



Catering Menu

2024



THE MALCOLM
HOTEL



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Meeting Packages

ALL DAY MEETING PACKAGE **\$110 PER PERSON**

- Includes breakfast, AM coffee break, lunch, & PM coffee break
- Minimum 10 people or an additional \$4 per person
- BREAKFAST: your pre-selected choice from pages **5 - 6**
- AM BREAK: your pre-selected choice from pages **10**
- LUNCH: your pre-selected choice from pages **15 - 18**
- PM BREAK: your pre-selected choice from pages **10**

MORNING HALF DAY MEETING PACKAGE **\$55 PER PERSON**

- Includes breakfast & AM coffee break
- Minimum 10 people or an additional \$4 per person
- BREAKFAST: your pre-selected choice from pages **5 - 6**
- AM BREAK: your pre-selected choice from pages **10**

AFTERNOON HALF DAY MEETING PACKAGE **\$55 PER PERSON**

- Includes lunch & PM coffee break
- Minimum 10 people or an additional \$4 per person
- LUNCH: your pre-selected choice from pages **15 - 18**
- PM BREAK: your pre-selected choice from pages **10**

*Groups under 10 people will be required to make selections from the Plated Menu options for all meals.

Plated Breakfast

All plated breakfasts are served with freshly brewed coffee, decaffeinated coffee and an assortment of teas and juices.

THE ROCKY MOUNTAIN \$36 per person

An Assortment of Freshly Baked Breakfast Pastries V
croissants, Danishes, scones

Sliced Fresh Fruit & Berries V+ GF DF NF

Fluffy Scrambled Eggs V GF NF

**Make it vegan with JUST EGG for \$2 extra per person*

Malcolm Hash Browns V+ DF
caramelized onions, herb olive oil

Roasted Tomato V+ GF DF NF
sea salt, black pepper

Crispy Double Smoked Bacon & Pork Sausages DF NF
crispy bacon, pork sausages

Toast Station
sourdough, multi grain V+

THE BENNY BREAKFAST \$38 per person

Sliced Fresh Fruit & Berries V+ GF DF NF

Classic Eggs Benedict
soft poached eggs, Canadian back bacon,
hollandaise sauce on toasted English muffins

Malcolm Hash Browns V+ DF
herb olive oil

Roasted Tomato V+ GF DF NF
sea salt, black pepper

THE BOXED BREAKFAST \$26 per person

Ham & Cheese Croissant

Banana Chocolate Chip Muffin V NF

Yogurt V NF

Apple V+ GF DF NF

Bottled Juice & Water V+ GF NF

V+ vegan | V vegetarian | GF gluten free | DF dairy free | NF nut free



Breakfast Buffets

Buffets are available for a maximum two (2) hour time period. All breakfast buffets are served with freshly brewed coffee, decaffeinated coffee and an assortment of teas and juices.

THE LADY MACDONALD \$37 per person

Pancakes with Maple Syrup **V NF**

Brioche French Toast **V**
whipped cream, maple syrup

Spanish Broken Omelette **V GF**
roasted mushroom, spinach, cheese **Make it vegan with JUST EGG for \$2 extra per person*

Malcolm Hash Browns **V+ DF**
herb olive oil

Strawberry-Mango Smoothies **V GF NF**

THE HEALTHY START \$38 per person

Fruit Platter **V+ GF DF NF**

Yogurt Parfaits **V GF NF**
oats, dried cranberry, blueberry, flax seed

Granola Bar Basket **V**
assorted breakfast bars

Grilled Vegetable Platter **V+ GF DF NF**

Egg White Scramble with Pesto **V GF NF**

Fresh Berry Smoothies **V GF NF**

THE EUROPEAN CAFÉ \$34 per person | Maximum 20 people

Three Smoothies **V GF NF**
avocado spinach, berry blast, coconut pineapple

Croissants and Biscotti **V**

Sliced Fresh Fruit **V+ GF DF NF**

Nespresso Coffee Bar with Syrups, Flavoured Sugars



Breakfast Buffets

Buffets are available for a maximum two (2) hour time period. All breakfast buffets are served with orange juice, cranberry juice, apple juice, freshly brewed coffee, decaffeinated coffee and an assortment of teas.

THE FARMERS BREAKFAST \$36 per person

An Assortment of Freshly Baked Breakfast Pastries **V**
croissants, Danishes, scones

Sliced Fresh Fruit & Berries **V+ GF DF NF**

Fluffy Scrambled Eggs **V GF NF**

**Make it vegan with JUST EGG for \$2 extra per person*

Bacon, Sausage **DF NF**

Malcolm Hash Browns **V+ DF**
herb olive oil

Toast Station **V**
sourdough, multi grain **V+**

Assorted Jams and Preserves **V**

THE CANADIAN BUFFET \$38 per person

An Assortment of Freshly Baked Breakfast Pastries **V**
croissants, Danishes, scones

Sliced Fresh Fruit & Berries **V+ GF DF NF**

Selection of Cold Cereals **V**

Pancakes **V NF**
maple syrup

Fluffy Scrambled Eggs **V GF NF**

**Make it vegan with JUST EGG for \$2 extra per person*

Malcolm Hash Browns **V+ DF**
herb olive oil

Bacon, Sausage **DF NF**



Breakfast Enhancements

All breakfast enhancements must be selected in addition to a buffet breakfast.

