the

Carriage House

hotel & conference centre

9030 Macleod Trail South, Calgary Alberta T2H 0M4

Catering 403.253.1101 | catering@carriagehouse.net | carriagehouse.net

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Welcome

The Carriage House is known as one of Calgary's finest Hotels and Convention Centres. Out of the thirteen distinctive event rooms - one is intended just for your event

Our Catering Managers are readily available to assist you with all aspects of your event, through to its successful conclusion.

A background of relaxing dinner music is available for all event space.

Receptions and dinners will be provided with fine linens, stemware, flat ware and dinner ware.

157 guestrooms including six suites

Wireless high speed internet access for guest rooms, convention areas and all public spaces.

Guest rooms with high definition television and complimentary in-room Starbucks coffee service.

Special group guestroom rates are available for your function.

Meeting rooms include podium with microphone.

Complimentary parking for 750 vehicles.

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Breakfast

Served until 11:00am

Classic Continental 12.5
- *Fresh Danish, Croissants, and Muffins*
- *Sliced Seasonal Fresh Fruit*

Macleod Continental 14
- *Sliced Seasonal Fresh Fruit*
- *Selection of Flavored Yogurts*
- *House made Granola*
- *Cold Cereals with Milk*
- *Assorted Muffins and Danish*

The Carriage House Continental 18
- *Selection of Flavored Yogurts*
- *Sliced Seasonal Fresh Fruit*
- *House made Granola*
- *Cold Cereals with Milk*
- *Apple Turnovers, Date Nut and Banana Bread Slices*

The Calgarian Breakfast 22
- *Chef's Selection of Assorted Breakfast Pastries, Butter and Preserves*
- *Fresh Seasonal Diced Fruit*
- *Scrambled Eggs*
- *Breakfast Potatoes*
- *Bacon and Sausage*
- *Cold Cereals with Milk*

Morning Additions
(per person)

- *Egg, Cheese and Bacon Croissants 4*
- *Spinach, Fontina, and Mushroom Frittata 3*
- *Cinnamon French Toast with Maple Syrup 4*
- *Buttermilk Pancakes with Maple Syrup 3*
- *Bacon and Sausage 5*
- *Waffles with Maple Syrup, Whipped Cream and Fruit Toppings 4*
- *Omelets & Fresh Eggs Made to Order 5**

**Prepared by Uniformed Chefs @ 150 Per Chef*

All the Above Served With Starbucks Coffee, Decaffeinated Coffee, Hot Tea Selections, Assorted Juices
(Above items are not to be transferred to breaks)

Brunch buffet

Served from 9:00am – 2:00pm

Cold Bar

- *Diced Seasonal Fresh Fruit*
- *Classic Caesar Salad*
- *Smoked Salmon with Mini Bagels*
- *Cream Cheese and Accompaniments*
- *Orecchiette and Asparagus with Pesto Vinaigrette*
- *Rock Shrimp, Tomato and Artichoke Heart with Shaved Fennel*

Hot Accompaniment

- *Bacon and Grilled Sweet Italian Sausage*
- *Seasonal Vegetables*
- *Country Potatoes with Roasted Onions*
- *Buttermilk Pancakes with Maple Syrup*

Entrée Selections

- *Pan Seared Salmon with Cilantro Lime Butter*
- *Farm Fresh Scrambled Eggs Garnished with Chives*
- *Traditional Eggs Benedict*
- *Lemon Thyme Roasted Chicken*
- *Pan Roasted Halibut with Lemon Caper Sauce*
- *Herb Marinated Flank Steak with Wild Mushroom Bordelaise*
- *Shrimp & Free Range Chicken Paella*
- *Citrus Spiced Pork Loin with Sundried Cherry Compote*
- *Lemon and Sage Roasted Game Hen*
- *Sliced Roast Turkey Breast with Natural Gravy*
- *Cheese Blintzes with Blueberry Sauce*
- *Waffles with Maple Syrup, Whipped Cream and Fruit Toppings*

Dessert Selections

- *Raspberry and Apple Turnovers*
- *Plain and Chocolate Croissants*
- *Assorted French Pastries*
- *Chocolate Mousse Cake*
- *Apple Almond Tart*

Three Entrées	*35*
Four Entrées	*39*
Five Entrées	*43*

All the Above Served With Starbucks Coffee, Decaffeinated Coffee, Hot Tea Selections, Assorted Juices
50 Person Minimum / Under 50 Persons, Add 4 Per Person

Prices are Subject to 18% Service Charge and GST | Catering Menu Pricing is Non-negotiable

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Build Your Own

À la Carte Selections

(per dozen)

- Assortment of Baked Goods 30
- Assorted Muffins 27
- Assorted Danish Pastries 27
- Freshly Baked Butter Croissants 27
- Freshly Baked Chocolate Croissants 30
- Assorted Mini Loaves 27
- Assorted Baked Cookies 24
- Chocolate Brownies 24
- Assorted French Pastries 30
- Fresh Assorted Doughnuts 27
- Hot Ham and Cheese Mini Croissants 30
- Assorted Scones with Fruit Preserves 30
- Cheese Blintz with Blueberry Sauce 36
- Apple Crepes with Vanilla Bean Sauce 36
- Apple or Raspberry Turnovers 30
- Cinnamon Rolls 30
- Assorted Biscotti 27
- Rice Krispie Treats 24
- Fresh Bagels with Cream Cheese 27
- Smoked Salmon, Mini Bagels and Cream Cheese 36
- Hard Boiled Eggs with Kosher Salt and Ground Pepper 24
- Cinnamon Raisin Oatmeal with Brown Sugar 27
- Strawberries Dipped in White and Dark Chocolate 27
- Granola Bars 24
- Sliced Fresh Fruit Platter (Serves 12) 60
- Petite Quiche Lorraine 30
- Assorted Individual Yogurts 27
- Variety of Finger Sandwiches 27
- Assorted Candy Bars 24
- Assorted Bags of Popcorn 18
- Bags of Roasted Peanuts 18
- Jumbo Hot Soft Pretzels with Mustard 30
- Assorted Bags of Potato Chips, Pretzels 24
- Tortilla Chips with Guacamole or Salsa (Serves 12) 48

Beverage À la Carte Selections

- Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and Herbal Tea (10 cups per thermos) 30
- Assorted Bottled Juices 3
- Mimosas 7
- Assorted Soft Drinks 2.5
- Bottled Water 2.5
- San Pellegrino Mineral Water (250ml) 4
- Chilled Milk and Chocolate Milk 4
- Assorted Vitamin Water 4.5
- Assorted Gatorade 4.5
- Red Bull Energy Drink 5.5

Breaks

Fitness Break 14
- *Selection of Flavored Yogurts*
- *Granola Bars*
- *Dark Roasted Almond Bark*
- *Sliced Fresh Fruit*

Box Office Break 16
- *Bags of Popcorn*
- *Cracker Jacks*
- *Bags of Roasted Peanuts*
- *Bowls of Skittles and M&Ms*
- *Large Hot Soft Pretzels with Mustard*

The Sweet Break 16
- *Assorted Chocolate Bars*
- *Fresh Baked Assorted Cookies*
- *Mixed Mini Chocolates*
- *Mini Profiteroles*
- *Assorted Lollipops*

The International Break 18
- *Domestic & International Cheeses*
- *Assorted Crostini topped with Chefs Special Creations*
- *Fresh Sliced Fruit*
- *Mini French Pastries*

Frozen Break 16
- *Häagen-Dazs Vanilla and Chocolate Ice Cream Bars*
- *Assorted Iced Popsicles*
- *Assorted Flavors of Frozen Yogurt and Fruit Bars*

Spa Break 16
- *Assorted Spa Water Infused with Fruit*
- *Sliced Fresh Seasonal Fruits*
- *Almond Bark*
- *Tea Infused Biscotti*
- *Crisp Vanilla Wafers*

