

the  
**CARRIAGE HOUSE**  
hotel & conference centre



9030 MACLEOD TRAIL SOUTH, CALGARY ALBERTA T2H 0M4  
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# WELCOME

# the CARRIAGE HOUSE hotel & conference centre

*THE CARRIAGE HOUSE IS KNOWN AS ONE OF CALGARY'S FINEST HOTELS AND CONVENTION CENTRES. OUT OF THE THIRTEEN DISTINCTIVE EVENT ROOMS - ONE IS INTENDED JUST FOR YOUR EVENT*

OUR CATERING MANAGERS ARE READILY AVAILABLE TO ASSIST YOU WITH ALL ASPECTS OF YOUR EVENT, THROUGH TO ITS SUCCESSFUL CONCLUSION.

A BACKGROUND OF RELAXING DINNER MUSIC IS AVAILABLE FOR ALL EVENT SPACE.

RECEPTIONS AND DINNERS WILL BE PROVIDED WITH FINE LINENS, STEMWARE, FLAT WARE AND DINNER WARE.

157 GUESTROOMS INCLUDING SIX SUITES

WIRELESS HIGH SPEED INTERNET ACCESS FOR GUEST ROOMS, CONVENTION AREAS AND ALL PUBLIC SPACES.

GUEST ROOMS WITH HIGH DEFINITION TELEVISION AND COMPLIMENTARY IN-ROOM STARBUCKS COFFEE SERVICE.

SPECIAL GROUP GUESTROOM RATES ARE AVAILABLE FOR YOUR FUNCTION.

MEETING ROOMS INCLUDE PODIUM WITH MICROPHONE.

COMPLIMENTARY PARKING FOR 750 VEHICLES.



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# BREAKFAST

SERVED UNTIL 11:00AM

## **Classic Continental 16**

- Fresh Danish, Croissants, and Muffins
- Sliced Seasonal Fresh Fruit

## **Macleod Continental 19**

- Sliced Seasonal Fresh Fruit
- Selection of Flavored Yogurts
- House made Granola
- Cold Cereals with Milk
- Assorted Muffins and Danish

## **The Carriage House Continental 22**

- Selection of Flavored Yogurts
- Sliced Seasonal Fresh Fruit
- House made Granola
- Cold Cereals with Milk
- Apple Turnovers, Date Nut and Banana Bread Slices

## **The Calgarian Breakfast 26**

- Chef's Selection of Assorted Breakfast Pastries, Butter and Preserves
- Fresh Seasonal Diced Fruit
- Scrambled Eggs
- Breakfast Potatoes
- Bacon and Sausage
- Individual Chia Seed Pudding

## **Morning Additions**

(per person)

- Egg, Cheese and Bacon Croissants 8
- Spinach, Fontina, and Mushroom Frittata 7
- Cinnamon French Toast with Maple Syrup 6.5
- Buttermilk Pancakes with Maple Syrup 5
- Bacon and Sausage 6.5
- Chicken Sausage or Turkey Sausage 6.5
- Beyond Meat Sausage 6.5
- Waffles with Maple Syrup, Whipped Cream and Fruit Toppings 5
- Omelets & Fresh Eggs Made to Order 9

**\*Prepared by Uniformed Chefs @ 150 Per Chef**



All the Above Served With Starbucks Coffee, Decaffeinated Coffee, Hot Tea Selections, Assorted Juices  
(Above items are not to be transferred to breaks)

Prices are Subject to 18% Service Charge and GST | Catering Menu Pricing is Non-negotiable

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# BRUNCH BUFFET

SERVED FROM 9:00AM – 2:00PM

## Cold Bar

- Diced Seasonal Fresh Fruit
- Classic Caesar Salad
- Smoked Salmon with Mini Bagels
- Cream Cheese and Accompaniments
- Orecchiette and Asparagus with Pesto Vinaigrette
- Rock Shrimp, Tomato and Artichoke Heart with Shaved Fennel

## Hot Accompaniment

- Bacon and Grilled Sweet Italian Sausage
- Seasonal Vegetables
- Country Potatoes with Roasted Onions
- Buttermilk Pancakes with Maple Syrup

## Entrée Selections

- Pan Seared Salmon with Cilantro Lime Butter
- Farm Fresh Scrambled Eggs Garnished with Chives
- Traditional Eggs Benedict
- Lemon Thyme Roasted Chicken
- Pan Roasted Halibut with Lemon Caper Sauce
- Herb Marinated Flank Steak with Wild Mushroom Bordelaise
- Shrimp & Free Range Chicken Paella
- Citrus Spiced Pork Loin with Sundried Cherry Compote
- Lemon and Sage Roasted Game Hen
- Sliced Roast Turkey Breast with Natural Gravy
- Cheese Blintzes with Blueberry Sauce
- Waffles with Maple Syrup, Whipped Cream and Fruit Toppings

## Dessert Selections

- Raspberry and Apple Danish
- Plain and Chocolate Croissants
- Assorted French Pastries
- Chocolate Mousse Cake
- Apple Almond Tart

Three Entrées 40

Four Entrées 45

Five Entrées 50



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50 Person Minimum / Under 50 Persons, Add 4 Per Person

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# BUILD YOUR OWN

## À la Carte Selections

(per dozen)

- Assortment of Baked Goods 36
- Assorted Muffins 33
- Assorted Danish Pastries 33
- Freshly Baked Butter Croissants 33
- Freshly Baked Chocolate Croissants 36
- Assorted Mini Loaves 33
- Assorted Baked Cookies 30
- Chocolate Brownies 30
- Assorted French Pastries 36
- Fresh Assorted Doughnuts 33
- Hot Ham and Cheese Mini Croissants 36
- Assorted Scones with Fruit Preserves 36
- Cheese Blintz with Blueberry Sauce 40
- Apple Crepes with Vanilla Bean Sauce 40
- Apple or Raspberry Turnovers 36
- Cinnamon Rolls 36
- Assorted Biscotti 33
- Rice Krispie Treats 30
- Fresh Bagels with Cream Cheese 33
- Smoked Salmon, Mini Bagels and Cream Cheese 40
- Hard Boiled Eggs with Kosher Salt and Ground Pepper 30
- Breaded Chicken Wings 30
- Cinnamon Raisin Oatmeal with Brown Sugar 33
- Strawberries Dipped in White and Dark Chocolate 33
- Granola Bars 30
- Sliced Fresh Fruit Platter (Serves 12) 60
- Petite Quiche Lorraine 36
- Assorted Individual Yogurts 33
- Variety of Finger Sandwiches 33
- Assorted Candy Bars 30
- Assorted Bags of Popcorn 24
- Bags of Roasted Peanuts 24
- Jumbo Hot Soft Pretzels with Mustard 36
- Assorted Bags of Potato Chips, Pretzels 36
- Tortilla Chips with Guacamole or Salsa (Serves 12) 48

## Beverage À la Carte Selections

- Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and Herbal Tea (10 cups per thermos) 30
- Assorted Bottled Juices 3.5
- Mimosas 8.25
- Assorted Soft Drinks 3
- Bottled Water 2.5
- San Pellegrino Mineral Water (250ml) 4.5
- Chilled Milk and Chocolate Milk 4.5
- Assorted Vitamin Water 6
- Assorted Gatorade 6
- Red Bull Energy Drink 7.75



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# BREAKS

## ***Fitness Break 16***

- Selection of Flavored Yogurts
- Granola Bars
- Dark Roasted Almond Bark
- Sliced Fresh Fruit

## ***Box Office Break 17***

- Bags of Popcorn
- Cracker Jacks
- Bags of Roasted Peanuts
- Bowls of Skittles and M&Ms
- Large Hot Soft Pretzels with Mustard

## ***The Sweet Break 17***

- Assorted Chocolate Bars
- Fresh Baked Assorted Cookies
- Mixed Mini Chocolates
- Mini Profiteroles
- Assorted Lollipops

## ***The International Break 24***

- Domestic & International Cheeses
- Assorted Crostini topped with Chefs Special Creations
- Fresh Sliced Fruit
- Mini French Pastries

