

BLACKSTONE MOUNTAIN LODGE

• • • by CLIQUE • • •



2024

CATERING MENU

CLIQUE
HOTELS & RESORTS



Let us make your next meeting or **team building event a success!**

The Blackstone Mountain Lodge is set in the beautiful Rocky Mountains in Canmore, Alberta. Our comfortable, yet elegant setting combined with superb service, cuisine, and ambience, will surely make your next event memorable.

Catering is provided by The Iron Goat Catering Co. who excel at a variety of traditional, and innovative dishes that cater to all palates and dietary requirements.

Our dedicated staff, and group meeting coordinators, are eager to assist in taking care of all the details, so all you have to do is spend time with your guests.

Take a moment to review our menus. If there's something special you have in mind that isn't on the menu, our catering team would be happy to work with you. There is always a solution!



Meeting Packages

INCLUDES EVERYTHING YOU NEED TO PLAN THE PERFECT MEETING, INCLUDING OVERNIGHT ACCOMMODATION, USE OF MEETING ROOM, 75" SMART TV, AND CATERING OPTIONS.

Staffing and labour charges included in pricing. Food and beverage prices do not include 5% GST (Goods & Services tax) and 21% service charge.

Our team also offers butler passed hors d'oeuvres, canapes, family style dining, interactive dining experiences and late night buffets. Please inquire with your catering consultant regarding further menu options, our team is always open to your suggestions and requests!



Breakfast Buffets

BREAKFAST BUFFET

Fruit, assorted breakfast pastries and toast station, assorted yogurts, scrambled eggs, home fries and your choice of sausage or bacon.

DELUXE BREAKFAST BUFFET

Fruit, breakfast pastries and toast station, bagels and cream cheese, assorted yogurts, smoked salmon, domestic cheeses, scrambled eggs, home fries and your choice of sausage or bacon.

SWEETER BREAKFAST BUFFET

French toast, pancakes, maple syrup, berry compote, whipped cream and your choice of sausage or bacon.

CONTINENTAL

Fruit, toast station, breakfast pastries, preserves, butter and assorted yogurts.

Add an extra breakfast meat to your breakfast for an extra cost

Change your fruit to a fruit platter for an extra cost

All prices per person. Coffee, decaf, tea and juice included with all above buffets.

Gluten-free options available for an extra cost.

Vegan / Vegetarian options available upon request.



Coffee Breaks

COFFEE BREAK

Coffee, decaf and tea.

COFFEE BREAK DELUXE

Fresh fruit platter, croissants, coffee, decaf, and tea.

Build Your Own Coffee Break

COFFEE BREAK MENU

Coffee, tea and choice of TWO of the following:

- Fresh Fruit Platter
- Croissants
- Fresh Whole Fruit
- Assorted Granola Bars
- Muffins
- Trail Mix
- Crudité Platter with Dip
- Assorted Cookies
- Candy Station
- Hummus and Pita Bread
- Buttered Popcorn

Add a cheese plate with Canadian cheeses, pickles and gherkins, olives and crackers for an extra cost

Or

Add Charcuterie for an extra cost

Add Hot Chocolate or Hot Apple Cider to any break for an extra cost

Vegan / Vegetarian options available upon request.



All Day Buffets

House-made soup of the day or choose from our extensive list, choice of two salads, assorted sandwiches and fillings. See options in the following section.

PASTA BAR

Italian sausage and vegetable rotini pasta with marinara sauce, bacon macaroni and cheese, Caesar salad, mixed green salad and garlic bread.

BEEF ON A BUN

Tender pulled Alberta smoked beef brisket tossed in savoury house barbeque sauce, mixed green salad with Chef's choice of 2 dressings, coleslaw, corn on the cob, brioche buns and pickle slices.

CAMP FIRE MEAL

Alberta Angus tri-cut sirloin steaks, grilled bratwurst, home-style baked beans, herb roasted potatoes, mixed greens, Chef's choice of 2 dressings, biscuits and sausage gravy.

Chef's selection of vegetables

TACO BAR

Hard and soft taco shells, seasoned ground beef, pulled Mexican chicken, sour cream, salsa, onions, tomatoes, lettuce, Tex-Mex cheese, rice and beans and a mixed green salad.

Add grilled shrimp



Salad & Soup Choices

SALADS

Goat Cheese and Spinach Salad

Mixed Green Salad

Caesar Salad

Greek Quinoa Salad

Rotini Pasta Salad

German Potato Salad

Coleslaw

SOUPS

Tomato and Basil

Garden Vegetable

Chicken and Corn Chowder

Country Cream of Mushroom

Loaded Baked Potato and Bacon

Cream of Broccoli and Cheddar

Carrot and Ginger

Butternut Squash

Beef and Barley

Not as stand-alone items, available as add-ons to buffets on previous pages only.
Vegan / Vegetarian options available upon request.



