

- · Breakfast Buffets
- · Buffet Live Action Station Add-On
- · Buffet Enhancement
- · Plated Breakfast À La Carte

#### BREAKS

- · Coffee Breaks À La Carte
- · Specialty Coffee Breaks

#### LUNCH

- · Working Lunch Buffets
- · Lunch Buffets
- · Plated Lunches À La Carte

#### DINNER

- · Dinner Buffets
- · Plated Dinners À La Carte

#### RECEPTION

- · Canapés & Hors d'Oeuvres
- · Reception Platters
- · Reception Stations
- · Live Action Stations

#### BEVERAGES

- · Banquet Bar
- · Wine List



### **BREAKFAST BUFFETS**

Minimum 25 people

### The Continental

Seasonal Fresh Fruit Salad Mini Danishes, Breakfast Pastries, Croissants Assorted Breakfast Cereals with Dried Fruit

Assorted Fruit Juices 2% Milk Coffee, Decaffeinated Coffee, Assorted Teas \$20.00 per person

### The Prairie

Seasonal Fresh Fruit Salad Mini Danishes, Breakfast Pastries, Croissants, Assorted Muffins Assorted Breakfast Cereals with Dried Fruit Scrambled Eggs Hash Brown Potatoes

Choice of one (1) protein
Bacon
Beef Sausage
Turkey Sausage
Black Forest Ham

Assorted Fruit Juices 2% Milk Coffee, Decaffeinated Coffee, Assorted Teas \$23.00 per person

## Healthy Start

Seasonal Fresh Fruit Skewers Assorted Low-Fat Muffins Assorted Breakfast Cereals with Dried Fruit Assorted Low-Fat Yogurts Assorted Fruit Smoothies

Assorted Fruit Juices 2% Milk Coffee, Decaffeinated Coffee, Assorted Teas \$25.00 per person

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## Klondike Break fast

Sliced Seasonal Fresh Fruit

Mini Danishes, Breakfast Pastries, Croissants, Assorted Muffins

Assorted Breakfast Cereals with Dried Fruit

Brown and White Bread with Toaster

Butter, Preserves

Scrambled Eggs

Hash Brown Potatoes

Choice of two (2) proteins

Bacon

Beef Sausage

Turkey Sausage

Black Forest Ham

Assorted Fruit Juices

2% Milk

Coffee, Decaffeinated Coffee, Assorted Teas

\$29.00 per person

### The Canadian Trail

Breakfast Pastries, Bagels, Brown and White Bread with Toaster Butter, Preserves Yogurt Parfait with Granola, Dried Fruit, Nuts Scrambled Eggs Eggs Benedict Hash Brown Potatoes

Choice of two (2) proteins
Bacon
Beef Sausage
Turkey Sausage
Black Forest Ham

Assorted Fruit Juices 2% Milk, Chocolate Milk Coffee, Decaffeinated Coffee, Assorted Teas \$33.50 per person

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## **BUFFET LIVE ACTION STATION ADD-ONS**

Minimum 50 people
Prices include a Chef present for 1.5 hours

## Eggs Benedict Station

English Muffins Canadian Back Bacon Poached Eggs Home-Made Hollandaise Sauce \$11.00 per person

### Omelette Station

Eggs Cheese Diced Bell Peppers Tomatoes Green Onions Mushrooms Chorizo Sausage Smoked Salmon Baby Shrimp \$12.00 per person

## Granola Parfait Station

Home-Made Granola Assorted Yogurts Strawberry Coulis Seasonal Berries \$12.00 per person

## Fruit Crêpes

Assorted Fresh Fruit and Berries Chantilly Cream Strawberry Compote Nutella Chocolate Sauce \$13.00 per person

