



2012 Catering Menu Package



Refreshments & Coffee Breaks



Refreshments

Freshly Brewed Coffee
\$29.95 per carafe (approximately 10 cups)

Freshly Brewed **Starbucks** Coffee
\$32.95 per carafe (approximately 10 cups)

Assortment of Specialty Teas
\$28.95 per carafe (approximately 10 cups)

Chilled Whole Milk, Skim or Chocolate
\$17.95 per pitcher

Fruit Juice (Orange, Apple, Grapefruit or Cranberry)
\$19.95 per pitcher

Our Famous Fruit Punch
\$75 per gallon (serves approximately 30)

Selection of Bottled Juice & Canadian Bottled Water
\$3.50 per bottle

Assorted Soft Drinks
\$2.95 per can

Arizona Iced Tea
\$4.95 per 591 mL

San Pellegrino Sparkling Water
\$3.75 per 250 mL \$6.95 per 750 mL

Norwegian Voss Sparkling or Still Water
\$5.95 per 375 mL \$9.95 per 800 mL





Snacks

Assorted Gourmet Croissants, Muffins, Danish
Served with Butter & Swiss Preserves
\$34.95 per dozen

Assorted Muffins
\$29.95 per dozen

Freshly Baked Cinnamon Buns
Served Warm, With Cream Cheese Icing on the Side
\$4.95 each

Squares & Tarts
\$2.95 each

Homestyle Caramel Rice Crispy Squares
\$2.95 each

Assorted Bagels with Cream Cheese
\$3.50 each

Fresh Baked Cookies
\$1.95 each

Homemade Alpine Granola Bars
\$3.25 each

Homemade Banana Bread or Lemon Poppyseed Bread (15 slices) \$29.95 each

Buttered Popcorn (serving size)
\$2.25 each

Whole Fresh Fruit
(Apple, Banana & Orange)
\$2.25 each

Sliced Fresh Fruit Platter
\$98.96 (serves 20)

Minted Fruit Coupe
\$4.95 per person

Granola Yogurt Parfait
\$6.95 per person

Movie Break

Buttery Popcorn with Assorted Seasonings
Licorice, Assorted Chocolate Bars
Assorted Soft Drinks
\$9.95 per guest

Chip & Dip Break

Rustic Tomato & Cilantro Salsa with Corn Chips
Red Pepper Hummus with Pita Chips
Spinach & Artichoke Dip with Trio Crackers
Assorted Soft Drinks
\$8.95 per guest

Sweet Tooth Break

Fresh Baked Cookies
Squares & Tarts
Homemade Banana Bread & Lemon Poppyseed
Bread
Coffee & Tea
Assorted Soft Drinks
\$10.95 per guest

Chocolate Decadence

Chocolate Truffles
Petite Fours
Chocolate Covered Strawberries
Coffee & Tea
\$11.95 per guest

Ice Cream Break

Chef's Selection of Specialty Ice Cream Treats
Freshly Brewed Coffee & Specialty Teas
\$8.95 per guest

Wellness Break

Fresh Fruit Salad
Granola Yogurt Parfaits
Bottled Water
\$10.95 per guest

Enhance your break with Arizona Iced Tea or Pellegrino Sparkling Bottled Water for an additional \$2.00 per person

Additional specialty themed breaks can be created on request. Please talk to your Catering Consultant about enhancing your meeting with a special break designed to match your meeting's theme.



Meeting Plan Package

Deluxe Continental Breakfast

Freshly Baked Assorted Breakfast Pastries and Assorted Homemade Loaves
Seasonal Fruit Salad
Assorted Chilled Juices
Freshly Brewed Coffee & Specialty Teas

Morning Break

Freshly Brewed Coffee & Specialty Teas

Delta Express Lunch

Soup Creation of the Day

Please select one of the below salads:

Gathered Mixed Greens with Balsamic Vinaigrette
Delta Caesar
Traditional Potato Salad
Tri Colored Pasta Salad

Add an additional salad for \$1.95 per guest

Selection of Deli Style Sandwiches on White, Brown Bread, Marble Rye, Onion Bun, Croissants, Focaccia, Wraps Featuring:

Smoked Meat & Swiss, Smoked Turkey with Goat Cheese & Cranberry, Black Forest Ham & Cheddar, Wassabi Tuna Salad, Baby Shrimp Salad, Capriccallo & Jalapeno Pepper Havarti Cheese, Genoa Salami & Melon, Grated Egg Salad & Vegetarian Choice.

