



Catering Menu

2025



THE MALCOLM
HOTEL



Table of Contents

Meeting Packages	3
Breakfast	4 - 6
Breakfast Enhancements	7
Beverage Enhancements	8
Brunch	9
Breaks	10
Break Enhancements	11
Plated Lunch	12 - 13
Lunch	14 - 18
Receptions	19 - 21
Plated Dinner	22 - 25
Dinner	26 - 29
Buffet Enhancements	30
Children's Menu	31
Late Night Snacks	32
Catering Policies	33 - 34

Meeting Packages

ALL DAY MEETING PACKAGE **\$120 PER PERSON**

- Includes breakfast, AM coffee break, lunch, & PM coffee break
- Minimum 10 people or an additional \$6 per person, page **4**
- BREAKFAST: your pre-selected choice from pages **5 - 6**
- AM BREAK: your pre-selected choice from pages **10**
- LUNCH: your pre-selected choice from pages **15 - 18**
- PM BREAK: your pre-selected choice from pages **10**

MORNING HALF DAY MEETING PACKAGE **\$60 PER PERSON**

- Includes breakfast & AM coffee break
- Minimum 10 people or an additional \$6 per person, page **4**
- BREAKFAST: your pre-selected choice from pages **5 - 6**
- AM BREAK: your pre-selected choice from pages **10**

AFTERNOON HALF DAY MEETING PACKAGE **\$60 PER PERSON**

- Includes lunch & PM coffee break
- Minimum 10 people or an additional \$6 per person, page **4**
- LUNCH: your pre-selected choice from pages **15 - 18**
- PM BREAK: your pre-selected choice from pages **10**

*Groups under 10 people will be required to make selections from the Plated Menu options for all meals.

Plated Breakfast

All plated breakfasts are served with freshly brewed coffee, decaffeinated coffee and an assortment of teas and juices.

THE ROCKY MOUNTAIN \$38 per person

An Assortment of Freshly Baked Breakfast Pastries **V**
croissants, Danishes, scones

Sliced Fresh Fruit & Berries **V+ GF DF NF**

Fluffy Scrambled Eggs **V GF NF**

**Make it vegan with JUST EGG for \$2 extra per person*

Malcolm Hash Browns **V+ DF NF**
herb olive oil

Roasted Tomato **V+ GF DF NF**
sea salt, black pepper

Crispy Bacon **GF DF NF**

Pork Sausages **DF NF**

Toast **V NF**
sourdough, multigrain **V+**

Assorted Jams & Preserves **V**

THE BENNY BREAKFAST \$40 per person

Sliced Fresh Fruit & Berries **V+ GF DF NF**

Classic Eggs Benedict **NF**
soft poached eggs, Canadian back bacon,
hollandaise sauce on toasted English muffins

Malcolm Hash Browns **V+ DF NF**
herb olive oil

Roasted Tomato **V+ GF DF NF**
sea salt, black pepper

THE BAGGED BREAKFAST \$30 per person

**Comes with reusable lunch bag.*

Ham & Cheese Croissant

Banana Chocolate Chip Muffin **V NF**

Individual Yogurt **V GF NF**

Apple **V+ GF DF NF**

Bottled Juice & Water **V+ GF NF DF**

V+ vegan | **V** vegetarian | **GF** gluten free | **DF** dairy free | **NF** nut free



Breakfast Buffets

Buffets are available for a maximum two (2) hour time period. All breakfast buffets are served with freshly brewed coffee, decaffeinated coffee and an assortment of teas and juices. Buffets require a minimum of 10 people, available for two (2) hours.

THE LADY MACDONALD \$39 per person

Pancakes with Maple Syrup **V NF**

Brioche French Toast **V NF**
whipped cream, maple syrup

Spanish Broken Omelette **V GF NF**
roasted mushroom, spinach, cheese
**Make it vegan with JUST EGG for \$2 extra per person*

Malcolm Hash Browns **V+ DF NF**
herb olive oil

Strawberry-Mango Smoothies **V GF NF**
**Make it vegan for \$2 extra per person*

THE HEALTHY START \$40 per person

Fruit Platter **V+ GF DF NF**

Yogurt Parfaits **V GF NF**
oats, dried cranberry, blueberry, flax seed

Granola Bar Basket **V**
assorted breakfast bars

Grilled Vegetable Platter **V+ GF DF NF**

Egg White Scramble with Pesto **V GF NF**

Fresh Berry Smoothies **V GF NF**

THE EUROPEAN CAFÉ \$36 per person | Maximum 20 people

Three Smoothies **V GF NF**
avocado spinach, berry blast, coconut pineapple
**Make it vegan for \$2 extra per person*

Croissants and Biscotti **V**

Mini Donuts **V**

Sliced Fresh Fruit **V+ GF DF NF**

Nespresso Coffee Bar with Syrups, Flavoured Sugars



Breakfast Buffets

Buffets are available for a maximum two (2) hour time period. All breakfast buffets are served with freshly brewed coffee, decaffeinated coffee and an assortment of teas and juices. Buffets require a minimum of 10 people, available for two (2) hours.

