



**COAST**  
canmore hotel &  
conference centre™

# 2022 Holiday Party

For more information and space availability  
please contact our  
Sales Team at 403.609.5432  
511 Bow Valey Trail Canmore, AB

# Buffet Options

*\*All buffets to include: Selection of Breads, Starbucks Coffee + Teavana Tea & Chef Selection of Desserts Squares and Cakes\**

## **Buffet Turkey Dinner \$45 Per Person**

Winter Green Salad with Toasted Pumpkin Seeds, Goat Cheese,  
Gala Apples & Cinnamon Vinaigrette  
Classic Caesar Salad  
Chef's Soup of the Day

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Roasted Tom Turkey  
with Chorizo & Dry Cranberry Stuffing  
Chef's Hot Vegetarian Dish  
Roasted Root Vegetables  
Herb Roasted Fingerling Potatoes  
Cranberry Compote

## **Festive Buffet Dinner \$56 Per Person**

Spinach & Arugula Salad with Poached Pear, Dried Cranberries,  
St. Agur Cheese and Strawberry Vinaigrette  
Charred Brussel Sprout Salad with Double Smoked Bacon Grainy Mustard Dressing  
Butternut Squash & Gala Apple Soup

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Roast AAA Beef Sirloin Steak with Wild Mushroom, Roasted Pearl Onion  
& Red Wine Reduction  
Chef's Hot Vegetarian Dish  
Roasted Root Vegetables  
Herb Roasted Fingerling Potatoes  
Cranberry Compote

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Festive Bread Pudding

*\*All prices are subject to 18% gratuity and applicable taxes. Prices are per person and final guaranteed number of guests are due 5 business days before the event. Buffet meals are available for a minimum of 12 guests or more.*

# Buffet Options

*\*All buffets to include: Selection of Breads, Starbucks Coffee + Teavana Tea & Chef Selection of Desserts Squares and Cakes\**

## Holiday Extravaganza Buffet Dinner \$60 Per Person

Classic Caesar Salad

Roast Beet Trio, Fennel & Arugula Salad with Orange Cardamom Dressing

Winter Green Salad with Toasted Pumpkin Seeds, Goat Cheese,

Gala Apples & Cinnamon Vinaigrette

Smoked Tomato and Roasted Red Pepper Soup

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Roast AAA Beef Sirloin Steak with Wild Mushroom, Roasted Pearl Onion

& Red Wine Reduction

Roasted Tom Turkey with Chorizo & Dry Cranberry Stuffing

Chef's Hot Vegetarian Dish

Roasted Root Vegetables

Herb Roasted Fingerling Potatoes

Cranberry Compote

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Festive Bread Pudding

3 Tier Milk Chocolate Fountain

## Enhancements

Carved Bone-In Ham with Clove & Pineapple Sauce - \$8 per person

Roast AAA Alberta Beef Sirloin Steak with Wild Mushroom, Roasted Pearl Onion

& Red Wine Reduction - \$10 per person

Herb Crusted Bone in Roast Chicken - \$8 per person

Grilled Salmon in a Lemon Dill Sauce - \$10 per person

Garlic Prawn Skewers in Citrus Butter Sauce - \$8 per person

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# Plated Options

*\*All buffets to include: Selection of Breads, Starbucks Coffee + Teavana Tea*

## **Turkey Plated Dinner \$45 Per Person**

Butternut Squash & Roasted Apple Soup  
with Cinnamon Crème Fraiche

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Roasted Tom Turkey with Chorizo & Dry Cranberry Stuffing,  
Herb Mashed Potatoes, Confit Leg, Seasonal Vegetables  
& Cranberry Compote

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Eggnog Crème Brulee

## **Festive Plated Dinner \$51 Per Person**

Arugula Watercress Endive Salad with Shaved Apple, Fennel, Walnuts,  
St. Agur Blue Cheese, Apple Cider tarragon dressing

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Grilled Beef Sirloin (Cooked Medium Rare)  
with Truffle Celeriac Puree,  
Roasted Heirloom Carrots & Brussel Leaves

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Candy Cane Cheesecake

# Beverages

*\*All beverages are inclusive of tax & service charge unless otherwise mentioned\**

## Regular Bar \$7.50 Per Beverage

### Liquor (1 oz)

Smirnoff Vodka, Captain Morgan White Rum, Captain Morgan Dark Rum, Captain Morgan Spiced Rum, Gordons Dry Gin, Seagram's Rye, Olmec Tequila

### Beer

Budweiser, Bud Light, Molson Canadian, Kokanee, Grizzly Paw Beer Variety  
Grizzly Paw Gin Squeeze & Greyhound

### Wine

Jackson Triggs Pinot Grigio & Jackson Triggs Merlot  
Pop & Juice - \$2.50 per glass (Inclusive of tax & service charge)

## Premium Bar \$8.50 Per Beverage

### Liquor (1 oz)

Stolichnaya Vodka, Bombay Sapphire, Bacardi White Rum, Crown Royal, Appleton Rum, Johnnie Walker Red Scotch/Chivas 12 Year Old Scotch, Olmeca Gold Tequila

### Beer

Stella Artois, Corona, Heineken, Alexander Keiths  
Grizzly Paw Beer Variety  
Grizzly Paw Gin Squeeze & Greyhound

### Wine

Uma Malbec & Campagnola Pinot Grigio  
Pop & Juice - \$2.50 per glass (Inclusive of tax & service charge)

## Add to Your Bar

## Festive Christmas Cocktails - \$9.50 Per Beverage

*\*Please Note: A bartender charge of \$20/hour (minimum of three hours) will be applied if bar sales are less than \$100 per hour per bar (not including table wine)*

# Beverages

*\*All beverages are inclusive of tax & service charge unless otherwise mentioned\**

## Wines By The Bottle

### Red

Jackson Triggs Merlot	<b>\$32</b>
Joya Red Blend, Portugal	<b>\$35</b>
Uma Malbec	<b>\$40</b>
Inniskillin Pinot Noir	<b>\$42</b>
Grayson Cabernet Sauvignon	<b>\$44</b>

### White

Jackson Triggs Pinot Grigio	<b>\$32</b>
Joya White Blend, Portugal	<b>\$35</b>
Cooper Moon Sauvignon Blanc	<b>\$42</b>
Campagnola Pinot Grigio	<b>\$44</b>
Manos Negras Chardonnay	<b>\$42</b>

## Alcoholic Service Policy

The Coast Canmore Hotel and Conference Centre advocates responsible service of alcoholic beverages. The Alberta gaming and liquor commission policy stipulates that we must request identification from anyone who appears under 25 years of age. A driver's license or passport are the ONLY recognized AND acceptable forms of identification. The

Coast Canmore Hotel and Conference Centre will adhere to all applicable laws and regulations as they pertain to the service of alcohol to under age or intoxicated persons. The hours of alcoholic beverage service at the Coast Canmore Hotel are 11:00 a.m. to 1:00 a.m. daily. No outside alcohol can be brought into the hotels' conference/banquet & dining facilities. Any alcohol brought into our facilities will incur a \$500 fine. The only exception is if a corkage fee has been pre-arranged and applied (for table wines only). A corkage fee of \$20 per bottle (plus 18% service charge & 5% GST) will be applied for every bottle opened and / or served.

*\*Please Note: A bartender charge of \$20/hour (minimum of three hours) will be applied if bar sales are less than \$100 per hour per bar (not including table wine)*