



DEERFOOT INN & CASINO CATERING PACKAGE

catered for you. your way.



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Catering Terms & Conditions

1. Menu prices will be confirmed 3 months prior to the date of the event. Menu prices are subject to change without notice.
2. A deposit is required at the time of booking to hold the Sundance Ballroom, or any section thereof, and the Midnapore Rooms or the Bridlewood Rooms. A deposit is required to hold each of the smaller function rooms in the hotel. Please note that the deposit is non-refundable and will be applied to your function costs.
3. All functions must be paid in full prior to the event date unless credit has been approved by the hotel. Billing privileges can be requested through the DFIC credit department.
4. Cancellation charges will be applied to all functions once the contract has been signed.
5. Guaranteed numbers are due 3 business days prior to the function. If a number is not supplied to us, the original expected number will become the guarantee. The hotel will charge the guaranteed number or the actual number in attendance, whichever is greater.
6. DFIC is the sole supplier of all food items in the hotel with the exception of special occasion cakes. Charges may apply for elaborate set up or cutting and plating.
7. Full service Audio Visual is available. Details can be arranged through the sales and catering office. If you should choose an alternate supplier, a list of terms and conditions will be supplied to you.
8. DFIC reserves the right to re-assign space as required to best suit group size, needs and/or safety reasons.
9. Space is reserved only for the times listed in the contract. Any additional set up or tear down time must be communicated at the time of booking.
10. Supplies and equipment must be removed from the property at the end of the function. Additional space may be rented for overnight storage and would be subject to applicable room rental fees.
11. Thumbtacks, nails, staples, and scotch tape are not to be used in any meeting room or public space. Charges will be applied for the removal and restoration from damage resulting from these actions. Always ask for assistance when hanging banners or material. Advise at time of booking.
12. All music, both live and recorded is subject to SOCAN (Society of Composers, Authors and Music Publishers of Canada). The hotel will apply these charges to the final bill.
13. Food served in the hotel will not be allowed to leave the premises, unless purchased as take out.
14. Confetti or confetti like substances are not allowed in any meeting or public space in the hotel. Should they be used, cleanup charges will apply.
15. A 17% gratuity and 5% GST is applicable to all Food, Beverage and Room Rentals.

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Meeting Rooms

NAME	DIMENSION	SQ FT	THEATRE	CLASS ROOM	U-SHAPE	BOARDROOM	RNDS OF 10	RECEPTION	8 X 10 BOOTHS
Sundance A	37 x 64	2368	225	90	60	50	120	175	10
Sundance B	35 x 64	2240	225	90	60	50	120	175	10
Sundance C	35 x 64	2240	225	90	60	50	120	175	10
Sundance A & B	72 x 64	4608	400	180			240	400	20
Sundance B & C	70 x 32	4480	400	180			240	400	20
Sundance Ballroom	107 x 64	6848	600	270			440	700	40
Midnapore A *	19 x 34	646	50	24	20	20	40	50	
Midnapore B *	19 x 34	646	50	24	20	20	40	50	
Midnapore *	39 x 32	1216	100	50	34	34	80	100	
McKenzie *	19 x 34	646	40	24	20	20	40	50	
Bridlewood A *	18 x 34	612	50	24	20	20	40	50	
Bridlewood B *	18 x 32	608	50	24	20	20	40	50	
Bridlewood C *	18 x 32	608	50	24	20	20	40	50	
Bridlewood A & B *	37 x 34	1220	100	48	40	40	80	100	
Bridlewood B & C *	39 x 32	1216	100	48	40	40	80	100	
Bridlewood *	32 x 66	1828	120	70	48	48	120	140	11
Deer Run	30 x 15	465	30	16	14	16	20	30	
Lake Bonavista	30 x 15	450	30	16	14	16	20	30	
Woodbine Room	25 x 12	312			8	10			
Shawnessy Boardroom *	18 x 18	324			8	10			
Somerset Boardroom *	18 x 16	288			8	10			
Chrome Showroom		4708	600	200			350	600	23

The Numbers Below are the Maximum Amount of People That Can Fit in Each Type of Set Up.
Capacities Need to be Adjusted if There is any Audio Visual Requirements, Stages, etc.

* Mountain Views

catered for you. your way.



All Day Meeting Package

Minimum 20 People.

A surcharge will apply if under the minimum guarantee.

70 per person

Includes Freshly Brewed Regular and Decaffeinated Coffee and Premium Teas

Breakfast Buffet

Chilled Assorted Juices

Assorted Muffins

Fruit Salad

Choice Of One of the Following:

French Toast & Sausage

House Dipped Challah Bread Griddled Golden, Served with Pork Sausage Links & Syrup

or

Breakfast Burrito

Flour Tortilla Wrapped with Ham, Tomatoes, Peppers, Scrambled Eggs & Cheese & Hash Brown Patties

or

Deerfoot Breakfast Sandwich

Fried Egg, Cheddar Cheese and Canadian Bacon on an English Muffin & Hash Brown Patties

or

Traditional Breakfast

Scrambled Egg, Bacon or Sausage & Hash Brown Patties

Morning Break

Coffee, Tea Refresh & Bottled Water, Plus Choose Two of the Following:

Individual Fruit Yogurt	Whole Fruit	Assorted Muffins
Assorted Danish	Granola Bar	Chocolate Covered Croissants
Fresh Baked Loaves	Kashi Power Bar	Cinnamon Sugar Straws

Lunch Buffet

Choose One of the Following:

Burger Bar	Signature Sandwich Buffet
Fajita Bar	Pasta Bar
Pizza Bar	Red Mile Luncheon

Afternoon Break

Coffee, Tea Refresh & Soft Drinks Plus One of the Following:

