



THE MALCOLM
HOTEL

2023

Catering Menu

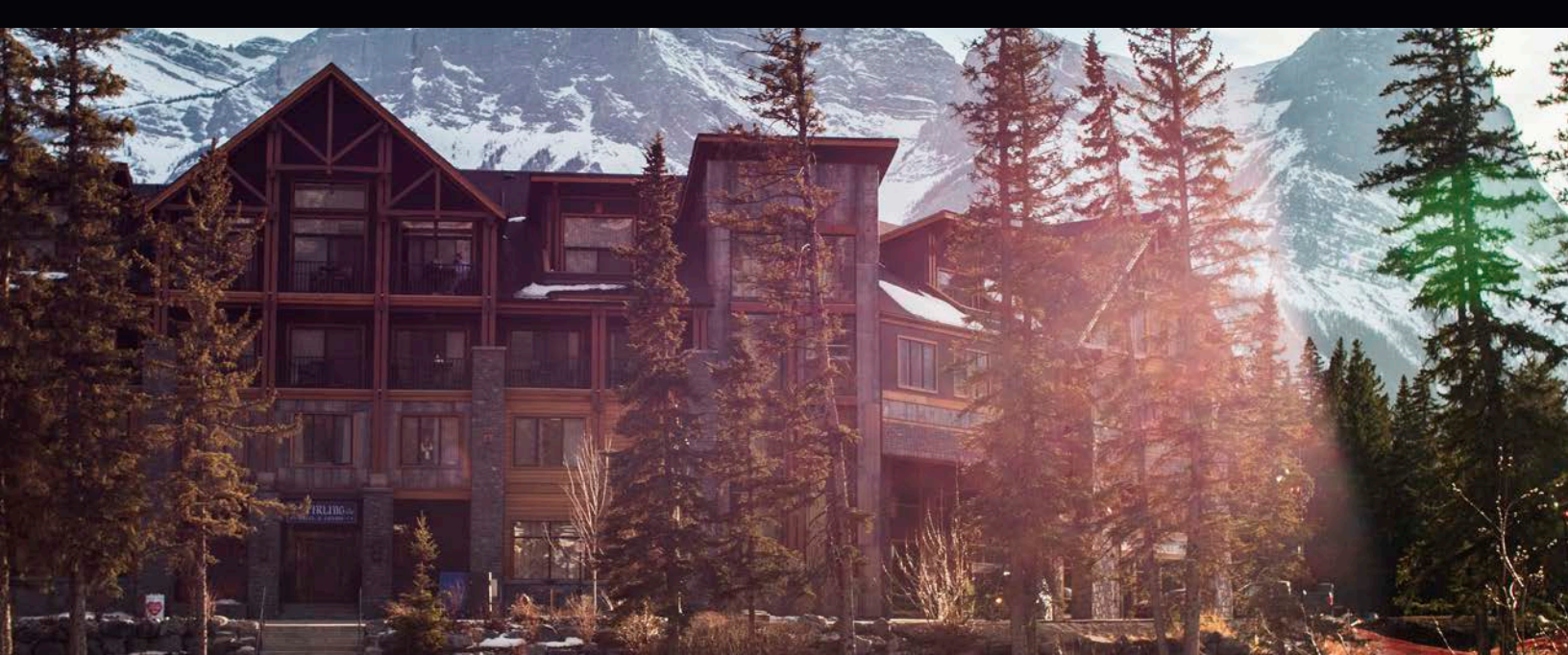




THE MALCOLM
HOTEL

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