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 LARGE GATHERINGS
501 - 4,000
SMALL GATHERINGS
1 – 500
WINE & BEVERAGES
INFORMATION

HERE, EVERY BITE TELLS A STORY

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

Brant Lake Wagyu Beef
Brant, AB
brantlakewagyu.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.

HEAD CHEF STORY
LOCAL FARMERS/PRODUCERS
PHILOSOPHY

LARGE GATHERINGS
501 - 4,000

SMALL GATHERINGS
1 – 500

WINE & BEVERAGES

INFORMATION

BREAKFAST

LUNCH

DINNER

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

LARGE GATHERINGS
501 - 4,000

SMALL GATHERINGS
1 - 500

WINE & BEVERAGES

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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%.
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

Breakfast enchancements

Conference coffee

Coffee breaks

Snacks and pastries

Specialty pastries

Beverages

**BREAKFAST**

**BREAKFAST BUFFETS**

*CINNAMON FRENCH TOAST WITH WARM SASKATOON BERRY SYRUP AND WHIPPED BUTTER* $32/PERSON

*CINNAMON FRENCH TOAST WITH WARM SASKATOON BERRY SYRUP AND WHIPPED BUTTER*

Scrambled eggs and sautéed bell peppers

Seasonal cut fresh fruit

**ROCKY MOUNTAIN SUNRISE** $28/PERSON

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 Tea

**THE CONTINENTAL** $23/PERSON

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

**GRAB ‘N’ GO** $22/PERSON

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.

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

---

**THE BIG BREAKFAST**

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

$33/PERSON

**THE COOP**

*Scrambled eggs with chives and sautéed bell peppers*

$31/PERSON

**THE FLAPJACK**

*Stack of buttermilk pancakes with warm maple syrup and whipped butter*

$28/PERSON

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.

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BREIFFAST

BREAKFAST BUFFETS
FULL-SERVICE BREAKFAST MENUS
BREAKFAST ENHANCEMENTS
Give your morning a boost with these add-ons.

CONFERENCE COFFEE
COFFEE BREAKS
SNACKS AND PASTRIES
SPECIALTY PASTRIES
BEVERAGES

LUNCH

DINNER

PANCAKES WITH PURE MAPLE SYRUP
Freshly grilled and served with butter
$5/PERSON

DOUBLE-SMOKED BACON
Naturally cured and cooked to perfection
$4/PERSON

SCRAMBLED EGGS
Farm-fresh eggs with Canadian cheddar cheese
$6/PERSON

MEADOW CREEK MAPLE PORK SAUSAGES
Local grilled sausages
$5/PERSON

FRUIT LOAVES AND PASTRIES
Freshly baked each morning
$7/PERSON

BOTTLED FRUIT SMOOTHIES
$6/PERSON

SELECTION OF COLD CEREAL WITH MILK
Cereals include granola, Rice Krispies, and Corn Flakes
$5/PERSON

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PHILOSOPHY

LARGE GATHERINGS
501 - 4,000

SMALL GATHERINGS
1 – 500

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**
- **FULL-SERVICE BREAKFAST MENUS**
- **BREAKFAST ENHANCEMENTS**
- **CONFERENCE COFFEE**

**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.
PHILOSOPHY

LARGE GATHERINGS
501 – 4,000

SMALL GATHERINGS
1 – 500

WINE & BEVERAGES

INFORMATION

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

*effective January 1, 2018 the service charge for all F&B will be 18%.
BREAKFAST
  - BREAKFAST BUFFETS
  - FULL-SERVICE BREAKFAST MENUS
  - BREAKFAST ENHANCEMENTS
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  - COFFEE BREAKS
  - SNACKS AND PASTRIES
  - SPECIALTY PASTRIES
  - BEVERAGES

LUNCH

DINNER

**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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<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh Brewed Arabica Coffee</td>
<td>$5/each</td>
</tr>
<tr>
<td>Fresh Brewed Frog-Friendly Coffee</td>
<td>$6/each</td>
</tr>
<tr>
<td>Hot Chocolate</td>
<td>$5/each</td>
</tr>
<tr>
<td>Selection of Tazo Teas</td>
<td>$5/each</td>
</tr>
<tr>
<td>Sweetened Ice Tea</td>
<td>$4/each</td>
</tr>
<tr>
<td>Unsweetened Ice Tea</td>
<td>$4/each</td>
</tr>
<tr>
<td>Lemonade</td>
<td>$4/each</td>
</tr>
<tr>
<td>Assorted Powerade</td>
<td>$5/each</td>
</tr>
<tr>
<td>Dasani Bottled Water 591 ml</td>
<td>$5/each</td>
</tr>
<tr>
<td>Dasani Bottled Water 355 ml</td>
<td>$4/each</td>
</tr>
<tr>
<td>Assorted Minute Maid Fruit Juices</td>
<td>$4/can</td>
</tr>
<tr>
<td>Assorted Soft Drinks</td>
<td>$4/can</td>
</tr>
<tr>
<td>Badoit Sparkling Water 750 ml</td>
<td>$10/bottle</td>
</tr>
<tr>
<td>Badoit Sparkling Water 250 ml</td>
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</tr>
<tr>
<td>Chocolate Milk</td>
<td>$4/each</td>
</tr>
<tr>
<td>White Milk</td>
<td>$4/each</td>
</tr>
</tbody>
</table>

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BREAKFAST

LUNCH

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

LARGE GATHERINGS
501 - 4,000

SMALL GATHERINGS
1 – 500

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 entrées.

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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MEDITERRANEAN 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 fillet, 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

SALADS

DESSERTS

Full-service salad entrees include warmed buns with butter, Arabica coffee, and Tazo teas.
**FULL-SERVICE SALAD ENTREES**

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

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**DESSERTS**

Please Select One

- **CARROT CAKE**
  - Ginger cream cheese icing and berries

- **INDIVIDUAL PASSION FRUIT AND MANGO MOUSSE**
  - Cheese cake mousse with pralines crumbles and berries

- **MILK CHOCOLATE FRANDELICO 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

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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.
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.

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

**LUNCH BUFFET MENUS**

**DELI SANDWICH MEALS***

**BOXED LUNCHES**

**SANDWICHES & WRAPS**

**DINNER**

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**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

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PHILOSOPHY

LARGEST GATHERINGS
501 - 4,000

SMALL GATHERINGS
1 – 500

WINE & BEVERAGES

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BREAKFAST

LUNCH

FULL-SERVICE SALAD ENTREES

FULL-SERVICE HOT LUNCH

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FULL-SERVICE VEGAN/VEGETARIAN/ FAMILY-STYLE PLATTERS

LUNCH BUFFET MENUS

DELI SANDWICH MEALS*

BOXED LUNCHES

SANDWICHES & WRAPS

DINNER

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 TOURIÈRE
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

*DIFFERENCE IN MENU

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

**BREAKFAST**

**LUNCH**

**FULL-SERVICE SALAD ENTREES**

**FULL-SERVICE HOT LUNCH**

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

**LUNCH BUFFET MENUS**

**DELI SANDWICH MEALS**

**BOXED LUNCHES**

**SANDWICHES & WRAPS**

**DINNER**

---

**STARCHES**

Please select one:

- Roasted Baby Potatoes
- Herb Rice Pilaf
- Yellow Beet Mashed Potato
- Scalloped Potato
- Lemongrass Rice Pilaf
- Truffle-Whipped Potatoes
- Gingered Sweet Potato Mash
- Dauphinoise Potato - Smoked Cheddar Cheese
- Fingerling Potatoes with Caramelized Onions

ADD $4/PERSON

ADD $2/PERSON

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

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*DIFERENCE IN MENU

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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/VEGAN/FAMILY-STYLE PLATTERS

LUNCH BUFFET MENUS

DELI SANDWICH MEALS*

BOXED LUNCHES

SANDWICHES & WRAPS

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

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

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

Vegetables:

- Fresh Vegetables - Seasonal
- Tomato Provençal
- Trail-Ride Ratatouille
- Carrot and Mushrooms Infused with Lemongrass
- Asparagus, Baby Carrot and Yellow Beets

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

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**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 BRULE**
- Caramel sugar dust, chocolate bark

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

**RUSTIC APPLE PIE**
- Warm caramel drizzle

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

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

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

**LUNCH**

**FULL-SERVICE SALAD ENTREES**

**FULL-SERVICE HOT LUNCH**

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

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

**LUNCH BUFFET MENUS**

**DELI SANDWICH MEALS**

**BOXED LUNCHES**

**SANDWICHES & WRAPS**

**DINNER**

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**FULL-SERVICE VEGAN/VEGETARIAN**

$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**

**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

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

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.

