

BANQUET MENUS

À LA CARTE COFFEE BREAKS

A minimum of 12 people is required. Price is per person unless otherwise noted. Trays serve 12.

FRESH BANANA BREAD | \$24/dozen

ASSORTED BAKED GOODS | \$28/dozen
Freshly baked croissants, Danishes, and muffins.

FRESH CINNAMON BUNS | \$20/dozen
With cream cheese.

JUMBO COOKIES TRAY | \$18

FRESH FRUIT TRAY | \$48
Serves 12. Variety of seasonal fruits.

CHEESE TRAY | \$48
Serves 12. Accompanied by a variety of crackers.

ASSORTMENT OF COLD CUTS | \$55
Serves 12. A selection of roasted, smoked, and cured meats served with butter rolls and a variety of condiments.

CRUDITÉS WITH FRESH HERB DIP | \$5
Fresh vegetable arrangement.

INDIVIDUAL POTATO CHIPS | \$2

ASSORTED CHOCOLATE BARS | \$2.50

POPCORN | \$2

VARIETY OF ICE CREAM NOVELTIES | \$4

SMOOTHIES | \$4
Assorted Individual "Happy Planet."

CHOCOLATE ENERGY BAR | \$2.50

ASSORTMENT OF CANNED POP | \$3

TEA | \$3

COFFEE | 10 cups \$30 | 50 cups \$130 | 100 cups \$235

BOTTLED WATER | \$3

THEME COFFEE BREAKS

Each theme comes with coffee and assorted teas.

"SNACK" BREAK | \$13

- Assortment cookies.
- Chocolate energy bars.
- Fresh seasonal fruit tray.
- Assorted canned pop and bottled water.

SUNRISE BREAK | \$17

- Fresh fruit arrangement.
- Individual assorted yogurt cups and honey-roasted granola.
- Chocolate energy bars.

AFTERNOON BREAK | \$20

- Selection of fresh seasonal vegetables with fresh herb dip.
- Roasted red pepper hummus, cherry tomato bruschetta, and sun-dried tomato tapenade.
- Fresh-made garlic pita crisps.
- Assorted fruit juice.

PLATED BREAKFAST

All plated breakfasts include assorted coffee, tea, & juices.

MORNING STAR | \$19

- Country-style roasted Cavendish potatoes.
- Choices of eggs: scramble eggs, over easy, or over medium.
- Choices of bacon, beef sausage, or ham.
- Assorted bread.
- Fresh fruit.

ENGLISH BREAKFAST | \$21

- Any style of omelet with cheese.
- Choices of bacon, beef sausage, or ham.
- Smoked baked beans.
- Country-style roasted Cavendish potatoes.
- Assorted bread.
- Fresh fruit.

*Substitutions for Eggs Benny or Eggs Florentine add on \$2.50.
 Served with hollandaise sauce.

BANQUET MENUS

BREAKFAST BUFFET

A minimum of 30 people is required. Breakfast includes assorted coffee, tea, and juices.

SUNRISE | \$22

- Assortment muffins, Danish, croissant, sliced bread, freshly baked banana bread.
- Individual assorted yogurt cups.
- Scrambled eggs.
- Crispy bacon.
- Maple sausage.
- Country-style roasted Cavendish potatoes.
- Seasonal fresh fruit arrangement.

MORNING GLORY | \$28

- Assortment muffins, Danish, croissant, sliced bread, freshly baked banana bread.
- Choices of 2 items: French toast, Dutch pancakes, Okanogan waffles. Served with wild berry compote, maple syrup, and fresh vanilla Chantilly.
- Crispy bacon.
- Maple turkey sausage.
- Country-style roasted Cavendish potatoes.
- Individual assorted yogurt cups.
- Seasonal fresh fruit arrangement.