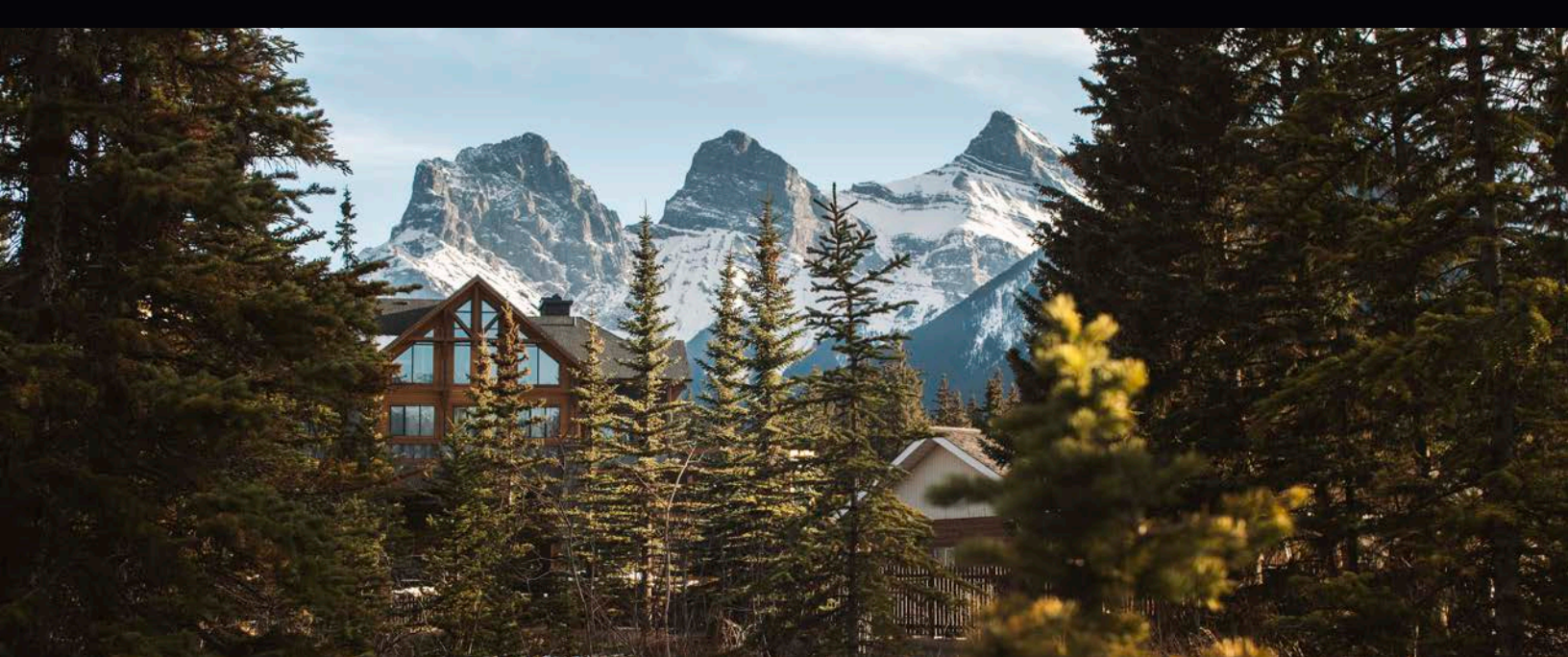
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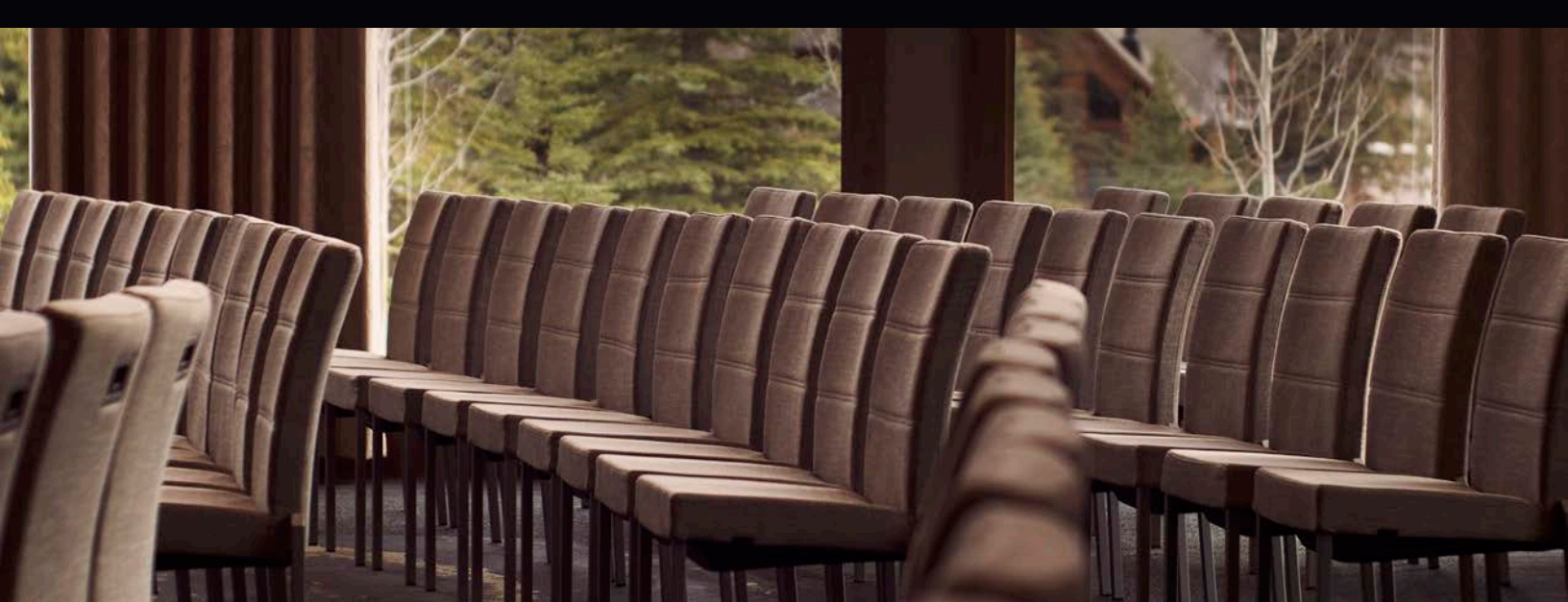
THE MALCOLM
HOTEL

