PHILOSOPHY

LARGE GATHERINGS
601 – 4,000

SMALL GATHERINGS
1 – 600

WINE & BEVERAGES

INFORMATION

HEAD CHEF STORY

LOCAL FARMERS/PRODUCERS
Alberta’s finest natural resource is its land. Home to millions of acres of farm-fresh produce, some of the finest beef in the world, and the resilient folks who harvest it all, quality food has always been intertwined with our province’s history.

Here, we bring you these ingredients at their peak. Alberta boasts crisp mountain air, crystal clear glacial water, and the sunniest weather in Canada. All three combine to grow produce and nourish livestock envied around the world, and it’s all right here, masterfully prepared on your plate.

Good food fuels Alberta, and this menu represents the finest our land has to offer. So grab a plate and fill up. We’re glad to have you.
PHILOSOPHY

HEAD CHEF STORY

LOCAL FARMERS/PRODUCERS

To come
Country Lane Chicken
Strathmore, AB
countrylanefarms.com
Jerry and his family raise antibiotic-free chickens.

Brant Lake Wagyu Beef
Brant, AB
brantlakewagyub.ca
Michelle Ball and her family produce top-quality wagyu and Angus beef.

Winter’s Turkey
Dalemead, AB
Wintersturkeys.ca
Darrel Winter produces free-range, organic turkey.

Highwood Crossing
High River, AB
highwoodcrossing.com
Tony and Penny Marshall produce certified organic grains and oils.

Valbella Gourmet Foods
Canmore, AB
valbellagourmetfoods.ca
Walter Von Rotz produces the finest European-style sausages, hams, and air-dried meats.

Chinook Honey
Okotoks, AB
chinookhoney.com
Cherie and Art Andrews produce honey and mead wines.

Fairwinds Farms Goat Cheese
Nobleford, AB
fairwindsfarm.ca
Ben and Anita Oudshooms produce organic goat cheese, milk, and yogurt.

Broxburn Vegetables
Lethbridge, AB
broxburn-vegetables.com
Paul and Hilda de Jonge produce tomatoes, peppers, and cauliflower.

Red Hat Co-operative Farms
Redcliff, AB
redhatco-op.com
Ten great local families produce cucumbers and tomatoes.

MacKay’s Ice Cream
Cochrane, AB
mackaysicecream.com
Meghan and Mark MacKay produce world-famous ice cream.
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INFORMATION

BREAKFAST

LUNCH

DINNER

*effective January 1, 2018 the service charge for all F&B will be 18%.
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BREAKFAST

BREAKFAST BUFFETS
FULL-SERVICE BREAKFAST MENUS
BREAKFAST ENHANCEMENTS
CONFERENCE COFFEE
COFFEE BREAKS
SNACKS AND PASTRIES
SPECIALTY PASTRIES
BEVERAGES

LUNCH

DINNER

*effective January 1, 2018 the service charge for all F&B will be 18%.
**BREAKFAST BUFFETS**

*Short of waking up to a rooster, our breakfast menu is as close as you can get to a farm-fresh start to your day.*

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**RANCHER’S CHOICE**

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- Cinnamon French toast with warm Saskatoon berry syrup and whipped butter
- Scrambled eggs and sautéed bell peppers
- Seasonal cut fresh fruit

*Price: $32/PERSON*

---

**ROCKY MOUNTAIN SUNRISE**

---

- Western scrambled eggs topped with cheddar cheese and sautéed bell peppers

The above breakfast buffets come with locally made Valbella chicken sausage, double-smoked bacon, oven-roasted breakfast potatoes, pitchers of chilled apple and orange juice, Arabica coffee, and a selection of Tazo Teas.

---

**THE CONTINENTAL**

---

- House-baked fruit loaves, scones, croissants. Comes with whipped butter and preserves.
- Seasonal cut fresh fruit, greek yogurt, Arabica coffee, Tazo Teas, and Chilled Pitchers Of Apple And Orange Juice

*Price: $23/PERSON*

---

**GRAB ‘N’ GO**

---

- Mexican egg burrito with roasted red peppers, Spolumbo’s chorizo sausage, fresh salsa, and avocado lime cream
- OR
- Stampede pancakes with side Alberta beef sausage, cheddar cheese, and maple syrup
- OR
- Bacon and egg breakfast sandwiches with English muffin and cheddar cheese

Grab ‘n’ Go breakfasts come with Minute Maid canned apple and orange juice, Arabica coffee, and Tazo teas.

---

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BREAKFAST

BREAKFAST BUFFETS

FULL-SERVICE BREAKFAST MENUS

“Breakfast” is made of two words that might contradict each other, but when you let us serve it to you, you’ll understand just how quick and relaxing it can be.

BREAKFAST ENHANCEMENTS

CONFERENCE COFFEE

COFFEE BREAKS

SNACKS AND PASTRIES

SPECIALTY PASTRIES

BEVERAGES

LUNCH

DINNER

FULL-SERVICE BREAKFAST

THE BIG BREAKFAST .......................................................................................................................... $33/PERSON

Crustless quiche with scrambled eggs, mushroom, leek, and Swiss cheese

THE COOP .......................................................................................................................................... $31/PERSON

Scrambled eggs with chives and sautéed bell peppers

THE FLAPJACK ................................................................................................................................... $28/PERSON

Stack of buttermilk pancakes with warm maple syrup and whipped butter

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All full-service breakfasts come with locally made Valbella chicken sausage, double-smoked bacon, western spiced potato, fresh fruit bowl, Arabica coffee, Tazo teas, and chilled pitchers of apple and orange juice.
### Breakfast

**Breakfast Buffets**

**Full-Service Breakfast Menus**

**Breakfast Enhancements**

*Give your morning a boost with these add-ons.*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pancakes with Pure Maple Syrup</td>
<td>$5/person</td>
</tr>
<tr>
<td>Double-Smoked Bacon</td>
<td>$4/person</td>
</tr>
<tr>
<td>Scrambled Eggs</td>
<td>$6/person</td>
</tr>
<tr>
<td>Meadow Creek Maple Pork Sausages</td>
<td>$5/person</td>
</tr>
<tr>
<td>Fruit Loaves and Pastries</td>
<td>$7/person</td>
</tr>
<tr>
<td>Bottled Fruit Smoothies</td>
<td>$6/person</td>
</tr>
<tr>
<td>Selection of Cold Cereal with Milk</td>
<td>$5/person</td>
</tr>
</tbody>
</table>

- Freshly grilled and served with butter
- Naturally cured and cooked to perfection
- Farm-fresh eggs with Canadian cheddar cheese
- Local grilled sausages
- Freshly baked each morning

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PHILOSOPHY

LARGE GATHERINGS
601 – 4,000

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1 – 600

WINE & BEVERAGES

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BREAKFAST

BREAKFAST BUFFETS
FULL-SERVICE BREAKFAST MENUS
BREAKFAST ENHANCEMENTS

CONFERENCE COFFEE

Coffee: harvested from the land, this black liquid has powered Albertans and helped drive the economy for decades. We also carry a wide selection of tea, juices, and snacks for those looking to diversify.

COFFEE BREAKS
SNACKS AND PASTRIES
SPECIALTY PASTRIES
BEVERAGES

LUNCH ★

DINNER ★

FRESH BREWED ARABICA COFFEE

$4/PERSON*

FRESH BREWED FROG-FRIENDLY COFFEE

$5/PERSON*

*This price applies to orders that exceed 140 liters/35 gallon (600 cups) per break or function

HYDRATION STATION

$20/GALLON

Minimum 15 gallon/flavour: cucumber and mint; lemon; lime; cranberry and orange

ABOUT FROG-FRIENDLY COFFEE

Our story is one of personal triumph for all involved, from those in our source communities, to the greater preservation of wild spaces, to your enjoyment of great coffee.

It all began with a desire to generate a long-term economy for farmers in Oaxaca Occidental, Mexico. It is here, through the thick, virgin cloud forest canopy, that you’ll find our special bean crop. Through the relationship we share with the local Chatino people and the ecological care we take in harvesting our wild bean, our mission is to preserve this natural treasure for generations to come.

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BREAKFAST

BREAKFAST BUFFETS
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WINE & BEVERAGES

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COFFEE BREAKS

CANADIAN CHEESE

Swiss, Gouda, Brie, aged Cheddar, toasted baguette, raincoast crisps, rice crackers

$18/PERSON

IMPORTED CHEESE

Castello double cream Brie, Cahill Irish white Cheddar, Stilton with mango & ginger,
Manchego, toasted baguette, raincoast crisps, rice crackers

$22/PERSON

FRUIT PLATE

Seasonal cut fresh fruit with raspberry Greek yogurt dip

$16/PERSON

SHOWTIME

Gourmet popcorn; choice of caramel, Thai chili, Cheddar

$12/PERSON

THE CANDY SHOPPE

Licorice, Smarties, jellybeans, cola bottles, saltwater taffy, jujubes

$11/PERSON

BAKER’S CHOICE

Fresh baked breakfast pastries and fruit breads

$14/PERSON

FINGER FOOD

Dip trio with roasted red pepper, creamy spinach and artichoke, garlic hummus,
flatbread crisps, house-made chips

$15/PERSON

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All coffee breaks come with ice water, Arabica coffee, and a selection of Tazo teas.
BREAKFAST

BREAKFAST BUFFETS
FULL-SERVICE BREAKFAST MENUS
BREAKFAST ENHANCEMENTS
CONFERENCE COFFEE
COFFEE BREAKS

SNACKS AND PASTRIES

Fresh from the oven and featuring fruit picked at the peak of its season, your guests will love our in-house pastries.

SPECIALTY PASTRIES

BEVERAGES

LUNCH

DINNER

FRUIT MUFFINS: $4/EACH
FRENCH-STYLE DANISHES: $5/EACH
MINIATURE CHOCOLATE CROISSANTS: $5/EACH
HOUSE-BAKED COOKIES: $3/EACH
GOURMET CINNAMON BUNS: $5/EACH
INDIVIDUAL GREEK YOGURT: $4/EACH
CHEESE SCONES: $5/EACH
NUTELLA RICE KRISPIE SQUARES: $4/EACH
FRESH WHOLE FRUITS: $2.50/EACH
FRESH CUT FRUIT: $6.75/PERSON
TRIO OF DIPS WITH HOUSE-MADE CHIPS: $9/PERSON
CRISP CRUDITÉS WITH ASSORTED DIPS: $7.50/PERSON
INDIVIDUAL CHIPS: $3.25/EACH
FULL-SHEET CAKES (SERVES 80): $325/EACH
HARVEST GRANOLA BARS: $2/EACH
CLIF ENERGY BARS: $3.75/EACH
ASSORTED CHOCOLATE BARS: $3/EACH

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BREAKFAST
  BREAKFAST BUFFETS
  FULL-SERVICE BREAKFAST MENUS
  BREAKFAST ENHANCEMENTS

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SPECIALTY PASTRIES

VEGAN
CHOCOLATE COOKIES ........................................ $5/EACH
BERRY BROWNIES ........................................ $5/EACH
ENERGY BARS ................................................ $5/EACH

GLUTEN-FREE
COOKIES .......................................................... $4/EACH
CHOCOLATE CHIP COOKIES ................................ $4/EACH
FRUIT MUFFINS ............................................... $5/EACH
CARROT CAKE ................................................ $5/EACH
BROWNIES ...................................................... $5/EACH
NOURISH DARK CHOCOLATE BARS ................ $5/EACH
INDIVIDUAL MINT NANAIMO BARS .................. $5/EACH

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BEVERAGES

FRESH BREWED ARABICA COFFEE ................................................................. $5/EACH
FRESH BREWED FROG-FRIENDLY COFFEE ........................................ $6/EACH
HOT CHOCOLATE ....................................................................................... $5/EACH
SELECTION OF TAZO TEAS ................................................................. $5/EACH
SWEETENED ICE TEA ............................................................................... $4/EACH
UNSWEETENED ICE TEA .......................................................................... $4/EACH
LEMONADE ............................................................................................... $4/EACH
ASSORTED POWERADE ............................................................................ $5/EACH
DASANI BOTTLED WATER 591 ML ....................................................... $5/EACH
DASANI BOTTLED WATER 355 ML ........................................................ $4/EACH
ASSORTED MINUTE MAID FRUIT JUICES ......................................... $4/CAN
ASSORTED SOFT DRINKS ....................................................................... $4/CAN
BADOIT SPARKLING WATER 750 ML ................................................. $10/BOTTLE
BADOIT SPARKLING WATER 250 ML .................................................. $6/BOTTLE
CHOCOLATE MILK .................................................................................... $4/EACH
WHITE MILK ............................................................................................ $4/EACH

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LUNCH

- FULL-SERVICE SALAD ENTREES
- FULL-SERVICE HOT LUNCH
- FULL-SERVICE VEGAN/VEGETARIAN
- FAMILY-STYLE PLATTERS
- LUNCH BUFFET MENUS
- DELI SANDWICH MEALS*
- BOXED LUNCHES
- SANDWICHES & WRAPS

DINNER

*DIFFERENCE IN MENU

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**PHILOSOPHY**

**LARGE GATHERINGS**
601 – 4,000

**SMALL GATHERINGS**
1 – 600

**WINE & BEVERAGES**

**INFORMATION**

**BREAKFAST**

**LUNCH**

**FULL-SERVICE SALAD ENTREES**

*With globally-inspired dishes made from local ingredients, get the best of both worlds with our full-service salad entrees.*

**FULL-SERVICE HOT LUNCH**

**FULL-SERVICE VEGAN/VEGETARIAN**

**FAMILY-STYLE PLATTERS**

**LUNCH BUFFET MENUS**

**DELI SANDWICH MEALS***

**BOXED LUNCHES**

**SANDWICHES & WRAPS**

**DINNER**

**SALADS**

<table>
<thead>
<tr>
<th>SALADS</th>
<th>DESSERTS</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>MEDITERANEAN KALE CAESAR</strong></td>
<td>$35/PERSON</td>
</tr>
<tr>
<td>Grilled chicken breast, chopped romaine lettuce and baby kale, bacon, brioche croutons, shaved parmesan, Stampede caesar vinaigrette</td>
<td></td>
</tr>
<tr>
<td><strong>PACIFIC SALMON AND QUINOA</strong></td>
<td>$36/PERSON</td>
</tr>
<tr>
<td>Citrus poached west coast salmon fillet, saffron quinoa, roasted peppers and peas, microgreens, lemon herb vinaigrette</td>
<td></td>
</tr>
<tr>
<td><strong>RANCHER'S STEAK SALAD</strong></td>
<td>$37/PERSON</td>
</tr>
<tr>
<td>AAA Alberta striploin steak, grape tomatoes, pickled red onion and wild mushrooms, iceberg lettuce, horseradish cheddar, green peppercorn ranch dressing</td>
<td></td>
</tr>
<tr>
<td><strong>CHICKPEA, FENNEL, AND BEET PASTA SALAD</strong></td>
<td>$33/PERSON</td>
</tr>
<tr>
<td>Roasted chickpeas, seared fennel, yellow beet, goat cheese, fresh dill, tangerine balsamic dressing</td>
<td></td>
</tr>
</tbody>
</table>

*DIFFERENCE IN MENU
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Full-service salad entrees include warmed buns with butter, Arabica coffee, and Tazo teas.
BREAKFAST
LUNCH
FULL-SERVICE SALAD ENTREES
   With globally-inspired dishes made from local ingredients, get the best of both worlds with our full-service salad entrees.

FULL-SERVICE HOT LUNCH
FULL-SERVICE VEGAN/VEGETARIAN
FAMILY-STYLE PLATTERS
LUNCH BUFFET MENUS
DELI SANDWICH MEALS*
BOXED LUNCHES
SANDWICHES & WRAPS

DINNER

DESSERTS PLEASE SELECT ONE
CARROT CAKE
   Ginger cream cheese icing and berries
INDIVIDUAL PASSION FRUIT AND MANGO MOUSSE
   Cream cake mousse with pralines crumbles and berries
MILK CHOCOLATE FRANJELICO MOUSSE
   Hazelnut brittle
STICKY TOFFEE PUDDING
   Maple bourbon sauce
TRES LECHES FLAN
   Seasonal berries
VANILLA BEAN CRÈME BRÛLE
   Caramel sugar dust, chocolate bark
RUM RAISIN CROISSANT PUDDING
   Salted caramel sauce
RUSTIC APPLE PIE
   Warm caramel drizzle

*DIFFERENCE IN MENU
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Full-service salad entrees include warmed buns with butter, Arabica coffee, and Tazo teas.
FULL-SERVICE HOT LUNCHES

The term ‘power lunch’ has been used to describe midday meetings with influential decision makers. With so much business at stake, plenty forget about the most important part of the power lunch: the lunch itself. From our fields to your plate, discover Alberta’s best in our lunch menu.

FULL-SERVICE VEGETARIAN
FULL-SERVICE VEGAN

FAMILY-STYLE PLATTERS
LUNCH BUFFET MENUS
DELI SANDWICH MEALS*
BOXED LUNCHES
SANDWICHES & WRAPS

FULL-SERVICE SALAD ENTREES
FULL-SERVICE HOT LUNCH

SALADS  PLEASE SELECT ONE
GRAPE TOMATO AND MANGO
   Dijon vinaigrette
SOUTHWESTERN TORTILLA
   Spanish onion and lime vinaigrette
LEBANESE TABBOULEH AND CUCUMBER
   Couscous, parsley, chickpea, lemon vinaigrette
SLICED RED HAT TOMATO
   Basil, goat cheese and pesto vinaigrette
WATERMELON
   Feta, kalamata olive, white balsamic emulsion
BABY POTATO
   Green pea, peppers, chives, brassica mustard vinaigrette

*DIFERRENCE IN MENU
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Full-service hot lunches include warmed buns with butter, Arabica coffee, and Tazo teas.
The term ‘power lunch’ has been used to describe midday meetings with influential decision makers. With so much business at stake, plenty forget about the most important part of the power lunch: the lunch itself. From our fields to your plate, discover Alberta’s best in our lunch menu.

**FULL-SERVICE SALAD ENTREES**

**FULL-SERVICE HOT LUNCH**

Full-service hot lunches include warmed buns with butter, Arabica coffee, and Tazo teas.

**PROTEINS** Please select one

AAA ALBERTA STRIPLOIN STEAK
- Wild mushroom and red onion ragout
  - $46/PERSON

MARINATED CHICKEN BREAST
- Tomato, cilantro and poblano pepper ragout
  - $43/PERSON

PACIFIC SALMON FILLET
- Sundried tomato and red wine butter sauce
  - $43/PERSON

SLOW-BRAISED ALBERTA BEEF SHORT RIB
- Honey Ginger Sesame Glaze
  - $45/PERSON

BUTTER CHICKEN THIGH
- Indian-style, served with naan
  - $42/PERSON

BRANT LAKE WAGYU TOURTIÈRE
- Local beef with peas and pearl onions
  - $41/PERSON

ALBERTA PORK SHORT RIB
- Tuscan herb rub, apple chutney
  - $39/PERSON

DECONSTRUCTED CHICKEN POT PIE
- Slow-cooked chicken with seasonal vegetables
  - $41/PERSON

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FULL-SERVICE HOT LUNCH

FULL-SERVICE SALAD ENTREES
FULL-SERVICE HOT LUNCH

FULL-SERVICE VEGAN/VEGETARIAN
FAMILY-STYLE PLATTERS
LUNCH BUFFET MENUS
DELI SANDWICH MEALS*
BOXED LUNCHES
SANDWICHES & WRAPS

BREAKFAST
LUNCH
DINNER

VEGETABLES PLEASE SELECT ONE
FRESH VEGETABLES
  Seasonal
  TOMATO PROVENÇAL
  TRAIL-RIDE RATATOUILLE
  CARROT AND MUSHROOMS INFUSED WITH LEMONGRASS
  ASPARAGUS, BABY CARROT AND YELLOW BEETS .........................................................ADD $2/PERSON

*DIFFERENCE IN MENU
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Full-service hot lunches include warmed buns with butter, Arabica coffee, and Tazo teas.
FULL-SERVICE HOT LUNCHES

DESSERTS  PLEASE SELECT ONE

CARROT CAKE
  Ginger cream cheese icing and berries

INDIVIDUAL PASSION FRUIT AND MANGO MOUSSE
  Cheese cake mousse with praline crumble and berries

MILK CHOCOLATE FRANGELICO MOUSSE
  Hazelnut brittle

STICKY TOFFEE PUDDING
  Maple bourbon sauce

TRES LECHES FLAN
  Seasonal berries

VANILLA BEAN CRÈME BRULÉE
  Caramel sugar dust, chocolate bark

RUM RAISIN CROISSANT PUDDING
  Salted caramel sauce

RUSTIC APPLE PIE
  Warm caramel drizzle

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Full-service hot lunches include warmed buns with butter, Arabica coffee, and Tazo teas.
LUNCH

FULL-SERVICE SALAD ENTREES
FULL-SERVICE HOT LUNCH
FULL-SERVICE VEGAN/VEGETARIAN

These dishes are made with fresh, seasonal produce. They are suitable for vegetarians and vegans, as well as those looking for a lighter option.

FAMILY-STYLE PLATTERS
LUNCH BUFFET MENUS
DELI SANDWICH MEALS*
BOXED LUNCHES
SANDWICHES & WRAPS

DINNER

$40/person

HARVEST SALAD
Roast yellow beets, green beans, sweet potato, fresh herb vinaigrette

HERB-INFUSED BROWN RICE PASTA
Tuscan-style white bean, fresh local herbs, asparagus, wood mushrooms, roasted tomato sauce

CORNBREAD
House-made with Highwood crossing grains

DOUBLE CHOCOLATE VEGAN BROWNIE
Raspberry coulis

HOUSE-MADE CARROT CAKE
Ginger glaze and berries

FRESH BERRIES
Seasonal

ARABICA COFFEE AND TAZO TEAS

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LUNCH

FULL-SERVICE SALAD ENTREES
FULL-SERVICE HOT LUNCH
FULL-SERVICE VEGAN/VEGETARIAN
FAMILY-STYLE PLATTERS

For tables of 6, 8 or 10.

