rooms in the hotel. Please note that the deposit is non-refundable and will be applied to your function costs.
3. All functions must be paid in full prior to the event date unless credit has been approved by the hotel. Billing privileges can be requested through the DFIC credit department.
4. Cancellation charges will be applied to all functions once the contract has been signed.
5. Guaranteed numbers are due 3 business days prior to the function. If a number is not supplied to us, the original expected number will become the guarantee. The hotel will charge the guaranteed number or the actual number in attendance, whichever is greater.
6. DFIC is the sole supplier of all food items in the hotel with the exception of special occasion cakes. Charges may apply for elaborate set up or cutting and plating.
7. Full service Audio Visual is available. Details can be arranged through the sales and catering office. If you should choose an alternate supplier, a list of terms and conditions will be supplied to you.
8. DFIC reserves the right to re-assign space as required to best suit group size, needs and/or safety reasons.
9. Space is reserved only for the times listed in the contract. Any additional set up or tear down time must be communicated at the time of booking.
10. Supplies and equipment must be removed from the property at the end of the function. Additional space may be rented for overnight storage and would be subject to applicable room rental fees.
11. Thumbtacks, nails, staples, and scotch tape are not to be used in any meeting room or public space. Charges will be applied for the removal and restoration from damage resulting from these actions. Always ask for assistance when hanging banners or material. Advise at time of booking.
12. All music, both live and recorded is subject to SOCAN (Society of Composers, Authors and Music Publishers of Canada). The hotel will apply these charges to the final bill.
13. Food served in the hotel will not be allowed to leave the premises, unless purchased as take out.
14. Confetti or confetti like substances are not allowed in any meeting or public space in the hotel. Should they be used, cleanup charges will apply.
15. A 17% gratuity and 5% GST is applicable to all Food, Beverage and Room Rentals.

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Meeting Rooms

NAME	DIMENSIONS	Q FT	THEATRE	CLASS ROOM	U-SHAPE	BOARDROOM	RNDS OF 10	RECEPTION	8 X 10 BOOTHS
Sundance A	37 x 64	2368	225	90	60	50	120	175	10
Sundance B	35 x 64	2240	225	90	60	50	120	175	10
Sundance C	35 x 64	2240	225	90	60	50	120	175	10
Sundance A & B	72 x 64	4608	400	180			240	400	20
Sundance B & C	70 x 32	4480	400	180			240	400	20
Sundance Ballroom	107 x 64	6848	600	270			440	700	40
Midnapore A *	19 x 34	646	50	24	20	20	40	50	
Midnapore B *	19 x 34	646	50	24	20	20	40	50	
Midnapore *	39 x 32	1216	100	50	34	34	80	100	
McKenzie *	19 x 34	646	40	24	20	20	40	50	
Bridlewood A *	18 x 34	612	50	24	20	20	40	50	
Bridlewood B *	18 x 32	608	50	24	20	20	40	50	
Bridlewood C *	18 x 32	608	50	24	20	20	40	50	
Bridlewood A & B *	37 x 34	1220	100	48	40	40	80	100	
Bridlewood B & C *	39 x 32	1216	100	48	40	40	80	100	
Bridlewood *	32 x 66	1828	120	70	48	48	120	140	11
Deer Run	30 x 15	465	30	16	14	16	20	30	
Lake Bonavista	30 x 15	450	30	16	14	16	20	30	
Woodbine Room	25 x 12	312			8	10			
Shawnessy Boardroom *	18 x 18	324			8	10			
Somerset Boardroom *	18 x 16	288			8	10			
Chrome Showroom		4708	600	200			350	600	23

The numbers above are the maximum amount of people that can fit in each type of set-up. Capacities need to be adjusted if there is any audio visual requirements, stages, etc...
*Mountain views.

All Day Meeting Package

Minimum 20 people

A surcharge will apply if under the minimum guarantee

80 per person

Includes Freshly Brewed Regular and Decaffeinated Coffee and Premium Teas

Breakfast Buffet

Chilled Assorted Juices

Fruit Salad

Choice Of One of the Following:

French Toast & Sausage

House dipped challah bread griddled golden, served with pork sausage links & syrup

or

Breakfast Burrito

Flour tortilla wrapped with ham, tomatoes, peppers, scrambled eggs & cheese with hash brown patties

or

Deerfoot Breakfast Sandwich

Fried egg, cheddar cheese and Canadian bacon on an English muffin with hash brown patties

or

Traditional Breakfast

Scrambled egg, bacon or sausage with savoury hasbrowns.