Assorted Pickles and Olives
Assorted Squares, Tarts
Freshly Brewed Coffee & Specialty Teas

Afternoon Break

Assorted Soft Drinks
Homestyle Caramel Rice Crispy Squares
Freshly Baked Cookies
Freshly Brewed Coffee & Specialty Teas

\$59.95 per guest
(minimum 20 guests)

Upgrade your plan to include one of our themed hot lunches for an additional \$5.00 per person.

**Meeting Plan Package includes ADSL Internet Connection (\$95 Value)
Meeting Room set up and maintenance fees.**

There is a separate minimum number of guests required to use the package in the Ballroom and Top of the Inn, please ask your Catering Consultant for more details.



Breakfast Buffets

The Canadian Continental

(minimum 10 guests)

Freshly Baked Selection of Croissants, Muffins, Danish served with Swiss Fruit Preserves and Butter
Seasonal Sliced Fresh Fruit
Freshly Brewed Coffee & Specialty Teas
\$15.95 per guest



The Alpine Start

(minimum 10 guests)

Fresh Fruit Salad
Assorted Fruit Yogurt & Granola
Assorted Cold Cereal with Milk **or** Hot Oatmeal **or** Cream of Wheat
Homemade Sliced Banana Bread & Assorted Muffins served with Swiss Fruit Preserves and Butter
Freshly Brewed Coffee & Specialty Teas
\$16.95 per guest

The Alberta Sunrise

(minimum 20 guests)

Seasonal Sliced Fresh Fruit
Chive Scrambled Eggs
Grilled Bacon and Spolumbo Chicken & Apple Breakfast Sausage
Home fried Potatoes
Freshly Baked Selection of Croissants, Muffins, Danish
Freshly Brewed Coffee & Specialty Teas
\$17.95 per guest



Breakfast Enhancement

Additional Buffet Items

For a fine Selection of Chilled Juices, add \$2.75 per guest

Assorted Eggs Benedict including Chafing Dish
Canadian Bacon, Spinach & Salmon
\$4.25 per guest (minimum 20 guests)

Hot Oatmeal or Cream of Wheat,
Milk & Maple Syrup
\$2.95 per guest

Selection of Cold Cereals
\$2.75 per guest

Plain or Fruit Yogurt
\$2.95 per guest

Chef Attended Omelette Station
\$5.95 per guest (for 20 - 35 guests)

Cinnamon French Toast,
Whipped Butter & Maple Syrup
\$2.95 per guest

Buttermilk Pancakes OR Waffles,
Whipped Butter, Maple Syrup & Berry Compote
\$2.95 per guest

The Eastern

Cinnamon French Toast with Maple Syrup
Grilled Bacon, Ham or Breakfast Sausage (choice of one)
Home Fried Potato
Freshly Brewed Coffee & Specialty Teas
\$15.25 per guest

The All Canadian

Farm Fresh Scrambled Eggs
(choice of one)
Grilled Bacon, Ham or Breakfast Sausage
Home Fried Potato
Freshly Brewed Coffee & Specialty Teas
\$15.50 per guest



The Western Benedict

Traditional English Muffin with Canadian Back Bacon
Two Soft Poached Eggs Finished with Hollandaise Sauce
Home Fried Potato
Freshly Brewed Coffee & Specialty Teas
\$16.25 per guest

The Pacific Benedict

Toasted English Muffin with Sliced Smoked Salmon
Two Soft Poached Eggs Finished with Hollandaise Sauce
Home Fried Potato
Freshly Brewed Coffee & Specialty Teas
\$16.75 per guest

For a fine Selection of Chilled Juices, add \$2.75 per guest

The Gourmet Brunch Buffet

(minimum 50 guests)

Chilled Fruit Juices (orange, apple, grapefruit & cranberry)
Gourmet Assorted Breakfast Pastries
Selection of Cold Cereals

Pantry Inspired Pickles & Relishes
International & Domestic Cheese Board
(Swiss, Cheddar, Marble, Havarti & Camembert)
Selection of Cured & Smoked Meats
Deville Eggs
Delta Caesar Salad & Three Seasonally Inspired
Salad Compositions
Mixed Garden Greens with Assorted Dressings

Eggs Benedict
Grilled Bacon & Breakfast Sausage
Cinnamon French Toast
Home Fried Potatoes

Plus your choice of any two Chafing Dishes Below

Mustard Rubbed Whole Roasted Chicken
Baked Lasagna with Three Cheeses, Vegetarian upon Request
V Baked Spinach & Ricotta Cannelloni, Roasted Plum tomato Sauce
Maple Roast Porkloin
Turkey a la King
Braised Swiss Steak, Pearl Onion Jus
(each additional selection is \$4.95 per guest)

