



CLIQUE
HOTELS & RESORTS

CATERING MENU AND SERVICES

2022

FALCON CREST
LODGE

• • • by CLIQUE • • •



Let us make your **event/meeting exceptional!**

The Falcon Crest Lodge is set in the beautiful Rocky Mountains in Canmore, Alberta. Our comfortable, yet elegant setting combined with superb service, cuisine, and ambiance, will surely make your next event memorable.

Catering is provided by The Iron Goat Catering Co. who excel at a variety of traditional, and innovative dishes that cater to all palates and dietary requirements.

Our dedicated staff, and group meeting coordinators, are eager to assist in taking care of all the details, so all you have to do is spend time with your guests.

Take a moment to review our menus. If there's something special you have in mind that isn't on the menu, our catering team would be happy to work with you. There is always a solution!



All Day Meeting Package from \$289 per person*

INCLUDES EVERYTHING YOU NEED TO PLAN THE PERFECT MEETING, INCLUDING OVERNIGHT ACCOMMODATION IN OUR DELUXE HOTEL ROOM, USE OF MEETING ROOM, 75" SMART TV, BREAKFAST, LUNCH, AND TWO BREAKS.

Staffing and labour charges included in pricing. Food and beverage prices do not include 5% GST (Goods & Services tax) and 18% service charge. Groups of 9 or less subject to a \$150.00 one time set-up fee per booking.

Our team also offers butler passed hor d'oeuvres, canapes, family style dining, interactive dining experiences and late night buffets. Please enquire with your catering consultant regarding further menu options, our team is always open to your suggestions and requests!

* Based on availability. Some restrictions apply. Refer to page 15 for a complete list of restrictions and venue information.



Breakfast Buffets

BREAKFAST BUFFET **\$21.50**

Fresh fruit salad, assorted breakfast pastries and toast station, granola, assorted yogurts, scrambled eggs, home fries and your choice of sausage, ham or bacon.

DELUXE BREAKFAST BUFFET **\$24.50**

Fresh fruit salad, breakfast pastries and toast station, bagels and cream cheese, granola, assorted yogurts, smoked salmon, domestic cheeses, scrambled eggs, home fries and your choice of sausage, ham or bacon.

SWEETER BREAKFAST BUFFET **\$22.50**

French toast, pancakes, maple syrup, berry compote, whipped cream and your choice of sausage, ham or bacon.

FRITTATA BREAKFAST BUFFET **\$22.50**

Baked vegetable frittata with peppers, onions, tomatoes, mushrooms and cheddar, home fries, fresh fruit salad, breakfast pastries, toast station and your choice of sausage, ham or bacon.

CONTINENTAL **\$17.50**

Fresh fruit tray, toast station, breakfast pastries, preserves, butter, granola and assorted yogurts.

EURO CONTINENTAL **\$23.00**

Assorted cold cut, sliced cheeses, fresh fruit tray, toast station, breakfast pastries, preserves, butter, granola and assorted yogurts.

Add an extra breakfast meat to your breakfast for \$3 per person.

Change your fruit salad to a fruit platter for \$2 per person.

All prices per person. Coffee, decaf, tea and juice included with all above buffets.

Gluten-free options available at \$3 per person.



Coffee Breaks

COFFEE BREAK.....\$5.50

Coffee, decaf and tea.

COFFEE BREAK DELUXE..... \$15.00

Fresh fruit platter, croissants, coffee, decaf and tea.

HEALTH BREAK..... \$20.00

Fresh fruit tray, granola bars, crudité with dips, trail mix, coffee, decaf and tea.

Build Your Own Coffee Break

COFFEE BREAK MENU \$17.00

Coffee, tea and choice of TWO of the following:

- Fresh Fruit Platter
- Croissants
- Fresh Whole Fruit
- Assorted Granola Bars
- Muffins
- Trail Mix
- Crudité Platter with Dip
- Assorted Cookies
- Candy Station
- Hummus and Pita Bread
- Buttered Popcorn

Add a cheese plate with Canadian cheeses, pickles and gherkins, olives and crackers for \$4.50 per person

Or

Add Charcuterie for \$5 per person

Add Hot Chocolate or Hot Apple Cider to any break for \$2 per person.

All prices per person.



Anytime Buffets

SOUP, SALAD & SANDWICH..... \$21.95

House-made soup of the day **or** choose from our extensive list, choice of two salads, assorted sandwiches and fillings. See options in the following section.

