

IN-ROOM DINING

Our In-Room Dining menu offers a wide variety of choices to satisfy any taste-bud.

The Carriage House Hotel & Conference Centre is extremely proud to be an independent, locally owned & operated business that opened it's doors over 50 years ago. We understand the importance of supporting local farms and food producers in a commitment to showcase fresh, locally grown and sustainable ingredients in all of our dishes.

In-Room Dining Hours

Sunday — Tuesday: 7am—9pm

Wednesday - Saturday: 7am-10pm

Please dial '7248' or '0' to place your order

**If you have a food allergy or intolerance,
please inform your server upon placing your order**

A 20% service charge will automatically added to your final bill for all in-room dining orders

restaurant at the carriage house

RED, WHITE, ROSE & BUBBLES

RED	6oz	9oz	Bottle
Beneventano Rosso IGP (Magnum)	7	9.5	
Terrae Toscanae Sangiovese	8.75	13	39
Perrin Reserve Rouge	8	12	36
Estacion Cabernet Sauvignon	7.75	11.5	35
Ghost Pines Zinfandel			55
Tenuta Iuzzolini Crio Rosso			39
A. Henriques Porto Blend			41
Terre Cevico Appassimento Doc			66
The Original Pinot Noir	7.75	11.5	35
Gancia Chianti Docg			34
Trapezio Vineyard Selection Malbec			45
Las Falleras Tinto			31
King of Clubs Shiraz	8.75	13	39
Louis M. Martini Cabernet Sauvignon			49
WHITE	6oz	9oz	Bottle
Cavalieri Reali Pinot Grigio	7.25	10.75	32
L'oie du Perigord Sauvignon Blanc	8	12	36
Mount Riley Estate Sauvignon Blanc			45
Estacion Sauvignon Blanc			35
Tenuta Iuzzolini Crio Bianco			39
Louis Guntrum Riesling			35
The Original Chardonnay	7.75	11.5	35
Gancia Pinot Grigio Doc			34
Las Falleras Blanco			31
ROSE	6oz	9oz	Bottle
Tenuta Iuzzolini Crio Rosato	9.75	14.5	40
Paladin Pinot Rose			42
Las Falleras Rosado	6.75	10	31
Miraval Provence Rose			66
SPARKLING	6oz	9oz	Bottle
Cantine E Mangilli Prosecco Doc	9.5	14	40



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SUNDAY BRUNCH BUFFET - 10 am-2 pm every Sunday*

In addition to an endless amount of in-house baked goods and desserts, our Famous Sunday Brunch Buffet offers a fantastic array of choices. Featuring made-to-order omelets, eggs benedict, sausages, bacon, hash browns, pancakes, waffles, prime rib and sautéed garlic shrimp. Our weekly brunch also offers an ever-changing lineup of additional items such as roasted chicken, baked salmon, creative pastas and a large variety of fresh salads. Reservations are strongly recommended.

30 Adult

Child (4-10 years) 15

Infant (3 & under) free

Reservations are strongly recommended:

Call 403.253.1101

Email bakery@carriagehouse.net

In person Stop by our Front Desk or Bakery counter

THE YOUNGER CROWD (ages 10 & under)

all meals below include one juice, milk or pop

BREAKFAST (7 am-11 am)

maple syrup dip & seasonal sliced fruit

Scrambled Egg

two slices bacon, toast

Whipped 'Dream' Waffles

Fluffy Flapjacks

maple syrup, whipped cream, seasonal sliced fruit

maple syrup & sausages

Fruit Cup & Toast preservatives for toast

French Toast

LUNCH & DINNER (11 am-Close)

11

8

Chicken Pasta

creamy cheese sauce, broccoli

choice of salad or fries

Chicken Fingers

Grilled Ham & Cheese Sandwich

Mini-Burger

cheddar cheese, in-house baked bread

cheddar cheese, choice of salad or fries

Macaroni & Cheese

no further description needed

DESSERT Included in all Lunch & Dinner Meals, choice of:

Fresh Fruit Salad

Ice Cream Sundae

^{*}There are a few select Sunday's throughout the year where we will not be offering Sunday Brunch.