LUNCH BUFFET MENUS

DELI SANDWICH MEALS*

BOXED LUNCHES

SANDWICHES & WRAPS

DINNER

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WINE & BEVERAGES

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INFORMATION

FAMILY-STYLE PLATTERS

CANADIAN CHEESE PLATTER............................................................................................................ $10/PERSON

Swiss, Gouda, Brie, aged Cheddar, toasted baguette, raincoast crisps, rice crackers

IMPORTED CHEESE PLATTER........................................................................................................... $14/PERSON

Castello double cream Brie, Cahill Irish white Cheddar, Stilton with mango & ginger,
Manchego, toasted baguette, raincoast crisps, rice crackers

CHARCUTERIE BOARD...................................................................................................................... $15/PERSON

Grilled vegetables, Canadian cheese, Valbella meats, olives, toasted crostini and breads

SEAFOOD PLATE.............................................................................................................................. $28/PERSON

Smoked salmon-caper relish, lemon prawns, maple salmon pâté, saffron scallops,
Wakame salad, toast tips and potato chippers

GROWN RIGHT. HERE. PLATE............................................................................................................ $30/PERSON

Alberta bison with bannock and minted Saskatoon berry jam, Broek Acres pork rillettes with crisps,
Red Hat tomato and Gouda skewers, Country Lane chicken baskets

*DIFERENOE IN MENU

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**BREAKFAST**

**LUNCH**

**FULL-SERVICE SALAD ENTREES**

**FULL-SERVICE HOT LUNCH**

**FULL-SERVICE VEGAN/VEGETARIAN**

**FAMILY-STYLE PLATTERS**

**LUNCH BUFFET MENUS**

Get a world of choice straight from the farms of Alberta when you order our lunch buffets. These make an excellent option for large parties with diverse tastes to please.

**DELI SANDWICH MEALS**

**BOXED LUNCHES**

**SANDWICHES & WRAPS**

**DINNER**

*DIFFERENCE IN MENU

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<table>
<thead>
<tr>
<th>SALADS PLEASE SELECT ONE</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>BABY POTATO</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Green pea, peppers, chives, brassica mustard vinaigrette</td>
</tr>
<tr>
<td>GREEK SALAD</td>
<td></td>
</tr>
<tr>
<td></td>
<td>With quinoa and black beans</td>
</tr>
<tr>
<td>MARINATED VEGETABLE SALAD</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Seasonal vegetables tossed with herb vinaigrette</td>
</tr>
<tr>
<td>MINTED COUSCOUS</td>
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<td></td>
<td>Tea-steeped couscous with fresh mint and cucumbers</td>
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<td>TOMATO AND BASIL SALAD</td>
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<td></td>
<td>Tossed with red onion and caper vinaigrette</td>
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<tr>
<td>KALE SLAW</td>
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<td></td>
<td>Ginger sesame dressing</td>
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<td>ROTINI PASTA SALAD</td>
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<td></td>
<td>Peas and carrots</td>
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<tr>
<td>CREAMY COLESLAW</td>
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<td></td>
<td>Chilli-spiced vinaigrette</td>
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<tr>
<td>ROASTED VEGETABLE SALAD</td>
<td></td>
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<td></td>
<td>Balsamic Vinaigrette</td>
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<tr>
<td>GREEN BEAN SALAD</td>
<td></td>
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<td></td>
<td>Tri-coloured peppers with toasted almonds</td>
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<tr>
<td>BROCCOLI AND GRAPE</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Pumpkin seeds, sun-dried cranberries, yogurt honey dressing</td>
</tr>
<tr>
<td>KALE AND ROMAINE CAESAR</td>
<td></td>
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<tr>
<td></td>
<td>Croutons, smoked bacon, shaved asiago cheese</td>
</tr>
<tr>
<td>SEAFOOD PASTA SALAD</td>
<td></td>
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<tr>
<td></td>
<td>Baby shrimp, scallops, herb saffron vinaigrette</td>
</tr>
</tbody>
</table>

Lunch buffets are served with fresh garden greens and herb vinaigrette, cookies, fruit, warmed buns with butter, Arabica coffee, and Tazo teas.
BREAKFAST

LUNCH

FULL-SERVICE SALAD ENTREES
FULL-SERVICE HOT LUNCH
FULL-SERVICE VEGAN/VEGETARIAN
FAMILY-STYLE PLATTERS

LUNCH BUFFET MENUS

Get a world of choice straight from the farms of Alberta when you order our lunch buffets. These make an excellent option for large parties with diverse tastes to please.

DELIVERY SANDWICH MEALS*

BOXED LUNCHES

SANDWICHES & WRAPS

DINNER

*DIFFERENCE IN MENU
*effective January 1, 2018 the service charge for all F&B will be 18%.

WINE & BEVERAGES

PHILOSOPHY LARGE GATHERINGS
601 – 4,000

SMALL GATHERINGS
1 – 600

INFORMATION

LUNCH BUFFET MENUS

MAIN COURSES PLEASE SELECT ONE

SMOKED ALBERTA BEEF BRISKET
Stampede horseradish, hand-carved
$40/PERSON

AAA ALBERTA BEEF STROGANOFF
Finished with sour cream and dill
$36/PERSON

TRADITIONAL BUTTER CHICKEN
Naan bread
$34/PERSON

CHICKEN BOSCAIOLA
Wood mushroom cream sauce
$37/PERSON

ATLANTIC SALMON
Whisky maple glaze
$38/PERSON

ALBERTA PORK LOIN BULGOLGI
Hand-carved with sweet Asian sauce
$37/PERSON

CARVED TOP ROUND OF AAA ALBERTA BEEF
Natural jus, horseradish
$41/PERSON

CARVED WINTER’S TURKEY BREAST
Natural jus, cranberry chutney
$43/PERSON

CARVED AAA ALBERTA STRIPLOIN
Horseradish, natural jus
$45/PERSON

GRILLED TUSCAN-STYLE CHICKEN THIGHS
Finished with tomatoes and fresh herbs
$34/PERSON

ALBERTA PORK SHORT RIB
Tuscan herb rub, apple chutney
$37/PERSON

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**LUNCH BUFFET MENUS**

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---

**SIDES PLEASE SELECT ONE**

- HERBED RICE PILAF
- FRESH SEASONAL VEGETABLES
- ROASTED BABY POTATOES
- TUSCAN VEGETABLE PASTA PRIMAVERA
- VEGETARIAN NEPALESE VEGETABLE HOT POT
  - *Slow-cooked vegetables with curry masala*
- MEDITERRANEAN PENNE PASTA
  - *Artichoke, olives, butternut squash*
- GNOCCHI
  - *Sun-dried tomato, dill pesto sauce*
- FUSILLI PASTA
  - *Spolumbo’s hot Italian sausage*
- TORTELLINI PASTA
  - *Roasted corn, wild mushrooms*
- ROASTED VEGETABLE LASAGNA
  - *Goat cheese, mozzarella*

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**ADD $3/PERSON**

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**ADD $2/PERSON**

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**ADD $2/PERSON**

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**ADD $3/PERSON**

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**LUNCH BUFFET MENUS**

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**DESSERTS**  **PLEASE SELECT ONE**

- House-Made Fruit Tarts
- Cheesecake Bites
- Apple Crumble with Vanilla Cream
- Chocolate Brownie
- Cream-Filled Profiteroles
- Banana Bread Trifle
- Gourmet Rice Krispie Bars
- Individual Passion Fruit & Mango Mousse
- Chocolate Brownie Thins
- Individual Tiramisu
- Cran-Apple Oat Crumble with Vanilla Cream
- Lindt Chocolate Square
- Chocolate Grand Marnier Tart
- Saskatoon Berry Tart

*DIFFERENCE IN MENU*

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Lunch buffets are served with fresh garden greens and herb vinaigrette, cookies, fruit, warmed buns with butter, Arabica coffee, and Tazo teas.
BREAKFAST
LUNCH
FULL-SERVICE SALAD ENTREES
FULL-SERVICE HOT LUNCH
FULL-SERVICE VEGAN/VEGETARIAN
FAMILY-STYLE PLATTERS
LUNCH BUFFET MENUS
DELI SANDWICH MEALS*
BOXED LUNCHES
SANDWICHES & WRAPS

DINNER

DELI SANDWICH MEALS
DELI-SERVICE SANDWICH PLATTER ON RUSTIC BREADS AND WRAPS
Deli sandwiches are served with minestrone soup, fresh garden greens with a herb vinaigrette, marinated vegetable salad, gourmet cookies and squares, and a selection of Arabica coffee and Tazo teas.

1 SANDWICH EACH .......................................................................................................................... $33/PERSON
1.5 SANDWICH EACH ...................................................................................................................... $37/PERSON

ROAST BEEF
  Sharp cheddar, lettuce, horseradish aioli
BLACK FOREST HAM
  Monterey Jack, lettuce, Dijon aioli
TURKEY BREAST
  Swiss cheese, lettuce, pomegranate aioli
EGG SALAD
  Dijon mustard, parsley
ALBACORE TUNA SALAD
  Red onion, celery, dill mayonnaise
VEGETARIAN WRAP
  Carrot, pea shoots, spinach, cucumber, asiago pesto aioli

*DIFFERENCE IN MENU
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LUNCH

FULL-SERVICE SALAD ENTREES
FULL-SERVICE HOT LUNCH
FULL-SERVICE VEGAN/VEGETARIAN
FAMILY-STYLE PLATTERS
LUNCH BUFFET MENUS
DELI SANDWICH MEALS*
BOXED LUNCHES

BREADWICHES & WRAPS

TRADITIONAL LUNCH BOX

CHOOSE ONE SANDWICH

ROAST BEEF

- Sharp cheddar, lettuce, horseradish aioli

TURKEY BREAST

- Swiss cheese, lettuce, pomegranate aioli

ALBACORE TUNA SALAD

- Red onion, celery, dill mayonnaise

.......................................................... $25/PERSON

TRADITIONAL

WRAP

SALAD

VEGAN

GLUTEN-FREE

Traditional lunch boxes come with western potato salad, a fresh baked cookie, and canned pop, juice, or water.
BREAKFAST
LUNCH
FULL-SERVICE SALAD ENTREES
FULL-SERVICE HOT LUNCH
FULL-SERVICE VEGAN/VEGETARIAN
FAMILY-STYLE PLATTERS
LUNCH BUFFET MENUS
DELI SANDWICH MEALS*
BOXED LUNCHES
SANDWICHES & WRAPS

DINNER

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WRAP LUNCH BOX

TUNA
Red pepper, celery, garlic and dill mayonnaise

ALBERTA ROAST BEEF
Horseradish, cheddar

BLACK FOREST HAM
Provolone cheese

TURKEY
Sharp cheddar, cranberry aioli

$27/PERSON

Wrap lunch boxes come with creamy coleslaw, a fresh baked cookie, and canned pop, juice, or water.

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BREAKFAST
LUNCH
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LUNCH BUFFET MENUS
DELİ SANDWİCH MEALS*
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SANDWICHES & WRAPS

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BOXED LUNCHES

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**SALAD LUNCH BOX**  CHOOSE ONE SALAD  
SEARED PACIFIC SALMON ON BLACK BEAN QUINOA SALAD 
GRILLED CHICKEN PENNE PASTA SALAD

$30/PERSON

Salad lunch boxes come with potato chips, a fresh baked cookie, and canned pop, juice, or water.

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**PHILOSOPHY**

**LARGE GATHERINGS**
601 – 4,000

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**WINE & BEVERAGES**

**INFORMATION**

**BREAKFAST**

**LUNCH**
- FULL-SERVICE SALAD ENTREES
- FULL-SERVICE HOT LUNCH
- FULL-SERVICE VEGAN/VEGETARIAN
- FAMILY-STYLE PLATTERS
- LUNCH BUFFET MENUS
- DELI SANDWICH MEALS*

**BOXED LUNCHES**

**DINNER**

*DIFFERENCE IN MENU
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**VEGAN LUNCH BOX**

GRILLED ROASTED VEGETABLE SANDWICH WITH TOMATO AND BASIL SALAD

$30/PERSON

Vegan lunch boxes come with house-made potato chips, a vegan chocolate cookie, and canned pop, juice, or water.
PHILOSOPHY

LARGE GATHERINGS
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BREAKFAST

LUNCH

FULL-SERVICE SALAD ENTREES
FULL-SERVICE HOT LUNCH
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FAMILY-STYLE PLATTERS
LUNCH BUFFET MENUS
DELI SANDWICH MEALS*

BOXED LUNCHES

SANDWICHES & WRAPS

DINNER

*DIFFERENCE IN MENU

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GLUTEN-FREE LUNCH BOX $31/PERSON

TURKEY BREAST SANDWICH
Swiss cheese, lettuce, pomegranate aioli

ALBACORE TUNA SALAD SANDWICH
Red onion, celery, dill mayonnaise

ROAST BEEF SANDWICH
Sharp cheddar, lettuce, horseradish aioli

Gluten-free lunch boxes come with a western potato salad, a gluten-free cookie, and canned pop, juice, or water.
BREAKFAST

LUNCH
  
  FULL-SERVICE SALAD ENTREES
  FULL-SERVICE HOT LUNCH
  FULL-SERVICE VEGAN/VEGETARIAN
  FAMILY-STYLE PLATTERS
  LUNCH BUFFET MENUS
  DELI SANDWICH MEALS*
  BOXED LUNCHES

  SANDWICHES & WRAPS

DINNER

PHILOSOPHY

LARGE GATHERINGS
  601 – 4,000

SMALL GATHERINGS
  1 – 600

WINE & BEVERAGES

INFORMATION

SANDWICHES AND WRAPS

DELIVERY-STYLE PLATTER ON RUSTIC BREADS AND WRAPS

  1 SANDWICH EACH
  $13/PERSON

  1.5 SANDWICH EACH
  $18/PERSON

ROAST BEEF
  Sharp cheddar, lettuce, horseradish aioli

BLACK FOREST HAM
  Monterey Jack cheese, lettuce, dijon aioli

TURKEY BREAST
  Swiss cheese, lettuce, pomegranate aioli

EGG SALAD
  Dijon mustard, parsley

ALBACORE TUNA SALAD
  Red onion, celery, dill mayonnaise

VEGETARIAN WRAP
  Carrot, pea shoots, spinach, cucumber, asiago pesto aioli

*DIFFERENCE IN MENU

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PHILOSOPHY

LARGE GATHERINGS
601 – 4,000

SMALL GATHERINGS
1 – 600

WINE & BEVERAGES

INFORMATION

BREAKFAST

LUNCH

DINNER

BUFFET DINNERS
GROWN RIGHT. HERE. MENU
BBQ PACKAGE
FULL-SERVICE DINNER MENUS
FULL-SERVICE VEGAN/VEGETARIAN
FAMILY-STYLE PLATTERS
RECEPTION MENUS*
RECEPTION À LA CARTE
DINNER ADD-ONS
CHEF’S CARVERY STATIONS
CHEF’S ACTION STATIONS
DESSERT STATIONS
LATE-NIGHT SNACK BUFFET

*DIFFERENCE IN MENU

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BUFFET DINNERS

For generations, long days in Alberta have ended around plentiful tables. It’s where family, friends, and helping hands gather together to savour in the day’s labour. With this in mind, we have prepared a menu true to Alberta’s culinary abundance.

### GROWN RIGHT. HERE. MENU

**BBQ PACKAGE**

**FULL-SERVICE DINNER MENUS**

**FULL-SERVICE VEGAN/VEGETARIAN**

**FAMILY-STYLE PLATTERS**

**RECEPTION MENUS**

**RECEPTION À LA CARTE**

**DINNER ADD-ONS**

**CHEF’S CARVERY STATIONS**

**CHEF’S ACTION STATIONS**

**DESSERT STATIONS**

**LATE-NIGHT SNACK BUFFET**

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### SALADS PLEASE SELECT TWO

**BABY POTATO**
- Green pea, peppers, chives, brassica mustard vinaigrette

**GREEK SALAD**
- Tri-colored peppers, feta cheese, fresh herbs

**MARINATED VEGETABLE SALAD**
- Seasonal vegetables tossed with herb vinaigrette

**MINTED COUSCOUS**
- Tea-steeped couscous, fresh mint, cucumbers

**TOMATO AND BASIL SALAD**
- Tossed with red onion and caper vinaigrette

**KALE SLAW**
- Ginger sesame dressing

**ROTINI PASTA SALAD**
- Peas and carrots

**CREAMY COLESLAW**
- Chilli-spiced vinaigrette

**ROASTED VEGETABLE SALAD**
- Balsamic vinaigrette

**GREEN BEAN SALAD**
- Tri-coloured peppers with toasted almonds

**BROCCOLI AND GRAPE**
- Pumpkin seeds, sundried cranberries, yogurt honey dressing

**KALE AND ROMAINE CAESAR**
- Croutons, smoked bacon, shaved Asiago cheese

**SEAFOOD PASTA SALAD**
- Baby shrimp, scallops, herb saffron vinaigrette

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*SALADS* *FIRST ENTREES* *SECOND ENTREES* *SIDES* *DESSERTS*

---

### ADDITIONS

**BABY POTATO**
- $2/PERSON

**GREEK SALAD**
- $3/PERSON

**MINTED COUSCOUS**
- $2/PERSON

**TOMATO AND BASIL SALAD**
- $2/PERSON

**KALE SLAW**
- $2/PERSON

**ROTINI PASTA SALAD**
- $3/PERSON

**GREEN BEAN SALAD**
- $3/PERSON

**BROCCOLI AND GRAPE**
- $2/PERSON

**KALE AND ROMAINE CAESAR**
- $2/PERSON

**SEAFOOD PASTA SALAD**
- $3/PERSON

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**BUFFET DINNERS**

<table>
<thead>
<tr>
<th>GROWN RIGHT. HERE. MENU</th>
<th>BBQ PACKAGE</th>
<th>FULL-SERVICE DINNER MENUS</th>
<th>FULL-SERVICE VEGAN/VEGETARIAN</th>
<th>FAMILY-STYLE PLATTERS</th>
<th>RECEPTION MENUS*</th>
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<th>DINNER ADD-ONS</th>
<th>CHEF’S CARVERY STATIONS</th>
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<th>DESSERT STATIONS</th>
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</thead>
</table>

**BUFFET DINNERS**

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**GROWN RIGHT. HERE. MENU**

- **BBQ PACKAGE**

**FULL-SERVICE DINNER MENUS**

- **FULL-SERVICE VEGAN/VEGETARIAN**

**FAMILY-STYLE PLATTERS**

**RECEPTION MENUS**

- **RECEPTION À LA CARTE**

**DINNER ADD-ONS**

**CHEF’S CARVERY STATIONS**

**CHEF’S ACTION STATIONS**

**DESSERT STATIONS**

**LATE-NIGHT SNACK BUFFET**

**FIRST ENTRÉES PLEASE SELECT ONE**

**CARVED WINTER’S TURKEY BREAST**
- Natural jus, cranberry chutney
  - $80/PERSON

**CARVED AAA ALBERTA PRIME RIB**
- Yorkshire pudding peppercorn jus, horseradish
  - $82/PERSON

**CARVED AAA ALBERTA BEEF STRIP LOIN**
- Port jus, horseradish
  - $78/PERSON

**CARVED AAA ALBERTA TOP ROUND OF BEEF**
- Natural jus, horseradish
  - $68/PERSON

**CARVED ALBERTA PORK LOIN**
- Natural jus, fruit chutney
  - $66/PERSON

**CARVED TRADITIONAL PORCHETTA**
- Chimichurri sauce
  - $79/PERSON

**SUNTERRA PORK SHORT RIB**
- Five-pepper mustard rub, natural jus
  - $67/PERSON

**MAPLE GLAZED BEAR AND THE FLOWER LEG OF HAM**
- Brassica mustard sauce
  - $69/PERSON

**SALADS**

**FIRST ENTRÉES**

**SECOND ENTRÉES**

**SIDES**

**DESSERTS**

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**BUFFET DINNERS**

---

**BREAKFAST**

**LUNCH**

**DINNER**

---

**GROWN RIGHT. HERE. MENU**

**BBQ PACKAGE**

**FULL-SERVICE DINNER MENUS**

**FULL-SERVICE VEGAN/VEGETARIAN**

**FAMILY-STYLE PLATTERS**

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**DINNER ADD-ONS**

**CHEF’S CARVERY STATIONS**

**CHEF’S ACTION STATIONS**

**DESSERT STATIONS**

**LATE-NIGHT SNACK BUFFET**

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**INFORMATION**

**INFORMATION**

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### SECOND ENTRÉES

**PLEASE SELECT ONE**

- **GRILLED TUSCAN-STYLE CHICKEN THIGHS**
  - Finished with tomatoes and fresh herbs
- **AAA ALBERTA BEEF STROGANOFF**
  - Finished with sour cream and dill
- **BAKED MAPLE HAM**
  - Whiskey mustard cream
- **TRADITIONAL BUTTER CHICKEN**
  - Naan bread
- **BEER-BRAISED CHICKEN THIGHS**
  - Honey mustard
- **CHICKEN BOSCAIOLA**
  - Wood mushroom cream sauce
- **VEGETARIAN NEPALESE VEGETABLE HOT POT**
  - Slow-cooked vegetables with curry masala
- **MEDITERRANEAN PENNE**
  - Artichoke, olives, butternut squash
- **GNOCCHI**
  - Sundried tomato, dill pesto sauce
- **FUSILLI**
  - Spolumbo’s hot Italian sausage
- **TORTELLINI**
  - Roasted corn, wild mushrooms
- **ATLANTIC SALMON**
  - Whisky maple glaze
- **ROASTED VEGETABLE LASAGNA**
  - Goat cheese, mozzarella

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*DIFFERENCE IN MENU*

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BUFFET DINNERS

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SIDES  PLEASE SELECT TWO
RED SKIN MASHED POTATOES
FRESH SEASONAL VEGETABLES
OLIVE OIL ROASTED BABY POTATOES
STAMPEDE BAKED BEANS
WILD RICE MEDLEY
FINGERLING POTATOES WITH CARAMELIZED ONIONS  ADD $2/PERSON
SCALLOPED POTATOES  ADD $2/PERSON
DAUPHINOISE POTATO  ADD $4/PERSON
Smoked cheddar cheese
ASPARAGUS, BABY CARROT AND YELLOW BEETS  ADD $2/PERSON

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DINNER ADD-ONS
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LATE-NIGHT SNACK BUFFET