SALADS PLEASE SELECT ONE

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

GREEK SALAD
With quinoa and black beans

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, fruit, 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%.
## 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 *

<table>
<thead>
<tr>
<th>MAIN COURSES</th>
<th>PLEASE SELECT ONE</th>
</tr>
</thead>
<tbody>
<tr>
<td>SMOKE ALBERTA BEEF BRISKET</td>
<td>$40/PERSON</td>
</tr>
<tr>
<td>Stampede horseradish, hand-carved</td>
<td></td>
</tr>
<tr>
<td>AAA ALBERTA BEEF STROGANOFF</td>
<td>$36/PERSON</td>
</tr>
<tr>
<td>Finished with sour cream and dill</td>
<td></td>
</tr>
<tr>
<td>TRADITIONAL BUTTER CHICKEN</td>
<td>$34/PERSON</td>
</tr>
<tr>
<td>Naan bread</td>
<td></td>
</tr>
<tr>
<td>CHICKEN BOSCAIOLA</td>
<td>$37/PERSON</td>
</tr>
<tr>
<td>Wood mushroom cream sauce</td>
<td></td>
</tr>
<tr>
<td>ATLANTIC SALMON</td>
<td>$38/PERSON</td>
</tr>
<tr>
<td>Whisky maple glaze</td>
<td></td>
</tr>
<tr>
<td>ALBERTA PORK LOIN BULGOLGI</td>
<td>$37/PERSON</td>
</tr>
<tr>
<td>Hand-carved with sweet Asian sauce</td>
<td></td>
</tr>
<tr>
<td>CARVED TOP ROUND OF AAA ALBERTA BEEF</td>
<td>$41/PERSON</td>
</tr>
<tr>
<td>Natural jus, horseradish</td>
<td></td>
</tr>
<tr>
<td>CARVED WINTER’S TURKEY BREAST</td>
<td>$43/PERSON</td>
</tr>
<tr>
<td>Natural jus, cranberry chutney</td>
<td></td>
</tr>
<tr>
<td>CARVED AAA ALBERTA STRIPLOIN</td>
<td>$45/PERSON</td>
</tr>
<tr>
<td>Horseradish, natural jus</td>
<td></td>
</tr>
<tr>
<td>GRILLED TUSCAN-STYLE CHICKEN THIGHS</td>
<td>$34/PERSON</td>
</tr>
<tr>
<td>Finished with tomatoes and fresh herbs</td>
<td></td>
</tr>
<tr>
<td>ALBERTA PORK SHORT RIB</td>
<td>$37/PERSON</td>
</tr>
<tr>
<td>Tuscan herb rub, apple chutney</td>
<td></td>
</tr>
</tbody>
</table>

*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

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

LUNCH BUFFET MENUS

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

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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.
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.

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...ADD $3/PERS
LINDT CHOCOLATE SQUARE...ADD $2/PERS
CHOCOLATE GRAND MARNIER TART...ADD $3/PERS
SASKATOON BERRY TART...ADD $2/PERS

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

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**PHILOSOPHY**

**LARGE GATHERINGS**
501 - 4,000

**SMALL GATHERINGS**
1 – 500

**WINE & BEVERAGES**

**INFORMATION**

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**DELIVERY SANDWICH MEALS**

**DELI-STYLE 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

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**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*

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**DIFFERENCE 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
DELI SANDWICH MEALS*
BOXED LUNCHES
SANDWICHES & WRAPS

DINNER ▶

*DIFFERENCE IN MENU
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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

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**

---

**PHILOSOPHY**

**LARGE GATHERINGS**

501 - 4,000

**SMALL GATHERINGS**

1 - 500

**WINE & BEVERAGES**

---

**INFORMATION**

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**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**

---

**TRADITIONAL**

**WRAP**

**SALAD**

**VEGAN**

**GLUTEN-FREE**

---

**WRAP LUNCH BOX**  CHOOSE ONE WRAP

$27/PERSON

**TUNA**

- Red pepper, celery, garlic and dill mayonnaise

**ALBERTA ROAST BEEF**

- Horseradish, cheddar

**BLACK FOREST HAM**

- Provolone cheese

**TURKEY**

- Sharp cheddar, cranberry aioli

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*DIFFERENCE IN MENU
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Wrap lunch boxes come with creamy coleslaw, a fresh baked cookie, and canned pop, juice, or water.
PHILOSOPHY

LARGE GATHERINGS 501 - 4,000
SMALL GATHERINGS 1 – 500
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
SANDWICHES & WRAPS

DINNER

BOXED LUNCHES

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 Asian Style Coleslaw, a fresh baked cookie, and canned pop, juice, or water.

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

LARGE GATHERINGS
501 - 4,000

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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

**DIFFERENCE IN MENU**

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**BOXED LUNCHES**

**VEGAN LUNCH BOX**

GRILLED ROASTED VEGETABLE SANDWICH WITH TOMATO AND BASIL SALAD

$30/PERSON

Vegan lunch boxes come with Asian Style Coleslaw, a vegan chocolate cookie, and canned pop, juice, or water.
**Breakfast**

- Full-service salad entrees
- Full-service hot lunch
- Full-service vegan/vegetarian/family-style platters

**Lunch**

- Full-service salad entrees
- Full-service hot lunch
- Full-service vegan/vegetarian/family-style platters

**Boxed lunches**

**Lunch buffets**

- Deli sandwich meals*
- Boxed lunches
- Sandwiches & wraps

**Dinner**

- Traditional
- Wrap
- Salad
- Vegan
- Gluten-free

### Gluten-Free Lunch Box

<table>
<thead>
<tr>
<th>Lunch Box</th>
<th>Price</th>
</tr>
</thead>
</table>
| Turkey Breast Sandwich
  - Swiss cheese, lettuce, pomegranate aioli                           | $31/person |
| Albacore Tuna Salad Sandwich
  - Red onion, celery, dill mayonnaise                                    |          |
| Roast Beef Sandwich
  - Sharp cheddar, lettuce, horseradish aioli                            |          |

*Difference in menu*

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

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

---

**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**

---

**SANDWICHES AND WRAPS**

---

**DELI-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
501 - 4,000

SMALL GATHERINGS
1 – 500

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BREAKFAST

LUNCH

DINNER

BUFFET DINNERS
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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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.

