



## DEERFOOT INN & CASINO CATERING PACKAGE

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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	DIMENSIONS	Q 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 Bonavist a	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 above 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.

## 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 with hash brown patties

*or*

#### Deerfoot Breakfast Sandwich

Fried egg, cheddar cheese and Canadian bacon on an English muffin with hash brown patties

*or*

#### Traditional Breakfast

Scrambled egg, bacon or sausage with hash brown patties

### Morning Break

Coffee, Tea Refresh & Bottled Water

*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

*Choose One of the Following:*

Assorted Cookies

Rice Crispy Squares

Nanaimo Bars

Mini Cupcakes

Assorted Chip Bags

Fist Fulls Trail Mix

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 each**

Individual Vegetables & Dip **5 each**

Freshly Baked Muffins **2 each**

Freshly Baked Danish Pastries **3.5 each**

Freshly Baked Croissants **3.5 each**

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 each**

Individual Packaged Garden Salad **6.5 each**

Individual Packaged Soup of the Day **6.5 each**

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

*Includes Freshly Brewed Regular and 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



## Brunch

Minimum 50 people

A surcharge will apply if under the minimum guarantee

**37.5 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  
Savoury Fried Hash Browns

*Choice of One of the Following:*

- Seared Chicken Breast with Wild Mushroom Cream Sauce
- Oven Roasted Salmon with Lemon Saffron Cream Sauce
- Beef Stew

Squash Ravioli, Light Gorgonzola Cream, Grilled Asparagus

## Desserts

Assorted French Pastries & Pie  
Cheesecake with Fresh Cream  
Jello & 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
- 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, and 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 chorizo 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

### **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

Savoury 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

## Plated Luncheon

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*

### To Start

*Choice of One of the Following:*

- Daily House Made Soup
- Baby Spinach Leaves, Malted Vinaigrette with Caramelized Onions
- Garden Greens with Cherry Tomatoes, Vegetable Threads & House Dressing
- Classic Caesar Salad

### Mains

*Choice of One of the Following:*

#### **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

### Desserts

*Choice Of One of the Following:*

- Chocolate Mousse Cake
- Classic Swiss Apple Flan
- Seasonal Fresh Fruit Flan

## Custom Plated Luncheon Continued...

3 courses

Make it 4 courses: Add \$6 per person

*Includes Freshly Brewed Regular and Decaffeinated Coffee and Premium Teas*

### Soup or Salad

#### Soup

*Choice of One of the Following per Course:*

- 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

*Choice of One of the Following per Course:*

- **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

*Choice of One of the Following per Course:*

#### **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

### Desserts

*Choice of One of the Following per Course:*

- 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 Includes:*

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

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 Four Fillings for Sandwiches:*

- Tuna Salad
- Chicken Salad
- Grilled Vegetables & Hummus
- Ham & Cheese
- Pastrami
- Slow Roasted Beef

Country Apple Pie

Fruit Tarts

Butter Tarts



## **Cold Lunch Buffet Continued...**

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**

Plus tax and gratuities

### **Savoury**

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

### **Sweets**

Selection of Macaroons

Lemon Curd Tartlet

### **Tea**

Red Rose Black Tea, Lipton Green Tea, Starbucks Tazo Teas

Cream and Sugar

Lemon and Honey

## Hot 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*

### **Pizza Bar 32**

Spinach Salad with Strawberries, Red Onion, Almonds, Goat Cheese & Poppy Seed Dressing  
Caprese Salad with Heirloom Tomatoes, Basil Leaves with Buffalo Mozzarella, Balsamic & Olive Oil  
Pesto, Prosciutto, Artichoke, Sun-dried Tomato & Provolone on Focaccia Flat Bread  
Southwest Pulled Pork - 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):*

- Charbroiled Beef Patties with JD BBQ Sauce
- Grilled Chicken with Salsa & Provolone
- 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 (Add an Extra Item \$4):**

- 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

catered for you. your way.

## Hot Lunch Buffet Continued...

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 with Tomatoes, House Croutons, Pecorino, Bacon and Onion mixed with an Italian Parsley Vinaigrette

Spinach Salad with Red Onion, Mushrooms and Strawberries tossed with a Poppy Seed Vinaigrette

### **Roasted Italian Vegetable & 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 with Jack Cheese, Grainy Mustard Aioli and Red Onions

Caramel Custard Donuts

Cinnamon Sugar Donuts



## Hot Lunch Buffet Continued...

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

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

*Choose One of the Following Fried Rice:*

- BBQ Pork • Chicken • Shrimp

*Choose One of the Following Entrée:*

- Ginger Beef • Sweet & Sour Chicken

French Pastries

Fresh Fruit Slices

Lemon Tartlets

Mango Cheesecake

catered for you. your way.

## Hot Lunch Buffet Continued...

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 Continued...

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 two:*

- Broccoli, Walnut & 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 3**

Mesclun Green Salad with Assorted Dressings

Marinated Beets and Pickled Vegetables

Boiled Buttered Perogies - *Served with Sour Cream & 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) Entrée, (1) Dessert  
For Soup & Salad an additional \$8.00 per person**

*Includes 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**

Teardrop Tomato, Toasted Pine Nuts & Raspberry Vinaigrette

#### **Vine Tomatoes**

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



## Dinner a La Carte Continued...

Minimum 20 people

Prices are per person

A surcharge will apply if under the minimum guarantee

### Entrées

#### **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 Proscuitto, 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 One of the Following Starch:*

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



catered for you. your way.

