



**CALGARY PLAZA HOTEL
&
CONFERENCE
CENTRE
CATERING MENU**



BEST WESTERN PREMIER CALGARY PLAZA

CALGARY, ALBERTA

STEP INTO AN EXPERIENCE DESIGNED FOR YOU

RELISH THE COMFORT OF A HOME AWAY FROM HOME, NESTLED IN THE VIBRANT HEART OF CALGARY'S NORTHEAST BUSINESS HUB.
DISCOVER OUR VERSATILE EVENT SPACES, IDEAL FOR HOSTING ALL EVENTS.

OUR DEDICATED CATERING COORDINATORS
BRING PASSION AND EXPERTISE TO EVERY
DETAIL OF YOUR EVENT, GUIDING YOU
SEAMLESSLY FROM FIRST IDEA TO A FLAWLESS
FINALE

OVER 30,000 SQUARE FEET OF CONFERENCE &
MEETING SPACE SPANNING 15 ROOMS

ALL MEETING ROOMS ARE PROVIDED A
COMPLIMENTARY PODIUM AND MICROPHONE

248 GUESTROOMS INCLUDING 7 SUITES

COMPLIMENTARY WIRELESS HI-SPEED INTERNET
IN ALL GUEST ROOMS, FUNCTION SPACES AND
PUBLIC SPACES

COMPLIMENTARY PARKING SPACES FOR 600



OUR EXECUTIVE CHEF AND HIS TEAM CAN CUSTOM MAKE ANY OF OUR MENUS TO ACCOMMODATE ANY

• ALLERGIES AND DIETARY RESTRICTIONS •

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Breakfast Buffet

All breakfast menus include gourmet coffee, decaffeinated coffee, tea, orange, apple & grapefruit juice

Continental Breakfast

10 person minimum order

Sliced seasonal fruit display with field berry garnish
Flaky croissants & house made cinnamon sugar beignets
Individual flavoured yogurt cups
Selection of fruit preserves and butter

..... \$23 per person

Healthy Start

15 person minimum order

Sliced seasonal fruit display with field berry garnish.
Whipped Greek yogurt parfaits with artisanal honey, house baked granola and berries
Gluten-free house baked quinoa-blueberry muffins
Hot steel-cut oatmeal bar with sunflower seeds, nuts, shaved coconut, brown sugar, golden raisins and milk

..... \$25 per person

Early Bird

15 person minimum order

Sliced seasonal fruit display with field berry garnish
Selection of fresh pastries and muffins
Pancakes with whipped cream and maple syrup
Maple-pork sausage

..... \$27 per person



Rocky Mountain Breakfast

15 person minimum order

Sliced seasonal fruit display with field berry garnish
Flaky croissants & house-made buttermilk scones served with preserves, sweet butter & artisanal honey
Fluffy farm-fresh grade "A" Alberta scrambled eggs, garnished with freshly cut chives
Crisp bacon and maple-pork sausage
Hearty potato breakfast hash
House baked granola served with 2%, skim and soy milk
Artisan breads to toast, including honey-oat, rye, and white

..... \$30 per person

*Prices Subject to Change and Applicable to a 18% Service Charge and 5% GST

Individually Plated Breakfasts

All breakfast menus include gourmet coffee, decaffeinated coffee, tea, a glass of orange juice and ice water

Continental Breakfast

Plate of sliced seasonal fruit with field berry garnish, served alongside cinnamon sugar beignets **OR** house baked gluten-free quinoa-blueberry muffins **OR** Danish pastries and individual flavoured yogurt cup

..... \$21 per person

Individual Egg Frittata

With peppers, onion and tomato, garnished with fresh Italian parsley and served with sliced fruit and potato hash

..... \$22 per person

Sweet Start

Choice of freshly made Belgian waffles, buttermilk pancakes **OR** Brioche cinnamon French toast (**Select one**)
Served with house made berry compote, whipped cream, and Canadian maple syrup, with 2 pieces of bacon **OR** 2 all-beef breakfast sausages **OR** Chicken Sausage

..... \$24 per person

Classic Western Breakfast

Scrambled eggs served with hash browns and 3 slices of bacon **OR** 2 all-beef breakfast sausages

..... \$24 per person

Traditional Eggs Benedict

2 poached eggs served on a toasted English muffin, back bacon with potato hash and topped with hollandaise sauce

..... \$26 per person



Elevate your Breakfast!