BREAKFAST (7 am-11 am)	BREA	KFAST	(7 am-	.11 am
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BREAKFAST (7 am-11 am)	
Cinnamon Raisin Oatmeal	10
cream or milk, brown sugar, choice of seasonal fruit or toast	
Two Eggs Any Style	10
hash browns, toast	
add ham, bacon or sausage	+5
Buttermilk Pancakes	11
four pancakes, creamy butter, maple syrup	
CHH Waffle	12.5
maple syrup, fruit compote, whipped cream, choice of seasonal fruit	
Cinnamon Challah French Toast in-house baked challah bread , vanilla scented apple raisin compote,	14
maple syrup, choice of ham, bacon or sausage	
Bagel & Schmear	15.5
lox, cream cheese, tomato, sliced onion, capers, freshly toasted bagel, fresh fruit	
THÊ Breakfast Sandwich	14.5
scrambled eggs, sautéed peppers, spanish onion, bacon, cheese,	
in-house baked croissant, fresh fruit	
Create Your Own Three Egg Omelet	15
toast	
choice of four items; each additional item is \$1.5	
tomatoes, mushrooms, roasted peppers, onions, asparagus, ham, cheddar cheese	
Pan Scrambler	16
eggs, sausage, ham, green onion, peppers, cheese, hollandaise,	
hash browns, toast	- 0
Traditional Eggs Benedict	16
hash browns, sautéed asparagus half order	13.5
naii order	13.3
ENHANCEMENTS	
Seasonal sliced fresh fruit	6
Bacon (four strips)	5
Sausages (three)	5
Ham (two slices) White or multigrain toast	$\frac{4}{4}$
Grilled or sliced tomato	3.5
One egg, any style	4
One pancake	3
Cream cheese	4



STARTERS

Spinach & Artichoke Dip hot spinach & artichoke dip, cheddar cheese, corn tortilla chips	13
Boneless Pork Ribs alberta pork ribs, thai peanut barbeque sauce	14
Zinger Wings one pound breaded chicken wings (hot or salt & pepper), celery	16
Calamari seasoned & fried, rustic tomato dip	16
Sautéed Garlic Shrimp shrimp, garlic butter, white wine, lemon	16
SALADS	
THÊ Market Salad or Caesar Salad tossed, house style balsamic or lemon honey vinaigrette	12
add crispy buffalo chicken	+5
Mexican Salad grilled mexican spiced chicken, avocado, tomatoes, refried beans, southwest cheese blend, tortilla chips	16
Waldorf Salad	17
turkey, apples, celery, dried cranberries, walnuts, poppy seed dressing	17
Cobb Salad 30z of alberta beef or chicken, bacon, avocado, cherry tomatoes, chopped egg, blue cheese, pecans & lemon honey dressing	18
LIGHTER FARE	
Bowl of Soup (scotch broth or soup of the day) served with one bun & two breadsticks	6.5
please ask your server about our fresh, in-house made soup of the day	
cup of soup	5
Soup & Sandwich ham & cheese, roast beef, egg salad, turkey, bacon & tomato, tuna salad	15
choose from one of our sandwiches & combine with our soup of the day	
half order	12.5
Bagel & Schmear lox, cream cheese, tomato, sliced onion, capers, freshly toasted bagel, fresh fruit	15.5