Fluffy Scrambled Eggs V GF NF <i>*Make it vegan with JUST EGG for \$2 extra per person</i>	\$6 per person
Pork Sausages DF NF	\$8 per person
Crispy Bacon GF DF NF	\$8 per person
Smoked Salmon GF DF NF	\$14 per person
Pancakes V NF maple syrup	\$10 per person \$12 per person
Gluten Free Pancakes V GF NF maple syrup	\$8 per person
Malcolm Hash Browns V+ DF herb olive oil	\$12 per person
Breakfast Wrap NF scrambled eggs, maple pepper bacon, cheese, roasted bell peppers	\$14 per person
Spanish Omelette Wrap V+ GF DF NF JUST EGG scramble, roasted mushroom, spinach, salsa, gluten free wrap	\$10 per person
Traditional Egg Benedict soft poached egg, Canadian back bacon, hollandaise sauce on a toasted English muffin	\$6 per person
Toast Station V sourdough, multi grain V+	\$10 per person
Bagel with Cream Cheese V	\$5 per person
Banana Chocolate Chip Muffins V NF	\$5 per person

V+ vegan | V vegetarian | GF gluten free | DF dairy free | NF nut free



Beverage Enhancements

ALL DAY FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND AN ASSORTMENT OF TEAS

\$12 per person

FRESHLY BREWED COFFEE URN

10 cup urn \$30 | 25 cup urn \$60

ADD ON:

Baileys & Frangelico Coffee Urn

+ \$30 on 10 cup

+ \$50 on 25 cup

HOT CHOCOLATE URN

10 cup urn \$60 | 25 cup urn \$120

ADD ON:

Peppermint Schnapps Hot Chocolate Urn

+ \$30 on 10 cup

+ \$50 on 25 cup

MILK

2%, skim, chocolate, soy or almond

6 - 8 glasses | \$48 per pitcher

GOURMET COFFEE BREAK

*maximum group size of 20 people

Nespresso machine, individual

Nespresso pods, coffee syrups,

chocolate dipped spoons,

house made biscotti

\$26 per person

CHAI TEA

10 cup urn \$40 | 25 cup urn \$100

FRESHLY BREWED NON-SWEETENED ICED TEA

6 - 8 glasses | \$42 per pitcher

SMOOTHIES

berry-berry or banana breakfast

6 - 8 glasses | \$58 per pitcher

PITCHER OF CHILLED FRUIT JUICES

orange, grapefruit, apple, cranberry,
pineapple, tomato or Clamato juice

6 - 8 glasses | \$42 per pitcher

NON - ALCOHOLIC FRUIT PUNCH

6 - 8 glasses | \$42 per pitcher

REGULAR & DIET SOFT DRINKS

355ml | \$6 each

INDIVIDUAL FRUIT JUICES

355ml | \$6 each

BOTTLED WATER

355ml | \$4 each

MALCOLM SPARKLING, CANADIAN ROCKY MOUNTAIN SPRING WATER

355ml | \$5 each



Brunch

Buffets are available for a maximum two (2) hour time period. All breakfast buffets are served with orange juice, cranberry juice, apple juice, freshly brewed coffee, decaffeinated coffee and an assortment of teas.

THE MALCOLM BRUNCH BUFFET \$85 per person

Artisan Rolls V DF

An Assortment of Freshly Baked Breakfast Pastries V
croissants, Danishes, scones

Warm Caramel Cinnamon Buns V
maple cream cheese frosting

Sliced Fresh Fruit & Berries V+ GF DF NF

Salad Table V GF
organic field greens, arugula, alfalfa sprouts, shaved carrots, radish, cucumber, assorted seeds & nuts, honey dressing, balsamic vinaigrette, creamy dressing

Greek Salad V+ GF DF NF

Asparagus Salad V GF
crumbled goat cheese, orange vinaigrette

Smoked Salmon Platter GF DF NF
cold smoked salmon, capers, red onion, lemon wedges

Artisan Cheeses V
grapes, crackers & baguette

Fluffy Scrambled Eggs V GF NF
**Make it vegan with JUST EGG for \$2 extra per person*

Traditional Eggs Benedict
soft poached eggs, Canadian back bacon,
hollandaise sauce on toasted English muffins

Crispy Bacon and Pork Sausage DF NF

Malcolm Hash Browns V+ DF
herb olive oil

Cinnamon Banana Bread French Toast V
caramelized apple compote, maple syrup



Breaks

All breaks are served with freshly brewed coffee, decaffeinated coffee, and an assortment of teas

ISLE BREAK

\$26 per person

Fruit Platter **V+ GF DF NF**

Artisan Cheeses **V**

grapes, crackers & baguette

Assortment of Breads & Crackers **V DF**

Individual Yogurt **V GF NF**

BUILD YOUR OWN COFFEE BREAK

\$24 per person

Choose two (2) of the following:

Deluxe cookies **V**

chocolate chip, white chocolate
macadamia, oatmeal raisin

Freshly Baked Pastry Basket **V**

croissants, Danishes, scones

Deluxe Dessert Squares **V**

nanaimo bars, butter tart squares,
chocolate brownies

Brownie Platter **V**

Energy Balls **V GF**

Granola Bar Basket **V**

Warm Sticky Cinnamon Buns **V**

Assorted Breakfast Loaves **V**

Chocolate Dipped Banana Bread **V**

Sliced Fresh Fruit & Berries **V+ GF DF NF**

Hummus & Vegetables **V+ GF DF NF**

Individual Yogurt **V GF NF**

REVITALIZATION BREAK

\$25 per person

Hummus & Vegetables **V+ GF DF NF**

House-Made Energy Balls **V GF**

Swiss & Cheddar Cubes **V GF NF**

THE WILLY WONKA

\$27 per person

Assorted Candies, Gummies **V GF DF NF**
and Chocolate Bars **V**

M&M's, gummy bears,
gummy worms, red licorice

Freshly Made Cotton Candy **V+ GF DF NF**

Popcorn & Flavoured Seasonings **V GF DF NF**

Malcolm Sparkling Water **V+ GF DF NF**

Canadian Rocky Mountain **V+ GF DF NF**
Spring Water

V+ vegan | **V** vegetarian | **GF** gluten free | **DF** dairy free | **NF** nut free



