



• • • by **CLIQUE** • • •

CATERING MENU AND SERVICES

2023



CLIQUE
OTELS & RESORTS



Let us make your **event/meeting exceptional!**

The Falcon Crest Lodge is set in the beautiful Rocky Mountains in Canmore, Alberta. Our comfortable, yet elegant setting combined with superb service, cuisine, and ambiance, 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 20% service charge.

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

* Based on availability. Some restrictions apply. Refer to Group Coordinator for a complete list of restrictions and venue information.



Breakfast Buffets

BREAKFAST BUFFET\$24.50

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

DELUXE BREAKFAST BUFFET\$29.50

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\$26.50

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

CONTINENTAL\$19.50

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

Coffee, decaf, tea and juice included with all above buffets.

Gluten-free options available.

Vegan / Vegetarian options available upon request.



Coffee Breaks

COFFEE BREAK..... \$6.00

Coffee, decaf and tea.

COFFEE BREAK DELUXE \$16.00

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

Build Your Own Coffee Break

COFFEE BREAK MENU \$19.00

Coffee, tea and choice of TWO of the following:

- Fresh Fruit Platter
- Croissants
- Fresh Whole Fruit
- Assorted Granola Bars
- Muffins
- Trail Mix
- Crudit  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.

All prices per person.
Vegan / Vegetarian options available upon request.



All Day Buffets

SOUP, SALAD & SANDWICH..... \$24.95

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..... \$29.95

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..... \$32.95

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..... \$39.95

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 \$4.25

TACO BAR \$26.95

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 \$7.00

All prices per person.
Vegan / Vegetarian options available upon request.



Salad & Soup Choices

SALADS

Goat Cheese and Spinach Salad	\$7.00
Mixed Green Salad	\$7.00
Caesar	\$7.00
Greek Quinoa Salad	\$7.00
Rotini Pasta Salad	\$6.00
German Potato Salad	\$6.00
Coleslaw	\$5.00

SOUPS

Tomato and Basil	\$6.00
Garden Vegetable	\$6.00
Chicken and Corn Chowder.....	\$6.00
Country Cream of Mushroom.....	\$6.00
Loaded Baked Potato and Bacon.....	\$6.00
Cream of Broccoli and Cheddar.....	\$6.00
Carrot and Ginger.....	\$6.00
Butternut Squash.....	\$6.00
Beef and Barley.....	\$6.00

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..... \$49.95

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 \$42.95

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 \$45.95

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.

Gluten-free options available at an extra cost.

All prices per person.

Vegan / Vegetarian options available upon request.



Buffet Enhancements

PANNED DISHES AND PASTAS

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

CHICKEN & SPINACH LASAGNA\$8.50

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

VEGETABLE LASAGNA\$6.95

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

BAKED MAC & CHEESE\$7.50

Macaroni noodles with creamy cheese sauce, baked with cheddar.

BAKED PENNE BOLOGNESE\$8.50

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

Gluten-free options available at an extra cost.

All prices per person.

Vegan / Vegetarian options available upon request.



Platters

PLATTERS

Platters are based on 12 people.

HOUSE MADE CORN CHIPS & SALSA \$25.00

VEGETABLE CRUDITÉ \$70.00
with assorted dips

FRESH FRUIT PLATTER \$80.00
with honeyed yogurt dip

DUCK WINGS \$50.00
with chiptole mango, honey, and walnuts

ASSORTED DOMESTIC CHEESES \$190.00
with olives and crackers

ASSORTED INTERNATIONAL CHEESES \$300.00
with olives and crackers

ROASTED GARLIC HUMMUS \$44.50
with pita

BRUSCHETTA \$30.00
with focaccia

Gluten-free options available at an extra cost.

Vegan / Vegetarian options available upon request.



Desserts

ASSORTED DESSERT SQUARES

CHEESECAKE WITH FRUIT TOPPING

CHOCOLATE FUDGE BROWNIES

ASSORTED COOKIES

TIRAMISU

CHOCOLATE COCOBUT TORTE (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 20% service charge and 5% GST plus AGLC liquor license fee (see fine print). Charged on consumption.

HOUSE WINE

Gorgo, Pinot Grigio, Italy.....	\$42.00
Grayson Cellars, Chardonnay, Napa.....	\$45.00
Trumpeter, Malbec, Argentina.....	\$42.00
Las Caralinas, Garnacha, Spain.....	\$42.00

Premium Wine

Domaine Hubert Brochard, Sauvignon Blanc, France.....	\$75.00
Stags' Leap, Viognier, Napa.....	\$74.00
Iris Vineyards, Pinot Noir, Oregon.....	\$75.00
Brigaldara, Valpolicella Ripasso, Italy	\$69.00

*** We also offer entire Restaurant wine selection to choose from.**

Please ask your group meeting coordinator for more details.

BAR MENU

Domestic Highball	\$7.00
Premium Highball	\$9.00
Domestic Beer Bottles	\$7.00
Import Beer Bottles	\$9.00
House Wine by the Glass	\$11.00
Grizzly Paw Sodas	\$5.00
Soft Drinks / Juice	\$4.00
Mineral Water	\$5.00
Bottled Water	\$3.00



Audio Visual Services

FALCON CREST LODGE ROOM RENTAL	included in package rate or available for rent by day
75" SMART TV WITH CASTING FEATURE	included
FLIP CHART WITH PAPER AND MARKERS	\$30 / day
WHITEBOARD WITH MARKERS	\$40 / day

Meeting Room Capacity

SPACE	SIZE	ROUND TBL	THEATRE	CLASSRM	BOARDRM	RECEPTION	U-SHAPE	HOLLOW SQ
540 sq. ft.	20' x 27'	36	50	24	24	60	24	28