DESSERTS PLEASE SELECT TWO
HOUSE-MADE FRUIT TARTS
CHEESECAKE BITES
APPLE CRUMBLE WITH VANILLA CREAM
CHOCOLATE BROWNIE
CREAM-FILLED PROFITEROLES
BANANA BREAD TRIFLE
GOURMET RICE KRISPIE BARS
INDIVIDUAL PASSION FRUIT & MANGO MOUSSE
CHOCOLATE BROWNIE THINS
INDIVIDUAL TIRAMISU
CRAN-APPLE OAT CRUMBLE WITH VANILLA CREAM
LINDT CHOCOLATE SQUARE
CHOCOLATE GRAND MARNIER TART

*DIFFERENCE IN MENU
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BUFFET DINNERS
GROWN RIGHT. HERE. MENU
BBQ PACKAGE

Seasonal

FULL-SERVICE DINNER MENUS
FULL-SERVICE VEGAN/VEGETARIAN
FAMILY-STYLE PLATTERS
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BREAKFAST ▸
LUNCH ▸
DINNER ▸

GROWN RIGHT. HERE. MENU BBQ PACKAGE

BARBECUED BRANT LAKE WAGYU BEEF
Hand-carved beef strip loin
COUNTRY LANE CHICKEN
Slow-braised with local beer
SUN TERRA PORK RIB
Brushed with local rye whiskey
SELECTION OF LOCAL ALBERTA CHEESES
With crisps
LITTLE POTATO COMPANY BAKED POTATOES
Roasted to perfection
GREAT NORTHERN BEAN CASSEROLE
AAA Alberta beef lardon
SEASONAL TABER CORN ON THE COB
Local sweet butter
RED HAT TOMATO AND BASIL SALAD
Soffrito olive oil, sea salt
ALBERTA CUCUMBER AND FRESH MINT SALAD
Tossed with Highwood Crossing oil
HOUSE-MADE CORNBREAD
Fairwind Farms goat cheese
LOCAL SASKATOON BERRY PIE
MacKay’s vanilla bean ice cream

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BREAKFAST ▶

LUNCH ▶

DINNER ▶

BUFFET DINNERS

GROWN RIGHT. HERE. MENU

BBQ PACKAGE

FULL-SERVICE DINNER MENUS

FULL-SERVICE VEGAN/VEGETARIAN

FAMILY-STYLE PLATTERS

RECEPTION MENUS*

RECEPTION À LA CARTE

DINNER ADD-ONS

CHEF’S CARVERY STATIONS

CHEF’S ACTION STATIONS

DESSERT STATIONS

LATE-NIGHT SNACK BUFFET

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**SALADS**

**PLEASE SELECT ONE**

**BLISTERED GRAPE TOMATO & MANGO**
Dijon vinaigrette

**SOUTHWESTERN TORTILLA**
Spanish onion and lime vinaigrette

**LEBANESE TABBOULEH CUCUMBER**
Couscous, parsley, chickpea and lemon vinaigrette

**SLICED RED HAT TOMATO**
Basil, goat cheese

**WATERMELON**
Feta, kalamata olives, white balsamic emulsion

**BABY POTATO**
Green pea, chives, brassica mustard vinaigrette

**ICEBERG LETTUCE**
Pickled carrot, beet curls, goat cheese

**ROASTED VEGETABLE SALAD**
Balsamic cream, honeyed beets

ADD $3/PERSON

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Full-service dinners are a minimum of three courses and include salad, a plated entrée, dessert, warmed buns with butter, Arabica coffee, and Tazo teas.

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*DIFERENCE IN MENU

*effective January 1, 2018 the service charge for all F&B will be 18%.
DINNER ≥

BUFFET DINNERS
GROWN RIGHT. HERE. MENU
BBQ PACKAGE

FULL-SERVICE DINNER MENUS
FULL-SERVICE VEGAN/VEGETARIAN
FAMILY-STYLE PLATTERS
RECEPTION MENUS*
RECEPTION À LA CARTE
DINNER ADD-ONS
CHEF’S CARVERY STATIONS
CHEF’S ACTION STATIONS
DESSERT STATIONS
LATE-NIGHT SNACK BUFFET

PLATED DINNER ENTÉRÉS PLEASE SELECT ONE

GRILLED AAA ALBERTA BEEF TENDERLOIN.......................................................................................................................$89/PERSON
Woodland mushroom fricassee

WEST COAST GRILLED AAA ALBERTA STRIP LOIN STEAK .................................................................................................................$80/PERSON
Green peppercorn jus

MAPLE-BRAISED PORK SHORT RIB ..............................................................................................................................................$72/PERSON
Peppered jus

SLOW-BRAISED ALBERTA BEEF SHORT RIB ...........................................................................................................................................$79/PERSON
Port demi-glaze

CORNISH GAME HEN CONFIT.........................................................................................................................................................$71/PERSON
Orange brandy glaze

SLOW-BRAISED LAMB LEG ....................................................................................................................................................................$82/PERSON
Saskatoon berry and fennel jus

SUPREME CHICKEN BREAST .................................................................................................................................................................$73/PERSON
Apple port jus

POACHED PACIFIC SALMON...............................................................................................................................................................$76/PERSON
Walnut mustard glaze

ORANGE GLAZED WINTER’S TURKEY BREAST....................................................................................................................................$79/PERSON
Natural jus, house-made cranberry sauce

Full-service dinners are a minimum of three courses and include salad, a plated entrée, dessert, warmed buns with butter, Arabica coffee, and Tazo teas.

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BREAKFAST ▸

LUNCH ▸

DINNER ▸

BUFFET DINNERS
GROWN RIGHT. HERE. MENU
BBQ PACKAGE

FULL-SERVICE DINNER MENUS
FULL-SERVICE VEGAN/VEGETARIAN
FAMILY-STYLE PLATTERS
RECEPTION MENUS*
RECEPTION À LA CARTE
DINNER ADD-ONS
CHEF’S CARVERY STATIONS
CHEF’S ACTION STATIONS
DESSERT STATIONS
LATE-NIGHT SNACK BUFFET

STARCHES

PLEASE SELECT ONE
HERBED RICE PILAF
ROASTED BABY POTATOES
YELLOW BEET MASHED POTATO
SCALLOPED POTATO
LEMONGRASS RICE PILAF
TRUFFLE-WHIPPED POTATOES
DAUPHINOISE POTATO WITH SMOKED CHEDDAR CHEESE
FINGERLING POTATOES WITH CARAMELIZED ONIONS

ADD $4/PERSON
ADD $2/PERSON

STARCHES

FULL-SERVICE DINNERS ARE A MINIMUM OF THREE COURSES AND INCLUDE SALAD, A PLATED ENTRÉE, DESSERT, WARMED BUNS AND BUTTER, ARABICA COFFEE, AND TAZO TEAS.
BREAKFAST ▶

LUNCH ▶

DINNER ▶

BUFFET DINNERS
GROWN RIGHT. HERE. MENU
BBQ PACKAGE

FULL-SERVICE DINNER MENUS

FULL-SERVICE VEGAN/VEGETARIAN
FAMILY-STYLE PLATTERS
RECEPTION MENUS*
RECEPTION À LA CARTE
DINNER ADD-ONS
CHEF’S CARVERY STATIONS
CHEF’S ACTION STATIONS
DESSERT STATIONS
LATE-NIGHT SNACK BUFFET

VEGETABLES PLEASE SELECT ONE
FRESH SEASONAL VEGETABLES
TOMATO PROVENÇAL
TRAIL-RIDE RATATOUILLE
CARROT AND MUSHROOMS INFUSED WITH LEMONGRASS
ASPARAGUS, BABY CARROT AND YELLOW BEET VEGETABLES ......................................................ADD $2/PERSON

*DIFFERENCE IN MENU
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Full-service dinners are a minimum of three courses and include salad, a plated entrée, dessert, warmed buns and butter, Arabica coffee, and Tazo teas.
**DESSERTS** Please select one

**CARROT CAKE**
- Ginger Cream Cheese Icing and Berries

**INDIVIDUAL PASSION FRUIT AND MANGO MOUSSE**
- Cheese cake mousse with praline crumble and berries

**STICKY TOFFEE PUDDING**
- Maple bourbon sauce

**TRES LECHES FLAN**
- Seasonal berries

**VANILLA BEAN CRÈME BRûLE**
- Caramel sugar dust, chocolate bark

**RUM RAISIN CROISSANT PUDDING**
- Salted caramel sauce

**RUSTIC APPLE PIE**
- Warm caramel drizzle

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**DIFFERENCE IN MENU**

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Full-service dinners are a minimum of three courses and include salad, a plated entrée, dessert, warmed buns and butter, Arabica coffee, and Tazo teas.
PHILOSOPHY

LARGE GATHERINGS
601 – 4,000

SMALL GATHERINGS
1 – 600

WINE & BEVERAGES

INFORMATION

BREAKFAST

LUNCH

DINNER

BUFFET DINNERS

GROWN RIGHT. HERE. MENU

BBQ PACKAGE

FULL-SERVICE DINNER MENUS

FULL-SERVICE VEGAN/VEGETARIAN

These dishes are made with fresh, seasonal produce. They are suitable for vegetarians and vegans, as well as those looking for a lighter option.

FULL-SERVICE VEGAN/VEGETARIAN STATEMENTS

These dishes are made with fresh, seasonal produce. They are suitable for vegetarians and vegans, as well as those looking for a lighter option.

FAMILY-STYLE PLATTERS

RECEPTION MENUS*

RECEPTION À LA CARTE

DINNER ADD-ONS

CHEF’S CARVERY STATIONS

CHEF’S ACTION STATIONS

DESSERT STATIONS

LATE-NIGHT SNACK BUFFET

$65/person

HARVEST SALAD
Roast yellow beets, green beans, sweet potato, fresh herb vinaigrette

HERB-INFUSED BROWN RICE PASTA
Tuscan-style white bean, fresh local herbs, asparagus, wood mushrooms, roasted tomato sauce

CORNBREAD
House-made with Highwood Crossing grains

DOUBLE CHOCOLATE VEGAN BROWNIE
Raspberry coulis

HOUSE-MADE CARROT CAKE
Ginger glaze

FRESH BERRIES
Seasonal

ARABICA COFFEE AND TAZO TEAS

*DIFFERENCE IN MENU

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BREAKFAST

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BUFFET DINNERS

GROWN RIGHT. HERE. MENU

BBQ PACKAGE

FULL-SERVICE DINNER MENUS

FULL-SERVICE VEGAN/VEGETARIAN

FAMILY-STYLE PLATTERS

For tables of 6, 8 or 10.

RECEPTION MENUS*

RECEPTION À LA CARTE

DINNER ADD-ONS

CHEF’S CARVERY STATIONS

CHEF’S ACTION STATIONS

DESSERT STATIONS

LATE-NIGHT SNACK BUFFET

*DIFFERENCE IN MENU

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WINE & BEVERAGES

PHILOSOPHY

LARGE GATHERINGS

601 – 4,000

SMALL GATHERINGS

1 – 600

INFORMATION

PHILOSOPHY

LARGE GATHERINGS

601 – 4,000

SMALL GATHERINGS

1 – 600

WINE & BEVERAGES

INFORMATION

FAMILY-STYLE PLATTERS

CANADIAN CHEESE PLATTER..........................................................$10/PERSON

Swiss, Gouda, Brie, aged Cheddar, toasted baguette, raincoast crisps, rice crackers

IMPORTED CHEESE PLATTER....................................................$14/PERSON

Castello double cream Brie, Cahill Irish white Cheddar, Stilton with mango & ginger,

Manchego, toasted baguette, raincoast crisps, rice crackers

CHARCUTERIE BOARD.................................................................$15/PERSON

Grilled vegetables, Canadian cheese, Valbella meats, olives, toasted crostini and breads

SEAFOOD PLATE...........................................................................$28/PERSON

Smoked salmon-caper relish, lemon prawns, maple salmon pâté, saffron, scallops,

Wakame salad, toast tips and potato chippers

GROWN RIGHT. HERE. PLATE.......................................................$30/PERSON

Alberta bison with bannock and minted Saskatoon berry jam, Broek Acres pork rillette with crisps,

Red Hat tomato and Gouda skewers, Country Lane chicken baskets

*DIFFERENCE IN MENU

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## Breakfast

- **Menu 1**
  - 16 pieces per person: $96/person
  - 14 pieces per person: $84/person
  - 10 pieces per person: $60/person
  - 8 pieces per person: $48/person

- **Menu 2**

## Lunch

- **Menu 1**
  - Carved AAA Alberta Striploin
    - Horseradish, garlic jam, pretzel bun
  - Roasted Potato Poutine Bar
    - Cheese curds, caramelized onions, mushrooms, bacon, gravy
  - Mini Beef Wellingtons
    - Stampede horseradish cream
  - Roasted Vegetable and Green Olive Flatbread
    - Cut into wedges
  - Nigiri and Maki Sushi Boats
    - Ginger, soy sauce, wasabi
  - Seasonal Market Fresh Vegetables
    - Herb dip
  - Imported Cheese
    - Castello double cream Brie, Cahill Irish white Cheddar, white Stilton, mango and ginger purée, Manchego, toasted baguette, raincoast crisps, rice crackers
  - Chocolate Truffles and Bark
    - Miniature butter, berry tarts
  - Arabica Coffee and Tazo Teas

## Dinner

### Buffet Dinners
- Grown Right. Here. Menu
- BBQ Package

### Full-Service Dinner Menus
- Full-Service Vegan/Vegetarian

### Family-Style Platters

### Reception Menus*

### Reception a la Carte

### Dinner Add-Ons

### Chef’s Carvery Stations

### Chef’s Action Stations

### Dessert Stations

### Late-Night Snack Buffet

*effective January 1, 2018 the service charge for all F&B will be 18%.

*Difference in menu
PHILOSOPHY

LARGE GATHERINGS
601 – 4,000
SMALL GATHERINGS
1 – 600
WINE & BEVERAGES

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BUFFET DINNERS
GROWN RIGHT. HERE. MENU
BBQ PACKAGE

FULL-SERVICE DINNERS
FULL-SERVICE VEGAN/VEGETARIAN

FAMILY-STYLE PLATTERS
RECEPTION MENUS*
RECEPTION À LA CARTE

DINNER ADD-ONS
CHEF’S CARVERY STATIONS
CHEF’S ACTION STATIONS
DESSERT STATIONS
LATE-NIGHT SNACK BUFFET

MENU 2

16 PIECES PER PERSON.................................................................................................................. $80/PERSON
14 PIECES PER PERSON.................................................................................................................. $70/PERSON
10 PIECES PER PERSON.................................................................................................................. $50/PERSON
8 PIECES PER PERSON.................................................................................................................. $40/PERSON

SLOW-ROASTED AAA INSIDE ROUND OF BEEF
Stampede horseradish, barbeque sauce, soft dinner bun

PEROGY BAR
Onions, sauerkraut, sour cream, bacon, mushrooms, chives, cheddar

THAI SPRING ROLLS
Chili dipping sauce

WILD MUSHROOM BRUSCHETTA
Garlic crostini

GRILLED CHICKEN
Papaya, toasted baguette

CANADIAN CHEESE
Swiss, Gouda, Brie, aged Cheddar, toasted baguettes, raincoast crisps, rice crackers

SEASONAL MARKET FRESH VEGETABLES
Herb dip

GOURMET COOKIES, SQUARES, AND CREAM PUFFS

ARABICA COFFEE AND SELECTION OF TAZO TEAS

*DIFFERENCE IN MENU
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DINNER

BUFFET DINNERS
GROWN RIGHT. HERE. MENU
BBQ PACKAGE

FULL-SERVICE DINNER MENUS
FULL-SERVICE VEGAN/VEGETARIAN

FAMILY-STYLE PLATTERS

RECEPTION MENUS*

RECEPTION À LA CARTE

DINNER ADD-ONS
CHEF’S CARVERY STATIONS
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*S OpenGL SERV CEIVE
*D DIFFERENCE IN MENU

*effective January 1, 2018 the service charge for all F&B will be 18%.
BREAKFAST ▸

LUNCH ▸

DINNER ▸

BUFFET DINNERS
GROWN RIGHT. HERE. MENU
BBQ PACKAGE

FULL-SERVICE DINNER MENUS
FULL-SERVICE VEGAN/VEGETARIAN
FAMILY-STYLE PLATTERS
RECEPTION MENUS*

RECEPTION À LA CARTE

DINNER ADD-ONS
CHEF’S CARVERY STATIONS
CHEF’S ACTION STATIONS
DESSERT STATIONS
LATE-NIGHT SNACK BUFFET

**DIFFERENCE IN MENU**
*effective January 1, 2018 the service charge for all F&B will be 18%.

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<table>
<thead>
<tr>
<th>HOT SELECTIONS</th>
<th>PRICE PER DOZEN</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>BISON MEATBALL</strong></td>
<td>$40</td>
</tr>
<tr>
<td>Chili-spiced Pomodoro sauce</td>
<td></td>
</tr>
<tr>
<td><strong>BEEF STROGANOFF</strong></td>
<td>$42</td>
</tr>
<tr>
<td>Red beet crème fraiche, tart shell</td>
<td></td>
</tr>
<tr>
<td><strong>HOISIN CHICKEN STEAMED BUN TACOS</strong></td>
<td>$43</td>
</tr>
<tr>
<td>Pickled vegetables, sesame cashew crumble</td>
<td></td>
</tr>
<tr>
<td><strong>FAIRWIND FARMS GOAT CHEESE &amp; ROASTED VEGETABLE TART</strong></td>
<td>$40</td>
</tr>
<tr>
<td><strong>MINIATURE CHICKEN WELLINGTONS</strong></td>
<td>$44</td>
</tr>
<tr>
<td>Tarragon aioli</td>
<td></td>
</tr>
<tr>
<td><strong>VIETNAMESE VEGETARIAN SPRING ROLL</strong></td>
<td>$36</td>
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<tr>
<td>Sweet chili sauce</td>
<td></td>
</tr>
<tr>
<td><strong>MEADOW CREEK SPICY SAUSAGE BITES</strong></td>
<td>$43</td>
</tr>
<tr>
<td><strong>APPLE AND BRIE PANINI SANDWICHES</strong></td>
<td>$45</td>
</tr>
<tr>
<td><strong>BEEF WELLINGTONS</strong></td>
<td>$45</td>
</tr>
<tr>
<td>Horseradish cream</td>
<td></td>
</tr>
<tr>
<td><strong>SEA SALT &amp; MADAGASCAR PEPPER RIBLETS</strong></td>
<td>$39</td>
</tr>
<tr>
<td><strong>BBQ PORK FUSION RIBLES</strong></td>
<td>$45</td>
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<tr>
<td>Lime chipotle aioli</td>
<td></td>
</tr>
<tr>
<td><strong>BRANT LAKE WAGYU SLIDERS</strong></td>
<td>$49</td>
</tr>
<tr>
<td>Roasted garlic &amp; herb aioli, cocktail roll</td>
<td></td>
</tr>
</tbody>
</table>
BREAKFAST

LUNCH

DINNER

BUFFET DINNERS
GROWN RIGHT. HERE. MENU
BBQ PACKAGE

FULL-SERVICE DINNER MENUS
FULL-SERVICE VEGAN/VEGETARIAN
FAMILY-STYLE PLATTERS

RECEPTION MENUS*
RECEPTION À LA CARTE

DINNER ADD-ONS
CHEF’S CARVERY STATIONS
CHEF’S ACTION STATIONS
DESSERT STATIONS
LATE-NIGHT SNACK BUFFET

PHILOSOPHY

LARGE GATHERINGS
601 – 4,000
SMALL GATHERINGS
1 – 600

WINE & BEVERAGES

PHILOSOPHY
LARGE GATHERINGS
601 – 4,000
SMALL GATHERINGS
1 – 600

WINE & BEVERAGES

INFORMATION

INFORMATION

DINNER

BUFFET DINNERS
GROWN RIGHT. HERE. MENU
BBQ PACKAGE

FULL-SERVICE DINNER MENUS
FULL-SERVICE VEGAN/VEGETARIAN
FAMILY-STYLE PLATTERS

RECEPTION MENUS*
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DINNER ADD-ONS
CHEF’S CARVERY STATIONS
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LATE-NIGHT SNACK BUFFET

MARKET FRESH VEGETABLES ................................................................. $10/PERSON
Herb dip

DIP TRIO ........................................................................................................ $10/PERSON
Roasted red pepper, creamy spinach and artichoke, garlic hummus, flatbread crisps, house-made chips

CANADIAN CHEESE .............................................................................. $16/PERSON
Aged Cheddar, Swiss, Gouda, Brie, toasted baguettes, raincoast crisps, rice crackers

IMPORTED CHEESE ............................................................................... $19/PERSON
Castello double cream Brie, Cahill Irish white Cheddar, Stilton with mango & ginger puree, Manchego, toasted baguette, raincoast crisps, rice crackers

CHARCUTERIE BOARD ........................................................................ $25/PERSON
Grilled vegetables, Canadian cheese, Valbella meats, olives, toasted crostini and bread

*DIFFERENCE IN MENU
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BREAKFAST ▼

LUNCH ▼

DINNER ▼

BUFFET DINNERS
GROWN RIGHT. HERE. MENU
BBQ PACKAGE

FULL-SERVICE DINNER MENUS
FULL-SERVICE VEGAN/VEGETARIAN
FAMILY-STYLE PLATTERS
RECEPTION MENUS*
RECEPTION À LA CARTE
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WINE & BEVERAGES
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LARGE GATHERINGS
601 – 4,000
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1 – 600

INFORMATION

CHEF’S CARVERY STATIONS

CARVED AAA ALBERTA STRIP LOIN ......................................................... $16/PERSON
Horseradish, garlic jam, pretzel bun

AAA BEEF RIBEYE ................................................................................. $17/PERSON
Brassica mustard, horseradish, sweet Hawaiian bun

GLAZED WINTER’S TURKEY BREAST .............................................. $14/PERSON
Port berry relish, herb cornbread

TRADITIONAL PORCHETTA .......................................................... $15/PERSON
Garlic pesto aioli, truffle mustard, sweet Hawaiian bun

SLOW-ROASTED AAA INSIDE ROUND OF BEEF ......................... $11/PERSON
Stamped horseradish, barbeque sauce, soft dinner bun

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CHEF’S ACTION STATIONS

*DIFERENCE IN MENU
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BREAKFAST
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BUFFET DINNERS
GROWN RIGHT. HERE. MENU
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DINNER ADD-ONS
CHEF’S CARVERY STATIONS
CHEF’S ACTION STATIONS
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LATE-NIGHT SNACK BUFFET

DESSERT STATIONS

GOURMET MINIATURE DONUT BAR
$11/PERSON
Flavoured sugars, chocolate sauce, raspberry sauce, caramel sauce

BUDDHA BELLY CANDY STORE
$10/PERSON
Licorice, Smarties, jellybeans, cola bottles, saltwater taffy, jujubes, chocolate

LOCAL MINIATURE PIE STATION
$10/PERSON
MacKay’s ice cream

STRAWBERRY SHORTCAKE STATION
$10/PERSON
House-made sugared scones, fresh strawberries, whipped cream, trio of chocolate sauces

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BUFFET DINNERS
GROWN RIGHT. HERE. MENU
BBQ PACKAGE

FULL-SERVICE DINNER MENUS
FULL-SERVICE VEGAN/VEGETARIAN
FAMILY-STYLE PLATTERS

RECEPTION MENUS*
RECEPTION À LA CARTE
DINNER ADD-ONS
CHEF’S CARVERY STATIONS
CHEF’S ACTION STATIONS
DESSERT STATIONS

LATE-NIGHT SNACK BUFFET

These are available when served in conjunction with a dinner menu.
No substitutions please.