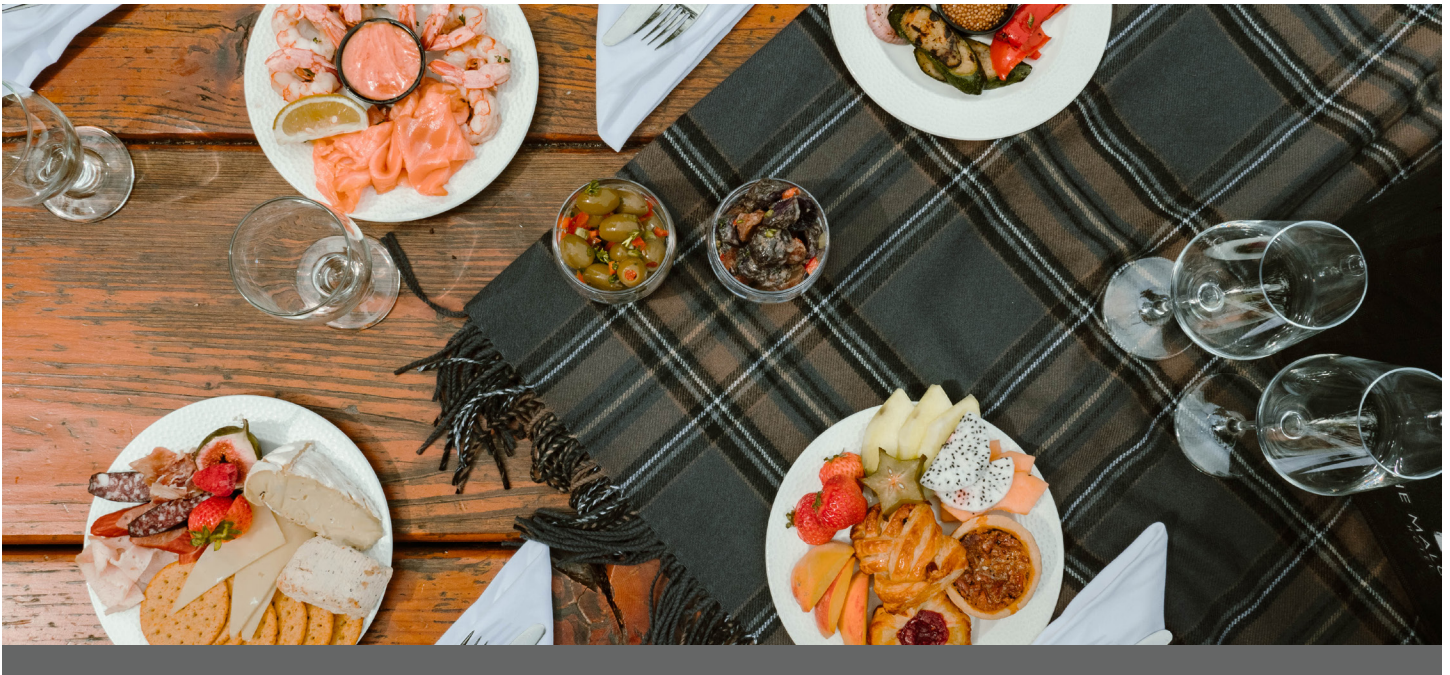
Break Enhancements

Suggested for small groups.

Freshly Baked Pastry Basket v croissants, Danish pastries, scones	\$54 per dozen
Assorted Breakfast Loaves v	\$52 per dozen
Granola Bar Basket v	\$36 per dozen
Chocolate Dipped Banana Bread v	\$52 per dozen
Banana Chocolate Chip Muffins v NF	\$60 per dozen
Energy Balls v GF	\$42 per dozen
Deluxe Cookies v chocolate chip, white chocolate macadamia, oatmeal raisin	\$50 per dozen
Deluxe Dessert Squares v Nanaimo bars, butter tart squares, chocolate brownies	\$50 per dozen
Chewy Chocolate Brownies v	\$50 per dozen
Sliced Fresh Fruit & Berries v+ GF DF NF	serves 10 \$60 per platter serves 25 \$150 per platter
Crudité Platter v ranch dip	serves 25 \$130 per platter
Grilled Vegetable Platter v+ GF DF NF balsamic glazed	serves 25 \$160 per platter
Artisan Cheese Platter v grapes, crackers & baguette	serves 25 \$225 per platter
European Charcuterie Platter v GF DF grapes, crackers & baguette	serves 25 \$200 per platter
House Fried Tortilla Chips v+ DF salsa	serves 20 \$45 each

v+ vegan | v vegetarian | GF gluten free | DF dairy free | NF nut free





Plated Lunches

All lunches are served with freshly baked bread, freshly brewed coffee, decaffeinated coffee and an assortment of teas. All guests will receive the same soup or salad and dessert. Choice of entrée must be received in advance and provided to your Group and Event Manager a minimum of 30 days prior.

PRE-SELECTED THREE COURSE MEAL \$50 per person

One (1) Soup or Salad

One (1) Entrées

To add an additional entrée selection, a \$5 per selection surcharge will apply, to a maximum of four (4) entrées.

One (1) Dessert

PRE-SELECTED FOUR COURSE MEAL \$65 per person

One (1) Soup

One (1) Salad

One (1) Entrées

To add an additional entrée selection, a \$5 per selection surcharge will apply, to a maximum of four (4) entrées.