Morning Break

Coffee, Tea Refresh & Bottled Water

Choose Two of the Following:

Individual Fruit Yogurt

Whole Fruit

Assorted Muffins

Assorted Danish

Granola Bar

Chocolate Covered Croissants

Fresh Baked Loaves

Kashi Power Bar

Cinnamon Sugar Straws

Lunch Buffet

Choose One of the Following:

Burger Bar

Signature Sandwich Buffet

Fajita Bar

Pasta Bar

Pizza Bar

Red Mile Luncheon

Afternoon Break

Coffee, Tea Refresh & Soft Drinks

Choose One of the Following:

Assorted Cookies

Rice Crispy Squares

Nanaimo Bars

Two Bite Brownies

Assorted Chip Bags

Fist Fulls Trail Mix

Tortilla Chips & Salsa

Light Fare & Snacks a La Carte

Freshly Brewed Local Ground Coffee		Breakfast Sandwiches	9 each
Concepts & Revolution Tea	4.5 per person	• Fried egg, cheddar cheese & bacon on a toasted Kaiser bun	
Soft Drinks & Brisk Iced Tea	3 each	White Chocolate Cranberry Scones	4 each
AMP/Rockstar Energy Drinks	4 each	Fistfuls Nuts	3.95 per person
Assorted Bottled Juices	3.5 each	Assorted Chips Bag	2.50 each
Aquafina Bottled Water	3 each	Tortilla Chips & Salsa	6 per person
Fruit Yogurts	3 each	Fresh Popped Popcorn	4 per person
Vegetables & Dip	6 each	Granola Bars	3 each
Freshly Baked Muffins	3 each	Chocolate Bars	2.5 each
Freshly Baked Danish Pastries	3.5 each	• Mars	
Freshly Baked Croissants	3.5 each	• Snickers	
Freshly Baked Breakfast Loaves	3.5 each	• Twix	
Freshly Baked Assorted Cookies	1.75 each	• Kit Kat	
Nanaimo Bars	4 each	Whole Fruit	2 each
Mixed Berry Bars	4 each	• Apple, Orange, or Banana	
Butter Tart Bars	4 each	Individual Packaged Belgian Waffels	3.5 each
Sausage Rolls (Jumbo)	4 each	• Chocolate Chip	
Caesar Salad	6.5 each	• Regular	
Garden Salad	6.5 each	Cupcakes Assorted	5.5 each
Soup of the Day	6.5 each		
Individual Packaged Sandwiches	9.5 each		
• Roasted Turkey on Kaiser style bun with lettuce, tomato, onion, cheese, mustard, and mayo		Gluten Free	
• Black Forest Ham on a Hoagie style bun with lettuce, tomato, onion, cheese, mustard, and mayo		Gluten Free Brownie	4 each
• Roast Beef on a Ciabatta bun with lettuce, tomato, red onion, mustard, and mayo		Gluten Free Rice Krispie Square	4 each
• Egg Salad on White, lettuce, red onion, and Dijon mayo		Gluten Free Chocolate Chip Cookie	3 each
• Tuna Salad on Multi-grain, lettuce, red onion, cucumber, and Dijon mayo		Gluten Free Muffin	3.5 each

Coffee Break Packages

Minimum 15 people
Prices are per person

Includes Freshly Brewed Regular and Decaffeinated Coffee and Premium Teas

Ball Park Break 16

Tortilla Chips & Cheese Sauce
Pretzels & Assorted Mustards
Bagged Popcorn
Assorted Soft Drinks

For The Health Nut 16

Fresh Cut Veggies & Dip
Fruit Kabobs
Individual Low Fat Vanilla Yogurt
Bottled Water

Pastry Break 14

Chocolate Laced Croissants
Sticky Cinnamon Buns

Cookie Break 12

Assorted Home-Style Cookies
Assorted Soft Drinks

Candy Store Break 16

Raid the Candy Jar - *Candies from all eras make up this sweet trip down memory lane*
Assorted Bags of Popcorn
Bottles of Old Fashioned Soda

Smoothie & Shake Break 14

Fruit Smoothie
Protein Shakes
Protein Bars

The Half Time Show Break 16

Pepperoni Sticks
Baby Bel Cheeses
Assorted Bags of Potato Chips



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Brunch

Minimum 50 people

A surcharge will apply if under the minimum guarantee

48 per person

Includes Freshly Brewed Regular and Decaffeinated Coffee and Premium Teas

Pastry Counter

Freshly Baked Danish Pastries, Assorted Muffins, Croissants with Assorted Preserves, Honey & Butter House Made Granola with Dried Fruits
Seasonal Wedged Melons & Berries
Assorted Juices & Milk

Cold Items

Ripe Roma Tomato, Bocconcini & Olive Salad with Virgin Olive Oil & Balsamic Syrup
Caesar Salad with Focaccia Croutons & Reggiano Cheese
Garden Green Salad with Assorted House Dressings
European Cold Cuts with Pickles
Domestic Cheeses with French Bread & Crackers

Hot Items

Cast Pan Scrambled Eggs
Eggs Benedict
Crisp Bacon
Spolumbos Maple Sausage Patties
House Made Flapjacks & Canadian Maple Syrup
Savoury Fried Hash Browns

Choice of One of the Following:

- Seared Chicken Breast with Wild Mushroom Cream Sauce
- Oven Roasted Salmon with Lemon Saffron Cream Sauce
- Beef Stew

Squash Ravioli, Light Gorgonzola Cream, Grilled Asparagus

Desserts

Assorted French Pastries & Pie
Cheesecake with Fresh Cream
Jello & Assorted Mousse Cups

Additional Options

Prices are per person

Made to Order Chef's Omelettes 8

Choice of several toppings and a blend of cheeses

Chef Carved (choose one of the following) 10

- Home Roasted Honey Dijon Baked Ham
- Pepper Crusted Sirloin
- Sage Rubbed Turkey