Sliced Seasonal Fresh Fruit
Selection of Sweets & Treats from our Bakery

Freshly Brewed Coffee & Specialty Teas

\$35.95 per guest

Minimum 50 Guests

V = Vegetarian Option

The following items are included with your three course Luncheon:

Freshly Baked Rolls with Butter
Choice of **One** of the following: Soup or Salad
Choice of **One** Entrée, **One** Starch & **One** Dessert
Freshly Brewed Coffee, Decaffeinated Coffee & Specialty Teas

Soup Selections

Carrot & Ginger
Cream of Mushroom
Smoked Tomato Dill

Salad Selections

Gathered Mixed Greens, Balsamic Vinaigrette

Delta Caesar
Spinach & Mushroom, Italian Dressing

Entrée Selections

Roasted "AAA" Alberta Baron of Beef Dijon
English Cut 6 oz., Horseradish & Pan Gravy
\$22.95 per guest

Maple Glazed Porkloin
Grainy Dijon Cream
\$21.95 per guest

Pan Seared Salmon
Teriyaki Glaze
\$22.95 per guest

Roast Breast of Chicken
Tomato Pesto Sauce
\$22.95 per guest

Hot Cajun Chicken on Caesar Salad
Grilled Herb Foccacia
\$19.95 per guest**

V Asian Stir-fry on Noodles or Steamed Rice
Beef, Chicken or Vegetarian
\$21.95 per guest**

V Spinach & Ricotta Cannelloni
Roasted Tomato & Bell Pepper Sauce
Served with Grilled Garlic Foccacia
\$20.95 per guest**

V =Vegetarian Option

Entrée Selections cont'd

Accompaniments

All entrées are served with fresh seasonal vegetables & your choice of one of the following:
Steamed Parsley Potatoes, Boursin Cheese Duchess Potatoes, Parmesan Scalloped Potatoes, Herb Roasted Potatoes or Steamed Jasmine Rice

**Items do not include choice of starch

Dessert

Warm Apple Streusel
Farmhouse Cream

White Chocolate Cheesecake
Strawberry Coulis

Chocolate Avalanche Brownie
Raspberry Coulis

Mixed Berry Mousse
Chocolate Cigar

Strawberry Shortcake
Chocolate Drizzle

Minted Fresh Fruit Coupe
Minted Syrup

Chef's Selection of Squares & Tarts
Family Style

Banana & Chocolate Chip Bread Pudding
Rum Anglaise



The Delta Express

(minimum 10 guests)

Soup Creation of the Day

Please select one of the below salads:

Gathered Mixed Greens with Balsamic Vinaigrette

Delta Caesar

Traditional Potato Salad

Tri Colored Pasta Salad

(Add an additional salad for \$1.95 per guest)

Selection of Deli Style Sandwiches on White, Brown Bread, Marble Rye, Onion Bun, Croissants, Focaccia, Wraps Featuring:
Smoked Meat & Swiss, Smoked Turkey with Goat Cheese & Cranberry, Black Forest Ham & Cheddar, Wassabi Tuna Salad, Baby Shrimp Salad, Capricallo & Jalapeno Pepper Havarti Cheese, Genoa Salami & Melon, Grated Egg Salad & Vegetarian Choice.

Assorted Pickles and Olives.

Assorted Squares, Tarts

Freshly Brewed Coffee & Specialty Teas

\$19.95 per guest

(based on 1 1/2 sandwich per person)

Complement your beverage selections with Soft Drinks for \$2.95 per can, Juice for \$3.50 per bottle or San Pellegrino for \$3.75 per bottle, all charged on consumption



"Build Your Own Sandwich" Bar
(minimum 20 guests)

Soup Creation of the Day

Please select one salad below:

- Gathered Mixed Greens with Balsamic Vinaigrette
- Delta Caesar
- Traditional Potato Salad
- Tri Colored Pasta Salad

(Add an additional salad for \$1.95 per guest)

Freshly Baked White & Multigrain Rolls, Rye Bread, Baguette, Foccacia Loaf, Bagels & Croissants

Assorted Montreal Style Deli & Smoked Meats & Red Pepper Hummus
Egg Salad, Tuna Salad, Chicken Salad
Platter of Fresh Leaf Lettuce, Sliced Tomato, Cucumber & Cheese
Grainy Mustard, Cranberry Mayonnaise & Horseradish Aioli
Pickles, Relishes, Hot Peppers

Assorted Squares & Tarts
Freshly Brewed Coffee & Specialty Teas

\$21.95 per guest

Complement your beverage selections with Soft Drinks for \$2.95 per can, Juice for \$3.50 per bottle or San Pellegrino for \$3.75 per bottle, all charged on consumption.