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 30 days 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 9:00am to 1:00am.
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 confetti, sparklers, or glitter is prohibited.
8. To ensure that all requirements are as agreed upon, we ask that a signed copy of the Banquet Event Order 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.



THE MALCOLM
HOTEL

Meeting Packages

ALL DAY MEETING PACKAGE

Includes breakfast, AM coffee break, lunch, & PM coffee break.

Minimum 10 people or an additional \$4 per person.

\$110 per person

BREAKFAST

Your Pre-Selected Choice from Pages 8 - 9

AM BREAK

Your Pre-Selected Choice from Pages 14 - 15

LUNCH

Your Pre-Selected Choice from Pages 17 - 20

PM BREAK

Your Pre-Selected Choice from Pages 14 - 15



THE MALCOLM
HOTEL

Meeting Packages

MORNING HALF DAY MEETING PACKAGE

Includes Breakfast & AM Coffee Break.
Minimum 10 people or an additional \$4 per person.

\$55 per person

BREAKFAST

Your Pre-Selected Choice from Pages 8 - 9

AM BREAK

Your Pre-Selected Choice from Pages 14 - 15

AFTERNOON HALF DAY MEETING PACKAGE

Includes Lunch & PM Coffee Break.
Minimum 10 people or an additional \$4 per person.

\$55 per person

LUNCH

Your Pre-Selected Choice from Pages 17 - 20

PM BREAK

Your Pre-Selected Choice from Pages 14 - 15

PLATED BREAKFAST

All plated breakfasts are served with freshly brewed coffee, decaffeinated coffee & 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+ V GF D NF**

Fluffy Scrambled Eggs **V GF NF**

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

Malcolm Hash Browns **V+ V D**

caramelized onions, herb olive oil

Roasted Tomato **V+ V GF D NF**

sea salt, black pepper

Crispy Double Smoked Bacon & Pork Sausages **GF D NF**

crispy bacon, pork sausages or country style ham

Toast Station

sourdough **V+**, multi grain

THE BENNY BREAKFAST \$38 per person

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

Classic Eggs Benedict

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

Malcolm Hash Browns **V+ V D**

caramelized onions, herb olive oil

Roasted Tomato **V GF D NF**

sea salt, black pepper

THE BOXED BREAKFAST \$26 per person

Ham & Cheese Croissant

Banana Chocolate Chip Muffin **V+ V GF NF**

Yogurt **V NF**

Apple **V+ V GF D NF**

Bottled Juice & Water **V+ V GF NF**

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 SPRING CREEK CEREAL **V+** **V** **GF** \$28 per person