Plated Breakfast

Minimum 20 people

Prices are per person

A surcharge will apply if under the minimum guarantee

Served with chilled assorted juices, muffins with fruit preserves & butter, seasonal fruit cocktail, freshly brewed regular & decaffeinated coffee, and premium teas

Flapjacks 22

House made flapjacks, scrambled eggs, pork sausage or peppered bacon

Steak & Eggs 34

6oz sirloin steak, 2 eggs any style, hash browns, grilled tomato & onion rings

Benedict 26

Canadian back bacon, poached golden yolk eggs, English muffin, chives, paprika, hollandaise, home fries & grilled tomato

Scrambler 22

Fluffy scrambled eggs, peppers, onions & cheese on home fries served with your choice of bacon, grilled ham, or Spolumbos chorizo sausage



Breakfast Buffet

Minimum 20 people

Prices are per person

A surcharge will apply if under the minimum guarantee

Includes Freshly Brewed Regular and Decaffeinated Coffee and Premium Teas

Deerfoot Continental Breakfast 20

Chilled Assorted Juices

Fresh Fruit Salad

Freshly Baked Danish Pastries, Muffins & Croissants

Assorted Fruit Preserves, Honey & Butter

Healthy Start 24

Chilled Assorted Juices

House-Made Yogurt & Granola Parfait

Freshly Sliced Banana Bread & Lemon Loaf

Orange & Grapefruit Segments

Berries of the Day

Oatmeal with Cream & Brown Sugar

Deerfoot Breakfast Buffet 28

Chilled Assorted Juices

Fresh Fruit Salad

Freshly Baked Danish Pastries, Muffins

Assorted Fruit Preserves & Butter

Chive Scrambled Eggs

Crisp Bacon

Pork Sausage or Turkey Sausage or Beef Sausage

Savoury Potato Cakes

Stampede Breakfast 32

Chilled Assorted Juices

Fresh Fruit Salad

Muffins, Mini Danish Pastries & Croissants

Pulled Pork Scrambler, BBQ Pork, Peppers, Onions & Tomatoes atop Fluffy Scrambled Eggs with

Melted Jack Cheese

Crisp Bacon

Grilled Spolumbos Chicken Apple Sausage

Pan Fried Lyonnaise Baby Potatoes

House Apple Spiced Pancakes

Maple Syrup

Custom Plated Luncheon Continued...

3 courses

Make it 4 courses: Add \$6 per person

Includes Freshly Brewed Regular and Decaffeinated Coffee and Premium Teas

Soup or Salad

Soup

Choice of One of the Following per Course:

- Wild Mushroom with Brie & Chives
- Minestrone with Fresh Spinach, Bacon & Roasted Garlic
- Roasted Tomato with Fresh Herbs & Balsamic
- Roasted Garlic & Onion with Fresh Cream & Thyme

Salad

Choice of One of the Following per Course:

- **Frissee, Watercress & Pea Shoots** - Citrus segments, chives, pine nuts and chipotle orange dressing
- **Kale, Spinach & Brussel Sprout Leaves** - Fresh raspberries, red onion, walnuts & goat cheese with poppy seed dressing
- **Thai Noodle Salad** - Rice noodle, suichoy, pea snaps, baby corn, water chestnuts with spicy carrot vinegar, peanuts & cilantro
- **Classic Caesar Salad** - Herb croutons, lemon wedge with garlicky parmesan dressing

Entrées

Choice of One of the Following per Course:

Vegan Pasta 36

Beyond steak bites, tomato, vegan cheese, peppers and onions

Jade Prawn Risotto 36

Herb crusted prawns atop a creamy risotto of sweet peas, spinach & leeks, pesto baked provolone tomato

Shellfish Bake "Aglio Olio" 36

Prawn, clams, mussels simmered in olive oil, garlic, chilis & tomatoes served with linguine & asparagus tips

Baked Salmon 40

Cooled with butter & vermouth plated atop cheesy whipped polenta, ratatouille & green herb citrus spiced charmoula

Boneless Braised Short Rib 42

Truffle parsnip puree, king oyster mushroom, baby tomato & roast carrot confit with a rich merlot jus

Green Curry Chicken Bowl 38

Roasted baby eggplant, onion & thai basil simmered in a delicate green curry, slices of roasted chicken, peanuts & fresh lime

Parmesan Crusted Chicken Medallions 38

Garlic herb mashed potato, chunky tomato cream, wilted arugala, spinach, bacon & chipolini onion

House Baked Cannelloni 32

Ricotta, spinach, roasted peppers & artichoke baked in parmesan cream, provolone crumb & warm bruschetta

House Pad Thai Noodle Grilled Vegetable Brochettes 34

Rice stick, onion, carrot, bamboo, scallion, peppers in a chili curry sauce

House Pad Thai Noodle Butter Chicken Spices Brochettes 38

Rice stick, onion, carrot, bamboo, scallion, peppers in a chili curry sauce

Desserts

Choice of One of the Following per Course:

- Chocolate Mousse Cake with Strawberries & Fresh Cream
- Tiramisu Souffle-Style Amaretto Coffee Soaked Lady Fingers with Rich Mascarpone Cream
- Classic Cheese Cake Topped with Raspberries, Mint & Lemon Cream
- Chocolate Decadent Tart with Fresh Cream & Raspberries **(G.F)**

