

restaurant at the carriage house

IN-ROOM DINING

Our In-Room Dining menu offers a wide variety of choices to satisfy any taste-bud.

The Carriage House Hotel & Conference Centre is extremely proud to be an independent, locally owned & operated business that opened it's doors over 54 years ago. We understand the importance of supporting local farms and food producers in a commitment to showcase fresh, locally grown and sustainable ingredients in all of our dishes.

In-Room Dining Hours

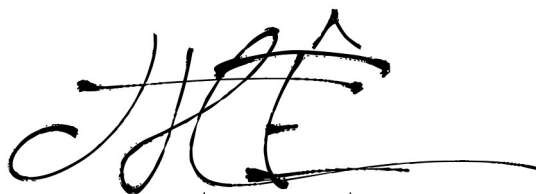
Sunday – Tuesday: 7am–9pm

Wednesday - Saturday: 7am–10pm

Please dial '7248' or '0' to place your order

**If you have a food allergy or intolerance,
please inform your server upon placing your order**

A 20% service charge will automatically added to your final bill for all in-room dining orders



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RED, WHITE, ROSE & BUBBLES

RED	6oz	9oz	Bottle
Beneventano Rosso IGP (Magnum)	7.75	11.5	77
Terrae Toscanae Sangiovese	9.25	13.5	41
Perrin Reserve Rouge	8.75	13	39
Estacion Cabernet Sauvignon	8	12	36
Gnarly Head Zinfandel			42
Tenuta Iuzzolini Ciro Rosso			44
Paladin 'Drago Rosso' Merlot			60
Terre Cevico Appassimento Doc			62
The Original Pinot Noir	8.75	13	39
Coudoulet Pinot Noir			48
Trapezio Malbec			46
Las Falleras Tinto			36
Casarena '505' Malbec	9.5	13.75	42
Eguiluz Tempranillo			39
Louis M. Martini Cabernet Sauvignon			54
Coudoulet Syrah			46
WHITE	6oz	9oz	Bottle
Cavalieri Reali Pinot Grigio	8	12	36
La Vieille Ferme	9.25	13.5	41
Mount Riley Estate Sauvignon Blanc			48
Estacion Sauvignon Blanc	8.75	13	33
Tenuta Iuzzolini Ciro Bianco			44
Louis Guntrum Riesling			38
The Original Chardonnay	8.25	12.5	38
Las Falleras Blanco			36
ROSE	6oz	9oz	Bottle
Gerard Bertrand Rose	8.75	13	39
Tenuta Iuzzolini Ciro Rosato			44
Paladin Pinot Rose			46
Las Falleras Rosado	7.75	11.5	36
Miraval Provence Rose			68
SPARKLING	6oz	9oz	Bottle
Cantine E Mangilli Prosecco Doc	10	15	42



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SUNDAY BRUNCH BUFFET – 10 am–2 pm every Sunday*

In addition to an endless amount of in-house baked goods and desserts, our Famous Sunday Brunch Buffet offers a fantastic array of choices. Featuring made-to-order omelets, eggs benedict, sausages, bacon, hash browns, pancakes, waffles, prime rib and sautéed garlic shrimp. Our weekly brunch also offers an ever-changing lineup of additional items such as roasted chicken, baked salmon, creative pastas and a large variety of fresh salads. Reservations are strongly recommended.

Adult	30
Child (4-10 years)	15
Infant (3 & under)	free

Reservations are strongly recommended:

Call 403.253.1101

Email bakery@carriagehouse.net

In person Stop by our Front Desk or Bakery counter

*There are a few select Sunday's throughout the year where we will not be offering Sunday Brunch.

