



CANYON MEADOWS

GOLF & COUNTRY CLUB



*2024 Banquet
Package*

Inside

Set amidst the beautiful backdrop of the Canadian Rockies, Canyon Meadows Golf & Country Club offers you and your guests an extraordinary setting for your special events. With 180° valley views of Fish Creek Park and 200 acres of stunning golf course, we are your ideal location for a wedding reception, social gathering, celebration, holiday party or any type of special occasion. We are also a popular destination for corporate meetings, conferences and retreats. Canyon Meadows Golf & Country Club offers two unique banquet spaces and a smaller private boardroom equipped with full-service, on-site catering and AV equipment.

We invite you to check out our feature event menus listed in this package. Alternately, we are happy to custom design a menu for your event based on your budget and specific vision for the event.

**Please contact Anastasia Muntak, Event Coordinator to
customize your next Canyon Meadows event.
amuntak@canyonmeadowsgolf.com
P: 403-281-1188 ext. 104**

Breakfast	3
Plated Lunch	4
Buffet Lunch	5 & 6
Meetings & Celebrations	7
Hors D'oeuvres	8
Cocktail Party & Late Night Snack	9 & 10
Plated Dinner	11
Buffet Dinner	12
Wedding Packages	13 & 14
Children's Menu	15
Bar Service	16

Breakfast

CONTINENTAL BREAKFAST

\$22

- Seasonal Fruit Salad
- Fruit Yogurts & Granola
- Selection of Fresh Baked Goods
- Chilled Fruit Juices
- Freshly Brewed Coffee & Tea

All Breakfast Menus Include:
Freshly Brewed Coffee, Traditional &
Herbal Teas

BREAKFAST BUFFET

\$27

- Scrambled Eggs
- Homestyle Potatoes
- Breakfast Sausage & Bacon
- Fresh Fruit Platter
- Selection of Fresh Baked Goods
- Fruit Yogurts & Granola
- Chilled Fruit Juices

BRUNCH BUFFET

\$50

- Maple Sausage
- Classic Eggs Benedict
- Buttermilk Pancakes with
Maple Syrup
- Fresh Fruit
- Cheese & Charcuterie
- Smoked Fish Display
- Crudité's & Ranch
Yogurt & Granola

COFFEE BREAK SELECTIONS

| Per Person |

Freshly Brewed Coffee & Tea	\$4	Selection of Fresh Baked Goods	\$5
Chilled Fruit Juices	\$4		
Freshly Baked Cookies	\$5	Seasonal Fruit Tray	\$7

Minimum of 30 people for buffet

Subject to 18% service charge & GST

Prices are subject to change. We guarantee our prices 10 days prior to your event

Plated Lunch

All Plated Lunches Include: Your choice of soup or salad, entrée & dessert
All Plated Lunch Entrees: Are served with roasted baby potatoes & seasonal vegetables.
(Other than the Ravioli & Vegan Option)

SOUP OR SALAD

**Butternut Squash & Crème Fraiche
Tomato & Gin Bisque
Creamy Wild Mushroom & Sherry**

Traditional Caesar Salad:
with romaine, grana padano, focaccia croutons,
garlic caesar dressing

Watermelon Feta Salad:
with arugula, red onion, champagne vinaigrette

Spinach Salad:
with fresh strawberry, pecans, red onion,
raspberry vinaigrette

Artisan Greens Salad:
with fresh seasonal ingredients, house dressing



ENTREES

Parmesan Herb Crusted Chicken: \$53
topped with Mediterranean tomato
concasse

Beef Brisket: \$50
house smoked & braised,
served with roasted onion au jus

Grilled Atlantic Salmon: \$55
served with preserved Meyer lemon &
candied ginger

Pork Tenderloin: \$46
oven roasted, charbroiled finish,
apple cranberry chutney

Butternut Squash Ravioli (Vegetarian): \$44
brown butter, sage béchamel,
focaccia garlic wedge