THE FARMERS BREAKFAST \$38 per person

An Assortment of Freshly Baked Breakfast Pastries **V**
croissants, Danishes, scones

Sliced Fresh Fruit & Berries **V+ GF DF NF**

Fluffy Scrambled Eggs **V GF NF**

**Make it vegan with JUST EGG for \$2 extra per person*

Crispy Bacon **GF DF NF**

Pork Sausages **DF NF**

Malcolm Hash Browns **V+ DF NF**
herb olive oil

Toast Station **V NF**
sourdough, multi grain **V+**

Assorted Jams and Preserves **V**

THE CANADIAN BUFFET \$40 per person

An Assortment of Freshly Baked Breakfast Pastries **V**
croissants, Danishes, scones

Sliced Fresh Fruit & Berries **V+ GF DF NF**

Selection of Cold Cereals **V**

Pancakes **V NF**
maple syrup

Classic Eggs Benedict **NF**
soft poached eggs, Canadian back bacon, hollandaise sauce on toasted English muffins

Malcolm Hash Browns **V+ DF NF**
herb olive oil

Crispy Bacon **GF DF NF**

Pork Sausages **DF NF**



Breakfast Enhancements

All breakfast enhancements must be selected in addition to a buffet breakfast.

Fluffy Scrambled Eggs V GF NF <i>*Make it vegan with JUST EGG for \$2 extra per person</i>	\$6 per person
Pork Sausages DF NF	\$8 per person
Crispy Bacon GF DF NF	\$8 per person
Smoked Salmon GF DF NF	\$14 per person
Pancakes V NF maple syrup	\$10 per person
Gluten Free Pancakes V GF NF maple syrup	\$12 per person
Malcolm Hash Browns V+ DF NF herb olive oil	\$8 per person
Breakfast Wrap NF scrambled eggs, maple pepper bacon, cheese, roasted bell peppers	\$12 per person
Vegan Spanish Omelette Wrap V+ GF DF NF JUST EGG scramble, roasted mushroom, spinach, salsa, gluten free wrap	\$14 per person
Classic Eggs Benedict NF soft poached egg, Canadian back bacon, hollandaise sauce on a toasted English muffin	\$10 per person
Cheese Omelette V GF NF	\$7 per person
Ham & Cheese Omelette GF NF	\$7 per person
Toast Station V NF sourdough, multi grain V+	\$7 per person
Bagel with Cream Cheese V NF	\$10 per person
Banana Chocolate Chip Muffins V NF	\$5 per person

V+ vegan | V vegetarian | GF gluten free | DF dairy free | NF nut free



Beverage Enhancements

All day freshly brewed coffee,
Decaffeinated coffee and an
assortment of teas
\$15 per person

Freshly Brewed Coffee Urn
10 cup urn \$30 | 25 cup urn \$60

ADD ON:

Baileys & Frangelico Coffee Urn
+ \$30 on 10 cup
+ \$50 on 25 cup

Hot Chocolate Urn
10 cup urn \$60 | 25 cup urn \$120

ADD ON:

Peppermint Schnapps Hot Chocolate Urn
+ \$30 on 10 cup
+ \$50 on 25 cup

Milk
2%, skim, chocolate, soy or almond
6 - 8 glasses | \$48 per pitcher

Gourmet Coffee Break
**maximum group size of 20 people*

Nespresso machine, individual
Nespresso pods, coffee syrups,
chocolate dipped spoons,
house made biscotti
\$26 per person

Chai Tea
10 cup urn \$40 | 25 cup urn \$100

Freshly brewed
non-sweetened iced tea
6 - 8 glasses | \$42 per pitcher

Smoothies **V GF NF**
Berry-berry or Banana Breakfast
6 - 8 glasses | \$58 per pitcher

Pitcher of Chilled Fruit Juices
orange, grapefruit, apple, cranberry,
pineapple, tomato or Clamato juice
6 - 8 glasses | \$42 per pitcher

Non - Alcoholic Fruit Punch
6 - 8 glasses | \$42 per pitcher

Regular & Diet Soft Drinks
355ml | \$6 each

Individual Fruit Juices
355ml | \$6 each

Bottled Water
355ml | \$4 each

**Malcolm Sparkling, Canadian Rocky
Mountain Spring Water**
355ml | \$5 each



Brunch

Buffets are available for a maximum two (2) hour time period. All brunch buffets are served with freshly brewed coffee, decaffeinated coffee and an assortment of teas and juices. Buffets require a minimum of 10 people, available for two (2) hours.

THE MALCOLM BRUNCH BUFFET \$85 per person

Artisan Rolls V+ DF

An Assortment of Freshly Baked Breakfast Pastries V

croissants, Danishes, scones

Warm Caramel Cinnamon Buns V

maple cream cheese frosting

Sliced Fresh Fruit & Berries V+ GF DF NF

Salad Table V GF

organic field greens, arugula, alfalfa sprouts, shaved carrots, radish, cucumber, assorted seeds & nuts, honey dressing, balsamic vinaigrette, creamy dressing

Greek Salad V GF NF

Asparagus Salad V GF NF

crumbled goat cheese, orange vinaigrette

Smoked Salmon Platter GF DF NF

cold smoked salmon, capers, red onion, lemon wedges

Artisan Cheeses V

grapes, crackers & baguette

Fluffy Scrambled Eggs V GF NF

**Make it vegan with JUST EGG for \$2 extra per person*

Classic Eggs Benedict NF

soft poached eggs, Canadian back bacon, hollandaise sauce on toasted English muffins

Crispy Bacon GF DF NF

Pork Sausages DF NF

Malcolm Hash Browns V+ DF NF

herb olive oil

Cinnamon Banana Bread French Toast V

caramelized apple compote, maple syrup

V+ vegan | V vegetarian | GF gluten free | DF dairy free | NF nut free



Breaks

All breaks are served with freshly brewed coffee, decaffeinated coffee, and an assortment of teas

ISLE BREAK

\$26 per person

Fruit Platter **V+ GF DF NF**

Artisan Cheeses **V**
grapes, crackers & baguette

Assorted Mini Muffins **V**

BUILD YOUR OWN COFFEE BREAK

\$24 per person

Choose two (2) of the following:

Deluxe cookies **V**
chocolate chip, white chocolate
macadamia, oatmeal raisin

Freshly Baked Pastry Basket **V**
croissants, Danishes, scones

Deluxe Dessert Squares **V**
nanaimo bars, butter tart squares,
chocolate brownies

Brownie Platter **V**

House-Made Energy Balls **V GF**

Granola Bar Basket **V**

Warm Sticky Cinnamon Buns **V**

Assorted Breakfast Loaves **V**

Chocolate Dipped Banana Bread **V**

Sliced Fresh Fruit & Berries **V+ GF DF NF**

Hummus & Vegetables **V+ GF DF NF**

REVITALIZATION BREAK

\$25 per person

Hummus & Vegetables **V+ GF DF NF**

House-Made Energy Balls **V GF**

Swiss & Cheddar Cubes **V GF NF**

Fresh Berry Smoothies **V GF NF**

THE WILLY WONKA

\$27 per person

Assorted Candies, Gummies **V**
and Chocolate Bars

Mini Donuts **V**

Popcorn & Flavoured Seasonings **V GF DF NF**

Malcolm Sparkling Water **V+ GF DF NF**

Canadian Rocky Mountain **V+ GF DF NF**
Spring Water

THE LOCH

\$30 per person

Smoked Salmon **GF NF**
cream cheese, capers, onions,
grilled tomatoes

Mini Bagels **V NF**



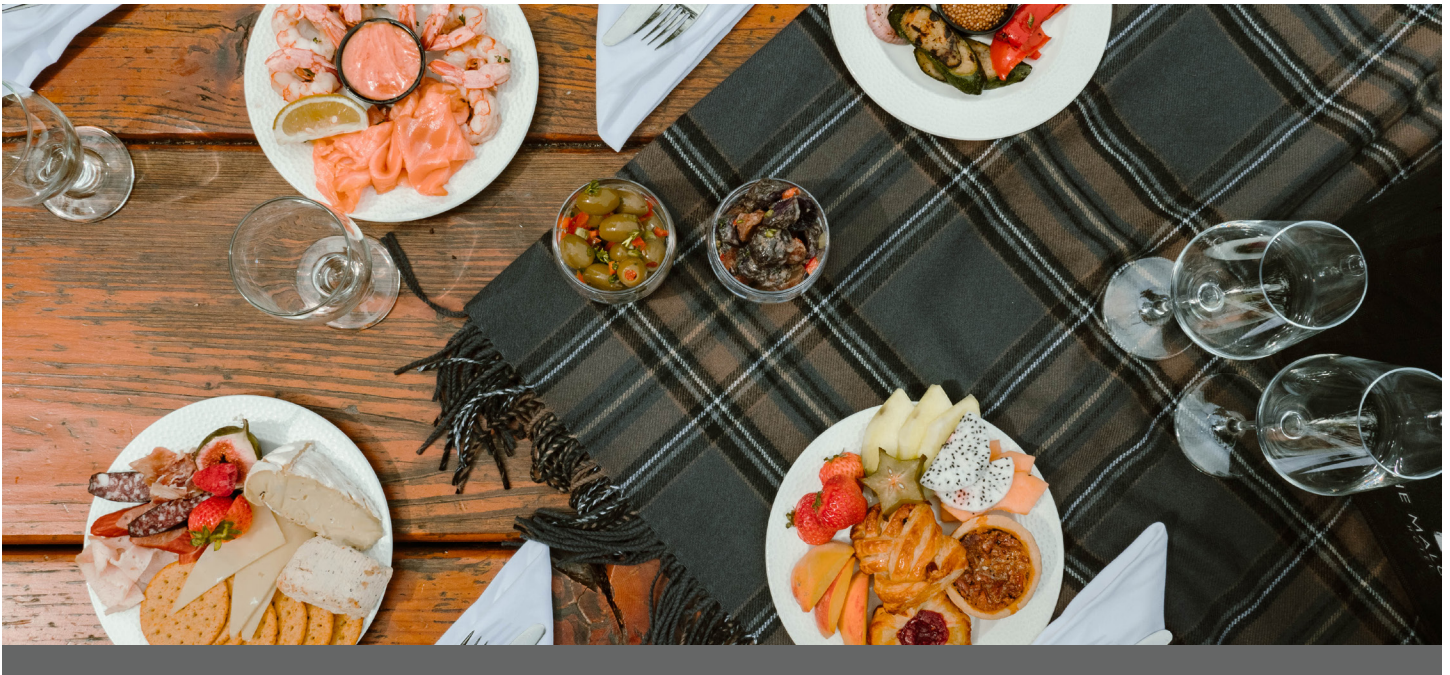
Break Enhancements

Suggested for small groups.