Something Sweet

Choice of freshly made Belgian waffles, buttermilk pancakes, **OR** Brioche cinnamon French toast served with house made berry compote, whipped cream and Canadian maple syrup. (select one)

..... \$7 per person

Made-to-Order Omelette

Chef will prepare an omelette made to your specifications in front of your eyes:
egg whites or whole eggs, fresh cut chives, parsley sprigs, peppers, onion, tomato, spinach, mushrooms, young kale, cheddar, feta, chorizo, bacon and ham.

..... \$15 per person

Oatmeal Bar

Hot steel-cut oatmeal bar with sunflower seeds, nuts, shaved coconut, brown sugar, golden raisins and milk

..... \$8 per person

Little Bit of Sausage

Gluten-free chicken-apple sausage:
(2 pieces per person) \$6 per person

All beef sausage:
(2 pieces per person) \$5 per person



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A-La-Carte

Beverage Selections

Assorted soft drinks (355ml) \$4
Assorted juices (apple, orange, and grapefruit) (473ml) \$5
Bottled water \$4
Milk: 2% white or chocolate (per 250ml carton) \$4
Fresh chilled orange, grapefruit, apple, cranberry, tomato, or iced tea (2 Litres) \$28
San Pellegrino mineral water (250 ml) \$4.50
Freshly brewed gourmet coffee, decaffeinated coffee and tea <i>Available in 10 cup, 25 cup, 50 cup, or 75 cup urn</i> \$4 per cup

Per person:

Sliced fresh seasonal fruit display with field berry garnish

10 person minimum

\$9.50

Per Dozen:

Flaky croissants \$32
House made cinnamon sugar beignets \$32
Gluten-free Blueberry-quinoa muffins \$34
Assorted house baked gourmet muffins (including date and molasses bran muffins, coconut and pineapple, and oatmeal and apple \$34
Banana, carrot-zucchini and cranberry-lemon assorted mini loaves \$34
Whole fruit including apples, oranges, and bananas \$32
Assorted house baked biscotti (almond, pistachio and chocolate dipped) \$34
Bernard Callebaut Dark chocolate dipped fruit, including strawberries, cantaloupe and honeydew \$42
House baked buttermilk scones served with sweet butter, preserves and artisanal honey \$38
Assorted French pastries and dessert squares \$36
House baked gourmet cookies including dark chocolate chip, cinnamon oatmeal raisin and white chocolate and macadamia nut \$34

All Inclusive Meeting Packages

Minimum of 25 people required

Package 1

Morning break

Chilled apple, orange, and grapefruit juice
Fresh whole fruit including apples, bananas,
and oranges

House made cinnamon sugar beignets
Freshly brewed gourmet coffee,
decaffeinated coffee and teas

Lunch

Choose from one of our cold working lunch
buffets

(see cold lunch buffets pages 7 & 8)

OR

Choose from one of our hot lunch buffets
(see hot lunch buffets pages 9-10)

Afternoon break

Choose from one of our themed breaks
(See themed breaks page 7)

\$56 per person (Cold Lunch)

\$62 per person (Hot Lunch)

Package 2

Breakfast

(Upgrade to full hot breakfast additional \$5 per person)

Chilled apple, orange and grapefruit juice
Sliced fresh seasonal fruit display with field berry
garnish.

Whipped Greek yogurt parfaits with artisanal
honey, house baked granola, and berries.