One (1) Dessert

Plated Lunches

Assorted Dinner Rolls

SOUPS

Roasted Mushroom Soup V GF NF
truffle chantilly cream, thyme

Tomato Bisque
basil oil

Maple Butternut Soup V GF
toasted pumpkin seed, maple drizzle

Creamy Potato & Leek Soup V GF NF

SALADS

Artisan Green Salad V GF DF NF
shaved carrot, sliced cucumber, cherry tomato, honey dressing

Caesar Salad
chopped romaine, croutons, parmesan, lemon, creamy Caesar dressing

Spinach Salad V GF DF
toasted almonds, sundried cranberries, red peppers, citrus vinaigrette

ENTRÉES

Seared Chicken Breast GF
mashed potatoes, seasonal vegetables, red wine demi

Atlantic Salmon GF NF
lemon risotto cake, seasonal vegetables, citrus cream sauce

Striploin Steak 6oz GF NF
whipped potato, seasonal vegetables, demi-glace

Roasted Mushroom Quinoa V+ GF DF NF
chickpea, roast garlic, lemon, fried kale

Stuffed Pepper V GF DF NF
rice, quinoa, pesto, seasonal vegetables

DESSERTS

Pot De Crème V GF NF
seasonal fresh berries

Strawberry Champagne Cheesecake V GF
strawberry compote

V+ vegan | V vegetarian | GF gluten free | DF dairy free | NF nut free



The Bagged Lunch

\$30 per person

Fruit Cup **V+ GF DF NF**

Carrots & Celery Sticks **V+ GF DF NF**

Bag of Potato Chips **V GF DF NF**

Granola Bar **V**

Bottled Water **V+ GF DF NF**

PRE-SELECTED CHOICE OF SANDWICH OR WRAP

Make any sandwich gluten free for a \$4 surcharge

Roast Chicken **DF**

avocado, coleslaw, served on a baguette

Ham & Brie

chipotle mayo, brie, leaf lettuce, dill pickle served on a croissant

Grilled Vegetable Wrap **GF NF**

zucchini, roasted red pepper, garlic hummus, feta, gluten free wrap

Slow Roast Beef

aged cheddar, sauerkraut, gherkins, dijonnaise, brioche bun



Lunch Buffets

Buffets are available for a maximum two (2) hour time period. All lunches are served with freshly brewed coffee, decaffeinated coffee and an assortment of teas.

THE SPRING CREEK PICNIC \$45 per person

Make any sandwich gluten free for a \$4 surcharge

Tomato Soup **V+ GF DF NF** **OR** Roasted Mushroom Soup **V GF NF**

Green Salad **V GF DF NF**

radish, shaved carrot, pumpkin seeds, aged balsamic dressing

Potato Salad **V DF NF**

shallots, grainy Dijon dressing

COLD SANDWICHES

Optional - turn them all into wraps

Ham & Brie

chipotle mayo, brie, leaf lettuce, dill pickle served on a croissant

Roast Chicken **DF**

avocado, coleslaw, served on a baguette

Slow Roast Beef

aged cheddar, sauerkraut, gherkins, dijonaise brioche bun

Grilled Vegetable Wrap **GF NF**

zucchini, roasted red pepper, garlic hummus, feta, gluten free wrap

Sliced Fresh Fruit **V+ GF DF NF**

Chewy Chocolate Brownies **V**



Lunch Buffets

Buffets are available for a maximum two (2) hour time period. All lunches are served with freshly brewed coffee, decaffeinated coffee and an assortment of teas.

PATIO BBQ \$50 per person

Warm Rolls **v**

Corn Chowder **v NF**

BBQ Chicken Legs & Thighs **GF NF**

Grilled Sausage **NF**

Baked Potatoes **v GF NF**

sour cream, cheese, bacon bits, green onion

Coleslaw **v DF NF**

Roast Vegetables **v+ v DF NF**

Peach Cobbler **v**

whipped cream

THE HOUSE CURRY \$50 per person

Naan Breads **v**

Tamaater Ka Shorba (Roasted Tomato Soup) **v GF DF NF**

Roasted Cauliflower Salad **v GF DF NF**

Spinach Salad **v GF NF**

shredded carrot, cucumber, yogurt dressing

Butter Chicken **GF**

Basmati Rice **v GF DF NF**

Fish Amritsari **DF**

Roasted Carrots **v+ GF NF**

Cardamom Rice Pudding **v GF NF**



Build Your Own Lunch Buffet

Your choice of one soup, three sides, two entrees and two desserts.
\$50 per person

Assorted Rolls **V DF**

SOUPS choose one (1) soup

Potato & Leek Soup **GF NF**

Honey Roasted Butternut Squash Soup **GF NF**

Roasted Tomato **V+ GF DF NF**

Cream of Mushroom **V GF NF**

SIDES choose three (3) sides

Caesar Salad

parmesan, croutons, lemon wedges, bacon bits & caesar dressing

Caprese Salad **V NF**

bocconcini, cherry tomatoes, aged balsamic dressing, fresh basil

New Potato & Double Smoked Bacon Salad **GF NF**

garden chives, radish, steak spice, sour cream dressing

Artisanal Green Salad **V GF DF NF**

shaved carrot, cucumber, radish, sunflower seeds, honey dressing

Roasted Yam & Corn Salad **V GF DF NF**

cilantro dressing

Coconut Ginger Rice Pilaf **V GF DF NF**

Crushed Yukon Gold Potatoes **V+ GF DF NF**

Garlic & Herb Roasted Potatoes **V GF DF NF**

An Assortment of Steamed Market Vegetables **V+ GF DF NF**

V+ vegan | **V** vegetarian | **GF** gluten free | **DF** dairy free | **NF** nut free



Build Your Own Lunch Buffet

Your choice of one soup, three sides, two entrees and two desserts.
\$50 per person