BUFFET MENU 1 $15/PERSON
Deli-style sandwiches
Market vegetables with dip
Selection of Canadian Cheeses and Crackers
Gourmet Rice Krispies squares

BUFFET MENU 2 $13/PERSON
Build-your-own-sandwich with deli meat, cheese, and condiments
Cookies and brownies

BUFFET MENU 3 $12/PERSON
Selection of Canadian cheeses and crackers
Market vegetables with dip

All late-night snacks are served with Arabica coffee and Tazo teas.

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BREAKFAST

BREAKFAST BUFFETS (MIN. OF 20 PEOPLE)
FULL-SERVICE BREAKFAST MENUS (MIN. OF 20 PEOPLE)
BREAKFAST ENHANCEMENTS
BREAKS
SNACKS AND PASTRIES
SPECIALTY PASTRIES
BEVERAGES

LUNCH

DINNER

*effective January 1, 2018 the service charge for all F&B will be 18%.
BREKKFAST

**BREAKFAST BUFFETS** *(MIN. OF 20 PEOPLE)*

*Short of waking up to a rooster, our breakfast menu is as close as you can get to a farm-fresh start to your day.*

**FULL-SERVICE BREAKFAST MENUS** *(MIN. OF 20 PEOPLE)*

**BREAKFAST ENHANCEMENTS**

**BREAKS**

**SNACKS AND PASTRIES**

**SPECIALTY PASTRIES**

**BEVERAGES**

**LUNCH**

**DINNER**

---

**THE PARISIAN**...

*Hand-dipped vanilla-soaked French toast with raisins and blueberry ginger syrup*

*Crustless quiche with scrambled eggs, mushroom, leek, and Swiss cheese*

*Oven-roasted breakfast potatoes*

---

**THE MONTREALER**...

*Individual egg casserole with caramelized hot house peppers and Cheddar cheese*

*Oven-roasted breakfast potatoes*

---

**GO LOCAL**...

*Local Alberta scrambled egg casserole with Sylvan Star Gouda and fresh herbs*

*Alberta Beef Bacon*

*Little Potato Company hash browns*

---

*effective January 1, 2018 the service charge for all F&B will be 18%.*

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All breakfast buffets come with locally made Valbella chicken sausage, individual fruit martinis, Arabica coffee, Tazo teas, and chilled pitchers of apple and orange juice.
BREAKFAST

BREAKFAST BUFFETS (MIN. OF 20 PEOPLE)

Short of waking up to a rooster, our breakfast menu is as close as you can get to a farm-fresh start to your day.

FULL-SERVICE BREAKFAST MENUS
(MIN. OF 20 PEOPLE)

BREAKFAST ENHANCEMENTS

BREAKS

SNACKS AND PASTRIES

SPECIALTY PASTRIES

BEVERAGES

LUNCH

DINNER

GRAB ‘N’ GO

Mexican egg burrito with roasted red peppers, Spulombo’s creek chorizo sausage, fresh salsa, and avocado lime cream

OR

Stampede pancakes with side Alberta beef sausage, Cheddar cheese, and maple syrup

OR

Bacon and egg breakfast sandwiches with English muffin and Cheddar cheese

Grab ‘n’ Go breakfasts come with Minute Maid canned apple and orange juice, Arabica coffee, and Tazo teas.

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BREKFAST

BREKFAST BUFFETS (MIN. OF 20 PEOPLE)

Short of waking up to a rooster, our breakfast menu is as close as you can get to a farm-fresh start to your day.

FULL-SERVICE BREAKFAST MENUS
( MIN. OF 20 PEOPLE)

BREAKFAST ENHANCEMENTS

BREAKS

SNACKS AND PASTRIES

SPECIALTY PASTRIES

BEVERAGES

LUNCH

DINNER

THE CONTINENTAL

House-baked fruit loaves, scones, croissants with whipped butter and preserves

Individual fruit martini

Greek yogurt

*effective January 1, 2018 the service charge for all F&B will be 18%.

The Continental comes with Arabica coffee, Tazo teas, and chilled pitchers of apple and orange juice.
PHILOSOPHY

LARGE GATHERINGS
601 – 4,000

SMALL GATHERINGS
1 – 600

WINE & BEVERAGES

INFORMATION

BREAKFAST

BREAKFAST BUFFETS (MIN. OF 20 PEOPLE)

FULL-SERVICE BREAKFAST MENUS (MIN. OF 20 PEOPLE)

“Breakfast” is made of two words that might contradict each other, but when you let us serve it to you, you’ll understand just how quick and relaxing it can be.

BREAKFAST ENHANCEMENTS

BREAKS

SNACKS AND PASTRIES

SPECIALTY PASTRIES

BEVERAGES

LUNCH

DINNER

FULL-SERVICE BREAKFAST

THE BIG BREAKFAST .................................................................................................................................$36/PERSON

_Crustless quiche with scrambled eggs, mushroom, leek, and Swiss cheese_

THE COOP ...............................................................................................................................................$35/PERSON

_Poached egg creuset with Valbella cured ham, spinach, tarragon, and Gouda cheese sauce_

THE FLAPJACK ..........................................................................................................................................$36/PERSON

_Highwood Crossing blueberry pancakes with Saskatoon berry maple syrup and whipped butter_

The above full-service breakfasts come with double-smoked bacon, locally made Valbella chicken sausage, western potato, individual fruit Martinis, Arabica coffee, Tazo teas, and chilled pitchers of apple and orange juice.

THE GROWN RIGHT. HERE. BREAKFAST .................................................................................................$39/PERSON

_Local Alberta scrambled egg casserole with Sylvan Star Gouda and fresh herbs, Little Potato Company hash browns, Alberta beef bacon, Valbella chicken sausages_

The Grown Right Here Breakfast comes with Arabica coffee, Tazo teas, and chilled pitchers of apple and orange juice.

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BREAKFAST

BREAKFAST BUFFETS (MIN. OF 20 PEOPLE)

FULL-SERVICE BREAKFAST MENUS (MIN. OF 20 PEOPLE)

BREAKFAST ENHANCEMENTS

Give your morning a boost with these add-ons.

BREAKS

SNACKS AND PASTRIES

SPECIALTY PASTRIES

BEVERAGES

LUNCH ➤

DINNER ➤

HIGHWOOD CROSSING BLUEBERRY PANCAKES WITH SASKATOON BERRY MAPLE SYRUP AND WHIPPED BUTTER $8/PERSON

DOUBLE-SMOKED BACON $4/PERSON

BRANT LAKE WAGYU BEEF SAUSAGE $6/PERSON

SCRAMBLED EGGS $5/PERSON

LOCAL ALBERTA SCRAMBLED EGG WITH SYLVAN STAR GOUDA $7/PERSON

MEADOW CREEK MAPLE PORK SAUSAGES $5/PERSON

HIGHWOOD CROSSING STEEL CUT MAPLE SUGAR OATMEAL $6/PERSON

FRESH FRUIT SMOOTHIES $7/PERSON

SELECTION OF COLD CEREAL AND MILK $5/PERSON

Cereals include granola, Rice Krispies, and Corn Flakes

BAGELS WITH SMOKED BALIK SALMON AND CREAM CHEESE $12/PERSON

FRESH BAKED FRUIT LOAVES AND PASTRIES $7/PERSON

ALBERTA BEEF BACON $6/PERSON

*effective January 1, 2018 the service charge for all F&B will be 18%.
BREAKFAST

BREAKFAST BUFFETS (MIN. OF 20 PEOPLE)

FULL-SERVICE BREAKFAST MENUS (MIN. OF 20 PEOPLE)

BREAKFAST ENHANCEMENTS

BREAKS

SNACKS AND PASTRIES

SPECIALTY PASTRIES

BEVERAGES

LUNCH

DINNER

PHILOSOPHY

LARGE GATHERINGS
601 – 4,000

SMALL GATHERINGS
1 – 600

WINE & BEVERAGES

INFORMATION

BREAKS

CANADIAN CHEESE

Swiss, Gouda, Brie, aged Cheddar, toasted baguette, raincoast crisps, rice crackers

IMPORTED CHEESE

Castello double cream Brie, Cahill Irish white Cheddar, Stilton with mango & ginger, Manchego, toasted baguette, raincoast crisps, rice crackers

SEASONAL FRUIT MARTINIS

Raspberry Greek yogurt with cut seasonal fresh fruit

SHOWTIME - GOURMET POPCORN

Choice of caramel, Thai chili, cheddar

THE CANDY SHOPPE

Licorice, Smarties, jellybeans, cola bottles, saltwater taffy, jujubes

BAKER’S CHOICE

Freshly baked breakfast pastries

FINGER FOOD

Dip trio with roasted red pepper, creamy spinach and artichoke, garlic hummus, flatbread crisps, house-made chips

OVEN-FRESH

Warm house-baked scones with whipped butter and cream

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All coffee breaks come with ice water, Arabica coffee, and a selection of Tazo teas.
### Breaks

**Snacks and Pastries**

*Fresh from the oven and featuring fruit picked at the peak of its season, your guests will love our in-house pastries.*

<table>
<thead>
<tr>
<th>Snacks and Pastries</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh from the oven and featuring fruit picked at the peak of its season, your guests will love our in-house pastries.</td>
<td>$4/Each</td>
</tr>
<tr>
<td>French-style danishes</td>
<td>$5/Each</td>
</tr>
<tr>
<td>Miniature chocolate croissants</td>
<td>$5/Each</td>
</tr>
<tr>
<td>House-baked cookies</td>
<td>$3/Each</td>
</tr>
<tr>
<td>Gourmet cinnamon buns</td>
<td>$5/Each</td>
</tr>
<tr>
<td>Individual Greek yogurt</td>
<td>$4/Each</td>
</tr>
<tr>
<td>Cheese scones</td>
<td>$5/Each</td>
</tr>
<tr>
<td>Nutella rice krispies squares</td>
<td>$4/Each</td>
</tr>
<tr>
<td>Fresh whole fruit</td>
<td>$2.50/Each</td>
</tr>
<tr>
<td>Fresh cut fruit</td>
<td>$6.75/Each</td>
</tr>
<tr>
<td>Trio of dips with house-made chips</td>
<td>$9/Person</td>
</tr>
<tr>
<td>Roasted red pepper, creamy spinach and artichoke, garlic hummus</td>
<td></td>
</tr>
<tr>
<td>Seasonal fresh vegetables with peppered ranch dip</td>
<td>$7.50/Person</td>
</tr>
<tr>
<td>Individual chips</td>
<td>$3.25/Each</td>
</tr>
<tr>
<td>Full-sheet cakes (serves 80)</td>
<td>$325/Each</td>
</tr>
<tr>
<td>Harvest granola bars</td>
<td>$2/Each</td>
</tr>
<tr>
<td>Clif energy bars</td>
<td>$3.75/Each</td>
</tr>
<tr>
<td>Assorted chocolate bars</td>
<td>$3/Each</td>
</tr>
</tbody>
</table>

*Effective January 1, 2018 the service charge for all F&B will be 18%.*
# Breakfast

- **Breakfast Buffets** *(Min. of 20 People)*
- **Full-Service Breakfast Menus** *(Min. of 20 People)*
- **Breakfast Enhancements**
- **Breaks**
- **Snacks and Pastries**
- **Specialty Pastries**
- **Beverages**

# Lunch

# Dinner

# VEGAN

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chocolate Cookies</td>
<td>$5/Each</td>
</tr>
<tr>
<td>Berry Brownies</td>
<td>$5/Each</td>
</tr>
<tr>
<td>Energy Bars</td>
<td>$5/Each</td>
</tr>
</tbody>
</table>

# Gluten-Free

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cookies</td>
<td>$4/Each</td>
</tr>
<tr>
<td>Chocolate Chip Cookies</td>
<td>$4/Each</td>
</tr>
<tr>
<td>Fruit Muffins</td>
<td>$5/Each</td>
</tr>
<tr>
<td>Carrot Cake</td>
<td>$5/Each</td>
</tr>
<tr>
<td>Brownies</td>
<td>$5/Each</td>
</tr>
<tr>
<td>Nourish Dark Chocolate Bars</td>
<td>$5/Each</td>
</tr>
<tr>
<td>Individual Mint Nanaimo Bars</td>
<td>$5/Each</td>
</tr>
</tbody>
</table>

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PHILOSOPHY

LARGE GATHERINGS
601 – 4,000

SMALL GATHERINGS
1 – 600

WINE & BEVERAGES

INFORMATION

BREAKFAST

BREAKFAST BUFFETS (MIN. OF 20 PEOPLE)

FULL-SERVICE BREAKFAST MENUS
(MIN. OF 20 PEOPLE)

BREAKFAST ENHANCEMENTS

BREAKS

SNACKS AND PASTRIES

SPECIALTY PASTRIES

BEVERAGES

LUNCH

DINNER

*effective January 1, 2018 the service charge for all F&B will be 18%.

BEVERAGES

FRESH BREWED ARABICA COFFEE ................................................................. $5/PERSON
FRESH BREWED FROG-FRIENDLY COFFEE ........................................... $6/PERSON
HOT CHOCOLATE ......................................................................................... $5/PERSON
SELECTION OF TAZO TEAS ................................................................. $5/PERSON
SWEETENED ICE TEA .................................................................................. $4/PERSON
UNSWEETENED ICE TEA ........................................................................ $4/PERSON
LEMONADE .................................................................................................... $4/PERSON
ASSORTED POWERADE ............................................................................. $5/BOTTLE
DASANI BOTTLED WATER 591 ML ............................................................ $5/BOTTLE
DASANI BOTTLED WATER 355 ML ............................................................ $4/BOTTLE
ASSORTED MINUTE MAID FRUIT JUICES ............................................ $4/CAN
ASSORTED SOFT DRINKS ........................................................................... $4/CAN
BADOIT SPARKLING WATER 750 ML ....................................................... $10/BOTTLE
BADOIT SPARKLING WATER 250 ML ....................................................... $6/BOTTLE
CHOCOLATE MILK ....................................................................................... $4/EACH
WHITE MILK .................................................................................................... $4/EACH

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BREAKFAST

LUNCH

FULL-SERVICE SALAD
ENTREES MENUS (MIN. OF 20 PEOPLE)

*With globally-inspired dishes made from local ingredients, get the best of both worlds with our full-service salad entrées.*

FULL-SERVICE HOT LUNCH MENUS
(MIN. OF 20 PEOPLE)

FULL-SERVICE VEGAN/VEGETARIAN

FAMILY-STYLE PLATTERS

LUNCH BUFFET MENUS (MIN. OF 20 PEOPLE)

WORKING LUNCH BUFFET*
(MIN. 20 PEOPLE, MAX. 250 PEOPLE)

BOXED LUNCHES

DINNER

*effective January 1, 2018 the service charge for all F&B will be 18%.
PHILOSOPHY

LARGE GATHERINGS
601 – 4,000

SMALL GATHERINGS
1 – 600

WINE & BEVERAGES

INFORMATION

BREAKFAST

LUNCH

FULL-SERVICE SALAD

ENTREES MENUS (MIN. OF 20 PEOPLE)

With globally-inspired dishes made from local ingredients, get the best of both worlds with our full-service salad entrées.

FULL-SERVICE HOT LUNCH MENUS
(MIN. OF 20 PEOPLE)

FULL-SERVICE VEGAN/VEGETARIAN

FAMILY-STYLE PLATTERS

LUNCH BUFFET MENUS (MIN. OF 20 PEOPLE)

WORKING LUNCH BUFFET*
(MIN. 20 PEOPLE, MAX. 250 PEOPLE)

BOXED LUNCHES

DINNER

SALADS

DESSERTS

MEDITERANEAN KALE CAESAR ................................................................. $35/PERSON
Grilled chicken breast, chopped romaine lettuce and baby kale, bacon, brioche croutons, shaved parmesan, Stampede caesar vinaigrette

PACIFIC SALMON AND QUINOA .......................................................... $36/PERSON
Citrus poached west coast salmon filet, saffron quinoa, roasted peppers and peas, microgreens, lemon herb vinaigrette

RANCHER’S STEAK SALAD ........................................................................ $37/PERSON
AAA Alberta striploin steak, grape tomatoes, pickled red onion and wild mushrooms, iceberg lettuce, horseradish cheddar, green peppercorn ranch dressing

CHICKPEA, FENNEL, AND BEET PASTA SALAD ........................................ $33/PERSON
Roasted chickpeas, seared fennel, yellow beet, goat cheese, fresh dill, tangerine balsamic dressing

GROWN RIGHT. HERE. CHICKEN SALAD ................................................. $40/PERSON
Country Lane roasted chicken breast, Red Hat tomatoes, peppers and cucumbers, Fairwind Farms goat cheese, Chinook honey, basil-infused vinaigrette

Full-service salad entrees include warmed buns with butter, Arabica coffee, and Tazo teas.

*DIFFERENCE IN MENU

*effective January 1, 2018 the service charge for all F&B will be 18%.
BREAKFAST ▸

LUNCH ▸

FULL-SERVICE SALAD
ENTREES MENUS (MIN. OF 20 PEOPLE)

With globally-inspired dishes made from local ingredients, get the best of both worlds with our full-service salad entrees.

FULL-SERVICE HOT LUNCH MENUS (MIN. OF 20 PEOPLE)

FULL-SERVICE VEGAN/VEGETARIAN

FAMILY-STYLE PLATTERS

LUNCH BUFFET MENUS (MIN. OF 20 PEOPLE)

WORKING LUNCH BUFFET* (MIN. 20 PEOPLE, MAX. 250 PEOPLE)

BOXED LUNCHEES

DINNER ▸

DESSERTS PLEASE SELECT ONE

CARROT CAKE
  Ginger cream cheese icing and berries

INDIVIDUAL PASSION FRUIT AND MANGO MOUSSE
  Cheese cake mousse with praline crumbles and berries

MILK CHOCOLATE FRANDELICO MOUSSE
  Hazelnut brittle

STICKY TOFFEE PUDDING
  Maple bourbon sauce

TRES LECHE FLAN
  Seasonal berries

VANILLA BEAN CRÈME BRULÉE
  Caramel sugar dust, chocolate bark

RUM RAISIN CROISSANT PUDDING
  Salted caramel sauce

RUSTIC APPLE PIE
  Warm caramel drizzle

PEPPERED SHORTBREAD NAPOLEON
  Mascarpone, minted berries

*DIFFERENCE IN MENU
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Full-service salad entrees include warmed buns with butter, Arabica coffee, and Tazo teas.
The term ‘power lunch’ has been used to describe midday meetings with influential decision makers. With so much business at stake, plenty forget about the most important part of the power lunch: the lunch itself. From our fields to your plate, discover Alberta’s best in our lunch menu.

**FULL-SERVICE HOT LUNCH MENUS** (MIN. OF 20 PEOPLE)

**SOUPS** Poured tableside, please select one

**ROASTED FRENCH ONION** ................................................................. ADD $4/PERSON
Emmental cheese, crostini

**TOMATO BISQUE** ........................................................................ ADD $4/PERSON
Basil, cheese tortellini

**CHICKEN CONSOMMÉ** ................................................................ ADD $4/PERSON
Roasted corn salsa

**BUTTERNUT SQUASH** .................................................................... ADD $4/PERSON
Toasted apple and pear

Full-service salad entrees include warmed buns with butter, Arabica coffee, and Tazo teas.