Deluxe Cereal Bar

vanilla yogurt, Greek yogurt, soya, almond & 2% milk

House Made Granola

Special K, Rice Krispies

Sliced Strawberries, Blueberries, Bananas

Dried Cranberries, Apricots, Almonds, Chia Seeds

THE LADY MACDONALD \$37 per person

Warm Caramel Cinnamon Buns **V**

maple cream cheese frosting

Banana Bread French Toast **V**

whipped cream, maple syrup

Spanish Broken Omelette **V** **GF** **NF** **D**

roasted mushroom, spinach, salsa

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

Malcolm Hash Browns **V+** **V** **D**

caramelized onions, herb olive oil

Strawberry-Mango Smoothies **V** **GF** **NF**

THE HEALTHY START \$38 per person

Fruit Kebob Platter **V+** **V** **GF** **D** **NF**

Yogurt Parfaits **V** **GF** **NF**

oats, dried cranberry, blueberry, flax seed

Granola Bar Basket **V**

assorted breakfast bars

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

Poached Eggs, Avocado, Pesto **V** **GF**

Fresh Berry Smoothies **V** **GF** **NF**

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+ V GF D NF**

Fluffy Scrambled Eggs **V GF NF**

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

Bacon, Sausage **GF D NF**

Malcolm Hash Browns **V+ V D**
caramelized onions, herb olive oil

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

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+ V GF D NF**

Selection of Cold Cereals **V**

Poached Eggs with Parmesan Cheese, Fresh Herbs **V GF**

Fluffy Scrambled Eggs **V GF NF**

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

Malcolm Hash Browns **V D**
caramelized onions, herb olive oil

Bacon & Sausage **GF D NF**

BREAKFAST ENHANCEMENTS

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

Fluffy Scrambled Eggs V GF NF	\$6 per person
<i>*Make it vegan with JUST EGG for \$2 extra per person</i>	
Pork Sausages GF D NF	\$8 per person
Crispy Bacon GF D NF	\$8 per person
Smoked Salmon GF D NF	\$14 per person
Pancakes V NF maple syrup	\$10 per person
Gluten Free Pancakes V GF NF maple syrup	\$12 per person
Malcolm Hash Browns V+ V D caramelized onions, herb olive oil	\$8 per person
Warm Shaved Ham & Cheddar Croissants	\$14 each
Breakfast Wrap NF scrambled eggs, maple pepper bacon, cheese, roasted bell peppers	\$12 per person
Spanish Omelette Wrap V+ V GF D NF JUST EGG scramble, roasted mushroom, spinach, salsa, gluten free wrap	\$14 per person
European Breakfast Charcuterie Platter GF D assorted meats, grapes, crackers and baguette	\$140 per platter serves 10
Breakfast Cheese V GF NF cheddar, swiss, brie	\$160 per platter serves 10
Traditional Egg Benedict soft poached egg, canadian back bacon, hollandaise sauce on a toasted english muffin	\$10 per person
Toast Station V D Sourdough V+ , multigrain	\$6 per person
Bagel with Cream Cheese V	\$10 per person
Banana Chocolate Chip Muffins V+ V GF NF	\$5 per person

BREAKFAST ENHANCEMENTS

CHEF ATTENDED BREAKFAST 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.

OMELETTE ACTION STATION \$18 per person

Have our chef create your perfect omelette.

Manns free range eggs, ham, baby shrimp, blended cheddar cheese, arugula, bell pepper, green onion, mushroom, feta

HAM CARVING STATION \$400 | serves 60 people

Sliced to Your Guests Desire

gammon ham, maple glaze, assorted mustards

Breakfast

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, rock sugar
sticks, house made biscotti's

\$26 each

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 D**

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+ V GF D 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+ V GF D NF**

Asparagus Salad **V GF**
crumbled goat cheese, orange vinaigrette

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

Artisan Cheeses **V**
grapes, crackers & baguette

Fluffy Scrambled Eggs **V GF NF**

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

Crispy Bacon and Pork Sausage **GF D NF**

Malcolm Hash Browns **V+ V D**
caramelized onions, 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, an assortment of teas.

