

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 57 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
Vanvitelli Rosso IGP	8.75	13	40
Terrae Toscanae Sangiovese	10	14.25	44
Ogier Cotes Du Rhone Rouge	9.75	14	43
Las Cumbres Cabernet Sauvignon	9.5	13.75	42
La Posta Tinto			40
Tenuta Iuzzolini Ciro Rosso			46
Vineland Estates Cabernet Franc			44
Terre Cevico Appassimento Sangiovese DOC			62
The Original Pinot Noir	9.75	14	43
Portillo Pinot Noir			48
El Cipres Malbec			46
Luigi Leonardo Sangiovese			41
Casarena '505' Malbec	10.25	14.5	44
Faustino Tempranillo			40
Louis M. Martini Cabernet Sauvignon Sonoma			58
River Retreat Shiraz			45
WHITE	6oz	9oz	Bottle
Cavalieri Reali Pinot Grigio	8.75	13	40
Gabriel Meffre Cote Du Rhone Blanc	9.5	13.75	42
Mount Riley Estate Sauvignon Blanc			50
Las Cumbres Sauvignon Blanc	9.25	13.5	41
Tenuta Iuzzolini Ciro Bianco			46
Louis Guntrum Riesling			41
The Original Chardonnay	9.75	14	43
Luigi Leonardo Chardonnay			40
Lume Trebbiano			45
ROSE	6oz	9oz	Bottle
Luigi Leonardo Rose	8.75	13	40
Tenuta Iuzzolini Ciro Rosato			46
Paladin Pinot Rose			48
Gerard Bertrand Gris Blanc Rose	10	14.25	44
SPARKLING	6oz	9oz	Bottle
Cantine E Mangilli Prosecco Doc	11	16	45

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SIGNATURE BRUNCH BUFFET SERIES

For over 30 years, our Sunday Brunch has been a Carriage House favourite. We're excited to introduce the next chapter – our *Signature Brunch Buffet Series*, thoughtfully curated to honour the traditions you love while offering something new to enjoy each time.

Join us for our *Signature Brunch Buffet Series*, featuring special brunch buffets crafted around your favourite special events and long weekends. Each event is unique, elevated, and truly worth marking on your calendar.

2026 DATES

All dates and further information on our *Signature Brunch Buffet Series* can be found online: www.carriagehouse.net

THE YOUNGER CROWD (ages 10 & under)

all meals below include one juice, milk or pop

BREAKFAST (7 am–11 am) 14

French Toast
maple syrup dip & seasonal sliced fruit

BLT Sandwich
bacon, lettuce, tomato sandwich & seasonal sliced fruit

Fruit Cup & Toast
preservatives for toast

Scrambled Egg
two slices bacon, toast

Fluffy Flapjacks
maple syrup & sausages

LUNCH & DINNER (11 am–close) 16

Chicken Pasta
creamy cheese sauce, broccoli

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

Macaroni & Cheese
no further description needed

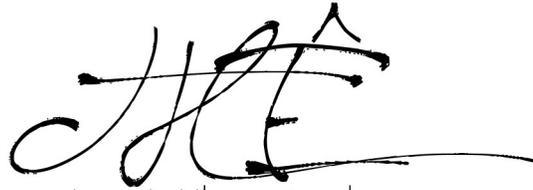
Chicken Fingers
choice of salad or fries

Mini-Burger
cheddar cheese, choice of salad or fries

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

Fresh Fruit Salad

Ice Cream Sundae



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WEEKEND BRUNCH MENU | 10 am–2 pm | Sat, Sun & Holiday Mon

All brunch items are served with a baby garden salad & house hashbrowns

THË Breakfast Grilled Cheese 17

sunny side up egg, crispy bacon, blend of cheeses, spicy tomato jam, basil & garlic pesto, scallions, CH bakery brioche

Merchant Sausage 21 

spolumbo's spicy italian sausage, sunny side up egg, grainy mustard, herb infused peas

Open Faced Pan Sandwich 19

*poached egg, calabrese salami, capicola, mortadella, arugula, provolone
CH bakery focaccia, red pepper spread*

Pulled Short Rib Benedict 20

*two poached eggs, bbq sriracha short rib, house made hollandaise,
CH bakery buttered croissant*

Traditional Benedict 18

*two poached eggs, sliced glazed ham, sautéed asparagus, house made hollandaise,
CH bakery buttered brioche*

