

# Banquet Menu



  
**Manitou Springs**  
*Resort & Mineral Spa*

2020

**Thank you** for choosing Manitou Springs Resort for your banquet and catering needs. We love to make special occasions delicious! Whether it is an important business meeting, a family reunion or a staff retreat, Manitou Springs Resort catering selection has something for every occasion.

Everything we offer features the freshest possible ingredients chosen for flavor and quality, prepared by our talented chefs and beautifully presented. The ordering with us is a breeze, call our Groups Department today.

### **BANQUET/ MEETING ROOMS : AS OF JUNE 2019**

**Manitou Room** • maximum 180 people • \$180

**Renown Room** • maximum 50 people • \$110

**Venn Room** • maximum 20 people • \$60

**Patio** • maximum 250 people • \$350

### **AUDIO & VISUAL EQUIPMENT**

Projector Screen • Laptop (\$30 charge) • Projector (\$50 charge)

27" Flat Screen TV • Flip charts Phone • Wi-Fi Internet

DVD Player • Whiteboards • Variety of Microphones

P.A. Systems • Piano

**Paper and pens can be provided \$1.50/person**

## MANITOU SPRINGS HOTEL CATERING POLICIES

1. **Manitou Springs Resort will be the only provider of all food and beverages.** Some exceptions apply. Should any outside alcohol or food product arrive on site by an event attendee, Manitou Springs Resort reserves the right to charge the organizer a fee.
2. Menus and final arrangements should be made at least **2 weeks prior to the date** of function.
3. It is an event organizer's responsibility to provide the **guaranteed number of guests** attending at least **2 business days prior to the function**. You will be billed the guaranteed number or actual attendance, whichever is greater.
4. A more suitable meeting room may be assigned to your group should the number of guests and / or setup requirements change. Room rental will be charged accordingly.
5. All Food & Beverage services are subject to 5% GST, 6% PST, 15% gratuity and 10% liquor tax.
6. The hotel does not accept liability for any loss or damage to goods stored prior to the arrival and during the stay. Please advise when making arrangements if you would like to leave belongings in the room overnight.
7. **Cancellations** made within **2-7 days prior to a catered event are subject to 25% charge** of the projected revenue; **less than 2 days - 75%**. Cancellation of a catered event where the food has already been prepared will result in an invoice for the amount of the last confirmed number being charged to your account.
8. Your meeting room is only booked for the time indicated on your event order. Please adhere to start and end times.
9. It is an event organizer's responsibility to advise of any audiovisual equipment that a group might need at least 48 hours before the event.
10. It is an event organizer's responsibility to keep order during the function, i.e. ensuring that our quiet time is respected, that there are no unsupervised children and that your function does not interfere with peace and comfort of other Manitou Springs Resort guests. Group is responsible for all damages done during the function by the group.
11. No food or beverage may be removed from our premises following an event.
12. Delay of service caused by group may cause the quality of food to deteriorate or food may need to be remade at a cost of the group.
13. Please advise us of any allergies or dietary concerns at least 2 business days before the function.
14. Should the bar sales not meet the minimum \$200, the customer will be charged the difference as a bartender fee (applicable on The Terrace only).
15. Should your event take place in Water's Edge Lounge please be advised that it is open to public
16. No decorations or paper are allowed to be nailed or taped to meeting room walls. All meeting rooms are equipped with cork boards that can be used for this purpose. All decorations must be provided by the group. The decorations setup and take down should be provided by the group.
17. The Terrace events are being held outside and are weather dependant. It is the organizer's responsibility to arrange for an alternative venue in case of bad weather.
18. All events on the Terrace must be completed by 11 pm. All guests must clear the Terrace by that time.