ISLE BREAK \$26 per person

Fruit Kebob Platter **V+** **V** **GF** **D** **NF**

Artisan Cheeses **V**

grapes, crackers & baguette

Assortment of Breads & Crackers **V** **D**

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+** **V** **GF** **D** **NF**

Energy Balls **V+** **V** **GF** **D** **NF**

Granola Bar Basket **V**

Warm Sticky Cinnamon Buns **V**

Assorted Breakfast Loaves **V**

Chocolate Dipped Banana Bread **V**

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

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

Individual Yogurt **V** **GF** **NF**

Breaks

BREAKS

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

REVITALIZATION BREAK \$25 per person

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

House-Made Energy Balls **V+** **V** **GF** **D** **NF**

Swiss & Cheddar Cubes **GF** **NF**

THE WILLY WONKA \$27 per person

Assorted Candies, Gummies & Chocolate Bars

M&M's, gummy bears, gummy worms, red licorice, jelly beans, nibs

Freshly made Cotton Candy, Popcorn & Flavoured Seasonings

Malcolm Sparkling Water, Canadian Rocky Mountain Spring Water

Breaks

BREAK ENHANCEMENTS

Suggested for small groups.

Deluxe Cookies V	\$50 per dozen
chocolate chip, white chocolate macadamia, oatmeal raisin	
Assorted Breakfast Loaves V	\$52 per dozen
Chocolate Dipped Banana Bread V	\$52 per dozen
Freshly Baked Pastry Basket V	\$54 per dozen
croissants, Danish pastries, scones	
Deluxe Dessert Squares V	\$50 per dozen
Nanaimo bars, butter tart squares, chocolate brownies	
Warm Sticky Cinnamon Buns V	\$52 per dozen
Fruit Kebob Platter V+ V GF D NF	\$8 each
Granola Bar Basket V	\$36 per dozen
Crudit� Platter, Ranch Dip V	serves 25 \$130 per platter
substitute ranch for hummus V+	serves 25 \$140 per platter
European Charcuterie Platter GF D	serves 25 \$200 per platter
grapes, crackers & baguette	
Artisan Cheese Platter V	serves 25 \$225 per platter
grapes, crackers & baguette	
Grilled Vegetable Platter V+ V GF D NF	serves 25 \$160 per platter
balsamic glazed	
Energy Balls V+ V GF D NF	\$42 per dozen
Banana Chocolate Chip Muffins V+ V GF NF	\$60 per dozen
House Fried Tortilla Chips V+ V GF D NF	serves 20 \$45 each
salsa	
Sliced Fresh Fruit & Berries V+ V GF D NF	serves 10 \$60 per platter
	serves 25 \$150 per platter

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+** **V** **GF** **D** **NF** or Roasted Mushroom Soup **V** **GF** **NF**

