



Best Western PLUS
Rose Country Hotel



CATERING MENU

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BREAKFAST BANQUET

BREAKFAST PLATE | \$18

BREAKFAST PLATE IS AVAILABLE FROM 7AM – 8AM | MINIMUM 10 PEOPLE
ALL BREAKFASTS INCLUDE: COFFEE, TEAS, HOT CHOCOLATE & JUICES.

CONTINENTAL BREAKFAST

- Cavendish hash brown.
- Choice of eggs: scrambled, over easy or over medium.
- Choice of bacon, beef sausage or ham.
- Smoked baked beans & grilled tomato.
- Sliced toasted bread (your choice of bread).
- Plated fresh sliced fruits.

ASIAN BREAKFAST

- Garlic fried rice.
- Choice of eggs: scrambled, over easy, over medium.

Please select one option:

- Pork longaniza (sausage flavoured with spices).
- Beef tapa (marinated beef in soy sauce, garlic & lemon).
- Pork tocino (cured sweet pork).
- Tomato salsa & cucumbers.
- Plated fresh sliced fruits.

ENGLISH BREAKFAST

- Cavendish hash brown.
- Any style of omelette with cheese.
- Choice of bacon, beef sausage or ham.
- Smoked baked beans & grilled tomato.
- Sliced toasted bread (your choice of bread).
- Plated fresh sliced fruits.

CLASSIC EGGS BENEDICT

Two eggs poached medium with hollandaise on top. Smoked bacon, English muffin and plated fresh sliced fruits.

ROYAL EGGS BENEDICT

Two eggs poached medium with hollandaise on top. Smoked salmon, English muffin and plated fresh sliced fruits.

Eggs Benedict breakfasts are served with: Cavendish hash brown and baked tomatoes with pesto & Parmesan cheese.

Add on Eggs Benedict or Eggs Florentine to any option for \$2.50 / Person. Served with Hollandaise sauce.

THEMED BUFFET

BREAKFAST BUFFET IS AVAILABLE FROM 7AM – 8AM | MINIMUM 30 PEOPLE
ALL BREAKFASTS INCLUDE: COFFEE, TEAS, JUICES & SEASONAL FRUIT.

ASIAN BREAKFAST

- Garlic fried rice.
- Choice of eggs: scrambled, over easy or over medium.
- Pork longaniza (sausage flavoured with spices).
- Beef tapa (marinated beef in soy sauce, garlic & lemon).
- Tomato cucumber salad.
- Assorted sliced bread.

\$19

CANADIAN BREAKFAST

\$22

- Country-style Cavendish hash brown.
- Choice of eggs: scrambled, over easy or over medium.
- Please select two options from breakfast protein.
- Please select one option from hot starch.
- Assorted sliced bread.

BREAKFAST PROTEIN

Please Select Two Options

Crispy bacon
Breakfast beef or pork sausage
Breakfast ham
Turkey sausage
Grilled patty pork sausage

HOT STARCH

Please Select One Option

Dutch Pancakes (Mini Pancakes)
Classic Round Pancakes
Belgian Waffles or French Toast
Served with Chantilly Cream, Berry Compote & Maple Syrup.

CONTINENTAL BREAKFAST

\$22

- Country-style Cavendish hash brown.
- Choice of eggs: scrambled, over easy, over medium or omelette.
- Please select two options from breakfast protein.
- Please select one option from hot starch.
- Smoked baked beans.
- Assorted sliced bread.

\$3 / PERSON SURCHARGE FOR GROUPS UNDER MINIMUM. ALL PRICES ARE SUBJECT TO 18% GRATUITY, 5% GST.

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SEE BREAKFAST BEVERAGE ENHANCEMENTS ON PAGE 13

SPORTS THEME MENU

MINIMUM 30 PEOPLE | ALL BUFFETS INCLUDE: JUICES & SOFT DRINKS.

HALF TIME BREAK

\$30

STARTER

Caesar salad: Chopped heart romaine lettuce, smoked bacon, Parmesan, bacon bits, & caesar dressing (GF).

ENTRÉE | CHOICE OF ONE PASTA

- Choice of one pasta: Penne, Linguine, or Bowtie. Includes: Homemade creamy Alfredo sauce, Pomodoro sauce and garlic bread.
- Boneless chicken wings with assorted sauces.
- Fries and gravy.