## ***Spa Break 17***

- Assorted Spa Water Infused with Fruit
- Sliced Fresh Seasonal Fruits
- Almond Bark
- Tea Infused Biscotti
- Crisp Vanilla Wafers

## ***The Wing Break 24***

*Based on 6 wings per person*

- Salt and Pepper Zinger Wings
- Hot Zinger Wings
- BBQ Zinger Wings
- Sweet Chili Zinger Wings
- Blue Cheese Dipping Sauce
- Crisp Fresh Celery & Carrots



*All the Above Served With Starbucks Coffee, Decaffeinated Coffee, Hot Tea Selections, Assorted Juices  
12 Person Minimum / Under 12 Persons, Add 4 Per Person*

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# SANDWICH LUNCH

## **Sandwich Lunch 32**

- Choice of 2 Sandwich, 2 Salad, and 2 Dessert Selections

Additional Sandwich Selection 3 per person

Add Daily Soup 3 per person

*\*\*all also available as wraps, or Gluten Free Buns\*  
(minimum order of 12 per selection)*

### **Chicken**

Grilled Chicken, Bacon, Cheddar Cheese, Tomato and Romaine Lettuce on Tomato-Herb Focaccia with Bleu Cheese and Ranch Dressing

### **Muffaletta**

Applewood Smoked Ham, Salami, Mortadella, Provolone Cheese, Arugula, Parmesan Olive Oil Spread and Mixed Olive Tapenade on a French Baguette

### **Roast Beef Sandwich**

Slow Roasted Roast Beef Topped Aged Cheddar Cheese & Red Pepper Aioli

### **CHI Ham and Cheese**

Shaved Ham, Romaine, Tomato, Cheddar Cheese with Mayo on Multi-Grain Baguette

### **TBA**

Turkey, Bacon, Avocado, with Tomato, Basil, Provolone Cheese with Red Pepper Spread on a Parmesan Crusted Roll

### **Turkey Cranberry**

Roasted Pulled Turkey, Havarti Cheese, Arugula and Dried Cranberries on a Multi-Grain Wrap

### **Veggie Napoleon**

A Napoleon of Grilled Portobello Mushrooms, Arugula Salad and Mozzarella Cheese in Rustic Pocket Bread

### **Caprese**

Bocconcini Cheese, Roma Tomato, Basil, Salt and Oregano with Balsamic Cream on Baguette

### **Salad Selections:**

- Greek Salad
- Caesar Salad
- Orzo Vegetable Salad
- Country Potato Salad
- Creamy Coleslaw
- Spring Mixed Greens with 2 Dressings

### **Dessert Selections:**

- Fresh-Baked Chocolate Chip Cookies
- Chocolate Fudge Brownies
- Rice Krispie Bars
- Fruit Tarts



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## SERVED LUNCH

### Plated Lunch

Three-Course Plated Lunch Includes:  
Choice of Salad or Soup, Main Course and  
Dessert. Served with Assorted Rolls and Butter,  
Starbucks Coffee, Decaffeinated Coffee & Tea

### Salad Selections

Choose One:

#### **Fresh and Peppery Arugula**

Sliced Baby Gala Apples and Shaved  
Pecorino Cheese and Lemon Infused Extra Virgin  
Olive Oil

#### **Classic Caesar Salad**

Romaine Heart Caesar Salad with Shaved  
Parmesan-Reggiano, and a Classic House Made  
Caesar Dressing & Lavosh

### **Mixed Spring Greens**

Tossed with Honey Roasted Tomatoes,  
Shaved Almonds and Cracked Black Pepper  
Vinaigrette

### **Caprese Salad**

Sliced Vine Ripe Tomatoes, Medallions of Fresh  
Buffalo Mozzarella Cheese with Aged Balsamic  
and a House Made Basil Oil

### **Baby Spinach Leaves**

Tossed with Shaved Sweet Red Onion, and Sun-  
Dried Cranberries with a White Balsamic  
Vinaigrette

### Soup Selections

Choose One:

#### **Daily Soup Inspiration "Chef's Soup of the Day"**

Tomato Basil Bisque

Minestrone

Chicken Noodle

Jamaican Pepper Pot

Mushroom & Sage Cream Soup

Roasted Corn Chowder

Boston Clam Chowder (cream based)

Choice Menus are Subject to 15% Product Fee of Each Entree Cost (maximum of 3 options)  
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## SERVED LUNCH

### Main Course Selections

#### Chicken Selections

##### **Braised Chicken Breast 39**

Braised in a Tawny Port Wine Served with Cavatappi Pasta Tossed with Roasted Root Vegetables and Sautéed Garlic Broccoli Rabe

##### **Crusted Chicken Breast 38**

Creamy Corn Coulis, Roasted Wedge Potato's and Seasonal Baby Vegetables

#### Vegetarian/Vegan Selection

##### **Portobello Mushroom Tower 35**

Grilled Portobello Mushroom, Sliced and Grilled Seasonal Vegetables Served Warm on Rustic Tomato Sauce

#### Turkey Selection

##### **Roast Turkey 38**

(Dark & White Meat)

Peppered Sage Bread Stuffing, Gravy and Cranberry Sauce

### Pasta Selections

##### **Cavatelli Pasta 35**

Garlic, Shrimp, Peas and Alfredo Sauce

##### **Penne Pasta 35**

Roasted Bell Pepper, Mushroom and Kalamata Olives Tossed in a Rustic Tomato Sauce

### Beef Selections

##### **6oz Certified Angus Beef 39 🍴**

Grilled and Served with Fava Beans and Edamame Casalet, Watermelon and Daikon Radish Salad and Tossed in a Creamy Mustard Dressing

##### **"AAA" Meatloaf 38**

Made with Whole Roasted Shallots, Fresh Horseradish Mashed Potatoes and a Sweet and Tangy Yellow Tomato Jam

### Seafood Selections

##### **Roasted Salmon Fillet 39**

Atlantic Salmon Fillet Over a Green Lentil Ragout with Cherry Tomatoes

### Dessert Selections

##### **Dark Chocolate Ganache Torte**

with Raspberry Marmalade, Crunchy Chocolate Pearls and Vanilla Crème Anglaise Drizzle

##### **Baked Open Pear Tart**

with Spanish Almond Cream, Drizzled with a Dark Chocolate Sauce

##### **Lemon Mousse Cake**

with Hazelnut Japonaise Cookies and a Vanilla Scented Strawberry Sauce

##### **Strawberry and Mango Mousse**

topped with Jamaican Rum Marinated Berries

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# BUFFET LUNCH

## Deli Buffet 42

### **Red Bliss Potato Salad**

Applewood Smoked Bacon and Diced Red Onion in a Creamy Country Mustard Dressing

### **Tossed Green Salad**

Diced Cucumbers, Carrots, Teardrop Tomatoes and Sliced Red Radish with a Choice of Two Dressings: Creamy Ranch, Oregano Vinaigrette or Creamy Honey Mustard

### **Pasta Salad of Elbow Macaroni**

Diced Red Pepper, Sharp White Cheddar, Fresh Peas and Chopped Parsley Tossed in an Apple Cider Creamy Vinaigrette

### **Display of Meats and Cheeses to Include:**

Sliced Grilled Chicken Breast, Honey Baked Ham, Calabrese Salami, House Made Roast Beef and Turkey. Smoked Gouda, Provolone, Swiss and Aged Cheddar Cheese

### **Condiments to Include:**

Horseradish Cream, Chipotle Aioli, Mayonnaise, Whole Grain Mustard and Black Olive Tapenade

### **Assortment of Fresh Breads**

### **Classic Crudités to Include:**

Black and Green Olives, Carrots and Celery Sticks, Sliced Tomatoes, Crisp Romaine Lettuce, Thin Sliced Red Onions, Cherry Peppers and Pepperoncini

### **Dessert Buffet**

Classic American Fruit Salad, Cheesecake Lollipops, and Assorted Dessert Burgers



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# BUFFET LUNCH

## Build Your Own Lunch Buffet

All Entrées are Served with Chef's Selection of Seasonal Vegetables & Starch. Served With Starbucks Coffee, Decaffeinated Coffee & Tea