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## **BUFFET ENHANCEMENTS**

### Prices per person per selection

Belgian Waffles	\$4.50
Buttermilk Pancakes	\$3.75
French Toast with Canadian Maple Syrup, Strawberry Compote,	
Chantilly Cream	\$4.25
Bacon	\$3.25
Beef Sausage	\$4.75
Turkey Sausage	
Black Forest Ham	\$4.75
Hard-Boiled Eggs	\$2.75
Scrambled Eggs	\$4.00
Eggs Benedict	\$7.75
Assorted Muffins	\$3.00
Mini Danishes	\$3.00
Bagels with Cream Cheese	\$4.75
Additional \$3.00 per person for Smoked Salmon, Onions, Capers, Lemon Wedges	
Oatmeal	\$3.75
Yogurt Parfait with Granola, Dried Fruit, Nuts	\$7.00
Brown and White Bread with Toaster	
Deli-Sliced Cold Cuts	
Assorted Domestic Cheeses	\$6.75
AAA Alberta Beef Striploin (5 oz.)	\$13.25

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## PLATED BREAKFAST À LA CARTE

Minimum 25 people

## Traditional Break fast

Scrambled Eggs, Two Pieces of Bacon, One Beef Sausage Hash Brown Potatoes Sliced Seasonal Fresh Fruit

Coffee, Decaffeinated Coffee, Assorted Teas \$22.50 per person

## Smoked Salmon Bagel

Smoked Salmon, Cream Cheese, Onions, Capers, Lemon Wedges Plain or Multigrain Bagels Hash Brown Potatoes Sliced Seasonal Fresh Fruit

Coffee, Decaffeinated Coffee, Assorted Teas \$19.00 per person

## Delightful Classics

Choice of Belgian Waffles, Buttermilk Pancakes, or French Toast Canadian Maple Syrup, Strawberry Compote, Chantilly Cream Sliced Seasonal Fresh Fruit

Coffee, Decaffeinated Coffee, Assorted Teas \$20.50 per person

### Frittata

Choice of three (3) fillings Cheese Diced Bell Peppers Tomatoes Green Onions Mushrooms Chorizo Sausage Smoked Salmon Baby Shrimp

Mediterranean Hash Brown Potatoes Sliced Seasonal Fresh Fruit

Coffee, Decaffeinated Coffee, Assorted Teas \$22.00 per person

- · Breakfast Buffet
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## Eggs Benedict

Two English Muffins, Two Poached Eggs, Two Pieces of Back Bacon Home-Made Hollandaise Sauce Hash Brown Potatoes Sliced Seasonal Fresh Fruit

Coffee, Decaffeinated Coffee, Assorted Teas \$22.75 per person Additional \$3.25 per person for Smoked Salmon Benedict

## Steak & Egg Sandwich

English Muffin, Fried Egg, AAA Alberta Beef Striploin (5 oz.), Sliced Tomatoes Mediterranean Hash Brown Potatoes Sliced Seasonal Fresh Fruit

Coffee, Decaffeinated Coffee, Assorted Teas \$27.00 per person

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## COFFEE BREAKS À LA CARTE

## Beverages

Coffee, Decaffeinated Coffee	\$4.75 per person
Assortment of Teas	
Assorted Bottled Juices (300 ml): Cranberry, Apple, Orange, Pineapple	\$3.75 per bottle
Bottled Still Mineral Water	\$3.75 per bottle
Bottled Sparkling Mineral Water	\$5.25 per bottle
Assorted Canned Soft Drinks	\$3.25 each
Pitchers of Assorted Juice	\$13.50 per pitcher
Chef's Flavour-Infused Water: Lemon, Cucumber, Strawberry, Mint	\$2.00 per person
Fruit Punch (Approximately 25 glasses)	\$59.00 per gallon