THE YOUNGER CROWD (ages 10 & under)

all meals below include one juice, milk or pop

BREAKFAST (7 am–11 am) 8

French Toast

maple syrup dip & seasonal sliced fruit

Scrambled Egg

two slices bacon, toast

Whipped 'Dream' Waffles

maple syrup, whipped cream, seasonal sliced fruit

Fluffy Flapjacks

maple syrup & sausages

Fruit Cup & Toast

preservatives for toast

LUNCH & DINNER (11 am–Close) 11

Chicken Pasta

creamy cheese sauce, broccoli

Chicken Fingers

choice of salad or fries

Grilled Ham & Cheese Sandwich

cheddar cheese, in-house baked bread

Mini-Burger

cheddar cheese, choice of salad or fries

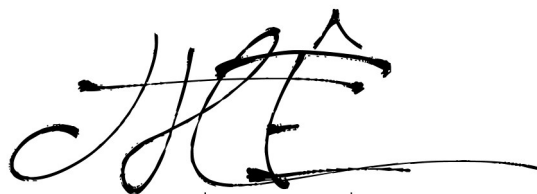
Macaroni & Cheese

no further description needed

DESSERT Included in all Lunch & Dinner Meals, choice of:

Fresh Fruit Salad

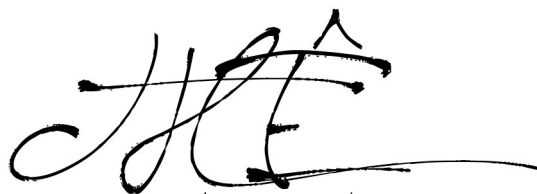
Ice Cream Sundae



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BREAKFAST (7 am–11 am)

Fresh Fruit Delight ■	12
<i>fresh fruit salad, cottage cheese</i>	
<i>add CH bakery bagel or toast</i>	+4
Two Eggs Any Style	11
<i>hash browns, CH bakery toast</i>	
<i>add ham, bacon or sausage</i>	+5
Triple Stacked Buttermilk Pancakes	12
<i>three pancakes, creamy butter, maple syrup</i>	
Cinnamon Challah French Toast	14
<i>CH bakery challah bread, vanilla scented apple raisin compote, maple syrup, choice of ham, bacon or sausage</i>	
Lox Bagel	15.5
<i>lox, cream cheese, tomato, sliced onion, capers, CH bakery toasted bagel, fresh fruit</i>	
THÊ House BLT	15
<i>bacon, lettuce, tomato on CH bakery croissant</i>	
<i>add:</i>	
<i>egg</i>	+4
<i>cheddar cheese</i>	+1.5
Create Your Own Three Egg Omelet	16
<i>CH bakery toast</i>	
<i>choice of four items; each additional item is +1.5</i>	
<i>tomatoes, mushrooms, roasted peppers, onions, asparagus, ham, cheddar cheese</i>	
Pan Scrambler ■	16
<i>eggs, sausage, ham, green onion, peppers, cheese, hollandaise, hash browns, CH bakery toast</i>	
Traditional Eggs Benedict	16.5
<i>poached egg, buttered english muffin, hash browns, sautéed asparagus</i>	
<i>half order</i>	14
Salmon Benedict	18
<i>poached egg, cold smoked salmon, wilted spinach, cream cheese, buttered english muffin, hash browns, sautéed asparagus</i>	
<i>half order</i>	15.5
ENHANCEMENTS	
Cinnamon Raisin Oatmeal (cream or milk, brown sugar) ■	6
Seasonal sliced fresh fruit ■	6
Bacon (four strips) ■	5
Sausages (three)	5
Ham (two slices) ■	5
White or multigrain CH bakery toast	4
Grilled or sliced tomato ■	4
One egg, any style ■	4
One pancake	4
Cream cheese ■	4



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STARTERS

Spinach & Artichoke Dip	14
<i>hot spinach & artichoke dip, cheddar cheese, corn tortilla chips</i>	
Boneless Pork Ribs	15
<i>alberta pork ribs, thai peanut barbeque sauce</i>	
Zinger Wings	16
<i>one pound breaded chicken wings (hot or salt & pepper), celery</i>	
Calamari	16
<i>seasoned & fried, rustic tomato dip</i>	
Sautéed Garlic Shrimp ■	17
<i>shrimp, garlic butter, white wine, lemon</i>	
Prawn Cocktail ■	19
<i>jumbo tiger prawns, house cocktail sauce, lemon</i>	