Green Salad **V** **GF** **D** **NF**

radish, shaved carrot, pumpkin seeds, lemon honey dressing

Macaroni Salad **V** **D** **NF**

spring onion, celery, dijonaise

COLD SANDWICHES **optional - turn them all into wraps!*

Ham & Brie

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

Roast Chicken **D**

avocado, coleslaw, served on a baguette

Slow Roast Beef

aged cheddar, sauerkraut, gherkins, dijonaise, rye bread

Grilled Vegetable Wrap **V+** **V** **GF** **D** **NF**

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

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

Chewy Chocolate Brownies **V+** **V** **GF** **D** **NF**

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

Corn Bread **V**

Fried Chicken **NF**

Chipotle Coleslaw **V GF D NF**

Jacket Potatoes **V GF NF**

cheese, green onion, sour cream

Succotash, Corn, Red Pepper, Zucchini, Onion **V+ V GF D NF**

House BBQ Sauce & Chef Made Reapernero Hot Sauce **V+ V GF D NF**

Fruit Cobbler **V+ V GF D NF**

seasonal fruit, brown sugar, oats

THE HOUSE CURRY \$50 per person

Naan Breads **V**

Tamaater Ka Shorba (Roasted Tomato Soup) **V GF D NF**

Roasted Cauliflower Salad **V GF D NF**

Spinach Salad **V GF NF**

shredded carrot, cucumber, yogurt dressing

Butter Chicken **GF**

Basmati Rice **V GF D NF**

Fish Amritsari **D**

Roasted Carrots **V+ 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 D**

SOUPS choose one (1) soup

Potato & Leek Soup **GF NF**

Honey Roasted Butternut Squash Soup **GF NF**

Roasted Tomato **V+ V GF D NF**

Cream of Mushroom **V GF NF**

SIDES choose three (3) sides

Caesar Salad

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

Tomato Panzanella Salad **V NF**

tomato, baguette, fresh basil, sherry dressing

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

garden chives, radish, steak spice, sour cream dressing

Artisanal Green Salad **V GF NF**

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

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

cilantro dressing

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

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

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

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

Lunch

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** **D** **NF**
pearl onion, mushrooms & smoked bacon sauté

White Wine Mussels & Cod **GF** **NF**
fennel, leeks, cream sauce

Beef Bourguignon **GF** **NF**
pearl onion, bacon

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

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

Vegetarian Lasagna **V** **NF**

Vegan Chili **V+** **V** **GF** **D** **NF**

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

Broccoli & Cheddar Quiche
flaky pie crust

DESSERTS choose two (2) desserts

Cheese Cake **V** **GF**

Chewy Chocolate Brownies **V+** **V** **GF** **D** **NF**

Nanaimo Bars **V**

Butter Tart Squares **V**

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

Lunch

THE BAGGED LUNCH

\$30 per person

Fruit Cup **V** **GF** **D** **NF**

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

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

Granola Bar **V**

Bottled Water **V+** **V** **GF** **D** **NF**

PRE-SELECTED CHOICE OF SANDWICH OR WRAP

Make any sandwich gluten free for a \$4 surcharge;

Roast Chicken **D**

avocado, coleslaw, served on a baguette

Ham & Brie

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

Grilled Vegetable Wrap **V+** **V** **GF** **D** **NF**

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

Slow Roast Beef

aged cheddar, sauerkraut, gherkins, dijonnaise, rye bread

Lunch

RECEPTIONS

THE THREE SISTERS RECEPTION \$48 per person
total of 5 pieces per person

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

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

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

Bruschetta **V+ V GF D NF**
cucumber slice, tomato, fresh basil, balsamic

Warm Pecan Crusted Brie **V**
dried fruit, nuts, baguette

Seasonal Vegetable Crudités **V+ V GF D NF**

THE LOUGHEED RECEPTION \$28 per person
total of 3 pieces per person

Potato & Lentil Samosas **V D**
mango chutney

Crispy Shrimp Torpedo **D**
sweet chili sauce

Tuna Tataki Spoon **GF D NF**
onion slaw, soy sesame dressing

Truffles 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 & Cherry
Tomato Fork** **V+** **V** **GF** **D** **NF**

Bruschetta **V+** **V** **GF** **D** **NF**
cucumber slice, tomato,
fresh basil, balsamic

PREMIUM COLD \$68 per dozen

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

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

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

California Roll **GF** **D** **NF**
chili soy

HOT \$60 per dozen

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

Roasted Vegetable Fritters **V** **D**
chipotle aioli

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

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

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

Truffle Mushroom Arancini **V**
tomato basil sauce

PREMIUM HOT \$70 per dozen

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

Cranberry & Brie Phyllo Parcels **V**

Crispy Shrimp Torpedo **D**
sweet chili sauce

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

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

CREATE YOUR OWN RECEPTION

À la carte items.

Receptions

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

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.