## À La Carte

Assorted Muffins	\$3.75 each
Croissants	\$3.75 each
Apple and Cherry Turnovers	\$3.75 each
Assorted Loaf Slices	\$3.75 per slice
Assorted Bread Rolls	\$4.25 per person
Scones with Strawberry Compote	\$6.25 per person
Assorted Home-Style Cookies	\$33.00 per dozen
Fresh Fruit Tartlets	
Selection of French Pastries	\$43.00 per dozen
Chocolate-Dipped Strawberries	\$3.75 each
Chocolate Brownies	\$39.00 per dozen
Assorted Domestic Cheeses	\$10.00 per person
Freshly Popped Popcorn (Minimum 25 people)	\$4.50 per person
Soft Salted Large Pretzels, Served Warm with Honey Mustard Dip	
(Minimum 12 people)	\$4.25 each
Soft Salted Large Pretzels, Served Warm with Home-Made Spinach Dip	
(Minimum 12 people)	\$4.25 each
Bread Pudding with Butterscotch Whisky Sauce	\$6.00 per person
Chocolate Fondue with Fresh Fruit Skewers	\$8.50 per person
Louisiana Salted Nut Mix	\$13.25 per bowl
Ice Cream with Assorted Candy	
Ice Cream with Fresh Fruit	\$6.25 per person

## Healthy Alternatives

Sliced Seasonal Fresh Fruit	.\$6.75 per person
Assorted Whole Seasonal Fresh Fruit	\$2.50 each
Yogurt Parfait with Granola, Dried Fruit, Nuts	. \$7.50 per person
Trail Mix	.\$5.25 per person
Nutri-Grain Bars	\$2.50 each
Assorted Fresh Fruit Smoothies: Strawberry, Banana, Apple, Melon	.\$6.25 per person

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### SPECIALTY COFFEE BREAKS

### Build Your Own Sundae Bar

Vanilla Ice Cream with Chocolate, Caramel, Strawberry Sauces Assorted Sundae Toppings

Coffee, Decaffeinated Coffee, Assorted Teas **\$9.50** per person

## Afternoon Game

Soft Salted Large Pretzels, Served Warm with Honey Mustard Dip Potato Chips

Iced Tea
Coffee, Decaffeinated Coffee, Assorted Teas
\$9.75 per person

### Winter Warmer

Shortbread Cookies, Chocolate Fudge Brownies with Caramel Sauce

Hot Chocolate Coffee, Decaffeinated Coffee, Assorted Teas \$9.50 per person

## Summer Days

Sliced Fresh Watermelon Strawberry Shortcake

Iced Tea
Coffee, Decaffeinated Coffee, Assorted Teas
\$9.75 per person

### The Matinée

Movie Popcorn, Potato Chips Red Liquorice, Assorted Candy Bars

Coffee, Decaffeinated Coffee, Assorted Teas \$10.25 per person

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Coffee Breaks A La Carte

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## Health Break

Trail Mix

Vegetable Tray with Roasted Garlic Herb Yogurt Dip Sliced Seasonal Fresh Fruit with Honey Yogurt Dip

Coffee, Decaffeinated Coffee, Assorted Teas **\$9.75 per person** 

## Chocoholic Buffet

Chocolate Mousse, Chocolate Brownies Chocolate-Dipped Strawberries, Chocolate Tortes Chocolate Shooter Cup, Flourless Chocolate Cake

Coffee, Decaffeinated Coffee, Assorted Teas **\$24.75** per person

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#### BEVERAGES

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## WORKING LUNCH BUFFETS

Minimum 25 people

Additional \$2.00 per person for gluten-free bread (Available upon request only)

## Happy Trails

Soup of the Day Pasta Salad Spring Greens with Assorted Dressings Build Your Own Sandwich: Sliced Corned Beef with Au Jus, Horseradish, Mustard, Mayonnaise

Chef's Selection of Desserts

Coffee, Decaffeinated Coffee, Assorted Teas \$27.75 per person

## Little Italy

Spring Greens with Assorted Dressings Caesar Salad Garlic Toast

Choice of one (1) pasta Penne Rigate Three-Cheese Tortellini Farfalle

Choice of two (2) sauces
Classic Bolognese
Sundried Basil Tomato
Basil Pesto Cream with Chicken and Asiago Cheese
Tomato Cream with Bell Peppers and Mushrooms

Chef's Selection of Desserts

Coffee, Decaffeinated Coffee, Assorted Teas \$29.50 per person

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#### LUNCH

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### Strathcona

Bread Rolls, Butter Spring Greens with Assorted Dressings Caesar Salad Garlic Toast Potato Salad