The Wing Break 18
Based on 6 wings per person

- *Salt and Pepper Zinger Wings*
- *Hot Zinger Wings*
- *BBQ Zinger Wings*
- *Sweet Chili Zinger Wings*
- *Blue Cheese Dipping Sauce*
- *Crisp Fresh Celery & Carrots*

All the Above Served With Starbucks Coffee, Decaffeinated Coffee, Hot Tea Selections, Assorted Juices
12 Person Minimum / Under 12 Persons, Add 4 Per Person

Sandwich Lunch

Sandwich Lunch 27
• Choice of 2 Sandwich, 2 Salad, and 2 Dessert Selections
Additional Sandwich Selection 2.5 per person
Add Daily Soup 3per person
all also available as wraps
(minimum order of 12 per selection)

Chicken
Grilled Chicken, Bacon, Cheddar Cheese, Tomato and Romaine Lettuce on Tomato-Herb Focaccia with Bleu Cheese and Ranch Dressing

Muffaletta
Applewood Smoked Ham, Salami, Mortadella, Provolone Cheese, Arugula, Parmesan Olive Oil Spread and Mixed Olive Tapenade on a French Baguette

Roast Beef Sandwich
Slow Roasted Roast Beef Topped Aged Cheddar Cheese & Red Pepper Aioli

CHI Ham and Cheese
Shaved Ham, Romaine, Tomato, Cheddar Cheese with Mayo on Multi-Grain Baguette

TBA
Turkey, Bacon, Avocado, with Tomato, Basil, Provolone Cheese with Red Pepper Spread on a Parmesan Crusted Roll

Turkey Cranberry
Roasted Pulled Turkey, Havarti Cheese, Arugula and Dried Cranberries on a Multi-Grain Wrap

Veggie Napoleon
A Napoleon of Grilled Portobello Mushrooms, Arugula Salad and Mozzarella Cheese in Rustic Pocket Bread

Caprese
Bocconcini Cheese, Roma Tomato, Basil, Salt and Oregano with Balsamic Cream on Baguette

Salad Selections:
- *Greek Salad*
- *Caesar Salad*
- *Orzo Vegetable Salad*
- *Country Potato Salad*
- *Creamy Coleslaw*
- *Spring Mixed Greens with 2 Dressings*

Dessert Selections:
- *Fresh-Baked Chocolate Chip Cookies*
- *Chocolate Fudge Brownies*
- *Rice Krispie Bars*
- *Fruit Tarts*

All the Above Served With Starbucks Coffee, Decaffeinated Coffee, Hot Tea Selections
12 Person Minimum / Under 12 Persons, Add 4 Per Person

Served Lunch

Plated Lunch
Three-Course Plated Lunch Includes:
Choice of Salad or Soup, Main Course and Dessert. Served with Assorted Rolls and Butter, Starbucks Coffee, Decaffeinated Coffee & Tea

Salad Selections
Choose One:

Fresh and Peppery Arugula
Sliced Baby Gala Apples and Shaved Pecorino Cheese and Lemon Infused Extra Virgin Olive Oil

Classic Caesar Salad
Romaine Heart Caesar Salad with Shaved Parmesan-Reggiano, Rosemary Focaccia Croutons and a Classic House Made Caesar Dressing

Mixed Spring Greens
Tossed with Honey Roasted Tomatoes, Shaved Almonds and Cracked Black Pepper Vinaigrette

Caprese Salad
Sliced Vine Ripe Tomatoes, Medallions of Fresh Buffalo Mozzarella Cheese with Aged Balsamic and a House Made Basil Oil

Baby Spinach Leaves
Tossed with Shaved Sweet Red Onion, and Sun-Dried Cranberries with a White Balsamic Vinaigrette

Soup Selections
Choose One:

Daily Soup Inspiration "Chef's Soup of the Day"

Tomato Basil Bisque

Minestrone

Portuguese Red Bean

Jamaican Pepper Pot

Mushroom & Sage Cream Soup

Roasted Corn Chowder

Boston Clam Chowder (cream based)

- Gluten Free

Choice Menus are Subject to 15% Product Fee of Each Entree Cost (maximum of 3 options)
12 Person Minimum / Under 12 Persons, Add 4 Per Person

Served Lunch

Main Course Selections

Chicken Selections

Braised Chicken Breast 26
Braised in a Tawny Port Wine Served with Cavatappi Pasta Tossed with Roasted Root Vegetables and Sautéed Garlic Broccoli Rabe

Crusted Chicken Breast 28
Creamy Corn Coulis, Roasted Wedge Potato's and Seasonal Baby Vegetables

Vegetarian/Vegan Selection

Portobello Mushroom Tower 25
Grilled Portobello Mushroom, Sliced and Grilled Seasonal Vegetables Served Warm on Rustic Tomato Sauce

Turkey Selection

Roast Turkey 28
(Dark & White Meat)
Peppered Sage Bread Stuffing, Gravy and Cranberry Sauce

Pasta Selections

Cavatelli Pasta 24
Garlic, Shrimp, Peas and Alfredo Sauce

Penne Pasta 20
Roasted Bell Pepper, Mushroom and Kalamata Olives Tossed in a Rustic Tomato Sauce

Beef Selections

6oz Certified Angus Beef 28
Grilled and Served with Fava Beans and Edamame Casaulet, Watermelon and Daikon Radish Salad and Tossed in a Creamy Mustard Dressing

"AAA" Meatloaf 26
Made with Whole Roasted Shallots, Fresh Horseradish Mashed Potatoes and a Sweet and Tangy Yellow Tomato Jam

Seafood Selections

Roasted Salmon Fillet 26
Atlantic Salmon Fillet Over a Green Lentil Ragout with Cherry Tomatoes

Halibut Fillet 30
Ginger Soy Marinated Halibut with Braised Baby Bok Choy,

Dessert Selections

Dark Chocolate Ganache Torte
with Raspberry Marmalade, Crunchy Chocolate Pearls and Vanilla Crème Anglaise Drizzle

Baked Open Pear Tart
with Spanish Almond Cream, Drizzled with a Dark Chocolate Sauce

Lemon Mousse Cake
with Hazelnut Japonaise Cookies and a Vanilla Scented Strawberry Sauce

Strawberry and Mango Mousse
topped with Jamaican Rum Marinated Berries

- Gluten Free

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Buffet Lunch

Deli Buffet 30

Red Bliss Potato Salad
Applewood Smoked Bacon and Diced Red Onion in a Creamy Country Mustard Dressing

Tossed Green Salad
Diced Cucumbers, Carrots, Teardrop Tomatoes and Sliced Red Radish with a Choice of Two Dressings: Creamy Ranch, Oregano Vinaigrette or Creamy Honey Mustard

Pasta Salad of Elbow Macaroni
Diced Red Pepper, Sharp White Cheddar, Fresh Peas and Chopped Parsley Tossed in an Apple Cider Creamy Vinaigrette

Display of Meats and Cheeses to Include:
Sliced Grilled Chicken Breast, Honey Baked Ham, Calabrese Salami, House Made Roast Beef and Turkey. Smoked Gouda, Provolone, Swiss and Aged Cheddar Cheese

Condiments to Include:
Horseradish Cream, Chipotle Aioli, Mayonnaise, Whole Grain Mustard and Black Olive Tapenade

Assortment of Fresh Breads

Classic Crudités to Include:
Black and Green Olives, Carrots and Celery Sticks, Sliced Tomatoes, Crisp Romaine Lettuce, Thin Sliced Red Onions, Cherry Peppers and Pepperoncini

Dessert Buffet
Classic American Fruit Salad, Cheesecake Lollipops, and Assorted Dessert Burgers

All the Above Served With Fresh Rolls and Butter, Starbucks Coffee, Decaffeinated Coffee, Hot Tea Selections
12 Person Minimum / Under 12 Persons, Add 4 Per Person

Buffet Lunch

Build Your Own Lunch Buffet

All Entrées are Served with Chef's Selection of Seasonal Vegetables & Starch. Served With Starbucks Coffee, Decaffeinated Coffee & Tea