# BREAKS

## BEVERAGES

Coffee Service (includes tea & water):	Soft Drinks by bottle	\$2.50/bottle	
<b>1 time service</b> per person	\$2.75	Assorted Fountain Pop	\$3/person
Continuous Coffee/Tea Service	\$8.00	White or Chocolate Milk	\$11.95/pitcher
Carafe (Coffee Only)	\$10.95	Punch (25-30 People)	\$25.00 per bowl
Chilled Fruit Juices	\$12.95 per pitcher	Bottled Water	\$2.50/bottle

## DESSERTS AND SNACKS

Muffin Tray (1 muffin each)	\$2.50/person
Breakfast Danishes (1 per person)	\$3.50/person
Squares & Pastries(3 pc per person).....	\$3.50/person
Fresh Baked Cookies (2 cookies each)	\$3.25/person
Slab Cakes : 1 Flavor    Minimum Size: 10 people	\$3/person
(Add \$1 for per flavor selected Flavors are: Carrot, Vanilla or Chocolate)	
Add Ice Cream to Slab Cakes: Vanilla and Salted Carmel	\$5/person
Peanut Butter Pie Freezer Desserts	\$6.95/person
Whole Fresh Fruit Basket	\$2/person
Sliced Fruit Tray and Dip	\$ Market price/person

Dessert Menu from Dining Room available [www.manitouspringsresort.ca//desserts](http://www.manitouspringsresort.ca//desserts)

## **SIDE SALADS**

Our salads are an excellent addition to your meal  
and they make a perfect snack.

**\$3.00 per person**

### **Salad Choices**

- Caesar Salad
- Cauliflower with Bacon
- Coleslaw
- Fruit Salad    Market Prices Vary
- Greek Salad
- Marinated Vegetable
- Potato Salad
- Pasta Salad
- Spinach with Raspberry Vinaigrette
- Tomato Salad With Onions & Mushrooms
- Tossed Salad
- Thai Salad
- Quinoa Salad

### **Trays**

**VEGETABLE TRAY & DIP** **\$4.95/ person**

**CHEESE AND CRACKER** **\$4.95/ person**

**SANDWICH BAR:** Build your own sandwich with a variety of **\$12.95 / person**  
meat/ fillings, vegetables, & condiments  
(20 ppl or more)

**SLICED FRUIT & DIP** **MARKET PRICES**





# BREAKFAST

7:00am – 11:00am

## CONTINENTAL

**\$13.95 /person**

Croissants OR Danishes, toast, muffins, fresh fruit,  
Yogurt bar, cereal, juice, coffee, tea.

Items May Vary

## BREAKFAST BUFFET

**\$15.95/person**

Ham, bacon, or sausage (2 meats), eggs, hash browns, whole fruit,  
French toast OR pancakes, muffins, toast, cereal, juice, coffee, tea.

Items May Vary Daily



# LUNCH

11:00AM – 5:00PM

## SOUP OR SALAD AND SANDWICH BAR \$14.95

Assorted breads, meats, and condiments with 2 soups  
(1 cream soup & 1 broth soup)  
(Less than 20 pre-order forms soup/salad & sandwich)

## HOME MADE BEEF BURGERS \$16.95

Tossed salad, beef burgers, cheese, condiments, French fries

## CHICKEN BURGERS \$17.95

Tossed salad, chicken breast burgers, cheese, condiments, French fries

## LASAGNA \$17.95

Meat sauce or vegetarian, Tossed or Caesar salad, garlic toast

## PEPPER STEAK \$18.95

Pieces of steak with bell peppers, onions, and mushrooms in a peppercorn sauce.  
Tossed salad, garlic toast, and rice

## STEAK SANDWICH \$18.95

Tossed salad, choice of mashed or roasted potatoes, or French fries, garlic toast  
Top sirloin steaks are cooked to Medium Rare. NOTE we prepare 1 steak per person

## PIZZA

Assortment of pizzas. Prices vary with selection of pizza.  
Please refer to our pizza prices on our regular restaurant menu.



## SUPPER (BUFFET)

### Buffet Service

All items come with dinner buns, your choice or 2 salads  
chef's choice of vegetable, choice of potato

**Please choose from:**

mashed/roasted/ baked/scalloped potatoes or wild/ steamed rice

### Traditional Dinners

\$24.95

Add \$6 for the 2nd entrée

ROAST BEEF WITH GRAVY

ROAST TURKEY WITH STUFFING, CRANBERRY SAUCE, GRAVY

MAPLE GLAZED HAM

ROAST PORK LOIN WITH MAPLE DIJON GLAZE

HERB CRUSTED ROAST CHICKEN

CHICKEN BREAST WITH MUSHROOM DEMI GLAZE

LASAGNA (MEAT OR VEGETABLE)  
GARLIC TOAST

\*\*Note that Plate service is available upon request.





