



Breakfast | Breaks | Lunch | Dinner | Reception | Beverage | Energize | Packages | Technology | Information

EVENTS MENU





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BREAKFAST

Continental Breakfast Buffets

(GF)-Gluten Free | (DF)-Dairy Free | (VE)-Vegan | (VEG)-Vegetarian

CLASSIC CONTINENTAL BREAKFAST

buffet | \$23.00 per person

Naturally Squeezed Orange Juice, Cranberry Juice & Apple Juice

Selection of Mini Butter Croissants, Muffins & Fruit Filled Danish with Fruit Preserves & Creamy Butter

Fresh Sliced Seasonal Fruits with Low Fat Cottage Cheese

Assortment of Individual Fruit Yogurts

House Made Cinnamon Honey Granola Mix & Healthy Trail Mix

Freshly Brewed Regular & Decaffeinated Starbucks Coffee, Traditional & Herbal Tazo Teas

THE HEALTHY START

buffet | \$26.00 per person

Naturally Squeezed Orange Juice, Cranberry Juice & Apple Juice

Home Baked Low Fat Bran & Blueberry Muffin

Fresh Sliced Seasonal Fruits with Low Fat Cottage Cheese

Farm Fresh Hard Boiled Eggs

Sliced Ham

Warm Turkey Patties

Individual Assorted Boxed Cereals with Skim, 1% & Soymilk

Hot Cinnamon Flavored Oatmeal With Sultana Raisins, Brown Sugar, Dried Cranberries & Sliced Almonds

Individual Yogurt Granola Parfait

Freshly Brewed Regular & Decaffeinated Starbucks Coffee, Traditional & Herbal Tazo Teas

- Domestic Cheeses & Deli Meats \$9.00 per person
- Classic Eggs Benedict \$6.00 per person
- Chef Crafted Omelet Station \$9.00 per person
- Country Style Baked Beans with Bacon \$3.00 per person



Continental Breakfast Enhancements

(GF)-Gluten Free | (DF)-Dairy Free | (VE)-Vegan | (VEG)-Vegetarian

ENHANCEMENTS

- House Made Fluffy Buttermilk Pancakes with Berry Compote, Vanilla Bean Whipped Cream & Warm Maple Syrup \$7.00 per person
- Malted Belgian Waffles with Berry Compote, Vanilla Bean Whipped Cream & Warm Maple Syrup \$7.00 per person
- Cinnamon Brioche French Toast with Berry Compote, Vanilla Bean Whipped Cream & Warm Maple Syrup \$4.00 per person
- Hot Cinnamon Flavored Oatmeal with Sultana Raisins, Brown Sugar, Dried Cranberries & Sliced Almonds \$3.50 per person
- Wild Smoked Salmon with Cream Cheese, Chopped Onion, Caper & Lemon Wedges
 \$10.00 per person

INDIVIDUAL BREAKFAST FAVORITES

Bagel Scramble \$7.00 per person

Sausage, Egg & Cheese Sandwich \$7.50 per person

Bacon, Egg & Cheese Sandwich \$7.50 per person

Scrambled Egg & Ham Burrito \$7.95 per person

Individual Yogurt Granola Parfait \$4.00 per person

Individual Assorted Boxed Cereals with Skim, 1% & Soymilk \$4.00 per person

Selection of Fruit Smoothies \$6.00 per person

Assorted Bagels with Cream Cheese \$5.00 per person

Croissant Sandwich with Ham & Cheese \$7.00 per person

Toast Station with Fruit Preserves & Butter \$2.00 per person

English Muffin \$2.50 per person

Classic Eggs Benedict \$6.00 per person

Vegetarian Frittata \$7.00 per person

Cheese Frittata \$7.00 per person

Bacon Frittata \$7.00 per person

Hard Boiled Eggs \$5.00 per person



Breakfast Buffets

(GF)-Gluten Free | (DF)-Dairy Free | (VE)-Vegan | (VEG)-Vegetarian

HEARTY EXECUTIVE BREAKFAST

buffet | \$26.00 per person

Naturally Squeezed Orange Juice, Cranberry Juice & Apple Juice

Mini Butter Croissants, Muffins & Fruit Filled Danish with Fruit Preserves & Creamy Butter

Farm Fresh Omelets with Aged Cheddar Cheese

Crisp Maple Bacon & Country Style Pork Sausages

Skillet Potatoes with Herbs & Onions

Freshly Brewed Regular & Decaffeinated Starbucks Coffee, Traditional & Herbal Tazo Teas

RIVER CREE EGG BENEDICT

buffet | \$26.00 per person

Naturally Squeezed Orange Juice, Cranberry Juice & Apple Juice

Muffins & Low Fat Breakfast Loaves with Fruit Preserves & Creamy Butter

Poached Free Range Eggs & Canadian Peameal Back Bacon on Home Made Toasted Cornbread Topped with Hollandaise Sauce

Potatoes with Herbs & Caramelized Onions

Freshly Brewed Regular & Decaffeinated Starbucks Coffee, Traditional & Herbal Tazo Teas

RIVER CREE

Breakfast Buffets...Continued

(GF)-Gluten Free | (DF)-Dairy Free | (VE)-Vegan | (VEG)-Vegetarian

THE CLASSIC CANADIAN

buffet | \$26.00 per person

Naturally Squeezed Orange Juice, Cranberry Juice & Apple Juice

Muffins & Low Fat Breakfast Loaves with Fruit Preserves & Creamy Butter

Farm Fresh Scrambled Eggs with Aged Cheddar Cheese

Crisp Maple Bacon & Country Style Pork Sausages

Skillet Potatoes with Herbs & Onions

Freshly Brewed Regular & Decaffeinated Starbucks Coffee, Traditional & Herbal Tazo Teas

ENHANCED PROTEIN OPTIONS WITH THE FOLLOWING

- Turkey Sausage
 Add on \$4.00 per person
 Substitute for \$2.00 per person
- Local Chicken & Apple Sausage
 Add on \$4.00 per person
 Substitute for \$2.00 per person
- Honey Glazed Black Forest Ham Add on \$2.00 per person Substitute for \$2.00 per person
- Gluten Free All Beef Breakfast Sausage
 Add on \$4.50 per person
 Substitute for \$2.00 per person
- Turkey Bacon
 Add on \$4.50 per person
 Substitute for \$2.00 per person



Plated Breakfast

(GF)-Gluten Free | (DF)-Dairy Free | (VE)-Vegan | (VEG)-Vegetarian

FARMERS BREAKFAST

plated | \$26.00 per person

Naturally Squeezed Orange Juice, Cranberry Juice & Apple Juice

Mini Butter Croissants, Muffins & Fruit Filled Danish with Fruit Preserves & Creamy Butter

Farm Fresh Scrambled Eggs with Aged Cheddar Cheese

Canadian Back Bacon

English Banger Sausage

Potatoes Pancakes

Freshly Brewed Regular & Decaffeinated Starbucks Coffee, Traditional & Herbal Tazo Teas

CLASSIC EGGS BENEDICT

plated | \$26.00 per person

Naturally Squeezed Orange Juice, Cranberry Juice & Apple Juice

Mini Butter Croissants, Muffins & Fruit Filled Danish with Fruit Preserves & Creamy Butter

Poached Eggs & Canadian Back Bacon on a

Toasted English Muffin Topped with Hollandaise Sauce

Grilled Asparagus & Charred Roma Tomato

Skillet Potatoes with Herbs & Onions

Freshly Brewed Regular & Decaffeinated Starbucks Coffee, Traditional & Herbal Tazo Teas



Plated Breakfast...Continued

(GF)-Gluten Free | (DF)-Dairy Free | (VE)-Vegan | (VEG)-Vegetarian

PRAIRIE BREAKFAST

plated | \$31.00 per person

Naturally Squeezed Orange Juice, Cranberry Juice & Apple Juice

Mini Butter Croissants, Muffins & Fruit Filled Danish with Fruit Preserves & Creamy Butter

Grilled 5oz Top Sirloin Beef

Farm Fresh Scrambled Eggs with Aged Cheddar Cheese

Grilled Asparagus & Charred Roma Tomato

Skillet Potatoes with Herbs & Onions

Freshly Brewed Regular & Decaffeinated Starbucks Coffee, Traditional & Herbal Tazo Teas



Brunch Buffet

(GF)-Gluten Free | (DF)-Dairy Free | (VE)-Vegan | (VEG)-Vegetarian

BRUNCH

buffet | \$47.00 per person minimum 50 guest

Naturally Squeezed Orange Juice, Cranberry Juice & Apple Juice

Mini Butter Croissants, Muffins & Fruit Filled Danish with Fruit Preserves & Creamy Butter

Fresh Sliced Seasonal Fruits with Low Fat Cottage Cheese

Farm Fresh Scrambled Eggs with Aged Cheddar Cheese

Classic Eggs Benedict

Country Style Breakfast Sausage & Crisp Maple Bacon

Potatoes with Herbs & Caramelized Onions

Includes Any One Of The Following

- House Made Fluffy Buttermilk Pancakes with Berry Compote, Vanilla Bean Whipped Cream & Warm Maple Syrup
- Cinnamon Brioche French Toast With Berry Compote,
 Vanilla Bean Whipped Cream & Warm Maple Syrup
- Malted Belgian Waffles with Berry Compote,
 Vanilla Bean Whipped Cream & Warm Maple Syrup

Main Feature

Oregano Roasted Chicken with Bacon & Onion Jus

Pan Seared Snapper with Lemon Caper Butter

Panache of Seasonal Vegetables

Country Style Baked Beans with Bacon

Desserts

Chef's Choice of Mini Squares, Cakes & Fruit Tarts

Freshly Brewed Regular & Decaffeinated Starbucks Coffee, Traditional & Herbal Tazo Teas

ENHANCE YOUR BRUNCH

- Chef Crafted Omelet Station \$9.00 per person
- AAA Prime Rib Carving Station with Bordelaise Sauce, Yorkshire Pudding, Mustard & Horseradish \$19.00 per person
- Mimosa \$7.00 per person



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BREAKS

Breakfast Plus | \$31.00 per person

(GF)-Gluten Free | (DF)-Dairy Free | (VE)-Vegan | (VEG)-Vegetarian

Continental Breakfast

Naturally Squeezed Orange Juice, Cranberry Juice & Apple Juice

Mini Butter Croissants, Muffins & Fruit Filled Danish with Fruit Preserves & Creamy Butter

Fresh Sliced Seasonal Fruits with Low Fat Cottage Cheese

Assortment of Individual Fruit Yogurts

House Made Cinnamon Honey Granola Mix & Healthy Trail Mix

Freshly Brewed Regular & Decaffeinated Starbucks Coffee, Traditional & Herbal Tazo Teas

Mid-morning Break

Chilled Fruit Juices

Selection of Fruit Smoothies & Granola Bars

Freshly Brewed Regular & Decaffeinated Starbucks Coffee, Traditional & Herbal Tazo Teas

Afternoon Coffee Break

Individual Assorted Chips & Cookies

or

Assorted Finger Sandwiches

Assorted Soft Drinks

Freshly Brewed Regular & Decaffeinated Starbucks Coffee, Traditional & Herbal Tazo Teas

Complete all of your catering requirements with a choice of one of our executive luncheons.