Cold Lunch Buffet

Minimum 20 people

Prices are per person

A surcharge will apply if under the minimum guarantee

Includes Freshly Brewed Regular and Decaffeinated Coffee and Premium Teas

Build Your Own Sandwich 34

Soup of the Day

Garden Green Salad with Assorted House Dressings

Herb Croutons & Grated Reggiano Cheese

Assorted Grilled Vegetable Platter in Red Wine

Garlic & Italian Parsley Marinade

Build Your Own Sandwich Includes:

Assorted Cold Cuts & Fillings, Cheeses, Sliced Tomatoes, Cucumbers, Onion, Lettuce

Traditional Sandwich Condiments

Fresh Daily Breads

Assorted French Pastries

Red Mile Luncheon 34

Soup of the Day

Garden Green Salad with Assorted House Dressings

Country Red Skin Potato Salad with Pommery Mustard Dressing

Gourmet Potato Chips

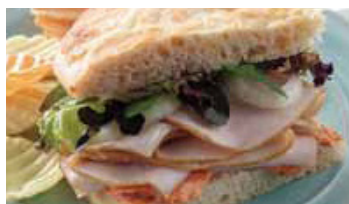
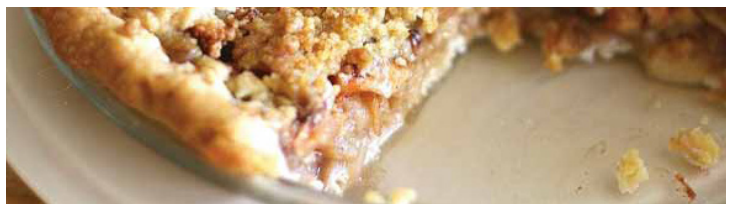
Assorted Hearty Sandwiches Made on Whole Grain Buns, Kaisers & Fresh Baked Daily Bread

Choose Four Fillings for Sandwiches:

- Tuna Salad
- Chicken Salad
- Grilled Vegetables & Hummus
- Ham & Cheese
- Pastrami
- Slow Roasted Beef

Fruit Tarts

Butter Tarts



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Cold Lunch Buffet Continued...

Minimum 20 people

Prices are per person

A surcharge will apply if under the minimum guarantee

Includes Freshly Brewed Regular and Decaffeinated Coffee and Premium Teas

Signature Sandwich Buffet 34

Soup of the Day

Mixed Green Salad with Choice of Dressings

Caesar Salad

Sandwiches & Wraps:

Mediterranean Chicken Wrap with Roasted Pepper & Artichoke Tapenade

Tuna Salad in a Pita with Green and Yellow Pea Shoots

Roast Beef & Gruyere Swiss Cheese in a Ciabatta Focaccia with Horse Radish Cream

Ham & Applewood Smoked Cheddar in a Butter Croissant

Grilled Vegetables with Hummus & Alfalfa Sprouts on Potato Rosemary Artisan Bread

Assorted French Pastries

Hot Lunch Buffet

Minimum 20 people

Prices are per person

A surcharge will apply if under the minimum guarantee

Includes Freshly Brewed Regular and Decaffeinated Coffee and Premium Teas

Pizza Bar 36

Spinach Salad with Strawberries, Red Onion, Goat Cheese & Poppy Seed Dressing

Caprese Salad with Heirloom Tomatoes, Basil Leaves with Buffalo Mozzarella, Balsamic & Olive Oil Pesto, Prosciutto, Artichoke, Sun-dried Tomato & Provolone on Focaccia Flat Bread

Southwest Pulled Pork - Roasted Peppers, Corn, Garlic & Onions, BBQ Sauce Drizzle & Jack Cheese

Tiramisu Squares & Chocolate Chip Cookies

Burger Bar 32

Deerfoot House Potato Salad

Caesar Salad

Build Your Own Gourmet Burger (Pick 1 of the 3 Choices) Add another for \$6

- Charbroiled Beef Patties with JD BBQ Sauce
- Grilled Chicken with Salsa & Provolone
- Spicy Black Bean Patty with Peppers & Onions

Freshly Baked Kaisers

Lettuce, Tomato, Onion, Pickles & Assorted Cheeses, Guacamole, Ketchup, Relish, Assorted Mustards, Mayo & Herb Mayo

Strawberry Tartlets & Chocolate Brownies

Fajita Bar 38

Mexican Pepper Coleslaw with Creamy Lime Dressing, Garden Green Salad with your Choice of Dressing

Build Your Own Fajita:

Cast Iron Sautéed Peppers & Onions Tossed in Chili, Lime, Cilantro & Olive Oil

Flour Tortillas for Wrapping

Shredded Lettuce, Tomato, Green Onions & Cheese

Traditional Fajita Condiments

Choice of One Skillet Item (Add an Extra Item \$6):

- Cilantro, Lime & Chili Pork Steak
- Cajun Brown Sugar Spiced Steak
- Braised Chicken Thighs
- Sautéed Prawns in Roasted Jalapeño Parsley Pesto

Lemon Flan + Brownie

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Hot Lunch Buffet Continued...