ENTRÉES choose two (2) entrées

Salmon with Three Onion Marmalade **GF NF**

Braised Beef Short Rib **GF DF NF**
pearl onion, mushrooms & smoked bacon sauté

Lemon Brown Butter Cod **GF NF**

Bison Bolognese **CAN BE MADE GLUTEN FREE**
pasta, grana Padano

Seared Chicken Breast **GF DF NF**
red wine demi glaze

Pasta Primavera **V NF**
sautéed vegetables, tomato sauce

Truffle Mac & Cheese **V NF**
mornay sauce

Vegan Chili **V+ GF DF NF**

Roasted Chick Pea & Cauliflower Curry **V+ GF DF**

DESSERTS choose two (2) desserts

Cheese Cake **V GF**

Chewy Chocolate Brownies **V**

Nanaimo Bars **V**

Butter Tart Squares **V**

Chocolate Decadent Cake **V+ GF DF NF**



Receptions

THE THREE SISTERS RECEPTION \$48 per person

Total of 5 pieces per person

Grilled Prawn Spoon GF DF NF

cucumber lime salad

Coconut & Cashew Crusted Chicken Satay GF DF

Maple Glazed Bacon Wrapped Scallops GF DF NF

Bruschetta V+ GF DF NF

tomato, fresh basil, balsamic

Brie & Cranberry Parcels V

Sweet & Spicy Edamame Beans V+ GF DF NF

THE LOUGHEED RECEPTION \$28 per person

Total of 3 pieces per person

Potato & Lentil Samosas V DF

mango chutney

Crispy Shrimp Torpedo DF

sweet chili sauce

Tuna Tataki Spoon GF DF NF

onion slaw, soy sesame dressing

Truffled Egg Salad

candied bacon, chives served on a puff pastry



Create Your Own Reception

All à la carte items are priced per dozen.

COLD \$58 per dozen

Scottish Smoked Salmon
dill cream cheese, pickled
onion & rye crumble, crepe stack

Truffle Egg Salad
candied bacon, chives served
on a puff pastry

Goat Cheese Tart **V**
poached pear, candied walnuts

**Basil Marinated Bocconcini
and Cherry Tomato Fork** **V GF NF**

Bruschetta **V+ DF NF**
tomato, baguette, fresh basil, balsamic

HOT \$60 per dozen

Potato & Lentil Samosa **V DF**
mango chutney

Roasted Vegetable Fritters **V DF**
chipotle aioli

Vegetable Spring Rolls **V DF**
sweet chili sauce

Black Peppered Beef Skewers **GF DF**
sesame, scallions

**Caramelized Shallot &
Gruyere Quiche** **V**

Truffle Mushroom Arancini **V**
tomato basil sauce

PREMIUM COLD \$68 per dozen

Greek Skewers **V GF NF**
marinated tomato, onion, olive, feta

Grilled Prawn Spoon **GF DF NF**
cucumber lime salad

Tuna Tataki **GF DF NF**
onion slaw, soy sesame dressing

California Roll **GF DF NF**
chili soy

PREMIUM HOT \$70 per dozen

**Coconut & Cashew
Crusted Chicken Satay** **GF DF**

Brie & Cranberry Parcels **V**

Crispy Shrimp Torpedo **DF**
sweet chili sauce

**Rosemary Marinated
Lamb Chops** **GF DF NF**
roasted garlic, olive tapenade

**Maple Glazed Bacon
Wrapped Scallops** **GF DF NF**



Create Your Own Reception

All à la carte items.

Mini Crème Brûlée V GF NF	\$60 per dozen
Bite Size Brownies V	\$50 per dozen
Potato Chips & Onion Dip V GF NF	serves 10 \$25 per order
House Fried Tortilla Chips V DF salsa	serves 20 \$45 per order
Bowls of Mixed Nut V+ GF DF	serves 5-8 \$24 per bowl
European Charcuterie Platter DF assorted meats, grapes, crackers, baguette	serves 25 \$200 per platter
Artisan Cheese Platter V grapes, crackers & baguette	serves 25 \$225 per platter
Crudité Platter V+ GF NF garlic hummus	serves 25 \$130 per platter
Prawn Cocktail GF DF NF capers, onion, lemon, marie rose sauce	serves 25 \$275 per platter
Grilled Vegetable Platter V GF DF NF balsamic glazed	serves 25 \$160 per platter
Warm Pecan Crusted Brie V dried fruits, nuts, baguette	serves 30 \$150 per wheel

V+ vegan | **V** vegetarian | **GF** gluten free | **DF** dairy free | **NF** nut free





Plated Dinners

All dinners are served with freshly baked bread, freshly brewed coffee, decaffeinated coffee and an assortment of teas. All guests will receive the same soup or salad and dessert. Choice of entrée must be received in advance and provided to your Group and Event Manager a minimum of 30 days prior.

PRE-SELECTED THREE COURSE MEAL \$80 per person

One (1) Soup or Salad

One (1) Entrées

To add an additional entrée selection, a \$5 per selection surcharge will apply, to a maximum of four (4) entrées.

One (1) Dessert

PRE-SELECTED FOUR COURSE MEAL \$95 per person

One (1) Soup

One (1) Salad

One (1) Entrées

To add an additional entrée selection, a \$5 per selection surcharge will apply, to a maximum of four (4) entrées.

One (1) Dessert

Choice of entrée at the time of dining will incur a \$25 surcharge per person.