Two Entrées 35

Three Entrées 37

Four Entrées 39

Includes Three Soups **or** Salads & Three Desserts

## Soup Selections

- Daily Soup "Chef's Soup of the Day"
- Tomato Basil Bisque
- Minestrone
- Portuguese Red Bean
- Jamaican Pepper Pot
- Mushroom & Sage Cream Soup
- Roasted Corn Chowder
- Boston Clam Chowder (cream based)

## Salad Selections

- Classic Caesar Salad of Heart of Romaine  
Roasted Yellow Beet Salad, Arugula and Goat Cheese
- Crisp Iceberg Lettuce, Bacon with Bleu Cheese,  
Red Onion and Ranch Dressing
- Greek Salad
- Baby Spinach, Shaved Sweet Red Onion and  
Sun-Dried Cranberries with a White Balsamic
- Baby Spring Mix of Young Mixed Greens  
Cherry Tomatoes, English Cucumber and Sliced  
Red Onion Tossed in Herb Dressing

## Chicken Selections

- Buttermilk Dipped Chicken Breast  
with Herbed Parmesan Crust
- Seared Bone-In Chicken Breast  
with a Rosemary Lemon Oil Drizzle
- Grilled Jerk Chicken

## Pork Selection

- Slow Oven Roasted Apple Cider Brined Pork Loin

## Beef Selections

- Beef Bourguignon w/egg noodles & pearl onions
- Coriander Rubbed Grilled Flank Steak
- Barbeque Braised Short Ribs

## Turkey Selection

- Roast Turkey (Dark & White Meat)

## Seafood Selections

- Grilled Atlantic Salmon Fillet Served with a Pesto  
Beurre
- Ginger Steamed Alaskan Halibut Fillet  
Miso and Edamame

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# BUFFET LUNCH

## Pasta Selections

- Cavatelli Pasta Rock Shrimp, Sun Dried Tomatoes, Sweet Peas and Basil, Tossed in a White Balsamic and Parmesan Vinaigrette
- Forest Mushroom Ravioli with Asparagus Tips, Charred Endive and Shredded Pecorino, Tossed in a Red Pepper Cream with Asiago Cheese

## Vegetarian Selection

- Indian Vegetable Curry  
Served with Raisin and Dried Cranberry Basmati Rice

## Dessert Selection

- Mocha Mousse  
Served in Chocolate Cups Topped with Cocoa Pearls
- Key Lime Mousse Cake  
with a Cheesecake Center
- Fresh Toasted Hazelnut Financier  
filled with Home Made Red Currant Gelée
- Rich Dark Chocolate Tart  
with Caramelized Pecans and Candied Fruit
- Mini Cream Puffs  
filled with Vanilla Cream
- Parfait of Blood Orange Mousse,  
Vanilla Yogurt and Mandarin Gelée
- Season Inspired Fresh Fruit Tarts
- Rocky Road Chocolate Fudge



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# THEME LUNCH

## All American

### *Summer Corn Chowder*

Diced New Yukon Gold Potatoes, Diced Onion and Thyme

### *Red Bliss Potato Salad*

Applewood Smoked Bacon, and Diced Red Onion in a Creamy Country Mustard Dressing

### *Classic Creamy Cole Slaw*

### *Grilled Hamburgers or All Beef Hot Dogs*

Served with Your Traditional All-American Condiments of Yellow Mustard, Ketchup, Mayonnaise, Sweet Relish, Pickles, Sliced Tomatoes, Sliced Red Onion and Leaf Lettuce

### *Slow Roasted Baked Beans*

Sweet and Tangy Memphis Style Barbeque Sauce

### *Black Pepper Buttered Corn on the Cob*

## *Baked Potatoes*

Served with Fresh Chives, Sour Cream, Shredded Cheddar and Applewood Smoked Bacon Crumbles

## *Individual Apple Pies*

## *Chocolate Fudge Brownies*

## *Assorted Mini Cupcakes*

38 per person



## Asian

### *Wor Won Ton Soup*

House made Dumplings & Marinated Pork

### *House Made Crispy Spring Rolls*

Finley Chopped Vegetables

### *Crispy Noodle Salad*

with Mandarins, Snow Peas, Bean Sprouts & Sesame Seed Dressing

### *Calgary's own Ginger Beef*

Strips of tender Beef Marinated and Fried

### *Sweet and Sour Pork*

With Pineapple and Bell Pepper

### *Kung Pow Chicken Stir fry*

Served Hot with Noodles and Peanuts

### *Special Fried Rice*

### *Fortune Cookies, Green Tea Almond Cookies*

42 per person



All the Above Served With Fresh Rolls and Butter, Starbucks Coffee, Decaffeinated Coffee, Hot Tea Selections  
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# THEME LUNCH

## Southwestern

### **California Field Greens**

Creamy Chipotle Dressing & Cilantro Lime Vinaigrette

### **Orange & Jicama Salad**

Fresh Mint, Honey Lime Vinaigrette

### **Tortilla Chips & Salsa**

### **Tortilla Soup**

### **Beef Fajitas**

Salsa, Guacamole, Shredded Cheddar, Sour Cream & Warm Flour Tortillas

### **Chili Rubbed Snapper**

Roasted Tomatillo Sauce

### **Marinated Grilled Chicken**

Tequila Lime & Fresh Coriander served with Chunky Tomato Chipotle Sauce & Spanish Rice

### **Churros, Tequila Lime Tartlets, Kahlua Cake**

39 per person

## Italian

### **Traditional Wedding Soup**

Rich Chicken Broth with Fresh Spinach and Eggs

### **Classic Caesar Salad**

Romaine Heart Caesar Salad with Shaved Parmesano, Rosemary Focaccia Croutons and a Classic House Made Caesar Dressing

### **Caprese Salad**

Roma Tomatoes Fresh Bocconcini Cheese with Aged Balsamic and Extra Virgin Olive Oil

### **Cavatappi "Corkscrew" Pasta**

Tossed with Crumbled Sweet Italian Sausage, Roasted Garlic, and Julienned Onions, Tossed in Olive Oil and Topped with Gorgonzola Crumbles

### **Oven Roasted Chicken Breast**

with Crispy Pancetta, Sicilian Green Olives and a Sweet Shallot Demi-Glace

## Spolumbos Italian Sausage

Butterflied and Char Grilled with Herbs and Extra Virgin Olive Oil

### **Sicilian Vegetable Caponata**

Eggplant, Tomatoes & Capers with Roasted Pine Nuts

### **Sicilian Cream Tart with Dark**

Chocolate Ganache

### **Amaretto and Pignoli Cookies**

42 per person



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## THEME LUNCH

### French

#### **Roasted Cauliflower Veloute**

Composed of a Rich Chicken Stock with Roasted Cauliflower, Crème Fraiche and Black Truffle

#### **A Classic Bistro Salad of Frisee**

Radicchio and Arugula with Roasted Golden and Red Beets and Creamy Goat Cheese in a Fresh Creamy Tarragon Dressing

#### **Oven Braised Country Chicken**

in a Rich Sauce of Red Wine, Forest Mushrooms, Onions and Thyme

#### **Roasted Mahi a l' Orange Fillet**

Classic Orange Reduction Sauce Finished with Creamy Butter

#### **Slow Braised Beef Short Ribs**

Presented in a Classic Espanola Sauce

#### **Country Yukon Mashed Potatoes**

#### **Ratatouille Provencale of Eggplant**

Summer Squash, Onions, Tomatoes and Bell Peppers Finished with Fresh Thyme and Garlic

**Assorted Crème Puffs and Éclairs, Pot Au Crème to Include Chocolate and Grand Marnier, Strawberry Rhubarb Mousse**

45 per person



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## SERVED DINNER

### *Minimum 3 Course Served Dinner*

*All Plated Dinners are Served with  
House Baked Rolls, Creamery Butter,  
Starbucks Coffee, Decaffeinated Coffee  
and Assorted Herbal Tea*