**Lemongrass "Chicken" Noodle Bowl
(Vegan):** \$46
rice noodles, crisp stir-fry vegetables,
sweet soy galangal sauce

DESSERTS

**Sticky Toffee Pudding Cake
Salted Caramel Cheesecake
Double Chocolate Mousse (GF)**

**Espresso Creme Brulee (GF)
Grand Marnier Strawberry Shortcake**

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Buffet Lunch

All Lunch Buffets Include: Selection of Chef's choice desserts, freshly brewed coffee & assorted teas

SOUP, SALAD & SANDWICH LUNCHEON

\$28

Assorted Sandwiches | egg salad, tuna salad, chicken salad, turkey, ham, vegetable & cheese

Soup of the Day | Chef's choice

Artisan Garden Greens Salad | fresh seasonal ingredients, house dressing

ENHANCED SOUP, SALAD & SANDWICH LUNCHEON

\$33

Market Style Sandwiches | served on crisp baguettes, focaccia & sundried tomato wraps.

Includes lobster salad, smoked chicken & swiss, turkey & cranberry aioli,

slow roast beef & aged cheddar, grilled vegetable & goat cheese

Soup of the Day | Chef's choice

Artisan Garden Greens Salad | fresh seasonal ingredients, house dressing

Fresh Seasonal Fruit Platter

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Lunch Buffet World Fare

ITALIAN AFTERNOON

\$38

Gnocchi | brown butter & sage

Chicken Cacciatore Penne

Traditional Caesar Salad | romaine, grana padano, focaccia croutons, garlic caesar dressing

Balsamic Marinated Tomato Salad | fresh basil, fresh mozzarella

Garlic Focaccia Bread

Classic Tiramisu (GF)

LUNCH IN CALCUTTA

\$33

Canyon Famous Butter Chicken

Saffron Basmati Rice

Coconut Lentil Dal

Quinoa Mango Salad

Kachumber Salad | tomato, cucumber, red onion, fresh citrus

Grilled Garlic Naan

Minted Yogurt

Honey Chai Doughnuts

Fresh Fruit



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Meetings & Celebrations

All Meetings & Celebrations Include: Freshly Brewed Coffee & Selection of Teas

CELEBRATION OF LIFE

\$28

Assorted Mini Sandwiches & Wraps | chicken salad, tuna salad, egg salad, turkey, ham & cheese, vegetable & cheese
Vegetable Crudités with Buttermilk Ranch

Fresh Fruit Platter

Artisan Cheese Platter

Kettle Chips & Onion Dip

Cookies, Squares & Tarts

A LA CARTE

Assorted Soft Drinks & Gatorade (each)	\$4	Baked Banana Bread	\$5
Chilled Fruit Juices	\$4	Bagel & Cream Cheese	\$6
Freshly Baked Danish, Muffin or Croissant	\$5	Fruit Yogurts (individuals)	\$5
Cookies by the Dozen	\$17	Assorted Granola & Protein Bars	\$5

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Canapes & Hors D'Oeuvres

COLD CANAPES

Tequila Prawn	\$33
corn chip, smoky pico de Gallo	
Basil Bruschetta	\$27
balsamic reduction, crostini	
Smoked Salmon Mousse	\$33
potato pancake, dill caper crème	
BLT Parmesan Bites	\$30
bacon lardons, roma tomato parmesan crisp, rosemary ranch	
Chipotle Black Bean Tortilla Cups	\$29
fresh cilantro	
Vegetable Salad Roll	\$29
julienne vegetables, rice noodle ponzu sauce	
Ahi Tuna Tarter	\$33
wonton crisp, gochujang, scallion	
Tomato & Bocconcini Skewer	\$32
cherry tomato, mini bocconcini, fresh basil, balsamic	
Prosciutto Wrapped Melon	\$36
fresh melon, basil, olive oil	
Crab & Avocado	\$38
shredded crab, avocado puree, Peruvian pepper, crostini	
Gorgonzola & Sirloin Parcels	\$33
medium rare beef, creamy cheese, fresh chives	
Chilled Curried Chicken	\$30
remoulade in vol au vent	