AM Themed Coffee Breaks

(GF)-Gluten Free | (DF)-Dairy Free | (VE)-Vegan | (VEG)-Vegetarian

ENERGIZE | \$20.00 PER PERSON

Low Fat Individual Fruit Yogurts

Almond, Dried Cranberries, Dried Apricots & Mission Figs

Homemade Granola Squares & Energy Bars

Energy Drinks

Freshly Brewed Regular & Decaffeinated Starbucks Coffee, Traditional & Herbal Tazo Teas

SLIDER BUFFET | \$23.00 PER PERSON

Whole Fruit

Individual Yogurt Parfait

Bacon, Egg & Cheese Slider

Assorted Bottled Fruit Juice

Freshly Brewed Regular & Decaffeinated Starbucks Coffee, Traditional & Herbal Tazo Teas

POWER BREAK | \$20.00 PER PERSON

Fresh Fruit & Low Fat Individual Yogurt Smoothies

Individual Homemade Granola & Yogurt Parfaits

Protein Energy Bars

Still Bottled Vitamin Water

Freshly Brewed Regular & Decaffeinated Starbucks Coffee, Traditional & Herbal Tazo Teas



AM Themed Coffee Breaks...Continued

(GF)-Gluten Free | (DF)-Dairy Free | (VE)-Vegan | (VEG)-Vegetarian

BUILD YOUR OWN TRAIL MIX | \$20.00 PER PERSON

Granola, Raisins, Cranberries, Salted Peanuts, M&M's

Whole Fruit

Chef Selection of Breakfast Bar (Granola & Protein)

Freshly Brewed Regular & Decaffeinated Starbucks Coffee, Traditional & Herbal Tazo Teas

POWER JUICE BREAK | \$27.00 PER PERSON

Spinach, Strawberry & Orange Juice

Cucumber, Kale, Spinach & Pineapple Juice

Peanut Butter Oatmeal Cookie

Freshly Brewed Regular & Decaffeinated Starbucks Coffee, Traditional & Herbal Tazo Teas

RIVER CREE

PM Themed Coffee Breaks

(GF)-Gluten Free | (DF)-Dairy Free | (VE)-Vegan | (VEG)-Vegetarian

BURRITO BREAK | \$21.00 PER PERSON

Beef Burrito with Salsa, Sour Cream

Tri Coloured Chips

Churros with Chocolate Sauce

Freshly Brewed Regular & Decaffeinated Starbucks Coffee, Traditional & Herbal Tazo Teas

CUP CAKE COUNTER | \$18.00 PER PERSON

Assorted Homemade Cupcakes with Vanilla, Chocolate & Cream Cheese Icing

Fresh Brewed Lemonade & Iced Tea

Freshly Brewed Regular & Decaffeinated Starbucks Coffee, Traditional & Herbal Tazo Teas

DRIVE IN BREAK | \$19.00 PER PERSON

Mini Beef Burgers with Bacon & Cheddar Cheese

Chocolate & Vanilla Milkshakes

Fresh Buttered Popcorn

Assorted Regular & Diet Soft Drinks

Freshly Brewed Regular & Decaffeinated Starbucks Coffee, Traditional & Herbal Tazo Teas

POUTINE BREAK | \$18.00 PER PERSON

Fries, Tater Tots with Gravy

Cheese Curds

Enhance

- Sweet Potato Fries \$2.00 per person
- Pulled Pork \$2.00 per person

Freshly Brewed Regular & Decaffeinated Starbucks Coffee, Traditional & Herbal Tazo Teas



PM Themed Coffee Breaks....Continued

(GF)-Gluten Free | (DF)-Dairy Free | (VE)-Vegan | (VEG)-Vegetarian

DONUT & COOKIE MONSTER | \$19.00 PER PERSON

Assorted Mini Donuts with Caramel & Chocolate Glaze

Fresh Baked Assorted Cookies Served with Vanilla Ice Cream

Chocolate Milk, Skim Milk & 1% Milk

Freshly Brewed Regular & Decaffeinated Starbucks Coffee, Traditional & Herbal Tazo Teas

SAVOURY HEALTH BREAK | \$18.00 PER PERSON

Tricolored Tortilla Chips & Kettle Chips with Homemade Salsa & Chipotle Dip

Mediterranean Style Hummus with Pita Chips

Garden Fresh Cut Carrots, Celery, Cucumber, Peppers & Grape Tomatoes with Ranch & Blue Cheese Dip

Freshly Brewed Regular & Decaffeinated Starbucks Coffee, Traditional & Herbal Tazo Teas

SAMPLER | \$18.00 PER PERSON

Beef & Vegetarian Samosas

Vegetable Spring Rolls with Plum Sauce

Freshly Brewed Regular & Decaffeinated Starbucks Coffee, Traditional & Herbal Tazo Teas

POWER BREAK | \$27.00 PER PERSON

Banana Chips

or

Apple Chips

or

Dried Pineapple

Almonds

Citrus Flavoured Water

Freshly Brewed Regular & Decaffeinated Starbucks Coffee, Traditional & Herbal Tazo Teas



Bakery Selections



(GF)-Gluten Free | (DF)-Dairy Free | (VE)-Vegan | (VEG)-Vegetarian

Assorted Fruit Filled Danishes

\$38.00 per dozen

Assorted Muffins

\$38.00 per dozen

Mini Butter Croissants

\$38.00 per dozen

Apple Fritter

\$38.00 per dozen

Fresh Baked Warm Bannock

\$48.00 per dozen

Assorted Cookies

\$36.00 per dozen

Bagels with Cream Cheese & Butter

\$42.00 per dozen

Carrot Loaf

\$38.00 per dozen

Banana Walnut Loaf

\$38.00 per dozen

Lemon Loaf

\$38.00 per dozen

Gluten Free Options

Gluten Free Maple Glazed Donuts

\$43.00 per dozen

Gluten Free Ginger Snap Cookies **\$43.00 per dozen**



Tempting Selections

(GF)-Gluten Free | (DF)-Dairy Free | (VE)-Vegan | (VEG)-Vegetarian

Sweet & Savory Snacks

Fresh Sliced Seasonal Fruits with Low Fat Cottage Cheese \$10.00 per person

Fruit Skewers with Honey Vanilla Yogurt Dip \$11.00 per person

Selection of Whole Seasonal Fruit \$5.00 each

Individual Homemade Granola & Berry Yogurt Parfait \$7.00 each

Individual Bags of Potato or Doritos Chips \$5.00 each

Individual Bags of Peanuts \$4.00 each

Individual Bags of Trail Mix \$4.00 each

Individual Bags of Sun Chips \$4.00 each

Individual Bags of Munchie Mix \$4.00 each

Fresh Buttered Popcorn \$4.00 per person

Warm Baked Pretzel with Honey Mustard \$8.00 each

Cinnamon Buns with Cream Cheese Icing \$8.00 each

Mini Assorted French Pastries \$42.00 dozen

Assorted Mini Cupcakes \$27.00 dozen

Beverages

Freshly Brewed Regular & Decaffeinated Starbucks Coffee, Traditional & Herbal Tazo Teas **\$4.35 per person**

Freshly Brewed Regular & Decaffeinated Starbucks Coffee with Flavour Shots **\$6.00 per person**

Homemade Non Alcoholic Fruit Punch \$87.00 gallon / serves 30

Red Bull Energy Drink \$6.00 each / charge on consumption

Happy Planet Abundant Vitamin C Smoothie \$6.00 each / charge on consumption

Happy Planet Extreme Green Smoothie \$4.00 each / charge on consumption

Individual Skim, 1% & Chocolate Milk \$4.00 each / charge on consumption

Bottled Fruit Juice \$4.00 each / charge on consumption

Still Water \$4.00 each / charge on consumption

San Pellegrino Sparkling Water \$5.00 each / charge on consumption

Assorted Regular & Diet Soft Drink \$4.00 each / charge on consumption

Cream Soda \$6.00 each / charge on consumption







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Lunch

Cold Lunch Buffets

(GF)-Gluten Free | (DF)-Dairy Free | (VE)-Vegan | (VEG)-Vegetarian

WRAP IT UP

buffet | \$35.00 per person

Plum Tomato Bisque (GF)

Garden Salad with Radish, Grape Tomatoes & Cucumbers Served with Balsamic & Ranch Dressing

Home Style Macaroni Salad

Choose Any Four Fillings Served In A Spinach, Tomato Tortilla Wraps: based on 1.5 wraps per person

- Hawaiian Chicken Salad
- Barbequed Beef Sandwich with Cheddar Cheese
- Free Range Farm Boiled Egg Salad with Scallions
- Pulled Pork with Coleslaw
- Tuna Salad with Red Onion & Lemon Mayonnaise
- Mustard Smoked Turkey & Havarti Cheese with Roasted Garlic Mayonnaise
- · Shaved Ham & Provolone Cheese with Dijon Mayonnaise
- Mediterranean Grilled Vegetable with Hummus

Served with Chips, Marinated Olives & Dill Pickles

Assorted French Pastries

Freshly Brewed Regular & Decaffeinated Starbucks Coffee, Traditional & Herbal Tazo Teas

Add soft drinks, bottled water & juices to complement your lunch (billed on consumption).