All Entrées are served with Chef's choice of Seasonal Vegetables and Roast Potatoes

Choice of two (2) hot entrées
AAA Alberta Roast Beef, Au Jus
Chicken with Cranberry Jus
Baked Atlantic Salmon with Lemon Caper Sauce
Baked Three-Cheese Tortellini

Sliced Seasonal Fresh Fruit Chef's Selection of Desserts

Coffee, Decaffeinated Coffee, Assorted Teas \$37.50 per person

### Sutton Brunch

Chef's Selection of Three (3) Salads

Scrambled Eggs Bacon Hash Brown Potatoes Steamed Rice Seasonal Vegetables

Choice of one (1) hot entrée
Pesto Roast Chicken Breast, Garlic Jus
AAA Alberta Roast Beef, Au Jus
Baked Salmon with Fruit Salsa

Chef's Selection of Desserts

Coffee, Decaffeinated Coffee, Assorted Teas \$44.75 per person

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### **LUNCH BUFFETS**

Minimum 25 people

Add Chef's assorted cakes to any lunch buffet for \$8.00 per person Additional \$2.00 per person for gluten-free bread (Available upon request only)

## Executive Lunch

Soup of the Day Chef's Selection of Three (3) Salads

Assorted Gourmet Deli Sandwiches and Wraps Vegetable Tray with Roasted Garlic Herb Yogurt Dip Pickle Tray: Cucumbers, Pearl Onions, Peppers, Sweet Mix

Sliced Seasonal Fresh Fruit Assorted Squares and Home-Style Cookies

Coffee, Decaffeinated Coffee, Assorted Teas \$23.00 per person

### Build Your Own Sandwich

Soup of the Day Chef's Selection of Three (3) Salads

Selection of Assorted Deli Meats and Assorted Domestic Cheeses Assorted Breads and Rolls Condiments: Mustard, Mayonnaise, Lettuce, Tomatoes, Onions

Sliced Seasonal Fresh Fruit Assorted Squares and Home-Style Cookies

Coffee, Decaffeinated Coffee, Assorted Teas \$24.50 per person

## The Gateway

Bread Rolls, Butter Spring Greens with Assorted Dressings Vegetable Tray with Roasted Garlic Herb Yogurt Dip

All Entrées are served with Chef's choice of Seasonal Vegetables, Rice or Potatoes \*with the exception of Vegetarian Lasagna

Choice of one (1) hot entrée
Teriyaki Chicken Breast with Ginger Soy Sauce
Ginger Beef
Herb Roasted Pork Loin with Mushroom Cream Sauce
Baked Salmon with Sweet Chili Sauce
\*Vegetarian Lasagna

Assorted Squares and Home-Style Cookies

Coffee, Decaffeinated Coffee, Assorted Teas \$28.50 per person

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#### LUNCH

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### Chinatown

Spring Greens with Sesame Soy Vinaigrette Egg Noodles or Stir-Fried Rice

Choice of one (1) protein
Lemon Chicken
Ginger Beef
Prawns (prepared in hoisin or oyster sauce)
BBQ Pork (prepared in hoisin or oyster sauce)

Sliced Seasonal Fresh Fruit Fortune Cookies

Coffee, Decaffeinated Coffee, Assorted Teas **\$31.75 per person** 

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#### BEVERAGES

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- · Wine List



## PLATED LUNCHES À LA CARTE

Minimum 25 people

Includes Bread Rolls, Butter, Coffee, Decaffeinated Coffee & Assorted Teas

## Soup

Choice of one (1) soup

Roasted Tomato Herb Bisque

Cream of Potato and Onion

Tom Yum Soup (Spicy Chili and Tomato Based Soup garnished with Vegetables,

Chicken, Shrimp)

Three-Cheese Broccoli Soup

\$4.75 per person

### Salad

Choice of one (1) salad

Spring Greens and Sundried Berries with Honey Lemon Herb Dressing

Spinach, Romaine Lettuce, Roasted Candy Pecans with Raspberry Dressing

Julienne Vegetables, Egg Noodle Salad, Onion and Sweet Chili Peanut Vinaigrette

Roasted Beet Salad, Goat Cheese with Yellow Onion Tarragon Vinaigrette

\$5.75 per person

### Entrée

All Entrées are served with Chef's choice of Seasonal Vegetables, Rice or Potatoes