**BUFFET DINNERS**

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**SALADS**

**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

**ADD $2/PERSON**

**ADD $3/PERSON**

---

*DINNER ADD-ONS*

BUFFET DINNERS

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BUFFET DINNERS

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FIRST ENTRÉES  PLEASE SELECT ONE

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

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

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

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

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

CARVED TRADITIONAL PORCHETTA ............................................... $79/PERSON
  Chimichurri sauce

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

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

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BUFFET DINNERS

SECONDS 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 ............................................................................................................................................ ADD $3/PERSON
 Whisky maple glaze

ROASTED VEGETABLE LASAGNA ................................................................................................................ ADD $3/PERSON
 Goat cheese, mozzarella
BUFFET DINNERS

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BUFFET DINNERS

BREAKFAST
LUNCH
DINNER

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.

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

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
SCALLOPED POTATOES
DAUPHINOISE POTATO
Smoked cheddar cheese
ASPARAGUS, BABY CARROT AND YELLOW BEETS

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LARGE GATHERINGS
501 – 4,000
SMALL GATHERINGS
1 – 500
WINE & BEVERAGES
INFORMATION

BUFFET DINNERS

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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

BREAKFAST
LUNCH
DINNER

BUFFET DINNERS

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  ADD $3/PERSON
LINDT CHOCOLATE SQUARE  ADD $2/PERSON
CHOCOLATE GRAND MARNIER TART  ADD $2/PERSON

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BUFFET DINNERS

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

---

**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

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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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BREAKFAST •

LUNCH •

DINNER •

BUFFET DINNERS

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 ENTRÉES 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

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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.
FULL-SERVICE DINNER MENUS

BUFFET DINNERS

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

SALADS
ENTRÉES
STARCHES
VEGETABLES
DESSERTS

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

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FULL-SERVICE
DINNER MENUS

BUFFET DINNERS
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

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.

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

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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.

---

*DIFFERENCE IN MENU
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PHILOSOPHY

LARGE GATHERINGS
501 - 4,000

SMALL GATHERINGS
1 – 500

WINE & BEVERAGES

INFORMATION

BREACKFAST

LUNCH

DINNER

BUFFET DINNERS

FULL-SERVICE DINNER MENUS

FULL-SERVICE VEGAN/VEGETARIAN/FAMILY-STYLE PLATTERS

INFORMATION

BREAKFAST

LUNCH

DINNER

BUFFET DINNERS

FULL-SERVICE DINNER MENUS

FULL-SERVICE VEGAN/VEGETARIAN/FAMILY-STYLE PLATTERS

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

RECEPTION MENUS*

RECEPTION À LA CARTE

DINNER ADD-ONS

CHEF’S CARVERY STATIONS

CHEF’S ACTION STATIONS

DESSERT STATIONS

LATE-NIGHT SNACK BUFFET

FULL-SERVICE VEGAN/VEGETARIAN/FAMILY-STYLE PLATTERS

$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

FAMILY-STYLE PLATTERS

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

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

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

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

GROWN RIGHT. HERE. PLATE  
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

LUNCH

DINNER

BUFFET DINNER

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%.

---

**MENU 1**

<table>
<thead>
<tr>
<th>Pieces per Person</th>
<th>Price per Person</th>
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</thead>
<tbody>
<tr>
<td>16</td>
<td>$96/PERSON</td>
</tr>
<tr>
<td>14</td>
<td>$84/PERSON</td>
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<td>10</td>
<td>$60/PERSON</td>
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<tr>
<td>8</td>
<td>$48/PERSON</td>
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</table>

---

CARVED AAA ALBERTA STRIPLION
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

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*DIFFERENCE IN MENU*

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### Breakfast

- **Buffet Dinners**

### Lunch

- **Buffet Dinners**

### Dinner

- **Buffet Dinners**
- **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**

### Menus

<table>
<thead>
<tr>
<th>Menu 2</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>16</td>
<td>Pieces Per Person</td>
<td>$80/Person</td>
</tr>
<tr>
<td>14</td>
<td>Pieces Per Person</td>
<td>$70/Person</td>
</tr>
<tr>
<td>10</td>
<td>Pieces Per Person</td>
<td>$50/Person</td>
</tr>
<tr>
<td>8</td>
<td>Pieces Per Person</td>
<td>$40/Person</td>
</tr>
</tbody>
</table>

- **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**

*effective January 1, 2018 the service charge for all F&B will be 18%.*
COLD SELECTIONS  PRICE PER DOZEN
TOMATO BOCCONCINI & BASIL LOLLIPOPS ................................................................. $37
CHIMICHURRI SPICED MUSHROOM BRUSCHETTA .................................................. $33
Roasted garlic crostini
COCONUT LIME SCALLOP AND PRAWN CEVICHE ........................................... $46
Bell pepper & pineapple salad
CURRY CRAB & GRANNY SMITH APPLE SALAD .................................................. $36
Toasted coconut, cucumber cup
BUTTERNUT SQUASH MOUSSE ............................................................................... $38
Ricotta & chive bread, red wine caramelized onion, tart shell
BLACKENED SPICED CHICKEN & MANGO SALAD .............................................. $41
Savory tart shell
SMOKED SALMON TARTARE .................................................................................... $42
Dill crème fraiche, lemon pepper fried capers, crisp
BLT CUPCAKE ......................................................................................................... $42
Bacon corn bread muffin, sundried tomato cream cheese, petite greens
RED BEET & GREEN APPLE SALAD ....................................................................... $39
Red onion & fennel crème fraiche, savory tart shell
TOMATO & BACON BRUSCHETTA .......................................................................... $34
Crostini
SMOKED EEL AND JAPANESE RICE ROLL ............................................................. $58
Wasabi soy mayo
LIME PEPPER FRIED CHICK PEAS ....................................................................... $30

*DINER 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%. 
## Breakfast

- Full-service dinner menus
- Buffet dinners
- Full-service vegan/vegetarian/family-style platters
- Reception menus*
- Reception à la carte

## Lunch

- Full-service dinner menus
- Buffet dinners
- Full-service vegan/vegetarian/family-style platters
- Reception menus*
- Reception à la carte

## Dinner

- Full-service dinner menus
- Buffet 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

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**HOT SELECTIONS**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price per Dozen</th>
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</thead>
<tbody>
<tr>
<td>Bison Meatball</td>
<td>$40</td>
</tr>
<tr>
<td>Chilli-spiced Pomodoro sauce</td>
<td></td>
</tr>
<tr>
<td>Beef Stroganoff</td>
<td>$42</td>
</tr>
<tr>
<td>Red beet crème fraiche, tart shell</td>
<td></td>
</tr>
<tr>
<td>Hoisin Chicken Steamed Bun Tacos</td>
<td>$43</td>
</tr>
<tr>
<td>Pickled vegetables, sesame cashew crumble</td>
<td></td>
</tr>
<tr>
<td>Fairwind Farms Goat Cheese &amp; Roasted Vegetable Tart</td>
<td>$40</td>
</tr>
<tr>
<td>Miniature Chicken Wellingtons</td>
<td>$44</td>
</tr>
<tr>
<td>Tarragon aioli</td>
<td></td>
</tr>
<tr>
<td>Vietnamese Vegetarian Spring Roll</td>
<td>$36</td>
</tr>
<tr>
<td>Sweet chili sauce</td>
<td></td>
</tr>
<tr>
<td>Meadow Creek Spicy Sausage Bites</td>
<td>$43</td>
</tr>
<tr>
<td>Apple and Brie Panini Sandwiches</td>
<td>$45</td>
</tr>
<tr>
<td>Beef Wellingtons</td>
<td>$45</td>
</tr>
<tr>
<td>Horseradish cream</td>
<td></td>
</tr>
<tr>
<td>Sea Salt &amp; Madagascar Pepper Riblets</td>
<td>$39</td>
</tr>
<tr>
<td>BBQ Pork Fusion Roll</td>
<td>$45</td>
</tr>
<tr>
<td>Lime chipotle aioli</td>
<td></td>
</tr>
<tr>
<td>Brant Lake Wagyu Sliders</td>
<td>$49</td>
</tr>
<tr>
<td>Roasted garlic &amp; herb aioli, cocktail roll</td>
<td></td>
</tr>
</tbody>
</table>