Plated Dinners

SOUPS

Lobster Bisque **GF NF**

sherry foam

Roasted Mushroom Soup **V GF NF**

truffle chantilly cream, thyme

Creamy Potato & Leek Soup **V GF NF**

Maple Butternut Soup **V GF**

toasted pumpkin seed, maple drizzle

Carrot Ginger Soup **V+ GF DF**

cilantro pesto, toasted peanuts

SALADS

Artisan Green Salad **V GF DF NF**

shaved carrot, radicchio, fennel, cherry tomato, honey dressing

Golden Beet Salad **V GF DF**

roasted beets, roasted apple, candied walnut, citrus-vanilla vinaigrette

Caesar Salad

romaine hearts, croutons, shaved grana padano, lemon, creamy caesar dressing

Coconut Squash Salad **V GF DF NF**

toasted pumpkin seeds, pickled red onion, apple cider vinaigrette

Caprese Salad **V NF**

tomatoes, bocconcini cheese, organic fresh basil pesto, greens, basil dressing

Butterleaf & Pear Salad **V GF**

honey poached pear, goat cheese, candied pecans, cassis gel, white wine vinaigrette



Plated Dinners

ENTRÉES

Pan Seared Salmon **GF NF**

lemon risotto, basil gel, lemon cauliflower coulis, seasonal vegetables

Brined Bone in Pork Loin **GF NF**

smashed yukon gold & bacon potato, café au lait, seasonal vegetables

Herb Roasted Chicken Breast **GF NF**

pepper boursin mashed potatoes, rosemary jus, seasonal vegetables

Star Anise Braised Alberta Beef Short Rib **GF NF**

yukon potato mousseline, red wine jus, seasonal vegetables

Pan Roasted Duck Breast **NF**

toasted barley risotto, blueberry jus

Seared Alberta Beef Tenderloin **GF NF**

caramelized onions havarti pavé, merlot jus, seasonal vegetables

AAA Roasted Beef Prime Rib **GF NF**

roasted garlic mashed potato, cabernet jus, seasonal vegetables

Roasted Garlic & Shallot Lamb

gnocchi gratin, date purée, rosemary sauce, seasonal vegetables

Surf & Turf **GF NF**

beef striploin, prawns, citrus crushed potato, bearnaise, seasonal vegetables



Plated Dinners

VEGETARIAN ENTRÉES

Roasted Mushroom Quinoa **V+** **GF** **DF** **NF**
chickpea, roast garlic, lemon fried kale

Cauliflower Bites **V+** **GF** **DF**
crispy cauliflower, spiced cashew hummus, teriyaki glaze

Harissa Roasted Cauliflower Steak **V** **GF** **DF** **NF**
lemon tahini dressing

Grilled Mushroom Ravioli **V** **NF**
truffle cream, crispy onions, seasonal vegetables

Stuffed Pepper **V** **GF** **DF** **NF**
rice, quinoa, pesto, seasonal vegetables

DESSERTS

Apple Crisp **V**
apple caramel chutney

Chocolate Decadent Cake **V+** **GF** **DF** **NF**
raspberry gel, vegan whipped cream

Pot De Crème **V** **GF** **NF**
seasonal fresh berries

Strawberry Champagne Cheesecake **V** **GF**
strawberry compote



Dinner Buffets

Buffets are served for a maximum of two (2) hours. Family Style Dinner can be offered for a maximum of 40 people at an additional \$3.00 per person. All dinners are served with freshly brewed coffee, decaffeinated coffee and an assortment of teas.

THE LAWRENCE GRASSI \$90 per person

Assorted Dinner Rolls

SALADS

Artisan Green Salad V GF DF NF

shaved carrot, cucumber, radish, sunflower seeds, honey vinaigrette and ranch

Penne Pasta Salad V

roasted peppers, pesto dressing

Assorted Crudité V GF NF

with ranch

ENTRÉES

Poached Salmon GF NF

citrus sauce

Herb Roasted Chicken Breast GF DF NF

thyme jus

Pasta Primavera V NF

sautéed vegetables, tomato sauce

Roasted Nugget Potatoes V GF DF NF

Market Vegetables V+ GF DF NF

DESSERTS

Chocolate Decadent Cake V+ GF DF NF

Square Pastries V

Sliced Fresh Fruit & Berries V+ GF DF NF



Dinner Buffets

Buffets are served for a maximum of two (2) hours. Family Style Dinner can be offered for a maximum of 40 people at an additional \$3.00 per person. All dinners are served with freshly brewed coffee, decaffeinated coffee and an assortment of teas.

THE EDINBURGH \$105 per person

Assorted Dinner Rolls

SALADS

Artisan Green Salad V GF DF NF

shaved carrot, cucumber, radish, sunflower seeds, honey vinaigrette and ranch

Fingerling Potato GF DF NF

chives, smoked paprika, egg, bacon

Quinoa Salad GF DF NF

fresh vegetables, lemon dill dressing, bacon

Greek Salad V GF NF

tomato, red onion, olive, feta

Cold Smoked Salmon GF DF NF

capers, onions, lemon

ENTRÉES

Braised Alberta Beef Short Rib GF DF NF

sautéed smoked bacon

Salmon and Baby Shrimp GF NF

citrus sauce

Pasta Marinara V+ DF NF

roast garlic, spinach

Creamy Whipped Potatoes V GF NF

Market Vegetables V+ GF DF NF

DESSERTS

Chocolate Decadent Cake V+ GF DF NF

Wild Berry Cheesecake V GF

Square Pastries V

Sliced Fresh Fruit & Berries V+ GF DF NF

V+ vegan | V vegetarian | GF gluten free | DF dairy free | NF nut free



Dinner Buffets

Buffets are served for a maximum of two (2) hours. Family Style Dinner can be offered for a maximum of 40 people at an additional \$3.00 per person. All dinners are served with freshly brewed coffee, decaffeinated coffee and an assortment of teas. Can be made gluten free.