LAWRENCE GRASSI DINNER BUFFET \$90 per person

Assorted Dinner Rolls

SALADS

Artisan Green Salad **V GF D NF**

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

Penne Pasta Salad **V**

roasted peppers, pesto dressing

Assorted Crudit  **V GF NF**

with ranch

ENTR ES

Poached Salmon **GF NF**

citrus sauce

Herb Roasted Chicken Breast **GF D NF**

thyme jus

Pasta Primavera **V NF**

saut ed vegetables, tomato sauce

Roasted Nugget Potatoes **V GF D NF**

Market Vegetables **V+ V GF D NF**

DESSERTS

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

Square Pastries **V**

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

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

Fingerling Potato & Roasted Corn Salad **V+ V GF D NF**

smoked paprika, arugula, pommery mustard dressing

Roasted Beet & Quinoa Salad **V+ V GF D NF**

lemon dill dressing

Greek Salad **V+ V GF D NF**

tomato, red onion, olive, feta

Cold Smoked Salmon **GF D NF**

capers, onions, lemon

ENTRÉES

Braised Alberta Beef Short Rib **GF D NF**

sauteed smoked bacon

Salmon, Mussels & Baby Shrimp **GF NF**

citrus sauce

Pasta Marinara **V+ V GF D NF**

roast garlic, spinach

Creamy Whipped Potatoes **V GF NF**

Market Vegetables **V+ V GF D NF**

DESSERTS

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

Wild Berry Cheesecake **V GF**

Square Pastries **V**

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

chipotle dressing

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

lemon dill dressing

Pasta Salad **V**

grilled vegetables, pesto

Prawn Cocktail **GF D NF**

capers, onions, lemon, Marie Rose sauce

Crudite with Ranch Dip **V GF NF**

ENTRÉES

Roast Alberta Beef **GF NF**

merlot sauce

Seafood Medley **GF NF**

white wine butter sauce

Bolognese Roulade **V+ V GF D NF**

rolled pasta, spinach & tomato

Rice Pilaf **V GF D NF**

Market Vegetables **V+ V GF D NF**

DESSERTS

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

Creme Brûlée **V GF NF**

Cheesecake **V GF**

Square Pastries **V**

Fruit Kebobs **V+ V GF D 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 MALCOLM HIGHLIGHTS

\$195 per person

Assorted Dinner Rolls

SOUP & SALADS

Curried Squash &

Coconut Soup **V GF D NF**

Artisan Green Salad **V GF D NF**

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

Crudité **V GF NF**

jalapeño ranch

Asparagus Salad **V GF NF**

crumbled goat cheese, orange
vinaigrette

Roasted Red & Golden

Beet Salad **V+ V GF D NF**

citrus & dill dressing

Roasted Mushroom &

Spinach Salad **V GF D NF**

balsamic vinaigrette

Artisan Charcuterie Platter

assorted meats & cheese selection,
grapes, nuts, pickles, crackers & baguette

SEAFOOD SELECTION

Smoked Salmon **GF D NF**

horseradish chantilly

Seared Albacore Tuna **GF D NF**

black olive relish

Poached Prawns **GF D NF**

marie rose

ENTRÉES

Double Smoked Bacon

Wrapped Chicken Breast **GF D NF**

honey glazed heirloom carrots

Pan Seared Beef

Tenderloin Medallions **GF D NF**

steamed green beans

Hot Smoked Salmon **GF D NF**

maple-rosemary glaze, grilled fennel

Bolognese Roulade **V+ V GF D NF**

rolled pasta, spinach & tomato

Potato Gratin **V NF**

caramelized onions, thyme

DESSERTS

Cheese Cake **V**

Chocolate

Decadent Cake **V+ V GF D NF**

Chocolate Mousse **GF**

Crème Brûlée **V GF NF**

Fruit Cobbler **V+ V GF D NF**

seasonal fruit, brown sugar, oats

Fresh Sliced Fruit

& Berries **V+ V GF D 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** serves 40 | \$400 per piece
maple glaze, assorted mustards

Lamb Rack **GF** **D** **NF** serves 25 | \$750
rosemary jus

Alberta Beef
horseradish, grainy mustard, dijon mustard

Striploin **GF** **D** **NF** serves 40 | \$400 per piece

Ribeye **GF** **D** **NF** serves 40 | \$800 per piece

Ponderosa Hip of Beef **D** **NF** serves 150 | \$1900 per hip
mini kaisers, assorted mustards

ACTION STATIONS

Pasta Station \$21 per person
penne, bowtie, elbow
tomato sauce, cheese sauce, pesto cream sauce
ham, baby shrimp, ground beef, bacon,
green onion, bell pepper, banana pepper, broccoli, carrot

Tequila Prawn Flambee **NF** \$25 per person
herbs, garlic butter

Bananas Foster or Cherries Jubilee Flambé **V** \$13 per person
vanilla ice cream

Dinner



PLATED DINNERS

All dinners are served with freshly baked bread, freshly brewed coffee, decaffeinated coffee and an assortment of teas.