A Taste of the Prairies

Freshly Baked Rolls & Butter
Fresh Garden Greens, Assorted Dressings
Prairie Bean Salad
Cowboy Coleslaw

Roast of "AAA" Beef, Pearl Onion Jus

Chilli Spiced Roasted Potatoes
Herbed Vegetable Medley


Squares & Tarts
Freshly Brewed Coffee & Specialty Teas

At The Picnic

Freshly Baked Rolls & Butter

Mixed Garden Greens with Assorted Dressings
Old Fashioned Potato Salad
Mum's Pasta Salad

Build Your Own Burger Bar

(Grilled Beef &  Vegetarian Burgers, Smokies, Lettuce, Tomatoes, Onions, Pickles, Cheese Slices, Buns, Relish, Ketchup, Mustard, Mayonnaise, Sauerkraut)

Potato Chips
Squares & Tarts

Freshly Brewed Coffee & Specialty Teas

A Taste of the Southwest

Freshly Baked Rolls & Butter

Tossed Green Salad with assorted dressings
Five Bean Salad
Corn Chips with Salsa

Build Your Own Taco Bar

(Spiced Ground Beef, Diced Onions, Shredded Cheddar, Sliced Jalapenos, Salsa & Sour Cream)

Chicken Enchilada

Squares & Tarts

Freshly Brewed Coffee & Specialty Teas



The Above Themed Lunches are \$24.95 per guest
(minimum 20 guests)



The Spa

Freshly Baked Rolls & Butter

Gathered Garden Greens with Assorted Dressings
Marinated Green Bean Salad
Coleslaw with Walnuts & Herb Dressing

Steamed Salmon with Citrus & Mint Relish
Baked Yogurt Marinated Chicken

Tri Color Pasta with Olives & Artichokes
Steamed Vegetable Medley

Minted Fruit Salad

Freshly Brewed Coffee & Specialty Teas

A Taste of Rome

Freshly Baked Rolls & Butter
Fresh Garden Greens, Assorted Dressings
Field Tomato & Onion Salad, Balsamic Vinaigrette
Delta Caesar Salad

Chicken Picata Basil Tomato Sauce
V Portabella Mushroom Ravioli
with Roasted Red Pepper and Boursin Cream Sauce
Pesto Vegetable Medley

Squares & Tarts
Freshly Brewed Coffee & Specialty Teas

A Taste of Athens

Pita Bread

Tzatziki & Hummus Dips
Greek Salad
Assorted Pickles & Olives

Lemon Roast Chicken
Mediterranean Meatballs

V Spanakopitas
Boiled Baby Potato with Greek Seasoning

Squares & Tarts

The Above Themed Lunches are \$24.95 per guest
(minimum 15 guests)



A Taste of the Orient

Freshly Baked Rolls & Butter
Wonton Soup
Fresh Garden Greens, Assorted Dressings
Glass Noodle Salad, Sesame Vinaigrette

Teriyaki Chicken Stir Fry
Oriental Rice
V Vegetable Spring Rolls with Plum Sauce

Fortune Cookies
Squares & Tarts
Freshly Brewed Coffee & Specialty Teas

Gourmet Pizza Buffet

Mixed Greens with Assorted Dressings
Crisp Vegetables with Ranch Dip

Pizza selections (your choice of 3)

Hawaiian

(Prosciutto Ham, Pineapple & Boursin Cheese)

Californian

(BBQ Chicken with Roasted Red Pepper, Mozzarella)

V **5 Cheese**

(Cheddar, Mozzarella, Snow Goat, Feta & Parmesan)

V **Vegetarian**

(Bell Pepper, Spanish Onion, Black Olive, Portobello Mushroom,
Sliced Tomato)

V **Greek**

(Artichoke, Sun Dried Tomato, Black Olive, Feta)

Seafood

(Baby Shrimp, Smoked Salmon, Red Onion, Artichoke)

Squares & Tarts
Freshly Brewed Coffee & Specialty Teas

The Above Themed Lunches are \$24.95 per Guest
(minimum 15 guests)

The Alberta Rose

Cold Assortments

Freshly Baked Split White & Multigrain Rolls
Whipped Butter Basket of Mixed Garden
Greens & Fresh Cut Romaine
Delta Caesar Salad Condiments
Assorted Dressings & Vinaigrettes
Sun Dried Tomato Marinated Vegetable Salad
Olive Oil and Herbed Potato Salad