HALFTIME PIZZA BREAK | \$230

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

GF & Vegan Pizzas Available
Serves 40 People | Additional \$23 Per Pizza

GAME TIME GRAB

\$28

STARTER

Market Fresh Salad: Mixed greens, sliced cucumber, cherry tomatoes, strawberry, yellow beets, sliced red onions, balsamic & Italian dressing (GF).

ENTRÉE | CHOICE OF TWO MAINS

- Hot dogs with freshly baked buns and assorted chicken wings. Side of BBQ, honey garlic and hot sauce.
- Beef burgers with freshly baked buns and boneless chicken wings. Side of BBQ, honey garlic and hot sauce.
- Both include: Fries, gravy, ketchup, mayo, lettuce, onion, tomato, relish and mustard.

REFRESHING BLISS

MINIMUM 15 PEOPLE | ALL BREAKFASTS INCLUDE: COFFEE, TEAS & JUICES.

SNACK BREAK

\$18

Dozen banana bread.
Dozen assorted Danishes.
Assorted mic cup yogurt.

ENERGY BREAK

\$18

Dozen assorted cookies.
Dozen brownies.
Dozen chocolate bars.

SUNRISE BREAK

\$18

Dozen chocolate croissants.
Dozen assorted muffins.
Homemade parfait (granola, yogurt, fruits).

FRESH GARDEN BREAK

\$18

Hummus, salsa and ranch dip.
Carrot sticks, celery sticks, cherry tomatoes, cucumber spears, broccoli and cauliflower.
Grilled pita and tortilla chips.

ASSORTED PASTRIES \$35 / DOZEN

Dozen chocolate croissants.
Mixed Danishes.
Muffins.

FRESH BLISS DESSERT TRAY \$105

Tray of fresh cut fruits
Assorted sweets (assorted mini cheesecakes & square cakes).
Serves 25 people.

FRUITS, PASTRIES & BARS

Fresh Fruit Plate | \$9 Per Person
Vegetable Crudité & Dip | \$6 Per Person
Fresh Breakfast Pastries | \$5 Per Person
Fresh Baked Cookies | \$3 Per Person
Squares & Bars | \$3.50 Per Person

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LUNCH HOUR FEAST

LUNCH PLATE | \$28

LUNCH PLATE IS AVAILABLE FROM 11:30AM – 2:30PM
MINIMUM 30 PEOPLE | ALL LUNCH PLATES INCLUDE: COFFEE & TEA.

All sandwiches served with crispy fries, soup, salad, and dessert (see options below).

SUBS LUNCHEON (SELECT ONE)

ROAST BEEF MELTED SANDWICH

Thinly sliced beef, provolone cheese, sautéed mushrooms, sautéed onion, horseradish and mustard aioli on a baguette bun.

BBQ SMOKED BRISKET BURGER

Smoked brisket BBQ, creamy coleslaw, and pickles on a brioche bun.

STEAK SANDWICH

6oz New York steak, sautéed mushroom, and sautéed onion on panini bread drizzled with aged balsamic dressing.

RUEBEN SANDWICH

Smoked corned beef, Swiss cheese, sauerkraut and thousand island dressing grilled between two slices of rye bread.

BREADED CHICKEN WRAP

Chicken fingers, chopped romaine, sliced tomatoes, bacon bits, Parmesan cheese and caesar dressing.

VEGETABLE WRAP

Grilled red & green peppers, tomatoes, fried tofu and broccoli tossed in balsamic glaze.

DESSERTS (SELECT ONE)

- Cheesecake Crème Brûlée
- Sticky Toffee with Vanilla Ice Cream
- Lava Cake
- Seasonal Sliced Fruit Arrangement
- Carrot Cake (GF)

SOUPS (SELECT ONE)

ROASTED BUTTERNUT SQUASH

Roasted butternut squash, spiced toasted pumpkin seeds and creamy cold cream.

CREAM OF ASPARAGUS

Cream of asparagus with baked honey brie cheese.

VEGETABLE BARLEY OR BEEF BARLEY

POTATO & LEEK

Potato and leek velouté with maple honey smoked bacon.

ITALIAN TOMATO

Italian tomato soup with Parmesan and basil oil.

CREAM OF MUSHROOM

Forest cream of mushroom bisque with thyme.

SALADS (SELECT ONE)

CAESAR SALAD

Half-cut heart romaine lettuce, smoked bacon, toasted Parmesan and toasted focaccia bread.

MARKET FRESH SALAD

Thinly sliced cucumber, baby mixed greens, cherry tomatoes, strawberry, yellow beets and French dressing.