## Dinner a La Carte Continued...

Minimum 20 people

Prices are per person

A surcharge will apply if under the minimum guarantee

### 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 Purée 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 Continued...

### 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

### Beverages

- Milk • Juice • Soft Drink

catered for you. your way.

## Dinner a La Carte Continued...

### 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, Freshly Brewed Regular and Decaffeinated Coffee and Premium Teas*

### 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
- Three Cheese Scalloped Potatoes with Roast Garlic & Leeks
- Sour Cream and Chive Whipped Potatoes

*Choose One of the Following Hot Entrées:*

- 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
- Baked Salmon Morsels, Vermouth Cream & Shrimps
- Honey Garlic Braised Pork Rib Fingers

*Choose One of the Following Carving:*

- 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

## **Black Diamond Dinner Buffet**

Minimum 50 people

A surcharge will apply if under the minimum guarantee

**60 per person**

*Includes Deluxe Bread Rolls & Butter, Freshly Brewed Regular and Decaffeinated Coffee and Premium Teas*

### **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
- Three Cheese Scalloped Potatoes with Roast Garlic & Leeks
- Sour Cream and Chive Whipped Potatoes

*Choose Two of the Following Hot Entrées:*

- 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
- Baked Salmon Morsels, Vermouth Cream & Shrimps
- Honey Garlic Braised Pork Rib Fingers

*Choose One of the Following Carving:*

- Mustard Crusted Striploin, Peppercorn Jus
- Double Smoked Leg of Ham, Maple Brown Sugar Glaze
- Bacon Wrapped Pork Loin, Apple Rosemary Jus
- AAA Slow-Roasted Prime Rib with Au Jus

**Add Yorkshire Pudding - Additional 2 per person**

**Add an Extra Hot Entree - Additional 9 per person**

### **Dessert**

Mini French Pastries

Chocolate Terrine

Classic Baked Cheesecake with Fruit Coulis

Assorted Pies & Tortes

Assorted Mousses

catered for you. your way.

V = Vegetarian

D.F. = Dairy Free

G.F. = Gluten Free

## 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 V

Spinach, Wild Mushroom & Goat Cheese

#### Dry Pork Ribs 30 D.F.

Salt & Pepper Rubbed, with Ranch Dip

#### Vegetarian Spring Rolls 28 DF, V

Sweet Chili Ketchup

#### Vegetarian Samosas 30 V, D.F.

Coconut Curry Dipping Sauce

#### Roasted Pork Side Rib Fingers 34 D.F., G.F.

Glazed with Honey Garlic

#### Wonton Fried Prawn 36 D.F.

Spiced Soy Dip

#### Bacon Wrapped Scallops 40 D.F., G.F.

Thyme & Fresh Lemon

#### Salmon Skewers 36 D.F., G.F.

Cilantro Lime Pesto Crusted

#### Beef Satays 32 D.F., G.F.

Grilled with Steak Spices

#### Buffalo Wings 30

Hot Pepper Rubbed, Served with Blue Cheese Dip

#### Chicken Satays 32 D.F., G.F.

Thai Peanut Sauce for Dipping

#### Mini Beef Wellington 34

Puff Pastry Wrapped Beef with Wild Mushrooms

#### Large Pizza 28 each

10 Slices Per Pizza

• Pepperoni • Hawaiian • Vegetarian

#### Beef Empanadas 30 D.F., G.F.

Salsa Fresca

#### Vegetarian Empanadas 30 D.F., G.F., V

Salsa Fresca

### Cold Items

*All cold canapes are served buffet style*

#### Crisp Vegetable Salad Roll 30 D.F., G.F., V

Minted Vinegar Dip

#### Smoked Salmon 36

On a Bagel Chip, Peppered Cream Cheese, Popped Capers

#### Ancho Barbequed Jade Prawn 36 D.F.

Chili Spiced Flour Tortilla, Mango Salsa

#### Bruschetta 30 V

Marinated Tomato & Red Onion with Basil on Asiago Melba

#### Tuna Poke Spoons 40 D.F., G.F.

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

#### Marinated Artichoke Heart & Andouille 32 D.F.

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

## Reception Specialties

Prices are per person

### Prawn Flambé 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

Minimum 50 people

*Choice of Pasta (1 Stuffed / 1 Unstuffed):*

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

*Choice of Two Sauces:*

- Alfredo
- Roasted Tomato & Basil
- Rosé
- 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 Macarons  
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



## 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, Johnnie Walker Black Label

**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 \$700.00, 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, Johnnie Walker Black Label

**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 \$700.00, a surcharge of \$20.00 per hour, per bartender will apply (minimum of 3 hours).*

## Wine List

Prices are per bottle

### Reds

#### 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	CAN	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	40
Unduragga "U" Chardonnay	CHL	40

#### 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

#### Pinot Grigio

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