Assorted Cookies, Rice Crispy Squares, Nanaimo Bars, Mini Cupcakes, Assorted Chip Bags, Fist Fulls Trail Mix, or Tortilla Chips & Salsa

Light Fare & Snacks a La Carte

Freshly Brewed Local Ground Coffee Concepts & Revolution Tea **4.5 per person**
Soft Drinks & Brisk Iced Tea **3 each**
AMP/ Rockstar Energy Drinks **4 each**
Assorted Bottled Juices **3.5 each**
Aquafina Bottled Water **3 each**
Individual Fruit Yogurts **3 per person**
Individual Vegetables & Dip **5 per person**
Freshly Baked Muffins **2 each**
Freshly Baked Danish Pastries **3.5 per person**
Freshly Baked Croissants **3.5 per person**
Freshly Baked Breakfast Loaves **3.5 each**
Freshly Baked Assorted Cookies **1.75 each**
Nanaimo Bars **3 each**
Mixed Berry Bars **3 each**
Butter Tart Bars **3 each**
Sausage Rolls (Jumbo) **4 each**
Individual Packaged Caesar Salad **6.5 per person**
Individual Packaged Garden Salad **6.5 per person**
Individual Packaged Soup of the Day **6.5 per person**
Individual Packaged Sandwiches **9.5 each**

- Roasted Turkey on Kaiser style bun with lettuce, tomato, onion, cheese, mustard, and mayo
- Black Forest Ham on a Hoagie style bun with lettuce, tomato, onion, cheese, mustard, and mayo
- Roast Beef on a Ciabatta bun with lettuce, tomato, red onion, mustard, and mayo
- Egg Salad on White, lettuce, red onion, and Dijon mayo
- Tuna Salad on Multi-grain, lettuce, red onion, cucumber, and Dijon mayo

Breakfast Sandwiches **7 each**

- Fried egg, cheddar cheese & bacon on a toasted Kaiser bun

White Chocolate Cranberry Scones **3.5 each**
Deluxe Mixed Nuts **3.95 per person**
Assorted Chips Bag **2 each**
Individual Tortilla Chips & Salsa **5 per person**
Fresh Popped Popcorn **2 per bag**
Granola Bars **3 each**
Kashi Power Bars **4 each**
Chocolate Bars **2.5 each**

- Mars
- Snickers
- Twix
- Kit Kat

Gluten Free Brownie **4 each**
Gluten Free Rice Krispie Square **4 each**
Gluten Free Chocolate Chip Cookie **3 each**
Gluten Free Muffin **3.5 each**
Whole Fruit **2 each**

- Apple, Orange, or Banana

Deerfoot Burger **11.5 each**

- Grilled beef burger, BBQ sauce, cheddar cheese, house mayonnaise, lettuce, tomato, red onion, ketchup, mustard, and relish on the side

Hard Boiled Eggs **2 each**

Coffee Break Packages

Minimum 15 People
Prices are Per Person

All Coffee Breaks Include Freshly Brewed Regular & Decaffeinated Coffee and Premium Teas

Ball Park Break 14

Tortilla Chips & Cheese Sauce
Pretzels & Assorted Mustards
Bagged Popcorn
Assorted Soft Drinks

For The Health Nut 14

Fresh Cut Veggies & Dip
Fruit Kabobs
Individual Low Fat Vanilla Yogurt
Bottled Water

Pastry Break 12

Chocolate Laced Croissants
Sticky Cinnamon Buns

Cookie Break 10

Assorted Home-Style Cookies
Assorted Soft Drinks

Candy Store Break 14

Raid the Candy Jar - Candies from all Eras
Make Up this Sweet Trip Down Memory Lane
Assorted Bags of Popcorn
Bottles of Old Fashioned Soda

Smoothie & Shake Break 12

Fruit Smoothie
Protein Shakes
Protein Bars

The Half Time Show Break 14

Pepperoni Sticks
Baby Bel Cheeses
Assorted Bags of Potato Chips



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Brunch

Minimum 50 People.

A surcharge will apply if under the minimum guarantee.

37.50 per person

Includes Freshly Brewed Regular and Decaffeinated Coffee and Premium Teas

Pastry Counter

Freshly Baked Danish Pastries, Assorted Muffins, Croissants with Assorted Preserves, Honey & Butter

House Made Granola with Dried Fruits

Seasonal Wedged Melons & Berries

Assorted Juices & Milk

Cold Items

Ripe Roma Tomato, Bocconcini & Olive Salad with Virgin Olive Oil & Balsamic Syrup

Caesar Salad with Focaccia Croutons & Reggiano Cheese

Garden Green Salad with Assorted House Dressings

European Cold Cuts with Pickles

Domestic Cheeses with French Bread & Crackers

Hot Items

Cast Pan Scrambled Eggs

Eggs Benedict

Crisp Bacon

Spolumbos Maple Sausage Patties

House Made Flapjacks & Canadian Maple Syrup

Savory Fried Hash Browns

Choice of • Seared Chicken Breast with Wild Mushroom Cream Sauce

or • Oven Roasted Salmon with Lemon Saffron Cream Sauce

or • Beef Stew

Squash Ravioli, Light Gorgonzola Cream, Grilled Asparagus

Desserts

Assorted French Pastries & Pie

Cheesecake with Fresh Cream

Jello and Assorted Mousse Cups

Additional Options

Prices are Per Person

Made to Order Chef's Omelettes 6

Choice of several toppings and a blend of cheeses.

Chef Carved (choose one of the following) **8**

Home Roasted Honey Dijon Baked Ham

Pepper Crusted Sirloin Tip

Sage Rubbed Turkey

Plated Breakfast

Minimum 20 People.

Prices are Per Person

A surcharge will apply if under the minimum guarantee.