* Difference in menu
* Effective January 1, 2018 the service charge for all F&B will be 18%.
DINNER ADD-ONS

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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**PHILOSOPHY**

**LARGE GATHERINGS**
501 - 4,000

**SMALL GATHERINGS**
1 – 500

**WINES & BEVERAGES**

---

**INFORMATION**

**BREAKFAST**

- **BUFFET DINNERS**
- **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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**CHEF’S CARVERY STATIONS**

---

**CARVED AAA ALBERTA STRIP LOIN**

_Horseradish, garlic jam, pretzel bun_

$16/PERSON

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**AAA BEEF RIBEYE**

_Brassica mustard, horseradish, sweet Hawaiian bun_

$17/PERSON

---

**GLAZED WINTER’S TURKEY BREAST**

_Port berry relish, herb cornbread_

$14/PERSON

---

**TRADITIONAL PORCHETTA**

_Garlic pesto aioli, truffle mustard, sweet Hawaiian bun_

$15/PERSON

---

**SLOW-ROASTED AAA INSIDE ROUND OF BEEF**

_Stamped horseradish, barbeque sauce, soft dinner bun_

$11/PERSON

---

*DIFFERENCE IN MENU*

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PHILOSOPHY

LARGE GATHERINGS
501 - 4,000

SMALL GATHERINGS
1 – 500

WINE & BEVERAGES

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BUFFET DINNERS

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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BREAKFAST
LUNCH
DINNER

BUFFET DINNERS
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

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

*DIFFERENCE IN MENU
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LATE-NIGHT SNACK BUFFET

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

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

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PHILOSOPHY

LARGE GATHERINGS
501 – 4,000

SMALL GATHERINGS
1 – 500

WINE & BEVERAGES

INFORMATION

BREAKFAST

LUNCH

DINNER

*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

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

**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 Buffets**

### 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

*Price: $33/PERSON*  

### The Montrealer

- Individual egg creuset with caramelized hot house peppers and Cheddar cheese
- Oven-roasted breakfast potatoes

*Price: $30/PERSON*

### Go Local

- Local Alberta scrambled egg casserole with Sylvan Star Gouda and fresh herbs
- Alberta Beef Bacon
- Little Potato Company hash browns

*Price: $37/PERSON*

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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.*

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

BREAKFAST BUFFETS

GRAB ‘N’ GO

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

OR

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

OR

Bacon and egg breakfast sandwiches with English muffin and Cheddar cheese

$22/PERSON

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

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

THE CONTINENTAL

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

Individual fruit martini

Greek yogurt

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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

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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

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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

CANADIAN CHEESE
Swiss, Gouda, Brie, aged Cheddar, toasted baguette, raincoat crisps, rice crackers $18/PERSON

IMPORTED CHEESE
Castello double cream Brie, Cahill Irish white Cheddar, Stilton with mango & ginger, Manchego, toasted baguette, raincoat crisps, rice crackers $22/PERSON

SEASONAL FRUIT MARTINIS
Raspberry Greek yogurt with cut seasonal fresh fruit $12/PERSON

SHOWTIME - GOURMET POPCORN
Choice of caramel, Thai chili, cheddar $14/PERSON

THE CANDY SHOPPE
Licorice, Smarties, jellybeans, cola bottles, saltwater taffy, jujubes $11/PERSON

BAKER’S CHOICE
Freshly baked breakfast pastries $14/PERSON

FINGER FOOD
Dip trio with roasted red pepper, creamy spinach and artichoke, garlic hummus, flatbread crisps, house-made chips $15/PERSON

OVEN-FRESH
Warm house-baked scones with whipped butter and cream $14/PERSON

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

LARGE GATHERINGS
501 – 4,000

SMALL GATHERINGS
1 – 500

WINE & BEVERAGES

INFORMATION

BREAKFAST

BREAKFAST BUFFETS (MIN. OF 20 PEOPLE)

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

BREAKFAST ENHANCEMENTS

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

SNACKS AND PASTRIES

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 KRISPIES SQUARES ...............................................................................................$4/EACH

INDIVIDUAL GREEK YOGURT ................................................................................................................$4/EACH

CHEESE SCONES ...................................................................................................................................................$5/EACH

NUTELLA RICE KRISPIES SQUARES ...............................................................................................$4/EACH

FRESH WHOLE FRUIT .......................................................................................................................................$2.50/EACH

FRESH CUT FRUIT ...............................................................................................................................................$6.75/PERSON

TRIO OF DIPS WITH HOUSE-MADE CHIPS ..................................................................................$9/PERSON

Roasted red pepper, creamy spinach and artichoke, garlic hummus

SEASONAL FRESH VEGETABLES WITH PEPPERED RANCH DIP ..................................................$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

*Mars, Snickers, Coffee Crisp

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

LARGE GATHERINGS
501 – 4,000

SMALL GATHERINGS
1 – 500

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 ▾

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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INFORMATION

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

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

ADDITIONS TO FULL SERVE MENUS

LUNCH BUFFET MENUS (MIN. OF 20 PEOPLE)

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

BOXED LUNCHES

DINNER

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**BREAKFAST**

**LUNCH**

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

### FULL-SERVICE VEGAN/VEGETARIAN

### ADDITIONS TO FULL SERVE MENUS

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

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### BOXED LUNCHES

### DINNER

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**SALADS**

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**DESSERTS**

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

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*DIFFERENCE IN MENU

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

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**Information**

**BREAKFAST**

**LUNCH**

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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**

**ADDITIONS TO FULL SERVE MENUS**

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**FULL-SERVICE VEGAN/VEGETARIAN**

**ADDITIONS TO FULL SERVE MENUS**

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

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**DINNER**

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BREAKFAST

LUNCH

ENTREES MENUS (MIN. OF 20 PEOPLE)

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

FULL-SERVICE VEGAN/VEGETARIAN

ADDITIONS TO FULL SERVE MENUS

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 BRULÉ
Caramel sugar dust, chocolate bark

RUM RAISIN CROISSANT PUDDING
Salted caramel sauce

RUSTIC APPLE PIE
Warm caramel drizzle

PEPPERED SHORTBREAD NAPOLEON
Mascarpone, minted berries

DESSERTS

SALADS

INFORMATION

*DIFFERENCE IN MENU

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

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.

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FULL-SERVICE VEGAN/VEGETARIAN ADDITIONS TO FULL SERVE MENUS

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.

**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
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**FULL-SERVICE VEGAN/VEGETARIAN**

**ADDITIONS TO FULL SERVE MENUS**

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

**ENTREES MENUS (MIN. OF 20 PEOPLE)**

**FULL-SERVICE VEGAN/VEGETARIAN ADDITIONS TO FULL SERVE MENUS**

**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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---

**SALADS**

**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:** ............................................................................................................................................