**All Canapes & Hors D'Oeuvres are priced per dozen.
Minimum three dozen per selection**

HOT HORS D'OEUVRES

Vegetarian Spring Rolls	\$27
sweet chili drizzle	
Spanakopita	\$33
tzatziki sauce	
Chicken & Vegetable Gyoza	\$27
sweet chili soy emulsion	
Bacon Wrapped Scallops	\$38
maple bacon gastrique	
Beef Satay Skewer	\$33
red curry aioli	
Chicken Satay Skewer	\$33
Thai peanut sauce	
Coconut Crusted Shrimp	\$33
blonde cocktail sauce	
Vegetarian Samosas	\$30
cucumber yogurt raita	
Crisp Short Rib Ravioli Bites	\$31
smoked tomato aioli	
Vegan Meatballs	\$30
grilled pineapple reduction	
Vegan Black Bean Quesadillas	\$30
fresh pico de gallo	
Sweet & Sour Bison Meatballs	\$37
grilled pineapple reduction	
Dungeness Crab Cakes	\$38
chipotle aioli	
Mini Croque-Monsieur's	\$32
crisp brioche, melted gruyere, smoked ham, warm béchamel	

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Cocktail Party & Late Night Snack

POUTINE BUILDER

\$20 per person

Fries | Gravy | Cheese | Scallions | Bacon |
Ketchup | Jalapenos

BURGER BAR

\$23 per person

Seared Sirloin Sliders | Pulled Pork Sliders |
Cheese | Lettuce | Tomato | Pickles |
Condiments | Shoestring Fries |
Smoky Cabbage Slaw

STREET TACO STAND

\$26 per person

Warm Flour Tortillas | Ground Beef |
Shredded Chicken | Shredded Lettuce |
Mixed Cheeses | Olives | Cilantro | Lime
| Salsa Fresca | Sour Cream | Guacamole

PIEROGI BAR

\$20 per person

Boiled or Fried Pierogies | Green Onions |
Sautéed Onions | Sour Cream | Bacon |
Hot Sauces

MEZZE PLATTER

\$18 per person

Grilled Flat Breads | Hummus | Tzatziki |
Grilled Marinated Vegetables | Assorted Olives
| Pickles | Crisp Fresh Vegetables

PUB NIGHT

\$29 per person

Salt & Pepper Dry Ribs | Spring Rolls |
Buffalo Chicken Wontons | Chicken Wings
Crudites & Buttermilk Ranch | Chips & Salsa

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Cocktail Party & Late Night Snack

CHEF'S FLAMBEE STATION

\$14 per person

Flambeed Prawns Pernod | Fresh Garlic |
Chilies | Shallots

BEEF ON A BUN

\$22 per person

Slow Roasted Carved AAA Striploin | Assorted
Buns | House Horseradish | Gourmet Mustards |
Sautéed Onions & Mushrooms

CHOCOLATE DESSERT STATION

\$14 per person / 30 minimum

Warm Chocolate Brownie with
Vanilla Bean Ice Cream |
Chocolate Dipped Strawberries |
Chocolate Mousse Cups

CHARCUTERIE

\$19 per person

Local Artisan Cheeses & Cured Meats |
Assorted Pickles | Condiments | Fresh Buns

FRESH SHUCKED OYSTERS

\$45 per dozen / 48
oyster minimum

Hot Sauce Trio | Mignonette Sauce

INDIVIDUAL ITEMS

Pizza	\$25 per pizza
Pepperoni, Hawaiian, Vegetarian or Cheese	
Canyon Wings	\$20 per dozen
Hot, Salt & Pepper, Honey Garlic or BBQ	
Kettle Chips with French Onion Dip	\$7 per person
Tortilla Chips & Salsa	\$7 per person
Fruit Tray or Crudités & Dip	\$7 per person