ALL DAY BREAKFAST

Fresh Fruit Delight fresh fruit salad, cottage cheese	12
add in-house baked bagel or toast	+4
Create Your Own Three Egg Omelet toast	15
choice of four items; each additional item is \$1.5	
tomatoes, mushrooms, roasted peppers, onions, asparagus, ham, cheddar cheese	
All-Day Breakfast	15
two eggs any style, ham, bacon or sausage, hash browns, toast	
BURGERS & SANDWICHES (served with soup, salad or fries) many of the below options can be made gluten free	
THÊ Burger	16
house made burger, lettuce, tomato & onion ring	10
each additional item is \$1.5	
cheddar cheese, bacon, sautéed mushrooms, egg	
beyond meat burger	+4
Jerk Chicken Burger	15
jamaican jerk spiced chicken breast, red onion marmalade, mozzarella cheese	
Prime Rib Beef Dip	16.5
slow roasted alberta prime rib of beef, sautéed onion, provolone cheese,	
in-house baked ciabatta bun, beef dipping sauce	
THÊ Rueben	15.5
CHH corned beef, sauerkraut, swiss cheese, thousand island dressing,	
in-house baked rye bread	
Clubhouse	15.5
triple decker sandwich, turkey, bacon, lettuce, tomato	17
Quesadilla chicken, beef or vegetarian, bell peppers, red onions, refried beans,	17
mild salsa, southwest cheese blend	
Chicken Feta Wrap	15
grilled chicken, bacon, feta cheese, lettuce, tomato, tzatziki sauce	10
Monte Cristo	15.5
smoked ham, turkey, swiss cheese, egg battered challah bread	
Vegan Burrito	15
grilled gluten free tortilla, refried beans, rice, roasted corn, lettuce, tomato,	
guacamole, tomatillo salsa, choice of salad or seasonal fruit	



FLATBREADS

Hawaiian smoked ham, grilled pineapple, cream cheese, tomato sauce, shredded mozzarella	17
Margherita tomato, fresh basil, rustic tomato sauce, shredded mozzarella	15
NOODLES	
Vegetarian Pasta vegetables, artichokes, green onion, pine nuts, pesto cream sauce, gluten free penne	15
Chicken Pasta chicken, roasted peppers, sundried tomatoes, broccoli, parmesan cream cheese sauce,	17
gluten free penne	
CARRIAGE HOUSE CLASSICS (add a cup of soup or side salad for \$4)	
Grilled Chicken Piccata lemon, butter, white wine, citrus segments, seasonal starch & vegetables	18
Fish & Chips lemon pepper panko cod, french fries & tartar sauce	17
Breaded Veal Cutlets white wine, cranberry jelly, seasonal starch & vegetables	18
Pan Seared Salmon yukon gold potatoes & cauliflower cheese hash, sautéed vegetables	18
Baby Beef Liver breaded & grilled, sautéed onion, bacon, gravy, seasonal starch & vegetables	16
Pan Roasted Filet of Trout seasoned & pan roasted, lemon, butter, capers, white wine, seasonal starch & vegetables	17.5
Hot Roast Turkey turkey, dressing, cranberry sauce, gravy, seasonal starch & vegetables	18
Steak Sandwich 6oz angus beef, garlic toast, french fries	16.5
substitute sweet potato fries	+4
Prime Rib of Beef Dinner roast aaa alberta prime rib of beef, yorkshire pudding,	29
au jus, seasonal starch & vegetables	



DESSERTS

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Classic New York Style Cheese Cake strawberry coulis, berry compote, blueb	erry juile		10
Warm Sticky Pudding caramel sauce, vanilla ice cream			9
Orange Gateau raspberry coulis, chocolate cigar			9
In-House Baked Pie choice of apple, blueberry or strawberr	y-rhubarb v	with berry coulis, vanilla ice cream	10
Rice Pudding cinnamon, berries, whipped cream			9
Dark Chocolate Mousse over Brownie chocolate sauce, strawberry crunch	(2)		10
ASSORTED BEVERAGES		ALCOHOLIC BEVERAGES	
Starbucks Pike Place Coffee	3.25	Mimosa	6.5
Starbucks Pike Place Decaf	3.25	Red or White House Wine	6.5
Assorted Teas	3.25	Domestic Beer Bottle	5.25
Pop or Iced Tea	2.95	Domestic Pint	6
Assorted Juices	3.25	Imported Beer Bottle	6.75
White or Chocolate Milk	3.25	Coolers	6.75
Hot Chocolate	3.25	Highballs	5.25
		Premium Highballs	8
		Cocktails & Martinis	8
		Hot Drinks	8.25