**ADD $3/PERSON**

Red Hat tomatoes, peppers, cucumbers, Fairwind Farms goat cheese, Chinook honey, basil-infused vinaigrette

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Full-service salad entrees include warmed buns with butter, Arabica coffee, and Tazo teas.
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FULL-SERVICE VEGAN/VEGETARIAN

ADDITIONS TO FULL SERVE MENUS

LUNCH BUFFET MENUS (MIN. OF 20 PEOPLE)

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

BOXED LUNCHES

DINNER *

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
Naan bread
$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

CLASSIC CIOPPINO SEAFOOD STEW
Saffron broth
$50/PERSON

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

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**FULL-SERVICE HOT LUNCHES**

**ENTREES MENUS** *(MIN. OF 20 PEOPLE)*

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**FULL-SERVICE VEGAN/VEGETARIAN ADDITIONS TO FULL SERVE MENUS**

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

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

**BOXED LUNCHES**

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**STARCHES**

*DIFFERENCE IN MENU

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**SOUPS**

- **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** $4/PERSON
- **FINGERLING POTATO WITH CARAMELIZED ONIONS** $2/PERSON

**VEGETABLES**

- **DESSERTS**

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

LUNCH

ENTREES MENUS (MIN. OF 20 PEOPLE)

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

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FULL-SERVICE VEGAN/VEGETARIAN

ADDITIONS TO FULL SERVE MENUS

LUNCH BUFFET MENUS (MIN. OF 20 PEOPLE)

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

BOXED LUNCHES

DINNER

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FULL-SERVICE VEGAN/VEGETARIAN

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BOXED LUNCHES

DINNER

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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

ADDITIONS TO FULL SERVE MENUS

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FULL-SERVICE VEGAN/VEGETARIAN

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FULL-SERVICE VEGAN/VEGETARIAN

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**BREAKFAST**

**LUNCH**

**ENTREES MENUS** *(MIN. OF 20 PEOPLE)*

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

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**FULL-SERVICE VEGAN/VEGETARIAN ADDITIONS TO FULL SERVE MENUS**

**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 LECHE FLAN**  
  *Seasonal berries*

- **VANILLA BEAN CRÈME BRÛLE**  
  *Caramel sugar dust, chocolate bark*  
  *ADD $2/PERSON*

- **RUM RAISIN CROISSANT PUDDING**  
  *Salted caramel sauce*  
  *ADD $3/PERSON*

- **RUSTIC APPLE PIE**  
  *Warm caramel drizzle*  
  *ADD $3/PERSON*

- **PEPPERED SHORTBREAD NAPOLEON**  
  *Mascarpone, minted berries*  
  *ADD $2/PERSON*

- **FRENCH LEMON CURD**  
  *Dark chocolate, raspberries*  
  *ADD $4/PERSON*

- **LINDT CHOCOLATE BROWNIE PARFAIT**  
  *Vanilla bean cream, berry compote*  
  *ADD $3/PERSON*

*DIFFERENCE IN MENU*

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Full-service salad entrees include warmed buns with butter, Arabica coffee, and Tazo teas.
FULL-SERVICE VEGAN/VEGETARIAN

$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

*DIFFERENCE IN MENU
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BREAKFAST •

LUNCH •

ENTREES MENUS (MIN. OF 20 PEOPLE)

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

FULL-SERVICE VEGAN/VEGETARIAN

ADDITIONS TO FULL SERVE MENUS

Used only in addition

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, 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

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### LUNCH BUFFET MENUS

**SALADS PLEASE SELECT ONE**

**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**
- Chilli-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.

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

**LUNCH**

**ENTREES MENUS** *(MIN. OF 20 PEOPLE)*

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

**FULL-SERVICE VEGAN/VEGETARIAN**

**ADDITIONS TO FULL SERVE MENUS**

**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**

*DIFFERENCE IN MENU
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LUNCH BUFFET MENUS

- **Sides**
  - Please select one
  - Herbed Rice Pilaf
  - Fresh Seasonal Vegetables
  - Roasted Baby Potatoes
  - Tuscan Vegetable Pasta Primavera
  - Vegetarian Nepalese Vegetable Hot Pot
  - 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.

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

LUNCH

ENTREES MENUS (MIN. OF 20 PEOPLE)

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

FULL-SERVICE VEGAN/VEGETARIAN

ADDITIONS TO FULL SERVE MENUS

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

*DIFFERENCE IN MENU
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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

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

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

**CHEF’S DAILY SOUP**
- Herb dressing

**FRESH GARDEN GREENS**

**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**
BREAKFAST

LUNCH

ENTREES MENUS (MIN. OF 20 PEOPLE)
FULL-SERVICE HOT LUNCH MENUS (MIN. OF 20 PEOPLE)
FULL-SERVICE VEGAN/VEGETARIAN ADDITIONS TO FULL SERVE MENUS
LUNCH BUFFET MENUS (MIN. OF 20 PEOPLE)
WORKING LUNCH BUFFET* (MIN. 20 PEOPLE, MAX. 250 PEOPLE)

BOXED LUNCHES

DINNER

TRADITIONAL LUNCH BOX

ROAST BEEF
  Sharp cheddar, lettuce, horseradish aioli
TURKEY BREAST
  Swiss cheese, lettuce, pomegranate aioli
ALBACORE TUNA SALAD
  Red onion, celery, dill mayonnaise

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

*DIFFERENCE IN MENU
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**BREAKFAST**

**LUNCH**

ENTREES MENUS (MIN. OF 20 PEOPLE)

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

FULL-SERVICE VEGAN/VEGETARIAN

ADDITIONS TO FULL SERVE MENUS

LUNCH BUFFET MENUS (MIN. OF 20 PEOPLE)

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

**BOXED LUNCHES**

**DINNER**

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**PHILOSOPHY**

**LARGE GATHERINGS**

501 – 4,000

**SMALL GATHERINGS**

1 – 500

**WINE & BEVERAGES**

**INFORMATION**

---

**BOXED LUNCHES**

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

**TRADITIONAL**

**WRAP**

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

**TRADITIONAL**

- ROAST BEEF
  - Sharp cheddar, lettuce, horseradish aioli

- TURKEY BREAST
  - Swiss cheese, lettuce, pomegranate aioli

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

**ADDITIONS TO FULL SERVE MENUS**

- TRADITIONAL
- WRAP
- SALAD
- VEGAN
- GLUTEN-FREE

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

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*DIFERENCE IN MENU

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**BREAKFAST**

**LUNCH**

**ENTREES MENUS** (MIN. OF 20 PEOPLE)

**FULL-SERVICE HOT LUNCH MENUS**

(MIN. OF 20 PEOPLE)

**FULL-SERVICE VEGAN/VEGETARIAN**

**ADDITIONS TO FULL SERVE MENUS**

**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**

.......................................................................................................................... $30/PERSON

**SEARED PACIFIC SALMON ON BLACK BEAN QUINOA SALAD**

**GRILLED CHICKEN PENNE PASTA SALAD**

---

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

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*DIFERENCE IN MENU

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BREAKFAST

LUNCH

ENTREES MENUS (MIN. OF 20 PEOPLE)

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

FULL-SERVICE VEGAN/VEGETARIAN

ADDITIONS TO FULL SERVE MENUS

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.