Choice of one (1) entrée

Roasted Sweet Chili Chicken Breast

Herb Roasted Pork Loin with Creamy Mushroom Sweet Mustard Sauce

Herb Roasted AAA Alberta Beef Striploin, Grainy Mustard with Five Peppercorn Sauce

Baked Honey and Black Pepper Atlantic Salmon Filet

Roasted Vegetable Phyllo with Basil Cream Sauce

\$19.00 per person

### Dessert

Choice of one (1) dessert

Limoncello Mousse in a Chocolate Cup

Strawberry Mousse with Fresh Chantilly Cream

Banana Brûlée with Vanilla Ice Cream

Crème Caramel

Triple Chocolate Cake with Raspberry Coulis

Flourless Chocolate Cake with Passion Fruit Coulis

\$9.00 per person

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#### LUNCH

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#### DINNER

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#### RECEPTION

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#### BEVERAGES

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### **DINNER BUFFETS**

Minimum 50 people

Includes Bread Rolls, Butter, Coffee, Decaffeinated Coffee & Assorted Teas
All Entrées are served with Chef's choice of Seasonal Vegetables, Rice or Potatoes
\*Silver & Gold Menu Upgrade: \$8.00 per person for AAA Alberta Prime Rib with Rosemary,
Pan Jus, Yorkshire Pudding

### Silver

Chef's Selection of Three (3) Salads

Assorted Domestic Cheeses Vegetable Tray with Roasted Garlic Herb Yogurt Dip

Choice of two (2) entrées

Herb Roasted Chicken with Forest Mushroom Jus
Baked Teriyaki Salmon with Fruit Salsa
\*AAA Alberta Roast Beef, Pan Jus, Yorkshire Pudding

Sliced Seasonal Fresh Fruit Assorted Pies, Squares, Home-Style Cookies

Coffee, Decaffeinated Coffee, Assorted Teas **\$49.00 per person** 

### Gold

Chef's Selection of Five (5) Salads

Assorted Domestic Cheeses Vegetable Tray with Roasted Garlic Herb Yogurt Dip

Choice of three (3) entrées
Baked Salmon with Garlic Butter
Herb Roasted Chicken Breast with Forest Mushroom Jus
Herb Crusted Roast Pork Loin with Grainy Mustard and Sweet Apple Jus
\*AAA Alberta Roast Beef, Pan Jus, Yorkshire Pudding

Sliced Seasonal Fresh Fruit Assorted Pies, Cakes, Mousse

Coffee, Decaffeinated Coffee, Assorted Teas \$59.75 per person

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## Platinum

Assorted Breads, Garlic and Herb Butter

Spring Greens with Assorted Dressings
Traditional Caesar Salad
Spinach Salad, Pecans, Fruit, Feta Cheese with Raspberry Vinaigrette
Red Baby Potato Salad with Home-Made Mustard Vinaigrette
Shrimp and Mussel Pasta Salad
Assorted International Cheeses
Seafood Platter
Vegetable Tray with Roasted Garlic Herb Yogurt Dip

Choice of three (3) entrées

Roasted Garlic and Herb AAA Alberta Prime Rib
Baked Atlantic Salmon and Shrimp with Sweet Chili Sauce
BBQ Teriyaki Chicken Breast with Mango Salsa
Herb Crusted Roast Pork Loin with Grainy Mustard and Apple Pear Rosemary Jus
Honey Glazed Duck Breast with Red Currant Jus

Sliced Seasonal Fresh Fruit Assorted Pies, Cakes, Fruit Cobblers, Mousse Crêpe Station with Vanilla Cream, Chocolate Sauce, Fruit, Berries

Coffee, Decaffeinated Coffee, Assorted Teas **\$87.00 per person** 

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#### LUNCH

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- · Canapés & Hors d'Oeuvres
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#### BEVERAGES