Freshly Baked Pastry Basket v croissants, Danish pastries, scones	\$54 per dozen
Assorted Breakfast Loaves v	\$52 per dozen
Granola Bar Basket v	\$36 per dozen
Chocolate Dipped Banana Bread v	\$52 per dozen
Banana Chocolate Chip Muffins v NF <i>*Can be made gluten free for \$2 per muffin</i>	\$60 per dozen
House-Made Energy Balls v GF	\$42 per dozen
Deluxe Cookies v chocolate chip, white chocolate macadamia, oatmeal raisin	\$50 per dozen
Deluxe Dessert Squares v Nanaimo bars, butter tart squares, chocolate brownies	\$50 per dozen
Chewy Chocolate Brownies v	\$50 per dozen
Sliced Fresh Fruit & Berries v+ GF DF NF	serves 10 \$60 per platter serves 25 \$150 per platter
Crudité Platter v GF NF ranch dip	serves 25 \$130 per platter
Grilled Vegetable Platter v+ GF DF NF balsamic glazed	serves 25 \$160 per platter
Artisan Cheese Platter v grapes, crackers & baguette	serves 25 \$250 per platter
European Charcuterie Platter GF DF assorted meats, grapes, crackers & baguette	serves 25 \$275 per platter
House Fried Tortilla Chips v+ DF NF salsa	serves 20 \$45 each

v+ vegan | v vegetarian | GF gluten free | DF dairy free | NF nut free





Plated Lunches

All lunches are served with freshly baked bread, freshly brewed coffee, decaffeinated coffee and an assortment of teas. All guests will receive the same soup or salad and dessert. Choice of entrée must be received in advance and provided to your Group and Event Manager a minimum of 30 days prior.

PRE-SELECTED THREE COURSE MEAL \$50 per person

One (1) Soup or Salad

One (1) Entrées

To add an additional entrée selection, a \$5 per selection surcharge will apply, to a maximum of four (4) entrées.

One (1) Dessert

PRE-SELECTED FOUR COURSE MEAL \$65 per person

One (1) Soup

One (1) Salad

One (1) Entrées

To add an additional entrée selection, a \$5 per selection surcharge will apply, to a maximum of four (4) entrées.

One (1) Dessert

Plated Lunches

Artisan Rolls **V+ DF**

SOUPS

Roasted Mushroom Soup **V GF NF**
truffle chantilly cream

Tomato Bisque **V+ GF DF NF**
basil oil

Maple Butternut Soup **V GF**
toasted pumpkin seed, maple drizzle

Creamy Potato & Leek Soup **V GF NF**

SALADS

Artisan Green Salad **V GF DF NF**
julienne carrots, radicchio, fennel, cucumber, honey dressing

Caesar Salad
chopped romaine, croutons, shaved grana Padano, lemon, creamy Caesar dressing

Spinach Salad **V GF DF**
toasted almonds, sundried cranberries, red peppers, citrus vinaigrette

ENTRÉES

Seared Chicken Breast **GF NF**
mashed potatoes, seasonal vegetables, red wine demi

Atlantic Salmon **GF NF**
lemon risotto, seasonal vegetables, citrus cream sauce

Striploin Steak 6oz **GF NF**
whipped potato, seasonal vegetables, demi-glace

Mushroom Ravioli **V NF**
truffle cream sauce

DESSERTS

Pot De Crème **V GF NF**
seasonal fresh berries

Strawberry Champagne Cheesecake **V GF**
strawberry compote



The Bagged Lunch

Comes with reusable lunch bag
\$35 per person

CHOOSE THREE (3) SIDES

Fruit Cup **V+ GF DF NF**

Hummus with Crackers **GF DF**

Beef Jerky **GF DF**

Bag of Potato Chips **V GF DF NF**

Granola Bar **V**

Bottle of Apple Juice **V+ GF DF NF**

Bottle of Orange Juice **V+ GF DF NF**

Bottled Water **V+ GF DF NF**

PRE-SELECTED CHOICE OF SANDWICH OR WRAP

**Make any sandwich gluten free for a \$4 surcharge*

Roast Chicken **DF NF**

avocado, coleslaw, served on a baguette

Ham & Brie

chipotle mayo, brie, leaf lettuce, dill pickle served on a croissant

Grilled Vegetable Wrap **V+ GF NF**

zucchini, roasted red pepper, garlic hummus, vegan feta,
served in gluten free wrap

Pastrami **NF**

sauerkraut, dijonaise, dill pickle, served on marble rye



Lunch Buffets

Buffets are available for a maximum two (2) hour time period. All lunches are served with freshly brewed coffee, decaffeinated coffee and an assortment of teas. Buffets require a minimum of 10 people, available for two (2) hours.

THE SPRING CREEK PICNIC \$46 per person

*Make any sandwich gluten free for a \$4 surcharge

Tomato Soup **V+ GF DF NF** **OR** Roasted Mushroom Soup **V GF NF**

Artisan Green Salad **V GF DF NF**

julienne carrots, radicchio, fennel, cucumber, honey dressing

Potato Salad **V DF NF**

shallots, grainy Dijon dressing

COLD SANDWICHES

Optional - turn them all into wraps

Ham & Brie

chipotle mayo, brie, leaf lettuce, dill pickle served on a croissant

Roast Chicken **DF NF**

avocado, coleslaw, served on a baguette

Pastrami **NF**

sauerkraut, dijonaise, dill pickle, served on marble rye

Grilled Vegetable Wrap **V+ GF NF**

zucchini, roasted red pepper, garlic hummus, vegan feta, served in gluten free wrap

DESSERTS

Sliced Fresh Fruit **V+ GF DF NF**

Chewy Chocolate Brownies **V**

THE BOW VALLEY LUNCH \$50 per person

Cheese Fondu **V GF NF**

assortment of steamed vegetables and potatoes

Beer & Cheddar Soup **V NF**

Pretzel Bites **V DF NF**

Canmore Bleu Schnitzel

rosti

Pickles **V+ GF DF NF**

Chocolate Fondu **V NF**

fresh fruit

V+ vegan | **V** vegetarian | **GF** gluten free | **DF** dairy free | **NF** nut free



Lunch Buffets

Buffets are available for a maximum two (2) hour time period. All lunches are served with freshly brewed coffee, decaffeinated coffee and an assortment of teas. Buffets require a minimum of 10 people, available for two (2) hours.