WEDGE SALAD

Iceberg wedge, smoked bacon, cherry tomatoes, avocado, hard-boiled egg and ranch dressing.

TOFU SALAD

Fried tofu, arugula, cherry tomatoes, quinoa, avocado and herb lemon dressing.

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LUNCH HOUR FEAST

NOONTIME CLUB

**NOONTIME CLUB IS AVAILABLE FROM 11:30AM – 2:30PM
MINIMUM 30 PEOPLE | NOONTIME CLUB INCLUDES: COFFEE & TEA.**

All Noontime Club served with soup, salad, and dessert (see options below).

ENTRÉES (SELECT ONE)

POTATO GNOCCHI PASTA (GF) \$25
10oz potato gnocchi, vegetables sautéed in tomato pesto sauce. Served with garlic toast.

GRILLED SALMON (GF) \$45
6oz grilled salmon, vegetable risotto rice, charred broccolini and carrots. Served with béarnaise sauce and charred lemon.

CHICKEN SUPREME (GF) \$43
Baked 8oz chicken breast, charred broccolini and carrots, mashed potatoes. Served with mushroom velouté sauce.

NEW YORK STEAK (GF) \$45
8oz New York steak, charred broccolini & carrots, loaded potatoes. Served with Saskatoon berry sauce.

GOURMET PORK CHOP \$35
10oz pork chop, mashed potatoes, charred broccolini & carrots, and drizzled with balsamic glaze. Served with rosemary apple demi sauce.

VEGETARIAN BOWL \$25
Grilled Tofu, grilled vegetables, avocado, and steamed rice. Drizzled with chipotle sauce.

Substitute starch: Mashed or roasted potatoes, fries, or steamed rice.

DESSERTS (SELECT ONE)

- Cheesecake Crème Brûlée
- Sticky Toffee with Vanilla Ice Cream
- Triple Chocolate Mousse
- Seasonal Sliced Fruit Arrangement
- Carrot Cake (GF)

SOUPS (SELECT ONE)

ROASTED BUTTERNUT SQUASH
Roasted butternut squash, spiced toasted pumpkin seeds and creamy cold cream.

CREAM OF ASPARAGUS
Cream of asparagus with baked honey brie cheese.

VEGETABLE BARLEY OR BEEF BARLEY

POTATO & LEEK
Potato and leek velouté with maple honey smoked bacon.

ITALIAN TOMATO
Italian tomato soup with Parmesan and basil oil.

CREAM OF MUSHROOM
Forest cream of mushroom bisque with thyme.

SALADS (SELECT ONE)

CAESAR SALAD
Half-cut heart romaine lettuce, smoked bacon, toasted Parmesan and toasted focaccia bread.

MARKET FRESH SALAD
Thinly sliced cucumber, baby mixed greens, cherry tomatoes, strawberry, yellow beets and French dressing.

WEDGE SALAD
Iceberg wedge, smoked bacon, cherry tomatoes, avocado, hard-boiled egg and ranch dressing.

TOFU SALAD
Fried tofu, arugula, cherry tomatoes, quinoa, avocado and herb lemon dressing.

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LUNCH HOUR FEAST

BUILD YOUR OWN LUNCHEON BUFFET

LUNCHEONS ARE AVAILABLE FROM 11:30AM – 2:30PM | MINIMUM 30 PEOPLE
LUNCHEONS INCLUDES: COFFEE, TEA & DESSERTS BAR (CHEF'S CHOICE).

PRE-MADE SANDWICH BAR \$25

- Pre-made sandwiches: deli ham, deli turkey, pastrami and chicken spread.
- Chicken wrap, caesar wraps and vegetable wraps.
- Assorted pickles.
- Basket of assorted breads.
- Assorted bags of chips.

THE SANDWICH BAR \$28

- Selection of deli meats (turkey, beef, ham, pastrami and chicken spread).
- Sliced cheese platter, sliced tomatoes, chopped lettuce, and sliced onions.
- Variety of condiments.
- Assorted pickles.
- Basket of assorted breads.
- Assorted bags of chips.

THE BURGER BAR \$32

- 6oz seasoned chuck beef burger.
- Crispy bacon.
- Sliced cheese platter, sliced tomatoes, chopped lettuce, sliced onions and pickles.
- Variety of condiments (burger sauce, mustard & ketchup).
- Brioche buns & crispy fries.