SALADS

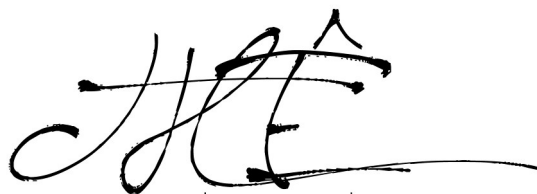
Additions to salads:

<i>bacon</i>	+3
<i>crispy buffalo chicken</i>	+5
<i>chicken 3oz</i>	+6
<i>steak 3oz</i>	+7
<i>prawns (2)</i>	+9

THE Market Salad ■	12
<i>tossed, house style balsamic or lemon honey vinaigrette</i>	
CH Caesar Salad ■	14
<i>CH made caesar dressing & croutons, tossed with romaine lettuce</i>	
Greek Salad ■	15
<i>cucumber, tomatoes, green bell pepper, red onion, feta cheese</i>	
Waldorf Salad ■	17
<i>turkey, apples, celery, dried cranberries, walnuts, poppy seed dressing</i>	
Cobb Salad ■	18.5
<i>chicken, bacon, avocado, cherry tomatoes, chopped egg, blue cheese, pecans & lemon honey dressing</i>	

LIGHTER FARE

Bowl of Soup (scotch broth or soup of the day)	7
<i>served with one bun & two breadsticks</i>	
<i>cup of soup</i>	5
Soup & Sandwich	16.5
<i>choose from one of our sandwiches & combine with our soup of the day</i>	
<i>ham & cheese, roast beef, egg salad, turkey, bacon & tomato, tuna salad</i>	
<i>half order</i>	13
Lox Bagel	15.5
<i>lox, cream cheese, tomato, sliced onion, capers, freshly toasted bagel, fresh fruit</i>	



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ALL DAY BREAKFAST

Fresh Fruit Delight ■ 12

fresh fruit salad, cottage cheese

add CH bakery bagel or toast +4

Create Your Own Three Egg Omelet 16

CH bakery toast

choice of four items; each additional item is +1.5

tomatoes, mushrooms, roasted peppers, onions, asparagus, ham, cheddar cheese

Carriage House Classic Breakfast 16

two eggs any style, ham, bacon or sausage, hash browns, CH bakery toast

BURGERS & SANDWICHES (served with soup, salad or fries)

gluten free bun available +3

THË Burger 18

house made burger, lettuce, tomato & onion ring

each additional item is +1.5

cheddar cheese, bacon, sautéed mushrooms, egg

beyond meat burger +4

CH Prime Rib Beef Dip 18

slow roasted alberta prime rib of beef, sautéed onion, provolone cheese,

CH bakery ciabatta bun, beef dipping sauce

THË Rueben 17

CH corned beef, sauerkraut, swiss cheese, thousand island dressing,

CH bakery rye bread

Clubhouse 17

triple decker sandwich, turkey, bacon, lettuce, tomato

Quesadilla 14

cheese, red onions, refried beans,, mild salsa, southwest cheese blend

add:

vegetables +3

chicken +4

beef +5

Chicken Feta Wrap 16

grilled chicken, bacon, feta cheese, lettuce, tomato, tzatziki sauce

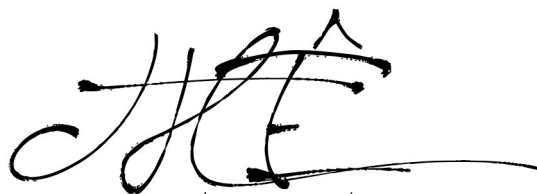
Monte Cristo 16

smoked ham, turkey, swiss cheese, egg battered CH bakery challah bread

Vegan Burrito ■ 15

grilled gluten free tortilla, refried beans, rice, roasted corn, lettuce, tomato,

guacamole, tomatillo salsa, choice of salad or seasonal fruit



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FLATBREADS

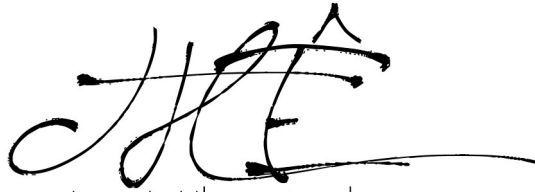
- Hawaiian** 17
smoked ham, grilled pineapple, cream cheese, tomato sauce, shredded mozzarella
- Margherita** 16
tomato, fresh basil, rustic tomato sauce, shredded mozzarella