*DIFFERENCE IN MENU
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BREAKFAST

LUNCH

ENTREES MENUS (MIN. OF 20 PEOPLE)

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

FULL-SERVICE VEGAN/VEGETARIAN

ADDITIONS TO FULL SERVE MENUS

LUNCH BUFFET MENUS (MIN. OF 20 PEOPLE)

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

BOXED LUNCHES

DINNER

**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.

*DINER IN MENU*

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

LARGE GATHERINGS
501 – 4,000

SMALL GATHERINGS
1 – 500

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

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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BUFFET DINNERS

BREAKFAST ▸
LUNCH ▸
DINNER ▸

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

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

Dinner buffets are served with fresh garden greens with herb vinaigrette, cookies and fruit, warmed buns, 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**

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**MAIN ENTRÉES**

**PLEASE SELECT ONE**

<table>
<thead>
<tr>
<th>Entrees</th>
<th>Description</th>
<th>Price/Person</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>BACON-WRAPPED ALBERTA BEEF TENDERLOIN</strong></td>
<td>Port demi-glace</td>
<td>$90/PERSON</td>
</tr>
<tr>
<td><strong>CARVED WINTER’S TURKEY BREAST</strong></td>
<td>Natural jus, cranberry chutney</td>
<td>$80/PERSON</td>
</tr>
<tr>
<td><strong>CARVED AAA ALBERTA PRIME RIB YORKSHIRE PUDDING</strong></td>
<td>Peppercorn jus, horseradish</td>
<td>$82/PERSON</td>
</tr>
<tr>
<td><strong>CARVED AAA ALBERTA STRIP LOIN OF BEEF</strong></td>
<td>Port jus, horseradish</td>
<td>$78/PERSON</td>
</tr>
<tr>
<td><strong>CARVED AAA ALBERTA TOP ROUND OF BEEF</strong></td>
<td>Natural jus, horseradish</td>
<td>$68/PERSON</td>
</tr>
<tr>
<td><strong>CARVED ALBERTA PORK LOIN</strong></td>
<td>Natural jus, fruit chutney</td>
<td>$66/PERSON</td>
</tr>
<tr>
<td><strong>CARVED TRADITIONAL PORCHETTA</strong></td>
<td>Chimichurri sauce</td>
<td>$79/PERSON</td>
</tr>
<tr>
<td><strong>SUNTERRA PORK SHORT RIB</strong></td>
<td>Five-pepper mustard rub, natural jus</td>
<td>$67/PERSON</td>
</tr>
<tr>
<td><strong>MAPLE-GLAZED BEAR AND THE FLOWER LEG OF HAM</strong></td>
<td>Brassica mustard sauce</td>
<td>$69/PERSON</td>
</tr>
</tbody>
</table>

*DINNERS ARE SERVED WITH FRESH GARDEN GREENS WITH HERB VINAIGRETTE, COOKIES AND FRUIT, WARMED BUNS WITH BUTTER, ARABICA COFFEE, AND TAZO TEAS.*
BUFFET DINNERS

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

BUFFET DINNERS (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

SECOND ENTRÉES

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

SEASONAL SEAFOOD CIOPPINO
Saffron broth

PACIFIC SALMON FILET
Cape berry relish

*DIFFERENCE IN MENU
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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.
BUFFET DINNERS

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

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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Dinner buffets are served with fresh garden greens with herb vinaigrette, cookies and fruit, 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
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

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
Smoked Cheddar cheese
FINGERLING POTATOES
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.
**BUFFET DINNERS** *(MIN. OF 40 PEOPLE)*

**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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### **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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*DIFERENCE IN MENU

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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.
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

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........................................................................ADD $3/PERSON

LINDT CHOCOLATE SQUARE ..................................................................................................................ADD $2/PERSON

CHOCOLATE GRAND MARNIER TART ........................................................................................................ADD $2/PERSON

SASKATOON BERRY TART........................................................................................................................ADD $2/PERSON

Dinner buffets are served with fresh garden greens with herb vinaigrette, cookies and fruit, 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

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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

SUNTEERRA 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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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

AMUSE-BOUCHE

PLEASE SELECT ONE

WHITE CHEDDAR AND THYME GOUGÈRE
Smoked sea salt
$5/PERSON

SMOKED BC SALMON
Caper berry cream miniature beet cup
$7/PERSON

LOCAL TOMATO AND CUCUMBER GAZPACHO SHOOTER
Infused with lavender
$5/PERSON

CAPRESE SALAD SKEWER
Fresh basil
$5/PERSON

VALBELLA WILD BOAR PÂTÉ
Sweet onion jam
$6/PERSON

SOFT-POACHED PRAWN
Sesame wakame salad
$7/PERSON

*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.
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

SOUPS Poured tableside, please select one
ROASTED FRENCH ONION
  Emmental cheese, crostini
  $10/PERSON
TOMATO BISQUE
  Basil cheese tortellini
  $10/PERSON
CHICKEN CONSOMMÉ
  Roasted corn salsa
  $10/PERSON
BUTTERNUT SQUASH SOUP
  Toasted apple and pear
  $10/PERSON
Duck CONSOMMÉ
  Ricotta and truffle pasta
  $14/PERSON

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%.
# Full-Service Dinner Menus

**Breakfast**

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

**Lunch**

- Full-Service Vegan/Vegetarian
- Family-Style Platters
- Grown Right. Here.
- Full-Service Dinner* (Min. of 40 People)

**Dinner**

- Buffet Dinners (Min. of 45 People)
- Grown Right. Here. Menu
- BBQ Package

### Buffet Dinners (Min. of 40 People)
- Full-Service Dinner Menus (Min. of 40 People)
- Reception À la Carte (Min. of 36 People)

### Full-Service Dinner Menus

<table>
<thead>
<tr>
<th>Salads</th>
<th>Please Select One</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Blistered Grape Tomato &amp; Mango</strong></td>
<td>Dijon vinaigrette</td>
</tr>
<tr>
<td><strong>Southwestern Tortilla</strong></td>
<td>Spanish onion and lime vinaigrette</td>
</tr>
<tr>
<td><strong>Lebanese Tabouleh with Cucumber</strong></td>
<td>Fresh mint and yellow tomatoes</td>
</tr>
<tr>
<td><strong>Sliced Red Hat Tomato</strong></td>
<td>Basil, goat cheese</td>
</tr>
<tr>
<td><strong>Watermelon</strong></td>
<td>Feta, kalamata olive, white balsamic emulsion</td>
</tr>
<tr>
<td><strong>Baby Potato</strong></td>
<td>Green pea, chives, brassica mustard</td>
</tr>
<tr>
<td><strong>Cucumber-Wrapped Lettuce</strong></td>
<td>Pickled carrot and beet curls, goat cheese</td>
</tr>
</tbody>
</table>

### Salad Additions

- **Balik Salmon** ............................................................... ADD $5/PERSON
- **Vanilla-Poached Prawn** .............................................. ADD $7/PERSON
- **Prosciutto-Wrapped Bocconcini** ................................. ADD $4/PERSON

*Difference in Menu*

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

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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

#### PLATED DINNER ENTRÉES

**PLEASE SELECT ONE**

<table>
<thead>
<tr>
<th>Entrée Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>GRILLED AAA ALBERTA BEEF TENDERLOIN Woodland mushroom fricassee</td>
<td>$89/PERSON</td>
</tr>
<tr>
<td>WEST COAST GRILLED AAA ALBERTA STRIP LOIN STEAK Green peppercorn jus</td>
<td>$80/PERSON</td>
</tr>
<tr>
<td>MAPLE BRAISED PORK SHORT RIB Peppercorn jus</td>
<td>$72/PERSON</td>
</tr>
<tr>
<td>SLOW-BRAISED ALBERTA BEEF SHORT RIB Port demi-glace</td>
<td>$79/PERSON</td>
</tr>
<tr>
<td>CORNISH GAME HEN CONFIT Orange brandy glaze</td>
<td>$71/PERSON</td>
</tr>
<tr>
<td>SLOW-BRAISED LAMB LEG Saskatoon berry fennel jus</td>
<td>$82/PERSON</td>
</tr>
<tr>
<td>SUPREME CHICKEN BREAST Apple port jus</td>
<td>$73/PERSON</td>
</tr>
<tr>
<td>POACHED PACIFIC SALMON Walnut mustard glaze</td>
<td>$76/PERSON</td>
</tr>
<tr>
<td>ORANGE GLAZED WINTER’S TURKEY BREAST Natural jus, house-made cranberry sauce</td>
<td>$79/PERSON</td>
</tr>
<tr>
<td>CLASSIC CIOPINNO Tomato broth, roasted garlic, fresh basil, shrimp, scallop, calamari, salmon, clams, mussels, saffron rice</td>
<td>$85/PERSON</td>
</tr>
<tr>
<td>PAN-SEARED SABLE FISH Brown butter and caper sauce</td>
<td>$83/PERSON</td>
</tr>
</tbody>
</table>

