



PLATED BREAKFAST

All plated breakfasts include scratch made assorted baked goods, breads, butter and preserves and a selection of chilled juices, fresh coffee, decaffeinated coffee and LOT 35 signature teas.

All plated breakfasts include a choice of one of the following preset items: Vanilla yogurt with berry compote & granola parfait Or seasonal fruit salad.

EGGS BENEDICT - CLASSIC

**\$45 per
person**

Peameal ham, poached eggs, hollandaise, breakfast potatoes with caramelized onions & peppers, oven-roasted vine tomatoes

TRANS CANADA BREAKFAST

**\$42 per
person**

Scrambled eggs, aged cheddar cheese, fruitwood smoked bacon or pork country sausages, breakfast potatoes with caramelized onions & peppers, oven-roasted vine tomatoes

CONTINENTAL (COLD)

**\$37 per
person**

Smoked ham, swiss cheese, mustard, grapes, cottage cheese, tomatoes

EGGS BENEDICT - SMOKED TROUT

**\$49 per
person**

Hot smoked steelhead trout, poached eggs, dill & caper hollandaise, breakfast potatoes with caramelized onions & peppers, oven-roasted vine tomatoes

EGGS BENEDICT - FLORENTINE

**\$45 per
person**

Spinach, poached eggs, sauce choron, breakfast potatoes with caramelized onions & peppers, oven-roasted vine tomatoes

EGGS BENEDICT - CALIFORNIA

**\$52 per
person**

Butter poached crab meat, avocado, tomato, poached eggs, hollandaise, breakfast potatoes with caramelized onions & peppers

VEGAN FULL ENGLISH 34 per person
BREAKFAST

Vegan sausage, tofu scramble

Vegan plated breakfast includes choice of:

Puffed wheat, mini wheat, kashi (soy milk,
almond milk or rice milk)

PLATED BREAKFAST ADD-ONS

Enhancement items must be ordered in conjunction with a plated breakfast.

FRUITWOOD SMOKED BACON \$6 per person

SLICED SEASONAL FRUITS \$7 per person

CHEF'S SEASONAL FRUIT SMOOTHIE \$7 per person

HARD BOILED EGG \$3 per person

PORK OR CHICKEN BREAKFAST SAUSAGES 6 per person

BREAKFAST EXPERIENCE

All our breakfast buffets include scratch made assorted baked goods, breads, butter and preserves and a selection of chilled juices, fresh coffee, decaffeinated coffee & LOT 35 signature teas.

For groups of less than 20, a \$5 per person surcharge will apply. All prices are subject to 18% surcharge and 5% GST. All prices are in Canadian dollars. Menu items may contain nut by products. Please advise your Conference Service Manager of any allergies.

DELUXE CONTINENTAL BREAKFAST

**\$32 per
person**

Select 4 cold breakfast items:

- Seasonal fruit salad
- Whole seasonal fruits
- Assorted Riviera yogurts
- Nut & honey granola, greek yogurt
- Cottage cheese
- Chef's seasonal fruit smoothies
- Sliced local ham & mustard
- Bagels & herb cream cheese
- Seasonal fruit with minted agave nectar

Additional selections can be added for + 6 per item, per person.

FULL BREAKFAST

**\$44 per
person**

Select 3 cold & 3 hot breakfast items:

Cold breakfast items:

- Seasonal fruit salad
- Whole seasonal fruits
- Assorted Riviera yogurts
- Nut & honey granola, greek yogurt
- Cottage cheese
- Chef's seasonal fruit smoothies
- Sliced local ham & mustard
- Bagels & herb cream cheese
- Seasonal fruit with minted agave nectar

Hot breakfast items:

- Steel-cut oats – maple syrup, sun-dried grapes
- Wheatberry & rolled oat porridge
- Vegan cardamom & peach porridge bowl, shaved almonds
- Fruitwood smoked bacon
- Breakfast sausages – pork or chicken
- House smoked ham
- Peameal bacon
- Egg white scramble- spinach, mushrooms
- Egg, swiss cheese, peameal bacon, English muffin sandwich
- Egg, cheddar cheese, bacon, croissant sandwich
- Mushrooms, spinach & cheddar quiche
- Pork sausage & kale frittata
- Boiled eggs
- Shakshuka – Moroccan cast iron eggs
- Sous Vide 64 degree poached eggs
- Huevos rancheros – southwestern cast iron eggs
- Breakfast potatoes, caramelized onions & peppers
- Hash brown patties
- Redbliss O'Brien potatoes
- Kennebec potato hash with Italian sausage and parmesan
- Ras el hanout seasoned roasted potatoes

- Patatas Bravass Spanish potato hash
- Lyonnaise Yukon gold potato gratin
- Belgian waffles, berry compote & maple syrup
- Vegan tofu breakfast pancakes
- Vegan cinnamon & blueberry french toast
- Croissant & danish bread pudding french toast, berry compote, maple syrup
- Cast iron pancake “soufflé served with minted seasonal compote Sweet – wild berry/chocolate Savory – bacon/jalapenño
- Oven-roasted vine tomatoes

Additional selections can be added for + 6 per item, per person.