BURRITO & TACO BAR \$30

- Cumin chili dusted flat iron steak & seasoned chicken breast.
- Roasted corn, black beans, roasted peppers and onions.
- Mexican rice.
- Tomato salsa, sour cream, guacamole, shredded lettuce and mixed cheese.
- Warm tortillas and tortilla shells.

SOUPS (SELECT ONE)

ROASTED BUTTERNUT SQUASH

Roasted butternut squash, spiced toasted pumpkin seeds and creamy cold cream.

CREAM OF ASPARAGUS

Cream of asparagus with baked honey brie cheese.

VEGETABLE BARLEY OR BEEF BARLEY

POTATO & LEEK

Potato and leek velouté with maple honey smoked bacon.

ITALIAN TOMATO

Italian tomato soup with Parmesan and basil oil.

CREAM OF MUSHROOM

Forest cream of mushroom bisque with thyme.

SALADS (SELECT ONE)

CAESAR SALAD

Half-cut heart romaine lettuce, smoked bacon, toasted Parmesan and toasted focaccia bread.

MARKET FRESH SALAD

Thinly sliced cucumber, baby mixed greens, cherry tomatoes, strawberry, yellow beets and French dressing.

QUINOA, ARUGULA & BEET SALAD

Red and yellow beets, arugula, quinoa, red onions, crumbled goat cheese and Italian vinaigrette dressing.

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LUNCH HOUR FEAST

THEME LUNCH BUFFET

BUFFETS ARE AVAILABLE FROM 11:30AM – 2:30PM | MINIMUM 30 PEOPLE
BUFFET INCLUDES: COFFEE, TEA & DESSERTS BAR (CHEF'S CHOICE).

ITALIAN

\$32

STARTER

- Fresh garlic bread.
- Fresh market salad: Mixed greens, red onion, cherry tomatoes, radish, and curly carrots. French dressing & balsamic dressing.

ENTRÉE

- Roasted lemon pepper chicken.
- Shrimp scampi.

CHEF ATTENDED CARVING STATION

- Slow roasted Alberta AAA beef (inside round).
- Au jus and creamy horseradish.
- Served with Spaghetti and Fusilli pasta.
- Tomato Pomodoro and cheesy Béchamel sauce.

UKRAINIAN

\$28

STARTER

- Dinner roll and portion butter.
- Potato salad.

ENTRÉE

- Chicken Kiev with tartar sauce and coil sausage.
- Garlic butter shrimp.

CHEF ATTENDED CARVING STATION

- Slow roasted Alberta AAA Top Sirloin with rosemary, thyme, garlic and chef's special sauce.
- Au jus and creamy horseradish.
- Served with Perogies (cheddar and potato) and beef cabbage rolls in tomato sauce.

SOUTHEAST ASIA

\$32

STARTER

- Dinner roll and portion butter.
- Mandarin salad: Chopped romaine lettuce, arugula, red onion, orange segment, walnuts and orange ginger dressing.

ENTRÉE

- Chicken BBQ (Pinoy style).
- Garlic butter shrimp.

CHEF ATTENDED CARVING STATION

- Smoked brisket with chef's special spices.
- Au jus and creamy horseradish.
- Served with: Young chow fried rice, vegetable chop suey and vegetable spring rolls.



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THE TWILIGHT FEAST

DINNER IS AVAILABLE FROM 7:00PM – 8:00PM | MINIMUM 30 PEOPLE

ALL DINNER PLATES INCLUDE: COFFEE & TEA SERVICE.

All Dinner Plates served with soup, salad, and dessert (see options below).

ENTRÉE (SELECT ONE OR TWO)

BEEF POT ROAST \$52

8oz beef pot roast slow cooked in au jus. Served with sautéed vegetables and garlic mashed potatoes.

SALMON WELLINGTON \$45

8oz salmon, mushrooms and spinach wrapped in puff pastry. Served with creamy mashed potatoes, charred broccolini and a side of Béarnaise sauce.

CRUSTED LAMB RACK \$65

Roasted crusted lamb rack, creamy mashed potatoes and charred broccolini drizzled with balsamic glaze and rosemary peppercorn demi sauce.

CHICKEN SUPREME DELIGHT \$45

8oz chicken supreme, creamy mashed potatoes, charred broccolini and carrots. Served with mushroom velouté sauce.

ALBERTA PORK CHOP \$41

10oz pork chop, creamy mashed potatoes, charred broccolini and carrots drizzled with balsamic glaze. Served with rosemary apple demi sauce.