**Substitutions for Eggs Benny or Eggs Florentine add on \$3.50.
Served with hollandaise sauce.*

*Add on potatoes to:
Montreal smoked beef hash | +\$5/people.
Caramelized onions.*

SOUP & SANDWICH BUFFET

*A minimum of 25 people is required. Lunches include: Fresh baked artisan breads, assorted coffee and tea.
For additional entrée selections, please contact the banquet coordinator. Additional course required.*

HOMEMADE SOUP | Select one:

- Creamy roasted tomato
- Chicken noodle
- Beef barley
- Butternut squash

SALAD | Select one:

- Artisan-tangled greens
With assorted dressings.
- Hearts of Romaine salad
Bacon bits, croutons, Parmesan cheese & creamy Caesar dressing.

ENTRÉE | \$24/guest | Select one:

- Build your own sandwich!
A variety of freshly baked artisan breads, bagel, and selection of deli meat, assorted sliced cheese, sliced tomato, lettuce, assorted pickles and variety of condiments.
- Assorted pre-made artisan cold cut sandwiches.
Assorted pickles and variety of condiments.
- Chef's choice of cold cut sandwiches, includes vegetarian option.

SWEET ENDING | Select one dessert:

- Cheesecake crème brûlée
- Sticky toffee with vanilla ice cream
- Fruit platter
- Carrot cake

PLATED LUNCH

A minimum of 25 people is required. Lunches include: Fresh baked artisan breads, coffee, and tea.

ENTRÉE | \$30/guest | Select one:

- Chicken Sandwich
Grilled chicken breast, herb aioli, crispy bacon, cheddar cheese, pickled onions, and fresh lettuce.
- Steak Sandwich
6 oz NY strip loin, sautéed mushrooms, caramelized onions, aged balsamic glazed on a focaccia bread. All cooked to medium doneness.
- Chicken Caesar Wrap
Romaine lettuce, breaded chicken, mixed cheese, parmesan, Caesar dressing, and double smoked bacon bits.
- Pesto Marinated Grilled Vegetable Wrap
Grilled summer vegetables with crumbled feta.

HOMEMADE SOUP | Select one:

- Creamy roasted tomato
- Chicken noodle
- Beef barley
- Butternut squash

SWEET ENDING | Select one dessert:

- Cheesecake crème brûlée
- Sticky toffee with vanilla ice cream
- Fruit platter

BANQUET MENUS

BUILD YOUR OWN LUNCHEON BUFFET

Minimum of 25 people, price is per person. The lunch bar includes coffee and assorted teas.

BURGER BAR | \$30

- Chef choice soup de jour.
- Freshly baked artisan bread rolls.
- Artisan tangled greens with 2 assorted dressings.
- Crispy French fries finished with white truffle essence.
- Seasoned beef burger.
- Crispy bacon.
- Sliced cheese platter, tomato, lettuce, onions, pickles, and variety of condiments.
- Assorted cakes & Sliced fruits.
- Chicken add on \$3
- Gluten free bread add on \$3.

BUILD YOUR OWN SANDWICH BAR | \$28

- Chef choice soup de jour.
- Freshly baked artisan bread rolls.
- Hearts of Romaine salad - bacon bits, croutons, parmesan cheese and creamy Caesar dressing.

- Selection of deli meats.
- Sliced assorted cheeses, tomato, lettuce, pickles, and variety of condiments.
- Assorted cakes and sliced fruits.
- Gluten free bread add on \$3.

BUILD YOUR OWN BURRITO & TACO | \$32

- Aztec tortilla soup.
- Artisan tangled greens with 2 assorted Vinaigrettes dressings.
- Crispy French fries finished with white truffle essence.
- Fire roasted corn and black bean salad with chipotle crème fraîche.
- Warm soft tortillas and tortilla shell.
- Cumin chili dusted flat iron steak and seasoned chicken breast.
- Medley of roasted peppers, onions, and Mexican rice.
- Salsa Fresca, sour cream, guacamole, shredded lettuce, pepper, and mixed cheese.
- Assorted cakes and sliced fruits.

PLATE SERVICE DINNER

A minimum of 3 courses are required, all plates and same meal. Dinners include freshly baked bread, coffee, and assorted teas.