#### *Cold Appetizers*

##### *Roasted Eggplant & Tomato Terrine 14*

*Ricotta Cheese, Kalamata Olive Bread Crouton*

##### *Baked Sweet Curried Prawns 17*

*White and Green Asparagus Salad with a Mango Cilantro Vinaigrette*

##### *Citrus and Star Anise Crusted Ahi Tuna 24*

*Micro Fennel Salad with Wasabi Aioli*

##### *Baby Spinach Salad 13*

*Shaved Fennel, Portobello Mushroom & Orange Segments with Honey Mustard Vinaigrette*

##### *Caesar Salad 13*

*Hearts of Romaine, Focaccia Croutons,  
Romano Shavings with Classic Caesar Dressing*

##### *Spring Mix Salad 12*

*Honey Roasted Tomatoes and Shaved Almonds,  
Dressed with Red Wine Vinaigrette*

##### *Romaine Wedge Lettuce 14*

*Crisp Bacon, Bleu Cheese Crumble Creamy  
Dressing with Red Onion & Lavash*

##### *Roma Tomatoes & Fresh Bocconcini 15*

*Dressed with Aged Balsamic, Extra Virgin Olive  
Oil, Sea Salt and Dried Oregano.*

##### *Arugula Salad 12*

*Sliced Baby Gala Apples, Shaved Pecorino  
Cheese Dressed with Lemon Infused Olive Oil*

#### *Hot Appetizers*

##### *Butternut Squash Ravioli 14*

*Brown Butter, Fresh Sage, Pecorino*

##### *Stracci Rosso e Bianco 15*

*One Crepe Stuffed with Ricotta and Spinach with  
Alfredo Sauce, Second Crepe Stuffed with Veal and  
Pork with Tomato Sauce*

##### *Gnocchi Pomodoro 13*

*Potato Dumpling Pasta in Classic Tomato Sauce with  
Fresh Basil*

##### *Slow Braised Beef Short Rib 22*

*Blue Berry Demi-Glace*

##### *Seared Dungeness Crab Cake 22*

*Pommery Mustard Sauce and Candied Ginger*

##### *Roasted Acorn Squash & Apple Bisque 12*

*Accompanied by Prosciutto Crisp*

##### *Wild Mushroom Bisque 12*

*Brandy Thyme and Truffle Oil*

##### *Roasted Cauliflower Volute 15*

*Black Truffle Oil*

*Choice Menus are Subject to 15% Product Fee of Each Entree Cost (maximum of 3 options) All appetizer & dessert course must be the same.  
12 Person Minimum / Under 12 Persons, Add 4 Per Person*

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## SERVED DINNER

### Entrees

#### **Bleu Cheese Encrusted 6oz Filet of Beef 55**

Served with Caramelized Onion Potato Cake, Green and Yellow Wax Bean Medley with Peppered Bacon, and Pinot Noir Sauce

#### **Grilled 6oz Filet Mignon 53**

With Classic Bordelaise Sauce  
Served with Sautéed Wild Mushroom and New Potatoes and Butter Glazed Asparagus and Baby Carrots

#### **Pan Roasted Chicken Breast 38**

Served with White Balsamic Onion Marmalade, Creamy Parmesan Polenta, Seasonal Vegetables, and Classic Demi-Glace

#### **Chicken Supreme 40**

Grilled Herb and Garlic Marinated Supreme Breast of Chicken. Served with Yukon Gold and Wild Mushroom, Potato Hash and Seasonal Vegetables

#### **Bone-In Stuffed Pork Chop 46**

with Parma Ham and Gruyere Cheese Served with Fresh Horseradish Whipped Potatoes, Root Vegetable Ragout, and Dried Fig Demi-Glace

#### **Seared Center Cut Pacific Halibut 43**

Served with Thyme Infused Medley of Fingerling Potatoes and Fresh Edamame and Carrot Coulis

#### **Atlantic Salmon Fillet 43**

Ponzu Glazed, Served with Sweet Chili and Ginger Stewed Bok Choy and Organic Pearl Jasmine Rice Cake

#### **Herb Roasted 6 oz. Beef & Lobster Market Price**

Filet and Butter-Poached Lobster Tail Served with Creamy Potato Gratin and Sautéed Baby Vegetables

#### **Grilled 6 oz. Beef Filet & Cilantro Crusted Salmon 62**

Served with Buttermilk Whipped Potatoes, Roasted Fennel, and Oven Dried Tomato Compote

#### **Grilled 6 oz. Beef Filet & Tiger 2 Prawns 60**

Garlic Tiger Prawns Served with Creamy Asiago Cheese Polenta, and Seasonal Baby Vegetables

Choice Menus are Subject to 15% Product Fee of Each Entree Cost (maximum of 3 options) All Appetizer & Dessert courses must be same  
12 Person Minimum / Under 12 Persons, Add 4 Per Person

Prices are Subject to 18% Service Charge and GST | Catering Menu Pricing is Non-negotiable

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## SERVED DINNER

### **Braised Blue Berry Beef Short Ribs 46**

Served with Yukon Gold and Bleu Cheese  
Mashed Potatoes and Seasonal Baby  
Vegetables

### **Grain Mustard & Herb Crusted Lamb Rack 51**

Pesto Basted Fingerling Potatoes  
Onion Confit and Cured Olives

### **Butter Basted Turkey Breast 40**

Sage & Apple Stuffing, Cranberry Jus, Roast  
Baby Potatoes Seasonal Baby Vegetables

### **Roast Turkey 39**

(Dark & White Meat)  
Peppered Sage Bread Stuffing, Mashed  
Potatoes, Gravy and Cranberry Sauce

### **Turkey Wellington 45**

Stuffed Pastry with Turkey, Sage, Cranberry  
finished with a Pan Gravy, Seasonal Baby  
Vegetables

### **Maple Glazed Ham 41**

Sweet Corn Crushed Potatoes, Seasonal Baby  
Vegetables with Mandarin Orange Hollandaise

### **Vegan Stuffed Eggplant 38**

Roasted Eggplant, Vegan Sausage, Wild Rice  
Rustic Tomato Sauce, Baby Vegetables

### **Grilled Cauliflower Steak 36**

Seasoned & Grilled Cauliflower Steak  
Rustic Tomato Sauce , Baby Vegetables

### **Stuffed Pepper 38**

Hollowed Pepper stuffed with rice, vegetables  
Rustic Tomato Sauce

### Desserts

#### **Zabaglione 14**

Fresh Berry Compote, warm custard

#### **Pistachio Ricotta Cake 15**

Sponge Cake, pistachio cream & ricotta cheese

#### **Olive Oil Cake 15**

Light, fragrant sponge texture with hint of zesty lemon

#### **Signature Tiramisu 16**

Frangelico Tiramisu with Raspberry Coulis

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## SERVED DINNER

### *Crème Brûlée 14*

*Caramelized Pumpkin, Seasoned Tuile  
Assorted Red Berry Compote*

### *White Chocolate Panna Cotta 14*

*Tahitian Vanilla Bean Infused Berry Compote,*

### *Cranberry Cheesecake 15*

*Marinated Cranberry with Candied Pecan,  
Chocolate Cinnamon Sauce and Blueberry  
Flakes*

### *Chocolate Pave Cake 14*

*Thin Layer of Walnut Fudge Brownie Filled  
with Chocolate-Coffee Mousse, Served with  
Cardamom Sauce*

### *Saccher Torte 14*

*Almond Chocolate Cake Served with  
Blueberry Compote and Raspberry coulis*

### *Baked Alaska 16*

*Jasmine & Honey Ice Cream Covered with Torched  
Meringue Served with Cassis Soaked Cherry*

### *Hazelnut Chocolate Cake 15*

*Hazelnut Bavarian Cake with Cointreaux  
Soaked Berry Compote and Blackberry Coulis with  
Mint Farche*

### *Apple Pie 15*

*Warm Pie Served with Vanilla Ice Cream*

*Please contact your Catering Manager  
to Book an Appointment for a Custom Menu Consultation*

*Choice Menus are Subject to 15% Product Fee of Each Entree Cost (maximum of 3 options) All Dessert & Appetizer courses must be same.  
12 Person Minimum / Under 12 Persons, Add 4 Per Person*