PASTA BAR..... \$24.95

Italian sausage and vegetable rotini pasta with marinara sauce, bacon macaroni and cheese, Caesar salad, mixed green salad and garlic bread.

SEAFOOD BANQUET \$35.95

Lemon, dill salmon, shrimp, tilapia and assorted vegetables, citrus coconut rice, crab pasta salad assorted rolls and butter.

BEEF ON A BUN..... \$29.95

Tender pulled Alberta smoked beef brisket tossed in savoury house barbeque sauce, mixed green salad with Chef's choice of 2 dressings, coleslaw, corn on the cob, brioche buns and pickle slices.

CAMP FIRE MEAL..... \$34.95

Alberta Angus tri-cut sirloin steaks, grilled bratwurst, home-style baked beans, herb roasted potatoes, mixed greens, Chef's choice of 2 dressings, biscuits and sausage gravy.

Chef's selection of vegetables \$4.25

All prices per person.



Anytime Buffets

TACO BAR \$24.95

Hard and soft taco shells, seasoned ground beef, pulled Mexican chicken, sour cream, Pico de Gallo, onions, tomatoes, lettuce, Tex-Mex cheese, rice and beans and a mixed green salad.

Add grilled shrimp \$7.00

OLD SCHOOL SALAD BAR \$27.95

Mixed greens, romaine and spinach give you a base for all the fixings you want: smoked turkey, ham, tuna salad, Greek quinoa salad, cottage cheese, cheddar cheese, hard boiled egg, pickles, nuts, assortment of vegetables and fruit, assorted rolls and butter.

All prices per person.



Buffet Options

SALADS

Goat Cheese and Spinach Salad	\$7.00
Mixed Green Salad	\$6.50
Caesar	\$7.00
Greek Quinoa Salad.....	\$7.00
Rotini Pasta Salad	\$6.00
German Potato Salad	\$6.00
Coleslaw	\$5.00

SOUPS

Tomato and Basil.....	\$6.00
Garden Vegetable	\$6.00
Chicken and Corn Chowder	\$6.00
Country Cream of Mushroom	\$6.00
Loaded Baked Potato and Bacon	\$6.00
Cream of Broccoli and Cheddar.....	\$6.00
Carrot and Ginger	\$6.00
Butternut Squash.....	\$6.00
Beef and Barley.....	\$6.00



Dinner Buffets

CLASSIC ROAST DINNER..... \$44.95

Peppercorn striploin steak, roasted chicken supreme, herb roast potatoes or garlic mashed potatoes, garden vegetable medley, mixed green salad with Chef's choice of 2 dressings, assorted dinner rolls, horseradish and mustard.

ITALIAN DINNER \$43.95

Chicken parmigiana in rich tomato sauce with mozzarella and fresh basil, vegetarian lasagna, Caesar salad, rotini pasta salad, garden vegetable medley, garlic bread.

FIELD & STREAM \$47.95

Baked lemon, dill salmon, caramelized onion demi glaze roasted striploin steak, garlic mashed potatoes or herb roasted potatoes, cilantro lemon rice, garden vegetable medley, mixed greens with dressings, dinner rolls.

OFF THE GRILL BBQ \$40.00

Grilled chicken, pork back ribs, smoked brisket, pulled pork, assorted vegetables, home-style baked beans, corn on the cob, German potato salad, Caesar salad with all the accompaniments and homemade biscuits.

THE IRON GOAT'S GAME MEATLOAF\$ 35.50

Award Winning bison, elk and beef served with garlic mashed potatoes, corn on the cob, broccoli, caramelized onion, gravy, spinach, goat cheese salad, and dinner rolls.

VEGAN / VEGETARIAN OPTIONS AVAILABLE UPON REQUEST TBD

Gluten-free options available at \$3.50 per person.

All prices per person.



Buffet Enhancements

PANNED DISHES AND PASTAS

Not as stand-alone items, available as add-ons to buffets on previous pages only.

CHICKEN & SPINACH LASAGNA \$7.45

Lasagna noodles with roasted chicken, sautéed spinach in a light Alfredo sauce with Italian cheeses.

VEGETABLE LASAGNA \$5.95

Garden vegetables with marinara sauce with lasagna noodles and finished with Italian cheeses.