Served with:

Chilled Assorted Juices

Muffins with Fruit Preserves & Butter

Seasonal Fruit Cocktail

Freshly Brewed Regular & Decaffeinated Coffee

Premium Teas

Flapjacks 20

House Made Flapjacks, Scrambled Eggs, Pork Sausage or Peppered Bacon

Steak & Eggs 28

6oz Sirloin Steak, 2 Eggs Any Style, Hash Browns, Grilled Tomato & Onion Rings

Benedict 24

Canadian Back Bacon, Poached Golden Yolk Eggs, English Muffin, Chives, Paprika, Hollandaise, Home Fries & Grilled Tomato

Scrambler 20

Fluffy Scrambled Eggs, Peppers, Onions & Cheese on Home Fries Served with your Choice of Bacon, Grilled Ham, or Spolumbos Choizo Sausage



Breakfast Buffet

Minimum 20 People.

Prices are Per Person

A surcharge will apply if under the minimum guarantee.

Includes Freshly Brewed Regular and Decaffeinated Coffee and Premium Teas

Deerfoot Continental Breakfast 18

Chilled Assorted Juices

Fresh Fruit Salad

Freshly Baked Danish Pastries, Muffins & Croissants

Assorted Fruit Preserves, Honey & Butter

Yogurt

Healthy Start 22

Chilled Assorted Juices

House-Made Yogurt & Granola Parfait

Freshly Sliced Banana Bread & Lemon Loaf

Orange & Grapefruit Segments

Berries of the Day

Oatmeal with Cream & Brown Sugar

Deerfoot Breakfast Buffet 24

Chilled Assorted Juices

Fresh Fruit Salad

Freshly Baked Danish Pastries, Muffins

Assorted Fruit Preserves & Butter

Chive Scrambled Eggs

Crisp Bacon

Pork Sausage or Turkey Sausage or Beef Sausage

Savory Potato Cakes

Stampede Breakfast 26

Chilled Assorted Juices

Fresh Fruit Salad

Muffins, Mini Danish Pastries & Croissants

Pulled Pork Scrambler, BBQ Pork, Peppers, Onions & Tomatoes atop Fluffy

Scrambled Eggs with Melted Jack Cheese

Crisp Bacon

Grilled Spolumbos Chicken Apple Sausage

Pan Fried Lyonnaise Baby Potatoes

House Apple Spiced Pancakes

Maple Syrup

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Plated Luncheon

Minimum 20 People.

Prices are Per Person

A surcharge will apply if under the minimum guarantee.

Served with Daily House Made Soup or a **Choice** of the Following Market Fresh Salads:

Baby Spinach Leaves, Malted Vinaigrette with Caramelized Onions

Garden Greens with Cherry Tomatoes, Vegetable Threads & House Dressing

Classic Caesar Salad

Includes Freshly Brewed Regular and Decaffeinated Coffee and Premium Teas

Mushroom Ravioli 32

Grilled Asparagus & Pepper Spears, Gorgonzola Cream & a Basil Pesto Drizzle

Breast of Chicken 36

Hot Seared with Chilean Shrimp, Lemon Cream, Whipped Potato & House Vegetables

Breast of Chicken 36

Fresh Oregano & Cracked Pepper, Lemon Scented Rice, Roast Pepper Sauce & House Vegetables

6oz Steak 38

Charbroiled with Montreal Steak Spice, Baby Potatoes, Mushrooms, Asparagus, Onion Rings & Grilled Tomato

Sockeye Salmon 37

Baked Lemon Crusted Filet, Tarragon Vermouth Cream Sauce, Lemon Scented Rice & House Vegetables

Choice of Dessert

Chocolate Mousse Cake

Classic Swiss Apple Flan

Seasonal Fresh Fruit Flan



Custom Plated Luncheon Cont.

3 Courses

Make it 4 Courses: Add \$6

Includes Freshly Brewed Regular and Decaffeinated Coffee and Premium Teas

Choice of Soup or Salad

Soup

Wild Mushroom with Brie & Chives

Minestrone with Fresh Spinach, Bacon & Roasted Garlic

Roasted Tomato with Fresh Herbs & Balsamic

Roasted Garlic & Onion with Fresh Cream & Thyme

Salad

Frissee, Watercress & Pea Shoots - Citrus Segments, Chives, Pine Nuts and Chipotle Orange Dressing

Kale, Spinach & Brussel Sprout Leaves - Fresh Raspberries, Red Onion, Walnuts & Goat Cheese with Poppy Seed Dressing

Thai Noodle Salad - Rice Noodle, Suichoy, Pea Snaps, Baby Corn, Water Chestnuts with Spicy Carrot Vinegar, Peanuts & Cilantro

Classic Caesar Salad - Herb Croutons, Lemon Wedge with Garlicky Parmesan Dressing

Entrées

Jade Prawn Risotto 34

Herb Crusted Prawns atop a Creamy Risotto of Sweet Peas, Spinach & Leeks, Pesto Baked Provolone Tomato

Shellfish Bake "Aglio Olio" 34

Prawn, Clams, Mussels Simmered in Olive Oil, Garlic, Chilis & Tomatoes Served with Linguine & Asparagus Tips

Baked Salmon 37

Cooled with Butter & Vermouth Plated atop Cheesy Whipped Polenta, Ratatouille & Green Herb Citrus Spiced Charmoula

Boneless Braised Short Rib 36

Truffle Parsnip Puree, King Oyster Mushroom, Baby Tomato & Roast Carrot Confit with a Rich Merlot Jus

Green Curry Chicken Bowl 34

Roasted Baby Eggplant, Onion & Thai Basil Simmered in a Delicate Green Curry, Slices of Roasted Chicken, Peanuts & Fresh Lime

Parmesan Crusted Chicken Medallions 34

Garlic Herb Mashed Potato, Chunky Tomato Cream, Wilted Arugala, Spinach, Bacon & Chipolini Onion