PATIO BBQ \$50 per person

Artisan Rolls **V+** **DF**

Corn Chowder **V** **GF** **NF**

Crispy Fried Chicken

Baked Beans **V+** **GF** **DF** **NF**

Grilled Sausage **NF**

Baked Potatoes **V** **GF** **NF**

sour cream, cheese, bacon bits, green onion

Coleslaw **V** **DF** **NF**

Watermelon **V+** **GF** **DF** **NF**

Chewy Chocolate Brownies **V**

THE HOUSE CURRY \$50 per person

Naan Breads **V** **NF**

Tamaater Ka Shorba (Roasted Tomato Soup) **V+** **GF** **DF** **NF**

Roasted Cauliflower Salad **V+** **GF** **DF** **NF**

Spinach Salad **V** **GF** **NF**

shredded carrot, cucumber, yogurt dressing

Butter Chicken **GF**

Basmati Rice **V+** **GF** **DF** **NF**

Fish Amritsari

Roasted Carrots **V+** **GF** **DF** **NF**

Cardamom Rice Pudding **V** **GF**

V+ vegan | **V** vegetarian | **GF** gluten free | **DF** dairy free | **NF** nut free



Build Your Own Lunch Buffet

Your choice of one soup, three sides, two entrees and two desserts.
\$50 per person

Artisan Rolls **V+ DF**

SOUPS choose one (1) soup

Potato & Leek Soup **V GF NF**

Honey Roasted Butternut Squash Soup **V GF NF**

Roasted Tomato **V+ GF DF NF**

Cream of Mushroom **V GF NF**

SIDES choose three (3) sides

Caesar Salad

parmesan, croutons, lemon wedges, bacon bits & Caesar dressing

Caprese Salad **V GF NF**

bocconcini, cherry tomatoes, aged balsamic dressing, fresh basil

New Potato & Double Smoked Bacon Salad **GF NF**

garden chives, steak spice, sour cream dressing

Artisan Green Salad **V GF DF NF**

julienne carrots, radicchio, fennel, cucumber, honey dressing

Roasted Yam & Corn Salad **V GF DF NF**

cilantro dressing

Crushed Yukon Gold Potatoes **V+ GF NF**

Garlic & Herb Roasted Potatoes **V+ GF DF NF**

An Assortment of Steamed Market Vegetables **V+ GF DF NF**



Build Your Own Lunch Buffet

Your choice of one soup, three sides, two entrees and two desserts.
\$50 per person

ENTRÉES choose two (2) entrées

Salmon with Three Onion Marmalade **GF DF NF**

Braised Beef Short Rib **GF DF NF**
pearl onion, mushrooms & smoked bacon sauté

Lemon Brown Butter Cod **GF NF**

Bison Bolognaise
pasta, grana Padano
**can be made gluten free for \$2 per person*

Seared Chicken Breast **GF DF NF**
red wine demi glaze

Pasta Primavera **V NF**
cheese, sautéed vegetables, tomato sauce

Truffle Mac & Cheese **V NF**
mornay sauce

Vegan Chili **V+ GF DF NF**

Roasted Chick Pea & Cauliflower Curry **V+ GF DF**

DESSERTS choose two (2) desserts

Cheese Cake **V GF**

Chewy Chocolate Brownies **V**

Nanaimo Bars **V**

Butter Tart Squares **V**

Chocolate Decadent Cake **V+ GF DF NF**



Receptions

THE THREE SISTERS RECEPTION \$48 per person

Total of 5 pieces per person

Grilled Prawn Spoon GF DF NF

cucumber lime salad

Coconut & Cashew Crusted Chicken Satay GF DF

Maple Glazed Bacon Wrapped Scallops GF DF NF

Bruschetta V+ DF NF

tomato, baguette, fresh basil, balsamic

Brie & Cranberry Parcels V

Sweet & Spicy Edamame Beans V+ GF DF NF

THE LOUGHEED RECEPTION \$28 per person

Total of 3 pieces per person

Potato & Lentil Samosas V+ DF

mango chutney

Crispy Shrimp Torpedo DF

sweet chili sauce

Tuna Tataki GF DF NF

guacamole, soy sesame dressing

Zucchini Fritters V DF

curried mayo



Create Your Own Reception

All à la carte items are priced per dozen. Maximum choice of 5 items.

COLD \$60 per dozen

Smoked Salmon Tart
capers, onion, chives

Goat Cheese Tart V NF
roasted grapes, thyme, honey

**Basil Marinated Bocconcini
and Cherry Tomato Fork** V GF NF

Bruschetta V+ DF NF
tomato, baguette, fresh basil, balsamic

HOT \$65 per dozen

Potato & Lentil Samosa V+ DF
mango chutney

Zucchini Fritters V DF
curried mayo

Vegetable Spring Rolls V+ DF
sweet chili sauce

Black Peppered Beef Skewers GF DF NF
sesame, scallions

**Caramelized Shallot &
Gruyere Quiche** V NF

Truffle Mushroom Arancini V NF
tomato basil sauce

PREMIUM COLD \$70 per dozen

Greek Skewers V GF NF
marinated tomato, onion, olive, feta

Grilled Prawn Spoon GF DF NF
cucumber lime salad

Tuna Tataki GF DF NF
guacamole, soy sesame dressing

California Roll GF DF NF
chili soy, lobster sensation

PREMIUM HOT \$75 per dozen

**Coconut & Cashew
Cruusted Chicken Satay** GF DF

Brie & Cranberry Parcels V

Crispy Shrimp Torpedo DF
sweet chili sauce

**Rosemary Marinated
Lamb Chops** GF DF NF
roasted garlic, mint pesto

**Maple Glazed Bacon
Wrapped Scallops** GF DF NF

Crab Cakes
jalapeño mango aioli



Create Your Own Reception

All à la carte items.