House baked gluten-free quinoa-blueberry muffins

Hot steel-cut oatmeal bar with selection of
toppings including sunflower seeds, nuts, shaved
coconut, brown sugar, golden raisins, and milk
Freshly brewed gourmet coffee, decaffeinated
coffee and tea

Morning break

Chilled apple, orange, and grapefruit juice
Fresh whole fruit including apples, bananas, and
oranges

House made cinnamon sugar beignets
Freshly brewed gourmet coffee, decaffeinated
coffee and teas

Lunch

Choose from one of our cold working lunch buffets
(see cold lunch buffets pages 7 & 8)

Afternoon break

Choose from one of our themed breaks
(See themed breaks page 6)

\$79 per person

Package 3

Breakfast

(Upgrade to full hot breakfast for \$5 per person)

Chilled apple, orange and grapefruit juice
Sliced fresh seasonal fruit display
Whipped Greek yogurt parfaits with artisanal
honey, house baked granola, and berries.
House baked gluten-free quinoa-blueberry
muffins

Hot-steel cut oatmeal bar with selection of
toppings including sunflower seeds, nuts,
shaved coconut, brown sugar, golden raisins,
and milk

Freshly brewed gourmet coffee,
decaffeinated coffee and teas

Morning break

Chilled apple, orange, and grapefruit juice
Fresh whole fruit including apples, bananas,
and oranges

House made cinnamon sugar beignets
Freshly brewed gourmet coffee, decaffeinated
coffee and teas

Lunch

Choose from one of our hot lunch buffets
(see hot lunch buffets pages 9-10)

Afternoon break

Choose from one of our themed breaks
(See themed breaks page 6)

\$83 per person

Cost includes room rental, podium and wired podium microphone (Appropriate sized meeting room will be assigned based on number of guests)

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Themed Breaks

All breaks include freshly brewed gourmet coffee, decaffeinated coffee and teas

Back to Basics

Freshly baked ginger, pumpkin, carrot-zucchini and banana loaves

Fresh whole fruit including apples, oranges and bananas

Variety of potato chips

Oatmeal raisin and chocolate chip cookies

..... \$20

Revitalize Break

Grilled pineapple skewers

House-baked banana bread and coconut macaroons

Energizing fruit and vegetable smoothie shots

..... \$20

Mediterranean Break

House made crispy pita chips and an assortment of raw vegetables served with hummus, marinated olives and tzatziki chips

..... \$17



Coffee House Break

Recommended for groups under 25 people

Make your own frothy lattes, cappuccinos and rich espressos with a Nespresso pod machine

House made cinnamon sugar beignets

House baked biscotti- almond, chocolate dipped, and pistachio

Fresh whole fruit including apples, oranges and bananas

..... \$25

Need a Boost!

Cocoa Date Energy Balls

House Roasted Snack blend of Chickpeas, Nuts & Pumpkin Seeds

Mango Orange Smoothies

Whole Fruit

..... \$18

Milk & Cookies

A variety of cookies with White & Chocolate Milk-to-Go

..... \$15

For the Love of Chocolate

Assorted Chocolate Bars

Brownies

Chocolate covered Strawberries (2 per person) \$17

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Lunch Buffets

25 person minimum , under 25 people add \$4 per person. May not be ordered for groups of fewer than 15 people.

All buffet lunches served with freshly brewed gourmet coffee, decaffeinated coffee & tea

Artisanal Sandwich Buffet

(Chef's seasonally inspired daily soup creation
Crisp mixed artisan greens with grape tomatoes, shredded carrot, with a selection of assorted dressings
Quinoa and kale Mediterranean salad
House made pickle and relish tray

Choose Four Sandwich Styles:

Classic roast beef with tomato, lettuce, horseradish-mayo and grainy mustard on a crusty Kaiser roll
Lemon-pepper tuna salad with crunchy cucumber on hearty multigrain
Apple chicken salad on brioche bun
Montreal smoked meat with zesty mustard on rye
Grilled zucchini, roasted red bell peppers, eggplant, red onion, tomato, and feta cheese served on garlic naan with a hummus spread
Farm-fresh egg salad with bibb lettuce on a pretzel bun
Black forest ham with Swiss cheese, tomato, and bibb lettuce on thick cut sourdough
Roasted turkey with Havarti, peppery arugula and cranberry mayo on ciabatta