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## PLATED DINNERS À LA CARTE

Minimum 25 people

Includes Bread Rolls, Butter, Coffee, Decaffeinated Coffee & Assorted Teas

## Soup

Choice of one (1) soup

Creamy Woodland Mushroom Soup with Fresh Herbs and Tarragon Crème Fraîche

Chicken Vegetable Wonton Soup with Green Onions

Corn and Potato Chowder with Parmesan Cheese

Kelowna White Wine Onion Soup with Blue Cheese Crostini

\$6.25 per person

### Salad

Choice of one (1) salad

Seasonal Roma Tomatoes, Watermelon, Goat Cheese Napoleon with Balsamic Vinaigrette Romaine Lettuce, Asiago and Parmesan Cheese, Croutons with Creamy Roasted Garlic Dressing

Spring Greens, Sundried Berries with Raspberry Dressing

Roasted Beets, Goat Cheese with Yellow Onion Tarragon Vinaigrette

\$8.50 per person

## Chef's Palate Cleanser

Chef's Creation of Home-Made Sorbet

\$4.75 per person

### Entrée

Choice of one (1) entrée

AAA Alberta Prime Rib with Rosemary, Pan Jus, Yorkshire Pudding	\$39.00
Pan Seared Black Pepper Atlantic Salmon with Roasted Garlic and Sweet Chili Sauce	\$32.00
Stuffed Dried Fig and Apple Chicken Supreme with Cream Sauce	\$30.00
Stuffed Oka and Pear Pork Tenderloin with Red Wine Jus	\$33.00
Roasted Garlic and Thyme Crusted Lamb Rack with Peppercorn Jus	\$40.00
Assorted Root Vegetable Lasagna with Tomato Coulis and Balsamic Reduction	\$28.00

### Dessert

Choice of one (1) dessert

Limoncello Mousse in a Chocolate Cup

Kahlúa Chocolate Cake

Raspberry White Chocolate Mousse Torte

Peach Vanilla Bean Cheesecake

Chocolate Banana Bread Pudding with Ice Cream

Fruit Cobbler with Ice Cream

Chocolate Truffle Torte

Crème Caramel

Flourless Chocolate Cake with Orange Coulis

\$9.75 per person

- · Breakfast Buffets
- · Buffet Live Action Station Add-Ons
- · Buffet Enhancements
- · Plated Breakfast À La Carte

#### BREAKS

- · Coffee Breaks À La Carte
- · Specialty Coffee Breaks

#### LUNCH

- · Working Lunch Buffets
- · Lunch Buffets
- · Plated Lunches À La Carte

#### DINNER

- · Dinner Buffets
- · Plated Dinners À La Carte

#### RECEPTION

- · Canapés & Hors d'Oeuvres
- · Reception Platters
- Reception Stations
- · Live Action Stations

#### BEVERAGES

- · Banquet Bar
- · Wine List



# CANAPÉS & HORS D'OEUVRES

Minimum order of 3 dozen per selection

## Cold Selections

Shrimp Cocktail in a Glass	\$40.00 per dozen
Cream Cheese and Sliced Strawberry on a Crostini	
Smoked Salmon with Cream Cheese, Capers, Onions on Rye Bread	\$40.00 per dozen
California Sushi Rolls	
Thai Spice Chicken Salad Cucumber Cups	\$40.00 per dozen
Cubed Watermelon and Goat Cheese with Balsamic Reduction	\$41.00 per dozen
Tomato Bruschetta	\$38.00 per dozen
Roasted Beef and Zucchini Wrap with Horseradish Cream	\$42.00 per dozen
Melon Wrapped in Prosciutto	\$38.00 per dozen
Devilled Eggs	\$37.00 per dozen