Mini Crème Brûlée V GF NF	\$60 per dozen
Bite Size Brownies V	\$50 per dozen
Potato Chips & Onion Dip V GF NF	serves 10 \$25 per order
House Fried Tortilla Chips V+ DF NF salsa	serves 20 \$45 per order
Bowls of Mixed Nut V+ GF DF	serves 5-8 \$24 per bowl
European Charcuterie Platter GF DF assorted meats, grapes, crackers, baguette	serves 25 \$275 per platter
Artisan Cheese Platter V grapes, crackers & baguette	serves 25 \$250 per platter
Crudité Platter V+ GF NF garlic hummus	serves 25 \$150 per platter
Prawn Cocktail GF DF NF capers, onion, lemon, marie rose sauce	serves 25 \$275 per platter
Grilled Vegetable Platter V+ GF DF NF balsamic glazed	serves 25 \$160 per platter
Warm Pecan Crusted Brie V dried fruits, nuts, baguette	serves 30 \$160 per wheel

V+ vegan | **V** vegetarian | **GF** gluten free | **DF** dairy free | **NF** nut free





Plated Dinners

All dinners are served with freshly baked bread, freshly brewed coffee, decaffeinated coffee and an assortment of teas. All guests will receive the same soup or salad and dessert. Choice of entrée must be received in advance and provided to your Group and Event Manager a minimum of 30 days prior.

PRE-SELECTED THREE COURSE MEAL \$80 per person

One (1) Soup or Salad

One (1) Entrées

To add an additional entrée selection, a \$5 per selection surcharge will apply, to a maximum of four (4) entrées.

One (1) Dessert

PRE-SELECTED FOUR COURSE MEAL \$95 per person

One (1) Soup

One (1) Salad

One (1) Entrées

To add an additional entrée selection, a \$5 per selection surcharge will apply, to a maximum of four (4) entrées.

One (1) Dessert

Choice of entrée at the time of dining will incur a \$30 surcharge per person.

Plated Dinners

SOUPS

Lobster Bisque **GF NF**
chive crème fraîche

Roasted Mushroom Soup **V GF NF**
truffle chantilly cream

Creamy Potato & Leek Soup **V GF NF**

Maple Butternut Soup **V GF**
toasted pumpkin seed, maple drizzle

Carrot Ginger Soup **V+ GF DF**
toasted peanuts

SALADS

Artisan Green Salad **V GF DF NF**
julienne carrots, radicchio, fennel, cucumber, honey dressing

Golden Beet Salad **V GF DF**
roasted beets, roasted apple, candied walnut, citrus-vanilla vinaigrette

Caesar Salad
chopped romaine, croutons, shaved grana Padano, lemon, creamy Caesar dressing

Caprese Salad **V GF NF**
tomatoes, bocconcini cheese, organic fresh basil pesto, greens

Butterleaf & Pear Salad **V GF**
honey poached pear, goat cheese, candied pecans, white wine vinaigrette



Plated Dinners

ENTRÉES

Pan Seared Salmon **GF NF**

lemon risotto, white wine cream sauce, seasonal vegetables

Brined Bone in Pork Loin **GF NF**

smashed yukon gold & bacon potato, café au lait, seasonal vegetables

Herb Roasted Chicken Breast **GF NF**

pepper boursin mashed potatoes, rosemary jus, seasonal vegetables

Star Anise Braised Alberta Beef Short Rib **GF NF**

yukon potato mousseline, red wine jus, seasonal vegetables

Pan Roasted Duck Breast **NF**

toasted barley risotto, blueberry jus, seasonal vegetables

Seared Alberta Beef Tenderloin **GF NF**

whipped smoked cheddar potato, merlot jus, seasonal vegetables

AAA Roasted Beef Prime Rib **GF NF**

roasted garlic mashed potato, cabernet jus, seasonal vegetables

Marinated Roasted Lamb **DF**

mint pesto, curried couscous, seasonal vegetables

Surf & Turf **GF NF**

beef striploin, prawns, citrus crushed potato, bearnaise, seasonal vegetables



Plated Dinners

VEGETARIAN ENTRÉES

Roasted Mushroom Quinoa **V+ GF DF NF**
chickpea, roast garlic, lemon fried kale

Cauliflower Bites **V+ DF**
crispy cauliflower, spiced cashew hummus, teriyaki glaze

Harissa Roasted Cauliflower Steak **V GF DF NF**
lemon tahini dressing

Grilled Mushroom Ravioli **V NF**
truffle cream, crispy onions, seasonal vegetables

Stuffed Pepper **V GF DF NF**
quinoa, pesto, seasonal vegetables

Vegetable Phyllo Roll **V DF NF**
smoked tomato sauce

DESSERTS

Sticky Toffee Pudding **V**
whiskey caramel sauce

Chocolate Decadent Cake **V+ GF DF NF**
raspberry gel, vegan whipped cream

Pot De Crème **V GF NF**
seasonal fresh berries

New York Cheesecake **V**
strawberry compote, shortbread crumble



Dinner Buffets

Buffets are served for a maximum of two (2) hours. Family Style Dinner can be offered for a maximum of 40 people at an additional \$3.00 per person. All dinners are served with freshly brewed coffee, decaffeinated coffee and an assortment of teas.