Selection of individual dessert squares and pastries.
Fresh melon & citrus salad with berry garnish

..... \$34

Pasta Buffet

Garlic Toast
Italian Salad (Tuscan lettuce, shredded carrots, diced tomato, diced peppers, celery)
Spaghetti with meat balls in marinara
Mushroom Ravioli tossed in asiago, garlic, and extra virgin olive oil
Broccoli, Zucchini, and Mushroom Medley
Finished with Parmesan Cheese
Tiramisu (non-alcoholic)

..... \$33

Soup & Salad

Fresh Baked Rolls and Creamery Butter
Choice of: (choose one)
Cream of wild mushroom
Ginger scented carrot
Minestrone

Crisp Mixed Greens, Carrot Curls, Cucumber, Grape Tomato, served with Assorted Dressings
Creamy Pasta Salad
Assorted French pastries and dessert squares

..... \$28

Lunch Buffets Continued (Cold)

All buffet lunches served with freshly brewed gourmet coffee, decaffeinated coffee and tea

Mini Lunch Buffet

(Designed for groups of fewer than 25 people. 10 person minimum order)

Chef's daily soup creation

Crisp mixed baby mesclun greens with a selection of assorted dressings

Fresh home-style assorted sandwich tray on a selection of artisanal breads and buns

Sandwich fillings include:

Apple chicken salad, Egg salad, Alberta roast beef and Vegetarian

Fresh melon & citrus salad with field berry garnish

Selection of individual dessert squares & pastries

.....\$30



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Design Your Own Lunch Buffet

(25 person minimum, under 25 people add \$4 per person. Not available to order for groups of fewer than 15 guests)

All entrees are served with Chef's selections of seasonal vegetables and Freshly brewed gourmet coffee, decaffeinated coffee and teas

Two entrees \$45 Three entrees \$49

Includes your choice of two soup/salads and two desserts

Soup Selection

Chef's seasonal soup inspiration

Tomato basil bisque

Minestrone

Cream of mushroom

Ginger scented carrot

Cream of broccoli

Salad Selection

Classic Caesar salad

Heart of romaine with shredded parmesan, house made focaccia croutons and a classic Caesar dressing (with anchovies)

Quinoa-kale Mediterranean salad

Quinoa, kale, zucchini, tomatoes, olives, and feta cheese tossed in a lemon garlic vinaigrette

Tuscan greens

Avocado and orange segments over artisan greens with a citrus vinaigrette

Entrées

Beef stroganoff with egg noodles

Crispy roast chicken with fresh herbs, garlic, and extra virgin olive oil

Slow roasted pork loin with diced apple and pear

Grilled mini New York steaks with horseradish au-jus

Roasted Atlantic salmon fillet in lemon-caper sauce

Baked Haddock loins

Fresh rotini served with sundried tomatoes and basil in Provençal Sauce

Pan-fried potato and cheddar perogies served with sautéed onion and sour cream

Chef's choice of seasonal vegetables

Choose One: oven roasted potatoes, russet garlic smashed potatoes, buttermilk whipped potatoes, steamed parsley potatoes, rice pilaf

Desserts

Fresh vanilla bean pannacotta

Rich individual chocolate, mango & strawberry mousse cups

Individual cheesecake bites

Vanilla crème profiteroles

An assortment of delicate French pastries

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Themed Lunch Buffets

(25 person minimum/ under 25 people, add \$4 per person. Not available to order for groups of fewer than 15 guests)

Served with house baked rolls, creamery butter and freshly brewed gourmet coffee, decaffeinated coffee and teas

Asian Buffet

Steamed Bao buns

Salad

Cucumber and pineapple salad

Soup

Egg drop corn soup

Hot Accompaniments

Mini crispy vegetable spring rolls **OR** pan fried dumplings

Entrée

Steamed tilapia with ginger, soya and green onion **OR** battered and fried chicken in pineapple sweet & sour sauce

