



restaurant at the carriage house

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 55 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

Daily: 7am–10pm

Please dial '7248' to place your In-Room Dining order

Peanuts Public House: Kitchen Hours

(pick-up only)

Daily: 11am–11:30pm

Please dial '7227' to place your Peanuts Pick-Up 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



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RED, WHITE, ROSE & BUBBLES

RED	6oz	9oz	Bottle
Beneventano Rosso IGP	8	12	38
Terrae Toscana Sangiovese	9.5	13.75	42
Perrin Reserve Rouge	9	13.25	40
Las Cumbres Cabernet Sauvignon	8.75	13	39
Gnarly Head Zinfandel			44
Tenuta Iuzzolini Ciro Rosso			44
Paladin 'Drago Rosso' Merlot			60
Terre Cevico Appassimento DOC			62
The Original Pinot Noir	9.5	13.75	42
Portillo Pinot Noir			48
El Cipres Malbec			46
Las Falleras Tinto			38
Casarena '505' Malbec	9.75	14	43
Faustino Tempranillo			40
Louis M. Martini Cabernet Sauvignon			55
Coudoulet Syrah			47
WHITE	6oz	9oz	Bottle
Cavalieri Reali Pinot Grigio	8.25	12.5	38
La Vieille Ferme	9.5	13.75	42
Mount Riley Estate Sauvignon Blanc			50
Las Cumbres Sauvignon Blanc	8.75	13	39
Quails' Gate Pinot Gris			50
Tenuta Iuzzolini Ciro Bianco			44
Louis Guntrum Riesling			39
The Original Chardonnay	9	13.25	40
Las Falleras Blanco			38
ROSE	6oz	9oz	Bottle
Las Falleras Rosado	8.25	12.5	38
Tenuta Iuzzolini Ciro Rosato			44
Paladin Pinot Rose			46
Gerard Bertrand Rose	9	13.25	40
SPARKLING	6oz	9oz	Bottle
Cantine E Mangilli Prosecco Doc	10	15	42



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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.

Adult	34
Child (4-10 years)	17
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

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

THE YOUNGER CROWD (ages 10 & under)

all meals below include one juice, milk or pop

BREAKFAST (7 am–11 am) 10

French Toast
maple syrup dip & seasonal sliced fruit

Scrambled Egg
two slices bacon, toast

Whipped 'Dream' Waffles
maple syrup, whipped cream, seasonal sliced fruit

Fluffy Flapjacks
maple syrup & sausages

Fruit Cup & Toast
preservatives for toast

LUNCH & DINNER (11 am–Close) 13

Chicken Pasta
creamy cheese sauce, broccoli

Chicken Fingers
choice of salad or fries

Grilled Ham & Cheese Sandwich
cheddar cheese, in-house baked bread

Mini-Burger
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



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BREAKFAST (7 am–11 am)

Fresh Fruit Delight ■	12
<i>fresh fruit salad, cottage cheese</i>	
<i>add CH bakery bagel or toast</i>	+4
Two Eggs Any Style	11
<i>hash browns, CH bakery toast</i>	
<i>add ham, bacon or sausage</i>	+5
Triple Stack Waffles	15
<i>fruit toppings, whipped cream, maple syrup, choice of ham, bacon or sausage</i>	
Cinnamon Challah French Toast	15
<i>CH bakery challah bread, vanilla scented apple raisin compote, maple syrup, choice of ham, bacon or sausage</i>	
Lox Bagel	15.5
<i>lox, cream cheese, tomato, sliced onion, capers, CH bakery toasted bagel, fresh fruit</i>	
THE House BELT	17
<i>bacon, egg, lettuce, tomato on CH bakery croissant</i>	
<i>add cheddar cheese</i>	+1.5
Create Your Own Three Egg Omelet	17.5
<i>CH bakery toast</i>	
<i>choice of four items; each additional item is +1.5</i>	
<i>tomatoes, mushrooms, roasted peppers, onions, asparagus, ham, cheddar cheese</i>	
Pan Scrambler ■	17
<i>eggs, sausage, ham, green onion, peppers, cheese, hollandaise, hash browns, CH bakery toast</i>	
Traditional Eggs Benedict	18
<i>poached egg, buttered english muffin, hash browns, sautéed asparagus</i>	
<i>half order</i>	14.5
Salmon Benedict	18.5
<i>poached egg, cold smoked salmon, wilted spinach, cream cheese, buttered english muffin, hash browns, sautéed asparagus</i>	
<i>half order</i>	15.5
ENHANCEMENTS	
Cinnamon Raisin Oatmeal (cream or milk, brown sugar) ■	6
Seasonal sliced fresh fruit ■	6
Bacon (four strips) ■	5
Sausages (three)	5
Ham (two slices) ■	5
Tater Tots	5
White or multigrain CH bakery toast	4
One egg, any style ■	4
One pancake	4
Cream cheese ■	4