Two Entrées 29
Three Entrées 32
Four Entrées 35

Includes Three Soups **or** *Salads & Three Desserts*

Soup Selections

- *Daily Soup "Chef's Soup of the Day"*
- *Tomato Basil Bisque*
- *Minestrone*
- *Portuguese Red Bean*
- *Jamaican Pepper Pot*
- *Mushroom & Sage Cream Soup*
- *Roasted Corn Chowder*
- *Boston Clam Chowder (cream based)*

Salad Selections

- *Classic Caesar Salad of Heart of Romaine*
- *Roasted Yellow Beet Salad, Arugula and Goat Cheese*
- *Crisp Iceberg Lettuce, Bacon with Bleu Cheese, Red Onion and Ranch Dressing*
- *Greek Salad*
- *Baby Spinach, Shaved Sweet Red Onion and Sun-Dried Cranberries with a White Balsamic*
- *Baby Spring Mix of Young Mixed Greens Cherry Tomatoes, English Cucumber and Sliced Red Onion Tossed in Herb Dressing*

Chicken Selections

- *Buttermilk Dipped Chicken Breast with Herbed Parmesan Crust*
- *Seared Bone-In Chicken Breast with a Rosemary Lemon Oil Drizzle*
- *Grilled Jerk Chicken*

Pork Selection

- *Slow Oven Roasted Apple Cider Brined Pork Loin*

Beef Selections

- *Bleu Cheese Crusted Filet*
- *Coriander Rubbed Grilled Flank Steak*
- *Barbeque Braised Short Ribs*

Turkey Selection

- *Roast Turkey (Dark & White Meat)*

Seafood Selections

- *Grilled Atlantic Salmon Fillet Served with a Pesto Beurre*
- *Ginger Steamed Alaskan Halibut Fillet Miso and Edamame*

- *Gluten Free*

12 Person Minimum / Under 12 Persons, Add 4 Per Person

Buffet Lunch

Pasta Selections

- *Cavatelli Pasta Rock Shrimp, Sun Dried Tomatoes, Sweet Peas and Basil, Tossed in a White Balsamic and Parmesan Vinaigrette*
- *Forest Mushroom Ravioli with Asparagus Tips, Charred Endive and Shredded Pecorino, Tossed in a Red Pepper Cream with Asiago Cheese*

Vegetarian Selection

- *Indian Vegetable Curry*
  Served with Raisin and Dried Cranberry Basmati Rice

Dessert Selection

- *Mocha Mousse*
  Served in Chocolate Cups Topped with Cocoa Pearls
- *Key Lime Mousse Cake*
  with a Cheesecake Center
- *Fresh Toasted Hazelnut Financier*
  filled with Home Made Red Currant Gelée
- *Rich Dark Chocolate Tart*
  with Caramelized Pecans and Candied Fruit
- *Mini Cream Puffs*
  filled with Chestnut Rum Cream
- *Parfait of Blood Orange Mousse,*
  Vanilla Yogurt and Mandarin Gelée
- *Season Inspired Fresh Fruit Tarts*
- *Rocky Road Chocolate Fudge*

- Gluten Free

12 Person Minimum / Under 12 Persons, Add 4 Per Person

Theme Lunch

All American

Summer Corn Chowder
Diced New Yukon Gold Potatoes, Diced Onion and Thyme

Red Bliss Potato Salad
Applewood Smoked Bacon, and Diced Red Onion in a Creamy Country Mustard Dressing

Classic Creamy Cole Slaw

Grilled Hamburgers and All Beef Hot Dogs
Served with Your Traditional All-American Condiments of Yellow Mustard, Ketchup, Mayonnaise, Sweet Relish, Pickles, Sliced Tomatoes, Sliced Red Onion and Leaf Lettuce

Slow Roasted Baked Beans
Sweet and Tangy Memphis Style Barbeque Sauce

Black Pepper Buttered Corn on the Cob

Baked Potatoes
Served with Fresh Chives, Sour Cream, Shredded Cheddar and Applewood Smoked Bacon Crumbles

Individual Apple Pies

Chocolate Fudge Brownies

Assorted Mini Cupcakes

31 per person

Asian

Wor Won Ton Soup
House made Dumplings & Marinated Pork

House Made Crispy Spring Rolls
Finley Chopped Vegetables

Crispy Noodle Salad
with Mandarins, Snow Peas, Bean Sprouts & Sesame Seed Dressing

Calgary's own Ginger Beef
Strips of tender Beef Marinated and Fried

Sweet and Sour Pork
With Pineapple and Bell Pepper

Kung Pow Chicken Stir fry
Served Hot with Noodles and Peanuts

Special Fried Rice

Fortune Cookies, Green Tea Almond Cookies

36 per person

- Gluten Free

All the Above Served With Fresh Rolls and Butter, Starbucks Coffee, Decaffeinated Coffee, Hot Tea Selections
12 Person Minimum / Under 12 Persons, Add 4 Per Person

Theme Lunch

Southwestern

California Field Greens
Creamy Chipotle Dressing & Cilantro Lime Vinaigrette

Orange & Jicama Salad
Fresh Mint, Honey Lime Vinaigrette

Tortilla Chips & Salsa

Tortilla Soup

Beef Fajitas
Salsa, Guacamole, Shredded Cheddar, Sour Cream & Warm Flour Tortillas

Chili Rubbed Snapper
Roasted Tomatillo Sauce

Marinated Grilled Chicken
Tequila Lime & Fresh Coriander served with Chunky Tomato Chipotle Sauce & Spanish Rice

Churros, Tequila Lime Tartlets, Kahlua Cake

34 per person

Italian

Traditional Wedding Soup
Rich Chicken Broth with Fresh Spinach and Eggs

Classic Caesar Salad
Romaine Heart Caesar Salad with Shaved Parmesano, Rosemary Focaccia Croutons and a Classic House Made Caesar Dressing

Caprese Salad
Roma Tomatoes Fresh Bocconcini Cheese with Aged Balsamic and Extra Virgin Olive Oil

Cavatappi "Corkscrew" Pasta
Tossed with Crumbled Sweet Italian Sausage, Roasted Garlic, and Julienned Onions, Tossed in Olive Oil and Topped with Gorgonzola Crumbles

Oven Roasted Chicken Breast
with Crispy Pancetta, Sicilian Green Olives and a Sweet Shallot Demi-Glace

Spolumbos Italian Sausage
Butterflied and Char Grilled with Herbs and Extra Virgin Olive Oil

Sicilian Vegetable Caponata
Eggplant, Tomatoes & Capers with Roasted Pine Nuts

Sicilian Cream Tart with Dark
Chocolate Ganache

Amaretto and Pignoli Cookies

38 per person

- Gluten Free

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Theme Lunch

French

Roasted Cauliflower Veloute
Composed of a Rich Chicken Stock with Roasted Cauliflower, Crème Fraiche and Black Truffle

Deconstructed Salad Nicoise
Olive Oil Marinated Tuna, French Cut Green Beans, Quartered Steamed Red Bliss Potatoes, Hard-Boiled Egg, Olives and Tomatoes with a Dijon Vinaigrette

A Classic Bistro Salad of Frisee
Radicchio and Arugula with Roasted Golden and Red Beets and Creamy Goat Cheese in a Fresh Creamy Tarragon Dressing

Oven Braised Country Chicken
in a Rich Sauce of Red Wine, Forest Mushrooms, Onions and Thyme

Roasted Mahi a l' Orange Fillet
Classic Orange Reduction Sauce Finished with Creamy Butter

Slow Braised Beef Short Ribs
Presented in a Classic Espanola Sauce

Country Yukon Mashed Potatoes

Ratatouille Provencale of Eggplant
Summer Squash, Onions, Tomatoes and Bell Peppers Finished with Fresh Thyme and Garlic