Cold Lunch Buffets

(GF)-Gluten Free | (DF)-Dairy Free | (VE)-Vegan | (VEG)-Vegetarian

ENOCH DELICATESSEN

buffet | \$32.00 per person

Chicken Noodle Soup

Garden Salad Tossed with Radishes, Grape Tomatoes & Cucumber, with Balsamic Vinaigrette & Ranch Dressing (GF)

Potato Salad with Grain Mustard Dressing & Boiled Eggs (GF)

Choose Any Four-Deli Style Sandwiches Served in Fresh Baked Artisan Breads:

- Hawaiian Chicken Salad
- Shaved Pastrami, Cheddar Cheese with Pickles & Mustard
- Roasted Alberta Beef Sirloin with Onion Jam, Horseradish Mayo & Kosher Pickle
- Free Range Farm Boiled Egg Salad with Scallions
- Mustard Smoked Turkey & Havarti Cheese with Roasted Garlic Mayonnaise
- · Shaved Ham & Swiss Cheese with Dijon Mustard
- Tuna Salad with Red Onion & Lemon Mayonnaise

Served with Chips, Marinated Olives & Dill Pickles

Assorted French Pastries

Freshly Brewed Regular & Decaffeinated Starbucks Coffee, Traditional & Herbal Tazo Teas

Add soft drinks, bottled water & juices to complement your lunch (billed on consumption).



Cold Lunch Buffets

(GF)-Gluten Free | (DF)-Dairy Free | (VE)-Vegan | (VEG)-Vegetarian

CHOPPED YOUR WAY

buffet | \$35.00 per person

Fresh Baked Crusty Rolls with Creamy Butter

Vegetable Florentine Soup

Roasted Vegetable Salad

Bowls of Chopped Iceberg, Romaine & Spinach (GF)

Caesar Dressing, Balsamic Vinaigrette, Sesame Dressing or Creamy Ranch

Assorted Salad Fixing:

Marinated Olives, Tomatoes, Cucumber, Sprouts, Mandarin Oranges, Cheese, Chopped Bacon, Croutons, Toasted Seeds, Hardboiled Eggs & Pickles

Herb Grilled Chicken Breast

Cajun Roasted Salmon with Lemon & Dill

Dessert

Chocolate Brownie Bar & Vanilla Swirl Cake

Freshly Brewed Regular & Decaffeinated Starbucks Coffee, Traditional & Herbal Tazo Teas

Enhancements

- Grilled Shrimp Skewers With Lemon Garlic (GF) \$7.00 per person
- Charbroiled Alberta Flank Steak (GF) \$7.00 per person

Add soft drinks, bottled water & juices to complement your lunch (billed on consumption).



(GF)-Gluten Free | (DF)-Dairy Free | (VE)-Vegan | (VEG)-Vegetarian

TASTE OF ITALY

buffet | \$36.00 per person

Tomato Ravioli Soup

Caesar Salad with Garlic Croutons, Parmesan Cheese & Creamy Caesar Dressing

Marinated Olives

Tomato & Bocconcini with Balsamic Reduction

Parmesan Garlic Bread

Pan Seared Chicken Breast with Tarragon White Wine Cream Sauce

Cheese Ravioli with Herb Garlic Butter

or

Gluten Free Penne with Herb Garlic Sauce

Roasted Potatoes with Onions (GF)

Roasted Vegetables

Tiramisu & Chocolate Cake

Freshly Brewed Regular & Decaffeinated Starbucks Coffee, Traditional & Herbal Tazo Teas

CLASSIC LUNCH

buffet | \$34.00 per person

Chef's Choice of Soup

Garden Greens Served with Balsamic Dressing

Greek Salad

Pan Seared Chicken Breast with Sundried Tomato Cream Sauce

Oregano Rice or Mashed Potatoes

Panache of Seasonal Vegetables

Vanilla Dream & Deep Chocolate Cake

Freshly Brewed Regular & Decaffeinated Starbucks Coffee, Traditional & Herbal Tazo Teas

Add soft drinks, bottled water & juices to complement your lunch (billed on consumption).



(GF)-Gluten Free | (DF)-Dairy Free | (VE)-Vegan | (VEG)-Vegetarian

CINCO DE MAYO

buffet | \$35.00 per person

Chicken Tortilla Soup

Roasted Corn & Black Bean Salad with Lime & Cilantro (GF)

Tomato & Red Onion Salad (GF)

Taco Shells Includes:

Hard, Soft Shells

Seasoned Ground Beef

Sour Cream & Shredded Cheddar Cheese

Smothered Peppers, Shredded Lettuce & Onions

Cheese Quesadilla

Mexican Rice

Latin Style Cooked Black Beans (GF)

Churros with Chocolate Sauce & Tres Leches Cake

Freshly Brewed Regular & Decaffeinated Starbucks Coffee, Traditional & Herbal Tazo Teas

Enhance

Chicken Strips \$5.00 per person

Add soft drinks, bottled water & juices to complement your lunch (billed on consumption).



(GF)-Gluten Free | (DF)-Dairy Free | (VE)-Vegan | (VEG)-Vegetarian

THE LIGHTER SIDE

buffet | \$35.00 per person

Kale & Quinoa with Feta, Cranberries Served with a Honey Yogurt Dressing

Three Bean Salad

Grilled Chicken Breast with Balsamic Pearl Onions

or

Rock Fish with Sautéed Fennel & Tomato Salsa

Panache of Seasonal Vegetables

Multigrain Rice Blend

Fruit Cocktail & Strawberry Shortcake

Freshly Brewed Regular & Decaffeinated Starbucks Coffee, Traditional & Herbal Tazo Teas

BACK YARD BARBECUE

buffet | \$39.50 per person

Loaded Potato Soup with Bacon & Cheddar Cheese

Caesar Salad with Bacon Bits, Parmesan Cheese, Herb Crouton & Caesar Dressing

Rocky Mountain Creamy Coleslaw (GF)

Caribbean Style Jerk Chicken

Slow Cooked St. Louis Style Pork Ribs with Cola Barbeque Sauce

Country Style Baked Beans with Bacon

Baked Potato with Sour Cream, Green Onions & Bacon Bits (GF)

Nanaimo Bars & Chocolate Cake

Freshly Brewed Regular & Decaffeinated Starbucks Coffee, Traditional & Herbal Tazo Teas

Add soft drinks, bottled water & juices to complement your lunch (billed on consumption).



(GF)-Gluten Free | (DF)-Dairy Free | (VE)-Vegan | (VEG)-Vegetarian

DAY IN THE PARK

buffet | \$37.00 per person

Country Style Chicken Soup (GF)

Rocky Mountain Creamy Coleslaw (GF)

Home Style Macaroni Salad

Build Your Own Burger & Smokie

Grilled Angus Beef Burger, Gourmet Smokies with Buns

Condiments:

Cheddar Cheese, Havarti Cheese, Shaved Bermuda Onions, Iceberg Lettuce, Tomatoes, Pickles, Banana Peppers, Sliced Jalapenos Peppers & Sauerkraut.

Mustard, Ketchup, Relish & Mayonnaise

Thick Cut Fries with Gravy

Enhance

- Seared Chicken Breast \$5.00 per person
- Vegetarian Burgers complimentary

Warm Apple Pie & Vanilla Ice Cream

Freshly Brewed Regular & Decaffeinated Starbucks Coffee, Traditional & Herbal Tazo Teas

Add soft drinks, bottled water & juices to complement your lunch (billed on consumption).



Aboriginal Buffets

(GF)-Gluten Free | (DF)-Dairy Free | (VE)-Vegan | (VEG)-Vegetarian

RIVER CREE ABORIGINAL LUNCH BUFFET

buffet | \$37.00 per person

Fresh Baked Corn Biscuits or Bannock with Butter & Jam

Tomato Macaroni Soup with Ground Beef

Spring Mix Salad with Dried Cranberries, Grape Tomatoes with Assorted Dressing

Roasted Corn & Ham Salad

Choose Any Two Entrées:

- Alberta Bison Stew with Forest Mushroom & Pickled Onion
- Slow Braised Pork with Barley & Dried Fruits
- Baked Salmon with Tomato Grape Comfit
- Oven Roasted Bone In Chicken Cacciatore Style

Choose One Starch:

- Creamy Yukon Mashed Potatoes
- Herb Marinated Oven Roasted Potatoes
- Baked Potatoes with Sour Cream
- Macaroni & Cheese

Panache of Seasonal Vegetables

Bread Pudding & Seasonal Fruit Salad

Freshly Brewed Regular & Decaffeinated Starbucks Coffee, Traditional & Herbal Tazo Teas

Add soft drinks, bottled water & juices to complement your lunch (billed on consumption).



Aboriginal Buffets

(GF)-Gluten Free | (DF)-Dairy Free | (VE)-Vegan | (VEG)-Vegetarian

THE RANCH LUNCH BUFFET

buffet | \$39.00 per person

Loaded Potato Soup with Bacon & Cheddar Cheese

Caesar Salad with Bacon Bits, Parmesan Cheese, Herb Croutons & Caesar Dressing

Rocky Mountain Creamy Coleslaw (GF)

Oven Roasted Bone In Chicken with Hunter Sauce

Slow Cooked St. Louis Style Pork Ribs with Cola Barbeque Sauce

Country Style Baked Beans with Bacon

Baked Potato with Sour Cream, Green Onions & Bacon Bits (GF)

Pecan Brownie, Black Forest Cake

Freshly Brewed Regular & Decaffeinated Starbucks Coffee, Traditional & Herbal Tazo Teas

Add soft drinks, bottled water & juices to complement your lunch (billed on consumption).