*DIFFERENCE IN MENU
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**BREAKFAST**

**LUNCH**

**FULL-SERVICE SALAD ENTREES MENUS** *(MIN. OF 20 PEOPLE)*

**FULL-SERVICE HOT LUNCH MENUS** *(MIN. OF 20 PEOPLE)*

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**FULL-SERVICE VEGAN/VEGETARIAN**

**FAMILY-STYLE PLATTERS**

**LUNCH BUFFET MENUS** *(MIN. OF 20 PEOPLE)*

**WORKING LUNCH BUFFET***(MIN. 20 PEOPLE, MAX. 250 PEOPLE)*

**BOXED LUNCHES**

**DINNER**

---

**SALADS** **PLEASE SELECT ONE**

**GRAPE TOMATO AND MANGO**  
Dijon vinaigrette

**SOUTHWESTERN TORTILLA**  
Spanish onion and lime vinaigrette

**LEBANESE TABBOULEH AND CUCUMBER**  
Couscous, parsley, chickpea, and lemon vinaigrette

**SLICED RED HAT TOMATO**  
Basil, goat cheese

**WATERMELON**  
Feta, kalamata olive, white balsamic emulsion

**BABY POTATO**  
Green pea, peppers, chives, brassica mustard vinaigrette

**MADE RIGHT. HERE.**  
Red Hat tomatoes, peppers, cucumbers, Fairwind Farms goat cheese, Chinook honey, basil-infused vinaigrette

ADD $3/PERSON

---

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FULL-SERVICE VEGAN/VEGETARIAN

FULL-SERVICE HOT LUNCH MENUS
(MIN. OF 20 PEOPLE)

**PROTEINS**  PLEASE SELECT ONE

<table>
<thead>
<tr>
<th><strong>ENTREE</strong></th>
<th><strong>PRICE</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>AAA ALBERTA STRIPOIN STEAK</td>
<td>$46/PERSON</td>
</tr>
<tr>
<td>Wild mushroom and red onion ragout</td>
<td></td>
</tr>
<tr>
<td>MARINATED CHICKEN BREAST</td>
<td>$43/PERSON</td>
</tr>
<tr>
<td>Tomato, cilantro, and poblano pepper ragout</td>
<td></td>
</tr>
<tr>
<td>PACIFIC SALMON FILLET</td>
<td>$43/PERSON</td>
</tr>
<tr>
<td>Sundried tomato and red wine butter sauce</td>
<td></td>
</tr>
<tr>
<td>SLOW-BRAISED ALBERTA BEEF SHORT RIB</td>
<td>$45/PERSON</td>
</tr>
<tr>
<td>Honey ginger sesame glaze</td>
<td></td>
</tr>
<tr>
<td>BUTTER CHICKEN THIGH</td>
<td>$42/PERSON</td>
</tr>
<tr>
<td>Naan bread</td>
<td></td>
</tr>
<tr>
<td>BRANT LAKE WAGYU TOURIÈRE</td>
<td>$41/PERSON</td>
</tr>
<tr>
<td>Local beef with peas and pearl onions</td>
<td></td>
</tr>
<tr>
<td>ALBERTA PORK SHORT RIB</td>
<td>$39/PERSON</td>
</tr>
<tr>
<td>Tuscan herb rub, apple chutney</td>
<td></td>
</tr>
<tr>
<td>DECONSTRUCTED CHICKEN POT PIE</td>
<td>$41/PERSON</td>
</tr>
<tr>
<td>Slow-cooked chicken with seasonal vegetables</td>
<td></td>
</tr>
<tr>
<td>CLASSIC CIOPPINO SEAFOOD STEW</td>
<td>$50/PERSON</td>
</tr>
<tr>
<td>Saffron broth</td>
<td></td>
</tr>
</tbody>
</table>

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*DIFFERENCE IN MENU

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Full-service salad entrees include warmed buns with butter, Arabica coffee, and Tazo teas.
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FULL-SERVICE SALAD ENTRÉES MENUS (MIN. OF 20 PEOPLE)

FULL-SERVICE HOT LUNCH MENUS (MIN. OF 20 PEOPLE)

STARCHES PLEASE SELECT ONE
WESTERN POTATO WEDGES
ROASTED BABY POTATOES
HERBED RICE PILAF
YELLOW BEET MASHED POTATO
SCALLOPED POTATO
LEMONGRASS RICE PILAF
TRUFFLE-WHIPPED POTATOES
GINGERED SWEET POTATO MASH
DAUPHINOISE POTATO WITH SMOKED CHEDDAR CHEESE ..................................................ADD $4/PERSON
FINGERLING POTATO WITH CARAMELIZED ONIONS ..........................................................ADD $2/PERSON

FULL-SERVICE VEGAN/VEGETARIAN

FAMILY-STYLE PLATTERS

LUNCH BUFFET MENUS (MIN. OF 20 PEOPLE)

WORKING LUNCH BUFFET* (MIN. 20 PEOPLE, MAX. 250 PEOPLE)

BOXED LUNCHES

DINNER

*DIFFERENCE IN MENU
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Full-service salad entrees include warmed buns with butter, Arabica coffee, and Tazo teas.
The term 'power lunch' has been used to describe midday meetings with influential decision makers. With so much business at stake, plenty forget about the most important part of the power lunch: the lunch itself. From our fields to your plate, discover Alberta’s best in our lunch menu.

FULL-SERVICE VEGAN/VEGETARIAN

FAMILY-STYLE PLATTERS

LUNCH BUFFET MENUS (MIN. OF 20 PEOPLE)

WORKING LUNCH BUFFET* (MIN. 20 PEOPLE, MAX. 250 PEOPLE)

BOXED LUNCHES

*DIFFERENCE IN MENU
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Full-service salad entrees include warmed buns with butter, Arabica coffee, and Tazo teas.
FULL-SERVICE SALAD
ENTREES MENUS (MIN. OF 20 PEOPLE)

FULL-SERVICE HOT LUNCH MENUS (MIN. OF 20 PEOPLE)

The term ‘power lunch’ has been used to describe midday meetings with influential decision makers. With so much business at stake, plenty forget about the most important part of the power lunch: the lunch itself. From our fields to your plate, discover Alberta’s best in our lunch menu.

FULL-SERVICE VEGAN/VEGETARIAN

FAMILY-STYLE PLATTERS

LUNCH BUFFET MENUS (MIN. OF 20 PEOPLE)

WORKING LUNCH BUFFET* (MIN. 20 PEOPLE, MAX. 250 PEOPLE)

BOXED LUNCHES

DINNER*

DESSERTS PLEASE SELECT ONE

CARROT CAKE
Ginger cream cheese icing and berries

INDIVIDUAL PASSION FRUIT AND MANGO MOUSSE
Cheese cake mousse with praline crumbles and berries

MILK CHOCOLATE FRANGELICO MOUSSE
Hazelnut brittle

STICKY TOFFEE PUDDING
Maple bourbon sauce

TRES LECHES FLAN
Seasonal berries

VANILLA BEAN CRÈME BRULE
Caramel sugar dust, chocolate bark

RUM RAISIN CROISSANT PUDDING
Salted caramel sauce

RUSTIC APPLE PIE
Warm caramel drizzle

PEPPERED SHORTBREAD NAPOLEON
Mascarpone, minted berries

FRENCH LEMON CURD
Dark chocolate, raspberries

LINDT CHOCOLATE BROWNIE PARFAIT
Vanilla bean cream, berry compote

Full-service salad entrees include warmed buns with butter, Arabica coffee, and Tazo teas.

*DIFFERENCE IN MENU
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FULL-SERVICE VEGAN/VEGETARIAN

$40/person

**FULL-SERVICE SALAD ENTTRES MENUS (MIN. OF 20 PEOPLE)**

**FULL-SERVICE HOT LUNCH MENUS**

(MIN. OF 20 PEOPLE)  

**FULL-SERVICE VEGAN/VEGETARIAN**

*These dishes are made with fresh, seasonal produce. They are suitable for vegetarians and vegans, as well as those looking for a lighter option.*

**FAMILY-STYLE PLATTERS**

**LUNCH BUFFET MENUS**

(MIN. OF 20 PEOPLE)  

**WORKING LUNCH BUFFET**

(MIN. 20 PEOPLE, MAX. 250 PEOPLE)  

**BOXED LUNCHES**

**DINNER**

*Lunch buffets are served with fresh garden greens and herb vinaigrette, cookies and fruit, warmed buns with butter, Arabica coffee, and Tazo teas.*

**HARVEST SALAD**

Roast yellow beets, green beans, sweet potato, fresh herb vinaigrette

**HERB-INFUSED BROWN RICE PASTA**

Tuscan-style white bean, fresh local herbs, asparagus, wood mushrooms, roasted tomato sauce

**CORNBREAD**

House-made with Highwood Crossing grains

**DOUBLE CHOCOLATE VEGAN BROWNIE**

Raspberry coulis

**HOUSE-MADE CARROT CAKE**

Ginger glaze and Berries

**FRESH BERRIES**

Seasonal

**ARABICA COFFEE AND TAZO TEAS**

*DIFFERENCE IN MENU*

*effective January 1, 2018 the service charge for all F&B will be 18%.*
PHILOSOPHY

LARGE GATHERINGS
601 – 4,000
SMALL GATHERINGS
1 – 600
WINE & BEVERAGES
INFORMATION

BREAKFAST

LUNCH

FULL-SERVICE SALAD

ENTREES MENUS (MIN. OF 20 PEOPLE)

FULL-SERVICE HOT LUNCH MENUS
(MIN. OF 20 PEOPLE)

FULL-SERVICE VEGAN/VEGETARIAN

FAMILY-STYLE PLATTERS

For tables of 6, 8 or 10.

LUNCH BUFFET MENUS (MIN. OF 20 PEOPLE)

WORKING LUNCH BUFFET* (MIN. 20 PEOPLE, MAX. 250 PEOPLE)

BOXED LUNCHES

DINNER*

FAMILY-STYLE PLATTERS

CANADIAN CHEESE PLATTER .........................................................$10/PERSON
Swiss, Gouda, Brie, aged Cheddar, toasted baguette, raincoat crisps, rice crackers

IMPORTED CHEESE PLATTER ....................................................$14/PERSON
Castello double cream Brie, Cahill Irish white Cheddar, Stilton with mango & ginger,
Manchego, toasted baguette, raincoat crisps, rice crackers

CHARCUTERIE BOARD ..............................................................$15/PERSON
Grilled vegetables, Canadian cheese, Valbella meats, olives, toasted crostini and breads

SEAFOOD PLATE ....................................................................$28/PERSON
Smoked salmon-caper relish, lemon prawns, maple salmon pâté, saffron scallops,
Wakame salad, toast tips and potato chippers

GROWN RIGHT. HERE. PLATE ..................................................$30/PERSON
Alberta bison with bannock and minted Saskatoon berry jam, Broek Acres pork rillette with crisps,
Red Hat tomato and Gouda skewers, Country Lane chicken baskets

*DIFFERENCE IN MENU
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**LUNCH BUFFET MENUS**

_Get a world of choice straight from the farms of Alberta when you order our lunch buffets. These make an excellent option for large parties with diverse tastes to please._

**BREAKFAST**

**LUNCH**

**FULL-SERVICE SALAD**

ENTREES MENUS (MIN. OF 20 PEOPLE)

**FULL-SERVICE HOT LUNCH MENUS**

(MIN. OF 20 PEOPLE)

**FULL-SERVICE VEGAN/VEGETARIAN**

**FAMILY-STYLE PLATTERS**

WORKING LUNCH BUFFET* (MIN. 20 PEOPLE, MAX. 250 PEOPLE)

BOXED LUNCHES

**DINNER**

*DIFFERENCE IN MENU

*effective January 1, 2018 the service charge for all F&B will be 18%.

---

**SALADS**

**BABY POTATO**

- Green pea, peppers, chives, brassica mustard vinaigrette

**GREEK SALAD**

- Quinoa and black bean

**MARINATED VEGETABLE SALAD**

- Seasonal vegetables tossed with herb vinaigrette

**MINTED COUSCOUS**

- Tea-steeped couscous with fresh mint and cucumbers

**TOMATO AND BASIL SALAD**

- Tossed with red onion and caper vinaigrette

**KALE SLAW**

- Ginger sesame dressing

**ROTINI PASTA SALAD**

- Peas and carrots

**CREAMY COLESLAW**

- Chili-spiced vinaigrette

**ROASTED VEGETABLE SALAD**

- Balsamic vinaigrette

**GREEN BEAN SALAD**

- Tri-coloured peppers with toasted almonds

**BROCCOLI AND GRAPE**

- Pumpkin seeds, sun-dried cranberries, yogurt honey dressing

**KALE AND ROMAINE CAESAR**

- Croutons, smoked bacon, shaved asiago cheese

**SEAFOOD PASTA SALAD**

- Baby shrimp, scallops, herb saffron vinaigrette

Lunch buffets are served with fresh garden greens and herb vinaigrette, cookies and fruit, warmed buns with butter, Arabica coffee, and Tazo teas.
Breakfast

Lunch

Full-Service Salad
Entrees Menus (Min. of 20 People)

Full-Service Hot Lunch Menus
(Min. of 20 People)

Full-Service Vegan/Vegetarian

FAMILY-STYLE PLATTERS

Lunch Buffet Menus (Min. of 20 People)

Get a world of choice straight from the farms of Alberta when you order our lunch buffets. These make an excellent option for large parties with diverse tastes to please.

Working Lunch Buffet*
(Min. 20 People, Max. 250 People)

Boxed Lunches

Dinner*

Main Courses Please Select One

Smoked Alberta Beef Brisket
Stampede horseradish, hand-carved
$40/Person

AAA Alberta Beef Stroganoff
Finished with sour cream and dill
$36/Person

Traditional Butter Chicken
Naan bread
$34/Person

Chicken Boscaiola
Wood mushroom cream sauce
$37/Person

Atlantic Salmon
Whisky maple glaze
$38/Person

Alberta Pork Loin Bulgogi
Hand-carved with a sweet Asian sauce
$37/Person

Carved AAA Alberta Top Round of Beef
Natural Jus, Horseradish
$41/Person

Carved Winter’s Turkey Breast
Natural Jus, Cranberry Chutney
$43/Person

Carved AAA Alberta Striploin
Horseradish, natural jus
$45/Person

Grilled Tuscan-Style Chicken Thighs
Finished with tomatoes and fresh herbs
$34/Person

Alberta Pork Short Rib
Tuscan herb rub, apple chutney
$37/!Person

*DIFFERENCE IN MENU
*Effective January 1, 2018 the service charge for all F&B will be 18%.
PHILOSOPHY

LARGE GATHERINGS
601 – 4,000

SMALL GATHERINGS
1 – 600

WINE & BEVERAGES

INFORMATION

BREAKFAST

LUNCH

FULL-SERVICE SALAD
ENTREES MENUS (MIN. OF 20 PEOPLE)

FULL-SERVICE HOT LUNCH MENUS
(MIN. OF 20 PEOPLE)

FULL-SERVICE VEGAN/VEGETARIAN

FAMILY-STYLE PLATTERS

LUNCH BUFFET MENUS (MIN. OF 20 PEOPLE)

Get a world of choice straight from the farms of Alberta when you order our lunch buffets. These make an excellent option for large parties with diverse tastes to please.

WORKING LUNCH BUFFET*
(MIN. 20 PEOPLE, MAX. 250 PEOPLE)

BOXED LUNCHES

DINNER

SALADS
MAIN COURSES
SIDES
DESSERTS

SIDES PLEASE SELECT ONE

HERBED RICE PILAF

FRESH SEASONAL VEGETABLES

ROASTED BABY POTATOES

TUSCAN VEGETABLE PASTA PRIMAVERA

VEGETARIAN NEPALESE VEGETABLE HOT POT
Slow-cooked vegetables with curry masala

MEDITERRANEAN PENNE PASTA
Artichoke, olives, butternut squash

GNOCCHI
Sun-dried tomato, dill pesto sauce

FUSILLI PASTA
Spolumbo’s hot Italian sausage

TORTELLINI PASTA
Roasted corn, wild mushrooms

ROASTED VEGETABLE LASAGNA
Goat cheese, mozzarella

Lunch buffets are served with fresh garden greens and herb vinaigrette, cookies and fruit, warmed buns with butter, Arabica coffee, and Tazo teas.

*DIFFERENCE IN MENU
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LUNCH BUFFET MENUS

DESSERTS

PLEASE SELECT ONE (ADDITIONAL CHOICES ARE $4/PERSON)

- HOUSE-MADE FRUIT TARTS
- CHEESECAKE BITES
- APPLE CRUMBLE WITH VANILLA CREAM
- CHOCOLATE BROWNIE
- CREAM-FILLED PROFITEROLES
- BANANA BREAD TRIFLE
- GOURMET RICE KRISPIES BARS
- INDIVIDUAL PASSION FRUIT & MANGO MOUSSE
- CHOCOLATE BROWNIE THINS
- INDIVIDUAL TIRAMISU
- CRAN-APPLE OAT CRUMBLE WITH VANILLA CREAM
- LINDT CHOCOLATE SQUARE
- CHOCOLATE GRAND MARNIER TART
- SASKATOON BERRY TART

*DIFFERENCE IN MENU

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**PHILOSOPHY**

**LARGE GATHERINGS**  
601 – 4,000

**SMALL GATHERINGS**  
1 – 600

**WINE & BEVERAGES**

**INFORMATION**

**BREAKFAST**

**LUNCH**

- FULL-SERVICE SALAD
- ENTREES MENUS  
  (MIN. OF 20 PEOPLE)
- FULL-SERVICE HOT LUNCH MENUS  
  (MIN. OF 20 PEOPLE)
- FULL-SERVICE VEGAN/VEGETARIAN
- FAMILY-STYLE PLATTERS
- LUNCH BUFFET MENUS  
  (MIN. OF 20 PEOPLE)
- WORKING LUNCH BUFFET*  
  (MIN. 20 PEOPLE, MAX. 250 PEOPLE)
- BOXED LUNCHES

**DINNER**

---

**WORKING LUNCH BUFFET**  
1 SANDWICH EACH  $33/PERSON

**CHEF’S DAILY SOUP**

**FRESH GARDEN GREENS**  
 *Herb dressing*

**ROASTED VEGETABLE SALAD**  
 *Balsamic vinaigrette*

**BUILD YOUR OWN SANDWICH BOARD**

- AAA roast beef
- Black forest ham
- Turkey breast
- Egg and tuna salad
- Cheddar and Swiss cheese, lettuce, tomato, onion, pickles
- Condiments

**FRESH BREADS AND WRAPS**

**CHOCOLATE BROWNIE THINS**

**GOURMET RICE KRISPIE BARS**

**ARABICA COFFEE AND TAZO TEAS**

**ICE WATER**

---

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**BREAKFAST**

**LUNCH**

- **FULL-SERVICE SALAD ENTREES MENUS**  (MIN. OF 20 PEOPLE)

- **FULL-SERVICE HOT LUNCH MENUS**  (MIN. OF 20 PEOPLE)

- **FULL-SERVICE VEGAN/VEGETARIAN FAMILY-STYLE PLATTERS**

- **LUNCH BUFFET MENUS**  (MIN. OF 20 PEOPLE)

- **WORKING LUNCH BUFFET**  (MIN. 20 PEOPLE, MAX. 250 PEOPLE)

**BOXED LUNCHES**

**DINNER**

---

**TRADITIONAL LUNCH BOX**  **CHOOSE ONE SANDWICH**  $25/PERSON

- **ROAST BEEF**  
  - Sharp cheddar, lettuce, horseradish aioli

- **TURKEY BREAST**  
  - Swiss cheese, lettuce, pomegranate aioli

- **ALBACORE TUNA SALAD**  
  - Red onion, celery, dill mayonnaise

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Traditional lunch boxes come with western potato salad, a fresh baked cookie, and canned pop, juice, or water.

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*DIFERENCE IN MENU

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BOXED LUNCHES

WRAP LUNCH BOX  CHOOSE ONE WRAP .......................................................... $27/PERSON

**ROAST BEEF**
- Sharp cheddar, lettuce, horseradish aioli

**TURKEY BREAST**
- Swiss cheese, lettuce, pomegranate aioli

**ALBACORE TUNA SALAD**
- Red onion, celery, dill mayonnaise

Wrap lunch boxes come with creamy coleslaw, a fresh baked cookie, and canned pop, juice, or water.

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LARGE GATHERINGS
601 – 4,000

SMALL GATHERINGS
1 – 600

WINE & BEVERAGES

INFORMATION

BREAKFAST

LUNCH

FULL-SERVICE SALAD
ENTREES MENUS  (MIN. OF 20 PEOPLE)

FULL-SERVICE HOT LUNCH MENUS
(MIN. OF 20 PEOPLE)

FULL-SERVICE VEGAN/VEGETARIAN

FAMILY-STYLE PLATTERS

LUNCH BUFFET MENUS (MIN. OF 20 PEOPLE)

WORKING LUNCH BUFFET*
(MIN. 20 PEOPLE, MAX. 250 PEOPLE)

BOXED LUNCHES

DINNER


SALAD LUNCH BOX  CHOOSE ONE SALAD
SEARED PACIFIC SALMON ON BLACK BEAN QUINOA SALAD
GRILLED CHICKEN PENNE PASTA SALAD

$30/PERSON

Salad lunch boxes come with potato chips, a fresh baked cookie, and canned pop, juice, or water.

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PHILOSOPHY

LARGE GATHERINGS 601 – 4,000
SMALL GATHERINGS 1 – 600

WINE & BEVERAGES

INFORMATION

BREAKFAST

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FULL-SERVICE SALAD ENTREES MENUS (MIN. OF 20 PEOPLE)
FULL-SERVICE HOT LUNCH MENUS (MIN. OF 20 PEOPLE)
FULL-SERVICE VEGAN/VEGETARIAN
FAMILY-STYLE PLATTERS
LUNCH BUFFET MENUS (MIN. OF 20 PEOPLE)
WORKING LUNCH BUFFET* (MIN. 20 PEOPLE, MAX. 250 PEOPLE)

BOXED LUNCHES

DINNER

VEGAN LUNCH BOX
GRILLED & ROASTED VEGETABLE SANDWICH WITH TOMATO AND BASIL SALAD

$30/PERSON

Vegan lunch boxes come with house-made potato chips, a vegan chocolate cookie, and canned pop, juice, or water.