*DIFERENCE IN MENU
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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

#### Full-Service Vegan/Vegetarian

#### Family-Style Platters

#### Grown Right Here Full-Service Dinner*

#### 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

<table>
<thead>
<tr>
<th>Starches</th>
<th>Please Select One</th>
</tr>
</thead>
<tbody>
<tr>
<td>Western Potato Wedge</td>
<td></td>
</tr>
<tr>
<td>Roasted Baby Potatoes</td>
<td></td>
</tr>
<tr>
<td>Herbed Rice Pilaf</td>
<td></td>
</tr>
<tr>
<td>Yellow Beet Mashed Potato</td>
<td></td>
</tr>
<tr>
<td>Scalloped Potato</td>
<td></td>
</tr>
<tr>
<td>Lemongrass Rice Pilaf</td>
<td></td>
</tr>
<tr>
<td>Truffle Whipped Potatoes</td>
<td></td>
</tr>
<tr>
<td>Gingered Sweet Potato Mash</td>
<td></td>
</tr>
<tr>
<td>Dauphinoise Potato with Smoked Cheddar Cheese</td>
<td>Add $4/person</td>
</tr>
<tr>
<td>Fingerling Potato with Caramelized Onions</td>
<td>Add $2/person</td>
</tr>
</tbody>
</table>

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

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*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
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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FULL-SERVICE DINNER MENUS

AMUSE-BOUCHE  SOUPS  SALADS  ENTRÉES  STARCHES  VEGETABLES  DESSERTS

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

Full-service dinners include salad, a plated entrée, dessert, warmed buns with butter, 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

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

RUS TIC A P P L E G A L L E T E
Warm caramel drizzle

BAILEY’S DULCHE DE LECHE “CHOCOLATE BAR”

BURNT ORANGE PANNA COTTA
Fresh berries and chocolate tuille

VANILLA BEAN CRÈME BRULE
Caramel sugar dust and chocolate bark

RUM RAISIN CROSSANT 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.
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

*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

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

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 jam, Broek Acres pork rillette with crisps, Red Hat tomato and Gouda skewers, Country Lane chicken baskets
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

**SALAD**

**LOUIS LAKE TROUT**
Local watercress and microgreens, Northern Divine sturgeon caviar champagne vinaigrette

**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.
### COLD SELECTIONS

**PRICE PER DOZEN**

<table>
<thead>
<tr>
<th>Selection</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tomato Bocconcini &amp; Basil Lollipops</td>
<td>$37</td>
</tr>
<tr>
<td>Chimichurri Spiced Mushroom Bruschetta</td>
<td>$33</td>
</tr>
<tr>
<td>Coconut Lime Scallop and Prawn Ceviche</td>
<td>$46</td>
</tr>
<tr>
<td>Curry Crab &amp; Granny Smith Apple Salad</td>
<td>$36</td>
</tr>
<tr>
<td>Butternut Squash Mousse</td>
<td>$38</td>
</tr>
<tr>
<td>Blackened Spiced Chicken &amp; Mango Salad</td>
<td>$41</td>
</tr>
<tr>
<td>Smoked Salmon Tartare</td>
<td>$42</td>
</tr>
<tr>
<td>Blt Cupcake</td>
<td>$42</td>
</tr>
<tr>
<td>Cauliflower Caviar</td>
<td>$40</td>
</tr>
<tr>
<td>Red Beet &amp; Green Apple Salad</td>
<td>$39</td>
</tr>
<tr>
<td>Tomato &amp; Bacon Bruschetta</td>
<td>$34</td>
</tr>
<tr>
<td>Smoked Eel and Japanese Rice Roll</td>
<td>$58</td>
</tr>
<tr>
<td>Prosciutto Wrapped Marinated Asparagus</td>
<td>$32</td>
</tr>
<tr>
<td>Lime Pepper Fried Chick Peas</td>
<td>$30</td>
</tr>
<tr>
<td>Shrimp &quot;Cocktail&quot; with Avocado Salsa</td>
<td>$42</td>
</tr>
</tbody>
</table>

*Differences 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

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

PHILOSOPHY
LARGE GATHERINGS
SMALL GATHERINGS
WINE & BEVERAGES
INFORMATION

RECEPTION À LA CARTE

COLD SELECTIONS
HOT SELECTIONS

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

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**

**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**

---

**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 PLATTER** ........................................................................ $16/PERSON

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

**IMPORTED CHEESE PLATTER** .......................................................................... $19/PERSON

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

**CHARCUTERIE BOARD** ................................................................................ $25/PERSON

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

**RACLETTE ON TOASTED CROSTINI** .............................................................. $16/PERSON

Local baby potatoes, gherkins

---

*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**
- **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**

### CARVED AAA ALBERTA STRIP LOIN
- **Horseradish, garlic jam, pretzel bun**

### AAA BEEF RIBEYE
- **Brassica mustard, horseradish, sweet Hawaiian bun**

### GLAZED WINTER’S TURKEY BREAST
- **Port berry relish, herb cornbread**

### TRADITIONAL PORCHETTA
- **Garlic pesto aioli, truffle mustard, sweet Hawaiian bun**

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

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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

CHIEF’S ACTION STATIONS

PEROGY BAR .................................................................................................................................$15/PERSON
Onions, sauerkraut, sour cream, bacon, mushrooms, chives, Cheddar

ROASTED POTATO POUTINE BAR .................................................................................................$13/PERSON
Curd cheese, caramelized onions, mushrooms, bacon, gravy

HALIBUT AND CHIPS .......................................................................................................................$12/PERSON
Lemon caper aioli

PANINI STATION WITH HOUSE-MADE CHIPS ...............................................................................$16/PERSON
Grilled cheese and bacon, turkey and Swiss cheese, smoked meat and sauerkraut

ASIAN-STYLE DUMPLINGS ............................................................................................................$14/PERSON
Pork and vegetable, kimchi and pork, hoisin and red chili oil dip

SPOLUMBOS SAUSAGE STATION ..................................................................................................$12/PERSON
Grilled chorizo, bratwurst, crusty rolls, caramelized onion, sauerkraut, assorted mustards,
house-made potato salad

PASTA STATION ...............................................................................................................................$16/PERSON
POTATO GNOCCHI
Wood mushrooms, fresh peas
PENNE
Smoked salmon, capers

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BREACKFAST ▷
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

*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
(FMIN. 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

RECEPTION MENUS

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

*DIFFERENCE IN MENU
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PHILOSOPHY

LARGE GATHERINGS
501 – 4,000

SMALL GATHERINGS
1 – 500

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

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

RECEPTION MENUS

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

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

RECEPTION MENUS

INFORMATION

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DINNER ►

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LUNCH •
DINNER •

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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.......................................................................................................................................$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

*DIFFERENCE IN MENU

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All late-night snacks are served with Arabica coffee and Tazo teas.
PHILOSOPHY LARGE GATHERINGS
501 – 4,000

PHILOSOPHY SMALL GATHERINGS
1 – 500 WINE & BEVERAGES

INFORMATION

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

### DELUXE "TOP SHELF" HOST BAR

#### SELECTION OF DELUXE "TOP SHELF" LIQUOR INCLUDING
- 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

#### DOMESTIC BEER (BUDWEISER, BUD LIGHT, KOKANEE)

#### PREMIUM BEER (STELLA ARTOIS, CORONA, SHOCK TOP, ALEXANDER KEITH’S)

#### COOLERS (PALM BAY AND ONE ADDITIONAL FEATURE COOLER)

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.

