

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 ragoût 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 ragoût 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.

PLATE SERVICE DINNER

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

A minimum of 30 people required.

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

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

CASH OR HOST BAR

Guests purchase drinks on an individual basis. Ice, glasses, and mix for liquor are included in the price. Wine available by bottle upon request.

PREMIUM (1 oz) | \$7

Premium brands by request.

HIGHBALLS & LIQUEURS (1 oz) | \$6

HOUSE WINE (6 oz) | \$8

2 red or 2 white

DOMESTIC BEER | \$6

Regular, lite, nonalcoholic.

IMPORTED BEER | \$7

Regular, lite, nonalcoholic.

MOCKTAILS | \$4

SOFT DRINK / JUICE | \$3

Convener can also have host tickets to provide their guests drinks and these redeemed tickets would be added to their bill. Camrose Resort Casino will provide tickets the day of the event.

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

BANQUET MENUS

SWEET TREAT BUFFET

Minimum 50 people required. Sweeties | \$15/person

A display of homemade desserts including cakes, tartlets, squares, pastries, mousses, and fruit platter.

LATE NIGHT SNACK

Minimum of 25 people, price is per person unless otherwise noted.

FRESH VEGETABLE PLATTER | \$75 | Serves 25

FRESH FRUIT PLATTER | \$90 | Serves 25

CHARCUTERIE TRAY | \$110 | Serves 25

A selection of roasted, smoked, and cured meats served with a variety of condiments. Serves 12.

ARTISAN CHEESE TRAY | \$96 | Serves 25

Accompanied by a variety of crackers. Serves 12.

ASSORTED SANDWICH TRAY | \$200 | Serves 25

TRADITIONAL POUTINE BAR | \$200 | Serves 25

French fries, rich beef gravy, cheese curds, crisp bacon bits, and green onions.

FLAT BREAD PIZZA | \$225 | Serves 25

Vegetables, all meats, and cheese.

BUILD YOUR OWN SLIDER | \$225 | Serves 25

Mini Angus beef patties, slider buns, lettuce, tomato, pickles, red onion, sliced cheddar, and variety of condiments. Add on pulled pork BBQ \$1.50

TACO BAR | \$225 | Serves 25

Warm soft tacos, pork carnitas, salsa Fresca, sour cream, guacamole, and shredded lettuce.