ALBERTA AAA RIBEYE & SHRIMP \$65

8oz ribeye, shrimp, creamy mashed potatoes, and tossed salad. Drizzled with balsamic glaze and rosemary peppercorn demi sauce.

DESSERTS (SELECT ONE)

- Cheesecake Crème Brûlée
- Sticky Toffee with Vanilla Ice Cream
- Lava Cake
- Seasonal Sliced Fruit Arrangement
- Carrot Cake (GF)

SOUPS (SELECT ONE)

ROASTED BUTTERNUT SQUASH

Roasted butternut squash, spiced toasted pumpkin seeds and creamy cold cream.

CREAM OF ASPARAGUS

Cream of asparagus with baked honey brie cheese.

VEGETABLE BARLEY OR BEEF BARLEY

POTATO & LEEK

Potato and leek velouté with maple honey smoked bacon.

ITALIAN TOMATO

Italian tomato soup with Parmesan and basil oil.

CREAM OF MUSHROOM

Forest cream of mushroom bisque with thyme.

SALADS (SELECT ONE)

CAESAR SALAD

Half-cut heart romaine lettuce, smoked bacon, toasted Parmesan and toasted focaccia bread.

MARKET FRESH SALAD

Thinly sliced cucumber, baby mixed greens, cherry tomatoes, strawberry, yellow beets and French dressing.

WEDGE COBB SALAD

Iceberg wedge, smoked bacon, cherry tomatoes, avocado, hard-boiled egg and ranch dressing.

TOFU QUINOA SALAD

Fried tofu, arugula, cherry tomatoes, quinoa, avocado and herb lemon dressing

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THE ELEGANT BITES

HORS D'OEUVRES

SERVES APPROX. 30 PEOPLE | MINIMUM 2-3 ITEMS PER SELECTION

BEEF SLIDERS Aged cheddar, dill pickle, homemade dressing.	\$75	CHICKEN WINGS 60pcs bone-in or boneless chicken wings tossed in choice of hot sauce, buffalo sauce, BBQ sauce, honey garlic, maple bacon, lemon pepper, or salt & pepper.	\$66
MINI BEEF WELLINGTON Skewer topped with creamy horseradish.	\$80		
CRAB CAKES Served with Béarnaise sauce.	\$62	SMOKED SAUSAGE BITES Dozen smoked sausage bites served with cream cheese.	\$52
SHRIMP LETTUCE WRAPS Dozen sweet chili lettuce shrimp wraps.	\$52	MINI MEATBALLS Skewer served with marinara sauce.	\$60
HAM, TURKEY & FRUIT KEBABS Dozen deli ham, turkey and fruit kebabs.	\$62		
SCOTCH QUAIL EGGS 2pcs skewer served with hollandaise sauce.	\$55	CHICKEN TACO CUPS Dozen chicken taco cups.	\$62

HORS D'OEUVRES PLATTERS

CHICKEN WINGS Boneless or bone-in chicken wings. Choice of two flavours (one wet, one dry): Hot sauce, buffalo sauce, BBQ sauce, honey garlic, maple bacon, lemon pepper, salt & pepper. <i>*No substitutions.</i>	120 PCS \$240 200 PCS \$400
SUSHI ROLLS Temaki (cone style) and assorted sushi rolls (vegetarian sushi rolls available).	120 PCS \$144 200 PCS \$240
STREET TACO STATION Shredded chicken, pulled pork BBQ, beef brisket Carne Asada, fish pollock. Corn and flour tortillas, salsa, guacamole, sour cream, pico de gallo. Mixed cheese blend, shredded lettuce. <i>Pick one or two meat items. *No substitutions.</i>	\$3.50 / PERSON
CHILLED SHRIMP Chilled shrimp served with cocktail sauce and lemon wedges.	100 PCS \$120 200 PCS \$240

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THE TWILIGHT TOASTS

MIMOSAS

SERVES 30 | \$210

Orange Juice, Apple Juice, Lemonade, Cranberry Juice.

SPARKLING WINE TOWER

SERVES 30 | \$210

GOURMET CAESAR COCKTAIL

SERVES 30 | \$180

Craft Distillery Vodka, Premium, Jalapeños, Pickled Asparagus, Dill Pickles, Herbs, Celery, Lemon, Limes, Olives.

MARGARITA COCKTAIL

SERVES 30 | \$270

Tequila, Lime Juice, Orange Liqueur, Salted Rim.