Ginger beef **OR** chicken

Stir-fried seasonal vegetables with roasted cashew nuts

Vegetable chow mien **OR** fried rice **OR** steamed coconut rice

Desserts

Coconut tartlets, chocolate cheese cakes, fresh melon and citrus fruit salad with field berry garnish

Tofu available upon request

..... \$38 per person



Can be ordered as a dinner buffet, as larger portions are required add \$8 per person (After 3:00pm)

Western Buffet

Salads

Classic potato salad

Coleslaw

Soups

Corn chowder

Hot Accompaniments

Maple syrup glazed corn fritters

Baked beans

Choice of oven roasted potato wedges **OR** crispy french fries

Entrée

Smokie sausages **OR** grilled beef burgers with condiments & toppings

BBQ Chicken pieces **OR** BBQ Pork ribs

Desserts

Cinnamon apple turnovers, Saskatoon tarts, and rhubarb pie served with fresh whipped cream \$38 per person

Italian Buffet

Garlic Bread Sticks

Salads

Caprese salad with sliced Roma tomato, bocconcini cheese, fresh basil with an olive oil and balsamic vinaigrette

Tomato Bruschetta

Soup

Stracciatella **OR** minestrone

Entrée

Chicken Puttanesca with artichokes served with rotini pasta **OR**

Chicken Parmesan served with Linguini

Three cheese tortellini in a rich garlic Alfredo sauce

Desserts

Fresh melon and citrus salad with field berry garnish

Tiramisu, ricotta cream cheese filled cannoli and espresso panna cotta

..... \$39 per person

Plated Lunch

Three-course plated lunch includes:
Choice of soup or salad, main course, and dessert
Served with assorted rolls and butter
Freshly brewed gourmet coffee, decaffeinated coffee & tea.

***Starter and dessert must be the same for all guests** - client may provide a choice of two entrees for guests to choose from. Selections must be provided to the hotel in advance of the event.*

Salads

- Classic Caesar salad**—Hearts of romaine with shaved parmesan, freshly baked focaccia croutons and a classic house made Caesar dressing with anchovies
- Artisan greens**—Avocado and orange segments over artisan greens with a citrus vinaigrette
- Classic iceberg lettuce**—Julienne red peppers, shredded Swiss cheese served with ranch dressing

Soups

- Cream of wild mushroom
- Tomato basil bisque
- Ginger scented carrot
- Minestrone

Vegetarian Entree

Ratatouille Niçoise \$36

Entrées

- Breast of chicken with hunter sauce, oven roasted potatoes and chef's choice of vegetables \$40
- Sliced slow roasted certified Triple A with herb au-jus, buttermilk whipped potatoes, and steamed seasonal vegetables (15 person minimum) \$44
- Pan seared salmon served with lemon-caper butter sauce, parsley steamed potatoes and seasonal chef's choice of vegetables \$44
- Lemongrass chicken breast served with stir-fried vegetables on a bed of white rice \$40
- Turkey piccata with classic tomato sauce and mozzarella cheese served on linguini \$40

Desserts

- Mango mousse crepes with raspberry coulis
- Baked chocolate cheesecake with wild berry chutney
- Lemon-scented pound cake with crème Anglaise and field berries



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Premier Dinner Buffet

(Minimum of 50 people /under 50 add \$4 per person. Dinner buffets cannot be ordered for groups of fewer than 30 guests)

All buffet dinners are served with house baked artisan rolls and bread, creamery butter and freshly brewed gourmet coffee, decaffeinated coffee & teas

Two entrées (no carved item)	\$59 per person
One entrée + one carved item	\$65 per person
Two entrées+ one carved item	\$71 per person
Three entrées + one carved item	\$78 per person

Includes:

Choice of 3 salads
Choice of 3 desserts

Domestic Cheeseboard with garnished fruit

Served with chef's selection of seasonal vegetables and one starch selection (you choose)



Salads

Caesar salad

Heart of romaine with shaved parmesan, house made focaccia croutons and a classic Caesar dressing (with anchovies)