Assorted Crème Puffs and Éclairs, Pot Au Crème to Include Chocolate and Grand Marnier, Strawberry Rhubarb Mousse

39 per person

- Gluten Free

All the Above Served With Fresh Rolls and Butter, Starbucks Coffee, Decaffeinated Coffee, Hot Tea Selections
12 Person Minimum / Under 12 Persons, Add 4 Per Person

Served Dinner

Minimum 3 Course Served Dinner

All Plated Dinners are Served with House Baked Rolls, Creamery Butter, Starbucks Coffee, Decaffeinated Coffee and Assorted Herbal Tea

Cold Appetizers

Roasted Eggplant & Tomato Terrine 12 GF
Ricotta Cheese, Kalamata Olive Bread Crouton

Baked Sweet Curried Prawns 14 GF
White and Green Asparagus Salad with a Mango Cilantro Vinaigrette

Citrus and Star Anise Crusted Ahi Tuna 17 GF
Micro Fennel Salad with Wasabi Aioli

Marinated Beef Carpaccio 17 GF
Shaved Parmesan, Baby Arugula, Black Truffle & Parmesan Puff, Drizzled with White Truffle Oil

Baby Spinach Salad 11 GF
Shaved Fennel, Portobello Mushroom & Orange Segments with Honey Mustard Vinaigrette

Caesar Salad 12
Hearts of Romaine, Focaccia Croutons, Romano Shavings with Classic Caesar Dressing

Spring Mix Salad 10 GF
Honey Roasted Tomatoes and Shaved Almonds, Dressed with Red Wine Vinaigrette

Romaine Wedge Lettuce 12
Crisp Bacon, Bleu Cheese Crumble Creamy Dressing with Red Onion & Focaccia Crotons

Roma Tomatoes & Fresh Bocconcini 12 GF
Dressed with Aged Balsamic, Extra Virgin Olive Oil, Sea Salt and Dried Oregano.

Arugula Salad 10 GF
Sliced Baby Gala Apples, Shaved Pecorino Cheese Dressed with Lemon Infused Olive Oil

Hot Appetizers

Butternut Squash Ravioli 12
Brown Butter, Fresh Sage, Pecorino

Stracci Rosso e Bianco 12
One Crepe Stuffed with Ricotta and Spinach with Alfredo Sauce, Second Crepe Stuffed with Veal and Pork with Tomato Sauce

Gnocchi Pomodoro 11
Potato Dumpling Pasta in Classic Tomato Sauce with Fresh Basil

Slow Braised Beef Short Rib 14 GF
Blue Berry Demi-Glace

Seared Dungeness Crab Cake 16
Pommery Mustard Sauce and Candied Ginger

Roasted Acorn Squash & Apple Bisque 10
Accompanied by Prosciutto Crisp

Wild Mushroom Bisque 10
Brandy Thyme and Truffle Oil

Roasted Cauliflower Volute 13
Black Truffle Oil

GF - *Gluten Free*

Choice Menus are Subject to 15% Product Fee of Each Entree Cost (maximum of 3 options)
12 Person Minimum / Under 12 Persons, Add 4 Per Person

Served Dinner

Entrees

Bleu Cheese Encrusted 6oz Filet of Beef 38
Served with Caramelized Onion Potato Cake, Green and Yellow Wax Bean Medley with Peppered Bacon, and Pinot Noir Sauce

Grilled 6oz Filet Mignon 36
With Classic Bordelaise Sauce Served with Sautéed Wild Mushroom and New Potatoes and Butter Glazed Asparagus and Baby Carrots

Pan Roasted Chicken Breast 30
Served with White Balsamic Onion Marmalade, Creamy Parmesan Polenta, Seasonal Vegetables, and Classic Demi-Glace

Chicken Supreme 32
Grilled Herb and Garlic Marinated Supreme Breast of Chicken. Served with Yukon Gold and Wild Mushroom, Potato Hash and Seasonal Vegetables

Bone-In 12 oz. Rib Steak 38
Served with Warm Tri-Color Fingerling Potato Salad with Sweet Onion, Sautéed Baby Vegetables, and Pinot Noir Sauce

Bone-In Stuffed Pork Chop 32
with Parma Ham and Gruyere Cheese Served with Fresh Horseradish Whipped Potatoes, Root Vegetable Ragout, and Dried Fig Demi-Glace

Seared Center Cut Pacific Halibut 33
Served with Thyme Infused Medley of Fingerling Potatoes and Fresh Edamame and Carrot Coulis

Atlantic Salmon Fillet 30
Ponzu Glazed, Served with Sweet Chili and Ginger Stewed Bok Choy and Organic Pearl Jasmine Rice Cake

Herb Roasted 6 oz. Beef & Lobster Market Price
Filet and Butter-Poached Lobster Tail Served with Creamy Potato Gratin and Sautéed Baby Vegetables

Grilled 6 oz. Beef Filet & Cilantro Crusted Salmon 43
Served with Buttermilk Whipped Potatoes, Roasted Fennel, and Oven Dried Tomato Compote

Grilled 6 oz. Beef Filet & Tiger 2 Prawns 42
Garlic Tiger Prawns Served with Creamy Asiago Cheese Polenta, and Seasonal Baby Vegetables

- Gluten Free

Choice Menus are Subject to 15% Product Fee of Each Entree Cost (maximum of 3 options)
12 Person Minimum / Under 12 Persons, Add 4 Per Person

Served Dinner

Braised Blue Berry Beef Short Ribs 34
Served with Yukon Gold and Bleu Cheese Mashed Potatoes and Seasonal Baby Vegetables

Grilled Mahi-Mahi 37
with Tequila Lime Sauce
Served with Fresh Corn Succotash with Rock Shrimp and Seasonal Baby Vegetables

Grain Mustard & Herb Crusted Lamb Rack 43
Pesto Basted Fingerling Potatoes
Onion Confit and Cured Olives

Butter Basted Turkey Breast 36
Sage & Apple Stuffing, Cranberry Jus, Roast Baby Potatoes Seasonal Baby Vegetables

Roast Turkey 33
(Dark & White Meat)
Peppered Sage Bread Stuffing, Mashed Potatoes, Gravy and Cranberry Sauce

Turkey Wellington 38
Stuffed Pastry with Turkey, Sage, Cranberry finished with a Pan Gravy, Seasonal Baby Vegetables

Maple Glazed Ham 35
Sweet Corn Crushed Potatoes, Seasonal Baby Vegetables with Mandarin Orange Hollandaise

Sage & Panko Crusted Rack of Venison 58
Sweet Potato Gratin
Haricot Vert, Stemed Baby Carrots
Black Currant & Chombard Reduction

Desserts

Fruit and Berry Terrine 9
Assorted Seasonal Fruit and Berry Gelee with Mango Coulis

Marron De Cream with Exotic Fruit 11
Dark Jamaican Rum Flavored Chestnut Cream with Mango and Passion Fruit, Chocolate Hazelnut Finger Biscuit

Le Club Sandwich 12
Grenada Chocolate Meringue Mousse with Coconut and Strawberry Between Layers of Vanilla Sponge Cake

Pistachio Raspberry Tart 10
with Arugula A Light Sugar Dough Tart, Light Pistachio Cream, Topped with Arugula Salad

- Gluten Free

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Served Dinner

Crème Brûlèe 11
Caramelized Pumpkin, Seasoned Tuile
Assorted Red Berry Compote

White Chocolate Panna Cotta 10
Tahitian Vanilla Bean Infused Berry Compote,

Trio of Mini Cupcakes 12
Cupcake with Chocolate Ganache Topping,
Lemon Cupcake with Strawberry Butter Cream
and Red Velvet Cupcake with
Cream Cheese Frosting

Chocolate Pave Cake 12
Thin Layer of Walnut Fudge Brownie Filled
with Chocolate-Coffee Mousse, Served with
Cardamom Sauce

Saccher Torte 11
Almond Chocolate Cake Served with
Blueberry Compote and Raspberry coulis