Minimum 20 people

Prices are per person

A surcharge will apply if under the minimum guarantee

Includes Freshly Brewed Regular and Decaffeinated Coffee and Premium Teas

Pasta Bar 36

Panzenella Salad with Tomatoes, House Croutons, Pecorino, Bacon and Onion mixed with an Italian Parsley Vinaigrette

Spinach Salad with Red Onion, Mushrooms and Strawberries tossed with a Poppy Seed Vinaigrette

Roasted Italian Vegetable & Chicken Lasagna with Fresh Basil and Ricotta OR

Beef Lasagna with Tomato Sauce, Ricotta, and Mozzarella OR

House-Made Garlicky Meatballs, Tomato Ragout and Spaghetti

Grilled Artisan and Focaccia Breads

Sugar Dusted Mixed Berry Bar

Lemon Tarts

Stampede Lunch 38

Country Coleslaw

Caesar Salad

Spiced Potato Wedges

Baked Beans

BBQ Beef on a Bun with Jack Cheese, Grainy Mustard Aioli and Red Onions

Caramel Custard Donuts

Cinnamon Sugar Donuts



Hot Lunch Buffet Continued...

Minimum 20 people

Prices are per person

A surcharge will apply if under the minimum guarantee

Includes Freshly Brewed Regular and Decaffeinated Coffee and Premium Teas

The Prairies 40

Steak & Potato Soup

Garden Green Salad with Assorted Dressing

Bulgur Wheat Salad with Parsley, Fresh Lemon & Tomato, Local Greens & Sprouts

Cast Iron Roasted Vegetables

Roast Corn & Yukon Potato Hash

Choice of One Skillet Item - Have both for an extra \$6.00

- 6oz Sirloin Steak
- Spiced Chicken Breast
- Cold Apple & Peach Crumble

Tour of the Mediterranean 40

Ripe Roma Tomato, Bocconcini & Olive Salad with Virgin Olive Oil & Balsamic Syrup

Caesar Salad with Focaccia Croutons, Reggiano Cheese

Baked Chicken Breast with Fire Roasted Red Pepper Sauce & Provolone, 4 Cheese & Spinach Tortellini

Grilled Focaccia & Olive Bread

Pan Roasted Vegetables

Assorted Napoleon Slices

Classic Tiramisu

Touch of Singapore 38

Won Ton Soup

Oriental Noodle Salad

Romaine & Suichoy Chop Chop, Hoisin Sesame Dressing, Cilantro, Fresh Lime, Wonton Crisps & Peanuts

Vegetable Stir Fry

Choose One of the Following Fried Rice:

- BBQ Pork • Chicken • Shrimp

Choose One of the Following Entrée:

- Ginger Beef • Sweet & Sour Chicken

French Pastries

Lemon Tartlets

Hot Lunch Buffet Continued...

Minimum 20 people

Prices are per person

A surcharge will apply if under the minimum guarantee

Includes Freshly Brewed Regular and Decaffeinated Coffee and Premium Teas

Working Lunch Buffet 40

Spinach Salad with Sliced Mushrooms, Red Onion & Malted Vinaigrette

Marinated Beet Salad with Orange & Fresh Dill

Chicken Stroganoff

Strips of Chicken Breast Sautéed with Mushrooms in a Rich Dijon Cream Sauce

or

Beef Stroganoff

Sautéed Tenderloin of Beef with Mushrooms & Paprika Cream Jus

Herb Fettuccine Noodles

Fresh Steamed Asparagus

Sugar Dusted Apple Strudel

Southern Lunch Buffet 40

Ham Pasta Salad

Coleslaw

Fried Chicken

Mashed Potatoes

Buttered Carrots, Peas & Corn

Gravy

Peach Strudel

Ukrainian Lunch Buffet 36

Mesclun Green Salad with Assorted Dressings

Marinated Beets and Pickled Vegetables

Boiled Buttered Perogies - *Served with Sour Cream & Green Onions*

Kolbasa Sausage with Fried Onions

Borscht Soup

Assorted French Pastries with Tartlets

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Dinner a La Carte

Prices are per person

Entree Price Includes (1) Soup or Salad, (1) Entrée, (1) Dessert
For Soup & Salad an additional \$10 per person

Includes Freshly Brewed Regular and Decaffeinated Coffee and Premium Teas

Soups

Roasted Butternut Squash Soup

With Caramelized Apple Cream

Seafood Bouillabaisse

Tomato Base with Fennel & Assorted Seafood

Wild Mushroom Soup

Veloute Base with Creamed Brie & Chives

Fire Roasted Tomato Soup

With Chive and Cumin Cream

Salads

Baby Spinach Leaf Salad

Toasted Walnuts, Crumbled Goat Cheese & Citrus Dressing

Wild Seasonal Green Salad

Teardrop Tomato, Toasted Pine Nuts & Raspberry Vinaigrette

Vine Tomatoes

Wedged with Ripe Mozzarella & Micro Greens, Balsamic & Extra Virgin Olive Oil



Dinner a La Carte Continued...