Hot Assortments

(Please select 2 of the 3 options below)
Beef Bourguignon with a Rosehip-Red wine sauce
Herb Roasted Breast of Chicken with Wild Boar
Bacon & Boursin Cream Sauce
V Rainbow Cheese Tortellini
with Basil Tomato Sauce

Accompaniments

Local Tri Colour Roasted Creamer Potato
Fresh Market Vegetables

Desserts

Seasonal Sliced Fresh Fruit
Chef's Selection of Squares & Tarts and Assorted Mousse Coupes

Freshly Brewed Coffee & Specialty Teas

\$29.95 per guest
(minimum 20 guests)

V = Vegetarian Option





The Following Items are included with your Four Course Dinner:

Freshly Baked Rolls with Butter

Choice of **One** Soup or Salad

Choice of **One** Sorbet

Choice of **One** Entrée, **One** Accompaniment & **One** Dessert

Freshly Brewed Coffee, Decaffeinated Coffee & Specialty Teas

First Course

Soup

Cream of Forest Mushroom, Chive Garnish

Maple Roasted Butternut Squash, Nutmeg Cream

Smoked Tomato & Red Pepper Bisque, Pesto Drizzle

Cream of Asparagus, Herb Crouton

Potato & Leek, Bacon Crisps

Cream of Onion, Herb Drizzle

OR

Salad

Bundled Baby Greens, Red Delicious Apple & Onion Dressing

Delta Caesar

Butterleaf & Endive, Creamy Roast Red Pepper & Goat Cheese

Red Leaf and Roma Tomato, Creamy Mango Curry

Asian Thai Salad, Oriental Sesame Dressing

Baby Spinach Salad, Honey Dijon Mustard

Second Course

Sorbet

To substitute your Second course of Sorbet to a Soup or Salad please add an additional \$2 to your entrée price.

Passion Fruit

Mango

Lemon

Raspberry

Sorbet can be served on specially designed ice plates to enhance your themed event for an additional \$10 per person. 2 weeks notice is required to ensure your design can be accommodated.



**Third Course
Entrée Selections**

We are pleased to provide "AAA" Beef

Medallion of "AAA" Beef Tenderloin Persillade
Pinot Noir Reduction
\$53.95 per guest

Slow Roasted "AAA" Prime Rib 7 oz.
Rosemary Jus
\$47.95 per guest (minimum 10 guests)

Carved "AAA" Pepper Crusted Beef Striploin Roast
Peppercorn & Canadian Whisky Au Jus
\$45.95 per guest (minimum 10 guests)

New Zealand Rack of Lamb
Brandy and Fresh Mint Au Jus
\$44.95 per guest

Roast Stuffed Whole Maple Pork Loin
Apricot and Berry, Orange Sauce
\$40.95 per guest

Herb Breaded Pork Medallions
Okanagan Apple Chutney
\$39.95 per guest

Pesto Rubbed Grilled Breast of Chicken Supreme
Stuffed with Wild Mushroom and Boursin Cheese, Fresh Basil
Cream
\$43.95 per guest

Roast Breast of Chicken Supreme
Dijon Herb Crusted Mushroom Ragout
\$42.95 per guest

Pistachio Crusted Skinless Breast of Chicken
Thai Peanut Sauce
\$39.95 per guest

Artichoke Crusted Grilled Breast of Chicken
Herb Roasted Red Pepper, Garlic Cream Sauce
\$39.95

Plated Dinner Selections cont'd

Crab & Scallop Stuffed Sole
Chardonnay Dill Sauce
\$43.45 per guest

Baked Salmon Loin
Mango and Fresh Fruit Chutney
\$41.95 per guest

V Portabella Mushroom Ravioli
with Roasted Red Pepper and Boursin Cream Sauce
\$38.95 per guest

Choice of:

Steamed Parsley Potatoes	Dill Weed Roasted Creamer Yellow Potatoes
Boursin Cheese Duchess Potatoes	Parmesan Scalloped Potato
Goat Cheese Marble Stuffed Baked Potatoes	Spinach & Wild Mushroom Risotto Rice Cake
Sour Cream & Chives Mashed Potatoes	

Accompaniment Selections

All entrées are served with the freshest available vegetables which typically include Asparagus, Spaghetti Squash, Baby Carrots, Red Pepper.