Classic Greek salad

tomato, cucumber, green peppers, red onion, feta and kalamata olives

Tuscan greens

with avocado, sundried cranberries, and orange segments in a citrus vinaigrette

Crisp green bean salad

with artichoke hearts served with lime and herb vinaigrette

Quinoa & kale Mediterranean salad

quinoa, kale, zucchini, tomatoes, olives, and feta cheese tossed in a lemon garlic vinaigrette

Caprese

sliced Roma tomato, bocconcini cheese, olive oil, sea salt, crushed black pepper and fresh basil & balsamic reduction

Hummus and house made baked pita chips

served with marinated Kalamata, green and black olives

Chef's choice of seasonal vegetables

Choose from (Starch): roasted potatoes, russet garlic smashed potatoes, buttermilk whipped potatoes, steamed parsley potatoes or rice pilaf

Vegetarian Entrees

Wild mushroom ravioli with herb tomato and parmesan sauce

Penne Pasta served with sundried tomato, Kalamata olives, and roasted garlic tossed in extra virgin olive oil

Premier Dinner Buffet

Entrées Continued

Tender boneless braised beef short ribs served with red wine demi-glaze

Mini NY steaks, pan-seared & served with shiitake mushroom jus (**1.5 pcs per person**)

Sliced roasted lamb served with a cucumber mint raita

Roasted apricot and fig stuffed pork loin

Pacific haddock steaks baked with lemon in butter sauce

Pan roasted herb-crusted salmon fillets (**2 pcs per person**)

Breast of chicken with thyme au-jus

Chicken breast stuffed with spinach and asiago in a red wine sauce

Desserts

Vanilla bean panna cotta

German chocolate torte with chocolate ganache

Decadent chocolate truffles

Mango cheesecake

Assortment of delicate French pastries

Carrot and pineapple cake with cream cheese icing

Apple strudel with crème fraiche

Sliced fruit display with field berry garnish & Grand Marnier whipped cream

German Apple Cake

Carved Item (Station)

Slow roasted Alberta baron of beef **OR** leg of ham

To upgrade to prime rib add **\$12** per person

To upgrade to striploin of beef add **\$10** per person



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Plated 3-Course Dinners

All plated dinners include one starter and one dessert in the entrée price, and are served with house baked rolls, creamery butter and freshly brewed gourmet coffee, decaffeinated coffee & teas.

Soups

Tomato basil bisque
Wild mushroom bisque
Cream of cauliflower
Ginger scented carrot

Salads

Spinach salad in a cucumber ring

spinach, apple and walnut with zingy balsamic vinaigrette

Caesar salad

tender heart of romaine with shaved parmesan, house made focaccia croutons and a classic Caesar dressing (with anchovies)

Arugula & micro green salad basket

arugula, micro greens, sun dried cranberry with white balsamic vinaigrette

Mixed quinoa & kale salad

quinoa, kale, diced cucumbers, sweet bell peppers with a fresh oregano, garlic, and lemon vinaigrette

Appetizers

at additional cost

Marinated beef carpaccio

add \$18 per person shaved asiago cheese, arugula greens, cracked black pepper and extra virgin olive oil

Wild mushroom ravioli

add \$10 per person tossed in garlic, asiago cheese, herbs and extra virgin olive oil

Pan seared maple glazed bacon wrapped scallops

add \$15 per person (3 pieces per person)

Vegetarian

Mushroom ravioli provençale

..... \$42

Parmesan Polenta steaks with heirloom tomato-corn salad

..... \$42

Ratatouille Niçoise

..... \$42

Entrées

The starter and dessert must be the same for all guests, and a maximum of two entrees, plus a vegetarian, can be selected for your guests to choose from. Orders must be received in advance and cannot be made onsite.

Pan seared free-run breast of chicken

Served with strawberry balsamic and maple reduction, oven roasted potatoes and seasonal vegetables

..... \$52

Roasted chicken supreme

With red wine sauce, wild mushroom risotto and seasonal vegetables

..... \$52

Sliced butter-herb crusted Alberta striploin

Served with horseradish au jus, scalloped potatoes and seasonal vegetables

..... \$65

Roasted rack of lamb

Served with roasted garlic mashed potatoes, fresh rosemary sauce and seasonal vegetables

..... \$75

Plated 3 Course Dinners

All plated dinners include one starter and one dessert in the entrée price, and are served with house baked rolls, creamery butter and freshly brewed gourmet coffee, decaffeinated coffee and assorted specialty teas.