Cranberry Cheesecake 12
Marinated Cranberry with Candied Pecan,
Chocolate Cinnamon Sauce and Blueberry
Flakes

Baked Alaska 11
Jasmine & Honey Ice Cream Covered with Torched
Meringue Served with Cassis Soaked Cherry

Hazelnut Chocolate Cake 10
Hazelnut Bavarian Cake with Cointreaux
Soaked Berry Compote and Blackberry Coulis with
Mint Farche

Apple Pie 9
Warm Pie Served with Vanilla Ice Cream

Please contact your Catering
Manager to Book an Appointment for a Custom Menu Consultation with our
Director of Food & Beverage

- Gluten Free

Choice Menus are Subject to 15% Product Fee of Each Entree Cost (maximum of 3 options)
12 Person Minimum / Under 12 Persons, Add 4 Per Person

Prices are Subject to 18% Service Charge and GST | Catering Menu Pricing is Non-negotiable

Buffet Dinner

Premier Dinner Buffet

(Minimum of 25 persons if under add 3)

All Buffet Dinners are Served with House Baked Rolls, Creamery Butter, Starbucks Coffee, Decaffeinated Coffee and Assorted Herbal Tea

Includes:
Choice of 5 Salads
Choice of 5 Desserts

Served with Chef's Selection of Fresh Vegetables & Properly Appointed Starch

Two Entrées	*52*
Three Entrées	*56*
Four Entrées	*60*

Add:
Soup of the Day for 4 per person
Soup from our "Served Dinner" 5 per person
***items 150 chef attendant fee*

Salads

- *Caesar Salad*
- *Baby Spinach Salad with Frisse and Radicchio served with Creamy Gorgonzola,*
- *Vanilla Bean Scented Seasonal Fresh Fruit Salad Drizzled with Tangerine Honey*
- *Marinated Asparagus Roma Tomato Salad*
- *Tuscan Red Potato Salad*
- *Green Bean, Grape Tomato and Artichoke Heart Salad with Lemon Parsley Dressing*
- *Creamer Potato Salad with Fresh Herbs and Sherry Vinaigrette*
- *Greek Salad with Romaine, Tomato, Cucumber, Olives, Feta Cheese & Oregano Vinaigrette*
- *Haricot Vert drizzled with Lemon Garlic Oil, Fresh Tarragon and Toasted Walnuts*
- *Fresh Bocconcini & Tomato Salad with Olive Oil Sea Salt and Oregano*
- *Tabbouleh Hummus with Pita Bread*

Entrées

Beef Slections

- *Slow Roasted Prime Rib of Alberta Beef au Jus***
- *Grilled New York Steak with Roasted Shallot Aged Port Sauce*
- *Beef Roulade with Cheese Spinach, Mushrooms & Spolumbo Sausage*
- *Boneless Braised Beef Short Ribs & Demi Glaze*

Chicken Selections

- *Pecan Crusted Chicken with Brown Butte Glazed Apple and Root Vegetables*
- *Pan Roasted Chicken with Puttanesca Sauce*
- *Roasted and Stuffed Cornish Game Hen Topped with a Grape and Zinfandel Wine Reduction*
- *Pollo Alla Diavola*
- *Herb Grilled Chicken with Pancetta, Cannellini Bean and Leek Ragu*

- *Gluten Free*

Buffet Dinner

Seafood Selections

- Pan Seared Alaskan Halibut Spicy Tomato Lentil Ragu
- Chipotle Barbeque Glazed Pacific Salmo with Corn, Papaya and Cilantro Relish
- Ginger and Peppercorn Crusted Salmon Filet with Fried Leeks and Buerre Rouge
- Seared Salmon with Grilled Creamy Roasted Corn and Cilantro
- Halibut with Charred Cherry Tomato and Kalamata Olives

Pasta Selections

- Three Cheese Tortellini Pesto Cream Sauce with Toasted Pine Nuts and Romano Cheese
- Spinach and Cheese Manicotti with Roasted Garlic & Tomato Sauce
- Penne Pasta with Spinach, Tomato, Kalamata Olives and Garlic

"Favorites" Selections

- Braised Lamb Shanks
- Thai Glazed Pork Loin with Sundried Cherry Sauce
- Roast Turkey and Stuffing (white and dark meat)
- Maple Glazed Ham

Desserts

- Chocolate Ganache Cake
- Strawberry Cheesecake
- Almond Pear Tart
- White and Dark Chocolate Covered Strawberries
- Chocolate Truffles
- Chocolate Dipped Almond Macaroon Cookies
- Assorted French Pastries
- Raspberry Mousse Cake
- Chocolate Walnut Tart
- Assorted Baklava and Pine Nut Tartlets
- Fig Walnut Torte
- Dulce De Leche Cake
- Lemon Tarts
- Bailey's Cheesecake
- SEASONAL SELECTIONS ALSO AVAILABLE

Add a Custom Logo

Your Company Logo can be added to any Dessert for that Special Touch
250 Set-up Fee Will Apply 3 per person
50 Person Minimum

- Gluten Free

Carving Stations

The Below Carved Items are Served with Appropriate Condiments and Assortment of Cocktail Rolls
(Rolls not included with the Salmon)

Oven-Roasted Turkey 120
(Serves 20)
Herb-Rubbed Oven Roasted Turkey Breast Served with Cranberry Mint Chutney and Mayonnaise

Pepper Crusted Tenderloin of Beef 600
(Serves 20)
Oven Roasted Tenderloin of Certified Angus Beef Served with Green Peppercorn Sauce

Slow Roasted AAA Prime Rib of Beef 500
(Serves 25)
Oven Roasted Prime Rib of Black Angus Choice Beef Served with Horseradish Cream and Whole Grain Mustard

Herb Crusted AAA New York Strip Loin 400
(Serves 30)
Seared New York Strip Loin of Black Angus Choice Beef, Pinot Noir Demi Reduction

Porchetta Baked Italian Ham 500
(Serves 50)
Italian Seasoned and Rolled with Skin On Boneless Italian Ham Served with Dijon and Fennel Mustard and a Tarragon Aioli

Moroccan Spiced Leg of Lamb 475
(Serves 20)
Slow Roasted Alberta Leg of Lamb Served with Tzatziki Yogurt

Atlantic Salmon en Croute 250
(Serves 25)
Caper Buerre Blanc

Maple Glazed Country Ham 350
(Serves 50)

Citrus Marinated Pork Loin 250
(Serves 25)
Apple Cider Jus

Rosemary Marinated Lamb Rack 64
(8 Chops)
Fig Syrup

Smoked Meat Deli Station 500
(Serves 50)
Assorted Specialty Mustards

Certified Angus 28 Day Aged 44oz. Porterhouse 180
(Serves 8)
Aged Balsamic Syrup

- Gluten Free

All Carving Stations are Served by Uniformed Chefs

Reception

Cold Reception Hors D'oeuvres

Polenta Prosciutto de Parma
Polenta Crisp Long Thin Crunchy Croutons, Flavored Only with Olive Oil and Parmigiano-Reggiano Cheese
28 per dozen

Fresh Mozzarella and Pear Tomato on Ciabatta Crouton
Baby Mozzarella Disk on Olive Oil Ciabatta Crouton
24 per dozen

Julienne Roasted Peppers
with Chevre Cheese on Pita Point Oven Roasted Tri-Colored Peppers and Fresh Goat Cheese on Toasted Pita
22 per dozen

Smoked Salmon on Dark Rye Bread
Scandinavian Smoked Salmon Garnished with Caperberry and Fresh Dill on Pumpernickel Bread
28 per dozen

Thai Beef Salad on Wonton Crisp
Thinly Sliced Marinated Beef Tenderloin Served on Crispy Wonton
26 per dozen

Heirloom Cherry Tomato BLT's
Cherry Tomato, Hollowed and Filled with Creamy Mayonnaise and Bacon
24 per dozen