V = Vegetarian Option

Plated Dinner Selections cont'd



**Fourth Course
Dessert Selections**

Triple Berry Mousse in Chocolate Dome
Raspberry Drizzle

Our Signature Triple Chocolate Paté
Raspberry Coulis

Classic Carrot Cake
Chantilly Cream

Tiramisu
Anglaise Sauce

Caramel Pecan Flan
Chocolate Sauce

Baked French Vanilla New York Style Cheesecake
Berry Compote

Hedgehog Chocolate Truffle Mousse
Strawberry Coulis

Deep Dish Apple Torte
Caramel Drizzle



A Five Course Dining Experience

Guests select their choice of entrée from personalized menus provided at each table. \$65.95 per guest (serves 25 to 75 guests)

Freshly Baked Dinner Rolls with Butter

Salad

Please select one of the below on behalf of your guests:

Bundled Baby Greens, Apple & Onion Dressing

Delta Caesar

Butterleaf & Endive, Creamy Roast Red Pepper & Goat Cheese

Red Leaf and Roma Tomato, Creamy Mango Curry

Asian Thai Salad, Oriental Sesame Dressing

Baby Spinach Salad, Honey Dijon Mustard

Soup

Please select one of the below on behalf of your guests:

Cream of Forest Mushroom, Chive Garnish

Maple Roasted Butternut Squash, Nutmeg Cream

Smoked Tomato & Red Pepper Bisque, Pesto Drizzle

Cream of Asparagus, Herb Crouton

Potato & Leek, Bacon Crisps

Cream of Onion, Herb Drizzle

Sorbet

Please select one of the below on behalf of your guests:

Passion Fruit

Mango

Lemon

Raspberry





Entrée Selections – for guests to select during first course

Pesto Rubbed Grilled Breast of Chicken Supreme
Stuffed with Wild Mushroom and Boursin Cheese, Fresh Basil
Dill Weed Roasted Creamer Yellow Potatoes

Baked Salmon Loin, Mango and Fresh Fruit Chutney
Spinach and Wild Mushroom Risotto Rice Cake

Medallion of "AAA" Beef Tenderloin Persillade
Maderia wine Reduction, Goat Cheese Marble Stuffed Baked
Potato

V Portabella Mushroom Ravioli
with Roasted Red Pepper and Boursin Cream Sauce

Dessert – please select 2 desserts for alternating service

Our Signature Triple Chocolate Paté
Raspberry Coulis

Classic Carrot Cake
Chantilly Cream

Tiramisu
Anglaise Sauce

Caramel Pecan Flan
Chocolate Sauce

Baked French Vanilla New York Style Cheesecake
Berry Compote

Hedgehog Chocolate Truffle Mousse
Strawberry Coulis

Our Signature Triple Berry Mousse in Chocolate Dome
Raspberry Drizzle

Deep Dish Apple Torte
Caramel Drizzle

Cold Assortments

Freshly Baked Split White & Multigrain Rolls, Whipped Butter
Basket of Mixed Garden Greens & Fresh Cut Romaine
Delta Caesar Salad Condiments, Assorted Dressings & Vinaigrettes
Five Featured Seasonal Salad Compositions
Platter of Devilled Eggs & Crisp Market Vegetables with Herb Dip
Pantry Inspired Pickles & Relish
Our Selection of Sliced Deli Style Cured & Smoked Meats

From The Sea

Smoked Salmon
Peel & Eat Shrimp with Ancho Dip
Balsamic Marinated Mussels

Chafing Dish Selections

(Menu includes three selections)

Grilled Flat Iron Steak, Saskatoon Jus
Sliced Baron of "AAA" Beef Slow Roasted *Au Jus*
Beef Bourguignon (tender beef with mushrooms in a red wine sauce)
Crispy Ginger Beef
Mustard Rubbed Whole Roasted Chicken
Coq au Vin (seared chicken thighs with mushrooms in a red wine sauce)
Traditional Roast Turkey Sage Dressing, Cranberry Sauce
Oven Roasted Salmon Loin Lemon Dill Cream Sauce
Baked Lasagna with Three Cheeses, Vegetarian upon Request

or
Baked Cabbage Rolls Spicy Tomato Sauce
Baked Spinach & Ricotta Cannelloni Roast Plum Tomato Sauce
Perogies with Sour Cream & Caramelized Onions

Chef's choice of

Local Roasted Creamer Potato
Fresh Market Vegetables

Desserts

Domestic Cheese Board, Seasonal Sliced Fresh Fruit
Chef's Selection of Tortes, Cheesecakes, Pies, Mousse
Squares & Pastries

Freshly Brewed Coffee & Specialty Teas

\$54.95 per guest
(minimum 50 guests)

Enhance your Gourmet Buffet with a Chef Attended Carving Station

"AAA" Prime Rib of Beef, Cabernet Jus.....\$11.95 per guest
(Carver in attendance for maximum 1.5 hours)