## SUPPER (BUFFET)

All items come with dinner buns, 2 salads  
chef's choice of vegetable, and choice of potato

**Please choose one :**

mashed/ roasted/baked/ scalloped potatoes or wild/ steamed rice

### **Executive Dinners**

\$26.95 choice of 1 item

Add \$6 for the 2nd entrée

#### **Baby Back Ribs**

Slow cooked baby back ribs, baked to perfection and coated with flavor.  
Choose 2 of the following: honey garlic, Greek, barbeque or sweet chili

#### **Lemon Dill Glazed Salmon Filet**

A perfect filet baked to perfection

#### **CHICKEN CORDON BLEU**

Plump chicken breast stuffed with ham and Swiss cheese.  
Topped with mushroom glaze

#### **CURRIED CHICKEN, SHRIMP AND MUSSELS**

Bell peppers and onions. Suggested to be served with rice

#### **STUFFED PORK TENDERLOIN**

Bread stuffing and spiced to perfection

**8 OZ PRIME RIB \$32.95**



## SPECIALTY BUFFETS

Available for Lunch or Supper.

Buffet Service for 20 people or more, Plated Service for less than 20 people

### **CHINESE BUFFET \$22.95**

Please choose 2 meat items and 2 sides for buffet from the following:  
(\$3.50 per person for extra side items, \$4.50 per person for Meat Items)

#### **MEAT ITEMS**

Sweet and Sour Pork, Ribs, Fish or Chicken.  
Chicken or Beef Chow Mein  
Chicken Balls  
Ginger Beef or Chicken  
Almond Crusted Fish or Chicken  
Dry Ribs  
Boneless Pork

#### **SIDE ITEMS**

Spring Rolls  
Singapore Noodles  
Stir Fried Vegetables  
Egg Rolls  
**Stir Fried Rice:**  
Vegetable  
Mushroom  
Wild or White Rice

Buffet includes fortune cookies, tossed salad, Chinese noodle salad

### **ITALIAN BUFFET \$22.95**

Please choose 2 pasta items

Lasagna, Penne Carbonara, Penne Primavera, Spaghetti with sauce,  
Or Fettuccine Alfredo

Also Includes 2 Topping Pizza (Choose 2 toppings)  
Caesar Salad, and Garlic Toast

### **Water's Edge Buffet (Lunch Only) \$16.95**

Pizza, Pasta, Baby Back Rib, Soup and FULL Salad Bar  
Served from the Water's Edge Dining Room  
Served for groups 20 ppl or more



## SPECIALTY BUFFETS

### **BARBEQUE BUFFET**

From May to October weather permitting on the terrace patio  
All items come with dinner buns (except burgers), your choice of 2 salads  
and baked potato

Groups are welcome to rent the terrace patio for private functions

**HOME MADE BBQ BEEF BURGERS \$16.95**

**BBQ CHICKEN BREAST \$17.95**

**FRENCH CUT PORK CHOPS \$24.95**

**BBQ BABY BACK RIBS \$28.95**

**8 OZ NEW YORK AAA STEAK \$29.95**

# BAR SERVICE

## HOST BAR

- When the host provides the reception at no cost to the guests. A tab will be kept and the total charged to the group billing or host as requested.
- Bartender is provided by the Hotel at a charge of \$18.00 per hour at a minimum of 3 hours.

### Bar Prices:

Liquor (house brand)	\$7.00
Beer (domestic)	\$7.00
Cocktails	\$8.00
House Wine (6oz glass)	\$10.00

Prices include tax.

\*\* Host to indicate any choices not required.

\*\* Please give 2 business days notice if you require this service. Other types of wine are available to be ordered at the time of menu arrangements.

## CASH BAR

- When the guests pay for their own drinks. Prices are the same as the host bar prices.
- Bartender can be provided by the Hotel at a charge of \$18.00 per hour at a minimum of 3 hours.

*Permit Bars can be arranged by request. Permits need to be posted during event. Corkage fees will apply of \$8.00 per person ice, plastic cups, pop, and juice supplied*