House Baked Cannelloni 28

Ricotta, Spinach, Roasted Peppers & Artichoke Baked in Parmesan Cream, Provolone Crumb & Warm Bruschetta

House Pad Thai Noodle Grilled Vegetable Brochettes 30

Rice Stick, Onion, Carrot, Bamboo, Scallion, Peppers in a Chili Curry Sauce

House Pad Thai Noodle Butter Chicken Spices Brochettes 32

Rice Stick, Onion, Carrot, Bamboo, Scallion, Peppers in a Chili Curry Sauce

Choice of Dessert

Chocolate Mousse Cake with Strawberries & Fresh Cream

Tiramisu Souffle-Style Amaretto Coffee Soaked Lady Fingers with Rich Mascarpone Cream

Classic Cheese Cake Topped with Raspberries, Mint & Lemon Cream

Chocolate Decadent Tart with Fresh Cream & Raspberries **(G.F)**

Chocolate Brownie with Strawberry Compote & Fresh Cream **(G.F)**

Fresh Berry Martini - Minted Citrus Syrup & Fresh Cream **(G.F)**

Cold Lunch Buffet

Minimum 20 People.

Prices are Per Person

A surcharge will apply if under the minimum guarantee.

Includes Freshly Brewed Regular and Decaffeinated Coffee and Premium Teas

Build Your Own Sandwich 30

Soup of the Day

Garden Green Salad with Assorted House Dressings

Herb Croutons & Grated Reggiano Cheese

Assorted Grilled Vegetable Platter in Red Wine

Garlic & Italian Parsley Marinade

Build Your Own Sandwich

Assorted Cold Cuts & Fillings, Cheeses, Sliced Tomatoes, Cucumbers, Onion, Lettuce

Traditional Sandwich Condiments

Fresh Daily Breads

Mini Bars & Squares

Assorted French Pastries

Red Mile Luncheon 30

Soup of the Day

Garden Green Salad with Assorted House Dressings

Country Red Skin Potato Salad with Pommery Mustard Dressing

Vine Tomato Bocconcini & Olive Salad with Extra Virgin Olive Oil & Balsamic Syrup

Gourmet Potato Chips

Assorted Hearty Sandwiches Made on Whole Grain Buns, Kaisers & Fresh Baked Daily Bread

Choose 4 Fillings for Sandwiches

Tuna Salad

Chicken Salad

Grilled Vegetables & Humus

Ham & Cheese

Pastrami

Slow Roasted Beef

Country Apple Pie

Fruit Tarts

Butter Tarts



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Cold Lunch Buffet Cont.

Minimum 20 People.

Prices are Per Person

A surcharge will apply if under the minimum guarantee.

Includes Freshly Brewed Regular and Decaffeinated Coffee and Premium Teas

Signature Sandwich Buffet 30

Soup of the Day

Mixed Green Salad with Choice of Dressings

Oriental Noodle Salad

Caesar Salad

Sandwiches & Wraps

Mediterranean Chicken Wrap with Roasted Pepper & Artichoke Tapenade

Tuna Salad in a Pita with Green and Yellow Pea shoots

Roast Beef & Gruyere Swiss Cheese in a Ciabatta Focaccia with Horse Radish Cream

Ham & Applewood Smoked Cheddar in a Butter Croissant

Grilled Vegetables with Hummus & Alfalfa Sprouts on Potato Rosemary Artisan Bread

Assorted French Pastries

Afternoon Tea

28 per person

Prices are per person.

Plus tax & gratuities.

Savory:

Sugared Tea Biscuits

Devonshire cream, marmalade and berry preserve

Chive and Cheese scones

Dainty Sandwiches:

Black forest ham and brie cheese

Smoke salmon and boursin

Roast beef and Swiss

Selection of Macaroons

Lemon Curd Tartlet

Red rose black tea, Lipton green tea, star bucks tazo teas

Cream and sugar

lemon and honey

Hot Lunch Buffet Cont.

Minimum 20 People.

Prices are Per Person

A surcharge will apply if under the minimum guarantee.

Includes Freshly Brewed Regular and Decaffeinated Coffee and Premium Teas

Pizza Bar 32

Spinach Salad - Strawberries, Red Onion, Almonds, Goat Cheese & Poppy Seed Dressing

Caprese Salad - Heirloom Tomatoes, Basil Leaves with Buffalo Mozzarella, Balsamic & Olive Oil

Pesto, Prosciutto, Artichoke, Sun-dried Tomato & Provolone on Focaccia Flat Bread

Southwest Pulled Pork with Roasted Peppers, Corn, Garlic & Onions, BBQ Sauce Drizzle & Jack Cheese

Tiramisu Squares & Chocolate Chip Cookies

Burger Bar 32

Deerfoot House Potato Salad

Caesar Salad

Build Your Own Gourmet Burger (Pick 2 of the 3 Choices)

1. Charbroiled Beef Patties with JD BBQ Sauce

2. Grilled Chicken with Salsa & Provolone

3. Spicy Black Bean Patty with Peppers & Onions

Freshly Baked Kaisers

Lettuce, Tomato, Onion, Pickles & Assorted Cheeses, Guacamole, Ketchup, Relish, Assorted Mustards, Mayo & Herb Mayo

Strawberry Tartlets & Chocolate Brownies

Fajita Bar 32

Mexican Pepper Coleslaw with Creamy Lime Dressing, Garden Green Salad with your Choice of Dressing

Build Your Own Fajita

Cast Iron Sautéed Peppers & Onions Tossed in Chili, Lime, Cilantro & Olive Oil

Flour Tortillas for Wrapping

Shredded Lettuce, Tomato, Green Onions & Cheese

Traditional Fajita Condiments

Choice of Two Skillet Items *Have an extra item \$4.00*

Cilantro, Lime & Chili Pork Steak

Cajun Brown Sugar Spiced Steak

Braised Chicken Thighs

Sautéed Prawns in Roasted Jalapeño Parsley Pesto

Lemon Flan & Mexican Chocolate Pudding

Hot Lunch Buffet Cont.