NON-ALCOHOLIC

\$2.50 / PERSON

LATE-NIGHT BITES

AVAILABLE FROM 10PM - 11PM | MINIMUM 40 PEOPLE

AAA BEEF SLIDERS

\$200

Mini beef burger with cheddar, dill pickle, sliced tomato, lettuce and Russian dressing. Served with French fries.

POUTINE BAR

\$285

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

BURRITO & TACO BAR

\$270

Cumin chili dusted flat iron steak, seasoned chicken breast, roasted corn, black beans, roasted peppers, onions, Mexican rice, tomato salsa, sour cream, guacamole, shredded lettuce, mixed cheese, warm tortillas and tortilla shells.

PIZZA

\$265

12pcs 14" round pizzas with 2 vegetable pizzas, 4 buffalo chicken pizzas, 4 pepperoni pizzas and 2 classic cheese pizzas. Gluten free is available.

Additional \$23 per pizza.

CHICKEN WINGS

120 PCS \$240 | 200 PCS \$400

Boneless or bone-in chicken wings with choice of hot sauce, buffalo sauce, BBQ, honey garlic, maple bacon, lemon pepper and salt & pepper. Pick two flavours: one wet, one dry.

**No substitutions.*

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THE BEST WESTERN BANQUET

DINNER IS AVAILABLE FROM 6:30PM – 8:00PM | MINIMUM 40 PEOPLE
ALL DINNERS INCLUDE: COFFEE, TEA AND DESSERT.

STARTER

(SELECT TWO)

CAESAR SALAD

Chopped heart romaine lettuce, smoked bacon, Parmesan, bacon bits and caesar salad dressing (GF).

BISTRO MIX SALAD

Mixed greens, sliced cucumber, cherry tomatoes, strawberry, yellow beets, sliced red onions. Balsamic (GF) and Italian dressing.

TOMATO BOCCONCINI SALAD

Cherry tomatoes, baby bocconcini, red onion and fresh mint tossed in lemon vinaigrette dressing.

GREEK CLASSIC SALAD

Cucumber, red onion, tomatoes, fresh mint, oregano, green & black olives. Side feta cheese and Greek dressing.

FUSILLI PASTA SALAD

Spiral pasta, cheddar cheese, broccoli, red onions and grapes tossed in our homemade creamy.

CHEF CHARCUTERIES DISPLAY

Variety of charcuterie meats, garden crudites, fruits and assorted pickles.

VEGETABLE

(SELECT ONE)

Chef Vegetable Medley, Broccoli & Cauliflower Mornay, Honey Dill Carrots & Green Beans Almondine.

CARVING STATION

(SELECT ONE)

PRIME RIB

\$45 / PERSON

Slow roasted Angus prime rib, seasoned with specialty dry rub. Served with peppercorn au jus, creamy horseradish aioli, and mini Yorkshire pudding.

ROAST BEEF

\$35 / PERSON

Slow roasted Alberta AAA beef (inside round), seasoned with specialty dry rub. Served with wild mushroom ragout and creamy horseradish aioli.

SIRLOIN

\$35 / PERSON

Slow roasted AAA sirloin beef, seasoned with specialty dry rub. Served with wild mushroom ragout and creamy horseradish aioli.

SMOKED BRISKET

\$35 / PERSON

18hr smoked brisket seasoned with our specialty dry rub. Served with au jus, BBQ sauce and creamy horseradish aioli.

SMOKED PORK LEG HAM

\$30 / PERSON

Honey glazed smoked pork leg ham served with pineapple peach chutney.

Additional \$12 / Person for Two Entrées.

ACCOMPANIMENT

(SELECT ONE)

Boursin Garlic Mashed Potatoes, Roasted Baby Potatoes, Gruyere Scalloped Potato Gratin, Steamed Vegetable Jasmine Rice.

ENHANCED ENTRÉE SELECTION

PASTA OPTIONS

\$7

Potato Gnocchi: Sun-dried tomato pesto, grilled vegetables, goat feta and balsamic glaze.

Lober Ravioli Pasta: Cooked in cheesy Béchamel with arugula.

Portobello Cheese Ravioli: Cooked in cheesy mushroom Béchamel.

Beef Tortellini Pasta: Cooked in marinara sauce.

PROTEIN OPTIONS

Oven Roasted Herb Chicken | \$8 : Chicken leg & thigh with special herbs.

Roasted Pork Loin | \$6 : Slowly roasted pork loin, seasoned with specialty dry rub. Served with cranberry rosemary au jus.