BAKED MAC & CHEESE \$6.50

Macaroni noodles with creamy cheese sauce, baked with cheddar.

BAKED PENNE BOLOGNESE \$7.50

Classic Italian meat sauce baked with penne pasta, baked golden brown with parmesan cheese.

Gluten-free pasta is available for an additional \$3.50 per person.

All prices per person.



Platters

PLATTERS

Platters are based on 12 people.

HOUSE MADE CORN CHIPS & SALSA	\$22.00
VEGETABLE CRUDITÉ	\$68.00
with assorted dips	
FRESH FRUIT PLATTER	\$77.00
with honeyed yogurt dip	
DUCK WINGS	\$46.00
with chiptole mango, honey, and walnuts	
ASSORTED DOMESTIC CHEESES	\$180.00
pickles and gherkins, olives and crackers	
ASSORTED INTERNATIONAL CHEESE	\$275.00
pickles and gherkins, olives and crackers	
ROASTED GARLIC HUMMUS	\$44.50
with assorted breads	
BLUE CRAB DIP WITH WARM PITA	\$90.00
HOUSE-MADE BRUSCHETTA	\$24.75
with French baguette crostini	

Gluten-free options available at \$3.50 per person.



Desserts

All desserts are \$4.75 per person.

ASSORTED DESSERT SQUARES

CHEESECAKE WITH FRUIT TOPPING

CHOCOLATE FUDGE BROWNIES

ASSORTED COOKIES

TIRAMISU

CHOCOLATE COCONUT TORTE (GLUTEN-FREE)

All prices per person.



Bar & Beverage Services

CASH BAR: For groups where individual guests purchase their own beverages. Cash prices include all applicable charges and taxes. Subject to AGLC liquor license fee (see fine print).

HOST BAR: For groups where the host pays for all beverages. Host prices are subject to 18% service charge and 5% GST plus AGLC liquor license fee (see fine print). Charged on consumption.

HOUSE WINE

Gorgo, Pinot Grigio, Italy.....	\$45.00
Grayson, Chardonnay, Napa.....	\$45.00
Monte Quieto, Malbec, Argentina.....	\$45.00
Las Caralinas, Garnacha, Spain.....	\$45.00

Premium Wine

Domaine Hubert Brochard, Sauvignon Blanc, France.....	\$55.00
Stags' Leap, Viognier, Napa.....	\$68.00
Iris Vineyards, Pinot Noir, Oregon.....	\$62.00
Brigaldara, Valpolicella Ripasso, Italy.....	\$57.00

* We also offer entire Restaurant wine selection to choose from.
Please ask your group meeting coordinator for more details.

BAR MENU

Domestic Highball	\$6.75
Premium Highball	\$7.75
Domestic Beer Bottles.....	\$6.50
Import Beer Bottles.....	\$8.50
House Wine by the Glass.....	\$10.00
Grizzly Paw Sodas	\$4.00
Soft Drinks / Juice	\$3.50
Mineral Water	\$4.00
Bottle Water	\$2.50



Audio Visual Services

FALCON CREST LODGE ROOM RENTAL RATE\$600 /day | \$400 / half day

75" SMART TV WITH CASTING FEATURE included

FLIP CHART WITH PAPER AND MARKERS \$30 / day

WHITEBOARD WITH MARKERS \$40 / day

Meeting Room Capacity

SPACE	SIZE	ROUND TBL	THEATRE	CLASSRM	BOARDRM	RECEPTION	U-SHAPE	HOLLOW SQ
540 sq. ft.	20' x 27'	36	50	24	24	60	24	28

Fine Print

GUARANTEED NUMBERS

Falcon Crest Lodge requires the final guaranteed attendance for the number of guests who will attend the function at least seven (7) business days prior to all food and/or beverage functions. Should the Group Meeting Coordinator not receive the requested final guaranteed attendance at least seven (7) business days prior to the commencement of the function, the original expected attendance amount will be charged. If additional meals are requested after the final guaranteed attendance is given, please notify your Group Meeting Coordinator immediately, and we will make every effort to accommodate your request. Functions with 9 or less delegates will be charged a one time set up fee of one hundred and fifty dollars (\$150).

FOOD FACTS

All food and beverages that are served or consumed in the hotel meeting and function areas must be purchased exclusively from Falcon Crest Lodge. A final and complete menu must be submitted to your Group Meeting Coordinator at least fourteen (14) days prior to the commencement of the function. Falcon Crest Lodge reserves the right to make reasonable substitutions on the menus to adjust for fluctuations in market prices and/or commodity shortages.