BREAKFAST BUFFET

All our breakfast buffets include scratch made assorted baked goods, breads, butter and preserves and a selection of chilled juices, fresh coffee, decaffeinated coffee & LOT 35 signature teas.

For groups of less than 20, a \$5 per person surcharge will apply. All prices are subject to 18% surcharge and 5% GST. All prices are in Canadian dollars. Menu items may contain nut by products. Please advise your Conference Service Manager of any allergies.

WILLOW STREAM

**\$47 per
person**

- Maison Riviera yogurt – assorted flavors
 - Fruit salad
 - Overnight oats – seasonal fruit compote
 - Chef's seasonal fruit smoothies
 - Egg white scramble
 - Breakfast sausage
 - Farm fresh frittata – spinach, mushrooms, feta, oven roasted tomato compote
 - Roasted vine tomatoes
 - Red river oatmeal porridge, agave syrup, raisins
- Or
- Green tea quinoa oatmeal, orange macerated golden raisins, peach & sun-dried blueberry compote
 - Low fat bran muffins, carrot raisin muffins, multi grain croissants
 - Gluten free & dairy free scones

ALBERTA WILD WEST BRUNCH

**\$64 per
person**

- Red river oatmeal porridge, agave syrup, raisins
- Green tea quinoa oatmeal, orange macerated golden raisins, peach & sun-dried blueberry compote
- Seasonal fruit salad
- Maison Riviera yogurt – assorted flavors
- House smoked steelhead trout, capers, eggs, chive cream cheese, bagels
- Roasted tomato bisque, basil, sweet garlic, cheese croutons
- Roasted cod, barley spinach salad, roasted pepper relish, olive oil parsley vinaigrette
- Cheese tortellini pasta, sweet peas, crispy pancetta, roasted garlic, parmesan cream
- Scrambled eggs
- Fruitwood smoked bacon
- Breakfast sausage
- Grilled ham steaks
- Eggs benedict- poached eggs, peameal bacon & hollandaise
- Mushrooms, leek & gouda cheese quiche
- Belgian waffles – berry compote, maple syrup
- Hash brown patties
- Danish chocolate bread pudding, toffee sauce
- Butter croissants
- Bran muffins, carrot muffins, blueberry muffins

A LITTLE EXTRA

Breakfast Enhancements must be ordered in conjunction with a Breakfast Buffet and are not to be substituted for breakfast.

BREAKFAST CHARCUTERIE PLATTER **\$150 per tray**

Hard boiled eggs, smoked trout, small producer cheeses, seasonal and exotic fruits, cream cheese, breakfast style cured meats, crackers & pretzel buns

Serves 10 guests

SLICED SEASONAL FRUIT **\$120 per tray**

Ripe Melons & Seasonal Fruit

Serves 10 guests.

HOUSE HOT SMOKED STEELHEAD TROUT **\$14 per person**

Bagels, Eggs, Capers, Cream Cheese

SELECTION OF PRE-MADE BREAKFAST SANDWICH **\$8 per person**

Farm fresh organic egg with

Select options below:

- Bread Selection -English Muffins, Butter Croissants
- Meat Selection – Peameal Bacon, Fruitwood Smoked Bacon, Pastrami, House Cured Ham, Country Style Sausage Patty
- Cheese Selection – Aged Cheddar, American, Baby Swiss, Provolone

SCRAMBLED EGGS **\$6 per person**

BOILED EGGS **\$3 each**

CHEF'S SEASONAL FRUIT SMOOTHIE **\$7 per person**

STEAL CUT OATMEAL **\$6 per person**

Steel Cut Irish Oats with Sugar in the Raw, Sun-Dried Grapes, Plantation Bananas, Honey