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BREAKFAST

LUNCH

FULL-SERVICE SALAD
ENTREES MENUS (MIN. OF 20 PEOPLE)

FULL-SERVICE HOT LUNCH MENUS
(MIN. OF 20 PEOPLE)

FULL-SERVICE VEGAN/VEGETARIAN

FAMILY-STYLE PLATTERS

LUNCH BUFFET MENUS (MIN. OF 20 PEOPLE)

WORKING LUNCH BUFFET* (MIN. 20 PEOPLE, MAX. 250 PEOPLE)

BOXED LUNCHES

DINNER

*DIFFERENCE IN MENU

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GLUTEN-FREE LUNCH BOX

TURKEY BREAST SANDWICH
Swiss cheese, lettuce, pomegranate aioli

ALBACORE TUNA SALAD SANDWICH
Red onion, celery, dill mayonnaise

ROAST BEEF SANDWICH
Sharp cheddar, lettuce, horseradish aioli

$31/PERSON

Gluten-free lunch boxes come with a western potato salad, a gluten-free cookie, and canned pop, juice, or water.
BUFFET DINNERS (MIN. OF 40 PEOPLE)
GROWN RIGHT. HERE. MENU
BBQ PACKAGE
FULL-SERVICE DINNER MENUS (MIN. OF 40 PEOPLE)
FULL-SERVICE VEGAN/VEGETARIAN
FAMILY-STYLE PLATTERS
GROWN RIGHT. HERE. FULL-SERVICE DINNER* (MIN. OF 40 PEOPLE)
RECEPTION À LA CARTE (MIN. OF 36 PEOPLE)
ACCOMPANIMENTS
CHEF’S CARVERY STATIONS
CHEF’S ACTION STATIONS
DESSERT STATIONS
RECEPTION MENUS*
LATE-NIGHT SNACK BUFFET

*effective January 1, 2018 the service charge for all F&B will be 18%.
BUFFET DINNERS (MIN. OF 40 PEOPLE)
GROWN RIGHT. HERE. MENU
BBQ PACKAGE

FULL-SERVICE DINNER MENUS
(MIN. OF 40 PEOPLE)

FULL-SERVICE VEGAN/VEGETARIAN

FAMILY-STYLE PLATTERS

GROWN RIGHT. HERE.
FULL-SERVICE DINNER* (MIN. OF 40 PEOPLE)

RECEPTION À LA CARTE (MIN. OF 36 PEOPLE)

ACCOMPANIMENTS

CHEF’S CARVERY STATIONS

CHEF’S ACTION STATIONS

DESSERT STATIONS

RECEPTION MENUS*

LATE-NIGHT SNACK BUFFET

*DIFFERENCE IN MENU
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**SALADS** PLEASE SELECT TWO

BABY POTATO
Green pea, peppers, chives, brassica mustard vinaigrette

GREEK SALAD
Tri-colored peppers, feta cheese, fresh herbs

MARINATED VEGETABLE SALAD
Seasonal vegetables tossed with herb vinaigrette

MINTED COUSCOUS
Tea-steeped couscous with fresh mint and cucumbers

TOMATO AND BASIL SALAD
Tossed with red onion and caper vinaigrette

KALE SLAW
Ginger sesame dressing

ROTINI PASTA SALAD
Peas and carrots

CREAMY COLESLAW
Chili-spiced vinaigrette

ROASTED VEGETABLE SALAD
Balsamic vinaigrette

GREEN BEAN SALAD
Tri-coloured peppers with toasted almonds

BROCCOLI AND GRAPE
Pumpkin seeds, sundried cranberries, yogurt honey dressing

KALE AND ROMAINE CAESAR
Croutons, smoked bacon, shaved Asiago cheese

SEAFOOD PASTA SALAD
Baby shrimp, scallops, herb saffron vinaigrette

ADD $2/PERSON
ADD $3/PERSON
ADD $2/PERSON
ADD $3/PERSON
ADD $2/PERSON

Dinner buffets are served with fresh garden greens with herb vinaigrette, cookies and fruit, warmed buns, Arabica coffee, and Tazo teas.
### BUFFET DINNERS (MIN. OF 40 PEOPLE)

GROWN RIGHT. HERE. MENU

**BBQ PACKAGE**

**FULL-SERVICE DINNER MENUS** (MIN. OF 40 PEOPLE)

**FULL-SERVICE VEGAN/VEGETARIAN**

**FAMILY-STYLE PLATTERS**

**GROWN RIGHT. HERE. FULL-SERVICE DINNER** (MIN. OF 40 PEOPLE)

**RECEPTION À LA CARTE** (MIN. OF 36 PEOPLE)

**ACCOMPANIMENTS**

**CHEF’S CARVERY STATIONS**

**CHEF’S ACTION STATIONS**

**DESSERT STATIONS**

**RECEPTION MENUS**

**LATE-NIGHT SNACK BUFFET**

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**MAIN ENTRÉES PLEASE SELECT ONE**

- **BACON-WRAPPED ALBERTA BEEF TENDERLOIN**
  - Port demi-glace
  - $90/PERSON

- **CARVED WINTER’S TURKEY BREAST**
  - Natural jus, cranberry chutney
  - $80/PERSON

- **CARVED AAA ALBERTA PRIME RIB YORKSHIRE PUDDING**
  - Peppercorn jus, horseradish
  - $82/PERSON

- **CARVED AAA ALBERTA STRIP LOIN OF BEEF**
  - Port jus, horseradish
  - $78/PERSON

- **CARVED AAA ALBERTA TOP ROUND OF BEEF**
  - Natural jus, horseradish
  - $68/PERSON

- **CARVED ALBERTA PORK LOIN**
  - Natural jus, fruit chutney
  - $66/PERSON

- **CARVED TRADITIONAL PORCHETTA**
  - Chimichurri sauce
  - $79/PERSON

- **SUNterra PORK SHORT RIB**
  - Five-pepper mustard rub, natural jus
  - $67/PERSON

- **MAPLE-GLAZED BEAR AND THE FLOWER LEG OF HAM**
  - Brassica mustard sauce
  - $69/PERSON

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BUFFET DINNERS  (MIN. OF 40 PEOPLE)

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BBQ PACKAGE

FULL-SERVICE DINNER MENUS  
(MIN. OF 40 PEOPLE)

FULL-SERVICE VEGAN/VEGETARIAN

FAMILY-STYLE PLATTERS

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FULL-SERVICE DINNER*  
(MIN. OF 40 PEOPLE)

RECEPTION À LA CARTE  
(MIN. OF 36 PEOPLE)

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CHEF’S CARVERY STATIONS

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DESSERT STATIONS

RECEPTION MENUS*

LATE-NIGHT SNACK BUFFET

SECOND ENTÉRÉS  PLEASE SELECT ONE (ADDITIONAL ITEMS $6/PERSON)

CHICKEN BOSCAIOLA
- Wood mushrooms, pancetta

VEGETARIAN NEPALESE-STYLE HOT POT
- Slow-cooked vegetables with curry masala

BEER-BRAISED CHICKEN THIGHS
- Honey Mustard

TRADITIONAL BUTTER CHICKEN
- Naan bread

BAKED MAPLE HAM
- Whiskey mustard cream

GRILLED TUSCAN-STYLE CHICKEN THIGHS
- Finished with tomatoes and fresh herbs

AAA ALBERTA BEEF BOURGUIGNONNE
- Finished with sour cream and dill

SEAFOOD CIOPPINO
- Saffron broth

PACIFIC SALMON FILET
- Cape berry relish

Add $8/person

ADD $4/PERSON

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**BUFFET DINNERS** *(MIN. OF 40 PEOPLE)*

**GROWN RIGHT. HERE. MENU**

BBQ PACKAGE

**FULL-SERVICE DINNER MENUS** *(MIN. OF 40 PEOPLE)*

**FULL-SERVICE VEGAN/VEGETARIAN**

**FAMILY-STYLE PLATTERS**

**GROWN RIGHT. HERE.**

**FULL-SERVICE DINNER*** *(MIN. OF 40 PEOPLE)*

**RECEPTION À LA CARTE** *(MIN. OF 36 PEOPLE)*

**ACCOMPANIMENTS**

**CHEF’S CARVERY STATIONS**

**CHEF’S ACTION STATIONS**

**DESSERT STATIONS**

**RECEPTION MENUS***

**LATE-NIGHT SNACK BUFFET**

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**PASTAS**

**PLEASE SELECT ONE**

**TORTELLINI**

*Roasted corn, wild mushrooms*

**GNOCCHI**

*Sun-dried tomato and dill pesto sauce*

**MEDITERRANEAN PENNE**

*Artichoke, olives, butternut squash*

**FUSILLI**

*Spolumbo's hot Italian sausage*

**ROASTED VEGETABLE LASAGNA**

*Goat cheese, mozzarella*

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*DIFFERENCE IN MENU

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**BUFFET DINNERS** *(MIN. OF 40 PEOPLE)*

**GROWN RIGHT. HERE. MENU**

**BBQ PACKAGE**

**FULL-SERVICE DINNER MENUS** *(MIN. OF 40 PEOPLE)*

**FULL-SERVICE VEGAN/VEGETARIAN**

**FAMILY-STYLE PLATTERS**

**GROWN RIGHT. HERE. FULL-SERVICE DINNER** *(MIN. OF 40 PEOPLE)*

**RECEPTION À LA CARTE** *(MIN. OF 36 PEOPLE)*

**ACCOMPANIMENTS**

**CHEF’S CARVERY STATIONS**

**CHEF’S ACTION STATIONS**

**DESSERT STATIONS**

**RECEPTION MENUS** *

**LATE-NIGHT SNACK BUFFET**

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**STARCHES** **PLEASE SELECT ONE**

**WESTERN POTATO WEDGE**

**ROASTED BABY POTATOES**

**HERBED RICE PILAF**

**YELLOW BEET MASHED POTATO**

**SCALLOPED POTATO**

**LEMONGRASS RICE PILAF**

**TRUFFLE WHIPPED POTATOES**

**GINGERED SWEET POTATO MASH**

**DAUPHINOISE POTATO** .......................................................... ADD $4/PERSON

*Smoked Cheddar cheese*

**FINGERLING POTATOES** .......................................................... ADD $2/PERSON

*Caramelized onion*

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Dinner buffets are served with fresh garden greens with herb vinaigrette, cookies and fruit, warmed buns with butter, Arabica coffee, and Tazo teas.

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*DIFERENCE IN MENU*

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BUFFET DINNERS (MIN. OF 40 PEOPLE)
GROWN RIGHT. HERE. MENU
BBQ PACKAGE
FULL-SERVICE DINNER MENUS (MIN. OF 40 PEOPLE)
FULL-SERVICE VEGAN/VEGETARIAN
FAMILY-STYLE PLATTERS
GROWN RIGHT. HERE.
FULL-SERVICE DINNER* (MIN. OF 40 PEOPLE)
RECEPTION À LA CARTE (MIN. OF 36 PEOPLE)
ACCOMPANIMENTS
CHEF’S CARVERY STATIONS
CHEF’S ACTION STATIONS
DESSERT STATIONS
RECEPTION MENUS*
LATE-NIGHT SNACK BUFFET

VEGETABLES PLEASE SELECT ONE
FRESH SEASONAL VEGETABLES
TOMATO PROVENÇAL
TRAIL-RIDE RATATOUILLE
CARROT AND MUSHROOMS INFUSED WITH LEMONGRASS
ASPARAGUS, BABY CARROT AND YELLOW BEETS ............................................. ADD $2/PERSON

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BUFFET DINNERS (MIN. OF 40 PEOPLE)

GROWN RIGHT. HERE. MENU

BUFFET Packages

FULL-SERVICE DINNER MENUS (MIN. OF 40 PEOPLE)

FULL-SERVICE VEGAN/VEGETARIAN

FAMILY-STYLE PLATTERS

GROWN RIGHT. HERE.

FULL-SERVICE DINNER* (MIN. OF 40 PEOPLE)

RECEPTION À LA CARTE (MIN. OF 36 PEOPLE)

ACCOMPANIMENTS

CHEF’S CARVERY STATIONS

CHEF’S ACTION STATIONS

DESSERT STATIONS

RECEPTION MENUS*

LATE-NIGHT SNACK BUFFET

DESSERTS PLEASE SELECT TWO

HOUSE-MADE FRUIT TARTS

CHEESECAKE BITES

APPLE CRUMBLE WITH VANILLA CREAM

CHOCOLATE BROWNIE

CREAM-FILLED PROFITEROLES

BANANA BREAD TRIFLE

GOURMET RICE KRISPIE BARS

INDIVIDUAL PASSIONFRUIT & MANGO MOUSSE

CHOCOLATE BROWNIE THINS

INDIVIDUAL TIRAMISU

CRAN-APPLE OAT CRUMBLE WITH VANILLA CREAM

LINDT CHOCOLATE SQUARE

CHOCOLATE GRAND MARNIER TART

SASKATOON BERRY TART

ADD $3/PERSON

ADD $2/PERSON

ADD $2/PERSON

ADD $2/PERSON

ADD $2/PERSON

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Dinner buffets are served with fresh garden greens with herb vinaigrette, cookies and fruit, warmed buns with butter, Arabica coffee, and Tazo teas.
PHILOSOPHY

LARGE GATHERINGS
601 – 4,000

SMALL GATHERINGS
1 – 600

WINE & BEVERAGES

INFORMATION

BREAKFAST

LUNCH

DINNER

BUFFET DINNERS (MIN. OF 40 PEOPLE)

GROWN RIGHT. HERE. MENU
BBQ PACKAGE

FULL-SERVICE DINNER MENUS
(MIN. OF 40 PEOPLE)

FULL-SERVICE VEGAN/VEGETARIAN

FAMILY-STYLE PLATTERS

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FULL-SERVICE DINNER*
(MIN. OF 40 PEOPLE)

RECEPTION À LA CARTE
(MIN. OF 36 PEOPLE)

ACCOMPANIMENTS

CHEF’S CARVERY STATIONS

CHEF’S ACTION STATIONS

DESSERT STATIONS

RECEPTION MENUS*

LATE-NIGHT SNACK BUFFET

*DIFFERENCE IN MENU
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GROWN RIGHT. HERE. MENU BBQ PACKAGE

BARBECUED BRANT LAKE WAGYU BEEF
Hand-carved rib-eye of beef, Yorkshire pudding

COUNTRY LANE CHICKEN
Slow-braised with local beer

SUNTERRA PORK RIB
Brushed with local rye whiskey

SELECTION OF LOCAL ALBERTA CHEESES WITH CRISPS

LITTLE POTATO COMPANY BAKED POTATOES
Roasted to perfection

GREAT NORTHERN BEAN CASSEROLE
AAA Alberta beef lardon

SEASONAL TABER CORN ON THE COB
Local sweet butter

RED HAT TOMATO AND BASIL SALAD
Soffritto olive oil, sea salt

ALBERTA CUCUMBER AND FRESH MINT SALAD
Tossed with Highwood crossing canola oil

HOUSE-MADE CORNBREAD
Fairwind Farms goat cheese

LOCAL SASKATOON BERRY PIE
MacKay’s vanilla bean ice cream

The Grown Right Here BBQ Package comes with Arabica coffee and Tazo teas.
Each guest leaves with a bag of Stampede horseradish and Eau Claire whiskey fudge.

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BUFFET DINNERS (MIN. OF 40 PEOPLE)

GROWN RIGHT. HERE. MENU

BUFFET DINNERS

FULL-SERVICE DINNERS* (MIN. OF 40 PEOPLE)

FULL-SERVICE VEGAN/VEGETARIAN

FAMILY-STYLE PLATTERS

GROWN RIGHT. HERE.

FULL-SERVICE DINNER* (MIN. OF 40 PEOPLE)

RECEPTION À LA CARTE (MIN. OF 36 PEOPLE)

ACCOMPANIMENTS

CHEF’S CARVERY STATIONS

CHEF’S ACTION STATIONS

DESSERT STATIONS

RECEPTION MENUS*

LATE-NIGHT SNACK BUFFET

**DIFFERENCE IN MENU

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AMUSE-BOUCHE

PLEASE SELECT ONE

WHITE CHEDDAR AND THYME GOUGÈRE..........................$5/PERSON

   Smoked sea salt

SMOKED BC SALMON..................................................$7/PERSON

   Caper berry cream miniature beet cup

   Infused with lavender

LOCAL TOMATO AND CUCUMBER GAZPACHO SHOOTER...............$5/PERSON

CAPRESE SALAD SKEWER.............................................$5/PERSON

   Fresh basil

VALBELLA WILD BOAR PÂTÉ.......................................$6/PERSON

   Sweet onion jam

SOFT-POACHED PRAWN..............................................$7/PERSON

   Sesame wakame salad

SOUPS

SALADS

ENTRÉES

STARCHES

VEGETABLES

DESSERTS

Full-service dinners include salad, a plated entrée, dessert, warmed buns with butter, Arabica coffee, and Tazo teas.
## BREAKFAST

- Buffet Dinners (Min. of 40 People)

## LUNCH

- Buffet Dinners (Min. of 40 People)
- Grown Right Here. Menu

## DINNER

### Buffet Dinners (Min. of 40 People)
- BBQ Package

### Full-Service Dinner Menus (Min. of 40 People)
- Full-Service Vegan/Vegetarian
- Family-Style Platters
- Grown Right Here.
- Full-Service Dinner* (Min. of 40 People)
- Reception à la Carte* (Min. of 36 People)
- Accompaniments
- Chef’s Carvery Stations
- Chef’s Action Stations
- Dessert Stations
- Reception Menus*
- Late-Night Snack Buffet

### Full-Service Dinner Menus *

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<th>AMUSE-BOUCHE</th>
<th>SALADS</th>
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<th>VEGETABLES</th>
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<tbody>
<tr>
<td>SOUPS</td>
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<tr>
<td>Poured Tableside, Please Select One</td>
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<td><strong>Roasted French Onion</strong></td>
<td>Emmental cheese, crostini</td>
<td>$10/Person</td>
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<tr>
<td><strong>Tomato Bisque</strong></td>
<td>Basil cheese tortellini</td>
<td>$10/Person</td>
<td></td>
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</tr>
<tr>
<td><strong>Chicken Consommé</strong></td>
<td>Roasted corn salsa</td>
<td>$10/Person</td>
<td></td>
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</tr>
<tr>
<td><strong>Butternut Squash Soup</strong></td>
<td>Toasted apple and pear</td>
<td>$10/Person</td>
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</tr>
<tr>
<td><strong>Duck Consommé</strong></td>
<td>Ricotta and truffle pasta</td>
<td>$14/Person</td>
<td></td>
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</tr>
</tbody>
</table>

### Grown Right Here

**Full-service dinners include salad, a plated entrée, dessert, warmed buns with butter, Arabica coffee, and Tazo teas.**

* *DIFFERENCE IN MENU*

*effective January 1, 2018 the service charge for all F&B will be 18%.*
BREAKFAST
LUNCH
DINNER

BUFFET DINNERS (MIN. OF 40 PEOPLE)
GROWN RIGHT. HERE. MENU
BBQ PACKAGE

FULL-SERVICE DINNER MENUS (MIN. OF 40 PEOPLE)
FULL-SERVICE VEGAN/VEGETARIAN
FAMILY-STYLE PLATTERS
GROWN RIGHT. HERE.
FULL-SERVICE DINNER* (MIN. OF 40 PEOPLE)
RECEPTION À LA CARTE (MIN. OF 36 PEOPLE)
ACCOMPANIMENTS
CHEF’S CARVERY STATIONS
CHEF’S ACTION STATIONS
DESSERT STATIONS
RECEPTION MENUS*
LATE-NIGHT SNACK BUFFET

SALADS PLEASE SELECT ONE
BLISTERED GRAPE TOMATO & MANGO
 Dijon vinaigrette
SOUTHWESTERN TORTILLA
 Spanish onion and lime vinaigrette
LEBANESE TABBOULEH WITH CUCUMBER
 Fresh mint and yellow tomatoes
SLICED RED HAT TOMATO
 Basil, goat cheese
WATERMELON
 Feta, kalamata olive, white balsamic emulsion
BABY POTATO
 Green pea, chives, brassica mustard
CUCUMBER-WRAPPED LETTUCE
 Pickled carrot and beet curls, goat cheese

SALAD ADDITIONS
BALIK SALMON.................................................................ADD $5/PERSON
VANILLA-POACHED PRAWN...................................................ADD $7/PERSON
PROSCIUTTO-WRAPPED BOCCONCINI ...................................ADD $4/PERSON

Full-service dinners include salad, a plated entrée, dessert, warmed buns with butter, Arabica coffee, and Tazo teas.
FULL-SERVICE DINNER MENUS

BUFFET DINNERS (MIN. OF 40 PEOPLE)
GROWN RIGHT. HERE. MENU
BBQ PACKAGE

FULL-SERVICE DINNER MENUS (MIN. OF 40 PEOPLE)

FULL-SERVICE VEGAN/VEGETARIAN

FAMILY-STYLE PLATTERS

GROWN RIGHT. HERE.
FULL-SERVICE DINNER* (MIN. OF 40 PEOPLE)

RECEPTION À LA CARTE (MIN. OF 36 PEOPLE)

ACCOMPANIMENTS

CHEF’S CARVERY STATIONS

CHEF’S ACTION STATIONS

DESSERT STATIONS

RECEPTION MENUS*

LATE-NIGHT SNACK BUFFET

*DIFFERENCE IN MENU

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PLATED DINNER ENTRÉES PLEASE SELECT ONE

GRILLED AAA ALBERTA BEEF TENDERLOIN
Woodland mushroom fricassee
........................................................................................................... $89/PERSON

WEST COAST GRILLED AAA ALBERTA STRIP LOIN STEAK
Green peppercorn jus
........................................................................................................... $80/PERSON

MAPLE BRAISED PORK SHORT RIB
Peppered jus
................................................................................................................... $72/PERSON

SLOW-BRAISED ALBERTA BEEF SHORT RIB
Port demi-glace
........................................................................................................... $79/PERSON

CORNISH GAME HEN CONFIT
Orange brandy glaze
...................................................................................................................................... $71/PERSON

SLOW-BRAISED LAMB LEG
Saskatoon berry fennel jus
.............................................................................................................................................. $82/PERSON

SUPREME CHICKEN BREAST
Apple port jus
.......................................................................................................................................... $73/PERSON

POACHED PACIFIC SALMON
Walnut mustard glaze
........................................................................................................................................... $76/PERSON

ORANGE GLAZED WINTER’S TURKEY BREAST
Natural jus, house-made cranberry sauce
.................................................................................................................. $79/PERSON

CLASSIC CIOPPINO
Tomato broth, roasted garlic, fresh basil, shrimp, scallop, calamari, salmon, clams, mussels, saffron rice
........................................................................................................................................ $85/PERSON

PAN-SEARED SABLE FISH
Brown butter and caper sauce
............................................................................................................................................... $83/PERSON

Full-service dinners include salad, a plated entrée, dessert, warmed buns with butter, Arabica coffee, and Tazo teas.
FULL-SERVICE DINNERS

BUFFET DINNERS (MIN. OF 40 PEOPLE)
GROWN RIGHT. HERE. MENU
BBQ PACKAGE

FULL-SERVICE DINNER MENUS

FULL-SERVICE VEGAN/VEGETARIAN

FAMILY-STYLE PLATTERS
GROWN RIGHT. HERE.
FULL-SERVICE DINNER* (MIN. OF 40 PEOPLE)

RECEPTION À LA CARTE (MIN. OF 36 PEOPLE)
ACCOMPANIMENTS
CHEF’S CARVERY STATIONS
CHEF’S ACTION STATIONS
DESSERT STATIONS
RECEPTION MENUS*
LATE-NIGHT SNACK BUFFET

STARCHES

WESTERN POTATO WEDGE
ROASTED BABY POTATOES
HERBED RICE PILAF
YELLOW BEET MASHED POTATO
SCALLOPED POTATO
LEMONGRASS RICE PILAF
TRUFFLE WHIPPED POTATOES
GINGERED SWEET POTATO MASH
DAUPHINOISE POTATO WITH SMOKED CHEDDAR CHEESE
FINGERLING POTATO WITH CARAMELIZED ONIONS

FULL-SERVICE dinners include salad, a plated entrée, dessert, warmed buns with butter, Arabica coffee, and Tazo teas.