Prices are per person

Entrées

Pan Seared Beef Tenderloin & Salmon 80

Tenderloin with Pan Jus, Baked Salmon with Lemon Cream and Medley of House Vegetables

Pan Seared Beef Tenderloin 70

Tenderloin with Pan Jus and Medley of House Vegetables

Alberta Prime Rib 66

Served with Thyme Peppercorn Jus and Medley of House Vegetables

10oz AAA New York Steak 60

Coarse Salt & Butcher Pepper, Pan Seared served with Peppercorn Jus and Medley of House Vegetables

Please Note: All Steaks will be Cooked at Medium Rare to Medium Temperatures

Enhance Your Steak By Adding

Prices are per person

Six Garlic Sauteed Prawns 12

Two Caramelized Jumbo Scallops 14

6oz Lobster Tail 32

Stuffed Chicken Breast 56

Stuffed with Proscuitto, Asparagus & Smoked Gouda, Roasted Shallots & Herb Pan Jus and Medley of House Vegetables

Baked Sockeye Salmon 58

Tarragon Lemon Cream Sauce and Medley of Seasonal Vegetables

Choice of One of the Following Starch:

- Crab & Truffle Infused Smashed Potatoes
- Double Stuffed Potato
- Chive & Sour Cream Whipped Potato
- Basmati Rice
- Roasted Sweet Pepper & Herb Polenta



Dinner a La Carte Continued...

Prices are per person

Finishing Touches

Swiss Apple Pie

Custard Filling with Cinnamon Cream, Fresh Berries & Strawberry Sauce

Double Chocolate Fudge

Rich Layers of Cake with Chocolate Ganache, Vanilla Anglaise, Blueberry Compote, Fresh Cream & Seasonal Fruit

Tiramisu Cheese Cake

Strawberry Coulis, Vanilla Anglaise, Fresh Cream & Seasonal Fruit

Cheesecake

Baked New York Style Classic, Sour Cream & Candied Lemon Glaze, Fresh Berries & Fruit Coulis

White Chocolate Blueberry Mousse Cake

Served with Purée of Mango & Fresh Fruit Salsa & Fresh Cream

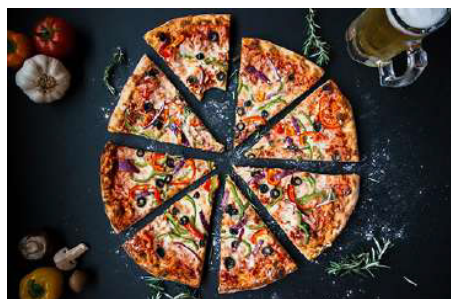
Vegetarian Options

Goat Cheese & Portabella Fritter 42

Vine Tomato Ragout, Soft Herb Polenta Pea Shoot Slaw

Portabella Ravioli 42

Asiago Cream Sauce, Grilled Tomato and Poached Broccolini



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Kids Corner

Under 12 years of age

16 per person

Choose One of the Following:

- Celery Sticks & Carrots
- Assorted Fresh Fruit

Choose One of the Following:

- Chicken Fingers
- Cheese Pizza

Jello Pudding

Beverages

- Milk • Juice • Soft Drink

Dinner a La Carte Continued...

Centerpiece Showcase Platters

Petit Fours **40 per dozen**

Chocolate Truffles **50 per dozen**

After Dinner Shortbread Cookies **30 per dozen**

Chocolate Dipped Strawberries **40 per dozen**

Cool Innovations

Buffet Ice Carvings **Start at 400**

Martinis Luge Ice Bar **Start at 400**

Personalized Ice Bars **Market Price**

Ice Centerpieces **Start at 60**



Turner Valley Dinner Buffet

Minimum 50 people

A surcharge will apply if under the minimum guarantee

56 per person

Includes Deluxe Bread Rolls & Butter, Freshly Brewed Regular and Decaffeinated Coffee and Premium Teas

Cold Items

Crisp Vegetable Crudite with House Dip

Fresh Field Greens with Assorted Dressings

Caesar Salad, Herb Focaccia Crisps & Fresh Grated Asiago

Salad of Hearts of Palm, Asparagus & Artichoke, Sun-dried Tomato Dressing

Marinated Pasta with Cured Meat, Julienne Vegetables with House Vinaigrette

Hot Items

Medley of Baby Spring Vegetables

Choose One of the Following Starches:

- 7 Grain Rice Pilaf
- Three Cheese Scalloped Potatoes with Roast Garlic & Leeks
- Sour Cream and Chive Whipped Potatoes

Choose One of the Following Hot Entrées:

- Roast Chicken with Choice of Sauce
 - "Coq Au Vin" - Red Wine, Bacon, Pearl Onions and Mushrooms
 - Teriyaki Sesame Glaze
 - Jambalaya - Chorizo Sausage, Cured Ham, Roasted Peppers, Onions and Shrimp
- Baked Salmon Morsels, Vermouth Cream & Shrimps
- Honey Garlic Braised Pork Rib Fingers

Choose One of the Following Carving:

- Slow Roasted Round of Beef with Beef Jus
- Pepper Crusted Pork Loin
- Honey Glazed Ham with Apple Dijon Sauce

Add a Carving or Extra Hot Entree - Additional 7 per person

Dessert

Fresh Sliced Fruits & Berries

Mini French Pastries

Brownies & Squares

Assorted Cakes & Tortes

Black Diamond Dinner Buffet

Minimum 50 people

A surcharge will apply if under the minimum guarantee

66 per person

Includes Deluxe Bread Rolls & Butter, Freshly Brewed Regular and Decaffeinated Coffee and Premium Teas