Salmon Fillet | \$8 : Baked salmon fillet with Béarnaise sauce.

Sweet Chili Shrimp & Arugula | \$9 : Steamed sweet chili aioli shrimp and arugula.

DESSERT BAR

Seasonal Sliced Fruit Arrangement, Assorted Mini Cheesecake & Square Cakes, Carrot Cake (GF), Chocolate Fountain with Marshmallows, Pretzels and Fresh Strawberries.

\$3 / PERSON SURCHARGE FOR GROUPS UNDER MINIMUM. ALL PRICES ARE SUBJECT TO 18% GRATUITY, 5% GST.

Please Note: Due to the handcrafted nature of our product, shared cooking and presentation areas in our kitchen and our reliance on supplier for accurate information, we cannot guarantee that any item is completely free from allergens. Please note that this information does not specify which items may have been produced in a facility with allergens present. The absence of gluten-containing ingredients does not necessarily meet the definition of gluten-free for highly sensitive individuals. When placing your order, please inform your banquet coordinator of any food allergies or intolerances.

THE ROYAL BANQUET

DINNER IS AVAILABLE FROM 6:30PM – 8:00PM | MINIMUM 40 PEOPLE
ALL DINNERS INCLUDE: COFFEE, TEA AND COOKIES.

Free Bottle of Sparkling Wine for Bride & Groom Table!

DELUXE RECEPTION BUFFET

Dinner buffet served with fresh assorted bread rolls. Chef style charcuterie, baby roasted potatoes or garlic creamy. Mashed potatoes and seasonal vegetables.

SALAD (SELECT TWO)

BISTRO MIX SALAD

Mixed greens, sliced cucumber, cherry tomatoes, strawberries, yellow beets, sliced red onions and dried cranberries. Sides of goat cheese, balsamic dressing (GF) and Italian dressing (GF).

CAESAR SALAD

Fresh cut romaine heart lettuce, bacon bits, herbs, croutons and Parmesan cheese. Side of creamy caesar dressing (GF).

GREEK SALAD

Freshly sliced cucumber, red onion, tomato, fresh mint and Kalamata olives. Sides of feta cheese and creamy Greek dressing (GF).

FUSILLI PASTA

Spiral pasta, cheddar cheese, broccoli, red onions and grapes tossed in our homemade creamy dressing.

CARVING STATION (SELECT ONE)

PRIME RIB \$49

Slow roasted Alberta AAA prime rib seasoned with specialty dry rub. Served with peppercorn au jus, creamy horseradish aioli and mini Yorkshire pudding.

ALBERTA ROAST BEEF \$39

Slow roasted AAA beef (inside round) seasoned with specialty dry rub. Served with wild mushroom ragout and creamy horseradish aioli.

SIRLOIN \$39

Slow roasted AAA sirloin beef seasoned with specialty dry rub. Served with wild mushroom ragout and creamy horseradish aioli.

ADDITIONAL ENTRÉE (SELECT ONE)

STUFFED CHICKEN

Breaded chicken stuffed with butter and parsley, served with dill tartar sauce.

GRILLED CHICKEN BREAST

Grilled herb chicken breast marinated overnight in house made dry rub and herbs. Served with BBQ au jus.

ROASTED PORK LOIN

Slowly roasted pork loin, seasoned with specialty dry rub. Served with cranberry rosemary au jus.

SALMON FILLET

Baked salmon fillet served with Béarnaise sauce.

SWEET CHILI SHRIMP & ARUGULA

Steamed sweet chili aioli shrimp served with arugula.

DESSERT BAR

Seasonal Sliced Fruit Arrangement, Assorted Mini Cheesecake & Square Cakes, Carrot Cake (GF), Chocolate Fountain with Marshmallows, Pretzels and Fresh Strawberries.

CHEF ATTENDED CRÊPE STATION



\$3 / PERSON SURCHARGE FOR GROUPS UNDER MINIMUM. ALL PRICES ARE SUBJECT TO 18% GRATUITY, 5% GST.

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BAR & BEVERAGES

BAR SERVICE

REGULAR HIGHBALLS | \$7
PREMIUM HIGHBALLS | \$8
DOMESTIC BEER | \$7
IMPORTED BEER | \$8
HOUSE WINE GLASS | \$7
HOUSE WINE BOTTLE | \$35
COOLERS | \$8
SOFT DRINKS | \$5

Host is charged for consumption on a per drink basis | Subject to gratuity & GST.