East Coast Lobster Rolls
Mini Maine Lobster Rolls Served with European Cocktail Sauce
36 per dozen

Ratatouille Stuffed Zucchini
Baby Zucchini Stuffed with a Classic French Ratatouille
24 per dozen

Curried Tamarind Prawn
With Mango Chutney Curry Roasted Shrimp Served with a Spicy Mango Chutney on Crouton
28 per dozen

Bleu Cheese Mousse
Bite Sized Pistachio Cones Filled with Whipped Bleu Cheese Garnished with Caramelized Pears
24 per dozen

Bresaola Crostini with Aged Asiago
Cured Italian Beef with Baby Parmesan Cheese on Ciabatta Crostini
28 per dozen

Vegetarian Greek Skewers
Skewers of Feta Cheese, Roasted Tomatoes and Kalamata Olives
24 per dozen

Cold Curried Chicken Tart
Tart Shell Filled with Curried Chicken Salad
28 per dozen

- *Gluten Free*

Reception

Bruschetta Slaw
Served on Crisp Wonton
24 per dozen

Homestyle Deviled Eggs
24 per dozen

Capreses Spear
Cherry Tomato, Mini Bocconcini and Basil With Balsamic Cream
26 per dozen

Triple Cream Brie & Caramelized Pear Relish
Served on a Crisp Walnut Baguette
24 per dozen

Proscuitto Wrapped Asparagus
With Herbed Cream Cheese Mousse on Brioche
28 per dozen

Hand Made Salad Rolls
With Hoisin Sauce
26 per dozen

Hot Reception Hors D'oeuvres

Brie and Comté Cheese Mini Puff
Pâte à Choux Filled with Brie and Comté Cheese
26 per dozen

Smoked Mozzarella and Basil in Profiterole
Miniature Crème Puff Filled with Smoked Mozzarella and Basil
26 per dozen

Potato Samosa with Mango Yogurt Dip
Madras Curry Spiced Potatoes and English Peas in Phyllo Triangle
24 per dozen

Mini Beef or Lamb Sliders
Smoked Swiss Cheese, Roasted Pepper, Garlic Aioli on our Crusty Brioche
36 per dozen
add 2each for Lamb

Hand Made Sping Rolls
With Plum Sauce
28 per dozen

Miniature Maryland Crab Cakes with Cilantro Aioli
Maryland Lump Crab Meat with Seasoned Bread Crumbs and Diced Bell Peppers Served with a Cilantro Garlic Mayonnaise
32 per dozen

Truffled Risotto Arancini
Italian Rice Balls Filled with Mini Bononcini, and Coated with Bread Crumbs and Rich Black Truffles
30 per dozen

Pork and Shrimp Shumai with Soy Vinegar Sauce
Steamed Pork and Shrimp Dumplings Served with Soy Vinegar Sauce
30 per dozen

Gourmet Mini Beef Hotdogs
Chili Lime Mayo on Mini Fennel Rolls
26 per dozen

 - *Gluten Free*

Reception

Gyro Spring Rolls
Gyro Rolls Filled with Shredded Braised Lamb Shoulder Seasoned with Oregano and Garlic Served with a Cool Cucumber Mint Yogurt Dipping Sauce
26 per dozen

Chicken Satay
Skewers of Grilled Chicken Breast Served with a Curried Tomato Chutney
24 per dozen

Tempura Shrimp
Shrimp Fried in a Crispy Tempura Batter Served with a Sesame Emulsion Aioli
28 per dozen

Chicken Cordon Bleu Fritter
Ground Chicken Laced with Swiss Cheese and Black Forest Ham, Fried Crispy
26 per dozen

Beef and Vegetable Brochette
Skewers of Beef, Bell Pepper and Red Onion, Seared in a Garlic Thyme Oil Served with a Creamy Horseradish Mayonnaise
28 per dozen

Crispy Chicken Curry Spears
24 per dozen

Mini Chicken or Mini Beef Wellington with
Pink Peppercorn Sauce
30 per dozen

Spolumbo Sausage
Spicy Italian Pork Sausage Char Grilled
26 per dozen

Balsamic Glazed Seared Scallops
Seared and served on Chinese Spoons
34 per dozen

Reception Displays
(12 person minimum)

Classic Crudité Display
Broccoli, Purple and White Cauliflower, Baby Carrots, Celery Sticks, Cucumber Slices and Cherry Tomatoes Served with Boursin Dip and Smokey Chipotle Dip
6 per person

Domestic and Imported Cheese Display
An Array of Premium Alberta Based and European Cheeses Served with Fruit Garnish, Stone-Ground Wheat Crackers, Sesame Crackers and a Selection of Home-Baked Breads and Rolls
9 per person

Fresh Fruit Display
Seasonal and Tropical Fruit Display of Sliced and Whole Fruits Served with Raspberry Coulis and Turkish Yogurt with Mint
6 per person

- *Gluten Free*

Reception

Antipasto & Cured Meat Display
Prosciutto de Parma, Genoa Salami, Mortadella and Coppa Parmigiano-Reggiano, Gorgonzola, Provolone and Manchego Cheese with Roasted Squash, Asparagus, Tomatoes, Cipollini Onions and Olives Displayed with Cruets of Imported Olive Oil and Balsamic Vinegar, Focaccia, Assorted Artisan Rolls and Crackers
12 per person

Assorted Sushi
Sashimi, Nigri and Rolls with Soy Sauce, Pickled Ginger and Wasabi
200 per 50 minimum pieces

Seafood on Ice
Each Selection Served with Spicy Cocktail Sauce, Horseradish, Tabasco, and Lemon Wedges

Alaskan Snow Crab Claws
200 per 50 minimum pieces

Iced Jumbo Shrimp
150 per 50 minimum pieces

Alaskan King Crab Legs
Market Price per 50 minimum pieces

Shucked Seasonal Oysters on the Half Shell
200 per 50 minimum pieces

Enhance Your Display with an Oyster Shucker
150 per chef

Ice Carving
Consult your catering professional for a quote.

Enhance Your Display with a Carved Ice Bowl
200 Each

Allow our skilled ice carver to sculpt reproductions of logos and intricate sculptures. All work done on a per-quote basis.
450 Per Block and Up

Action Stations

Noodle Bar 14

Served with Bean Sprouts, Tofu, Scallions, Straw Mushrooms, Cilantro, Lime Wedges, Bamboo Shoots and Garlic Chili Sauce

Selection of Two Noodles:
Yaka Soba
Rice
Udon Noodles

Selection of One Broth:
Pho
Miso Broth

Noodle Bar Enhancements:
Mini Shrimp ***4 per person***
Shredded Chicken ***3 per person***
Shaved Beef ***4 per person***

Taco Station 15

Shredded Chicken and Beef Taco Meat Slowly Cooked in a Rich Tomato, Garlic and Cilantro Sauce

Condiments Include
Pinto Beans,
Pico de Gallo,
Sour Cream,
Shredded Lettuce,
Diced Onion with Cilantro,
Lime Wedges, S
Shredded Cheddar Cheese
Queso Fresco Cheese

Served In
Soft Flour Tortillas
or
Individual Corn Taco Bowls

Stir-Fry Rice Action Station 18

Prepared to Order on Flat Top Grills and Served in Individual Chinese To-Go Boxes

Soy Steamed Jasmine Rice, Scrambled Egg, Fresh English Peas, Diced Carrots, Grated Ginger and Minced Garlic

Toppings to Include:
Fresh Diced
Jalapeños
Bean Sprouts
Fresh Cilantro
Lime Wedges
Sriracha Sauce

Stir-Fry Rice Enhancements:
Mini Shrimp ***4 per person***
Shredded Chicken ***3 per person***
Shaved Beef ***4 per person***

Action Stations are Designed for Receptions Only.
Minimum of 25 people per Station