The starter and dessert must be the same for all guests, and a maximum of two entrees, plus a vegetarian, can be selected for your guests to choose from. Orders must be received in advance and cannot be made onsite .

Entrées Continued

BC Baked Salmon

Served on saffron risotto with lemon, caper veloute sauce and seasonal vegetables

..... \$57

Braised BBQ beef shortribs

Served with buttermilk whipped potatoes and roasted root vegetables

..... \$60

Slow roasted Alberta prime rib *(minimum order of 25)*

Served with herb au jus, potato and steamed seasonal vegetables

..... \$60

Desserts

Pouding au chômeur

Classic French-Canadian dessert, dense cake baked with sticky maple syrup, served with fresh vanilla whipped cream

Moist lemon scented pound cake

with crème fraiche and field berries

German Chocolate Torte Rich flourless chocolate cake with chocolate ganache, vanilla bean ice cream and crushed pistachio garnish – **(gluten free)**

Fresh fruit and berries with Grand Marnier whipped cream & waffle iron cookie garnish

House-baked cheesecake with Chef's wild berry compote



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Reception Display

Relish tray

Assorted house made pickles including asparagus, beets, beans and olives \$8 per person

Fresh Crudities and Dip

A selection of fresh seasonal vegetables including carrots, celery, mushrooms, cherry tomatoes, cauliflower, broccoli, and zucchini \$9 per

Fresh Sliced Fruit

Seasonal and tropical fruit display of sliced and whole fruits with field berry garnish served with maple syrup infused yogurt with mint \$12 per person

Dessert Display

A variety of delicate French pastries, chocolate truffles, tarts and freshly baked gourmet cookies (1.5 pieces per person) \$12 per person

Dry Snack Board

An assortment of peanuts, pretzels, and classic potato chips \$7 per person

Assorted Sushi Display

Assorted sashimi, nigiri, California rolls with soy sauce. Served with pickled ginger and wasabi (50 minimum pieces)

Special order

..... \$6 per piece

Smorgasbord

Scandinavian inspired open faced sandwich display including gravlax, a selection of cured meats, and Danish cheeses on a dense thin sliced rye bread (2 pieces per person) \$18 per person

Domestic & International Cheeseboard

A selection Swiss, cheddar, gouda, camembert, bleu and soft herb cheese, triple cream brie, garnished with fresh fruit, and served with crusty French Baguette, artisanal crackers and honey, and olive tapenade \$20 per person

Meat & Cheese

Swiss, cheddar, and gouda cheese served with smoked turkey, black forest ham, pastrami, capocolli and corned beef

..... \$30 per person

Charcuterie

Smoked corned beef, pastrami, smoked turkey and artisan beef jerky served with crusty baguette, butter, gherkins, carrot and celery sticks (**pork free**)

OR

Salami, capocolli, prosciutto, and smoked turkey served with crusty baguette, butter, gherkins, carrot and celery sticks \$28 per person

Reception Package

Choose 4 of the following

(2 Cold and 2 Hot) – 8 pcs per person | **\$25 per person**

Choose 5 of the following

(2 Cold and 3 Hot) – 10 pcs per person | **\$28 per person**

Choose 6 of the following

(3 Cold and 3 Hot) – 12 pcs per person | **\$32 per person**

Or design your own menu from the choices below (priced per dozen):

Cold Reception Hors D' oeuvres

Soft Medjool dates stuffed with goat cheese & drizzled with artisanal honey **\$30 per dozen**

Scandinavian gravlax on rye crostini **\$36 per dozen**

Triple cream brie on ciabatta crostini topped with cranberry apple chutney **\$30 per dozen**

Olive oil and herb grilled asparagus with Boursin cheese wrapped in prosciutto **\$34 per dozen**