NOODLES

- Vegetarian Pasta** ■ 15.5
roasted vegetables, artichokes, green onion, pine nuts, pesto cream sauce, gluten free penne
- Chicken Pasta** 17
chicken, roasted peppers, sundried tomatoes, broccoli, parmesan cream cheese sauce, gluten free penne

CARRIAGE HOUSE CLASSICS (add a cup of soup or side salad for +4)

- Grilled Chicken Piccata** ■ 19
lemon, butter, white wine, citrus segments, seasonal starch & vegetables
- Fish & Chips** 18.5
lemon pepper panko cod, french fries & tartar sauce
- Breaded Veal Cutlets** 19.5
white wine, cranberry jelly, seasonal starch & vegetables
- Pan Seared Salmon** ■ 20
yukon gold potatoes & cauliflower cheese hash, sautéed vegetables
- Baby Beef Liver** 19
breaded & grilled, sautéed onion, bacon, gravy, seasonal starch & vegetables
- Pan Roasted Filet of Trout** ■ 17.5
seasoned & pan roasted, lemon, butter, capers, white wine, seasonal starch & vegetables
- Hot Roast Turkey** 19
turkey, dressing, cranberry sauce, gravy, seasonal starch & vegetables
- Steak Sandwich** 18
6oz angus beef, garlic toast, french fries
substitute sweet potato fries +4
- Prime Rib of Beef Dinner** 33
10oz roast aaa alberta prime rib of beef, yorkshire pudding, au jus, seasonal starch & vegetables
- Vegan Stuffed Bell Pepper** 17
brown rice, quinoa, lentils, tomato sauce, seasonal vegetables



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DESSERTS

Classic New York Style Cheese Cake	12
<i>strawberry coulis, berry compote, blueberry juice</i>	
Warm Sticky Pudding ■	12
<i>caramel sauce, vanilla ice cream</i>	
Carrot Cake	12
<i>cream cheese icing, berry coulis</i>	
In-House Baked Pie	12
<i>choice of apple, blueberry or strawberry-rhubarb with berry coulis, vanilla ice cream</i>	
Rice Pudding ■	10
<i>cinnamon, berries, whipped cream</i>	
Dark Chocolate Mousse over Brownie ■	12
<i>chocolate sauce, strawberry crunch</i>	

ASSORTED BEVERAGES

Starbucks Pike Place Coffee	3.25
Starbucks Pike Place Decaf	3.25
Assorted Teas	3.25
Pop or Iced Tea	2.95
Assorted Juices	3.75
White or Chocolate Milk	3.75
Hot Chocolate	3.25

ALCOHOLIC BEVERAGES

Mimosa	7
Red or White House Wine	7
Domestic Beer Bottle	6
Domestic Pint	7
Imported Beer Bottle	7.25
Coolers	7.5
Highballs	6.5
Premium Highballs	8
Cocktails & Martinis 2oz	10
Hot Drinks	8.25



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PET MENU

STARTER

Buddy Bones (2 bones) 6
peanut butter & oatmeal

ENTREES (served with rice & raw carrots)

3oz Roasted Salmon 8

3oz Grilled Chicken Breast 8

3oz Grilled Sirloin Steak (your pups choice of 'raw'—'well done') 8

DESSERTS

Sliced Apple 5

Sliced Carrot 5

Buddy Bones (2 bones) 6

“Such short little lives our pets have to spend with us,
and they spend most of it waiting for us to come
home each day.”

-John Grogan