



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



RED, WHITE, ROSE & BUBBLES

RED	6oz	9oz	Bottle
Beneventano Rosso IGP	8	12	38
Terrae Toscanae 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	39
Child (4-10 years)	19.5
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 ■	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
Triple Stack Waffles or Pancakes	16
<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,</i>	
<i>maple syrup, choice of ham, bacon or sausage</i>	
Lox Bagel	16
<i>lox, cream cheese, tomato, sliced onion, capers, CH bakery toasted bagel, fresh fruit</i>	
THÊ 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 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>	
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>	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
One egg, any style ■	4
One pancake	4
Cream cheese ■	4

Prices do not include GST or gratuity



STARTERS

Spinach & Artichoke Dip	16
<i>hot spinach & artichoke dip, cheddar cheese, corn tortilla chips</i>	
Boneless Pork Ribs	16
<i>alberta pork ribs tossed in vietnamese peanut barbeque sauce</i>	
Zinger Wings	17
<i>one pound breaded chicken wings (hot or salt & pepper), celery</i>	
Calamari	18
<i>seasoned & fried, tzatziki</i>	
Sautéed Garlic Shrimp ■	17
<i>shrimp, garlic butter, white wine, lemon</i>	
Coconut Shrimp	19
<i>spicy korean bbq dip</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>	
THÈ Market Salad ■	14
<i>tossed, house style balsamic or lemon honey vinaigrette</i>	
Waldorf Salad ■	18
<i>turkey, apples, celery, dried cranberries, walnuts, poppy seed dressing</i>	
Classic Caesar Salad ■	15
<i>CH made caesar dressing & croutons, tossed with romaine lettuce, served with garlic toast</i>	
Cobb Salad ■	21
<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</i>	
<i>ham & cheese, roast beef, egg salad, turkey, bacon & tomato, tuna salad</i>	
<i>half order</i>	14
Lox Bagel	16
<i>lox, cream cheese, tomato, sliced onion, capers, freshly toasted bagel, fresh fruit</i>	



ALL DAY BREAKFAST

Fresh Fruit Delight 14

fresh fruit salad, cottage cheese

add CH bakery bagel or toast +4

Create Your Own Three Egg Omelet 18

CH bakery toast

choice of four items; each additional item is +1.5

tomatoes, mushrooms, roasted peppers, onions, asparagus, ham, cheddar cheese

Carriage House Classic Breakfast 17

two eggs any style, ham, bacon or sausage, hash browns, CH bakery toast

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

gluten free bun available +3

THË Burger 19

house made burger, lettuce, tomato, pickle, onion ring, chipotle mayo

each additional item is +1.5

cheddar cheese, bacon, sautéed mushrooms, egg

beyond meat burger +4

CH Prime Rib Beef Dip 20

slow roasted alberta prime rib of beef, sautéed onion, provolone cheese,

CH bakery ciabatta bun, beef dipping sauce

THË Rueben 18

CH corned beef, sauerkraut, swiss cheese, thousand island dressing,

CH bakery rye bread

Clubhouse 18

triple decker sandwich, turkey, bacon, lettuce, tomato, mayonnaise

Cheese Quesadilla 16

southwest cheese blend, red onions, refried beans,, mild salsa

add:

vegetables (spinach, tomato, bell pepper) +3

chicken +4

shaved prime rib +5

Mediterranean Chicken Feta Wrap 17

grilled chicken, bacon, feta cheese, lettuce, tomato, tzatziki sauce

Monte Cristo 18

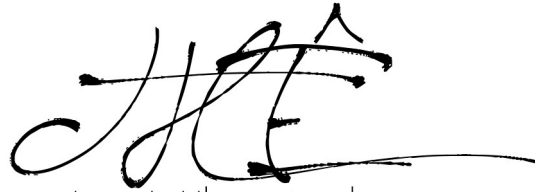
smoked ham, turkey, swiss cheese, egg battered CH bakery challah bread

Steak Sandwich 20

6oz angus beef, garlic toast, french fries

sautéed mushrooms or onions +1.5

substitute sweet potato fries +4



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

Grilled Chicken Piccata 21

lemon, butter, white wine, citrus segments, seasonal starch & vegetables

Fish & Chips 19

lemon pepper panko cod, french fries & tartar sauce

Breaded Veal Cutlets 21

white wine, cranberry jelly, seasonal starch & vegetables

Pan Seared Salmon 23

yukon gold potatoes & cauliflower cheese hash, sautéed vegetables

Baby Beef Liver 22

breaded & grilled, sautéed onion, bacon, gravy, seasonal starch & vegetables

Pan Roasted Filet of Trout 19

seasoned & pan roasted, lemon, butter, capers, white wine, seasonal starch & vegetables

Hot Roast Turkey 21

turkey, dressing, cranberry sauce, gravy, seasonal starch & vegetables

Prime Rib of Beef Dinner 35

8oz roast aaa alberta prime rib of beef, yorkshire pudding,

au jus, seasonal starch & vegetables

Vegetarian Asian Bowl 18

tofu, rice, pickle cucumber, radish, edamame, snap peas, sriracha, sesame oil, soy sauce

Ginger Beef Stirfry 22

rice, bok choy, peppers, onion, broccoli, mini corn, snap peas

NOODLES

Housemade Lasagna 23

meat sauce, spinach, white sauce, cheese

Chicken Pasta 19

pepperoni, tomato sauce, fior di latte

FLATBREADS

Pepperoni 18

tomato sauce, pepperoni, fior de latte

Margherita 17

tomato, fresh basil, rustic tomato sauce, shredded mozzarella



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



PET MENU

STARTER

Buddy Bones (2 bones)	6
<i>peanut butter & oatmeal</i>	

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