Minimum 20 People.

Prices are Per Person

A surcharge will apply if under the minimum guarantee.

Includes Freshly Brewed Regular and Decaffeinated Coffee and Premium Teas

Pasta Bar 34

Panzenella salad

Tomatoes, house croutons, pecorino, bacon and onion mixed with an Italian parsley

Vinaigrette spinach salad

Red onion, mushrooms and strawberries tossed with a poppy seed vinaigrette

Roasted Italian Vegetable and Chicken Lasagna with fresh basil and ricotta

Or

House made garlicky meatballs, tomato ragout and spaghetti

Grilled artisan and Focaccia breads

Sugar dusted mixed berry bar

Mini cheese cake squares

Stampede Lunch 36

Country coleslaw

Caesar Salad

Spiced Potato wedges

Baked Beans

BBQ Beef on a bun

Jack cheese, grainy mustard aioli and red onions

Caramel custard donuts

Cinnamon sugar donuts



Hot Lunch Buffet Cont.

Minimum 20 People.

Prices are Per Person

A surcharge will apply if under the minimum guarantee.

Includes Freshly Brewed Regular and Decaffeinated Coffee and Premium Teas

The Prairies 36

Steak & Potato Soup

Assorted Buns

Bulgur Wheat Salad with Parsley, Fresh Lemon & Tomato, Local Greens & Sprouts

Assorted House Dressings

Cast Iron Roasted Vegetables

Roast Corn & Yukon Potato Hash

Choice of One Skillet Item *Have both for an extra \$5.00*

6oz Sirloin Steak

Spiced Chicken Breast

Cold Apple & Peach Crumble

Warm Double Chocolate Cookies

Tour of the Mediterranean 36

Ripe Roma Tomato, Bocconcini & Olive Salad with Virgin Olive Oil & Balsamic Syrup

Caesar Salad with Focaccia Croutons, Reggiano Cheese

Baked Chicken Breast with Fire Roasted Red Pepper Sauce & Provolone, 4 Cheese & Spinach Tortellini

Grilled Focaccia & Olive Bread

Pan Roasted Vegetables

Assorted Napoleon Slices

Classic Tiramisu

Touch of Singapore 36

Won Ton Soup

Oriental Noodle Salad

Romaine & Suichoy Chop Chop, Hoisin Sesame Dressing, Cilantro, Fresh Lime, Wonton Crisps & Peanuts

Vegetable Stir Fry

Choice of Fried Rice - BBQ Pork, Chicken, Shrimp

Choice of Entree - Ginger Beef, Sweet & Sour Chicken

French Pastries

Fresh Fruit Slices

Lemon Tartlets

Mango Cheesecake

Hot Lunch Buffet Cont.

Minimum 20 People.

Prices are Per Person

A surcharge will apply if under the minimum guarantee.

Includes Freshly Brewed Regular and Decaffeinated Coffee and Premium Teas

Working Lunch Buffet 36

Spinach Salad with Sliced Mushrooms, Red Onion & Malted Vinaigrette

Marinated Beet Salad with Orange & Fresh Dill

Chicken Stroganoff

Strips of chicken breast sautéed with mushrooms in a rich dijon cream sauce

OR

Beef Stroganoff

Sautéed Tenderloin of Beef with Mushrooms & Paprika Cream Jus

Herb Fettuccine Noodles

Fresh Steamed Asparagus

Sugar Dusted Apple Strudel

Fresh Baked Cookies

Southern Lunch Buffet 36

Ham Pasta Salad

Coleslaw

Fried Chicken

Mashed Potatoes

Buttered Carrots, Peas & Corn

Gravy

Apple Crumble Pie

Peach Strudel



Hot Lunch Buffet Cont.

Minimum 20 People.

Prices are Per Person

A surcharge will apply if under the minimum guarantee.

Includes Freshly Brewed Regular and Decaffeinated Coffee and Premium Teas

Soup and Salad Bar 30

Fresh Baked Buns

Soup of Day

Lettuces • Spring Mix • Romaine • Spinach • Iceberg

Condiments • Tomatoes • Onions • Cheeses • Peppers • Sprouts • Assorted Nuts

Dressings • Balsamic • Raspberry • Ranch • Blue Cheese • Italian

Compound Salads – Choice of 2

Broccoli, Walnut and Raisin Salad with Lemon Poppy seed Dressing

Oriental Noodle Salad

Potato Salad

Pasta Salad with Julienne Salami, Peppers, Fennel, Scallions with Greek Dressing

Add-Ons 8 • Sirloin Steak • Chicken Breast • Salmon Fillet • Prawn Skewers

Dessert • Fruit Salad • Country Apple Pie • Assorted Squares

Ukrainian Lunch Buffet 32

Mesculin Green Salad with Assorted Dressings

Marinated Beets and Pickled Vegetables

Boiled Buttered Perogies – Served with Sour Cream and Green Onions

Kolbasa Sausage with Fried Onions

Borscht – Soup

Assorted French Pastries with Tartlets

catered for you. your way.



Dinner a La Carte

Minimum 20 People.

Prices are Per Person

A surcharge will apply if under the minimum guarantee.

**Entree Price Includes (1) Soup or Salad, (1) Entree, (1) Dessert
For Soup & Salad an additional \$8 pp.**

Served with Daily Fresh Baked Bread Rolls and Butter, Freshly Brewed Regular and Decaffeinated Coffee and Premium Teas.