The Carriage House Big Breakfast 19

two eggs any style, ham, bacon, sausage, CH bakery toast

Cheese Lovers Omelette 18

*three eggs, blend of cheeses, CH bakery toast
includes your choice of: tomato, roasted peppers, onion, ham or bacon*

SALADS

add chicken +6 | add salmon +9

Mediterranean Salad 17 

*romaine, chickpeas, bell peppers, cucumber, cherry tomato, olives, feta,
apple cider vinaigrette, pita*

BLT Salad 18

two poached eggs, mixed greens, crispy bacon bits, tomato, pear vinaigrette, garlic toast



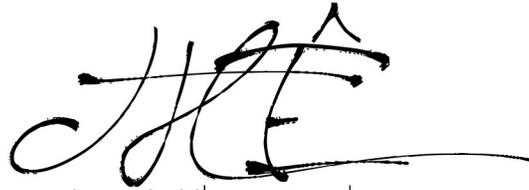
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BREAKFAST (7 am–11 am)

Fresh Fruit Delight 🍷	14
<i>fresh fruit salad, cottage cheese</i>	
<i>add CH bakery bagel or toast</i>	+4
Two Eggs Any Style	12
<i>hash browns, CH bakery toast</i>	
<i>add ham, bacon or sausage</i>	+5
Cinnamon Challah French Toast	15
<i>CH bakery challah bread, vanilla scented apple raisin compote,</i>	
<i>maple syrup, choice of ham, bacon or sausage</i>	
Lox Bagel	17
<i>lox, cream cheese, tomato, sliced onion, capers, CH bakery toasted bagel, fresh fruit</i>	
THE House BELT Sandwich	17
<i>bacon, egg, lettuce, tomato on CH bakery croissant</i>	
<i>add cheddar cheese</i>	+1.5
Create Your Own Three Egg Omelette	18
<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 Benedict	18
<i>two poached eggs, sliced glazed ham, sautéed asparagus, house made hollandaise</i>	
<i>CH bakery buttered brioche</i>	
<i>half order</i>	15
Salmon Benedict	19
<i>poached egg, cold smoked salmon, wilted spinach, cream cheese,</i>	
<i>buttered english muffin, hash browns, sautéed asparagus</i>	
<i>half order</i>	16
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
Grilled or sliced tomato 🍷	4
One egg, any style	4
One pancake 🍷	4
Cream cheese	4

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STARTERS

Spinach & Artichoke Dip	17
<i>hot spinach & artichoke dip, cheddar cheese, corn tortilla chips</i>	
Boneless Pork Ribs	17
<i>alberta pork ribs tossed in vietnamese peanut barbeque sauce</i>	
Zinger Wings	18
<i>one pound breaded chicken wings (hot or salt & pepper), celery</i>	
Calamari	18
<i>seasoned & fried, tzatziki</i>	
Sautéed Garlic Shrimp (🌿)	19
<i>shrimp, garlic butter, white wine, lemon</i>	

SALADS

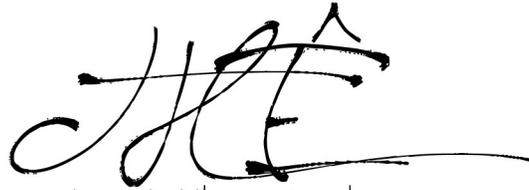
Additions to salads:

bacon +3 | 3oz chicken +6 | 3oz steak +7 | 2 jumbo shrimp +9 | 6oz salmon +12

Greek Salad (🌿)	16
<i>cucumber, tomatoes, green bell pepper, red onion, feta cheese</i>	
THE Market Salad (🌿)	15
<i>mixed greens, cherry tomatoes, cucumber, carrots, onions, bell peppers, radish with house style balsamic or lemon honey vinaigrette</i>	
Waldorf Salad (🌿)	19
<i>turkey, apples, celery, dried cranberries, walnuts, poppy seed dressing</i>	
Classic Caesar Salad (🌿)	16
<i>CH made caesar dressing & croutons, tossed with romaine lettuce, served with garlic toast</i>	
Cobb Salad (🌿)	22
<i>chicken, bacon, avocado, cherry tomatoes, chopped egg, blue cheese, pecans & lemon honey dressing</i>	

LIGHTER FARE

Bowl of Soup (scotch broth or soup of the day)	9
<i>served with one bun & two breadsticks</i>	
<i>cup of soup</i>	7
Soup & Sandwich	18
<i>choose from one of our sandwiches & combine with our soup of the day ham & cheese, roast beef, egg salad, turkey, bacon & tomato, tuna salad</i>	
<i>half order</i>	14
Lox Bagel	17
<i>lox, cream cheese, tomato, sliced onion, capers, freshly toasted bagel, fresh fruit</i>	