California rolls **\$32 per dozen**

Vietnamese salad roll, with rice noodles, lettuce, basil and cucumber Served with hoisin dipping sauce ... **\$34 per dozen**

Heirloom tomato bruschetta with extra virgin olive oil on Italian focaccia **\$30 per dozen**

Caprese spear with cherry tomato, mini burrata cheese, basil and served with a balsamic glaze **\$34 per dozen**

Mozzarella Cheese sliced with Salami and cucumber on ciabatta bread **\$32 per dozen**

Cream Cheese with caviar on French baguette and mint leaf **\$32 per dozen**

Hot Reception Hors D' oeuvres

Maple glazed bacon wrapped scallops **\$36 per dozen**

Mac and cheese croquettes **\$32 per dozen**

Vegetable samosa with yogurt dip **\$32 per dozen**

Wild mushroom risotto arancini – Italian rice balls blended with parmesan cheese, coated with bread crumbs and served with tomato aioli **\$34 per dozen**

Chicken satay – skewers of grilled chicken breast, served with curried peanut sauce **\$30 per dozen**

Tempura shrimp - fried in a crispy tempura batter and served with a soya wasabi sauce **\$36 per dozen**

Lemon grass chicken skewers **\$34 per dozen**

Beef Wellington – miniature puff pastries filled with cubed beef, mushrooms, garlic and sautéed in butter ... **\$40 per dozen**

Pepper steak with garlic aioli – pan seared Alberta Beef marinated in pepper and garlic **\$38 per dozen**

Mini vegetable spring rolls served with plum sauce **\$30 per dozen**

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Reception Packages

Carving Stations

Carved items are served with condiments and an assortment of artisanal breads and rolls

Alberta baron of beef (serves 45 people)	\$425
Slow roasted AAA maple & peppercorn crusted Alberta striploin (serves 30 people)	\$495
Slow roasted AAA prime rib of beef (serves 30 people)		\$520
Herb rubbed roasted tom turkey (serves 20 people)	\$300
Maple and honey glazed leg of ham (serves 35 people)	\$280
Dried spice rubbed pork loin with aged balsamic (serves 25 people)	\$270

Cheeseboard and Sweets Package

Domestic and international cheese board including aged Dutch gouda, English applewood smoked cheddar, Canadian gorgonzola, triple cream brie, oka and soft chèvre

Served with crusty French baguette, artisanal crackers, honey, olive tapenade, and sweet dates

Seasonal fruit and field berries

French pastries

Coffee, decaffeinated coffee and teas**\$30pp**

Devonshire Package

Classic English finger sandwiches including cucumber, egg salad, and smoked salmon (*3 finger sandwiches per person*)
House made buttermilk scones served with Devonshire cream, preserves, and artisanal honey

Vanilla crème profiteroles

Sliced fruit and berries

Coffee, decaffeinated coffee and teas **\$34pp**

Action Station

The Chocolate Fountain

(6 pieces per person) **\$18pp**

additional rental cost of \$300 for the chocolate fountain will be applicable

The Plaza chocolate fountain is an elegant feature in any room. Our classic chocolate fountain is served with fresh fruit skewers, including cantaloupe, honeydew, pineapple, strawberry, fresh baked banana bread, sponge cake, and crisp vanilla meringue bites

Late Night Snack Options

Butter chicken pizza (*2 slices per person*)

..... \$13

Poutine bar

crisp thick cut French fries served with real cheese curds,
beef gravy & condiments - **Add Beef \$5**

..... \$13

Taco bar

Soft shell tacos served with ground beef, shredded cheese,
fresh tomatoes, lettuce, salsa, and sour cream
(*2 per person*)

..... \$13

Candy bar

A variety of soft and hard candies artfully displayed

..... \$11

Bruschetta Bar

..... \$9

Pulled Pork with mini burger buns

(*2 per person*)

..... \$12

Wing Night choose from a variety of wings with celery and
carrot sticks (*6 wings per person*)

..... \$14



*Prices Subject to Change and Applicable to a 18% Service Charge and 5% GST