Soups

Roasted Butternut Squash Soup

With Caramelized Apple Cream

Seafood Bouillabaisse

Tomato Base with Fennel & Assorted Seafood

Wild Mushroom Soup

Veloute Base with Creamed Brie & Chives

Fire Roasted Tomato Soup

With Chive and Cumin Cream

Salads

Baby Spinach Leaf Salad

Toasted Walnuts, Crumbled Goat Cheese & Citrus Dressing

Wild Seasonal Green Salad

Tear Drop Tomato, Toasted Pine Nuts & Raspberry Vinaigrette

Vine Tomatoes

Wedged with Ripe Mozzarella & Micro Greens, Balsamic & Extra Virgin Olive Oil



catered for you. your way.



Dinner a La Carte Cont.

Entrees

Pan Seared Beef Tenderloin & Salmon 70

Tenderloin with Pan Jus, Baked Salmon with Lemon Cream and Medley of House Vegetables

Pan Seared Beef Tenderloin 66

Tenderloin with Pan Jus and Medley of House Vegetables

Alberta Prime Rib 64

Served with Thyme Peppercorn Jus and Medley of House Vegetables

10oz AAA New York Steak 58

Coarse Salt & Butcher Pepper, Pan Seared Served with Peppercorn Jus and Medley of House Vegetables

Please Note, All Steaks will be Cooked at Medium Rare to Medium Temperatures

Enhance Your Steak By Adding

Prices are Per Person

Six Garlic Sauteed Prawns 10

Two Caramelized Jumbo Scallops 14

6oz Lobster Tail 24

Stuffed Chicken Breast 52

Stuffed with Prosciutto, Asparagus & Smoked Gouda, Roasted Shallots & Herb Pan Jus and Medley of House Vegetables.

Baked Sockeye Salmon 54

Tarragon Lemon Cream Sauce and Medley of Seasonal Vegetables

Choice of Starch

- Crab & Truffle Infused Smashed Potatoes
- Double Stuffed Potato
- Chive and Sour Cream Whipped Potato
- Basmati Rice
- Roasted Sweet Pepper & Herb Polenta



catered for you. your way.

Dinner a La Carte Cont.

Finishing Touches

Swiss Apple Pie

Custard Filling with Cinnamon Cream, Fresh Berries & Strawberry Sauce

Double Chocolate Fudge

Rich Layers of Cake with Chocolate Ganache, Vanilla Anglaise, Blueberry Compote, Fresh Cream & Seasonal Fruit

Tiramisu Cheese Cake

Strawberry Coulis, Vanilla Anglaise, Fresh Cream & Seasonal Fruit

Cheesecake

Baked New York Style Classic, Sour Cream & Candied Lemon Glaze, Fresh Berries & Fruit Coulis

White Chocolate Blueberry Mousse Cake

Served with Puree of Mango & Fresh Fruit Salsa & Fresh Cream



Vegetarian Options

Goat Cheese & Portabella Fritter 42

Vine Tomato Ragout, Soft Herb Polenta Pea Shoot Slaw

Portabella Ravioli 42

Asiago Cream Sauce, Grilled Tomato and Poached Broccolini



Dinner a La Carte Cont.

Additional Options

Prices are Per Person

Palate Refreshers

Offer Your Guests a Palate Refresher Between Each Meal Course

Iced Lemon 6

Frosted Perrier, Candied Zest

Champagne Granite 6

Late Harvest Riesling

Pink Grapefruit Sorbet 6

Frosted Rim Campari Syrup

Upgrade to a Specially Designed Iced Plate 10

Appetizers

Smoked Salmon 14

Spring Lettuce & Rye Melba, Red Onion Jam, Crisp Cucumber & Popped Capers

Beef Carpaccio 14

Peppered with Dijon Shallot Dressing, Virgin Olive Oil Drizzle, Baby Lettuce & Herbs

Cured Lemon Shrimp Cocktail 12

Six Shrimp on Shredded Lettuce with Herb Mayo

Smoked Duck 14

Thin Sliced Duck with Onion Marmalade & Spring Greens

Kids Corner

Under 12 Years of Age

16 per person

Choose One of the Following:

Celery Sticks & Carrots

Assorted Fresh Fruit

Choose One of the Following:

Chicken Fingers

Cheese Pizza

Jello Pudding

Beverage

Milk, Juice or Soft Drink

Dinner a La Carte Cont.

Centerpiece Showcase Platters

Petit Fours **36 per dozen**

Chocolate Truffles **40 per dozen**

After Dinner Shortbread Cookies **26 per dozen**

Chocolate Dipped Strawberries **34 per dozen**

Cool Innovations

Buffet Ice Carvings **Start at 400**

Martinis Luge Ice Bar **Start at 400**

Personalized Ice Bars **Market Price**

Ice Centerpieces **Start at 60**



Turner Valley Dinner Buffet

Minimum 50 People.

A surcharge will apply if under the minimum guarantee.