Action Stations

Pasta Action Station 16

Served with Fresh Grated Parmigiano-Reggiano Cheese and Tuscan Breads

Choice of One Pasta:
- Penne Pasta
- Fusilli Pasta
- Cavatappi Pasta

Choice of One Stuffed Pasta
- Wild Mushroom Ravioli
- Four Cheese Ravioli

Choice of Two Sauces

Thai Chili Lime Sauce
Roasted Eggplant and Bamboo Shoot (Vegan)

Arrabbiata Sauce
Roasted San Marzano Tomatoes, Crispy Pancetta, Onion, Parsley and Chili Flakes

Creamy Gorgonzola and Walnut Sauce
Grilled Endive and Thyme

Truffled Forrest Mushroom Sauce
Parmesan Crema, Black Pepper and Pearl Onion

Puttanesca Sauce
Diced Tomato, Anchovies, Capers, Oregano, Olives, Garlic and Olive Oil

Pasta Action Enhancements
Shrimp 4 per person
Charbroiled Chicken 3 per person
Spolumbo Sausage 4 per person
Diced Pancetta 3 per person

Action Stations are Designed for Receptions Only.
Minimum of 25 people per Station

Action Stations

The Burger Bar Action Station 15

Prepared to Order on Flat Top Grills
Served on Sesame Buns with Assorted Kettle Chips

Slider Choices:
(minimum order of 25 of each)

Choice Angus Beef Slider
with Thousand Island Dressing

Pulled Pork Slider
with Mango Papaya Salsa

Maryland Style Crab Cake Slider
With Cilantro Aioli
add 2 per person

Mediterranean Tapas Station Tapas 18

Eggplant Caponata
with Crumbled Goat Cheese

Sherry Mustard Asparagus Salad
with Roasted Red Peppers

Tortilla Espagñole
Cold Spanish Omelet with Garlic Aioli, Potato, Bell Pepper and Chorizo

Bruschetta
- *Tomato Garlic Bruschetta*
- *White Bean Bruschetta*
- *Mushroom Tapenade Bruschetta*
- *Crostini and Flat Breads*
- *Stuffed Mediterranean Bread*
- *Chicken with Pesto and Mushroom*

Fougasse
- *Assorted Olives and Crispy Lavosh*

Philly Cheese Steak Action Station 16

Grilled and Thinly Shaved Black Angus Beef
Served on Soft Mini-Hoagie Rolls

Condiments Include:
Sautéed Mushrooms
Caramelized Onion
Shredded Sharp White Cheddar
Pepperoncini Peppers
Olives
Sauerkraut
Garlic Aioli
Roasted Garlic Cloves
Sautéed Bell Peppers

Action Stations are Designed for Receptions Only.
Minimum of 25 people per Station

Dessert Reception

Chocolate Fountain Station 300
(2.5 pieces per person per 50 people)

Silky Semi-Sweet Chocolate served from a Chocolate Fountain
Guest will dip: Stem Strawberries
Orange Madeleines
Marbled Butter Cookies and Cubed Fruits

Ice Cream Sundae Station 6.5

Vanilla and Chocolate Ice Cream

Sauces Include:
Caramel Sauce
Strawberry Sauce
Hot Fudge

Toppings Include:
Chopped Nuts
Mini M&Ms
Toffee Chunks
Oreo Cookie Crumbs
Whipped Cream
Chocolate Shavings

Fresh Fruit Flambé 9
All Selections Served in a Waffle Cup

Choice of:
Stir-fried Bananas with Butter, Brown Sugar, Rum and Vanilla Ice Cream

Assorted Exotic Tropical Fruits and Berries Stir-fried with Grand Marnier and Mango Sorbet

Crisp Apple Stir-fried with Caramel Sauce over Vanilla Ice Cream, Topped with Streusel

Action Stations are Designed for Receptions Only.
Minimum of 25 people per Station

CHI Fantasy Dessert Reception 20
(2.5 pieces per person)

Mini Chocolate Mousse Cake
Filled with Raspberry Tahitian Vanilla-Scented Cream

Square Chocolate Mousse
Filled with Pistachio Crème Brûlée, Mango Chutney

Savarin-Shaped Strawberry Mousse

Geometric Financier Cake
with Exotic Fruit and Bavarian Cream

Dark Chocolate Mousse
with Caramelized Banana

Tiramisu with Mascarpone Cheese

Rosemary Infused Panna Cotta

Chocolate Mango Mousse

Strawberry Croquembouche

Assorted Deluxe Mini French Pastries

Bar & Beverage

Host Bar

We provide the alcohol and your guests do not pay for the drinks. This would get charged back to you. The bartender fee is $25 per hour per bartender for the minimum of 3 hours, not including 1 hour of setup and 1 hour for teardown. The bartender fee is waived if bar sales exceed $600.00 per bartender.

Cash Bar

We provide the alcohol and your guests pay for their drinks. The bartender fee is $25 per hour per bartender for the minimum of 3 hours, not including 1 hour of setup and 1 hour for teardown. The bartender fee is waived if bar sales exceed $600.00/bartender.

Full Corkage Bar

(not available November – January)

You provide the alcohol, liquor license & receipts. We provide the stemware, ice, mixes. You would also provide the dinner wine. Adult corkage fee @ $12.00 per person, child corkage fee (under18years) @ $7.00 per child. The bartender fee is $25 per hour per bartender for the minimum of 3 hours, not including 1 hour of setup and 1 hour for teardown.

Subsidized Cash Bar

We provide the alcohol and your guests would pay a portion of the cost, while the remainder would be charged back to you. The bartender fee is $25 per hour per bartender for the minimum of 3 hours, not including 1 hour of setup and 1 hour for teardown. The bartender fee is waived if bar sales exceed $600.00/bartender.

Resale Corkage Bar

*Same as "**Full Corkage Bar**" but you must provide a **resale** liquor license & receipts. Guests would be paying for the drinks via ticket seller (which you would provide). Our staff will not handle any of the cash transactions. You would also provide the dinner wine.*

Corkage Dinner Wine Only

(not available November – January)

You provide the wine, liquor license & receipts. We provide the bar. Wine corkage fee @ $5.00 per adult (18yrs and older) Bar must be closed during the time your corkage wine is served. (liquor licenses cannot overlap)

Bar Pricing

Host / Cash

Premium Brands 7.5 / 8
House Brands 6.5 / 7
Imported Beer/Micro Brews 7.5 / 8
Non-Alcoholic Beer 3 / 3.5
Domestic Beer 6.5 / 7
House Wine 6.5 / 7
Fruit Juices 2.5 / 3
Soft Drinks 2 / 2.5
Voss Pure Water(375ml) 4.5 / 5
Red Bull Energy Drink 4 / 5
Cognacs and Cordials 7 / 7.5
Premium Cognacs and Cordials 8 / 9

Continuous Wine service 5 per person

***Add** a Slush Machine to your Bar for Specialty Frozen Drinks*
$500 per machine + premium beverage cost

Fine Wine

Reds

Terrae Toscanae Sangiovese $39

Perrin Reserve Rouge $36

Estación Cabernet Sauvignon $35

Ghost Pines Zinfandel $55

Tenuta Iuzzolini Crio Rosso $39

A. Henriques Porto Blend $41

Terre Cevico Appassimento DOC $66

The Original Pinot Nior $35

Gancia Chianti DOCG $34

Trapezio Vineyard Selection Malbec $45

Las Falleras Tinto $31

King of Clubs Shiraz $39

Louis M. Martini Cabernet Sauvignon $49

Fine Wine

Whites

Cavalieri Reali Pinot Grigio $32

L'oie du Perigord Sauvignon Blanc $36

Mount Riley Estate Sauvignon Blanc $45

Estación Sauvignon Blanc $35

Tenuta Iuzzolini Crio Bianco $39

Louis Guntrum Riesling $35

The Original Chardonnay $35

Gancia Pinot Grigio DOC $34

Las Falleras Blanco $31

Rose

Tenuta Iuzzolini Crio Rosato $40

Paladin Pinot Rose $42

Las Falleras Rosado $31

Miraval Provence Rose $66

Sparkling

Zonin Proseco Brut $45
Martini & Rossi Asti $35
Moet & Chandon $90
Dom Perignon $300
Canteine e Mangilli Prosecco DOC $40