Subject to 18% service charge & GST

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Plated Dinner

Please Choose One Selection from the Soup, Salad, Entrée & Dessert Sections for your Dinner

SOUP

Butternut Squash & Crème Fraiche
Coconut Green Curry & Lentil
Roasted Red Pepper Bisque
Italian Sausage & White Bean
Creamy Wild Mushroom



SALAD

Traditional Caesar Salad:
with romaine, grana padano, focaccia croutons, garlic caesar dressing
Spinach Salad:
with fresh strawberry, candied pecans, shaved red onion, raspberry vinaigrette
Watermelon Feta Salad:
with arugula, red onion, champagne vinaigrette
Classic Wedge Salad:
with iceberg lettuce, cherry tomatoes, blue cheese, crumbled bacon, stilton chive dressing

ENTRÉE

Slow Roasted NY Striploin AAA Alberta roast striploin with merlot jus	\$75
House Smoked Brisket BBQ smoked brisket with maple whiskey barbeque sauce	\$64
Free Range Chicken Supreme Truffle Manchego, pear stuffed with port volute	\$64
Marinated Atlantic Salmon Fillet Oven baked with a clover, honey & lemon glaze	\$65
Seared AAA Beef Tenderloin Braised morel mushrooms with red wine demi glace	\$86
Slow Roasted Prime Rib Herb & Dijon crusted AAA prime rib with smoked cabernet jus	\$79
Butternut Squash Ravioli (Vegetarian) Brown Butter, sage béchamel with a focaccia garlic wedge	\$44
Lemongrass "Chicken" Noodle Bowl (Vegan) Rice noodles, crisp stir-fry vegetables with sweet soy galangal sauce	\$46

DESSERTS

Sticky Toffee Pudding Cake
Salted Caramel Cheesecake
Double Chocolate Mousse (GF)

Espresso Creme Brulee (GF)
Grand Marnier Strawberry Shortcake

Subject to 18% service charge & GST

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Dinner Buffet

All Dinner Buffets Include: Assorted house baked rolls & butter, seasonal vegetable medley, herb roasted baby potatoes, brewed coffee & assorted teas

ENTREE

Please Choose One Craved Item

Slow-Roasted Alberta Prime Rib	\$84
Cabernet jus reduction, mini Yorkshire pudding, horseradish	
AAA Alberta Striploin	\$76
Rosemary, espresso dry rub, smoked jus	
Garlic Studded Lamb Leg	\$76
Pickled pea & mint chutney	
House Smoked Beef Brisket	\$76
Maple whiskey barbeque sauce	
Roasted Turkey Breast	\$70
Savory sage dressing, pan gravy, cranberry relish	
Bacon Wrapped Bison Meatloaf	\$70
Spiced Saskatoon berry barbeque sauce	

SALADS

Please Choose Two Salads

Classic Wedge Salad iceberg lettuce, cherry tomatoes, blue cheese, crumbled bacon, stilton chive dressing
Lemon Kale Salad goat cheese, crisp apple, dried cranberry, red onion, preserved lemon vinaigrette
Traditional Caesar Salad romaine, grana padano, focaccia croutons, garlic caesar dressing
Garden Salad artisan greens, cherry tomatoes, cucumber, shaved carrot, assorted dressing

CHAFER ITEM

Please Choose One Chafer Item

Grilled Chicken Breast: topped with rocky mountain mushroom sauce, served on wild rice pilaf
Marinated Atlantic Salmon Fillet: oven baked with a lemon caper dill beurre Blanc

Traditional Shepherd's Pie: sautéed lamb, peas, carrots, onions, rich gravy, topped with creamy whipped potatoes
Butternut Squash Ravioli: brown butter, sage béchamel served with garlic baguettes