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# BUFFET DINNER

## Premier Dinner Buffet

(Minimum of 25 persons if under add 3)

*All Buffet Dinners are Served with House Baked Rolls, Creamery Butter, Starbucks Coffee, Decaffeinated Coffee and Assorted Herbal Tea*

### Includes:

Choice of 4 Salads

Choice of 4 Desserts

Served with Chef's Selection of Fresh Vegetables & Properly Appointed Starch

Two Entrées	59
Three Entrées	64
Four Entrées	69

### Add:

Soup of the Day for 5 per person

Soup from our "Served Dinner" 5 per person

\*\*items 150 chef attendant fee

## Salads

- Caesar Salad
- Baby Spinach Salad with Frisse and Radicchio served with Creamy Gorgonzola,
- Vanilla Bean Scented Seasonal Fresh Fruit Salad Drizzled with Tangerine Honey
- Marinated Asparagus Roma Tomato Salad
- Tuscan Red Potato Salad
- Green Bean, Grape Tomato and Artichoke Heart Salad with Lemon Parsley Dressing
- Creamer Potato Salad with Fresh Herbs and Sherry Vinaigrette
- Greek Salad with Romaine, Tomato, Cucumber, Olives, Feta Cheese & Oregano Vinaigrette
- Haricot Vert drizzled with Lemon Garlic Oil, Fresh Tarragon and Toasted Walnuts
- Fresh Bocconcini & Tomato Salad with Olive Oil Sea Salt and Oregano
- Tabbouleh Hummus with Pita Bread

## Entrées

### Beef Selections

- Slow Roasted Prime Rib of Alberta Beef au Jus\*\*
- "AAA" Meatloaf with Roasted Tomato Gravy
- Boneless Braised Beef Short Ribs & Demi Glaze
- Thinly Sliced Smoked Meat au Jus

### Chicken Selections

- Pecan Crusted Chicken with Brown Butte Glazed Apple and Root Vegetables
- Pan Roasted Chicken with Puttanesca Sauce
- Pollo Alla Diavola
- Herb Grilled Chicken with Pancetta, Cannellini Bean and Leek Ragu
- Chicken Schnitzel with Caper Beurre Blanc

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# BUFFET DINNER

## Seafood Selections

- Pan Seared Cod Spicy Tomato Lentil Ragu
- Chipotle Barbeque Glazed Pacific Salmon with Corn, Papaya and Cilantro Relish
- Ginger and Peppercorn Crusted Salmon Filet with Fried Leeks and Buerre Rouge
- Seared Salmon with Grilled Creamy Roasted Corn and Cilantro
- Trout with Charred Cherry Tomato and Kalamata Olives

## Pasta Selections

- Three Cheese Tortellini Pesto Cream Sauce with Toasted Pine Nuts and Romano Cheese
- Spinach and Cheese Manicotti with Roasted Garlic & Tomato Sauce
- Penne Pasta with Spinach, Tomato, Kalamata Olives and Garlic
- Orecchiette with Sausage & Rapini Aglio Oglio

## "Favorites" Selections

- Braised Lamb Shanks
- Thai Glazed Pork Loin with Sundried Cherry Sauce
- Roast Turkey and Stuffing (white and dark meat)
- Maple Glazed Ham

## Desserts

- Chocolate Ganache Cake
- Strawberry Cheesecake
- Almond Pear Tart
- White and Dark Chocolate Covered Strawberries
- Chocolate Truffles
- Chocolate Dipped Almond Macaroon Cookies
- Assorted French Pastries
- Raspberry Mousse Cake
- Chocolate Walnut Tart
- Assorted Baklava and Pine Nut Tartlets

- Fig Walnut Torte
- Dulce De Leche Cake
- Lemon Tarts
- Bailey's Cheesecake
- SEASONAL SELECTIONS ALSO AVAILABLE

## Add a Custom Logo

Your Company Logo can be added to any Dessert for that Special Touch  
See Catering Manager for Details  
50 Person Minimum





# CARVING STATIONS

*The Below Carved Items are Served with  
Appropriate Condiments and Assortment  
of Cocktail Rolls  
(Rolls not included with the Salmon)*

## **Oven-Roasted Turkey 150**

*(Serves 20)*

*Herb-Rubbed Oven Roasted Turkey  
Breast Served with Cranberry Mint Chutney  
and Mayonnaise*

## **Pepper Crusted Tenderloin of Beef 750**

*(Serves 20)*

*Oven Roasted Tenderloin of Certified Angus  
Beef Served with Green Peppercorn  
Sauce*

## **Slow Roasted AAA Prime Rib of Beef 800**

*(Serves 25)*

*Oven Roasted Prime Rib of Black Angus  
Choice Beef Served with Horseradish Cream  
and Whole Grain Mustard*

## **Herb Crusted AAA New York Strip Loin 650**

*(Serves 30)*

*Seared New York Strip Loin of Black Angus  
Choice Beef, Pinot Noir Demi Reduction*

## **Porchetta Baked Italian Ham 750**

*(Serves 50)*

*Italian Seasoned and Rolled with Skin On  
Boneless Italian Ham Served with Dijon and  
Fennel Mustard and a Tarragon Aioli*

## **Moroccan Spiced Leg of Lamb 600**

*(Serves 20)*

*Slow Roasted Alberta Leg of Lamb Served  
with Tzatziki Yogurt*

## **Atlantic Salmon en Croute 300**

*(Serves 25)*

*Caper Buerre Blanc*

## **Maple Glazed Country Ham 375**

*(Serves 50)*

## **Citrus Marinated Pork Loin 275**

*(Serves 25)*

*Apple Cider Jus*

## **Rosemary Marinated Lamb Rack 80**

*(8 Chops)*

*Fig Syrup*

## **Smoked Meat Deli Station 750**

*(Serves 50)*

*Assorted Specialty Mustards*

## **Certified Angus 28 Day Aged 44oz. Porterhouse 250**

*(Serves 8)*

*Aged Balsamic Syrup*

*All Carving Stations are Served by Uniformed Chefs*

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## RECEPTION

### Cold Reception Hors D'oeuvres

#### **Polenta Prosciutto de Parma**

Polenta Crisp Long Thin Crunchy Croutons,  
Flavored Only with Olive Oil and Parmigiano-  
Reggiano Cheese  
30 per dozen

#### **Fresh Mozzarella and Pear Tomato on Ciabatta Crouton**

Baby Mozzarella Disk on Olive Oil  
Ciabatta Crouton  
27 per dozen

#### **Julienne Roasted Peppers**

with Chevre Cheese on Pita Point  
Oven Roasted Tri-Colored Peppers and  
Fresh Goat Cheese on Toasted Pita  
25 per dozen

#### **Smoked Salmon on Dark Rye Bread**

Scandinavian Smoked Salmon Garnished  
with Caperberry and Fresh Dill on  
Pumpnickel Bread  
32 per dozen

#### **Heirloom Cherry Tomato BLT's**

Cherry Tomato, Hollowed and Filled with  
Creamy Mayonnaise and Bacon  
27 per dozen

#### **East Coast Lobster Rolls**

Mini Maine Lobster Rolls Served with  
European Cocktail Sauce  
40 per dozen

#### **Ratatouille Stuffed Zucchini**

Baby Zucchini Stuffed with a Classic French  
Ratatouille  
27 per dozen

#### **Curried Tamarind Prawn**

With Mango Chutney Curry Roasted Shrimp  
Served with a Spicy Mango Chutney on Crouton  
35 per dozen

#### **Bleu Cheese Mousse**

Bite Sized Pistachio Cones Filled with Whipped  
Bleu Cheese Garnished with Caramelized Pears  
27 per dozen

#### **Bresaola Crostini with Aged Asiago**

Cured Italian Beef with Baby Parmesan Cheese  
on Ciabatta Crostini  
31 per dozen