CASH BAR

REGULAR HIGHBALLS | \$8
PREMIUM HIGHBALLS | \$9
DOMESTIC BEER | \$8
IMPORTED BEER | \$9
HOUSE WINE GLASS | \$8
HOUSE WINE BOTTLE | \$37
COOLERS | \$9
SOFT DRINKS | \$5

Individuals pay for their own drinks with cash.

CORKAGE BAR

FULL CORKAGE | \$15 / PERSON
WINE CORKAGE | \$9 / BOTTLE

For groups who would like to supply their own liquor, a corkage fee per person will be charged. This fee covers all mix, ice, glasses and condiments. Please note that homemade wine and beer are not allowed. All corkage bars will be charged for each bartender at \$40 per hour per bartender.

BARTENDERS

We charge a bartender fee of \$40 / hour for events per bartender (with a min charge of 4 hrs). For functions over 150 people, 2 Bartenders are required. One hour for setup & takedown will be charged. If a Ticket Seller is required, this must be provided by the Hotel as per AGLC regulations at a fee of \$40 / hour.

BEVERAGE ENHANCEMENTS

Select from a variety of our beverage enhancements to customize your breakfast.

ASSORTED BOTTLES JUICES | \$3.50
CANS OF SOFT DRINKS | \$3.50
BOTTLED WATER | \$3.50
MILK | \$3.50
Whole, Low Fat, Skim, Almond, Soy
HOUSE MADE FRESH FRUIT SMOOTHIES | \$4.50
Banana Strawberry or Blueberry
HOUSE MADE CUCUMBER MINT WATER | \$25
Serves 15.
HOUSE MADE STRAWBERRY LEMONADE | \$30
Serves 15.
COFFEE
15 Cups \$45 | 25 Cups \$80 | 50 Cups \$150 | 100 Cups \$300

WINES

RED WINE
Jackson Trigg's Cabernet Sauvignon | \$29
Alamos Malbec | \$33
Woodbridge Merlot | \$30
Shiraz | \$34
WHITE WINE
Pinot Grigio | \$33
Jackson Trigg's Sauvignon Blanc | \$29
Peller Estate Chardonnay | \$30
Zinfandel | \$32

Special order wine available upon request.

ALL PRICES ARE SUBJECT TO 18% GRATUITY, 5% GST.

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

EVENT SPACE

AUDIO VISUAL EQUIPMENT

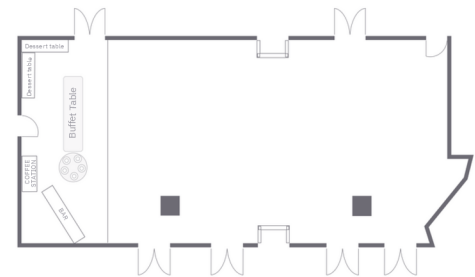
PORTABLE LCD PROJECTOR WITH HDMI	125.00
FLIP CHART & MARKERS	25.00
DANCE FLOOR Set up included.	95.00
WIRELESS MICROPHONE SYSTEM 1-8 channels.	50.00
SMALL STAGE Set up included.	75.00
LARGE STAGE Set up included.	150.00

ROOM RENTALS

HARVEST ROOM 250.00/DAY



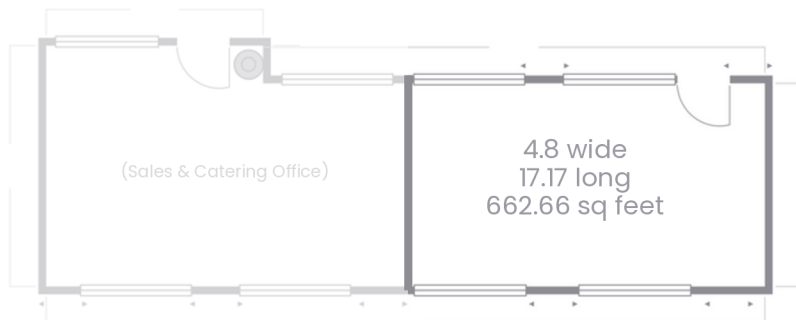
BALLROOM 1000.00/DAY



Regal 1 650.00/Day Regal 2 550.00/Day

Ballroom diagram is not set to scale, we will do our best to accommodate the setup you want.

CRYSTAL ROOM 150.00/DAY



CONTACT US TODAY TO START PLANNING YOUR EVENT!

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Best Western PLUS.
Rose Country Hotel