CHEF'S PLATTER

Italian-style cured meats
Local cheeses
Crudité with buttermilk ranch dressing

DESSERTS

Fresh fruit platter
Chef's selection of pies & cakes
Fresh baked cookies
Assortment of squares & tarts

Subject to 18% service charge & GST

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Manor Wedding Package

\$110 Per Person

Includes: Plated Hors D'Oeuvres, Buffet Dinner & Late Night Snack

PLATED HORS D'OEUVRÉS

Based on 3 Pieces Per Person

Cold Canapes

Select 2 Cold Canapes

See Page 8 for Selections

Hot Items

Select 2 Hot Hors D'Oeuvres

See Page 8 for Selections

BUFFET DINNER

See Page 12 for Buffet Selections

Select Slow Roasted Alberta Prime Rib Dinner Buffet | Additional \$12 Per Person

LATE NIGHT SNACK

Pizza | Choice of 2 Selections

Pepperoni, Hawaiian, Meat-Lovers, Vegetarian

House Made Kettle Chips

Served with French Onion Dip

Subject to 18% service charge & GST

Prices are subject to change. We guarantee our prices 10 days prior to your event

Estate Wedding Package

\$132 Per Person for 4 Course Plated

\$127 Per Person for 3 Course Plated

Includes: Plated Hors D'Oeuvres, Plated Dinner & Late Night Snack

PLATED HORS D'OEUVRES

Based on 3 Pieces Per Person

Cold Canapes

Select 3 Cold Canapes

See Page 8 for Selections

Hot Items

Select 3 Hot Hors D'Oeuvres

See Page 8 for Selections

PLATED DINNER

See Page 11 for Selection of Soups, Salads, Entrees & Desserts

Choice between 3 or 4 Course Plated Dinner

LATE NIGHT SNACK

Pizza | Choice of 2 Selections

Pepperoni, Hawaiian, Meat-Lovers, Vegetarian

House Made Kettle Chips

Served with French Onion Dip

Canyon Wings | Choice of 2 Selections

Hot, Salt & Pepper, Honey Garlic, BBQ

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Children's Menu

BUFFET DINNER

For Regular Buffets,
Children Aged 5-12 Receive 50% Off Menu Price

PLATED DINNER

Child Portion of Plated Entrée
Available at 50% Off Menu Price

ALTERNATE KIDS MENU CHOICES

\$17 | Choice of Entrée + Dessert

Entrees

Macaroni & Cheese
Cheeseburger & Fries
Chicken Caesar Wrap & Fries
Chicken Fingers & Fries
Cheese Pita Pizza

Desserts

Fruit Plate
Ice Cream Sundae
Chocolate Brownie & Ice
Cream

Subject to 18% service charge & GST

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Bar Service



CASH BAR

Guests pay the bartender for their own drinks.

Gratuities will be at the discretion of the guests.

SUBSIDIZED BAR

Guests pay either a loonie or a toonie and the remaining balance is paid by the host. A minimum 18% gratuity will be applied to the total value including the subsidized portion.

HOST BAR

The host pays the total tab for the drinks consumed by their guests.

18% service charge will be applied to the invoice.

TICKET BAR

May be purchased by the host to distribute to their guests. This is an effective way to control the cost of the bar. 18% service charge will be applied to the invoice.

PRICING

Liquor 1oz

Well Liquor	\$7
Premium Liquor & Liqueurs	\$9
Cocktails	\$10

Wine 5oz

House Red	\$8.50
House White	\$8.50
House Bottle	\$40

Beer

Domestic Bottles	\$7
Premium/Import Bottles	\$7.50
Tall Cans	\$9

Non-Alcoholic

Pop/Juice by the Glass	\$3
Non-Alcoholic Beer	\$5
Bottled Water	\$3

Other

Coolers	\$7
Cider	\$9

We offer a corkage fee of \$20 per bottle for table wine

Premium Wine Options &
Special Order Beverages
Available Upon Request.

Subject to 18% service charge & GST

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