Prices do not include GST or gratuity



STARTERS

Spinach & Artichoke Dip 15

hot spinach & artichoke dip, cheddar cheese, corn tortilla chips

Boneless Pork Ribs 15

alberta pork ribs tossed in thai peanut barbeque sauce

Zinger Wings 16

one pound breaded chicken wings (hot or salt & pepper), celery

Calamari 17

seasoned & fried, rustic tomato dip

Sautéed Garlic Shrimp ■ 17

shrimp, garlic butter, white wine, lemon

Prawn Cocktail ■ 19

jumbo tiger prawns, house cocktail sauce, lemon

SALADS

Additions to salads:

bacon +3 | 3oz chicken +6 | 3oz steak +7 | 2 jumbo shrimp +9

Peppery Arugula Salad ■ 14

sliced baby gala apples, shaved pecorino cheese, lemon infused extra virgin olive oil

Greek Salad ■ 15

cucumber, tomatoes, green bell pepper, red onion, feta cheese

THE Market Salad ■ 13

tossed, house style balsamic or lemon honey vinaigrette

Waldorf Salad ■ 17.5

turkey, apples, celery, dried cranberries, walnuts, poppy seed dressing

Classic Caesar Salad ■ 15

CH made caesar dressing & croutons, tossed with romaine lettuce, served with garlic toast

Cobb Salad ■ 19.5

chicken, bacon, avocado, cherry tomatoes, chopped egg,

blue cheese, pecans & lemon honey dressing

LIGHTER FARE

Bowl of Soup (scotch broth or soup of the day) 8

served with one bun & two breadsticks

cup of soup 6

Soup & Sandwich 17

choose from one of our sandwiches & combine with our soup of the day

ham & cheese, roast beef, egg salad, turkey, bacon & tomato, tuna salad

half order 14

Lox Bagel 15.5

lox, cream cheese, tomato, sliced onion, capers, freshly toasted bagel, fresh fruit



ALL DAY BREAKFAST

Fresh Fruit Delight ■	12
<i>fresh fruit salad, cottage cheese</i>	
<i>add CH bakery bagel or toast</i>	+4
Create Your Own Three Egg Omelet	17.5
<i>CH bakery toast</i>	
<i>choice of four items; each additional item is +1.5</i>	
<i>tomatoes, mushrooms, roasted peppers, onions, asparagus, ham, cheddar cheese</i>	
Carriage House Classic Breakfast	16
<i>two eggs any style, ham, bacon or sausage, hash browns, CH bakery toast</i>	

BURGERS & SANDWICHES (served with soup, salad or fries)

gluten free bun available +3

THÈ Burger	18
<i>house made burger, lettuce, tomato & onion ring</i>	
<i>each additional item is +1.5</i>	
<i>cheddar cheese, bacon, sautéed mushrooms, egg</i>	
<i>beyond meat burger</i>	+4
CH Prime Rib Beef Dip	19
<i>slow roasted alberta prime rib of beef, sautéed onion, provolone cheese,</i>	
<i>CH bakery ciabatta bun, beef dipping sauce</i>	
THÈ Rueben	18
<i>CH corned beef, sauerkraut, swiss cheese, thousand island dressing,</i>	
<i>CH bakery rye bread</i>	
Clubhouse	17.5
<i>triple decker sandwich, turkey, bacon, lettuce, tomato</i>	
Cheese Quesadilla	16
<i>southwest cheese blend, red onions, refried beans,, mild salsa</i>	
<i>add:</i>	
<i>vegetables (spinach, tomato, bell pepper)</i>	+3
<i>chicken</i>	+4
<i>shaved prime rib</i>	+5
Mediterranean Chicken Feta Wrap	16.5
<i>grilled chicken, bacon, feta cheese, lettuce, tomato, tzatziki sauce</i>	
Monte Cristo	17
<i>smoked ham, turkey, swiss cheese, egg battered CH bakery challah bread</i>	
Steak Sandwich	18.5
<i>6oz angus beef, garlic toast, french fries</i>	
<i>substitute sweet potato fries</i>	+4