#### **Vegetarian Greek Skewers**

Skewers of Feta Cheese, Roasted Tomatoes  
and Kalamata Olives  
27 per dozen

#### **Cold Curried Chicken Tart**

Tart Shell Filled with Curried Chicken Salad  
31 per dozen

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## RECEPTION

### *Bruschetta Slaw*

Served on Crisp Wonton  
27 per dozen

### *Homestyle Deviled Eggs*

28 per dozen

### *Capreses Spear*

Cherry Tomato, Mini Bocconcini and Basil  
With Balsamic Cream  
30 per dozen

### *Triple Cream Brie & Caramelized Pear Relish*

Served on a Crisp Walnut Baguette  
27 per dozen

### *Proscuitto Wrapped Asparagus*

With Herbed Cream Cheese Mousse on  
Brioche  
31 per dozen

### *Hand Made Salad Rolls*

With Hoisin Sauce  
30 per dozen

### *Hot Reception Hors D'oeuvres*

#### *Smoked Mozzarella and Basil in Profiterole*

Miniature Crème Puff Filled with  
Smoked Mozzarella and Basil  
28 per dozen

#### *Potato Samosa with Mango Yogurt Dip*

Madras Curry Spiced Potatoes and  
English Peas in Phyllo Triangle  
27 per dozen

#### *Mini Beef or Lamb Sliders*

Smoked Swiss Cheese, Roasted Pepper,  
Garlic Aioli on our Crusty Brioche  
40 per dozen  
add 2 each for Lamb

#### *Hand Made Sping Rolls*

With Plum Sauce  
31 per dozen

#### *Miniature Crab Cakes with Cilantro Aioli*

Lump Crab Meat with Seasoned  
Bread Crumbs and Diced Bell Peppers Served  
with a Cilantro Garlic Mayonnaise  
38 per dozen

#### *Truffled Risotto Arancini*

Italian Rice Balls Filled with Mini Bononcini,  
and Coated with Bread Crumbs  
34 per dozen

#### *Pork and Shrimp Shumai with Soy Vinegar Sauce*

Steamed Pork and Shrimp Dumplings Served  
with Soy Vinegar Sauce  
34 per dozen

#### *Gourmet Mini Beef Hotdogs*

Chili Lime Mayo on Mini Fennel Rolls  
29 per dozen

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## RECEPTION

### **Gyro Spring Rolls**

Gyro Rolls Filled with Shredded  
Braised Lamb Shoulder Seasoned with  
Oregano and Garlic Served with a Cool  
Cucumber Mint Yogurt Dipping Sauce  
30 per dozen

### **Chicken Satay**

Skewers of Grilled Chicken Breast Served with  
a Curried Tomato Chutney  
30 per dozen

### **Tempura Shrimp**

Shrimp Fried in a Crispy Tempura Batter  
Served with a Sesame Emulsion Aioli  
34 per dozen

### **Chicken Cordon Bleu Fritter**

Ground Chicken Laced with Swiss Cheese  
and Black Forest Ham, Fried Crispy  
32 per dozen

### **Beef and Vegetable Brochette**

Skewers of Beef, Bell Pepper and Red Onion,  
Seared in a Garlic Thyme Oil Served with a  
Creamy Horseradish Mayonnaise  
32 per dozen

### **Crispy Chicken Curry Spears**

32 per dozen

### **Mini Chicken or Mini Beef Wellington with**

Pink Peppercorn Sauce  
34 per dozen

### **Spolumbo Sausage**

Spicy Italian Pork Sausage Char Grilled  
30 per dozen

### **Balsamic Glazed Seared Scallops**

Seared and served on Chinese Spoons  
40 per dozen

### **Reception Displays**

(12 person minimum)

#### **Classic Crudité Display**

Broccoli, Cauliflower, Baby Carrots, Celery Sticks,  
Cucumber Slices and Cherry Tomatoes  
Served with Boursin Dip  
and Smokey Chipotle Dip  
8 per person

#### **Domestic and Imported Cheese Display**

An Array of Premium Alberta Based and European  
Cheeses Served with Fruit Garnish, A Selection  
of Crackers, Crostini, Lavash and a  
Selection of Home-Baked Breads  
and Rolls  
12 per person

#### **Fresh Fruit Display**

Seasonal and Tropical Fruit Display of Sliced  
Fruits Served with Raspberry Coulis  
and Turkish Yogurt with Mint  
9 per person

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## RECEPTION

### Charcuterie Display

Artisanal & Italian Charcuterie of cured meats, imported and domestic cheeses, giardiniera, olives, focaccia, lavosh and crackers  
12 per person

### Live Edge Charcuterie Board (250–300 people)

Artisanal & Italian Charcuterie of cured meats, imported and domestic cheeses, giardiniera, olives, focaccia, lavosh and crackers  
\$3000.

### Assorted Sushi

Sashimi, Nigri and Rolls with Soy Sauce, Pickled Ginger and Wasabi  
225 per 50 minimum pieces



### Seafood on Ice

Each Selection Served with Spicy Cocktail Sauce, Horseradish, Tabasco, and Lemon Wedges

### Alaskan Snow Crab Claws

Market Price per 50 minimum pieces

### Iced Jumbo Shrimp

Market Price per 50 minimum pieces

### Alaskan King Crab Legs

Market Price per 50 minimum pieces

### Shucked Seasonal Oysters on the Half Shell

Market Price per 50 minimum pieces

### Enhance Your Display with an Oyster Shucker

Market Price per 50 minimum pieces  
150 per chef

### Ice Carving

Consult your catering professional for a quote.

### Enhance Your Display with a Carved Ice Bowl

Allow our skilled ice carver to sculpt reproductions of logos and intricate sculptures. All work done on a per-quote basis.



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# ACTION STATIONS

## Noodle Bar 16

Served with Bean Sprouts, Tofu, Scallions,  
Straw Mushrooms, Cilantro, Lime Wedges,  
Bamboo Shoots and Garlic Chili Sauce

### **Selection of Two Noodles:**

Yaka Soba  
Rice  
Udon Noodles

### **Selection of One Broth:**

Pho  
Miso Broth

### **Noodle Bar Enhancements:**

Mini Shrimp **4 per person**  
Shredded Chicken **3 per person**  
Shaved Beef **4 per person**

## Taco Station 18

Shredded Chicken and Beef Taco Meat  
Slowly Cooked in a Rich Tomato, Garlic  
and Cilantro Sauce

### **Condiments Include**

Pinto Beans,  
Pico de Gallo,  
Sour Cream,  
Shredded Lettuce,  
Diced Onion with Cilantro,  
Lime Wedges, S  
Shredded Cheddar Cheese  
Queso Fresco Cheese

### **Served In**

Soft Flour Tortillas  
or  
Individual Corn Taco Bowls

## Stir-Fry Rice Action Station 19

Prepared to Order on Flat Top Grills and Served in  
Individual Chinese To-Go Boxes

Soy Steamed Jasmine Rice, Scrambled  
Egg, Fresh English Peas, Diced Carrots, Grated  
Ginger and Minced Garlic

### **Toppings to Include:**

Fresh Diced  
Jalapeños  
Bean Sprouts  
Fresh Cilantro  
Lime Wedges  
Sriracha Sauce

### **Stir-Fry Rice Enhancements:**

Mini Shrimp **4 per person**  
Shredded Chicken **3 per person**  
Shaved Beef **4 per person**

Action Stations are Designed for Receptions Only.  
Minimum of 25 people per Station

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# ACTION STATIONS

## Pasta Action Station 18

Served with Fresh Grated Parmigiano-Reggiano Cheese and Tuscan Breads

### **Choice of One Pasta:**

- Penne Pasta
- Fusilli Pasta
- Cavatappi Pasta

### **Choice of One Stuffed Pasta**

- Wild Mushroom Ravioli
- Four Cheese Ravioli

## **Choice of Two Sauces**

### **Arrabbiata Sauce**

Roasted San Marzano Tomatoes, Crispy Pancetta, Onion, Parsley and Chili Flakes

### **Creamy Gorgonzola and Walnut Sauce**

Grilled Endive and Thyme

### **Truffled Forrest Mushroom Sauce**

Parmesan Crema, Black Pepper and Pearl Onion

### **Puttanesca Sauce**

Diced Tomato, Anchovies, Capers, Oregano, Olives, Garlic and Olive Oil

## **Pasta Action Enhancements**

Shrimp 4 per person

Charbroiled Chicken 3 per person

Spolumbo Sausage 4 per person

Diced Pancetta 3 per person



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# ACTION STATIONS

## The Burger Bar Action Station 18

Prepared to Order on Flat Top Grills  
Served on Sesame Buns with Assorted  
Kettle Chips