52 Per Person

Includes Deluxe Bread Rolls & Butter

Cold Items

Crisp Vegetable Crudite with House Dip

Fresh Field Greens with Assorted Dressings

Caesar Salad, Herb Focaccia Crisps & Fresh Grated Asiago

Salad of Hearts of Palm, Asparagus & Artichoke, Sun-dried Tomato Dressing

Marinated Pasta with Cured Meat, Julienne Vegetables with House Vinaigrette

European Cold Cuts with Pickles & Chutneys

Hot Items

Medley of Baby Spring Vegetables

Choose One of the Following Starches:

7 Grain Rice Pilaf

or

Three Cheese Scalloped Potatoes with Roast Garlic & Leeks

or

Sour Cream and Chive Whipped Potatoes

Choose One of the Following Hot Entrees:

Roast Chicken with Choice of Sauce

- "Coq Au Vin": Red Wine, Bacon, Pearl Onions and Mushrooms

- Teriyaki Sesame Glaze

- Jambalaya: Chorizo Sausage, Cured Ham, Roasted Peppers, Onions and Shrimp

or

Baked Salmon Morsels, Vermouth Cream & Shrimps

or

Honey Garlic Braised Pork Rib Fingers

Choose One of the Following:

Slow Roasted Round of Beef with Beef Jus

Honey Glazed Ham with Apple Dijon Sauce

Add a Carving or Extra Hot Entree - Additional 7 per person

Dessert

Fresh Sliced Fruits & Berries

Mini French Pastries

Brownies & Squares

Assorted Cakes & Tortes

Assorted Mousses

Freshly Brewed Regular and Decaffeinated Coffee and Premium

catered for you. your way.



Black Diamond Dinner Buffet

Minimum 50 People.

A surcharge will apply if under the minimum guarantee.

60 Per Person

Includes Deluxe Bread Rolls & Butter

Cold Items

Crisp Vegetable Crudite with House Dip

Fresh Field Greens with Assorted Dressings

Caesar Salad

Country Style Tomato Salad, Red Onion, Olive Oil & Balsamic Vinegar

Marinated Pasta with Sun Dried Olives, Capers, Shrimp & Vegetable Threads

Red Bliss Potato Salad, Sweet Pepper Dressing with Egg & Scallions

European Cold Cut Platter, Pickles & Chutneys

BBQ Salmon & Smoked Fish served with a Roasted Shallot & Dill Mayo

Hot Items

Medley of Baby Spring Vegetables

Choose Two of the Following Starches:

7 Grain Rice Pilaf

or

Three Cheese Scalloped Potatoes with Roast Garlic & Leeks

or

Sour Cream and Chive Whipped Potatoes

Choose Two of the Following Hot Entrees:

Roast Chicken with Choice of Sauce

- "Coq Au Vin": Red Wine, Bacon, Pearl Onions and Mushrooms

- Teriyaki Sesame Glaze

- Jambalaya: Chorizo Sausage, Cured Ham, Roasted Peppers, Onions and Shrimp

or

Baked Salmon Morsels, Vermouth Cream & Shrimps

or

Honey Garlic Braised Pork Rib Fingers

Choose One of the Following:

Mustard Crusted Striploin, Peppercorn Jus

Double Smoked Leg of Ham, Maple Brown Sugar Glaze

Bacon Wrapped Pork Loin, Apple Rosemary Jus

Add an Extra Hot Entree - Additional 9 per person

Add Make your Carving Prime Rib with Yorkshire 10 per person

Dessert

Mini French Pastries

Chocolate Terrine

Classic Baked Cheesecake with Fruit Coulis

Assorted Pies & T

Assorted Mousses

Freshly Brewed Regular and Decaffeinated Coffee and Premium Teas

catered for you. your way.



Reception Hot & Cold Items

Prices are Per Dozen

For Butler Service Add \$2.00 Per Person.

Hot Items

All Hors D'oeuvres are Served Buffet Style.

Mini Quiches 28

Spinach, Wild Mushroom & Goat Cheese

Dry Pork Ribs 30

Salt & Pepper Rubbed, with Ranch Dip

Vegetarian Spring Rolls 28

Sweet Chili Ketchup

Vegetarian Samosas 30

Coconut Curry Dipping Sauce

Roasted Pork Side Rib Fingers 34

Glazed with Honey Garlic

Wonton Fried Prawn 36

Spiced Soy Dip

Bacon Wrapped Scallops 40

Maple, Thyme & Fresh Lemon

Salmon Skewers 36

Cilantro Lime Pesto Crusted

Beef Satays 32

Grilled with Steak Spices

Buffalo Wings 30

Hot Pepper Rubbed, Served with Blue Cheese Dip

Chicken Satays 32

Thai Peanut Sauce for Dipping

Mini Beef Wellington 34

Puff Pastry Wrapped Beef with Wild Mushrooms

Large Pizza 25 each

10 slices per pizza. Pizza options are Pepperoni, Hawaiian or Vegetarian

Cold Items

All Cold Canapes are Served Buffet Style.

Crisp Vegetable Salad Roll 30

Minted Vinegar Dip

Smoked Salmon 36

On a Bagel Chip, Peppered Cream Cheese, Popped Capers

Ancho Barbequed Jade Prawn 36

Chili Spiced Flour Tortilla, Papaya Salsa

Bruschetta 30

Marinated Tomato & Red Onion with Basil on a Asiago Melba

Tuna Poke Spoons 40

Tuna, Nori, Soy, Onion, Ginger, Pea Shoots with Crisp Rice Noodles

Marinated Artichoke Heart & Andouille 32

A Grilled and Chilled Andouille Sausage Round with Red Pepper and Artichoke on Flat Bread

Chicken Pesto Medallions 32

With Red Pepper Compote on an Asiago Crisp

catered for you. your way.



Reception Specialties

Prices are Per Person.