THE LAWRENCE GRASSI \$90 per person

Artisan Rolls **V+ DF**

SALADS

Artisan Green Salad **V GF DF NF**

julienne carrots, radicchio, fennel, cucumber, honey dressing

Penne Pasta Salad **V NF**

roasted peppers, pesto dressing

Assorted Crudités **V GF NF**

with ranch

ENTRÉES

Poached Salmon **GF NF**

citrus sauce

Herb Roasted Chicken Breast **GF DF NF**

thyme jus

Vegetarian Lasagna **V**

sautéed vegetables, tomato sauce

Roasted Nugget Potatoes **V+ GF DF NF**

Market Vegetables **V+ GF DF NF**

DESSERTS

Square Pastries **V**

Sliced Fresh Fruit & Berries **V+ GF DF NF**



Dinner Buffets

Buffets are served for a maximum of two (2) hours. Family Style Dinner can be offered for a maximum of 40 people at an additional \$3.00 per person. All dinners are served with freshly brewed coffee, decaffeinated coffee and an assortment of teas.

THE EDINBURGH \$105 per person

Artisan Rolls **V+ DF**

SALADS

Artisan Green Salad **V GF DF NF**
julienne carrots, radicchio, fennel,
cucumber, honey dressing

Fingerling Potato **GF DF NF**
egg, tomato sauce, green beans

Quinoa Salad **GF DF NF**
fresh vegetables, lemon dill dressing,
bacon

Squash & Yam Salad **V GF DF NF**
pickled mustard seeds, dill, maple
sherry vinaigrette

Cold Smoked Salmon **GF DF NF**
capers, onions, lemon

ENTRÉES

Braised Alberta Beef Short Rib **GF DF NF**
sautéed smoked bacon

Salmon and Baby Shrimp **GF NF**
citrus sauce

Vegetarian Lasagna **V**
sautéed vegetables, tomato sauce

Creamy Whipped Potatoes **V GF NF**

Market Vegetables **V+ GF DF NF**

DESSERTS

Chocolate Decadent Cake **V+ GF DF NF**

New York Cheesecake **V**
strawberry compote, shortbread
crumble

Square Pastries **V**

Sliced Fresh Fruit & Berries **V+ GF DF NF**



Dinner Buffets

Buffets are served for a maximum of two (2) hours. Family Style Dinner can be offered for a maximum of 40 people at an additional \$3.00 per person. All dinners are served with freshly brewed coffee, decaffeinated coffee and an assortment of teas. Can be made gluten free.

THE BALMORAL \$120 per person

Artisan Rolls **V+ DF**

SALADS

Caesar Salad

shredded parmesan, bacon bits, lemon wedges, croutons, Caesar dressing

Squash & Yam Salad **V GF DF NF**

pickled mustard seeds, dill, maple sherry vinaigrette

Tomato & Red Onion Salad **V+ GF DF NF**

lemon dill dressing

Pasta Salad **V DF**

grilled vegetables, mayo, sesame oil, soy

Prawn Cocktail **GF DF NF**

capers, onions, lemon, marie rose sauce

Crudit  with Ranch Dip **V GF NF**

ENTR ES

Roast Alberta Beef **GF DF NF**

merlot sauce

Seafood Medley **GF NF**

white wine cream sauce

Bison Bolognese

pasta, grana Padano

Lyonnais Potato **V GF DF NF**

sliced Yukon gold potato, caramelized onion

Market Vegetables **V+ GF DF NF**

DESSERTS

Chocolate Decadent Cake **V+ GF DF NF**

Creme Br l e **V GF NF**

Cheesecake **V GF**

Square Pastries **V**

Fruit Platters **V+ GF DF NF**



Dinner Buffets

Buffets are served for a maximum of two (2) hours. Family Style Dinner can be offered for a maximum of 40 people at an additional \$3.00 per person. All dinners are served with freshly brewed coffee, decaffeinated coffee and an assortment of teas.

THE MALCOLM HIGHLIGHTS \$195 per person

Artisan Rolls **V+ DF**

SOUP & SALADS

Maple Butternut Soup **V GF**
toasted pumpkin seed, maple drizzle

Artisan Green Salad **V GF DF NF**
julienne carrots, radicchio, fennel,
cucumber, honey dressing

Crudité **V GF NF**
jalapeño ranch

Asparagus Salad **V GF NF**
crumbled goat cheese, orange
vinaigrette

Roasted Red & Golden
Beet Salad **V+ GF DF NF**
citrus & dill dressing

Roasted Mushroom &
Spinach Salad **V+ GF DF NF**
balsamic vinaigrette

Artisan Charcuterie Platter
assorted meats & cheese selection,
grapes, nuts, pickles, crackers & baguette

DESSERTS

Cheese Cake **V**

Chocolate Decadent Cake **V+ GF DF NF**

Chocolate Mousse **GF**

Earl Grey Pot de Crème **V GF NF**

SEAFOOD SELECTION

Maple Glazed Salmon **GF DF NF**
tomato salsa

Seared Albacore Tuna **GF DF NF**
lemon and ginger mushroom sauce

Poached Prawns **GF DF NF**
marie rose

Mussel Bake
matchstick potato, saffron white wine cream

ENTRÉES

Double Smoked Bacon
Wrapped Chicken Breast **DF GF**

Pan Seared Beef
Tenderloin Medallions **GF DF NF**

Potato Gratin **V NF**
caramelized onions, thyme

Honey Glazed Heirloom Carrots **V DF GF**

Steamed Green Beans **V GF DF NF**

Fruit Cobbler **V NF**
seasonal fruit, brown sugar, oats

Fresh Sliced Fruit & Berries **V+ GF DF NF**



Buffet Enhancements

LIVE COOKING STATIONS

Chef attended stations will be served for two (2) hours. One (1) Chef per seventy-five (75) guests is required. A labour charge of \$75.00 per hour, per Chef will apply.