Plated Lunches

(GF)-Gluten Free | (DF)-Dairy Free | (VE)-Vegan | (VEG)-Vegetarian

Plated Luncheons are Pre-Selected Three Course Meals

Fresh Baked Rustic Rolls & Flat Breads with Creamy Butter Included

(Choice of Soup or Salad)

Soups

Butternut Squash Soup

Cream of Broccoli Soup

Creamy Leek & Potato Soup (GF)

Creamy Cauliflower with Chive Foam (GF)

Roasted Vine Ripe Tomatoes & Red Pepper Puree with Basil (GF)

Truffle Flavored Wild Mushroom Bisque (GF)

Chicken Noodle Soup

Salads

Caesar Salad with Romaine Hearts, Garlic Croutons, Grated Parmesan Cheese, Bacon Bits Served with Housemade Caesar Dressing

Spring Greens with Radishes, Carrots, Sundried Cranberries & Crumbled Feta Cheese Served with Port Wine Vinaigrette (**GF**)

Spinach & Kale Salad, Roasted Pumpkin Seeds, Dried Mission Figs & Goat Cheese Served with Lemon Thyme Vinaigrette **(GF)**

Frisée & Arugula Salad, Crisp Bacon, Hard Boiled Eggs & Crumbled Blue Cheese Served with Grain Mustard Vinaigrette (GF)



Plated Lunches...Continued

(GF)-Gluten Free | (DF)-Dairy Free | (VE)-Vegan | (VEG)-Vegetarian

hot entrées

[All Entrées Listed Below are Gluten Free]

Montreal Steak Spice Rubbed NY Striploin Steak with Peppercorn Jus Served with Roasted Little Creamer Potatoes **\$44.00**

Charred Beef Top Sirloin Steak with Mushroom Jus Served with Sour Cream Yukon Potato Puree **\$39.00**

Seared Maple & Mustard Glazed Atlantic Salmon with Tomato & Olive Confit, Grilled Lemon & Herb Barley (GF) \$39.00

Herb Roasted Free Range Chicken Supreme with Pearl Onion & Mushroom Brandy Sauce Served with Roasted Garlic Mashed Potatoes **\$39.00**

Lemon Thyme Grilled Boneless Chicken Breast, Braised Creamed Leeks & Celery Served with Gratin Potatoes \$37.00

Slow Roasted Pork Loin Served with Sweet Potato Puree, Stewed Blueberry Gastrique **\$37.00**

Desserts

Triple Chocolate Cake

Classic Cheesecake

Key Lime Tart

Red Velvet Cake

Chocolate Almond Torte (GF)

Berry Cheesecake (GF)

Freshly Brewed Regular & Decaffeinated Starbucks Coffee, Traditional & Herbal Tazo Teas

RIVER CREE

Boxed Lunches

(GF)-Gluten Free | (DF)-Dairy Free | (VE)-Vegan | (VEG)-Vegetarian

BOXED LUNCH | \$28.00 PER PERSON

Choose Any One Deli Style Sandwich Served In A Fresh Baked Artisan Bread:

- Mustard Smoked Turkey & Havarti Cheese with Roasted Garlic Mayonnaise
- Shaved Ham & Swiss Cheese with Dijon Mustard
- Tuna Salad with Red Onion & Lemon Mayonnaise
- Free Range Farm Boiled Egg Salad with Scallions
- Pulled Free Range Chicken Salad with Chipotle Mayonnaise

Choice Of One:

- Double Fudge Brownie
- Banana & Oatmeal Crumble Cake
- Oatmeal Cookie
- Granola Bar
- Chocolate Chip Cookie

Choice of One:

- Gala Apple
- Pear
- Orange

Soft Drink or Juice

Boxed lunches are created as a take out meal & are not meant for consumption on site.







Breakfast | Breaks | Lunch | Dinner | Reception | Beverage | Energize | Packages | Technology | Information

Dinner

Plated Dinner

(GF)-Gluten Free | (DF)-Dairy Free | (VE)-Vegan | (VEG)-Vegetarian

Plated Dinners are Pre-Selected Four Course Meals

Fresh Baked Rustic Rolls & Flat Breads with Creamy Butter Included

Soups

(choice of one)

Roasted Tomato & Red Pepper Soup

Cream of Cauliflower Soup

Leek & Potato Soup

Creamy Cauliflower with Roasted Garlic Scented & White Truffle Oil (GF)

Butternut Squash Soup

Wild Mushroom Bisque

Cream of Asparagus Soup

Salads

(choice of one)

Caesar Salad with Romaine Hearts, Garlic Croutons, Grated Parmesan Cheese & Bacon Bits Served with Housemade Caesar Dressing

Roasted Beetroot & Orange Salad with Crunchy Pistachio Nuts Served with Goat Cheese & Balsamic Reduction (**GF**)

Vine Ripe Tomato & Fresh Buffalo Mozzarella Served with Basil Oil & Micro Greens **(GF)**

Spring Greens with Radishes, Carrots & Sundried Cranberries & Crumbled Feta Cheese Served with Port Wine Vinaigrette (**GF**)

Spinach & Arugula Salad, Roasted Pumpkin Seeds, Dried Mission Figs & Goat Cheese Served with Lemon Thyme Vinaigrette **(GF)**

ple. RIVER CREE

Plated Dinner Entree Choices

(GF)-Gluten Free | (DF)-Dairy Free | (VE)-Vegan | (VEG)-Vegetarian

Entrées

All Meals Will Be Served With Seasonal Panache of Vegetables

Two Times Baked Chicken Thigh with Tomato Chutney Served with Potato Puree | \$52.00

Duo of 8oz Beef Tenderloin & Lemon Garlic Shrimp Skewer, Cipollini Onion & Mushroom Ragout Served with Sour Cream Potato Puree | \$72.00

Duo of Lemon Garlic Shrimp & Lemon Thyme Chicken Breast, Braised Creamed Leeks & Celery Served with Gratin Potatoes | \$60.00

Chimichurri Marinated Black Cod Served with Sesame Garlic Rice | \$60.00 (GF)

7oz Broiled NY Strip Loin Steak with Bordelaise Sauce Served with Roasted Potatoes | **\$62.00**

Chicken Breast Stuffed with Goat Cheese, Wild Mushroom & Spinach with Sundried Tomato Cream Sauce Served with Yam & Potato Paves | \$59.00

AAA Roasted Prime Rib of Beef with Madagascar Peppercorn Jus Served with Roasted Garlic Mashed Potato | \$68.00 (GF)

Seared Lemon Pepper Atlantic Salmon with Sambuca Glaze Served with Potato Puree | **\$54.00**

7oz Grilled Beef Tenderloin with Truffle Flavored Mushroom Jus Served with Mascarpone Infused Yukon Mashed Potatoes | \$69.00 (GF)

7oz Braised Beef with Bordelaise Sauce Served with Roasted Vegetables & Potato Puree | \$57.00 (GF)

Thyme Roasted Chicken Supreme with Merlot Jus Served with Buttermilk Yukon Mashed Potatoes | \$54.00 (GF)

Enhance Your Meal with a Shrimp Skewer \$5.00 per person

Vegetarian Entrée

Ricotta & Spinach Cannelloni with Tomato Sauce & Parmesan Cheese

Tofu & Vegetable in a Thai Red Curry Coconut Sauce Served with Rice Pilaf

Balsamic Grilled Vegetables with Roasted Tomato Coulis Served with Potato & Mushroom Cake (GF)

Egg Plant Parmesan

Stuffed Portabella Mushroom with Grilled Vegetables



Plated Dinner...Continued

(GF)-Gluten Free | (DF)-Dairy Free | (VE)-Vegan | (VEG)-Vegetarian

Desserts

(choice of one)

Triple Chocolate Gateau

Chocolate Hazelnut Almond Torte

Key Lime Tart

Assorted Petit Fours

Dark Chocolate Crunch Strip

Classic Cheesecake

Freshly Brewed Regular & Decaffeinated Starbucks Coffee, Traditional & Herbal Tazo Teas



Classic Dinner Buffet

(GF)-Gluten Free | (DF)-Dairy Free | (VE)-Vegan | (VEG)-Vegetarian

CLASSIC DINNER BUFFET

two entrees | \$59.00 per person three entrees | \$63.00 per person

Fresh Baked Artisan Rolls & Buns Served With Creamy Butter

Soup

Chef's Daily Soup Creation (GF)

Salads (choice of three)

Organic Spring Mix with White Balsamic Vinaigrette, Sliced Cucumber, Carrot Whispers, Radish & Grape Tomatoes

Chopped Romaine Hearts with Garlic Croutons, Parmesan Cheese, Bacon Bits & Caesar Dressing

Spinach with Pumpkin Seeds, Dried Cranberries & Raspberry Poppy Seed Vinaigrette

Quinoa Salad with Cucumber & Dry Fruits (GF)

Couscous Salad with Dried Fruits

Roasted Corn & Bean Salad with Cilantro, Bermuda Onion, Scallions & Tomatoes (GF)

Caprese Salad with Basil & Balsamic Reduction (GF)

Greek Salad with Kalamata Olives, Cucumbers, Tomatoes, Red Onion, Feta Cheese & Oregano Dressing **(GF)**

Roasted Beet Salad with Apples & Goat Cheese, Sour Cream & Herb Vinaigrette **(GF)**

Orzo Salad with Olives, Zucchini, Teardrop Tomato, Herb Dressing

Fresh Cut Crudité with Cracked Pepper Dip

Potato Salad with Mustard, Scallions, Sweet Pickle & Dill Dressing (GF)

Cucumber & Smoked Salmon with Creamy Dill Dressing (GF)

Pasta Salad with Basil Pesto, Sliced Olives, Artichokes & Olive Oil with Italian Style Dressing

Woodland Wild Mushroom & Vegetable Salad with Truffle White Balsamic Dressing (GF)

Additional charge of \$250 will apply for groups less than 50 people.