FRUITWOOD BACON, PORK COUNTRY SAUSAGES OR HAM **\$6 per person**

BELGIAN WAFFLES **\$9 per person**

Berry Compote, Maple Syrup, Whipped Cream

HASH BROWN PATTIES **\$5 per person**

CROISSANT AND DANISH BREAD PUDDING FRENCH TOAST **\$9 per person**

Berry Compote, Maple Syrup, Whipped Cream

EGGS BENEDICT **\$11 per person**

Poached Eggs, Peameal Bacon, Hollandaise

INDIVIDUAL QUICHE **\$9 per person**

Select one below:

- Goat Cheese, Baby Spinach, Sun-Dried Tomatoes
- Black Forest Ham, Mushrooms, Leeks, Gruyère Cheese
- Cherrywood Smoked Bacon, Caramelized Onions, Aged Cheddar Cheese

EGGS BENEDICT **11 per person**

Poached eggs, peameal bacon, hollandaise

VEGAN BREAKFAST SANDWICH **8 per person**

Vegan sausage, tofu scramble, spinach, cheese, potato hash, croissant

VEGAN BENEDICT **12 per person**

Whole wheat english muffin, sautéed spinach, sundried tomatoes, smoked tofu, vegan hollandaise sauce

VEGAN BREAKFAST WRAP **8 per person**

Whole wheat wraps, vegan "bacon", scrambled chickpeas, spinach, tomatoes, avocado

YES, CHEF!

Action stations are Chef attended. Price includes a Chef up to 2 hours. Additional hours are 75 per hour, per Chef.

Action stations must be ordered in conjunction with a breakfast buffet and are not to be substituted for breakfast. All prices are subject to 18% surcharge and 5% GST. All prices are in Canadian dollars. Menu items may contain nut by products. Please advise your Conference Service Manager of any allergies.

CARVED JUMBO BUTTERMILK PANCAKE STACK **\$11 per person**

Maple Rum Butter, Seasonal Berry Compote, Banana Foster, Whipped Cream

ALBERTA FARM FRESH EGG BAR **\$14 per person**

Eggs & omelet's "made your way"

- Free-range brown eggs, egg whites
- Bell peppers, onions, spinach, mushrooms, sundried tomatoes
- Cherrywood smoked bacon, house-cured ham, sausages, swiss, aged cheddar

HAM CARVING STATION **\$15 per person**

White cheddar biscuits, maple glazed house ham, mustards

BUTCHER BLOCK HAND CARVED MEAT ENHANCEMENTS: APPLE & ROSEMARY GLAZED ROAST PORK BELLY **\$12 per person**

BUTCHER BLOCK HAND CARVED MEAT ENHANCEMENTS: HERBED SEA SALT CRUSTED PRIME RIB OF BEEF **\$16 per person**

BUTCHER BLOCK HAND CARVED MEAT ENHANCEMENTS: MAPLE BOURBON HOT SMOKED STEELHEAD TROUT **\$14 per person**



FUEL YOUR DAY

All prices are subject to 18% surcharge and 5% GST. All prices are in Canadian dollars. Menu items may contain nut by products. Please advise your Conference Service Manager of any allergies.

FROM THE BAKERY

\$56 per dozen

Items must be ordered by the full dozen.

- Chocolate chip, double chocolate, oatmeal cookies
- Brownies & blondies
- Coconut lemon bars
- Banana, lemon & green tea raspberry breads
- Chocolate glazed donuts, raspberry berliners, cinnamon mini donuts
- House made nanaimo bars
- Lemon biscotti, chocolate dipped almond biscotti
- Shortbread cookies, florentine cookies, oatmeal tea cookies

Following items include butter & preserves:

- Gluten free muffins
- Fruit danish
- Butter & chocolate croissants
- Cinnamon sticky buns
- Cheese scones, raisin scones
- Coffee cakes with cinnamon streusels

ones

- Coffee Cakes with Cinnamon Streusels

VANILLA YOGURT PARFAIT

\$74 per dozen

WARM SOFT PRETZEL

\$62 per dozen

Waldhaus Barvarian Mustard, Cheese Sauce

GLUTEN FREE OATMEAL CUP

\$6 each

Blueberry-Hazelnut, Maple Brown Sugar, Apple-Cinnamon

WHOLE FRESH FRUITS **\$30 per 10
piece bowl**

Banana, Pears, Apples, Oranges, Seasonal
selection

**MAISON RIVIERA PETIT
POT YOGURT** **\$6 each**

Vanilla, Strawberry

**CLIF BARS AND ORGANIC
GRANOLA BARS** **\$6 each**

**ICE CREAM NOVELTIES
AND FRUIT BARS** **\$6 each**

ASSORTED CANDY BARS **\$6 each**

Mars, M&Ms, Aero, Hershey, Toblerone

**THE TREAT SHOPPE
CARMEL CORN** **\$6 per bag**

**SMARTFOOD WHITE
CHEDDAR POPCORN** **6 per bag**

**ASSORTED HARDBITE
CHIPS** **6 per bag**

STAY HYDRATED

All prices are subject to 18% surcharge and 5% GST. All prices are in Canadian dollars. Menu items may contain nut by products. Please advise your Conference Service Manager of any allergies.