HOMEMADE SOUP | Select one:

- Creamy roasted tomato
- Chicken noodle
- Beef barley
- Butternut squash

SALAD | Select one:

- Artisan-tangled greens salad
Mixed greens, cucumber, pickled onion, strawberry, radish, and yellow beets. Choices of dressing: Italian Vinaigrette, Balsamic, or Thousand Island.
- Strawberry burrata salad
Mixed greens, pickled onion, strawberry, cucumber and burrata cheese drizzled with aged balsamic.
- Hearts of Romaine salad
Bacon bits, croutons, Parmesan cheese & creamy Caesar dressing.

SWEET ENDING | Select one dessert:

- Triple Chocolate Mousse Tower
- Portuguese tart with caramel sauce
- Cheesecake crème brûlée
- Baby cakes chocolate
- Sticky toffee with vanilla ice cream
- Carrot cake

ENTRÉE SELECTION:

BLACKENED MAHI-MAHI | \$29

Coconut rice, charred broccolini, carrots, corn salsa, and red curry sauce.

ATLANTIC SALMON FILLET | \$35

8 oz salmon, Creamy mashed potatoes, charred broccolini, carrots, and bearnaise sauce.

CHICKEN SUPREME DELIGHT | \$30

Creamy mashed potatoes, charred broccolini, carrots, and mushroom velouté sauce.

ALBERTA PORK CHOP | \$29

Potato dauphinoise, coleslaw vinaigrette, caramelized onions, charred broccolini, carrots, and Carolina BBQ sauce.

BRAISED LAMB SHANKS | \$42

Oven roasted potatoes and seasonal vegetables.

ALBERTA AAA BEEF FILET MIGNON | \$45

Creamy mashed potatoes, charred broccolini, carrots, and Saskatoon berry demi-glace.

BEEF POT ROAST | \$38 GF.

8 oz beef pot roast, slow cooking it in Au jus. Served with sautéed vegetables and garlic mashed potatoes.

VEGETARIAN & VEGAN OPTIONS | Choice of one

CHICKPEA CURRY | \$28

Basmati rice, with a red onion, cilantro mint salad. Maple Balsamic Foraged Wild BC.

SUMMER VEGETABLE RISOTTO | \$22

Wilted arugula and shaved parmesan.

POTATO GNOCCHI | \$19

Sun-dried tomato pesto, arugula, grilled vegetables, feta, and aged balsamic glaze.

BANQUET MENUS

DINNER BUFFET

A minimum of 40 people required.

DINNER INCLUDES:

- Creamy mashed potatoes or roasted herb baby potatoes.
- Chef's selection of seasonal vegetables.
- Fresh baked dinner rolls, whipped herb butter.
- Artisan tangled greens and 2 dressings.
- Romaine salad - bacon bits, croutons, parmesan cheese, and creamy Caesar dressing.
- Seasonal fresh vegetables and pickled vegetables.
- Variety of cakes and pastries.
- Sliced fresh fruit selection.
- Served with coffee and assortment of teas.

CARVED ENTRÉE SELECTIONS:

ALBERTA ROAST BEEF | \$35

Slowly roast inside round Alberta AAA beef, seasoned with our specialty dry rub. Served with a wild mushroom ragout and creamy horseradish aioli.

AAA ALBERTA ANGUS PRIME RIB | \$42

Slowly roasted Angus prime ribs, seasoned with our specialty dry rub. Served with a wild mushroom ragout and creamy horseradish aioli.

ADDITIONAL ENTRÉE SELECTIONS:

POTATO GNOCCHI | \$4

Sundried tomato pesto, arugula, grilled vegetables, goat feta, and aged balsamic glaze.

OVEN ROASTED CHICKEN | \$6

Locally raised chicken herb marinated with smoked BBQ.

HERB POTATO CRUSTED COD | \$5

With coconut red curry sauce.

SALMON FILLET | \$6

Baked salmon fillet with bearnaise sauce.

SMOKED BRISKET BBQ | \$5

Smoked brisket overnight, covered with special dry rub.

COCKTAIL RECEPTION

All hot & cold hors-d'œuvres ordered must have a minimum of 5 dozen per selection.

MOZZA STICKS | \$19/dozen

With roasted tomato sauce.