THE BALMORAL \$120 per person

Assorted Dinner Rolls

SALADS

Caesar Salad

shredded parmesan, bacon bits, lemon wedges, croutons, caesar dressing

Yam & Roasted Corn Salad **V GF DF NF**

chipotle dressing

Tomato & Red Onion Salad **V GF DF NF**

lemon dill dressing

Pasta Salad **V**

grilled vegetables, pesto

Prawn Cocktail **GF DF NF**

capers, onions, lemon, Marie Rose sauce

Crudité with Ranch Dip **V GF NF**

ENTRÉES

Roast Alberta Beef **GF NF**

merlot sauce

Seafood Medley **GF NF**

white wine butter sauce

Bison Bolognese

pasta, grana Padano

Lyonnais Potato **V GF DF NF**

sliced Yukon gold potato, caramelized onion

Market Vegetables **V+ GF DF NF**

DESSERTS

Chocolate Decadent Cake **V+ GF DF NF**

Crème Brûlée **V GF NF**

Cheesecake **V GF**

Square Pastries **V**

Fruit Platters **V+ GF DF NF**

V+ vegan | **V** vegetarian | **GF** gluten free | **DF** dairy free | **NF** nut free



Dinner Buffets

Buffets are served for a maximum of two (2) hours. Family Style Dinner can be offered for a maximum of 40 people at an additional \$3.00 per person. All dinners are served with freshly brewed coffee, decaffeinated coffee and an assortment of teas.

THE MALCOLM HIGHLIGHTS \$195 per person

Assorted Dinner Rolls

SOUP & SALADS

Maple Butternut Soup V GF
toasted pumpkin seed, maple drizzle

Artisan Green Salad V GF DF NF
shaved carrot, cucumber, radish,
sunflower seeds, sherry dressing

Crudité V GF NF
jalapeño ranch

Asparagus Salad V GF NF
crumbled goat cheese, orange
vinaigrette

**Roasted Red & Golden
Beet Salad** V+ GF DF NF
citrus & dill dressing

**Roasted Mushroom &
Spinach Salad** V GF DF NF
balsamic vinaigrette

Artisan Charcuterie Platter
assorted meats & cheese selection,
grapes, nuts, pickles, crackers & baguette

SEAFOOD SELECTION

Smoked Salmon GF DF NF
horseradish chantilly

Seared Albacore Tuna GF DF NF
black olive relish

Poached Prawns GF DF NF
marie rose

Mussel Bake
matchstick potato,
saffron white wine cream

ENTRÉES

**Double Smoked Bacon
Wrapped Chicken Breast** GF DF NF
honey glazed heirloom carrots

**Pan Seared Beef
Tenderloin Medallions** GF DF NF
steamed green beans

Potato Gratin V NF
caramelized onions, thyme

DESSERTS

Cheese Cake V

Chocolate Decadent Cake V+ GF DF NF

Chocolate Mousse GF

Crème Brûlée V GF NF

Fruit Cobbler V DF NF
seasonal fruit, brown sugar, oats

Fresh Sliced Fruit & Berries V+ GF DF NF



Buffet Enhancements

LIVE COOKING STATIONS

Chef attended stations will be served for two (2) hours. One (1) Chef per seventy-five (75) guests is required. A labour charge of \$75.00 per hour, per Chef will apply.

CARVING STATIONS

Gammon Ham GF NF maple glaze, assorted mustards	serves 40 \$400 per piece
Lamb Rack GF DF NF rosemary jus	serves 25 \$750
Alberta Beef horseradish, grainy mustard, dijon mustard	
Striploin GF DF NF	serves 40 \$400 per piece
Ribeye GF DF NF	serves 40 \$800 per piece
Ponderosa Hip of Beef DF NF mini kaisers, assorted mustards	serves 150 \$1900 per hip

ACTION STATIONS

Pasta Station <ul style="list-style-type: none">• penne, bowtie, elbow• tomato sauce, cheese sauce, pesto cream sauce• ham, baby shrimp, ground beef, bacon,• green onion, bell pepper, banana pepper, broccoli, carrot	\$25 per person *Gluten free pasta for \$2 per person
Tequila Prawn Flambee NF herbs, garlic butter	\$25 per person
Bananas Foster or Cherries Jubilee Flambé V vanilla ice cream	\$13 per person