*DIFFERENCE IN MENU
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**BREAKFAST**

**LUNCH**

**DINNER**

BUFFET DINNERS *(MIN. OF 40 PEOPLE)*

GROWN RIGHT. HERE. MENU

BBQ PACKAGE

FULL-SERVICE DINNERS MENUS *(MIN. OF 40 PEOPLE)*

FULL-SERVICE VEGAN/VEGETARIAN

FAMILY-STYLE PLAGGERS

GROWN RIGHT. HERE. FULL-SERVICE DINNER* *(MIN. OF 40 PEOPLE)*

RECEPTION À LA CARTE *(MIN. OF 36 PEOPLE)*

ACCOMPANIMENTS

CHEF’S CARVERY STATIONS

CHEF’S ACTION STATIONS

DESSERT STATIONS

RECEPTION MENUS*

LATE-NIGHT SNACK BUFFET

---

**VEGETABLES**

PLEASE SELECT ONE

FRESH SEASONAL VEGETABLES

TOMATO PROVENÇAL

TRAIL-RIDE RATATOUILLE

CARROT AND MUSHROOMS INFUSED WITH LEMONGRASS

GRILLED BABY BOK CHOY AND FENNEL

ASPARAGUS, BABY CARROT AND YELLOW BEETS

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AMUSE-BOUCHE | SOUPS | SALADS | ENTRÉES | STARCHES | VEGETABLES | DESSERTS

---

**FULL-SERVICE DINNER MENUS**

Full-service dinners include salad, a plated entrée, dessert, warmed buns with butter, Arabica coffee, and Tazo teas.

*DIFFERENCE IN MENU

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**BREAKFAST**

**LUNCH**

**DINNER**

BUFFET DINNERS  (MIN. OF 40 PEOPLE)
GROWN RIGHT. HERE. MENU
BBQ PACKAGE

FULL-SERVICE DINNER MENUS  
(MIN. OF 40 PEOPLE)

FULL-SERVICE VEGAN/VEGETARIAN

FAMILY-STYLE PLATTERS

GROWN RIGHT. HERE.

FULL-SERVICE DINNER*  
(MIN. OF 40 PEOPLE)

RECEPTION À LA CARTE  
(MIN. OF 36 PEOPLE)

ACCOMPANIMENTS

CHEF’S CARVERY STATIONS

CHEF’S ACTION STATIONS

DESSERT STATIONS

RECEPTION MENUS*

LATE-NIGHT SNACK BUFFET

**DESSERT**  PLEASE SELECT ONE

CARROT CAKE
Ginger icing and berries

INDIVIDUAL PASSION FRUIT AND MANGO MOUSSE
Cheese cake mousse with praline crumbles and berries

MILK CHOCOLATE FRANGELICO MOUSSE
Hazelnut brittle

STICKY TOFFEE PUDDING
Maple bourbon sauce

TRES LECHES FLAN
Seasonal berries

RUSTIC APPLE GALLETTE
Warm caramel drizzle

BAILEY’S DULCHE DE LECHE “CHOCOLATE BAR”

BURNT ORANGE PANNA COTTA
Fresh berries and chocolate tuille

VANILLA BEAN CRÈME BRULÉE
Caramel sugar dust and chocolate bark

RUM RAISIN CROISSANT PUDDING
Salted caramel sauce

RUSTIC APPLE PIE
Warm caramel drizzle

PEPPERED SHORTBREAD NAPOLEON
Mascarpone and minted berries

CHOCOLATE SHORTBREAD S’MORES
Fruit compote, almond dust

---

*DIFFERENCE IN MENU

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---

Full-service dinners include salad, a plated entrée, dessert, warmed buns with butter, Arabica coffee, and Tazo teas.
BREAKFAST •
LUNCH •
DINNER •

BUFFET DINNERS (MIN. OF 40 PEOPLE)
GROWN RIGHT. HERE. MENU
BBQ PACKAGE

FULL-SERVICE DINNER MENUS
(MIN. OF 40 PEOPLE)

FULL-SERVICE VEGAN/VEGETARIAN

These dishes are made with fresh, seasonal produce. They are suitable for vegetarians and vegans, as well as those looking for a lighter option.

FAMILY-STYLE PLATTERS
GROWN RIGHT. HERE.
FULL-SERVICE DINNER* (MIN. OF 40 PEOPLE)

RECEPTION À LA CARTE (MIN. OF 36 PEOPLE)
ACCOMPANIMENTS
CHEF’S CARVERY STATIONS
CHEF’S ACTION STATIONS
DESSERT STATIONS
RECEPTION MENUS*
LATE-NIGHT SNACK BUFFET

*DIFFERENCE IN MENU
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FULL-SERVICE VEGAN/VEGETARIAN

$65/person

HARVEST SALAD
  Roast yellow beets, green beans, sweet potato, fresh herb vinaigrette

HERB-INFUSED BROWN RICE PASTA
  Tuscan-style white bean, fresh local herbs, asparagus, wood mushrooms, roasted tomato sauce

CORNBREAD
  House-made with Highwood Crossing grains

DOUBLE CHOCOLATE VEGAN BROWNIE
  Raspberry coulis

HOUSE-MADE CARROT CAKE
  Ginger glaze and berries

FRESH BERRIES
  Seasonal

ARABICA COFFEE AND TAZO TEAS

INFORMATION
BREAKFAST
LUNCH
DINNER

BUFFET DINNERS (MIN. OF 40 PEOPLE)
GROWN RIGHT. HERE. MENU
BBQ PACKAGE
FULL-SERVICE DINNER MENUS
(FIN. OF 40 PEOPLE)
FULL-SERVICE VEGAN/VEGETARIAN
FAMILY-STYLE PLATTERS

For tables of 6, 8 or 10.
Accompanied with dinner

GROWN RIGHT. HERE.
FULL-SERVICE DINNER* (MIN. OF 40 PEOPLE)
RECEPTION À LA CARTE (MIN. OF 36 PEOPLE)
ACCOMPANIMENTS
CHEF’S CARVERY STATIONS
CHEF’S ACTION STATIONS
DESSERT STATIONS
RECEPTION MENUS*
LATE-NIGHT SNACK BUFFET

*DIFFERENCE IN MENU
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FAMILY-STYLE PLATTERS

CANADIAN CHEESE PLATTER.................................................................$10/PERSON
Swiss, Gouda, Brie, aged Cheddar, toasted baguette, raincoat crisps, rice crackers

IMPORTED CHEESE PLATTER.............................................................$14/PERSON
Castello double cream Brie, Cahill Irish white Cheddar, Stilton with mango & ginger,
Manchego, toasted baguette, raincoat crisps, rice crackers

CHARCUTERIE BOARD.................................................................$15/PERSON
Grilled vegetables, Canadian cheese, Valbella meats, olives, toasted crostini and breads

SEAFOOD PLATE...............................................................................$28/PERSON
Smoked salmon-caper relish, lemon prawns, maple salmon pâté, saffron scallops,
Wakame salad, toast tips and potato chippers

GROWN RIGHT. HERE. PLATE.............................................................$30/PERSON
Alberta bison with bannock and minted Saskatoon jam, Broek Acres pork rillette with crisps,
Red Hat tomato and Gouda skewers, Country Lane chicken baskets
BREAKFAST →
LUNCH →
DINNER →

BUFFET DINNERS (MIN. OF 40 PEOPLE)
GROWN RIGHT. HERE. MENU
BBQ PACKAGE

FULL-SERVICE DINNER MENUS
(MIN. OF 40 PEOPLE)

FULL-SERVICE VEGAN/VEGETARIAN

FAMILY-STYLE PLATTERS
GROWN RIGHT. HERE. FULL-SERVICE DINNER* (MIN. OF 40 PEOPLE)

RECEPTION À LA CARTE (MIN. OF 36 PEOPLE)

ACCOMPANIMENTS
CHEF’S CARVERY STATIONS
CHEF’S ACTION STATIONS
DESSERT STATIONS
RECEPTION MENUS*
LATE-NIGHT SNACK BUFFET

GROWN RIGHT. HERE. FULL-SERVICE DINNER
................................................
$140/PERSON

AMUSE-BOUCHE
SMOKED ALBERTA PORK BELLY
Wild Kayben Farms blackcurrant relish

SOUP
LUND FARMS CARROT BISQUE
Finished with wilted arugula and cream

MAIN COURSE
BRANT LAKE WAGYU BEEF
Porcini, shallot and rosemary cultured butter

DRIVIEW FARMS LAMB
Fermented cabbage, fennel

LITTLE POTATO COMPANY NOISETTE
Roasted to perfection

RATATOUILLE
Local vegetables

HIGHWOOD CROSSING
HOUSE-BAKED SCONES
With cultured peppered butter

DESSERT
LOCAL SASKATOON BERRY DESSERT TRIO
Sabayon mousse, mille-feuille and chocolate truffle

*DIFFERENCE IN MENU
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The grown right here full-service dinner comes with Arabica coffee and Tazo teas.
BREAKFAST •
LUNCH •
DINNER •

BUFFET DINNERS (MIN. OF 40 PEOPLE)
GROWN RIGHT. HERE. MENU
BBQ PACKAGE

FULL-SERVICE DINNER MENUS
(MIN. OF 40 PEOPLE)

FULL-SERVICE VEGAN/VEGETARIAN
FAMILY-STYLE PLATTERS
GROWN RIGHT. HERE.
FULL-SERVICE DINNER* (MIN. OF 40 PEOPLE)

RECEPTION À LA CARTE (MIN. OF 36 PEOPLE)
ACCOMPANIMENTS
CHEF’S CARVERY STATIONS
CHEF’S ACTION STATIONS
DESSERT STATIONS
RECEPTION MENUS*
LATE-NIGHT SNACK BUFFET

*COLD SELECTIONS
PRICE PER DOZEN

TOMATO BOCCONCINI & BASIL LOLLIPOPS
$37
CHIMICHURRI SPICED MUSHROOM BRUSCHETTA
Roasted garlic crostini
$33
COCONUT LIME SCALLOP AND PRAWN CEVICHE
Bell pepper & pineapple salad
$46
CURRY CRAB & GRANNY SMITH APPLE SALAD
Toasted coconut, cucumber cup
$36
BUTTERNUT SQUASH MOUSSE
Ricotta & chive bread, red wine caramelized onion, tart shell
$38
BLACKENED SPICED CHICKEN & MANGO SALAD
Savory tart shell
$41
SMOKED SALMON TARTARE
Dill crème fraiche, lemon pepper fried capers, crisp
$42
BLT CUPCAKE
Bacon cornbread muffin, sundried tomato cream cheese, petite greens
$42
CAULIFLOWER CAVIAR
Belgian endive, micro greens
$40
RED BEET & GREEN APPLE SALAD
Red onion & fennel crème fraiche, savoury tart shell
$39
TOMATO & BACON BRUSCHETTA
Crostini
$34
SMOKED EEL AND JAPANESE RICE ROLL
Wasabi soy mayo
$58
PROSCIUTTO WRAPPED MARINATED ASPARAGUS
$32
LIME PEPPER FRIED CHICK PEAS
$30
SHRIMP “COCKTAIL” WITH AVOCADO SALSA
$42

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BREAKFAST
LUNCH
DINNER
BUFFET DINNERS (MIN. OF 40 PEOPLE)
GROWN RIGHT. HERE. MENU
BBQ PACKAGE
FULL-SERVICE DINNER MENUS (MIN. OF 40 PEOPLE)
FULL-SERVICE VEGAN/VEGETARIAN
FAMILY-STYLE PLATTERS
GROWN RIGHT. HERE. FULL-SERVICE DINNER* (MIN. OF 40 PEOPLE)
RECEPTION À LA CARTE (MIN. OF 36 PEOPLE)
ACCOMPANIMENTS
CHEF’S CARVERY STATIONS
CHEF’S ACTION STATIONS
DESSERT STATIONS
RECEPTION MENUS*
LATE-NIGHT SNACK BUFFET

HOT SELECTIONS PRICE PER DOZEN
BISON MEATBALL .........................................................$40
Chili-spiced Pomodoro sauce
BEEF STROGANOFF ..................................................$42
Red beet crème fraiche, tart shell
HOISIN CHICKEN STEAMED BUN TACOS ..................$43
Pickled vegetables, sesame cashew crumble
FAIRWIND FARMS GOAT CHEESE & ROASTED VEGETABLE TART ..................................................$40
MINIATURE CHICKEN WELLINGTONS ......................$44
Tarragon aioli
VIETNAMESE VEGETARIAN SPRING ROLL .............$36
Sweet chili sauce
MEADOW CREEK SPICY SAUSAGE BITES ..................$43
APPLE AND BRIE PANINI SANDWICHES ..................$45
BEEF WELLINGTONS ..............................................$45
Horseradish cream
SEA SALT & MADAGASCAR PEPPER RIBLETS ..........$39
BBQ PORK FUSION ROLL .........................................$45
Lime chipotle aioli
BRANT LAKE WAGYU SLIDERS ...............................$49
Roasted garlic & herb aioli, cocktail roll
HICKORY SMOKED SALMON ....................................$44
Red pepper confit, lemon cream
CRAB MAC & CHEESE .........$43
Demitasse
SMOKIN’ GUNS SPICE WAGYU STEAK BITES ..........$46
Béarnaise sauce

*DIFFERENCE IN MENU
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## Breakfast

- Buffet Dinners (Min. of 40 People)
- Grown Right. Here. Menu
- BBQ Package

## Lunch

- Full-Service Dinner Menus (Min. of 40 People)
- Full-Service Vegan/Vegetarian
- Family-Style Platters
- Grown Right. Here. Full-Service Dinner* (Min. of 40 People)
- Reception à la Carte (Min. of 36 People)

## Dinner

- Buffet Dinners (Min. of 40 People)
- Grown Right. Here. Menu
- BBQ Package
- Full-Service Dinner Menus (Min. of 40 People)
- Full-Service Vegan/Vegetarian
- Family-Style Platters
- Grown Right. Here. Full-Service Dinner* (Min. of 40 People)
- Reception à la Carte (Min. of 36 People)
- Accompaniments
- Chef’s Carvery Stations
- Chef’s Action Stations
- Dessert Stations
- Reception Menus*
- Late-Night Snack Buffet

## Accompaniments

### Market Fresh Vegetables
- Herb dip

### Dip Trio
- Roasted red pepper, creamy spinach and artichoke, garlic hummus, flatbread crisps, house-made chips

### Canadian Cheese Platter
- Swiss, Gouda, Brie, aged Cheddar, toasted baguette, rainbow crisps, rice crackers

### Imported Cheese Platter
- Castello double cream Brie, Cahill Irish white Cheddar, Stilton with mango & ginger, Manchego, toasted baguette, rainbow crisps, rice crackers

### Charcuterie Board
- Grilled vegetables, Canadian cheese, Valbella meats, olives, toasted crostini and bread

### Raclette on Toasted Crostini
- Local baby potatoes, gherkins

---

*Difference in Menu

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BUFFET DINNERS  (MIN. OF 40 PEOPLE)
GROWN RIGHT. HERE. MENU
BBQ PACKAGE

FULL-SERVICE DINNER MENUS  (MIN. OF 40 PEOPLE)
FULL-SERVICE VEGAN/VEGETARIAN
FAMILY-STYLE PLATTERS
GROWN RIGHT. HERE.
FULL-SERVICE DINNER*  (MIN. OF 40 PEOPLE)

RECEPTION À LA CARTE  (MIN. OF 36 PEOPLE)
ACCOMPANIMENTS

CHEF’S CARVERY STATIONS

CHEF’S ACTION STATIONS
DESSERT STATIONS
RECEPTION MENUS*
LATE-NIGHT SNACK BUFFET

*DIFFERENCE IN MENU
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CARVED AAA ALBERTA STRIP LOIN ........................................... $16/PERSON
Horseradish, garlic jam, pretzel bun

AAA BEEF RIBEYE ................................................................. $17/PERSON
Brassica mustard, horseradish, sweet Hawaiian bun

GLAZED WINTER’S TURKEY BREAST .................................. $14/PERSON
Port berry relish, herb cornbread

TRADITIONAL PORCHETTA ................................................. $15/PERSON
Garlic pesto aioli, truffle mustard, sweet Hawaiian bun

SLOW-ROASTED AAA INSIDE ROUND OF BEEF ................ $11/PERSON
Stampede horseradish, barbeque sauce, soft dinner bun
BUFFET DINNERS (MIN. OF 40 PEOPLE)
GROWN RIGHT. HERE. MENU
BBQ PACKAGE
FULL-SERVICE DINNER MENUS
(FIN. OF 40 PEOPLE)
FULL-SERVICE VEGAN/VEGETARIAN
FAMILY-STYLE PLATTERS
GROWN RIGHT. HERE.
FULL-SERVICE DINNER* (MIN. OF 40 PEOPLE)
RECEPTION À LA CARTE (MIN. OF 36 PEOPLE)
ACCOMPANIMENTS
CHEF’S CARVERY STATIONS
CHEF’S ACTION STATIONS
DESSERT STATIONS
RECEPTION MENUS*
LATE-NIGHT SNACK BUFFET

*DIFFERENCE IN MENU
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BREAKFAST ▪
LUNCH ▪
DINNER ▪

BUFFET DINNERS (MIN. OF 40 PEOPLE)
GROWN RIGHT. HERE. MENU
BBQ PACKAGE

FULL-SERVICE DINNER MENUS (MIN. OF 40 PEOPLE)
FULL-SERVICE VEGAN/VEGETARIAN
FAMILY-STYLE PLATTERS
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FULL-SERVICE DINNER* (MIN. OF 40 PEOPLE)
RECEPTION À LA CARTE (MIN. OF 36 PEOPLE)
ACCOMPANIMENTS
CHEF’S CARVERY STATIONS
CHEF’S ACTION STATIONS
DESSERT STATIONS
RECEPTION MENUS*
LATE-NIGHT SNACK BUFFET

*DIFFERENCE IN MENU
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GOURMET MINIATURE DONUT BAR .......................................................... $11/PERSON
Flavoured sugars, chocolate sauce, raspberry sauce, caramel sauce

BUDDHA BELLY CANDY STORE ......................................................... $10/PERSON
Licorice, Smarties, jellybeans, cola bottles, saltwater taffy, jujubes, chocolate

LOCAL MINIATURE PIE STATION ....................................................... $10/PERSON
MacKay’s ice cream

STRAWBERRY SHORTCAKE STATION .................................................. $10/PERSON
House-made sugared scones, fresh strawberries, whipped cream, trio of chocolate sauces
BREAKFAST •
LUNCH •
DINNER •

BUFFET DINNERS  (MIN. OF 40 PEOPLE)
GROWN RIGHT. HERE. MENU
BBQ PACKAGE

FULL-SERVICE DINNER MENUS  (MIN. OF 40 PEOPLE)
FULL-SERVICE VEGAN/VEGETARIAN
FAMILY-STYLE PLATTERS
GROWN RIGHT. HERE.
FULL-SERVICE DINNER*  (MIN. OF 40 PEOPLE)
RECEPTION À LA CARTE  (MIN. OF 36 PEOPLE)
ACCOMPANIMENTS
CHEF’S CARVERY STATIONS
CHEF’S ACTION STATIONS
DESSERT STATIONS
RECEPTION MENUS*
LATE-NIGHT SNACK BUFFET

MENU 1
16 PIECES PER PERSON................................................................................................................$96/PERSON
14 PIECES PER PERSON..............................................................................................................$84/PERSON
10 PIECES PER PERSON..............................................................................................................$60/PERSON
8 PIECES PER PERSON...............................................................................................................$48/PERSON

CARVED AAA ALBERTA STRIPOIN
Horseradish, garlic jam, pretzel bun
ROASTED POTATO POUTINE BAR
Cheese curds, caramelized onions, mushrooms, bacon, gravy
MINI BEEF WELLINGTONS
Stampede horseradish cream
FLATBREAD
Roasted vegetable and green olive
NIGIRI AND MAKI SUSHI BOATS
Ginger, soy sauce, wasabi
SEASONAL MARKET FRESH VEGETABLES
Herb dip
IMPORTED CHEESE
Castello Double Cream Brie, Cahill Irish White Cheddar, Stilton with Mango and Ginger Purée, Manchego, Toasted Baguette, Raincoast Crisps, Rice Crackers
CHOCOLATE TRUFFLES AND BARK
Miniature butter, berry tarts
ARABICA COFFEE AND TAZO TEAS

*DIFERENCE IN MENU
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BREAKFAST ✔
LUNCH ✔
DINNER ✔

BUFFET DINNERS (MIN. OF 40 PEOPLE)
GROWN RIGHT. HERE. MENU
BBQ PACKAGE

FULL-SERVICE DINNER MENUS  
(FIN. OF 40 PEOPLE)

FULL-SERVICE VEGAN/VEGETARIAN

FAMILY-STYLE PLETTERS

GROWN RIGHT. HERE.
FULL-SERVICE DINNER*  (MIN. OF 40 PEOPLE)

RECEPTION À LA CARTE  (MIN. OF 36 PEOPLE)

ACCOMPANIMENTS

CHEF’S CARVERY STATIONS

CHEF’S ACTION STATIONS

DESSERT STATIONS

RECEPTION MENUS*

LATE-NIGHT SNACK BUFFET

*DIFFERENCE IN MENU
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RECEPTION MENUS

MENU 1

MENU 2

16 PIECES PER PERSON.................................................................................................................. $80/PERSON
14 PIECES PER PERSON.................................................................................................................. $70/PERSON
10 PIECES PER PERSON.................................................................................................................. $50/PERSON
8 PIECES PER PERSON.................................................................................................................. $40/PERSON

SLOW-ROASTED AAA INSIDE ROUND OF BEEF
  Stampede horseradish, barbeque sauce, soft dinner bun

PEROGY BAR
  Onions, sauerkraut, sour cream, bacon, mushrooms, chives, cheddar

THAI SPRING ROLLS
  Chili dipping sauce

WILD MUSHROOM BRUSCHETTA
  Garlic crostini

GRILLED CHICKEN
  Papaya, toasted baguette

CANADIAN CHEESE
  Swiss, Gouda, Brie, aged cheddar, toasted baguettes, Raincoat Crisps, rice crackers

SEASONAL MARKET FRESH VEGETABLES
  Herb dip

GOURMET COOKIES, SQUARES, AND CREAM PUFFS

ARABICA COFFEE AND SELECTION OF TAZO TEAS

*DIFFERENCE IN MENU
*effective January 1, 2018 the service charge for all F&B will be 18%.
BREAKFAST ◾
LUNCH ◾
DINNER ◾

BUFFET DINNERS (MIN. OF 40 PEOPLE)
GROWN RIGHT. HERE. MENU
BBQ PACKAGE

FULL-SERVICE DINNER MENUS
(FIN. OF 40 PEOPLE)
FULL-SERVICE VEGAN/VEGETARIAN
FAMILY-STYLE PLATTERS
GROWN RIGHT. HERE.
FULL-SERVICE DINNER* (MIN. OF 40 PEOPLE)
RECEPTION À LA CARTE (MIN. OF 36 PEOPLE)
ACCOMPANIMENTS
CHEF’S CARVERY STATIONS
CHEF’S ACTION STATIONS
DESSERT STATIONS
RECEPTION MENUS*

LATE-NIGHT SNACK BUFFET

The late-night snack buffet is available when served in conjunction with a dinner menu. No substitutions please.