Home Page

Classic Dinner Buffet Entrée Choices

(GF)-Gluten Free | (DF)-Dairy Free | (VE)-Vegan | (VEG)-Vegetarian

CLASSIC DINNER BUFFET

Entrée (choice of two)

Caribbean Style Jerk Chicken

Rosemary & Garlic Roasted Chicken Breast with Peppercorn Brandy Cream & Leeks Jus

Lemon Pepper Roasted Bone in Chicken with Woodland Mushroom & Caramelized Onion Ragout

Seared Atlantic Salmon with Orange Tarragon Cream Sauce

Dill Baked Salmon with Lemon & Maple Mustard Sauce

Herb Rubbed Cod with Tomato Chutney & White Wine Lemon Butter Sauce (GF)

Bourbon Glazed Pork Loin with Peach Compote, Mission Fig & Port Wine Jus

Seasonal Herbs Rubbed Boneless Leg of Lamb with Sautéed Onions & Mint Demi

Bombay Butter Chicken

Sweet & Sour Pork

Thai Style Red Curry Chicken

Enhance Your Buffet

- Roasted Baron of Beef with Bordelaise Sauce \$8.00 per person
- AAA Prime Rib of Beef with Au Jus, Mustard & Horseradish \$11.95 per person
- Grilled Mini Sirloin Medallions with Shallot Jus \$10.00 per person
- Beef Tenderloin Tips with Forest Mushroom & Red Wine Sauce \$10.00 per person
- Pale Ale Braised Sterling Silver Beef Chuck with Mushroom Ragout \$10.00 per person

RIVER CREE

Classic Dinner Buffet...Continued

(GF)-Gluten Free | (DF)-Dairy Free | (VE)-Vegan | (VEG)-Vegetarian

CLASSIC DINNER BUFFET

Sides (choice of two)

Cream Cheese Infused Yukon Mashed Potatoes (GF)

Pesto Marinated Oven Roasted Creamer Potatoes (GF)

Macaroni & Cheese with White Truffle Oil

Cumin Scented Basmati Rice (GF)

Lyonnais Potatoes (GF)

Latin Inspired Beans & Rice (GF)

Vegetable Fried Rice

Cajun Potato Wedges (GF)

Multi Grain Rice Blend

Sweet Potato & Yukon Potato Gratin

Penne Pasta with Fresh Basil Pesto Cream

Steamed White Rice (GF)

Classic Dinner Buffet will Include Panache of Seasonal Vegetables

Desserts

Selection of Cheesecake

Fruit Tarts

European Bite Squares (Mango, Chocolate, Cranberry & Raspberry)

Panna Cotta

Freshly Brewed Regular & Decaffeinated Starbucks Coffee, Traditional & Herbal Tazo Teas

Additional charge of \$250 will apply for groups less than 50 people.



Smoke House Dinner Buffet

(GF)-Gluten Free | (DF)-Dairy Free | (VE)-Vegan | (VEG)-Vegetarian

SMOKE HOUSE DINNER BUFFET | \$58.00 PER PERSON

Corn Bread & Assorted Fresh Baked Dinner Rolls with Creamy Butter

Salads

Fresh Garden Salad with Assorted Dressings

Creamer Potato Salad with Bacon, Dill Pickle, Scallion with Stone Mustard Dressing (GF)

Old Fashioned Macaroni Salad with Red Pepper, Green Onion, Chives & Mayonnaise

Entrée

(choice of two)

Apple Wood Smoked Beef Brisket with Maple Jack Daniels Jus

Bourbon Glazed St Louis Style Pork Ribs

Barbeque Roasted Bone-In Chicken

Spicy Italian Sausage with Sautéed Onions & Peppers with Spicy Mustard

Sides

Slow Cooked Country Style Baked Beans

Baked Potato Served with Scallions, Sour Cream, Bacon Bits &

Shredded Cheese (GF)

Corn on the Cob (GF)

Desserts

Apple Pie

Carrot Cake Squares

English Trifle

Fruit Tarts

Freshly Brewed Regular & Decaffeinated Starbucks Coffee, Traditional & Herbal Tazo Teas

Additional charge of \$250 will apply for groups less than 50 people.







Breakfast | Breaks | Lunch | Dinner | Reception | Beverage | Energize | Packages | Technology | Information

Reception

Cold Seafood Stations

(GF)-Gluten Free | (DF)-Dairy Free | (VE)-Vegan | (VEG)-Vegetarian

POACHED SHRIMP PYRAMID | \$375.00 EACH

Serves 120 Persons

Served with Mary Rose Sauce, Cocktail Sauce, Lemons, & Limes

SEAFOOD STATION | \$55.00 PER PERSON

Minimum 30 Guest

Lemon Grass Scented Poached Shrimp

Snow Crab Claws

Pickled Herring

Smoked Salmon

Citrus Marinated Mussels

Served with

Remoulade Sauce, Spicy Cocktail Sauce, Lemons, Limes, Hot Sauce & Sour Cream

SUSHI STATION | \$23.00 PER PERSON

Hosomaki

Nigiri

Pickled Herring

Served with

Wasabi, Soya Sauce & Pickled Ginger



Carving Stations

(GF)-Gluten Free | (DF)-Dairy Free | (VE)-Vegan | (VEG)-Vegetarian

AAA ROASTED PRIME RIB AU JUS | \$480.00 EACH

Served with Yorkshire Pudding, Crusty Rolls, Mustard & Horseradish

(Serves 35 persons)

ROAST BARON OF BEEF | \$385.00 EACH

Served with Mustard, Horseradish, Cognac Jus, Crusty Rolls, Mayonnaise & Sliced Pickles (GF)

(Serves 35 persons)

WHOLE ROASTED TOM TURKEY | \$355.00 EACH

Tender Juicy Carved Turkey Breast & Leg with Apricot, Sage Stuffing, Grand Marnier with Cranberry Relish & Natural Gravy

(Serves 30 persons)

PEPPERCORN CRUSTED NY STRIP LOIN | \$470.00 EACH

Served with Mustard, Horseradish, Bordelaise Sauce & Crusty Rolls

(Serves 35 persons)

PINEAPPLE HONEY GLAZED HAM LEG | \$325.00 EACH

Served with Port Wine, Peach & Pineapple Compote & Corn Biscuits

(Serves 35 persons)



Chef's Stations

(GF)-Gluten Free | (DF)-Dairy Free | (VE)-Vegan | (VEG)-Vegetarian

ITALIAN PASTA STATION | \$17.00 PER PERSON

Build your own pasta from the following:

Pastas: Penne Rigate, Fusilli or Rigatoni

Sauces: Marinara, Bolognaise, Cream Sauce or Roasted Garlic

Served with Parmesan Cheese, Chili Flakes & Roasted Garlic Aioli

Enhance with Chicken for an Additional \$4.95 per person or Shrimps for \$6.95 per person

POTATO BAR | \$14.00 PER PERSON

Yukon & Sweet Potato Mash in Martini Glass

Served with Your Choice Of Topping Including:

Smoked Bacon, Sour Cream, Scallions, Sautéed Mushrooms, Diced Tomatoes & Shredded Cheese **(GF)**

SEAFOOD STATION | \$23.00 PER PERSON

Shrimp & Bay Scallop Skewers Flambéed with Tequila & White Wine Served with Chili Butter & Citrus Salsa (GF)

ASIAN NOODLE BAR | \$19.00 PER PERSON

Chow Mein & Shanghai Noodle with Baby Shrimp, Ginger Beef, Chicken, Carrots, Onions, Peppers, Scallions, Garlic, Ginger Soy & Hoisin Sauce

BOMBAY EXPRESS | \$19.00 PER PERSON

Potato Fritters

Butter Chicken

Beef & Vegetarian Samosas

CREPE & FLAMBÉ STATION | \$17.00 PER PERSON

Thin Batter Crepes Flambéed with Grand Marnier & Topped with Chocolate Sauce, Wild Berry Compote & Whipped Heavy Cream

A minimum of 30 people is required for the above menus.



Reception Enhancements (Unattended Stations)

(GF)-Gluten Free | (DF)-Dairy Free | (VE)-Vegan | (VEG)-Vegetarian

SHRIMP SAMPLER | \$27.00 PER PERSON

Minimum 25 Guest

Shrimp Purse

Breaded Shrimp

Cocktail Shrimp

CHEESE STATION | \$16.00 PER PERSON

Selection of Domestic & International Artisan Cheese Served with Baguette & Crackers

VEGETABLE CRUDITÉS | \$10.00 PER PERSON

Fresh Vegetables

Served with Black Pepper Ranch & Hummus (GF)

CHOCOLATE FOUNTAIN | \$20.00 PER PERSON

Minimum 25 Guest

Warm Dark Chocolate Fountain with Seasonal Fruit, Marshmallow & Pound Cake

ANTIPASTO | \$17.00 PER PERSON

Marinated Grilled Vegetables, Baby Bocconcini, Italian Olives, Sliced Cured & Deli Meats & an Assortment of Italian Cheeses

Served with Sliced Baguette, Mustard, Mayonnaise, Pickles & Cherry Tomatoes

CHEF'S SWEET TABLE | \$20.00 PER PERSON

Minimum 25 Guest

(Based on 1.5 pieces per person)

Selection of the Following Desserts:

Cheesecake with Strawberry Compote, Mini Fruit Tarts, Mini Lemon Meringue, Chocolate Fudge Brownies, Crème Brûlée, Mini Tiramisu & Dark Chocolate, European Bite Pastries

RIVER CREE

Home Page

Hot Hors D'oeuvres



Minimum Order of 4 Dozen Per Item

(GF)-Gluten Free | (DF)-Dairy Free | (VE)-Vegan | (VEG)-Vegetarian

Mini Kobe Beef Sliders	\$44 per dozen	Breaded M
Assorted Mini Quiches	\$38 per dozen	Panko Crus
Shrimp Purse	\$44 per dozen	
Boneless Dry Ribs	\$44 per dozen	Lemon Ga
Deep Fried Pickles	\$38 per dozen	Beef or Ve
Lemon Chicken Bites	\$38 per dozen	Tandoori-S
Mini Beef Wellington	\$44 per dozen	Chutney
Saffron Risotto Balls Stuffed wi		Jalapeno F
	\$38 per dozen	Bacon Wro
Forest Mushroom Tart	\$38 per dozen	
Vegetable Spring Roll with Plu	ım Sauce \$38 per dozen	Mini Chicke
Szechuan Beef Satay with Ter	iyaki Glaze \$38 per dozen	Chicken W Sea Salt &
Singapore Chicken Satay with	n Peanut Sauce \$38 per dozen	

Breaded Mushrooms	\$38 per dozen
Panko Crusted Shrimp with Sw	veet Chili Sauce \$44 per dozen
Lemon Garlic Shrimp Skewers	(GF) \$44 per dozen
Beef or Vegetarian Samosa	\$38 per dozen
Tandoori-Spiced Chicken Ske Chutney	wers with Mint \$38 per dozen
Jalapeno Poppers	\$38 per dozen
Bacon Wrapped Sea Scallop	(GF) \$44 per dozen
Mini Chicken Egg Roll with Ch	ili Plum Sauce \$38 per dozen

Chicken Wings: Choice of Hot, Barbeque, Sea Salt & Pepper with Ranch Dip \$38 per dozen

Suggested Servings:

Pre-dinner Reception: 4-6 pieces per person **Reception:** 8-12 pieces per person per hour



Cold Hors D'oeuvres



Minimum Order of 4 Dozen Per Item

(GF)-Gluten Free | (DF)-Dairy Free | (VE)-Vegan | (VEG)-Vegetarian

Assorted Sushi & Sashimi (GF)