CARVING STATIONS

Gammon Ham GF NF maple glaze, assorted mustards	serves 40 \$400 per piece
Lamb Rack GF DF NF rosemary jus	serves 25 \$750
Alberta Beef horseradish, grainy mustard, dijon mustard	
Striploin GF DF NF	serves 40 \$480 per piece
Ribeye GF DF NF	serves 40 \$850 per piece
Ponderosa Hip of Beef DF NF mini kaisers, assorted mustards	serves 150 \$2100 per hip

ACTION STATIONS

Pasta Station <ul style="list-style-type: none">penne, bowtie, elbowtomato sauce, cheese sauce, pesto cream sauceham, baby shrimp, ground beef, bacongreen onion, bell pepper, banana pepper, broccoli, carrot	\$25 per person *Gluten free pasta for \$2 per person
Tequila Prawn Flambee NF herbs, garlic butter	\$25 per person
Bananas Foster or Cherries Jubilee Flambé V vanilla ice cream	\$15 per person



Children's Menu

ULTIMATE PARTY BUFFET \$30 per person

Must be ordered for a minimum of 10 children

Ranch & Veggies **V GF DF NF**

Cheesy Pasta **V**

**Gluten free noodles available upon request for \$2 per person*

Chicken Fingers & Plum Sauce

Pepperoni Pizza

French Fries **V DF NF**

Fruit Salad **V+ GF DF NF**

Dessert Pizza **V**

cookie base, chocolate chips, fudge, caramel, marshmallow

KIDS PLATED \$25 per person

Three Courses - Starter, Pre-selected Entrée, Dessert

Maximum of 2 entrees to be selected for all children | 12 & Under

STARTER

Veggies with Dip **V+ GF DF NF**

ENTRÉES

Grilled Chicken Breast **GF NF**

mashed potatoes, fresh vegetables

Cheesy Pasta **V**

**Gluten free noodles available upon request for \$2 per person*

Kids Cheeseburger and Fries

Chicken Fingers & Fries

DESSERT

Brownie **V**

V+ vegan | **V** vegetarian | **GF** gluten free | **DF** dairy free | **NF** nut free



Late Night Snacks

12 inch Pizza <i>*Make any pizza crust gluten free for a \$4 per pizza surcharge</i> Margherita V Hawaiian NF Cheese Pizza V NF Diavola: spicy salami, olives, red onion, honey	\$28 each
Pizza Slab Margherita V Hawaiian NF Cheese Pizza V NF Pepperoni and Mushroom	40 slices \$140 per tray
Beef Sliders NF cheese, onion, ketchup & mustard	\$60 per dozen
Pulled Pork Sliders NF coleslaw, spicy mayo	\$60 per dozen
Cauliflower Bites V+ DF NF	serves 8 - 10 \$30 per bowl
Poutine Bar french fries, sweet potato fries, cheese curds, gravy	\$21 per person
Fries Supreme cheese sauce, onion, bacon bits, sour cream	\$22 per person
Grilled Cheese Bar Classic: ham & cheddar cheese Deluxe: roasted pepper puree, Swiss cheese, pepperoni	\$55 per dozen
Truffle Parmesan Popcorn GF NF	\$7 per person
Assorted Mini Donuts V	\$40 per dozen

V+ vegan | **V** vegetarian | **GF** gluten free | **DF** dairy free | **NF** nut free





Catering Policies

1. All prices are subject to change without notice; however, The Malcolm Hotel will guarantee prices ninety (90) days prior to the function date. All Food and Beverage prices are subject to an 18% Service Charge and 5% Goods and Services Tax (GST).
2. For all meal functions, the Group and Events Manager must be notified of final guaranteed numbers no later than seventy-two (72) hours prior to the function. The Malcolm Hotel will charge for the guaranteed numbers or actual attendance, whichever is higher.
3. To be assured of your menu choice, we ask that you advise the hotel of your menu selection thirty (30) days prior to the function date.
4. The Malcolm Hotel will be the sole supplier of food and beverage items with the exception of wedding cakes. Any special items (i.e. Food Samples) must be approved by your Group and Events Manager, at minimum, two-weeks prior to the function. The customer is to indemnify and hold harmless The Malcolm Hotel, their employees and agents against damages and all suits caused by own, or by independent contractors on their behalf, including supplied materials and food or beverage for use or consumption by guests.



5. The Malcolm Hotel permits the service of alcoholic beverages from 9:00 am to 1:00 am.
6. For a Host or Cash bar, should consumption fall below \$375.00 per bar, the difference will be charged to the master account.
7. The use of petals, confetti, glitter, and rice is prohibited.
8. To ensure that all requirements are as agreed upon, we ask that a signed copy of the Banquet Event Order must be returned to the Group and Events Manager at a minimum of fourteen (14) business days prior to the function start date.
9. The Malcolm Hotel is committed to accommodating all dietary needs such as gluten free, lactose intolerant, vegetarian, etc. Please provide us a list of any guests who have any special dietary requirements which will need to include: type of allergy or intolerance, guest's name, table number and function name. The Malcolm Hotel will accommodate up to 5% of the total guaranteed attendance in dietary needs. Anything above 5% will be subject to additional fees.
10. Personal effects and equipment must be removed from the function rooms at the end of the scheduled day unless reserved on a twenty-four (24) hour basis. We reserve the right to inspect and control all private functions. The Malcolm Hotel is not responsible for damages to or loss of any articles left in the hotel prior to, during, or following any function by the client or their guests. Special security arrangements may be made through your Group and Events Manager.