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) entrees.

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) entrees.

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

Thyme Roasted Mushroom Soup **V** **GF** **NF**
truffle chantilly cream

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

Curried Squash & Coconut Soup **V** **GF** **D** **NF**
lime & cilantro

Charred Carrot Bisque **V** **GF** **NF**
ginger whipped mascarpone

SALADS

Artisan Green Salad **V** **GF** **D** **NF**
shaved carrot, cucumber roll, cherry tomato, honey dressing

Golden Beet Salad **V** **GF** **D**
roasted beets, roasted apple, candied walnut, citrus-vanilla vinaigrette

Caesar Salad **V**
romaine hearts, croutons, shaved grana padano, lemon, creamy caesar dressing

Coconut Squash Salad **V** **GF** **D** **NF**
toasted pumpkin seeds, pickled red onion, apple cider vinaigrette

Caprese Salad **V** **GF**
tomatoes, bocconcini cheese, organic fresh basil pesto, frisée, basil dressing

Butterleaf & Pear Salad **V** **GF**
honey poached pear, goat cheese, candied pecans, mulled wine vinaigrette

Dinner

PLATED DINNERS

ENTRÉES

Pan Seared Salmon **GF D NF**

smashed dill potato, lemon cauliflower coulis, seasonal vegetables

Pork Chop **GF NF**

smashed yukon gold & bacon potato, mission fig mustard jus, 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, salmon filet, citrus crushed potato, merlot jus, seasonal vegetables

Dinner

PLATED DINNERS

VEGETARIAN ENTRÉES

Roasted Mushroom Quinoa **V+ V GF D NF**

chickpea, roast garlic, lemon fried kale

Cauliflower Bites **V+ V GF D**

crispy cauliflower, spiced cashew hummus, teriyaki glaze

Marinated Watermelon Steak **V GF D NF**

ginger, ponzu gastrique, seasonal vegetables

Tofu Bowl **V+ V GF D NF**

assorted steamed vegetables, nutritional yeast and sesame vinaigrette, avocado, sprouts, grilled marinated tofu

DESSERTS

Apple Crisp **V**

apple caramel chutney

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

raspberry gel

Pot De Crème **V GF NF**

seasonal fresh berries

Strawberry Champagne Cheesecake **V GF**

strawberry compote

Dinner

CHILDREN'S MENU

Children's menu is available for ten (10) children or more.

ULTIMATE PARTY BUFFET \$25 per person

Must be ordered for a minimum of 10 children

Hummus & Veggies **V+** **V** **GF** **D** **NF**

Cheesy Macaroni **V**

Chicken Fingers & Plum Sauce

Pepperoni Pizza

French Fries **V**

Fruit Kebobs **V+** **V** **GF** **D** **NF**

Dessert Pizza **V**

cookie base, chocolate chips, fudge, caramel, marshmallow

KIDS PLATED \$25 per person

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

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

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

Brownie **V+** **V** **GF** **D** **NF**

Dinner

LATE NIGHT SNACKS

Pizza 12in \$24 each
 margherita **V**, Hawaiian, pepperoni & mushroom
**Make any pizza crust gluten free for a \$4 per pizza surcharge*

Pizza Slab 40 slices \$130 per tray
 margherita **V**, Hawaiian, pepperoni & mushroom

Chicken Wings **GF D** \$30 per dozen
 hot, salt & pepper, bbq

Beef Sliders \$50 per dozen

Cauliflower Bites **V+ V GF D NF** serves 8 - 10 | \$30 per bowl

Fried Chicken \$60 per dozen

Poutine Bar \$19 per person
 french fries, sweet potato fries, cheese curds, gravy

Popcorn **V GF** \$7 per person

Perogy Nachos \$10 per person
 perogies, tomatoes, onions, cheese

Late Night