Cold Items

Crisp Vegetable Crudite with House Dip

Fresh Field Greens with Assorted Dressings

Caesar Salad

Country Style Tomato Salad, Red Onion, Olive Oil & Balsamic Vinegar

Marinated Pasta with Sun Dried Olives, Capers, Shrimp & Vegetable Threads

Red Bliss Potato Salad, Sweet Pepper Dressing with Egg & Scallions

Hot Items

Medley of Baby Spring Vegetables

Choose Two of the Following Starches:

- 7 Grain Rice Pilaf
- Three Cheese Scalloped Potatoes with Roast Garlic & Leeks
- Sour Cream and Chive Whipped Potatoes

Choose Two of the Following Hot Entrées:

- Roast Chicken with Choice of Sauce
 - "Coq Au Vin" - Red Wine, Bacon, Pearl Onions and Mushrooms
 - Teriyaki Sesame Glaze
 - Jambalaya - Chorizo Sausage, Cured Ham, Roasted Peppers, Onions and Shrimp
- Baked Salmon Morsels, Vermouth Cream & Shrimps
- Honey Garlic Braised Pork Rib Fingers

Choose One of the Following Carving:

- Mustard Crusted Striploin, Peppercorn Jus
- Double Smoked Leg of Ham, Maple Brown Sugar Glaze
- Bacon Wrapped Pork Loin, Apple Rosemary Jus
- AAA Slow-Roasted Prime Rib with Au Jus

Add Yorkshire Pudding - Additional 3 per person

Add an Extra Hot Entree - Additional 10 per person

Dessert

Mini French Pastries

Chocolate Terrine

Classic Baked Cheesecake with Fruit Coulis

Assorted Pies & Tortes

catered for you. your way.

V = Vegetarian

D.F. = Dairy Free

G.F. = Gluten Free

Reception Hot & Cold Items

Prices are per dozen

For Butler service add \$2.00 per person

Hot Items

All hors d'oeuvres are served buffet style

Mini Quiches 28 V

Spinach, Wild Mushroom & Goat Cheese

Dry Pork Ribs 30 D.F.

Salt & Pepper Rubbed, with Ranch Dip

Vegetarian Spring Rolls 28 DF, V

Sweet Chili Ketchup

Vegetarian Samosas 30 V, D.F.

Coconut Curry Dipping Sauce

Roasted Pork Side Rib Fingers 34 D.F., G.F.

Glazed with Honey Garlic

Wonton Fried Prawn 36 D.F.

Spiced Soy Dip

Bacon Wrapped Scallops 40 D.F., G.F.

Thyme & Fresh Lemon

Salmon Skewers 36 D.F., G.F.

Cilantro Lime Pesto Crusted

Beef Satays 32 D.F., G.F.

Grilled with Steak Spices

Buffalo Wings 30

Hot Pepper Rubbed, Served with Blue Cheese Dip

Chicken Satays 32 D.F., G.F.

Thai Peanut Sauce for Dipping

Mini Beef Wellington 34

Puff Pastry Wrapped Beef with Wild Mushrooms

Large Pizza 28 each

10 Slices Per Pizza

• Pepperoni • Hawaiian • Vegetarian

Beef Empanadas 30 D.F., G.F.

Salsa Fresca

Vegetarian Empanadas 30 D.F., G.F., V

Salsa Fresca

Cold Items

All cold canapes are served buffet style

Crisp Vegetable Salad Roll 30 D.F., G.F., V

Minted Vinegar Dip

Smoked Salmon 36

On a Bagel Chip, Peppered Cream Cheese, Popped Capers

Ancho Barbequed Jade Prawn 36 D.F.

Chili Spiced Flour Tortilla, Mango Salsa

Bruschetta 30 V

Marinated Tomato & Red Onion with Basil on Asiago Melba

Tuna Poke Spoons 40 D.F., G.F.

Tuna, Nori, Soy, Onion, Ginger, Pea Shoots with Crisp Rice Noodles

Marinated Artichoke Heart & Andouille 32 D.F.

A Grilled and Chilled Andouille Sausage Round with Red Pepper and Artichoke on Flat Bread

Chicken Pesto Medallions 32

With Red Pepper Compote on an Asiago Crisp

Reception Specialties

Prices are per person

Prawn Flambé 22

Jumbo Prawns, Flambéed to Order
Vermouth, Garlic, Shallots, Fresh Herbs & Fresh Cream

Oyster Bar 40

Fresh East & West Coast Oysters
Hand Shucked
Served with Sliced Baguette, Traditional Dips & Sauces

Slider Bar 32

Prime Rib Sliders
Pulled Pork Sliders
Salmon Caper Sliders
Chicken Sliders
Dumpling Sliders
Relishes, Assorted Mustards, with Heirloom Tomato
Slices and Micro Lettuces
Artisan Cocktail Buns

Late Night Snack 26

Minimum 50 people

Platter of Local Cold Cuts & Cheeses
Spolumbos Sausage Rounds in Tomato Sauce

Choose One of the Following:

- Spring Rolls • Hot Wings • Dry Ribs

House Chutneys
Vegetable Crudites with House Dip
Assorted Bread Rolls
Freshly Brewed Regular & Decaffeinated Coffee
Premium Teas

Pasta Bar 26

Minimum 50 people

Choice of Pasta (1 Stuffed / 1 Unstuffed):