Children's Menu

ULTIMATE PARTY BUFFET \$25 per person

Must be ordered for a minimum of 10 children

Ranch & Veggies **V GF DF NF**

Cheesy Macaroni **V**

Chicken Fingers & Plum Sauce

Pepperoni Pizza

French Fries **V**

Fruit Salad **V+ GF DF NF**

Dessert Pizza **V**

cookie base, chocolate chips, fudge, caramel, marshmallow

KIDS PLATED \$25 per person

Three Courses - Starter, Pre-selected Entrée, Dessert

Maximum of 2 entrees to be selected for all children | 12 & Under

STARTER

Veggies with Dip **V+ GF DF NF**

ENTRÉES

Grilled Chicken Breast **GF NF**

mashed potatoes, fresh vegetables

Cheesy Macaroni

*GF noodles available upon request

Kids Cheeseburger and Fries

Chicken Fingers & Fries

Fish & Chips

tartar sauce

DESSERT

Brownie **V**



Late Night Snacks

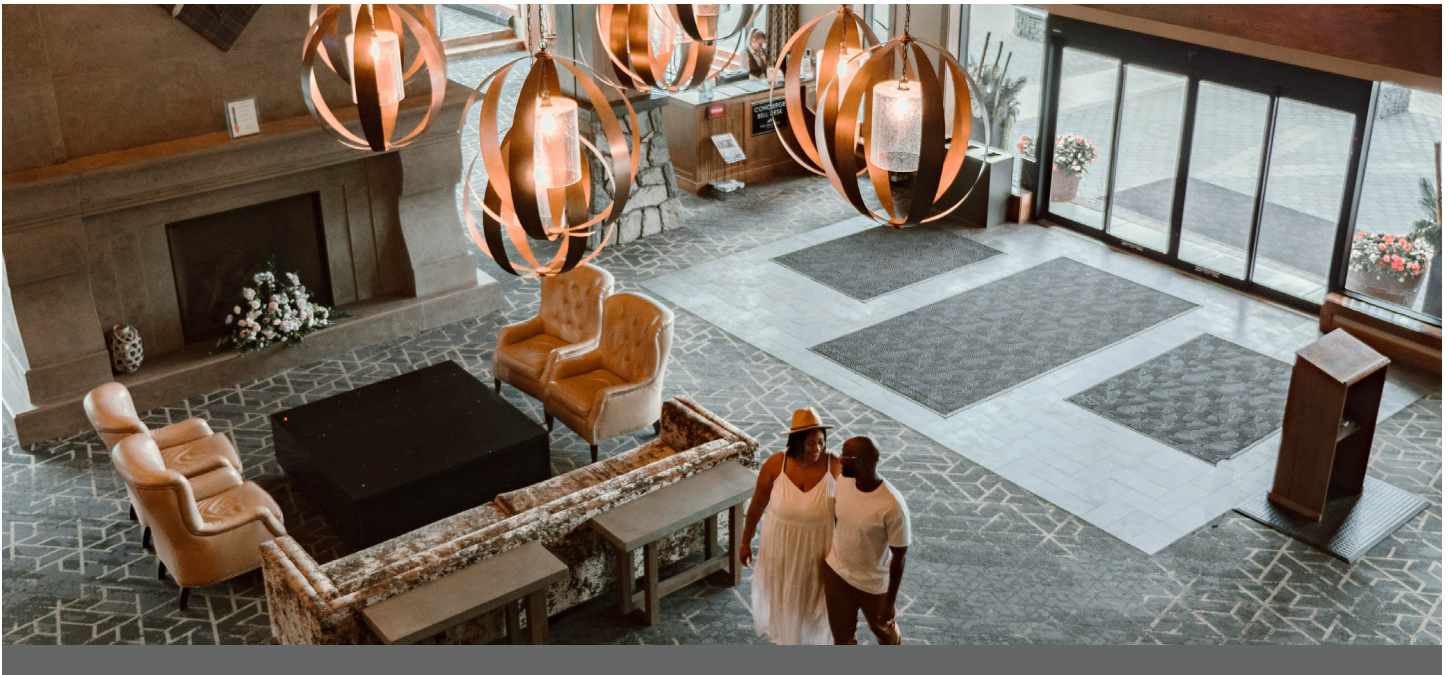
12 inch Pizza <i>*Make any pizza crust gluten free for a \$4 per pizza surcharge</i> Margherita V Hawaiian Pepperoni and Mushroom	\$24 each
Pizza Slab Margherita V Hawaiian Pepperoni and Mushroom	40 slices \$130 per tray
Chicken Wings GF DF hot, salt & pepper, bbq	\$30 per dozen
Beef Sliders	\$50 per dozen
Cauliflower Bites V+ GF DF NF	serves 8 - 10 \$30 per bowl
Fried Chicken	\$60 per dozen
Poutine Bar french fries, sweet potato fries, cheese curds, gravy	\$19 per person
Truffle Parmesan Popcorn GF	\$7 per person





Catering Policies

1. All prices are subject to change without notice; however, The Malcolm Hotel will guarantee prices ninety (90) days prior to the function date. All Food and Beverage prices are subject to an 18% Service Charge and 5% Goods and Services Tax (GST).
2. For all meal functions, the Group and Events Manager must be notified of final guaranteed numbers no later than seventy-two (72) hours prior to the function. The Malcolm Hotel will charge for the guaranteed numbers or actual attendance, whichever is higher.
3. To be assured of your menu choice, we ask that you advise the hotel of your menu selection thirty (30) days prior to the function date.
4. The Malcolm Hotel will be the sole supplier of food and beverage items with the exception of wedding cakes. Any special items (i.e. Food Samples) must be approved by your Group and Events Manager, at minimum, two-weeks prior to the function. The customer is to indemnify and hold harmless The Malcolm Hotel, their employees and agents against damages and all suits caused by own, or by independent contractors on their behalf, including supplied materials and food or beverage for use or consumption by guests.



5. The Malcolm Hotel permits the service of alcoholic beverages from 9:00 am to 1:00 am.
6. For a Host or Cash bar, should consumption fall below \$375.00 per bar, the difference will be charged to the master account.
7. The use of petals, confetti, glitter, and rice is prohibited.
8. To ensure that all requirements are as agreed upon, we ask that a signed copy of the Banquet Event Order must be returned to the Group and Events Manager at a minimum of fourteen (14) business days prior to the function start date.
9. The Malcolm Hotel is committed to accommodating all dietary needs such as gluten free, lactose intolerant, vegetarian, etc. Please provide us a list of any guests who have any special dietary requirements which will need to include: type of allergy or intolerance, guest's name, table number and function name. The Malcolm Hotel will accommodate up to 5% of the total guaranteed attendance in dietary needs. Anything above 5% will be subject to additional fees.
10. Personal effects and equipment must be removed from the function rooms at the end of the scheduled day unless reserved on a twenty-four (24) hour basis. We reserve the right to inspect and control all private functions. The Malcolm Hotel is not responsible for damages to or loss of any articles left in the hotel prior to, during, or following any function by the client or their guests. Special security arrangements may be made through your Group and Events Manager.