\$45 per dozen

Atlantic Smoked Salmon with Caper Berries & Lemon Aioli \$38 per dozen

Mini Bocconcini & Grape Tomato Skewer with Basil & Balsamic Reduction (GF)
\$30 per dozen

Watermelon & Feta Cheese Skewers (**GF**)
\$30 per dozen

Peppered Goat Cheese Mousse in a Crostini \$34 per dozen Brie & Apple Pecan Chutney

\$38 per dozen

Assorted Meat & Seafood Canapé

\$38 per dozen

Sea Scallop Ceviche on a Spoon (GF)

\$38 per dozen

Seared Tuna with Avocado Cream

\$47 per dozen

Shrimp Cocktail with Lemon (GF)

\$38 per dozen

Greek Salad on a Skewer

\$38 per dozen

Suggested Servings:

Pre-dinner Reception: 4-6 pieces per person **Reception:** 8-12 pieces per person per hour







Breakfast | Breaks | Lunch | Dinner | Reception | Beverage | Energize | Packages | Technology | Information

Beverage

White Wines

WHITE WINES Sawmill Creek Chardonnay (Canada) \$32 Bodacious Smooth White (Canada) \$32 \$32 Bodacious Pinot Grigio (Canada) Marcus James Chardonnay (Argentina) \$38 \$40 Moscato Woodbridge by Robert Mondavi Chardonnay (USA) \$42 Baron Philippe de Rothschild Sauvignon Blanc (France) \$42 Hogue Cellars Gewurztraminer (USA) \$42 Inniskillin Niagara Riesling/Pinot Grigio (Canada) \$46 **CHAMPAGNE & SPARKLING WINES** Henkell Trocken (DEU) \$40 Ruffino Prosecco (USA) \$45 Barefoot Bubbly Pinot Grigio (USA) \$40 Navarro Correas Extra Brut Sparkling Wine (Argentina) \$44 Sumac Ridge Steller's Jay Brut VQA (Canada) \$59

For any special wine order, please allow at least ten working days for ordering.

Your Event Manager is able to provide further details on additional wine selections available.



Red Wines



RED WINES

Sawmill Creek Merlot (Canada)	\$32
Bodacious Smooth Red (Canada)	\$32
Bodacious Cabernet Sauvignon (Canada)	\$32
Marcus James Mendoza Malbec (Argentina)	\$38
Baron Philippe de Rothschild Pinot Noir (France)	\$40
Saint & Sinner Shiraz - Cabernet (Canada)	\$42
Woodbridge by Robert Mondavi Cabernet Sauvignon (USA)	\$45
Inniskillin Niagara Estate Series Merlot (Canada)	\$46

For any special wine order, please allow at least ten working days for ordering.

Your Event Manager is able to provide further details on additional wine selections available.



Home Page

Bars

HOST BAR		CASH BAR	
Standard Liquor	\$5.25	Standard Liquor	\$6.50
Premium Liquor	\$6.00	Premium Liquor	\$7.50
Domestic Beer	\$5.25	Domestic Beer	\$6.50
Imported Beer	\$6.00	Imported Beer	\$7.50
House Wine	\$6.00	House Wine	\$7.50
Mineral Water	\$2.50	Bottle of House Wine	\$35.00
Soft Drinks	\$2.50	Mineral Water	\$3.00
Low Alcohol Beer	\$2.50	Soft Drinks	\$3.00
Martini	\$10.50	Low Alcohol Beer	\$3.00
Assorted Liqueurs	\$6.00	Martini	\$13.00
Vodka or Wine Coolers	\$6.00	Assorted Liqueurs	\$7.50
		Vodka or Wine Coolers	\$7.50

Standard Liquor includes: J & B Rare, Smirnoff, Gordon's London Dry, Captain Morgan White Label, Captain Morgan Spiced Rum, Canadian Club.

Premium Liquor includes: Crown Royal, Grey Goose, Glenfiddich, Tanqueray Special Dry, Smirnoff Vodka Cooler, Captain Morgan Private Stock Rum & Jose Cuervo Tequila

Liqueur includes: Bailey's Irish Cream & Kahlua, Amaretto

Host prices do not include 18% service charge & 5% GST.

Cash prices include service charges & taxes.

Bartender Fee: \$90 per bartender

Cashier Fee: \$75 per cashier

1 bartender per 75 people for a host bar services.

1 bartender per 100 people for cash bar services.

Bar amenities are available for hospitality rooms at \$75.00 per day & each refresh at \$25.00.







Breakfast | Breaks | Lunch | Dinner | Reception | Beverage | Energize | Packages | Technology | Information

Energize

Performance Foods Breakfast

(GF)-Gluten Free | (DF)-Dairy Free | (VE)-Vegan | (VEG)-Vegetarian

CANADIAN CLASSIC

morning | \$18.00 per person

Eggs Benedict Roasted Roma Tomato

Freshly Brewed Regular & Decaffeinated Starbucks Coffee, Traditional & Herbal Teas

[carb conscious]

(Minimum 20 people- Add \$5 per person under 20 guests)

EGG WHITE FRITTATA

morning | \$15.00 per person

Frittata with Braised Bell Peppers, Roma Tomato & Fresh Basil

Freshly Brewed Regular & Decaffeinated Starbucks Coffee, Traditional & Herbal Teas

[low fat]

CRISPY FRENCH TOAST

morning | \$12.00 per person

French Toast Maple Syrup

Freshly Brewed Regular & Decaffeinated Starbucks Coffee, Traditional & Herbal Teas

[low cholesterol]

These items have been selected to meet the diverse dietary needs of our guests.

Your Event Manager will be happy to answer any questions you may have.



Performance Foods Coffee Break Selections



(GF)-Gluten Free | (DF)-Dairy Free | (VE)-Vegan | (VEG)-Vegetarian

COFFEE BREAK SELECTIONS

- Protein Bars [carb conscious] \$6.00 each
- 3oz House Smoke Salmon with Lemon & Capers [carb conscious]
 per person

\$10.00

- Trail Mix, Roasted Nuts & Dried Fruits \$4.00 per person
- Rice Krispies Squares [carb conscious] \$3.00 each
- Still Water [low carb beverage] \$4.00 each
- San Pellegrino Sparkling Water \$5.00 each
- Assorted Soft Drinks, Diet Pepsi & Diet 7UP [low carb beverage] \$4.00 each
- Variety of Herbal Teas [low carb beverage] \$4.00 each

These items have been selected to meet the diverse dietary needs of our guests.

Your Event Manager will be happy to answer any questions you may have.

RIVER CREE

RESORT AND CASINO

Performance Lunch Entrees & Boxed Lunches

(GF)-Gluten Free | (DF)-Dairy Free | (VE)-Vegan | (VEG)-Vegetarian

LUNCH ENTREES

Steamed Chicken Breast with Cauliflower Mashers & Steamed Broccoli [carb conscious] **\$29.00 per person**

Tofu & Green Bean Curry served over Rice with Sautéed Spinach [low fat] **\$29.00 per person**

Grilled Salmon served with Wilted Arugula, Roasted Red Pepper & Tomato Coulis [carb conscious] **\$31.00 per person**

Variety of Herbal Teas [low carb beverage] \$4.00/each

BOXED LUNCHES

Boxed lunches are created as a take out meal & are not meant for consumption on site.

Choice 1 | \$27.00 per person [carb conscious]

Grilled Boneless Breast of Chicken on a Bed of Fresh Romaine with Shaved Parmesan Sliced Orange Wedges

Yogurt

Choice 2 | \$27.00 per person [low fat]

Grilled Vegetable on Focaccia Bread

Mixed Seasonal Greens with Apple Vinaigrette

Fresh Crudités

Granola Bar

Choice 3 | \$27.00 per person [low cholesterol]

Chicken Sandwich on a Baguette with Pesto & Tomatoes

Arugula Salad with Apple Vinaigrette

Yogurt

Fresh Granny Smith Apple

These items have been selected to meet the diverse dietary needs of our guests.

Your Event Manager will be happy to answer any questions you may have.



Performance Reception

(GF)-Gluten Free | (DF)-Dairy Free | (VE)-Vegan | (VEG)-Vegetarian

RECEPTION MENU

Devil Eggs Stuffed with Smoked Salmon & Salmon Caviar \$41.00 per dozen
Crab Canapés with Cumin on Pita Crouton \$41.00 per dozen
Tomato Basil Bocconcini Skewers \$30.00 per dozen
Chilled Fruit Kabobs with Yogurt Honey Dip \$28.00 per dozen
A minimum of 4 dozen per item

RECEPTION STATIONS

Roasted Herb Crusted Rack of Lamb Carved (carb conscious) served with Dijon Mustard, Red Wine Mustard & Mint Jus \$23.00 per person

These items have been selected to meet the diverse dietary needs of our guests.

Your Event Manager will be happy to answer any questions you may have.

Performance A 'La Carte Dinner

(GF)-Gluten Free | (DF)-Dairy Free | (VE)-Vegan | (VEG)-Vegetarian

POACHED CHICKEN BREAST | \$29.00 PER PERSON

Served with Steamed Broccoli & Mango Chili Salsa

[low cholesterol]

GRILLED CHICKEN BREAST | \$30.00 PER PERSON

Served with Mediterranean Ratatouille & Mushroom Thyme Jus **[low fat]**

STEEPED SALMON | \$31.00 PER PERSON

Served with Sesame, Soya Sauce, Ginger, Jasmine Rice & Zucchini Strings [carb conscious]

6 OZ GRILLED BEEF TENDERLOIN | \$32.00 PER PERSON

Served with Roasted Root Vegetables & Finished with Balsamic & Honey Jus [carb conscious]

- Still Water [low carb beverage] \$4.00 each
- San Pellegrino Sparkling Water \$5.00 each
- Diet Pepsi or Diet 7UP \$4.00 each
- · Green Tea \$5.00 each

These items have been selected to meet the diverse dietary needs of our guests.

Your Event Manager will be happy to answer any questions you may have.