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CARRIAGE HOUSE CLASSICS (add a cup of soup or side salad for +4)

Grilled Chicken Piccata ■	20
<i>lemon, butter, white wine, citrus segments, seasonal starch & vegetables</i>	
Fish & Chips	18.5
<i>lemon pepper panko cod, french fries & tartar sauce</i>	
Breaded Veal Cutlets	20
<i>white wine, cranberry jelly, seasonal starch & vegetables</i>	
Pan Seared Salmon ■	22
<i>yukon gold potatoes & cauliflower cheese hash, sautéed vegetables</i>	
Baby Beef Liver	21
<i>breaded & grilled, sautéed onion, bacon, gravy, seasonal starch & vegetables</i>	
Pan Roasted Filet of Trout ■	18
<i>seasoned & pan roasted, lemon, butter, capers, white wine, seasonal starch & vegetables</i>	
Hot Roast Turkey	19.5
<i>turkey, dressing, cranberry sauce, gravy, seasonal starch & vegetables</i>	
Prime Rib of Beef Dinner	34
<i>10oz roast aaa alberta prime rib of beef, yorkshire pudding, au jus, seasonal starch & vegetables</i>	
Vegan Burrito Bowl ■	17
<i>refried beans, rice, roasted corn, lettuce, tomato, guacamole, tomatillo salsa, choice of salad or seasonal fruit</i>	
Vegan Stuffed Eggplant	20
<i>roasted eggplant, vegan sausage, wild rice, rustic tomato sauce, seasonal starch & vegetables</i>	
NOODLES	
Butternut Squash Ravioli	17
<i>brown butter, fresh sage, pecorino</i>	
Chicken Pasta	18
<i>chicken, roasted peppers, sundried tomatoes, broccoli, parmesan cream cheese sauce, gluten free penne</i>	
FLATBREADS	
Hawaiian	17
<i>smoked ham, grilled pineapple, cream cheese, tomato sauce, shredded mozzarella</i>	
Margherita	16
<i>tomato, fresh basil, rustic tomato sauce, shredded mozzarella</i>	



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DESSERTS

Classic New York Style Cheese Cake	12
<i>strawberry coulis, berry compote, blueberry juice</i>	
Warm Sticky Pudding ■	12
<i>caramel sauce, vanilla ice cream</i>	
Carrot Cake	12
<i>cream cheese icing, berry coulis</i>	
In-House Baked Pie	12
<i>choice of apple, blueberry or strawberry-rhubarb with berry coulis, vanilla ice cream</i>	
Rice Pudding ■	10
<i>cinnamon, berries, whipped cream</i>	
Dark Chocolate Mousse over Brownie ■	12
<i>chocolate sauce, strawberry crunch</i>	

ASSORTED BEVERAGES

Starbucks Pike Place Coffee	3.5
Starbucks Pike Place Decaf	3.5
Assorted Teas	3.5
Pop or Iced Tea	2.95
Assorted Juices	4
White or Chocolate Milk	3.75
Hot Chocolate	3.25

ALCOHOLIC BEVERAGES

Mimosa	7
Red or White House Wine	8
Domestic Beer Bottle	6.25
Domestic Pint	7.25
Imported Beer Bottle	7.5
Coolers	7.75
Highballs	6.5
Premium Highballs	8
Cocktails & Martinis 2oz	11
Hot Drinks	8.25



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PET MENU

STARTER

Buddy Bones (2 bones) 6
peanut butter & oatmeal

ENTREES (served with rice & raw carrots)

3oz Roasted Salmon 8

3oz Grilled Chicken Breast 8

3oz Grilled Sirloin Steak (your pups choice of 'raw'—'well done') 8

DESSERTS

Sliced Apple 5

Sliced Carrot 5

Buddy Bones (2 bones) 6

“Such short little lives our pets have to spend with us,
and they spend most of it waiting for us to come
home each day.”

-John Grogan