### **Slider Choices:**

(minimum order of 25 of each)

**Choice Angus Beef Slider**  
with Thousand Island Dressing

**Pulled Pork Slider**  
with Mango Papaya Salsa

**Maryland Style Crab Cake Slider**  
With Cilantro Aioli  
add 2 per person

## Mediterranean Tapas Station Tapas 24

**Eggplant Caponata**  
with Crumbled Goat Cheese

**Sherry Mustard Asparagus Salad**  
with Roasted Red Peppers

**Tortilla Española**  
Cold Spanish Omelet with Garlic Aioli, Potato,  
Bell Pepper and  
Chorizo

**Bruschetta**

- Tomato Garlic Bruschetta
- White Bean Bruschetta
- Mushroom Tapenade Bruschetta
- Crostini and Flat Breads
- Stuffed Mediterranean Bread
- Chicken with Pesto and Mushroom

**Fougasse**

- Assorted Olives and Crispy Lavosh

## Philly Cheese Steak Action Station 20

Grilled and Thinly Shaved Black Angus Beef  
Served on Soft Mini-Hoagie Rolls

### **Condiments Include:**

Sautéed Mushrooms  
Caramelized Onion  
Shredded Sharp White Cheddar  
Pepperoncini Peppers  
Olives  
Sauerkraut  
Garlic Aioli  
Roasted Garlic Cloves  
Sautéed Bell Peppers

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# DESSERT RECEPTION

## Chocolate Fountain Station 400

(2.5 pieces per person per 50 people)

Silky Semi-Sweet Chocolate served from a  
Chocolate Fountain  
Guest will dip: Stem Strawberries  
Orange Madeleines  
Marbled Butter Cookies and Cubed Fruits

## Ice Cream Sundae Station 8

Vanilla and Chocolate Ice Cream

### **Sauces Include:**

Caramel Sauce  
Strawberry Sauce  
Hot Fudge

### **Toppings Include:**

Chopped Nuts  
Mini M&Ms  
Toffee Chunks  
Oreo Cookie Crumbs  
Whipped Cream  
Chocolate Shavings

## Fresh Fruit Flambé 14

All Selections Served in a Waffle Cup

Choice of:

Stir-fried Bananas with Butter, Brown Sugar, Rum  
and Vanilla Ice Cream

Assorted Exotic Tropical Fruits and Berries  
Stir-fried with Grand Marnier and  
Mango Sorbet

Crisp Apple Stir-fried with Caramel Sauce over  
Vanilla Ice Cream, Topped with Streusel



Action Stations are Designed for Receptions Only.  
Minimum of 25 people per Station

## CHI Fantasy Dessert Reception 28

(2.5 pieces per person)

### Mini Chocolate Mousse Cake

Filled with Raspberry Tahitian Vanilla-Scented Cream

### Square Chocolate Mousse

Filled with Pistachio Crème Brûlée, Mango Chutney

### Savarin-Shaped Strawberry Mousse

### Geometric Financier Cake

with Exotic Fruit and Bavarian Cream

### Dark Chocolate Mousse

with Caramelized Banana

### Tiramisu with Mascarpone Cheese

### Rosemary Infused Panna Cotta

### Chocolate Mango Mousse

### Strawberry Croquembouche

### Assorted Deluxe Mini French Pastries

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## BAR & BEVERAGE

### Host Bar

We provide the alcohol and your guests do not pay for the drinks. This would get charged back to you. The bartender fee is \$30 per hour per bartender for the minimum of 3 hours, not including 1 hour of setup and 1 hour for teardown. The bartender fee is waived if bar sales exceed \$600 per bartender.

### Cash Bar

We provide the alcohol and your guests pay for their drinks. The bartender fee is \$30 per hour per bartender for the minimum of 3 hours, not including 1 hour of setup and 1 hour for teardown. The bartender fee is waived if bar sales exceed \$600 per bartender.

### Full Corkage Bar

(not available November – January)

You provide the alcohol, liquor license & receipts. We provide the stemware, ice, mixes. You would also provide the dinner wine. Adult corkage fee @ \$14 per person, child corkage fee (under 18 years) @ \$9 per child. The bartender fee is \$30 per hour per bartender for the minimum of 3 hours, not including 1 hour of setup and 1 hour for teardown.

### Subsidized Cash Bar

We provide the alcohol and your guests would pay a portion of the cost, while the remainder would be charged back to you. The bartender fee is \$30 per hour per bartender for the minimum of 3 hours, not including 1 hour of setup and 1 hour for teardown. The bartender fee is waived if bar sales exceed \$600 per bartender.

### Resale Corkage Bar

Same as “Full Corkage Bar” but you must provide a **resale** liquor license & receipts. Guests would be paying for the drinks via ticket seller (which you would provide). Our staff will not handle any of the cash transactions. You would also provide the dinner wine.

### Corkage Dinner Wine Only

(not available November – January)

You provide the wine, liquor license & receipts. We provide the bar. Wine corkage fee @ \$7.50 per adult (18yrs and older) Bar must be closed during the time your corkage wine is served. (liquor licenses cannot overlap)

### Bar Pricing

#### Host / Cash

Premium Brands 8.25 / 8.75  
House Brands 7.25 / 7.75  
Imported Beer/Micro Brews 8.25 / 8.75  
Non-Alcoholic Beer 7.25 / 7.75  
Domestic Beer 7.25 / 7.75  
House Wine 7.25 / 7.75  
Fruit Juices 3/3.50  
Soft Drinks 3/3.50  
Red Bull Energy Drink 7.25 / 7.75  
Cognacs and Cordials 7.25 / 7.75  
Premium Cognacs and Cordials 8 / 9

**\*\*Continuous Wine service 5 per person\*\***

Add a Slush Machine to your Bar for Specialty Frozen Drinks

\$600 per machine + premium beverage cost

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# FINE WINE

## Reds

vanvitelli <b>rosso</b> igp	\$40
terrae toscanae <b>sangiovese</b>	\$42
perrin reserve <b>rouge</b>	\$43
las cumbres <b>cabernet sauvignon</b>	\$42
gnarly head <b>zinfandel</b>	\$44
tenuta iuzzolini <b>ciro rosso</b>	\$46
bois royal <b>bordeaux</b> blend	\$48
the original <b>pinot nior</b>	\$43
portillo <b>pinot nior</b>	\$48
el cipres <b>malbec</b>	\$46

las falleras <b>tinto</b>	\$40
casarena '505' <b>malbec</b>	\$44
faustino <b>tempranillo</b>	\$40
louis.m martini <b>cab/sauv</b> sonoma	\$58
trentham estate <b>shiraz</b>	\$47



Prices are Subject to 18% Service Charge and GST | Catering Menu Pricing is Non-negotiable

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# FINE WINE

## Whites

cavalieri reali <i>pinot grigio</i>	\$40
la vieille <i>ferme</i>	\$42
mount riley estate <i>sauvignon blanc</i>	\$50
las cumbres <i>sauvignon blanc</i>	\$41
tenuta iuzzolini <i>ciro bianco</i>	\$46
louis guntrum <i>riesling</i>	\$41
the original <i>chardonnay</i>	\$43
las falleras <i>blanco</i>	\$40

## Rose

las falleras <i>rosado</i>	\$40
tenuta iuzzolini <i>ciro rosato</i>	\$46
paladin <i>pinot rose</i>	\$48
gerard bertrand <i>gris blanc rose</i>	\$42

## Sparkling

Cantine e Mangilli Prosecco DOC \$45  
 Cordoniu Brut Cava \$46  
 Martini & Rossi Asti \$48  
 Moet & Chandon \$120  
 Dom Perignon \$375