COFFEE & TEA	\$6.50 per person	FRESHLY BREWED ICED TEA	\$25 per litre
Freshly Brewed Coffee, Decaffeinated Coffee & a Selection of LOT 35 Teas		<i>Serves 4 – 6 Guests</i>	
ROCKY MOUNTAIN HOT CHOCOLATE	\$35 per litre	FRESH LEMONADE WITH CANE SUGAR	\$25 per litre
Whipped Cream, Marshmallows & Chocolate Shavings <i>Serves 4 – 6 Guests</i>		<i>Serves 4 -6 Guests</i>	
ASSORTED SOFT DRINKS	\$6.25 each	BOTTLED WATERS	\$6.25 per person
		Sparkling Mineral Water – (330ml) Still Mineral Water – (500ml)	
INFUSED WATERS	\$75 per 20 litre tower	BOTTLED JUICES	\$6.25 each
Lemon & cucumber Strawberry & Mint <i>Serves 75 guests</i>		Pink Lemonade, Apple, Orange, Cranberry (300ml)	
CANNED JUICES	\$6.25 each	ASSORTED VITAMIN WATER	\$6.25 each
Tomato & V-8 (300ml)			
ASSORTED KOMBUCHA	\$8 each	ASSORTED HAPPY PLANET JUICE	\$8 each
COCONUT WATER	\$8 each	RED BULL & SUGAR-FREE RED BULL	\$8 each
GRIZZLY PAW SODA	\$8 each	NESPRESSO CRAFT COFFEES	\$7.25 per pod

Add a self-serve Nespresso Gemini machine to your meeting room and allow your guests to make their own lattes, cappuccinos and espressos from our selection of Nespresso Coffee pods.

Ideal for small groups of 50 or less.

**PILOT COLD BREW
COFFEE**

\$8 per person

LEAVE IT TO US

All themed coffee breaks are accompanied by fresh coffee, decaffeinated coffee & LOT 35 signature teas.

All prices are subject to 18% surcharge and 5% GST. All prices are in Canadian dollars. Menu items may contain nut by products. Please advise your Conference Service Manager of any allergies.

MEZE TIME

**\$24 per
person**

Hummus, tzatziki, black bean dip, whole wheat pita chips, mixed olives, dolmades, grilled halloumi Tomato, V-8 juice

FOR THE LOVE OF CHOCOLATE

**\$21 per
person**

Brownies, salted caramel chocolate bites, chocolate cherry cakes, milk & dark chocolate sables, chocolate macarons, Rocky mountain hot chocolate with whipped cream, marshmallow, chocolate shavings

GLUTEN FREE & DAIRY FREE

**\$19 per
person**

Raspberry macarons, chocolate dipped strawberries, pâté de fruit, blueberry coconut panna cotta, coconut chocolate cakes

STAMPEDE

**\$23 per
person**

House ketchup chips, butter popcorn, onion rings, corn dogs, Ranch, honey mustard, ketchup, Cinnamon donuts, Assorted soft drinks

THE CAKE SHOP

**\$18 per
person**

Cake pops:

Chocolate, vanilla, red velvet, cookie crumble

Cupcakes:

Devil's food- double chocolate ganache, Red velvet – cream cheese icing, Vanilla – orange, vanilla buttercream

CHIP & DIP BAR

**\$18 per
person**

- Ketchup kettle chips- caramelized onion dip
- Corn tortilla chips – queso dip, tomato salsa, guacamole
- Sea salt pita chips – roasted garlic hummus
- Assorted soft drinks

TEA TIME

**\$26 per
person**

- Assorted tea sandwiches
- Smoked trout with fennel cream cheese
- Watercress & radishes with salted butter
- Egg salad with pea shoots
- Pimento cheese with arugula
- Assorted scones with lemon curd
- Chocolate dipped strawberries
- French macarons
- Sweetened iced tea