Hot Hors D' Oeuvres

\$29.95 per dozen of each below Item



Triple Brie and Saskatoon Phyllo Purse
Basil Goat Cheese Potato Latkes
Blue Cheese and Walnut Croquette
Fried Camembert with Raspberry Cumberland

Maple Whiskey Bacon Wrapped Scallop Skewers
Crab Cakes with Tomato Salsa
Maple Balsamic Marinated Salmon Skewer
Wild Boar Bacon & Boursin Cheese Purse

\$26.95 per dozen of each below Item



Baked Spanakopitas, *tzatziki sauce*
Vegetable Spring Rolls, *sweet plum sauce*
Vegetarian Samosas
Mini Sun-Dried Tomato Quiche


Sesame Crusted Chicken Satay, *spiced peanut sauce*
Chipotle BBQ Beef Brochettes
Mini Egg Rolls, sweet plum sauce – 2 dozen
Baby Scallops Wrapped in Smoked Bacon
Jumbo Black Tiger Prawns in Garlic Butter
Breaded Coconut Shrimp with Cocktail Sauce
Breaded Calamari Rings, cucumber yogurt dip

Dry Garlic Ribs in Black Peppered Salt
"Buffalo Style" Chicken Wings, *blue cheese dip*
"Bulls Eye" BBQ Meatballs


 = Vegetarian Option

Cold Hors D' Oeuvres

\$28.95 per dozen of each below Item


- Bloody Mary Shrimp Shots
- Lobster and Mango Salad On Cucumber
- Smoked Salmon and Goat Cheese Pinwheel
- Dilled Cream Cheese Stuffed Jumbo Shrimp
- Cherry Tomato Stuffed with Crab and Chive
- Smoked Tuna Cornet With Wasabi Butter
- Brandied Pickerel Gravlax
- Prosciutto Wrapped Asparagus Tips
- Peppered Lamb Carpaccio Crostini
- Salami Boursin Cornet
- Thai Curry Smoked Turkey Salad Crostini
-  Olive Goat Cheese Tapenade Crostini

\$25.95 per dozen of each below Item

- 
- Red Pepper Hummus Profiteroles
- Tomato & Roast Garlic Bruschetta Crosinti
- Purple Alberta Creamer Potato with Boursin Cheese
- Patty Shells with Goat Cheese and Sun-Dried Tomato

- Fumet Poached Jumbo Shrimp, *seafood sauce*
- Marinated Artichoke with Crab and Pesto Mayonnaise
- Foie Gras Mousse on Rye Crouton

Prosciutto & Melon
Beef Carpaccio Crostini, *onion confit*
Baby Shrimp & Dill Tartlette

- California Maki Sushi Roll
- Salmon Maki Sushi Roll
-  Cucumber Maki Sushi Roll

 = Vegetarian Option



Chef's Carvings

Includes mini Kaiser rolls and condiments.

Hip of "AAA" Alberta Beef

\$11.95 per guest (minimum 75 guests)

Roast Baron of "AAA" Beef

\$10.95

Smoked Atlantic Salmon

\$10.25 per guest

Roast Turkey

\$9.50 per guest (minimum 30 guests)

Snacks

Spinach & Artichoke Dip

With Assorted Chips & Crackers

\$3.25 per guest

Assortment of Nacho Chips with Salsa,

Nuts, Potato Chips & Pretzels

\$2.95 per guest

**Complement Your Reception with an Impressive Ice Sculpture
Ask your Catering Consultant for details.**

Platters

(1 platter serves 20 guests)

International & Domestic Cheese Platter
With Assorted Crackers
(Swiss, Cheddar, Marble, Havarti, Camembert)
\$147.95 per platter

Garden Fresh Vegetables
with Ranch Dip
\$92.95 per platter

Assorted Relish Tray
(Marinated Vegetables, Pickles,
Olives, Artichoke Hearts)
\$77.95 per platter

Finger Sandwich Platter
(Grated Egg, Albacore Tuna, Ham & Cheddar,
Roast Beef & Swiss, Vegetarian)
\$92.95 per platter

Cold Meat Tray
(Roast Beef, Ham, Smoked Turkey,
Cappacoli Salami)
Rolls, Butter and appropriate condiments
\$153.95 per platter

Sliced Seasonal Fresh Fruit & Berries
\$98.95 per platter



Dessert Tray
Assorted Pastries & Squares
\$82.95 per platter
(serves 30 guests)

Additional items ordered on site are subject to
availability as well as a 25% service fee.

BAR SERVICE

HOST BAR

Beverage charges are based on consumption and will be charged to your bill along with 16% gratuity and 5% GST. \$20.00 per hour bartender labour charge (minimum 4 hours) will be applied to your bill should your bar sales not exceed \$300.00.