BEVERAGE SERVICE

Alcoholic beverages that are served on the Hotel premises (or elsewhere under Falcon Crest Lodge's alcoholic beverage license) may only be dispensed by bartenders and servers employed by Falcon Crest Lodge. The Alberta Gaming and Liquor Commission requires government issued identification (photo ID) of any person who appears under the age of 25. All functions serving alcoholic beverages will require an AGLC liquor license and will be subject to twenty-five dollar (\$25) fee.

DIETARY RESTRICTIONS & ALLERGIES

We are pleased to accommodate dietary requirements and allergy meal requests where possible. We can accommodate gluten free, nut free, dairy free, vegan and vegetarian options for an extra three (\$3) per person. Please provide the requirements five (5) business days prior to the event with the final guarantees. Please note our kitchen is not a nut free or allergen free environment. We make every effort to accommodate all requests, however we cannot guarantee that our product has not come into contact with allergens at some point within the food supply chain.

OUTSIDE FOOD SERVICE

Falcon Crest Lodge does not permit outside food service to be brought into the premises. Exceptions to this include: Wedding Cakes, Kosher meals, and severe allergies. A food waiver must be filled out and signed and approved by Falcon Crest Lodge at least fifteen (15) business days prior to the function if outside food is permitted to be brought in.

DEPOSIT & PAYMENT REQUIREMENTS

The following payment schedule is required to guarantee your program: An initial non-refundable deposit equal of five hundred (\$500) is required to guarantee and secure your function date(s) and time(s). The remaining balance shall be paid upon check out. Failure to submit the initial deposit within 72 hours of receiving the signed contract, may result in cancellation of your function date(s) unless other written arrangements are made in advance.

CANCELLATION POLICY

Event cancellations may only be made by the person whose name appears on the event contract. If you need to cancel your function, you must call and speak directly with your Group Meeting Coordinator Monday through Friday between the hours of 8:30 a.m. and 5:00 p.m. Mountain Standard Time (MST). If the event is canceled within thirty (30) days of the function, all deposits paid will be forfeited. If the cancellation is made within fifteen (15) days of the function date one hundred (100%) of the contract price as outlined on the Banquet Event Order will be invoiced. The hotel also reserves the right to cancel the event under circumstances that are deemed a violation of hotel policies and procedures.

TAXES & SERVICE CHARGES

All functions are subject to a Gratuity Service Charge of 18% plus 5% GST (Goods & Services Tax). All equipment rentals, Bar set-up fees, liquor licenses, dance floor labor charges, and room rental charges are subject to 5% GST.

RESPONSIBILITY FOR ITEMS

Falcon Crest Lodge is not responsible for damage or loss of any articles or merchandise, left in the Hotel prior to, during, or following your function.

PACKAGE RECEIVING AND/OR STORAGE

Falcon Crest Lodge will accept packages within seventy-two (72) hours of the start of your function. Packages need to include the following information: 1) name of the group, 2) name of company contact, 3) name of the "Group Meeting Coordinator", 4) name of actual meeting, and 5) date(s) of the actual function. All related equipment, crates, boxes etc., must be removed from the premises upon conclusion of the function. Falcon Crest Lodge accepts no responsibility for stored items. No COD's will be accepted.

SECURITY

Falcon Crest Lodge at its sole discretion may require your Group to provide licensed, uniformed security personnel for social functions that exceed 50 persons in attendance at the Group's expense. Security personnel, if required, are retained to ensure the safety of both the Group's attendees as well as guests of the Hotel.

AUDIO VISUAL EQUIPMENT

A selection of audio/visual equipment and services are available on a rental basis from Falcon Crest Lodge. Orders may be placed with your Group Meeting Coordinator. While most of the audio/visual equipment is readily available from Falcon Crest Lodge, some equipment may not be available and will need to be ordered from outside sources. If audio/visual equipment for your function is rented from an outside source, **we require five (5) business days cancellation notice prior to the start of your function.** Cancellations received within this period will result in the full rental fee.

SIGNAGE

Signs, banners, posters, or any other items may not be affixed to any walls, ceilings, or doors without the express written consent of the Group Meeting Coordinator, or Manager, or his/her designee.