RIVER CREE





Breakfast | Breaks | Lunch | Dinner | Reception | Beverage | Energize | Packages | Technology | Information

Packages

Silver Complete Meeting Planner

(GF)-Gluten Free | (DF)-Dairy Free | (VE)-Vegan | (VEG)-Vegetarian



Package I \$88.00 per person

Early Morning

Chilled Fruit Juices

Breakfast Loaves, Butter Croissants & Danishes with Fruit Preserves & Butter

Freshly Sliced Fruit with Cottage Cheese

Fruit Yogurt, Cinnamon Granola Mix & Trail Mix

Freshly Brewed Regular & Decaffeinated Starbucks Coffee, Traditional & Herbal Tazo Teas

Enhance Your Breakfast

- Scrambled Eggs \$7.00 per person
- Bacon or Sausage \$7.00 per person
- Hash Browns \$5.00 per person

For lunch buffet select from one of the package buffet choices.

Available for a minimum of 20 people & maximum of 100 people.

Mid Morning

Chilled Fruit Juices

Granola Bars & Assorted Biscotti

Freshly Brewed Regular & Decaffeinated Starbucks Coffee Traditional & Herbal Tazo Teas

Afternoon

Assorted Scones & Cookies

or

Individual Assorted Chips

Assorted Soft Drinks

Freshly Brewed Regular & Decaffeinated
Starbucks Coffee Traditional & Herbal Tazo Teas

Includes

Meeting Room Rental & Set-up

Writing Pads, Water Service, Pens & Candy

1 Wireless Internet Connection

1 Flipchart Package with Markers & Masking Tape

Additional charge of \$5 per person will apply for groups less than 20 people.



Gold Complete Meeting Planner

(GF)-Gluten Free | (DF)-Dairy Free | (VE)-Vegan | (VEG)-Vegetarian



Package I \$100.00 per person

Early Morning

Chilled Fruit Juices

Breakfast Loaves, Butter Croissants & Danishes with Fruit Preserves & Butter

Freshly Sliced Seasonal Fruit

Assorted Individual Fruit Yogurt, Cinnamon Granola Mix & Trail Mix

Freshly Brewed Regular & Decaffeinated Starbucks Coffee, Traditional & Herbal Tazo Teas

Enhance Your Breakfast

- Scrambled Eggs \$7.00 per person
- Bacon or Sausage \$7.00 per person
- Hash Browns \$5.00 per person

For lunch buffet select from one of the package buffet choices.

Available for a minimum of 20 people & maximum of 100 people.

Mid Morning

Chilled Fruit Juices

Granola Bars & Sugar Cinnamon Dusted Mini Round Doughnuts

Individual Homemade Granola & Berry Parfaits

Freshly Brewed Regular & Decaffeinated Starbucks Coffee Traditional & Herbal Tazo Teas

Afternoon

Assorted Scones & Cookies

or

Individual Assorted Chips

Assorted Soft Drinks

Freshly Brewed Regular & Decaffeinated Starbucks Coffee Traditional & Herbal Tazo Teas

Includes

Meeting Room Rental & Set-up

Writing Pads, Water Service, Pens & Candy

1 Flipchart Package with Markers & Masking Tape

8' x 8' Screen

1 Wireless Internet Connection

Additional charge of \$5 per person will apply for groups less than 20 people.



Home Page

Platinum Complete Meeting Planner

(GF)-Gluten Free | (DF)-Dairy Free | (VE)-Vegan | (VEG)-Vegetarian



Package I \$109.00 per person

Early Morning

Chilled Fruit Juices

Freshly Baked Muffins, Butter Croissants & Danishes with Fruit Preserves & Butter

Freshly Sliced Seasonal Fruit with Berries

Individual Homemade Granola & Berry Parfaits, Assorted Individual Fruit Yogurt, Cinnamon Granola Mix & Trail Mix

Freshly Brewed Regular & Decaffeinated Starbucks Coffee, Traditional & Herbal Tazo Teas

Enhance Your Breakfast

- Scrambled Eggs \$7.00 per person
- Bacon or Sausage \$7.00 per person
- Hash Browns \$5.00 per person

For lunch buffet select from one of the package buffet choices.

Available for a minimum of 20 people & maximum of 100 people.

Mid Morning

Chilled Fruit Juices

Granola Bars & Banana Loaves

Freshly Brewed Regular & Decaffeinated Starbucks Coffee Traditional & Herbal Tazo Teas

Afternoon

Choice Of One:

Sugar Cinnamon Dusted Mini Round Doughnuts & Cookies

or

Individual Assorted Chips & Trail Mix

or

Chips with Ranch Dip & Nacho Chips with Mexican Salsa

Assorted Soft Drinks

Includes

Meeting Room Rental & Set-up

Writing Pads, Water Service, Pens & Candy

1 Flipchart Package with Markers & Masking Tape

8' x 8' Screen

1 Wireless Internet Connection

2,500 LCD Projector & Accessory Package for PC Laptop with Cart & Power Bar

Additional charge of \$5 per person will apply for groups less than 20 people.



Package Lunch Buffet Choices

(GF)-Gluten Free | (DF)-Dairy Free | (VE)-Vegan | (VEG)-Vegetarian

TASTE OF ITALY

Tomato Ravioli Soup

Caesar Salad with Garlic Croutons, Parmesan Cheese & Creamy Caesar Dressing

Marinated Olives

Tomato & Bocconcini with Balsamic Reduction

Parmesan Garlic Bread

Pan Seared Chicken Breast with Tarragon White Wine Cream Sauce

Cheese Ravioli with Herb Garlic Butter or Gluten Free Penne with Herb Garlic Sauce

Roasted Potatoes with Onions (GF)

Roasted Vegetables

Tiramisu & Chocolate Cake

Freshly Brewed Regular & Decaffeinated Starbucks Coffee, Traditional & Herbal Tazo Teas

CINCO DE MAYO

Chicken Tortilla Soup

Roasted Corn & Black Bean Salad with Lime & Cilantro (GF)

Tomato & Red Onion Salad (GF)

Taco Shells Includes: Hard, Soft Shells

Seasoned Ground Beef

Sour Cream & Shredded Cheddar Cheese

Smothered Peppers, Shredded Lettuce & Onions

Cheese Quesadilla

Mexican Rice

Latin Style Cooked Black Beans (GF)

Churros with Chocolate Sauce & Tres Leches Cake

Freshly Brewed Regular & Decaffeinated Starbucks Coffee, Traditional & Herbal Tazo Teas

Enhance

Chicken Strips \$5.00 per person

Available for a minimum of 20 people & maximum of 100 people

Additional charge of \$5 per person will apply for groups less than 20 people.



Package Lunch Buffet Choices

(GF)-Gluten Free | (DF)-Dairy Free | (VE)-Vegan | (VEG)-Vegetarian

ENOCH DELICATESSEN

Chicken Noodle Soup

Garden Salad Tossed with Radishes, Grape Tomatoes & Cucumber, with Balsamic Vinaigrette & Ranch Dressing (GF)

Potato Salad with Grain Mustard Dressing & Boiled Eggs (GF)

Choose Any Four-Deli Style Sandwiches Served in Fresh Baked Artisan Breads:

- Hawaiian Chicken Salad
- · Shaved Pastrami, Cheddar Cheese with Pickles & Mustard
- Roasted Alberta Beef Sirloin with Onion Jam, Horseradish Mayo & Kosher Pickle
- Free Range Farm Boiled Egg Salad with Scallions
- Mustard Smoked Turkey & Havarti Cheese with Roasted Garlic Mayonnaise
- Shaved Ham & Swiss Cheese with Dijon Mustard
- Tuna Salad with Red Onion & Lemon Mayonnaise

Served with Chips, Marinated Olives & Dill Pickles

Assorted French Pastries

Freshly Brewed Regular & Decaffeinated Starbucks Coffee, Traditional & Herbal Tazo Teas

Available for a minimum of 20 people & maximum of 100 people

Additional charge of \$5 per person will apply for groups less than 20 people.



Package Lunch Buffet Choices

(GF)-Gluten Free (DF)-Dairy Free (VE)-Vegan (VEG)-Vegetarian

CLASSIC LUNCH

Chef's Choice of Soup

Garden Greens Served with Balsamic Dressing

Greek Salad

Pan Seared Chicken Breast with Sundried Tomato Cream Sauce

Oregano Rice

or

Mashed Potatoes

Panache of Seasonal Vegetables

Vanilla Dream & Deep Chocolate Cake

Freshly Brewed Regular & Decaffeinated Starbucks Coffee, Traditional & Herbal Tazo Teas

BACK YARD BARBECUE

Loaded Potato Soup with Bacon & Cheddar Cheese

Caesar Salad with Bacon Bits, Parmesan Cheese, Herb Crouton & Caesar Dressing

Rocky Mountain Creamy Coleslaw (GF)

Caribbean Style Jerk Chicken

Slow Cooked St. Louis Style Pork Ribs with Cola Barbeque Sauce

Country Style Baked Beans with Bacon

Baked Potato with Sour Cream, Green Onions & Bacon Bits (GF)

Nanaimo Bars & Chocolate Cake

Freshly Brewed Regular & Decaffeinated Starbucks Coffee, Traditional & Herbal Tazo Teas

Available for a minimum of 20 people & maximum of 100 people

Additional charge of \$5 per person will apply for groups less than 20 people.







Breakfast | Breaks | Lunch | Dinner | Reception | Beverage | Energize | Packages | Technology | Information

Technology

Audio Visual Information

FULL SERVICE AUDIO VISUAL

River Cree Event Technology will be your audiovisual provider offering the most extensive array of audio visual & presentation solutions for your meeting, convention, corporate or social event & trade shows.

LCD/DATA DISPLAY

Whether you require a 2,500 ANSI lumens portable projector for your computer presentation or a 4,500 or 12,000 ANSI lumens projector for a multimedia staging event, River Cree Event Technology will provide you with the best combination of technology to suit your particular event or meeting objectives.

INSURANCE

Insurance for the full replacement value of the equipment rented is the responsibility of the customer. The customer is hereby advised of the responsibility to safeguard the equipment at all times & ensure the security of the meeting room when not occupied.

RENTAL PERIOD

Minimum rental period is one day. Rental period commences on day contracted for & finishes when equipment is returned/teared down by hotel.

SUBJECTS

All rental rates are subject to change without notice. Some items require mandatory installation by River Cree Visual Presentation Personnel.

SERVICE CHARGE & TAXES

A customary 18% taxable service charge for set up, service & tear down will be added to your prices. A labor charge will be applied for larger shows & if dedicated technicians are needed to operate the show.