#### WHITES $50 BOTTLE

<table>
<thead>
<tr>
<th>Wine Name</th>
<th>Region</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chateau Ste. Michelle Riesling</td>
<td>Columbia Valley, Washington</td>
</tr>
<tr>
<td>Fox Run Vineyards Chardonnay</td>
<td>Finger Lakes, New York</td>
</tr>
<tr>
<td>Red Rooster Gewürztraminer VQA</td>
<td>Okanagan Valley, British Columbia</td>
</tr>
</tbody>
</table>

#### REDS $50 BOTTLE

<table>
<thead>
<tr>
<th>Wine Name</th>
<th>Region</th>
</tr>
</thead>
<tbody>
<tr>
<td>Castello D’Albola Chianti Classico</td>
<td>Tuscany, Italy</td>
</tr>
<tr>
<td>Vina Cobos Felino Malbec</td>
<td>Mendoza, Argentina</td>
</tr>
<tr>
<td>J Lohr Cypress Cabernet Sauvignon</td>
<td>Central Coast, California</td>
</tr>
</tbody>
</table>

#### LIQUEURS (Baileys, Kahlua, Grand Marnier)

#### PROHIBITION BREW NON-ALCOHOLIC BEER

#### FRUIT JUICES AND SOFT DRINKS

#### BOTTLED WATER (DASANI 591ML)

#### BOTTLED SPARKLING WATER (BADOIT 300ML)

*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 HOST BAR

**Selection of Premium Brand Liquor Including**

- Russian Prince Vodka, Seagram VO Rye, Bacardi White, Bacardi Oakheart Spiced Rum,
- Gilbey's Gin, Jack Daniel's and Dewar's Scotch

**Domestic Beer (Budweiser, Bud Light, Kokanee)**

- $7.75

**Premium Beer (Corona and One Additional Feature Beer)**

- $8.25

**Coolers (Palm Bay)**

- $7.75

**Featured Wine by the Glass (One Red and One White)**

- $8.25

**Liqueurs (Baileys, Kahlua, Grand Marnier)**

- $8.25

**Prohibition Brew Non-Alcoholic Beer**

- $5.25

**Fruit Juices and Soft Drinks**

- $4.00

**Bottled Water (Dasani 591ml)**

- $4.00

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*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 •

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PREMIUM CASH BAR

SELECTION OF PREMIUM BRAND LIQUOR INCLUDING

- Russian Prince Vodka
- Seagram VO Rye
- Bacardi White
- Bacardi Oakheart Spiced Rum
- Gilbey’s Gin
- Jack Daniel’s
- Dewar’s Scotch

DOMESTIC BEER (BUDWEISER, BUD LIGHT, KOKANEE) $8.25

PREMIUM BEER (CORONA AND ONE ADDITIONAL FEATURE BEER) $8.75

COOLERS (PALM BAY) $8.25

FEATURED WINE BY THE GLASS (ONE RED AND ONE WHITE) $8.75

LIQUEURS (BAILEYS, KAHLUA, GRAND MARNIER) $8.75

PROHIBITION BREW NON-ALCOHOLIC BEER $5.50

FRUIT JUICES AND SOFT DRINKS $4.25

BOTTLED WATER (DASANI 591ML) $4.25

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**SPECIALTY DRINKS AND COCKTAILS**

**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.

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Consumption minimums apply
BAR SERVICE
SPECIALTY DRINKS AND COCKTAILS
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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 ............................................................................................................................................$50/GALLON

A light, alcohol-free alternative made with a selection of fruit juices and soft drinks.

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BAR SERVICE ▶
SPECIALTY DRINKS AND COCKTAILS
PUNCH BAR
PASSED COCKTAILS

Add cocktails on arrival to truly welcome guests to your event.

WINE LIST ▶
BAR MINIMUMS
ABOUT OUR SOMMELIER

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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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.

PROSECCO VALDO MARCA ORO .................................................................................................................... $45
   Veneto, Italy
SEE YA LATER RANCH, BRUT ..................................................................................................................... $58
   Okanagan Valley, British Columbia
VEUVE CLICQUOT, BRUT .......................................................................................................................... $150
   Champagne, France

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.

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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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**WHITE**

**LIGHTER BODIED**

**CONO SUR BICICLETA SAUVIGNON BLANC** Colchagua, Chile ................................................................. $41

**MOUNT RILEY SAUVIGNON BLANC** Marlborough, New Zealand ................................................................. $46

**MONTECI PINOT GRIGIO** Veneto, Italy ................................................................................................................. $42

**CHATEAU STE. MICHELLE RIESLING** Columbia Valley, Washington ................................................................. $50

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PHILOSOPHY

LARGE GATHERINGS
501 – 4,000

SMALL GATHERINGS
1 – 500

WINE & BEVERAGES

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PUNCH BAR

PASSED COCKTAILS

WINE LIST

BUDDLES

WHITES

REDS

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BAR MINIMUMS

ABOUT OUR SOMMELIER

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**WHITES**

**SOFT, EASY DRINKING, MEDIUM-BODIED**

**MISSION HILL FIVE VINEYARDS PINOT BLANC VQA** .............................................$47

Okanagan Valley, British Columbia

**WILM PINOT GRIS RESERVE** ..................................................................................................$55

Alsace, France

**TINHORN CREEK OS 2BENCH WHITE VQA** ........................................................................$65

Okanagan Valley, British Columbia

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

Okanagan Valley, British Columbia
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501 – 4,000

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WINE & BEVERAGES

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WINE LIST ▸

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ABOUT OUR SOMMELIER

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REDS

LIGHTER BODIED

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 .................................................................................... $65
Okanagan Valley, British Columbia

RIOJA BORDON CRIANZA .................................................................................................... $50
Rioja, Spain

TENUTA DI ARCENO CHIANTI CLASSICO ........................................................................ $50
Tuscany, Italy
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.

**BAR MINIMUMS**

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

**ABOUT OUR SOMMELIER**

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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**REDS**

**PERRIN COTES DU RHONE RESERVE**
Rhone Valley, France
$45

**ZONIN VALPOLICELLA RIPASSO VENETO**
Veneto, Italy
$47

**CONO SUR BICICLETA MERLOT**
Maule Valley, Chile
$41

**THE DREAMING TREE “CRUSH” MERLOT BLEND**
Sonoma, California
$47

**RIOJA BORDON RESERVA**
Rioja, Spain
$55

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BAR MINIMUMS
ABOUT OUR SOMMELIER

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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.

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.
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
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.
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.
EXCLUSIVE FOOD & BEVERAGE PROVIDER
MENU PLANNING / PRICING
GUARANTEED ATTENDANCE
SURCHARGES
FOOD ALLERGIES
SPECIALTY MEAL REQUESTS
DEPOSIT REQUIREMENTS
TIMES OF ALCOHOL SERVICE
GENERAL INFORMATION
SUSTAINABILITY, RECYCLING AND COMPOSTING
OFF-PREMISES CATERING

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.*
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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.