Prawn Flambe 20

Jumbo Prawns, Flambéed to Order
Vermouth, Garlic, Shallots, Fresh Herbs & Fresh Cream

Oyster Bar 35

Fresh East & West Coast Oysters
Hand Shucked
Served with Sliced Baguette, Traditional Dips & Sauces

Slider Bar 30

Prime Rib Sliders
Pulled Pork Sliders
Salmon Caper Sliders
Chicken Sliders
Dumpling Sliders
Relishes, Assorted Mustards, with Heirloom
Tomato Slices and Micro Lettuces
Artisan Cocktail Buns

Late Night Snack 24

Minimum 50 People

Platter of Local Cold Cuts & Cheeses
Spolumbos Sausage Rounds in Tomato Sauce

Choose One of the Following:

Spring Rolls • Hot Wings • Dry Ribs

House Chutneys

Vegetable Crudites with House Dip

Assorted Bread Rolls

Freshly Brewed Regular & Decaffeinated Coffee

Premium Teas

Pasta Bar 24

Choice of Pasta (1 Stuffed / 1 Unstuffed)

- 4 Cheese Tortellini
- Beef Ravioli
- Portabella Ravioli
- Penne
- Bowtie
- Rotini

Choice of 2 Sauces

- Alfredo
- Roasted Tomato and Basil
- Rose
- Pesto Cream
- Cajun Cream

Carving Stations

Slow Roasted Sirloin Tip 14

Prime Rib 25

Crusty Dollar Rolls with Horseradish & Mustards

Asian Spiced Flank Steak 14

Glazed & Served with Sesame Rolls

Rack of Lamb Provencal 24

Served with Minted Jus

Chocolate Indulgence 26

Minimum 50 People

Almond Bark

Maple White Chocolate Chunk Cookies

Coconut Macaroons

Grand Marnier Truffles

Milk Chocolate Truffles

Chocolate Silk Pie Brownie

White Chocolate Banana Cake

Chocolate Fountain with Fresh Fruits & Lemon

Poppy Seed Fingers

Chocolate Caramel Cake



catered for you. your way.



Reception Packages

Prices Are Per Person.

All Hors D'oeuvres Are Served Buffet Style.

For Butler Service Add \$2.00 Per Person.

Premium 42

8 -10 Pieces Per Person

Vegetable Crudite with House Dip

European & Domestic Cheeses

Gourmet Crackers

Finger Sandwiches

Relishes & Pickles

Sliced Fresh Fruit

Chicken Satays with Peanut Sauce

Chicken Wings with Blue Cheese Dipping Sauce

Salt & Pepper Seasoning Pork Riblets

Spring Rolls with Sweet Chili Dipping Sauce

Deluxe 46

8-10 Pieces Per Person

Vegetable Crudite with House Dip

European & Domestic Cheeses

Gourmet Crackers

Finger Sandwiches

Salad Rolls

Smoked Salmon on a Bagel Chip

Relishes & Pickles

Sliced Fresh Fruit

Maple Lemon Bacon Wrapped Scallops

Vegetable Spring Rolls with Sweet Chili Dip

Honey Garlic Braised Pork Rib Fingers

Deep Fried Wonton Shrimp with Chili Soy Dip

Chicken Satays with Peanut Sauce



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Beverage Selection

Prices Are Per Drink.

Host Bar

Premium Brands 6.50

Polar Ice Vodka, Royal Reserve Rye, Beefeater Gin, Ballentine's Scotch, Lambs White and Dark Rum

Deluxe Brands 7.25

Absolute Vodka, Crown Royal, Bombay Gin, Bacardi White Rum, Captain Morgan Spiced Rum, Glendfiddich 12yr

Premium Beer 7.50

Corona

Domestic Beer 7.25

Molson Canadian, Coor's Light, Kokanee

House Wine 9.00

Liqueurs 7.25

Baileys, Grand Marnier, Kahlua

Soft Drinks 3.00

Juice/Mineral Water 3.00

The above prices are subject to applicable taxes and 17% service charge. For consumption of less than \$500.00, a surcharge of \$20.00 per hour, per bartender will apply (minimum of 3 hours).



Cash Bar

Premium Brands 6.75

Polar Ice Vodka, Royal Reserve Rye, Beefeater Gin, Ballentine's Scotch, Lambs White and Dark Rum

Deluxe Brands 7.50

Absolute Vodka, Crown Royal, Bombay Gin, Bacardi White Rum, Captain Morgan Spiced Rum, Glendfiddich 12yr

Premium Beer 7.75

Corona

Domestic Beer 7.50

Molson Canadian, Coor's Light, Kokanee

House Wine 9.00

Liqueurs 7.50

Baileys, Grand Marnier, Kahlua

Soft Drinks 3.00

Juice/Mineral Water 3.00

For consumption of less than \$500.00, a surcharge of \$20.00 per hour, per bartender will apply (minimum of 3 hours).



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Wine List

Prices Are Per Bottle

reds

by the bottle

House

Unduragga "U" Cabernet CHL	40
Unduragga "U" Merlot CHL	40

Pinot Noir

Casa Viva CHL	44
Oyster Bay NZ	53
Cross Barn USA	83
Ken Wright Abbott USA	89
Domaine Serene Evenstad USA	110

Merlot

Tinhorn Creek CAN	59
14 Hands USA	58

Cabernet

Tinhorn Creek CAN	65
Truchard USA	69
Cross Barn USA	87
Laurel Glen "Counterpoint" USA	85
14 Cabernet USA	58

Malbec

Joffre "Cuatro" ARG	53
Dona Paula Estate ARG	54

Blends

Wyndhaam Estate Bin 555 Shiraz USA	48
If You See Kay ITA	70
Costasera Amarone Classico ITA	86
14 Hands Hot to Trot USA	45
14 Hands Stampede USA	58

whites

House

Unduragga "U" Sauvignon Blanc, CHL	440
Unduragga "U" Chardonnay, CHL	440

Chardonnay

Oyster Bay NZ	51
Felino ARG	59
14 Hands USA	58

Sauvignon Blanc

Oyster Bay NZ	51
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Pinot Grigio

Santa Christina USA	43
14 Hands USA	48
Tinhorn Creek CAN	57
Pinot Gris CAN	56

Sparkling & Champagne

Moet & Chandon Dom Perignon FR	350
Segura Viudas Brut SPA	51
N/V Cono Sur Sparkling Rosé Brut CHL	51
Henkell Trocken DEU	50