## Dessert Wines

Port (please ask your catering consultant)

Please Contact Our Catering Sales Managers for Any  
 Special Beverage Requests and We Will Do Our Best  
 to Find a Special Selection for Your Event



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# AUDIO VISUAL

## Meeting Room Projector Package 300 (no sound included)

- Meeting Room Projector
- Projection Screen
- Projector Cable Package

\*\*\*2nd Floor Package 200 (smaller projector)\*\*\*

## Ceiling Mount Projection Package 450 (no sound included)

- Premium High Brightness Projector
- Projection Screen
- Projector Cable Package
- Upgrade to 12" stand alone screen 250

## Projection Support Package 80

- Projection Screen
- Projector Cable Package

## 50" Video Package 230

- 50"TV with Stand
- Video Cable Package

## 65" Video Package 400

- 65"TV with Stand
- Video Cable Package

## 12-24" Black Stage Backdrop Package

10 per linear foot

## Audio

Table Top Microphone for Panels & Hybrid Meetings	50
Wireless/Lapel Microphone & Mixer	165
6 Ch. Mixer & Audio Adapter & Powered Speakers w/ stands (2)	170
Bluetooth Speakers (20 ppl or less)	50

## Zoom Package 550

- Premium High Brightness Projector
- Wireless mic & Podium mic
- 1/8" stereo Audio cable
- Computer audio cable
- Fixed Webcam on tripod on podium

## Data & Display

Laptop Computer (PC)	150
45" x 80" Tripod Projection Screen	50
52" x 92" Fast Fold Screen	150
6.75' x 12' Fast Fold Screen	250
Confidence Monitor	125
Video Splitter (2 or more screens)	100
Seamless Switcher	150

## Lighting

LED Uplights	40
12 or more LED Uplights	30
Stage Wash LED LEKO w/dimmer	250
Clip on LED Podium Light	30

## Miscellaneous A/V

Flip Chart w/ paper & markers	35
Easel	20
Wireless Slide Advancer w/ Laser Pointer	40
DSAN Perfect Cue Advance (long range)	75
Power Bar/Extension Cord Combo	15
Meeting Owl (video conference up to 8ppl)	150
Disco Ball	250

## Labour Rates

- Setup & Dismantle 65/hr
- Operator 75hr
- Labour will be chargeable for the set up and tear down of any audio visual and lighting equipment, with the exception of packages.
- One (1) hour minimum for any labour required.

\*\*\*All prices is based on a 1 day rental\*\*\*

\*\*\*Custom Packages Available on Request\*\*\*

[audiovisual@carriagehouse.net](mailto:audiovisual@carriagehouse.net)



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# CARRIAGE HOUSE POLICIES

## Carriage House Hotel Event Agreement

We ask that you take a few moments to familiarize yourself with the following policies. Our Event Planners are readily available to assist you with all the aspects of your event through to its successful conclusion.

## Event Terms and Conditions

### **Event Details**

Event agreements received by the organizer must be carefully reviewed, signed and returned within three working days of the receipt of the agreement. Should any corrections be required, we ask that you note the corrections and initial these corrections before returning the agreement.

The Carriage House Hotel & Conference Centre (abbreviated only for this document to CHH)

Catering Office must receive a final guaranteed guest count minimum of 7 business days prior to the contracted date of your event. Should the actual guest count be less than the guaranteed number, CHH will invoice for the guaranteed number.

If the actual number of people exceeds the guaranteed amount, the CHH will invoice for the greater amount. This number will be determined by a physical count during the event. Should no guarantee be received, the CHH will prepare and charge for the original number booked. The CHH reserves the right to substitute a comparable room for your function if the appointed function room is unavailable or the CHH believes the appointed room is no longer appropriate. Please check with the front desk upon arrival for verification.

### **Cancellations**

Client Cancellation Fees are as follows:

- Less than one week prior to function - Full room rental for period booked
- Less than 24 hours prior to function - Full room rental and cost of all food and beverage ordered for period booked.

## **The CHH May Cancel Bookings Under the Following Circumstances:**

- If the hotel or any part of it is closed due to circumstances outside its control
- If the client becomes insolvent or enters into liquidation or receivership
- If the client is more than 30 days overdue with any payments to the hotel
- If it might prejudice the reputation of or cause damages to the hotel

### **Pricing and Billing**

All food and beverage service is subject to an 18 percent service charge. The GST will be calculated on the total amount of the invoice. Questions or concerns about the final invoice must be reported within 14 days of the final invoice date. All prices are subject to change and will be confirmed no more than three months prior to the event. For the pleasure of all guests we ask that music not commence prior to 9:00 pm and be completed by 1:00 am.



# CARRIAGE HOUSE POLICIES

*A one and a half hour time period is allowed for the service of a three-course meal. Should you cause the hotel to delay service after the time indicated on the agreement, an additional labor charge may be incurred. If room set up has to be changed, a minimum labor fee of \$30 per person per hour will apply.*

*The Convener agrees to reimburse the CHH for any damages done to any area of the Hotel or its equipment by any person, vendor or services attending/servicing the function. Any damages caused to The CHH will result in a charge to the Convener on final Billing.*

*Direct Billing will only be granted to companies which have established credit with the CHH in advance. The client agrees that the CHH may accept verbal amendments to the arrangements given during the course or its preparation, by the client, or any person acting or purporting to act on the client's behalf. The client agrees to pay for any additional service provided.*

## **General Policies**

*The CHH shall be the sole supplier of all food and beverage items, the only exception being special occasion cakes. Please note that provincial health regulations prohibit the removal of any food products from the hotel, unless purchased as take-out. Buffet products will be displayed for a maximum of two hours at any function to ensure the integrity of the product.*

*The Convener is responsible for the arrangements and packaging all the expenses of shipping material, merchandise, exhibits, or any other items to and from the CHH. The CHH must be notified in advance of shipping arrangements to ensure proper acceptance of these items upon arrival. The CHH takes all responsible precautions to safeguard the property of clients. However, the CHH will not be responsible for damage to or loss of any articles left in the hotel prior to, during, or following any functions by the customer or their guests. Any placement of promotional materials or signage in the CHH, outside of the function room must first be approved by the CHH.*

*To comply with the Alberta Fire Regulations Act no open flamed candles will be allowed at any function. Every candleholder must exceed the flame of the candle by one inch in order to comply with these regulations. City by-law (57 M92) legislates that all public areas are non-smoking. The Catering Office would be happy to arrange for audiovisual equipment on your behalf via our in house provider with advance notice at current pricing. Should the Convener bring in their own equipment it is their responsibility to ensure that the systems are compatible with those of the CHH.*





# CARRIAGE HOUSE POLICIES

## *Liquor Service Policies*

It is the policy of the CHH to always serve alcoholic beverages in a responsible manner. Persons who appear 25 years of age or younger must present identification in order to be served alcoholic beverages. The CHH reserves the right to refuse service to persons under the age of 18 years or to already intoxicated persons. The CHH will in all cases refer to the Alberta Liquor and Control Act. The Convener of events, receptions, or functions at which alcoholic beverages are provided, has a responsibility for the actions and behavior of his/her guests as a result of alcoholic beverage consumption. Liability insurance is available, and if so desired, our staff will be pleased to provide information as to how the insurance may be obtained.

Beverage service and music must end by 1:00 am. Any deviations from this will result in additional charges of \$1000 per hour.

## *Additional Event Charges that May Occur;*

- \$63.49 +GST - SOCAN (Society of Composers, Authors and Music Publishers of Canada)
- \$26.63 +GST - RE:SOUND (licenses recorded music for public performance, broadcast and new media)
- Mandatory coat check for the months November - January \$30 per hour per attendant for the minimum of 3 hours, not including 1/2 hour of setup and 1/2 hour for teardown.
- Outside Cake Cutting / Cupcake Fee \$4 per person in the event you wish to bring in your own wedding cake / cup cakes
- \$25 Square tables (72") Seating for 12
- \$150 per White Lounge sofa (quoted on an individual basis)

*The Staff and Management would like to Thank You for choosing The Carriage House to host your Event*