Equipment orders must be canceled 24 hours prior to event to avoid a full day charge.



Audio Packages

BOARDROOM DATA PROJECTION SYSTEM

| \$410.00 PER DAY

Includes 3,200 Lumen LCD projector, 34" skirted cart,6',7' or 8' tripod screen, & all necessary power & data cables to connect one PC laptop.

SINGLE CORDED MICROPHONE WITH HOUSE PA

| \$30.00 PER DAY

Includes microphone with choice of podium, floor, or table attachments. Patched into house P/A system

BALLROOM DATA PROJECTION SYSTEM

| \$570.00 PER DAY

Includes 3,200 Lumen LCD projector, 34" skirted cart,10' x 10' cradle screen, & all necessary power & data cables to connect one PC laptop.

Enhance your screen to a 9'x12' fast fold screen for an additional \$30.00.

TV/VCR OR DVD PACKAGE

| \$215.00 PER DAY

Includes either 40" LCD Screen with stand & a Cable to One Laptop Installed in your meeting room

18% Service charge applied for installation, testing, daily verification & dismantling



Projection Packages

SCREEN PACKAGE

| \$100.00 PER DAY

Includes a 34" skirted cart, 6', 7' or 8' Tripod Screen & all necessary cables, & extension cord to connect one PC laptop, as well as our Professional Technician to hook everything up for you.

VIDEO PROJECTION SYSTEM

| \$530.00 PER DAY

Includes a 2,500 Lumen LCD projector, either VHS or DVD player,6', 7' or 8' tripod screen, & all necessary cables & four input mixer, amplifier to connect to the hotel PA system

COMPLETE AUDIO SYSTEM

| \$220.00 PER DAY

Includes 1 Wireless mic, 4 input mixer/amplifier & all necessary cables & control console to connect to the hotel PA System.

18% Service charge applied for installation, testing, daily verification & dismantling



Audio Visual Equipment

COMPUTERS RENTED

PC Desktop, PC Notebook or Laser Printers are available. Your Event Manager can provide you with further details.

LCD PROJECTORS

Sanyo XGA 2,500 Lumen Projector **\$475.00 each** Sanyo XGA 4,500 Lumen Projector **\$820.00 each** Epson 3,200 Lumen Projector **\$550.00 each**

MONITORS RENTED

40" LCD Multi sync Flat Monitor with Stand **\$200.00 each**

VIDEO EQUIPMENT ACCESSORIES & SWITCHES

DVD Player \$75.00 each

4 Input Active Video Switcher \$70.00 each

VGA Cable 25' \$30.00 each

VGA Cable 50' \$50.00 each

4 Input VGA Switcher \$85.00 each

Distribution Amplifier \$75.00 each

8 Input Seamless Switcher \$210.00 each

Laptop Sound Port \$25.00 each

IPad Adapter \$25.00 each



Audio Visual Equipment

TRIPOD SCREENS

6' x 6' Tripod Screen **\$45.00 each**

7' x 7' Tripod Screen **\$45.00 each**

8' x 8' Tripod Screen **\$45.00 each**

10' x 10' Video/Data Format Table Top Screen \$150.00 each

FAST FOLD PACKAGE SCREENS

9' x 12' Video/Data Format Screen, Drape \$180.00 each

ADDITIONAL MICROPHONES

Corded Microphones (Podium, Table or Floor) \$30.00 each

Wireless Microphones (Handheld or Lavaliere) \$115.00 each

4 Channel Mixer \$40.00 each

8 Channel Mixer \$60.00 each

12 Channel Mixer \$90.00 each

LECTURE & CONFERENCE ACCESSORIES

Audio Visual Projector Cart \$25.00 each

Flip Chart Easel with Pads, Markers & Tape \$25.00 each

Flip Chart Pad/Markers Set \$10.00 each

Sign Easel \$10.00 each

Wireless Mouse/Laser Pointer \$60.00 each

Power Bar or Extension cord \$10.00 each

White Board \$50.00 each

Podium with no Mic no charge

VIP Podium \$30.00 each



Audio Visual Equipment

LIGHTING

2 Leko Podium Light Kit with Controller **\$250.00 each** Source Four 575 watts **\$75.00 each** LED Par Lighting **\$100.00 each**

AUDIO & ACCESSORIES

Digital Conference Phone & Line Together \$135.00 each
Analog Phone & Line Together \$35.00 each
Portable CD/Cassette player \$65.00 each
JBL EON 15" Speakers on Stand \$180.00 each

MISCELLANEOUS & ACCESSORIES

Dedicated Technician Labor (minimum of 4 hours) \$50.00 per hour 15 Amp electrical outlet for exhibit booth/table \$45.00 each Power drop charge (100 amp) \$350.00 each Outside AV Charge \$350.00 each Outside AV house sound system patch \$100.00 per day Banner hanging \$25.00 for 3 banners Genie lift \$100.00 per use per day Pipe & Drape, Black 54" panels \$30.00 per panel Pipe & Drape, White 54" panels \$30.00 per panel

INTERNET

- Simple Wireless Internet (less than 26 people) \$3.00 per person
- Simple Wireless Internet (26-50 people) \$2.00 per person
- Simple Wireless Internet (51-100 people) \$1.00 per person
- Superior Wireless Internet (less than 26 people) \$8.00 per person
- Superior Wireless Internet (26-50 people) \$7.00 per person
- Superior Wireless Internet (51-100 people) \$6.00 per person







Breakfast | Breaks | Lunch | Dinner | Reception | Beverage | Energize | Packages | Technology | Information

General Information

Important Catering Information

In order to hold space on a definite basis a signed contract is required. Space for the event is booked only for the times indicated. Should set up & teardown times be required, please specify at time of booking.

The Event Management Team & the Executive Chef will be pleased to assist in creating any specialized menus for your function. We will be pleased to further assist you with any requirements involved to the success of your event.

Due to City & Provincial Health Regulations, all Food & Beverage served in the hotel is to be provided by the hotel, the only exception being wedding/special occasion cakes. Due to Health & Safety Regulations, the hotel prohibits guests from removing any food & beverage products after a function, with the exception of special occasion cakes.

Banquet prices are subjected to change without notice. Prices for Food & Beverage will be guaranteed three months prior to the event.

All Food, Beverage & Meeting Room Rental is subjected to a 18% service charge & 5% GST. All audio visual items listed in the Technology Menu are subjected to a 18% charge for set up/tear down, on-site site support & 5%GST.

A labor charge of \$90.00 plus GST, per bartender will be applied for any function with host or cash bar services. A cashier fee of \$75.00 plus GST will apply for all cash bar services.

All candles used must be in enclosed containers. All signs, displays or decorations proposed by the client are subject to the hotel's approval. The hotel will not permit the affixing of anything to the walls, floors or ceiling with nails, staples, adhesives or any other substance without prior approval.

River Cree Visual Presentation will be the preferred audio visual provider for your event. Should an alternate audio visual company be selected by a customer, a charge of \$350 plus any power drop & patch fee of \$100 plus GST per room will be applied to the groups account.

An additional labor charge will be assessed on Canadian statutory holidays at \$2.00 per meal service.

All functions where music is part of the entertainment are subject to the society of composers, authors & music publishers of Canada (SOCAN & RE-SOUND) music tariff fees.

Please ensure proper labeling of all deliveries. There is limited storage on property; we are therefore unable to accept shipments earlier than 3 days prior to the event. All shipments are to be delivered to the loading dock. The hotel will not receive or sign for COD shipments or be responsible for shipments left behind.

Cash or host coat check charges of \$2.00 will apply. Should you wish to obtain a flat rate for your entire group, please speak with your Event Manager.



Important Catering Information

New accounts must apply for credit at least one month prior to the event to establish direct billing privileges or an alternate form of payment is required. For all private & social functions, a certified cheque is required at the time of space confirmation with the estimated balance due 15 days prior to the event.

The River Cree Resort prohibits smoking in any public space, guestroom or function rooms.

We request that no confetti be used on hotel premises. A clean up charge of\$300.00 plus GST will apply if confetti is used.

A final guarantee number of guests for each event is required, 72 hours prior to the event. Guarantees are not subject to reduction within the 72 hour period. In the event we do not receive the guarantee numbers at the appropriate time, the expected numbers will become your guarantee & charges will be billed accordingly.

To offer your guest a choice entrée (up to 3 choices), an additional charge of \$7.95 per person will apply. Your Event Manager will prepare a customized menu for your event & the server will take your guest selection prior to meal service.

If you wish to arrange for a choice of entrée to be made in advance, the surcharge will be the price of the higher menu entrée that is served. A final breakdown of the choices must be provided 3 business days prior to the event. The client is required to prepare placed cards indicating each guest's selection.

Any use of smoke, fog or dry ice will trigger the fire alarm. It is the clients responsibility to provide the hotel with advance notice of any smoke being used to conduct a ceremony. Failing to inform the Event Manager & activating the fire alarm system is an offence that will result of a \$1000 plus GST charge to the group.

Staging or dance floor is limited, if additional equipment is required, rental charges will apply.

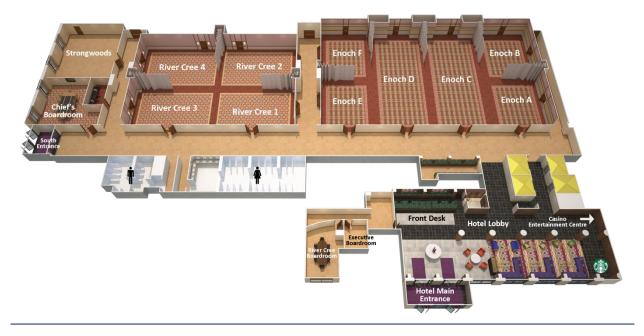
(maximum of 4 panels each; 8X6)

The hotel reserves the right to inspect & control all private functions. Liability for damages to the premises will be charged accordingly.

We At The River Cree Resort Pride Ourselves In Guest Satisfaction. Our Well Trained Sales & Event Managers Are Committed In Providing All Your Delegates With A Unique, Flawless & Excellent Experience.



Banquet Layout



MEETING FACILITIES

- 14 meeting rooms totaling over 20,000 sq-ft of space
- 7,722 sq-ft Enoch Grand Ballroom
- 4,264 sq-ft River Cree Ballroom
- · 2 Boardrooms with windows