## Hot Selections

Beef Wellington with Au Jus	\$41.00 per dozen
Sweet and Sour Meatballs	\$39.00 per dozen
Spanakopita with Tzatziki Sauce	\$39.00 per dozen
Chicken Satay with Sweet Chili Peanut Sauce	\$40.00 per dozen
Pan Seared Bacon Wrapped Scallops	\$40.00 per dozen
Mushroom and Feta Cheese Quiche	\$40.00 per dozen
Potato Samosas with Mango Chutney	\$40.00 per dozen
Chicken Vegetable Spring Rolls with Plum Sauce	\$39.00 per dozen
Assorted Vegetable Tempura with Ginger Soy Mayonnaise	\$40.00 per dozen
Potstickers with Ginger Soy Sauce	\$40.00 per dozen
Crab Cakes with Corn Salsa	\$41.00 per dozen

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### RECEPTION

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## **RECEPTION PLATTERS**

All platters serve approximately 25 people

Vegetable Platter with Two Types of Dipping Sauces	\$95.00 per platter
Deluxe Finger Sandwiches with Pickled Garnish	. \$185.00 per platter
Domestic Cheese Platter: Cheddar, Oka, Marble, Brie, Jack Cheese, Blue Cheese, Assorted Crackers, Sliced Seasonal Fresh Fruit	\$175.00 per platter
Domestic & International Cheese Platter: Brie, Camembert, Swiss, Emmental, Aged Cheddar, Stilton, Havarti, Assorted Crackers,	
Sliced Seasonal Fresh Fruit	.\$235.00 per platter
Shrimp Cocktail Station	.\$325.00 per platter
Sliced Seasonal Fresh Fruit with Honey Yogurt Dip	. \$135.00 per platter
Gourmet Deli Platter: Thinly Sliced AAA Alberta Roast Beef,	.\$135.00 per platter
Gourmet Deli Platter: Thinly Sliced AAA Alberta Roast Beef, Black Forest Ham, Smoked Turkey Breast, Mini Kaisers,	.\$135.00 per platter
Gourmet Deli Platter: Thinly Sliced AAA Alberta Roast Beef,	
Gourmet Deli Platter: Thinly Sliced AAA Alberta Roast Beef, Black Forest Ham, Smoked Turkey Breast, Mini Kaisers, Condiments (Olives, Peppers, Fresh Tomatoes, Lettuce, Onions, Mayonnaise, Mustard)	
Gourmet Deli Platter: Thinly Sliced AAA Alberta Roast Beef, Black Forest Ham, Smoked Turkey Breast, Mini Kaisers, Condiments (Olives, Peppers, Fresh Tomatoes, Lettuce, Onions,	. \$185.00 per platter
Gourmet Deli Platter: Thinly Sliced AAA Alberta Roast Beef, Black Forest Ham, Smoked Turkey Breast, Mini Kaisers, Condiments (Olives, Peppers, Fresh Tomatoes, Lettuce, Onions, Mayonnaise, Mustard) Smoked Salmon Platter: Onions, Cream Cheese, Capers,	.\$185.00 per platter .\$275.00 per platter

- · Breakfast Buffets
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#### BREAKS

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#### LUNCH

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- · Lunch Buffets
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#### BEVERAGES

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## RECEPTION STATIONS

## Dessert Station (Minimum 50 people)

Assorted Pies, Cakes, Fruit Cobblers, Tarts, Mousse, Jell-O Fondue with Cubed Seasonal Fresh Fruit

### \$19.00 per person

## Pizza Station (Minimum 25 people)

Choice of one (1) type of pizza
Ham, Pineapple, Cheese
Chorizo, Bell Peppers, Cheese
Sundried Tomatoes, Spinach, Zucchini, Cheese
Seafood & Cheese
BBQ Basil Chicken, Onions, Bacon, Cheese
Pepperoni, Salami, Beef, Cheese

Choice of one (1) type of crust Flatbread Regular Crust

\$11.25 per person (2.5 pieces per person)

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#### DINNER

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- · Plated Dinners À La Carte

#### RECEPTION

- · Canapés & Hors d'Oeuvres
- . Describe Platter
- \_\_\_\_
- . Live Action Stations

#### BEVERAGES

- · Banquet Bar
- · Wine List



## LIVE ACTION STATIONS

## Pasta Bar (Minimum 25 people)

All Pasta is served with Mushrooms, Bell Peppers, Parmesan Cheese, Spanish Onions, Black Forest Ham, Baby Shrimp & Tomatoes.