BUFFET MENU #1
Deli-style sandwiches
Market vegetables with dip
Selection of Canadian cheeses and crackers
Gourmet Rice Krispies squares

BUFFET MENU #2
Build-your-own-sandwich with deli meat, cheese, and condiments
Cookies and brownies

BUFFET MENU #3
Selection of Canadian cheeses and crackers
Market vegetables with dip

*DIFFERENCE IN MENU
*effective January 1, 2018 the service charge for all F&B will be 18%.

All late-night snacks are served with Arabica coffee and Tazo teas.
PHILOSOPHY

LARGE GATHERINGS
601 – 4,000

SMALL GATHERINGS
1 – 600

WINE & BEVERAGES

INFORMATION

*effective January 1, 2018 the service charge for all F&B will be 18%.
**DELUXE “TOP SHELF” HOST BAR**

**SELECTION OF DELUXE “TOP SHELF” LIQUOR INCLUDING**  
$8.25  
Grey Goose Vodka, Crown Royal Rye, Bacardi White, Bacardi Oakheart Spiced Rum, Bombay Sapphire Gin, Jack Daniel’s, Chivas Regal Scotch and Cazadores Tequila

**CUSTOM FEATURE COCKTAIL**  
$8.25

**DOMESTIC BEER (BUDWEISER, BUD LIGHT, KOKANEE)**  
$7.50

**PREMIUM BEER (STELLA ARTOIS, CORONA, SHOCK TOP, ALEXANDER KEITH’S)**  
$8.00

**COOLERS (PALM BAY AND ONE ADDITIONAL FEATURE COOLER)**  
$7.50

Choose two white and two red premium wines to be served by the glass. Alternatively, feel free to review our full wine list and choose four other premium wines.

<table>
<thead>
<tr>
<th>WHITES</th>
<th>$50 BOTTLE</th>
</tr>
</thead>
</table>
| **CHATEAU STE. MICHELLE RIESLING**  
Columbia Valley, Washington  
**FOX RUN VINEYARDS CHARDONNAY**  
Finger Lakes, New York  
**RED ROOSTER GEWÜRZTRAMINER VQA**  
Okanagan Valley, British Columbia  
**LIQUEURS**  
(Baileys, Kahlua, Grand Marnier)  
**PROHIBITION BREW NON-ALCOHOLIC BEER**  
**FRUIT JUICES AND SOFT DRINKS**  
**BOTTLED WATER (DASANI 591ML)**  
**BOTTLED SPARKLING WATER (BADOIT 300ML)** | $8.00  

<table>
<thead>
<tr>
<th>REDS</th>
<th>$50 BOTTLE</th>
</tr>
</thead>
</table>
| **CASTELLO D’ALBOLA CHIANTI CLASSICO**  
Tuscany, Italy  
**VINA COBOS FELINO MALBEC**  
Mendoza, Argentina  
**J LOHR CYPRESS CABERNET SAUVIGNON**  
Central Coast, California  
**PROHIBITION BREW NON-ALCOHOLIC BEER**  
**FRUIT JUICES AND SOFT DRINKS**  
**BOTTLED WATER (DASANI 591ML)**  
**BOTTLED SPARKLING WATER (BADOIT 300ML)** | $8.00  

If host bar sales do not exceed $500 per bartender over a four hour period, (excluding table wine, service charge and GST) a bartender charge of $35 / hour for each bartender (including specialty cocktail bars) will apply as well as security charges.

*effective January 1, 2018 the service charge for all F&B will be 18%.*
**PHILOSOPHY**

**LARGE GATHERINGS**

601 – 4,000

**SMALL GATHERINGS**

1 – 600

**WINE & BEVERAGES**

**PHILOSOPHY**

**LARGE GATHERINGS**

601 – 4,000

**SMALL GATHERINGS**

1 – 600

**WINE & BEVERAGES**

**INFORMATION**

**PREMIUM HOST BAR**

- **DELUXE “TOP SHELF” HOST BAR**

- **PREMIUM HOST BAR**

- **PREMIUM CASH BAR**

**SPECIALTY DRINKS AND COCKTAILS**

**PUNCH BAR**

**PASSED COCKTAILS**

**WINE LIST**

**BAR MINIMUMS**

**ABOUT OUR SOMMELIER**

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<table>
<thead>
<tr>
<th>Optional Link Name</th>
<th>Content</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>BAR SERVICE</strong></td>
<td><strong>PREMIUM HOST BAR</strong></td>
</tr>
<tr>
<td></td>
<td><strong>SELECTION OF PREMIUM BRAND LIQUOR INCLUDING</strong></td>
</tr>
<tr>
<td></td>
<td><strong>Russian Prince Vodka, Seagram VO Rye, Bacardi White, Bacardi Oakheart Spiced Rum,</strong></td>
</tr>
<tr>
<td></td>
<td><strong>Gilbey’s Gin, Jack Daniel’s and Dewar’s Scotch</strong></td>
</tr>
<tr>
<td></td>
<td><strong>DOMESTIC BEER (BUDWEISER, BUD LIGHT, KOKANEE)</strong></td>
</tr>
<tr>
<td></td>
<td><strong>PREMIUM BEER (CORONA AND ONE ADDITIONAL FEATURE BEER)</strong></td>
</tr>
<tr>
<td></td>
<td><strong>COOLERS (PALM BAY)</strong></td>
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<tr>
<td></td>
<td><strong>FEATURED WINE BY THE GLASS (ONE RED AND ONE WHITE)</strong></td>
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<tr>
<td></td>
<td><strong>LIQUEURS (BAILEYS, KAHLUA, GRAND MARNIER)</strong></td>
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<td></td>
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<td>$5.00</td>
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<td></td>
<td>$3.75</td>
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<td></td>
<td>$3.75</td>
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</tbody>
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*If host bar sales do not exceed $500 per bartender over a four hour period, (excluding table wine, service charge and GST) a bartender charge of $35 / hour for each bartender (including specialty cocktail bars) will apply as well as security charges.*

*effective January 1, 2018 the service charge for all F&B will be 18%.*
### BAR SERVICE

**DELUXE “TOP SHELF” HOST BAR**

**PREMIUM HOST BAR**

**PREMIUM CASH BAR**

SPECIALTY DRINKS AND COCKTAILS

PUNCH BAR •

PASSED COCKTAILS

WINE LIST

BAR MINIMUMS

ABOUT OUR SOMMELIER

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#### PREMIUM CASH BAR

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>-selection of premium brand liquor including</td>
<td>$8.00</td>
</tr>
<tr>
<td>Russian Prince Vodka, Seagram VO Rye, Bacardi White, Bacardi Oakheart Spiced Rum, Gilbey’s Gin, Jack Daniel’s and Dewar’s Scotch</td>
<td></td>
</tr>
<tr>
<td>domestic beer (Budweiser, Bud Light, Kokanee)</td>
<td>$8.00</td>
</tr>
<tr>
<td>premium beer (Corona and ONE additional feature beer)</td>
<td>$8.50</td>
</tr>
<tr>
<td>coolers (Palm Bay)</td>
<td>$8.00</td>
</tr>
<tr>
<td>featured wine by the glass (one red and one white)</td>
<td>$8.50</td>
</tr>
<tr>
<td>liqueurs (Baileys, Kahlua, Grand Marnier)</td>
<td>$8.50</td>
</tr>
<tr>
<td>prohibition brew non-alcoholic beer</td>
<td>$5.25</td>
</tr>
<tr>
<td>fruit juices and soft drinks</td>
<td>$4.00</td>
</tr>
<tr>
<td>bottled water (Dasani 591ml)</td>
<td>$4.00</td>
</tr>
</tbody>
</table>

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*effective January 1, 2018 the service charge for all F&B will be 18%.*
**STAMPEDE CAESAR STATION** ................................................................. $9.25/EACH

Did you know that the Caesar was invented right here in Calgary? Add a host Caesar station for the complete Calgary experience.

The Stampede Caesar station includes a celery salt-rimmed glass, premium vodka, choice of celery, pickled vegetables, cocktail onions, pickles, lime wedges, pepperoni sticks, pickled beans, Worcestershire sauce, Tabasco and other assorted hot sauces.

*Effective January 1, 2018 the service charge for all F&B will be 18%.

Consumption minimums apply
RUM PUNCH ......................................................... $115/GALLON
   This refreshing rum punch is a delicious mix of amber rum, fruit juice, simple syrup, and bitters served over ice with fruit garnishes and a sprinkling of grated nutmeg.

SANGRIA (RED OR WHITE) ........................................... $130/GALLON
   A traditional Spanish sangria made with rum, red or white wine, a selection of fruit juice, and fresh fruit served over ice.

FRUIT PUNCH ....................................................... $35/GALLON
   A light, alcohol-free alternative made with a selection of fruit juices and soft drinks.

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Each gallon serves approximately 20 people.
Add cocktails on arrival to truly welcome guests to your event.

**WINE LIST**

**BAR MINIMUMS**

**ABOUT OUR SOMMELIER**

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**BAR SERVICE ▶**

**SPECIALTY DRINKS AND COCKTAILS**

**PUNCH BAR**

**PASSED COCKTAILS**

- **THE BOOTLEG** $8.50/EACH
  - Vodka, lemon juice, soda, mint

- **PALOMA** $8.50/EACH
  - Tequila, lime juice, grapefruit juice, soda

- **CHAMPAGNE COCKTAIL** $8.50/EACH
  - Sparkling wine, brandy

- **LYCHEE MARTINI** $8.50/EACH
  - Vodka, lychee liqueur, lychee juice

- **THE HARVEST** $8.50/EACH
  - Bacardi spiced rum, cranberry juice, lime juice, Coca-Cola

If you have a specific cocktail that you would like to serve at your event on a host basis, we will make every effort to accommodate your request. Please speak with your event manager.

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Consumption minimums apply.
Our wine list was created with our cuisine in mind. Our philosophy is that food and wine are intended not only to complement each other, but to inspire one another. If you would like assistance selecting a wine for your event, your event manager or our on-premises sommelier would be pleased to assist you.

We will do our very best to accommodate all specific wine requests. Due to potential availability issues, we recommend that all wine selections and quantities be finalized at least three weeks prior to your event.

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Our wine list is progressive in style. We have listed on each page and within each category our wines from lighter in style at the top to heavier in style at the bottom.

**CONDE DE CARALT NV CAVA**

*Penedes, Spain*

$44

**PROSECCO VALDO MARCA ORO**

*Veneto, Italy*

$45

**VEUVE CLICQUOT BRUT**

*Champagne, France*

$150
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PHILOSOPHY

LARGE GATHERINGS
601 – 4,000

SMALL GATHERINGS
1 – 600

WINE & BEVERAGES

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PASSED COCKTAILS

WINE LIST ▸

BUBBLES

WHITES

REDS

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BAR MINIMUMS

ABOUT OUR SOMMELIER

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SOFT, EASY DRINKING, MEDIUM-BODIED

MISSION HILL FIVE VINEYARDS PINOT BLANC VQA ........................................................................ $44

Okanagan Valley, British Columbia

WILLM PINOT GRIS RESERVE ........................................................................................................ $48

Alsace, France

TINHORN CREEK OS 2BENCH WHITE VQA ................................................................................ $58

Okanagan Valley, British Columbia

RED ROOSTER GEWÜRZTRAMINER VQA .................................................................................. $50

Okanagan Valley, British Columbia

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BAR MINIMUMS

ABOUT OUR SOMMELIER

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FRESH, FRUITY, LIGHTER-BODIED

JEAN PAUL BRUN TERRES DOREES COTE DE BROUILLY .......................................................... $56
Beaujolais, France

THE DREAMING TREE PINOT NOIR ......................................................................................... $47
Sonoma, California

NK’MIP CELLARS PINOT NOIR VQA ....................................................................................... $58
Okanagan Valley, British Columbia

CASTELLO D’ ALBOLA CHIANTI .............................................................................................. $50
Tuscany, Italy

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PHILOSOPHY

LARGE GATHERINGS
601 – 4,000
SMALL GATHERINGS
1 – 600

WINE & BEVERAGES

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PASSED COCKTAILS

WINE LIST

BUDDLES

WHITES

REDS

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BAR MINIMUMS

ABOUT OUR SOMMELIER

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REDS

Our wine list is progressive in style. We have listed on each page and within each category our wines from lighter in style at the top to heavier in style at the bottom.
Bar Minimums

If cash bar or host bar sales do not exceed $500 per bartender over a four-hour period (excluding table wine, service charge, and GST), a bartender charge of $35/hour for each bartender (including specialty cocktail bars) will apply as well as security charges. For all cash bars, if the four-hour minimum is not met, a cashier charge of $35/hour will also apply.

We will do our very best to accommodate all specific wine requests.
Due to potential availability issues, we recommend that all wine selections and quantities be finalized at least three weeks prior to your event.
BRUCE STEPHEN, CERTIFIED SOMMELIER

Bruce is a hospitality professional and oenophile who has traveled extensively to many wine-making regions around the world. Bruce developed his love and knowledge of food and wine working in executive roles with luxury hotels and resorts in Canada and the Far East. He has worked as a wine journalist for local and national publications and has judged numerous wine competitions including the Canadian Wine Awards.

Bruce has appeared on several television and radio programs discussing wine and was featured in Destinations Magazine as one of Canada’s top Sommeliers.

If you would like assistance choosing the wines for your event, Bruce is here to help - please speak with your event manager.

We will do our very best to accommodate all specific wine requests.  
Due to potential availability issues, we recommend that all wine selections and quantities be finalized at least three weeks prior to your event.
FAQ

- Exclusive Food & Beverage Provider
- Menu Planning / Pricing
- Guaranteed Attendance
- Surcharges for New Orders or Increases
- Food Allergies
- Specialty Meal Requests
- Labour Charges
- Deposit Requirements
- Times of Alcohol Service
- General Information
- Sustainability, Recycling and Composting
- Signage
- Off-Premises Catering
EXCLUSIVE FOOD & BEVERAGE PROVIDER

Calgary Stampede is proud to be the exclusive caterer of all food and beverage services on Stampede Park. Please advise your event manager if you would like to request to bring any food, alcohol or non-alcohol beverages onto the park. Your request will be reviewed and if approved, you will be required to pay a rights fee.

In compliance with Alberta Health Services and AGLC guidelines, unconsumed food and beverage ordered through Calgary Stampede may not be removed from the venue.
MENU PLANNING / PRICING

To assist with planning, and to ensure we offer our best service, please provide your menu selection and estimated number of guests 45 days before your function. After this time a maximum decreased attendance variance of 20% will be allowed (up to 200 guests), or an attrition penalty will apply. This will be calculated at 50% of the difference in value.

Food and beverage pricing does not include an 18% service charge and 5% GST, and menu pricing is subject to change.

Due to availability and external factors, there are times when some menu items may not be available. If this is the case, our team will work closely with you to provide suitable alternatives.

Calgary Stampede reserves the right to relocate your event to a comparable space based on event requirements and attendance. If this happens, you will be notified in advance and our team will work with you to ensure your satisfaction.
GUARANTEED ATTENDANCE

To ensure a successful event, it is necessary to receive your final guarantee by noon, five (5) full business days prior to your event/function. (A business day is defined as Monday to Friday, excluding weekends and holidays)

Once the final guarantee is submitted, the count may not be decreased.

For events greater than 1,500 guests, the guaranteed number must be provided by noon, eight (8) full business days prior to your event/function.
PhiloSopiCy

LARGE GATHERINGS
601 – 4,000
SMALL GATHERINGS
1 – 600
WINE & BEVERAGES

INFORMATION

SURCHARGES FOR NEW ORDERS OR INCREASES
Our kitchen prepares food for the guaranteed number of guests only. If additional meals are required, they must be included in your guarantee.

Stampede Catering will make every effort to accommodate increases after the final guarantee is received. Due to additional costs, any increases in the guaranteed attendance within three business days, or additional specialty meal requests added within three business days will be charged the original menu price and an additional 15% surcharge.

Room rental charges are subject to change without notice.

All live or recorded music is subject to SOCAN fees (Society of Composers, Authors, and Music Publishers of Canada) based on attendance. All recorded music is subject to Re:Sound Fees based on attendance. Your event manager will be happy to review these fees with you.

LABOUR CHARGES
Please advise your event manager of all details of your event to determine if any additional labour charges are applicable.

A labour charge of $100 applies to all meal functions with less than 20 guests, or in instances where there is a specific minimum attached to the menu that is not met.

To ensure quality and safety, timing of breaks and buffets are based on a maximum of 60 minutes and 120 minutes of continuous service respectively. Requests beyond this time will incur an additional surcharge.

A 15% surcharge will apply for any food and beverage events scheduled on a Canadian statutory holiday, or exceeding our normal meal service time of two hours.

If requested in advance, we are happy to place up to two (2) event related items (such as a table centre piece, menu card, promotional item or document) at no charge.

Should a function start or end time deviate more than thirty (30) minutes from the scheduled time, additional labour charges will apply.
FOOD ALLERGIES

Handling alternative dietary requests demands careful attention, particularly when it comes to allergies that result in serious, sometimes life-threatening reactions.

Stampede Catering is committed to offering a wide range of food options for all of our guests. Part of this commitment includes meeting the needs of guests who have food allergies or intolerances as well as guests who adhere to a vegetarian or vegan diet.

We are pleased to offer the option of pre-ordering vegetarian / vegan meals or meals tailored specifically to guests susceptible to allergic reactions (gluten, dairy free or nut allergies). Please note we do not have a separate kitchen to prepare allergen-free items, nor separate dining areas for guests with allergies or intolerances. Therefore, it is possible for an allergen to be introduced inadvertently during food preparation, handling or service or that the menu item may contain trace amounts of gluten, dairy, nuts or nut oils.

If you would like to request a meal that covers a specific allergy for your event, your event manager would be pleased to discuss the details with you.
SPECIALTY MEAL REQUESTS

Calgary Stampede requires that the following process be followed when requesting specialty meals:

All information to be provided on a standard special meal request form provided by your event manager

- This template to include the guest’s name, table number (if applicable) and the specific dietary restriction.

- The special meal request form should be completed and forwarded to the event manager at the same time the guarantee for meals is provided, a minimum of 5 business days prior to your event.

- Our chef will review these requests and your event manager will confirm 2-3 days prior to your event which guests require a special meal.

- Please make arrangements to provide your guest with a card indicating their special order, which can then be handed to the assigned staff member to ensure they receive the appropriate meal.

Please be advised of the following:

- We are unable to supply kosher meals.

- Halal meal requests will be provided with a vegetarian/vegan meal.

If at the time of service the number of meals actually served (vegetarian, allergy or regular) is higher than the guarantee for each respective meal, a 15% surcharge in addition to the original menu price will be applied for each meal served above the guaranteed number.
DEPOSIT REQUIREMENTS

Deposit requirements are clearly outlined on the event contract provided by your Sales Manager. Please refer to this document for deposit information / requirements.

The venue for your event is booked only for the times indicated on your contract. If set up and tear down times are required, please make these arrangements with your Sales Manager at the time of booking.

Once you make a booking, the room will be held at no charge for up to 14 days. After 14 days, a nonrefundable deposit is required to confirm your event.

Progress payments will be collected in advance of the event and 100% of estimated services will be required 14 days in advance of your event. A method of payment is required for any on-site charges.
TIMES OF ALCOHOL SERVICE

Calgary Stampede’s regular service of alcoholic beverages is from 10 a.m. to 1 a.m., seven days a week. All alcohol and entertainment requests outside of these hours must be pre-approved and subject to a labour surcharge.
GENERAL INFORMATION

Calgary Fire Department regulations prohibit the use of open flame candles. Candles must be in an enclosed container with the top of the flame at least 1.5 inches below the top rim of the container. Use of all candles must be pre-approved.

Stampede Park offers a large quantity of 24 hour parking stalls at a cost of $15 per vehicle.

SIGNAGE

All signage must be of a professional quality and approved by Calgary Stampede. Please note that we do not permit any taping, nailing, stapling, or tacking onto or into walls, bars or other permanent infrastructure. Should there be a requirement to place promotional signage in public areas, please direct these inquiries or any signage questions to your Event Manager.
**SUSTAINABILITY, RECYCLING AND COMPOSTING**

The Calgary Stampede is proud of our efforts with improving waste management, sustainable purchasing, and energy and water conservation. Our sustainability efforts encompass everything from recycling cardboard, plastics, tin cans, and coffee grounds. As well, our organic waste diversion in our kitchens and donating excess food to local food banks whenever possible.
OFF-PREMISES CATERING

Calgary Stampede is pleased to provide off-premises catering. Menu options and quotes will be provided upon request.