- 4 Cheese Tortellini
- Beef Ravioli
- Portabella Ravioli
- Penne
- Bowtie
- Rotini

Choice of Two Sauces:

- Alfredo
- Roasted Tomato & Basil
- Rosé
- Pesto Cream
- Cajun Cream

Carving Stations

Slow Roasted Sirloin Tip 14

Prime Rib 25

Crusty Dollar Rolls with Horseradish & Mustards

Asian Spiced Flank Steak 14

Glazed & Served with Sesame Rolls

Rack of Lamb Provencal 24

Served with Minted Jus

Chocolate Indulgence 28

Minimum 50 people

Almond Bark
Maple White Chocolate Chunk Cookies
Coconut Macarons
Grand Marnier Truffles
Milk Chocolate Truffles

Chocolate Silk Pie Brownie
White Chocolate Banana Cake
Chocolate Fountain with Fresh Fruits & Lemon
Poppy Seed Fingers
Chocolate Caramel Cake

Reception Packages

Prices are per person

All hors d'oeuvres are served buffet style

For Butler service add \$2.00 per person

Premium 46

8-10 pieces per person

Vegetable Crudite with House Dip

European & Domestic Cheeses

Gourmet Crackers

Finger Sandwiches

Relishes & Pickles

Sliced Fresh Fruit

Chicken Satays with Peanut Sauce

Chicken Wings with Blue Cheese Dipping Sauce

Salt & Pepper Seasoning Pork Riblets

Spring Rolls with Sweet Chili Dipping Sauce

Deluxe 50

8-10 pieces per person

Vegetable Crudite with House Dip

European & Domestic Cheeses

Gourmet Crackers

Finger Sandwiches

Smoked Salmon on a Bagel Chip

Relishes & Pickles

Sliced Fresh Fruit

Maple Lemon Bacon Wrapped Scallops

Vegetable Spring Rolls with Sweet Chili Dip

Honey Garlic Braised Pork Rib Fingers

Deep Fried Wonton Shrimp with Chili Soy Dip

Chicken Satays with Peanut Sauce



Beverage Selection

Prices are per drink

Host Bar

Premium Brands 6.75

Polar Ice Vodka, Royal Reserve Rye, Beefeater Gin, Ballentine's Scotch, Lambs White and Dark Rum

Deluxe Brands 7.50

Absolute Vodka, Crown Royal, Bombay Gin, Bacardi White Rum, Captain Morgan Spiced Rum, Johnnie Walker Black Label

Premium Beer 8.00

Corona

Domestic Beer 7.50

Molson Canadian, Coor's Light, Kokanee

5oz House Wine 9.25

Liqueurs 7.50

Baileys, Grand Marnier, Kahlua

Soft Drinks 3.00

Juice/Mineral Water 3.00

The above prices are subject to applicable taxes and 17% service charge. For consumption of less than \$700.00, a surcharge of \$20.00 per hour, per bartender will apply (minimum of 3 hours).

Cash Bar

Premium Brands 7.00

Polar Ice Vodka, Royal Reserve Rye, Beefeater Gin, Ballentine's Scotch, Lambs White and Dark Rum

Deluxe Brands 7.75

Absolute Vodka, Crown Royal, Bombay Gin, Bacardi White Rum, Captain Morgan Spiced Rum, Johnnie Walker Black Label

Premium Beer 8.25

Corona

Domestic Beer 7.75

Molson Canadian, Coor's Light, Kokanee

5oz House Wine 9.50

Liqueurs 7.75

Baileys, Grand Marnier, Kahlua

Soft Drinks 3.00

Juice/Mineral Water 3.00

For consumption of less than \$700.00, a surcharge of \$20.00 per hour, per bartender will apply (minimum of 3 hours).

Wine List

Prices are per bottle

Reds

House

Unduragga "U" Cabernet	CHL	40
Unduragga "U" Merlot	CHL	40

Pinot Noir

Oyster Bay	NZ	53
Cross Barn	USA	83
Ken Wright Carter	USA	89
Domaine Serene Evenstad	USA	110

Merlot

Oyster Bay	NZ	53
14 Hands	CAN	58

Cabernet

Tinhorn Creek	CAN	65
Truchard	USA	69
Cross Barn	USA	87
14 Hands	USA	58

Malbec

Joffre "Cuatro"	ARG	53
Dona Paula Estate	ARG	54

Blends

Wyndhaam Estate Bin 555 Shiraz	USA	48
If You See Kay	ITA	70
Costasera Amarone Classico	ITA	86
14 Hands Hot to Trot	USA	45

Whites

House

Unduragga "U" Sauvignon Blanc	CHL	40
Unduragga "U" Chardonnay	CHL	40

Chardonnay

Oyster Bay	NZ	51
Felino	ARG	60

Sauvignon Blanc

Cono Sur	CHL	40
Oyster Bay	NZ	51
Ned	NZ	49

Pinot Grigio

Santa Christina	USA	43
14 Hands	USA	48
Fantini Farnese	ITA	41

Sparkling & Champagne

Segura Viudas Brut	SPA	51
N/V Cono Sur Sparkling Rosé Brut	CHL	51
Masi Modello Prosecco	ITA	55
Oyster Bay Sparkling Cuvée	NZ	65

