



COAST
canmore hotel &
conference centre™

2025 Holiday Party

**For more information and space availability
please contact our**

**Sales Team at 403.609.5432
511 Bow Valley Trail Canmore, AB**

Buffet Options

**All buffets to include: Selection of breads, Starbucks coffee + Tazo tea **

Buffet Turkey Dinner \$52 Per Person

Green Apple & Cabbage Salad

with hazelnut + cranberry with a cilantro & lime vinaigrette

Radicchio, Kale & Gorgonzola Salad

with pomegranate + walnut with balsamic

Classic Caesar Salad



Roasted Tom Turkey

with chorizo & dry cranberry stuffing + pan jus

Chef's Hot Vegetarian Dish

roasted root vegetables

red skin mash potato

cranberry compote



Selection of Cake Squares & Festive Desserts

Festive Buffet Dinner \$60 Per Person

Mandarin & Pomegranate Salad

with spinach + goat's cheese + pistachio with a mint & balsamic vinaigrette

Shaved Brussel Sprout & Arugula Salad

with double smoked bacon + grainy mustard dressing

Winter Seasonal Soup



Roast AAA Alberta Beef Sirloin Steak

with wild mushroom + roasted pearl onion

& red wine reduction

Chef's Hot Vegetarian Dish

roasted root vegetables

red skin mash potato

cranberry compote



Selection of Cake Squares & Festive Desserts

**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 + Tazo tea

Holiday Extravaganza Buffet Dinner \$64 Per Person

Classic Caesar Salad

Acorn Squash & Feta Salad

with arugula + mustard vinaigrette

Winter Green Salad

with toasted pumpkin seeds + goat's cheese + pears + cinnamon vinaigrette

Roast Sweet Potato & Wild Rice Salad

with dried cranberries + orange basil vinaigrette

Smoked Salmon

with fennel + frisée + orange & dill crème



Roast AAA Alberta Beef Sirloin Steak

with wild mushroom + roasted pearl onion
& red wine reduction

Roasted Tom Turkey

with chorizo & dry cranberry stuffing + pan jus

Chef's Hot Vegetarian Dish

roasted root vegetables
herb roasted fingerling potatoes
cranberry compote



Selection of Cake Squares & Festive Desserts

Enhancements

Carved bone - In ham with clove + pineapple sauce - **\$11 per person**

Roasted Pork Loin - caramelized onion + apple + creamy mushrooms - **\$12 per person**

Herb crusted bone in roast chicken - **\$10 per person**

Grilled salmon in a lemon dill sauce - **\$14 per person**

Garlic prawn skewers in citrus butter sauce - **\$10 per person**

**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.*

Plated Options

**Includes: Selection of breads, Starbucks coffee + Tazo tea*

Turkey Plated Dinner \$50 Per Person

Butternut Squash + Roasted Apple Soup

with cinnamon crème fraîche



Roasted Tom Turkey

with chorizo & dry cranberry stuffing + pan jus
herb mashed potatoes + seasonal vegetables
& cranberry compote

OR

Vegan Shepherd's Pie



Eggnog Crème Brulee

Festive Plated Dinner \$56 Per Person

Waldorf Salad

with shaved apple + fennel + walnuts



Roast AAA Alberta Beef Striploin (*Cooked medium rare*)

with truffle celeriac puree +
roasted heirloom carrots & brussel leaves

OR

Vegan Shepherd's Pie



Candy Cane Cheesecake

*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.

Beverages

PREMIUM BAR

\$11 per beverage

(inclusive of tax & service charge)

Liquor (1oz)

Smirnoff Vodka, Captain Morgan White Rum, Captain Morgan Dark Rum,
Captain Morgan Spiced Rum, Gordons Dry Gin, Seagram's Rye, Tequila, Johnnie Walker Red
Label Scotch, Olmeca Gold Tequila

Beer / Coolers / Cider

Budweiser, Bud Light, Molson Canadian, Kokanee, Coors Light, Domestic Cider & Coolers in
Season

Wine (5oz)

Our Story Cabernet Merlot Red & Our Story Charming White

Cocktails on a Can

Caesar - *Motts Clamato*, Margarita - *El Timador*, Ciders - *Growers*, Hard Iced Tea - *Twisted Tea*
Pop, Juice & Non Alcoholic Beers - \$5.00 (inclusive of tax and service charge)

DELUXE BAR

\$13 per beverage

(inclusive of tax & service charge)

Liquor (1oz)

Stolichnaya Vodka, Bombay Sapphire Gin, Crown Royal Rye, Appleton Estate Signature Rum,
Johnnie Walker Black label Scotch, el Jimador Silver Tequila

Beer / Coolers / Cider

Stella Artois, Corona, Heineken, Local craft beer by Grizzly Paw

Cocktails on a Can

A selection of local coolers by WildLife Distillery - *Wild Mule Vodka & Rhubarb Spritz Gin*

A selection of local coolers Grizzly Paw - *Greyhound Grapefruit Vodka & Gin Squeeze*

Wine (5oz)

Mission Hill Estate Chardonnay & Zolo Reserve Cabernet Sauvignon

Pop, Juice & Non Alcoholic Beers - \$5.00 (inclusive of tax and service charge)

menu items subject to change without notice

BAR Charges:

*** Only one bar type can be selected ***

DEBIT/CREDIT BAR - Individual pays for all beverages.

HOST BAR - All beverages charged to the Master Account.

TICKET & DEBIT/CREDIT BAR - Tickets collected at the bar are charged to the Master
Account. DEBIT/CREDIT bar if individual has no ticket for beverage.

**Please Note: A bartender charge of \$35 per hour will be applied for
a minimum of 3 hours if consumption is less than \$450
(not including table wine)*

Wine By The Bottle

WHITE

OUR STORY CHARMING WHITE, RIESLING AND CHARDONNAY, ONTARIO, CANADA	\$46
MISSION HILL ESTATE CHARDONNAY, OKANAGAN VALLEY, CANADA	\$48
CORTE GIACOBBE DELLE VENEZIE "RAMATO" PINOT GRIGIO, VENETO, ITALY	\$58
WITTMANN 100 HILLS RIESLING, RHEINHESSEN, GERMANY	\$52
MISSION HILL SAUVIGNON BLANC, OKANAGAN VALLEY, CANADA	\$64

RED

OUR STORY, CABERNET & MERLOT, ONTARIO, CANADA	\$48
BILLI BILLI, SHIRAZ, VICTORIA, AUSTRALIA	\$53
ZOLO RESERVE, CABERNET SAUVIGNON, MENDOZA, ARGENTINA	\$62
MAIN DIVIDE, PINOT NOIR, WAIPARA VALLEY, NEW ZEALAND	\$77
TILIMUQUI, MALBEC, LA RIOJANA, ARGENTINA	\$50

SPARKLING WINE

FCANELLA PROSSECO BRUT, VENETO, ITALY	\$42
CANELLA PROSECCO BRUT ROSÉ, VENETO, ITALY	\$63

menu items subject to change without notice

wine by the bottle pricing subject to 18% service charge & 5% gst

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.

**Please Note: A bartender charge of \$35 per hour will be applied for a minimum of 3 hours if consumption is less than \$450 (not including table wine)*