Dinner Buffets

CLASSIC ROAST DINNER

Striploin steak, roasted chicken supreme, garlic mashed potatoes, garden vegetable medley, mixed green salad with Chef's choice of 2 dressings, assorted dinner rolls, horseradish and mustard.

FIELD & STREAM

Baked lemon, dill salmon, caramelized onion demi glaze roasted striploin steak, garlic mashed potatoes, cilantro lemon rice, garden vegetable medley, mixed greens with dressings, dinner rolls.

OFF THE GRILL BBQ

Grilled chicken, pork back ribs, smoked brisket, assorted vegetables, home-style baked beans, corn on the cob, potato salad, Caesar salad with all the accompaniments and homemade biscuits.



Buffet Enhancements

PANNED DISHES AND PASTAS

Not as stand-alone items, available as add-ons to buffets on previous pages only.

CHICKEN & SPINACH LASAGNA

Lasagna noodles with roasted chicken, sautéed spinach in a light Alfredo sauce with Italian cheeses.

VEGETABLE LASAGNA

Garden vegetables with marinara sauce with lasagna noodles and finished with Italian cheeses.

BAKED MAC & CHEESE

Macaroni noodles with creamy cheese sauce, baked with cheddar.

BAKED PENNE BOLOGNESE

Classic Italian meat sauce baked with penne pasta, baked golden brown with parmesan cheese.



Platters

PLATTERS

Platters are based on 12 people.

HOUSE MADE CORN CHIPS & SALSA

VEGETABLE CRUDITÉ

with assorted dips

FRESH FRUIT PLATTER

with honeyed yogurt dip

DUCK WINGS

with chiptole mango, honey, and walnuts

ASSORTED DOMESTIC CHEESES

with olives and crackers

ASSORTED INTERNATIONAL CHEESES

with olives and crackers

ROASTED GARLIC HUMMUS

with pita

BRUSCHETTA

with focaccia

All prices per person.

Gluten-free options available for an extra cost.
Vegan / Vegetarian options available upon request.



Desserts

- ASSORTED DESSERT SQUARES**
- CHEESECAKE WITH FRUIT TOPPING**
- CHOCOLATE FUDGE BROWNIES**
- ASSORTED COOKIES**
- TURTLE CHEESECAKE (GLUTEN-FREE)**



Bar & Beverage Services

CASH BAR: For groups where individual guests purchase their own beverages. Cash prices include all applicable charges and taxes. Subject to AGLC liquor license fee (see fine print).

HOST BAR: For groups where the host pays for all beverages. Host prices are subject to 21% service charge and 5% GST plus AGLC liquor license fee (see fine print). Charged on consumption.

HOUSE WINE

Villa Locatelli, Pinot Grigio, Italy
Grayson Cellars, Chardonnay, Napa
Trumpeter, Malbec, Argentina
Las Caralinas, Garnacha, Spain

*** We also offer entire Restaurant wine selection to choose from.
Please ask your group meeting coordinator for more details.**

BAR MENU

Domestic Highball
Premium Highball
Domestic Beer Bottles
Import Beer Bottles
House Wine by the Glass
Grizzly Paw Sodas
Soft Drinks / Juice
Mineral Water
Bottled Water



Audio Visual Services

BLACKSTONE ROOM RENTAL

75" SMART TV WITH CASTING FEATURE

FLIP CHART WITH PAPER AND MARKERS

WHITEBOARD WITH MARKERS

All prices are subject to an additional 5% GST.

Meeting Room Capacity

SPACE	SIZE	ROUND TBL	U SHAPE	HOLLOW SQ	THEATRE	BOARDRM 1	BOARDRM 2
905 sq. ft.	26' x 33.9'	48	26	30	60	10	20



Fine Print

DIETARY RESTRICTIONS & ALLERGIES

We are pleased to accommodate dietary requirements and allergy meal requests where possible. We can accommodate gluten free, nut free, dairy free, vegan and vegetarian options for an additional cost. Please provide the requirements fourteen (14) business days prior to the event with the final guarantees. Please note our kitchen is not a nut free or allergen free environment. We make every effort to accommodate all requests, however we cannot guarantee that our product has not come into contact with allergens at some point within the food supply chain.

TAXES & SERVICE CHARGES

All functions are subject to a Gratuity Service Charge of 21% plus 5% GST (Goods & Services Tax). All equipment rentals, Bar set-up fees, liquor licenses, dance floor labor charges, and room rental charges are subject to 5% GST. Staffing cost is \$22.00/hour with a minimum 3 hours for front of house staff and \$35.00/hour with a minimum of 3 hours for back of house staff. The minimum staffing cost for 0-15 guests is \$130, for 16-25 guests is \$260 and 25-45 guests is \$400. Bar service staffing cost is a minimum of \$150.