VEGETABLE SPRING ROLL | \$18/dozen

With plum sauce.

BOMBAY VEGETABLE SAMOSAS | \$20/dozen

Cucumber raita.

DIM SUM | \$20/dozen

With ponzu chili sauce.

SHRIMP TEMPURA | \$25/dozen

Tempura soy.

LOCALLY FARMED BUTTER CHICKEN BITES | \$32/dozen

Marinated chicken skewers.

MEATBALLS CHEESE | \$18/dozen

With marinara sauce.

TEMPURA FRIED CAULIFLOWER | \$18/dozen

Curry crème fraiche.

ALBERTA BEEF KABOB | \$32/dozen

With smoked paprika cream sauce.

CHICKEN SATAY SKEWERS | \$32/dozen

Thai peanut sauce.

HICKORY SMOKED PRAWN COCKTAIL | \$32/dozen

Cocktail sauce.

CITRUS TARRAGON CURED SALMON BROCHETTE | \$30/dozen

Pickled shallots, dill crème fraiche, local micro-greens.

MAPLE CANDIED SALMON BITES | \$36/dozen

With dill crème fresh.

CHOCOLATE DIPPED STRAWBERRIES | \$32/dozen

WINE MENU

Price does not include applicable tax or gratuity. Items may change due to availability. Items can be changed to your liking.

RED WINE | BTL

- Merlot - \$39
- Shiraz - \$39
- Malbec - \$42
- Cabernet Sauvignon - \$40

WHITE WINE | BTL

- Zinfandel - \$39
- Sauvignon Blanc - \$39
- Chardonnay - \$39
- Pinot Grigio - \$39

SPORTS TEAMS BUFFET

TEAMS HUDDLE MENU | \$22

STARTER | Choice of two (2) salads

- Signature Caesar
- Organic House Salad with Vinaigrette and Ranch Dressing
- Baby Potato Salad
- Fresh Seasonal Vegetables and Dip

SWEET ENDING

- Assorted square cakes, cookies, and sliced fruits.

ENTRÉE | Choice of one (1) pasta

- Penne, Linguine, or Bowtie
Includes: Homemade creamy alfredo sauce, garlic and basil tomato sauce, and freshly baked focaccia garlic toast.
- Boneless chicken wings with assorted sauces
- Fries and gravy

TEAMS HUSSLE BREAKS | \$23

STARTER | Choice of two (2) salads

- Signature Caesar
- Organic House Salad with Vinaigrette and Ranch Dressing
- Baby Potato Salad
- Fresh Seasonal Vegetables and Dip

SWEET ENDING

- Assorted square cakes, cookies, and sliced fruits.

ENTRÉE | Choice of one (1) baked pasta

- Beef lasagna Bolognese -or- baked mac & cheese
Includes: Freshly baked focaccia garlic toast.
- Assorted chicken wings - BBQ, honey garlic, and hot
- Tater tots with gravy

GAME TIME MENU | \$24

STARTER | Choice of two (2) salads

- Signature Caesar
- Organic House Salad with Vinaigrette and Ranch Dressing
- Baby Potato Salad
- Fresh Seasonal Vegetables and Dip

SWEET ENDING

- Assorted square cakes, cookies, and sliced fruits.

ENTRÉE | Choice of two (2) mains

- Hot Dogs with freshly baked buns
- Beef Burgers with freshly baked buns
- Assorted chicken wings - BBQ, honey garlic, and hot
- Boneless chicken wings with assorted sauces

Includes: Fries, ketchup, mayo, lettuce, onion, tomato, relish, and mustard.

HALF TIME PIZZA BREAK (40 PEOPLE) | \$210

- (3) - 14" Margarita Pizza (All Cheese Pizza)
- (3) - 14" All Meat Pizza
- (2) - 14" Hawaiian Pizza
- (2) - 14" Vegetable Pizza

**Gluten free & vegan pizzas are available.*

*All Sports Teams Buffets include: Soft drinks, freshly brewed coffee, and an assortment of teas.
Outside food and beverages are not permitted outside of banquet facilities and food from the buffet are not permitted to be takeout.*