Dessert Wines

Port (please ask your catering consultant)

Please Contact Our Catering Sales Managers for Any Special Beverage Requests and We Will Do Our Best to Find a Special Selection for Your Event

Audio Visual

Meeting Room Projector Package 300
- Meeting Room Projector
- Projection Screen
- Projection Cart
- Projector Cable Package

2nd Floor Package 200 (smaller projector)

Ceiling Mount Projection Package 450
- Premium High Brightness Projector
- Portable Projection Screen
- Projector Cable Package

Projection Support Package 80
- Projection Screen
- Projection Cart
- Projector Cable Package

42" Video Package 230
- 42"TV with Stand
- Video Cable Package

65" Video Package 400
- 65"TV with Stand
- Video Cable Package

8 -16' Black Stage Backdrop Package 300
- 4 LED Up Lights

12 LED Up Lighting Package 360

Audio

Table Top Microphone on Desk Stand	25
Wireless Microphone	115
6 Ch. Mixer	50
DI Box (computer audio adapter)	20
Web Audio Interface	50
Powered Speakers w/ stands (2)	100
Polycom Teleconference System	100

Audio Package 200
- 4-6 channel audio mixer
- Wireless mic
- 1/8" stereo Audio cable
- Computer audio cable

Data & Display

Meeting Room Projector	300
Laptop Computer (PC)	180
Projector Cart w/ skirt	20
45" x 80" 16:9 HD Tripod Projection Screen	50
52" x 92" Fast Fold Screen	150
6.75' x 12' Fast Fold Screen	250

Lighting

LED Wash Light (each)	40
Source Four Leko (each)	35
Clay Paky HPE300 Intelligent Light (each)	150

Miscellaneous A/V

Flip Chart w/ paper & markers	35
Easel	20
Wireless Slide Advancer w/ Laser Pointer	40
Power Bar/Extension Cord Combo	12
Meeting Owl (video conference up to 8ppl)	200

Labour Rates
- Setup & Dismantle 65/hr
- Operator 75hr
- Labour will be chargeable for the set up and tear down of any audio visual and lighting equipment, with the exception of packages.
- One (1) hour minimum for any labour required.

All prices is based on a 1 day rental

Custom Packages Available on Request

audiovisual@carriagehouse.net

Carriage House Policies

Carriage House Hotel Event Agreement

We ask that you take a few moments to familiarize yourself with the following policies. Our Event Planners are readily available to assist you with all the aspects of your event through to its successful conclusion.

Event Terms and Conditions

Event Details

Event agreements received by the organizer must be carefully reviewed, signed and returned within three working days of the receipt of the agreement. Should any corrections be required, we ask that you note the corrections and initial these corrections before returning the agreement.

The Carriage House Hotel & Conference Centre (abbreviated only for this document to CHH) Catering Office must receive a final guaranteed guest count minimum of 7 business days prior to the contracted date of your event. Should the actual guest count be less than the guaranteed number, CHH will invoice for the guaranteed number. If the actual number of people exceeds the guaranteed amount, the CHH will invoice for the greater amount. This number will be determined by a physical count during the event. Should no guarantee be received, the CHH will prepare and charge for the original number booked.

The CHH reserves the right to substitute a comparable room for your function if the appointed function room is unavailable or the CHH believes the appointed room is no longer appropriate. Please check with the front desk upon arrival for verification.

Cancellations

Client Cancellation Fees are as follows:

- *Less than one week prior to function - Full room rental for period booked*
- *Less than 24 hours prior to function - Full room rental and cost of all food and beverage ordered for period booked.*

The CHH May Cancel Bookings Under the Following Circumstances:

- *If the hotel or any part of it is closed due to circumstances outside its control*
- *If the client becomes insolvent or enters into liquidation or receivership*
- *If the client is more than 30 days overdue with any payments to the hotel*
- *If it might prejudice the reputation of or cause damages to the hotel*

Pricing and Billing

All food and beverage service is subject to an 18 percent service charge. The GST will be calculated on the total amount of the invoice. Questions or concerns about the final invoice must be reported within 14 days of the final invoice date. All prices are subject to change and will be confirmed no more than three months prior to the event. For the pleasure of all guests we ask that music not commence prior to 9:00 pm and be completed by 1:00 am.

Carriage House Policies

A one and a half hour time period is allowed for the service of a three-course meal. Should you cause the hotel to delay service after the time indicated on the agreement, an additional labor charge may be incurred. If room set up has to be changed, a minimum labor fee of $25.00 per person per hour will apply.

The Convener agrees to reimburse the CHH for any damages done to any area of the Hotel or its equipment by any person, vendor or services attending/servicing the function. Any damages caused to The CHH will result in a charge to the Convener on final Billing.

Direct Billing will only be granted to companies which have established credit with the CHH in advance. The client agrees that the CHH may accept verbal amendments to the arrangements given during the course or its preparation, by the client, or any person acting or purporting to act on the client's behalf. The client agrees to pay for any additional service provided.

General Policies

The CHH shall be the sole supplier of all food and beverage items, the only exception being special occasion cakes. Please note that provincial health regulations prohibit the removal of any food products from the hotel, unless purchased as take-out. Buffet products will be displayed for a maximum of two hours at any function to ensure the integrity of the product.

The Convener is responsible for the arrangements and packaging all the expenses of shipping material, merchandise, exhibits, or any other items to and from the CHH. The CHH must be notified in advance of shipping arrangements to ensure proper acceptance of these items upon arrival. The CHH takes all responsible precautions to safeguard the property of clients. However, the CHH will not be responsible for damage to or loss of any articles left in the hotel prior to, during, or following any functions by the customer or their guests. Any placement of promotional materials or signage in the CHH. outside of the function room must first be approved by the CHH.

To comply with the Alberta Fire Regulations Act no open flamed candles will be allowed at any function. Every candleholder must exceed the flame of the candle by one inch in order to comply with these regulations. City by-law (57 M92) legislates that all public areas are non-smoking. The Catering Office would be happy to arrange for audiovisual equipment on your behalf via our in house provider with advance notice at current pricing. Should the Convener bring in their own equipment it is their responsibility to ensure that the systems are compatible with those of the CHH.

Carriage House Policies

Liquor Service Policies

It is the policy of the CHH to always serve alcoholic beverages in a responsible manner. Persons who appear 25 years of age or younger must present identification in order to be served alcoholic beverages. The CHH reserves the right to refuse service to persons under the age of 18 years or to already intoxicated persons. The CHH will in all cases refer to the Alberta Liquor and Control Act. The Convener of events, receptions, or functions at which alcoholic beverages are provided, has a responsibility for the actions and behavior of his/her guests as a result of alcoholic beverage consumption. Liability insurance is available, and if so desired, our staff will be pleased to provide information as to how the insurance may be obtained.

Beverage service and music must end by 1:00 am. Any deviations from this will result in additional charges of $1000 per hour.

Additional Event Charges that May Occur;

- *$63.49 +GST - SOCAN (Society of Composers, Authors and Music Publishers of Canada)*
- *$26.63 +GST - RE:SOUND (licenses recorded music for public performance, broadcast and new media)*
- *Mandatory coat check for the months November - January $22 per hour per attendant for the minimum of 3 hours, not including 1/2 hour of setup and 1/2 hour for teardown.*
- *Outside Cake Cutting / Cupcake Fee $2 per person in the event you wish to bring in your own wedding cake / cup cakes*
- *$25 Square tables (72") Seating for 12*
- *$25 Round tables (72") Seating for 10*
- *$150 per White Lounge sofa (quoted on an individual basis*

The Staff and Management would like to Thank You for choosing The Carriage House Inn to host your Event