Choice of one (1) pasta Cheese Tortellini Farfalle Penne Rigate

Choice of two (2) sauces Creamy Alfredo Pesto Cream Spicy Tomato

### \$17.00 per person

## Chef Attended Hot Station (Minimum 50 people)

Mini Kaisers with Roast Turkey, Cranberry Sauce, Sage Mayonnaise
Mustard and Honey Glazed Ham, Raisin Jus\$270.00 per station (serves 25 people)
Herb Roasted AAA Alberta Beef with Grainy Mustard, Beef Jus,
Horseradish, Mustard, Mayonnaise
Sushi Station: Assorted Sushi Rolls including
Tuna, Salmon, Vegetable, California Rolls with
Condiments and Chopsticks\$26.00 per person (serves 6 pieces per person)
Stir Fry Station: Choice of Chicken, Baby Shrimp, or Beef
Vegetables (prepared in hoisin or oyster sauce)
Choice of Egg Noodles or Steamed Rice
Served in Asian Take-Out Boxes and Chopsticks\$15.50 per person

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#### BEVERAGES



## **BANQUET BAR**

### Host Bar

The host pays for all consumed beverages.

A bartender is complimentary if consumption exceeds \$300.00 minimum or a bartender fee of \$25.00 per hour will apply (minimum four (4) hours).

Applicable taxes & service fees are not included in host bar prices.

### Cash Bar

Guests are responsible for paying for their own beverages.

A bartender is complimentary if consumption exceeds \$300.00 minimum or a bartender fee of \$25.00 per hour will apply (minimum four (4) hours).

Cash bar prices are inclusive of taxes.

Banquet Bar Beverage Prices			
1 8		Host Bar	Cash Bar
Premium Brands	1 oz. pour	\$6.50	\$7.50
Gordon's London Dry Gin			
Captain Morgan White Rum			
Captain Morgan Dark Rum			
Finlandia Vodka			
Bell's Whisky			
Seagram's V.O. Canadian Whisky			
Deluxe Brands	1 oz. pour	\$7.00	\$8.00
Bombay Sapphire Gin			
Bacardi Superior White Rum			
Appleton Estate Jamaican Rum			
Captain Morgan Spiced Rum			
Grey Goose Vodka			
Chivas Regal Scotch Whisky, Aged 12 Ye	ars		
Crown Royal Canadian Whisky			
Premium Liqueurs	1 oz. pour	\$7.50	\$8.00
Bailey's Irish Cream			
Grand Marnier			
Kahlúa			
Sambuca			
Malibu			
Domestic Beer and Light Beer			
Imported Beer			
Non-Alcoholic Beer	•		
House Wine			
Assorted Juices, Soft Drinks, Mineral Water	per glass	\$3.25	\$3.75
Additional Suggestions			
Champagne or Wine Punch	\$95.	.00 per gallon (serve	s 25 people)
Liquor Punch	\$100.	.00 per gallon (serve	s 25 people)

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### BEVERAGES

Banquet Bar

· Wine List



## WINE LIST

### Charged on consumption

House White  JP Azeitão White, JP Azeitão, Portugal  Pinot Grigio, Two Oceans, South Africa  Chardonnay, Pelee Island, Canada, VQA  Unwooded Chardonnay, McLaren Vale, Australia	\$9.00 \$10.00	\$35.00 \$38.00
House Red	Per Glass	Per Bottle
JP Azeitão Red, JP Azeitão, Portugal	\$9.00 \$10.00	\$35.00 \$38.00
White		
Procanico, Casasole St. Cristina, Italy		\$44.00 \$46.00
Red		
Cabernet Sauvignon, Carnivor, California		\$48.00
Sparkling Wine		
1928 Spumante Demi Sec, Cavicchioli, Italy		\$38.00 \$49.00
Champagne		
Brut Royal, Pommery, France Brut, Veuve Clicquot, France		

Additional wine selection is available upon request.