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ALL DAY BREAKFAST

Fresh Fruit Delight 🌱	14
<i>fresh fruit salad, cottage cheese</i>	
<i>add CH bakery bagel or toast</i>	+4
Create Your Own Three Egg Omelet	18
<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	17
<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	19
<i>house made burger, lettuce, tomato, pickle, onion ring, chipotle mayo</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	21
<i>slow roasted alberta prime rib of beef, sautéed onion, provolone cheese,</i>	
<i>CH bakery ciabatta bun, beef dipping sauce</i>	
THÈ Rueben	19
<i>CH corned beef, sauerkraut, swiss cheese, thousand island dressing,</i>	
<i>CH bakery rye bread</i>	
Clubhouse	18
<i>triple decker sandwich, turkey, bacon, lettuce, tomato, mayonnaise</i>	
Cheese Quesadilla	16
<i>southwest cheese blend, bell peppers, red onions, refried beans, mild salsa, sour cream</i>	
<i>add:</i>	
<i>vegetables (spinach or tomato)</i>	+3
<i>chicken</i>	+4
<i>shaved prime rib</i>	+5
Mediterranean Chicken Feta Wrap	18
<i>grilled chicken, bacon, feta cheese, lettuce, tomato, tzatziki sauce</i>	
Monte Cristo	18
<i>smoked ham, turkey, swiss cheese, egg battered CH bakery challah bread</i>	
Steak Sandwich	22
<i>6oz angus beef, garlic toast, french fries</i>	
<i>sautéed mushrooms or onions</i>	+1.5
<i>substitute sweet potato fries</i>	+4

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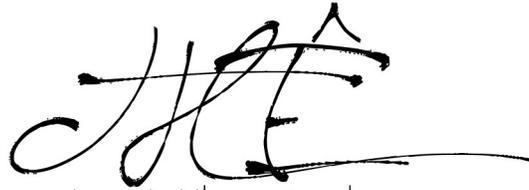
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CARRIAGE HOUSE CLASSICS (add a cup of soup or side salad for +4)

Grilled Chicken Piccata 🌿	21
<i>lemon, butter, white wine, citrus segments, seasonal starch & vegetables</i>	
Fish & Chips	19
<i>lemon pepper panko cod, french fries & tartar sauce</i>	
Breaded Veal Cutlets	21
<i>white wine, cranberry jelly, seasonal starch & vegetables</i>	
Pan Seared Salmon 🌿	24
<i>yukon gold potatoes & cauliflower cheese hash, sautéed vegetables</i>	
Baby Beef Liver	23
<i>breaded & grilled, sautéed onion, bacon, gravy, seasonal starch & vegetables</i>	
Pan Roasted Filet of Trout 🌿	20
<i>seasoned & pan roasted, lemon, butter, capers, white wine, seasonal starch & vegetables</i>	
Hot Roast Turkey	22
<i>turkey, dressing, cranberry sauce, gravy, seasonal starch & vegetables</i>	
Prime Rib of Beef Dinner	39
<i>8oz roast aaa alberta prime rib of beef, yorkshire pudding, au jus, seasonal starch & vegetables</i>	
Vegetarian Asian Bowl	18
<i>tofu, rice, pickle cucumber, radish, edamame, snap peas, sriracha, sesame oil, soy sauce</i>	
Ginger Beef Stirfry	22
<i>rice, bok choy, peppers, onion, broccoli, mini corn, snap peas</i>	
NOODLES	
Housemade Lasagna	23
<i>meat sauce, spinach, white sauce, cheese</i>	
Chicken Penne Pasta	20
<i>chicken, roasted peppers, sundried tomatoes, broccoli, parmesan cream cheese sauce</i>	
Vegan Penne Pasta	19
<i>lemon oil, spinach, tomatoes, olives, garlic</i>	
FLATBREADS	
Pepperoni & Mushroom	19
<i>pepperoni, mushroom, tomato sauce, fior de latte</i>	
Margherita	17
<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

Peanuts Lager	6
Red or White House Wine	8.75
Domestic Beer Bottle	6.5
Domestic Pint	7.25
Imported Beer Bottle	7.75
Coolers	7.75
Highballs	6.75
Mimosa	7
Premium Highballs	9
Cocktails & Martinis 2oz	12.5
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