STANDARD BRAND BAR

Liquor (1 oz):	\$5.50
Beer (bottle)	\$5.50
Coolers (bottle):	\$6.25
House Wine (5 oz glass)	\$6.00
Liqueurs:	\$6.00
Import Beer (bottle):	\$6.00
Non- Alcoholic Beer:	\$4.00
Soft Drinks & Juice:	\$3.00

PREMIUM BRAND BAR

Liquor (1 oz):	\$6.00
Beer (bottle):	\$5.50
Coolers (bottle):	\$6.00
Wine (5 oz glass):	\$6.50
Liqueurs & Cognacs:	\$6.50
Import Beer (bottle):	\$6.50
Non- Alcoholic Beer:	\$4.00
Soft Drinks & Juice	\$3.00

CASH BAR

Guests purchase tickets from a Cashier provided by the Hotel. Prices include GST. \$20.00 per hour bartender labour charge (minimum 4 hours) will be applied to your bill should bar sales not exceed \$300.00.

STANDARD BRAND BAR

Liquor (1 oz)	\$6.25
Beer (bottle)	\$6.25
Coolers (bottle)	\$6.75
House Wine (5 oz glass)	\$6.75
Liqueurs.....	\$6.75
Import Beer (bottle).....	\$6.75
Non- Alcoholic Beer.....	\$4.00
Soft Drinks & Juice	\$3.00

PREMIUM BRAND BAR

Liquor (1 oz)	\$6.75
Beer (bottle)	\$6.25
Coolers (bottle)	\$6.75
Wine (5 oz glass).....	\$7.25
Liqueurs & Cognacs	\$7.25
Import Beer (bottle):	\$7.25
Non- Alcoholic Beer	\$4.00
Soft Drinks & Juice	\$3.00

WINE LIST

SPARKLING WINE AND CHAMPAGNE

(price per bottle)

Henkell Trocken - (Germany)	\$35.95
Banrock Station Sparkling Chardonnay (Australia).....	\$31.95
Sumac Ridge Stellar's Jay Brut (BC VQA).....	\$79.95
Sparkling White Grape Juice (Non-Alcoholic)	\$18.00
Sparkling Red Grape Juice (Non-Alcoholic)	\$18.00

WHITE WINE

Chardonnay-Wyndan Estates Bin 222(Australia)	\$34.95
Chardonnay-Proprietors Reserve- Jackson Triggs (Canada)	\$37.95
Chardonnay -Jackson Triggs (Canada)	\$29.95
Diamond Chardonnay - Rosemount Estates (Australia).....	\$45.95
Chardonnay - Yellowtail (Australia)	\$34.75
Pinot Grigio - Robert Mondavi Woodbridge (USA)	\$35.95
Pinot Gris - Peller Estates VQA (Canada)	\$32.95
White Zinfandel-Robert Mondavi Woodbridge (USA)	\$34.75
Dry Riesling VQA-Jackson Triggs (Canada).....	\$46.95
Piesporter Goldtrophchen-(Germany).....	\$36.95
Piesporter Michelsberg - (Germany).....	\$32.95
Sauvignon Blanc - Santa Rita (Chile).....	\$35.95
Viognier-Cono Sur (Chile).....	\$29.95

RED WINE

Cabernet Sauvignon – Jackson Triggs VQA (Canada)	\$47.95
Cabernet Sauvignon - Peller Estates Private Reserve.....	\$47.95
Cabernet Sauvignon -Santa Rita Reserva (Chile).....	\$37.95
Cabernet Merlot - Peller Estates Heritage Series (Canada)	\$36.95
Merlot- Jackson Triggs (Canada)	\$29.95
Merlot - Rosemount Estates Diamond (Australia)	\$49.95
Merlot - Robert Mondavi Woodbridge (USA)	\$34.95
Merlot –Proprietors Reserve- Jackson Triggs (Canada).....	\$43.95
Valpolicella - Fabiano Classico (Italy)	\$33.95
Shiraz - Rosemount Estates Diamond (Australia)	\$49.95
Shiraz-Hardys Nottage Hill (Australia)	\$34.95
Shiraz - Yellowtail (Australia).....	\$34.95
Zinfandel-Kenwood Sonoma (USA)	\$42.95
Zin/Cab/Merlot blend-Menage a Trois (USA).....	\$43.95

PUNCH STATION

Approximately 30 glasses per gallon

Fruit Punch (per gallon)	\$75.00
Gin, Rum or Vodka Punch (per gallon)	\$135.00
Champagne Punch (per gallon)	\$105.00