THE CANDY STORE

20 per person

International assorted candies & sweets, Grizzly Paw soda

MARKET FRESH BREAK

**\$25 per
person**

GOOD MORNING

26 per person

- Garden fresh vegetables
- Vegan black bean hummus
- Spicy tomato & feta hummus
- Pimento cheese spread
- Sea salt pita crisps
- French baguette
- Assorted juices

Homemade granola bars, Traditional tea breads
– Irish tea bread, banana bread,
chocolate cake with butter & preserves
Lemon and chocolate madeleines
Fruit skewers with honey & greek yogurt dipping
sauce
Lemon bars
Elderflower lemonade, seasonal fruit smoothies



TO-GO BREAKFAST

All to-go meals include: House made muffin, whole fresh fruit, individual yogurt, bottled juice, fresh brewed regular & decaf coffee & LOT 35 signature teas.

BREAKFAST

\$30 per bag

All to-go meals include: House made muffin, hard boiled egg, whole fresh fruit, individual yogurt, bottled juice, fresh brewed regular & decaf coffee & LOT 35 signature teas.

Ham & cheese croissant

Or

Tomato, cheddar & avocado spread croissant
(served cold)

TO-GO LUNCH

All to-go meals include: Bottled water, mustard & mayonnaise (on the side).

You can choose up to 4 sandwich options for your group. We cannot accommodate half-sandwich options. Snack selections will be the same for all to-go meals, regardless of sandwich selections. Additional snacks \$5 per bag. All prices are subject to 18% surcharge and 5% GST. All prices are in Canadian dollars. Menu items may contain nut by products. Please advise your Conference Service Manager of any allergies.

LUNCH

\$36 per bag

All to-go meals include: Bottled water, mustard & mayonnaise (on the side).

Select 1 sandwich or entrée salad & 3 snacks

Sandwiches:

Falafel wrap, hummus, tzatziki, onions, tomatoes, lettuce

Chicken salad, celery, onions, grapes, croissant bun

House smoked turkey, cranberry chutney, sage aioli, brioche bun

Roast Alberta beef, mustard, caramelized onion aioli, aged cheddar, onion poppyseed roll

Egg salad, watercress, sourdough

House smoked ham, swiss, honey mustard, pretzel baguette

Muffaletta, provolone, olives & pimento tapenade, arugula, focaccia

Build your own entrée salad:

Tomatoes, cucumbers, carrots, pickled onions, radishes, pepperoncinis, heirloom lettuce, sherry & mustard dressing (served on the side)

Or

Crisp lettuce, scallions, tomatoes, bacon lardon, boiled eggs, cucumbers, shaved pecorino, avocado ranch

(served on the side)

Choice of one to be added to your salad:

- Grilled chicken breast
- Smoked tofu, chili salt

Snacks:

Potato chips

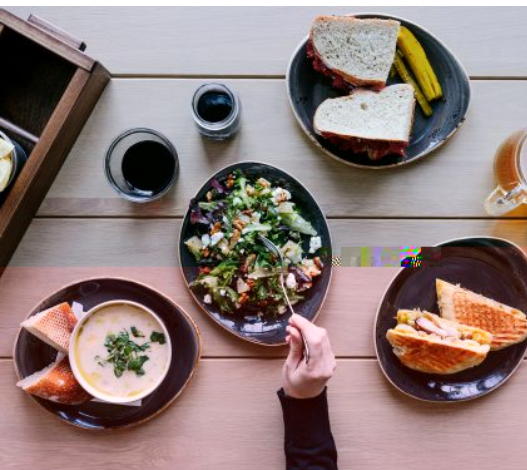
Granola bar

Chocolate chip cookie

Vegan cookies

Brownie

Seasonal whole fruit



PLATED LUNCH

All of our plated lunch selections include bakery fresh artisan rolls and butter and fresh coffee, decaffeinated coffee & LOT 35 signature teas.

All prices are subject to 18% surcharge and 5% GST. All prices are in Canadian dollars. Menu items may contain nut by products. Please advise your Conference Service Manager of any allergies.

SET MENU LUNCH

2 COURSE \$45 per person 3 COURSE \$59 per person

Soups and Bowls

- BC mushroom bisque, garden rosemary
- Sweet potato, five spice & coconut
- Slow roasted tomato soup, chopped herbs
- Vegan spicy Thai coconut & kaffir lime soup, tofu, rice noodle, vegan chicken

Salads and Bowls

- Mixed greens, cherry tomatoes, cucumbers, pickled onions, radishes, white balsamic dressing
- Baby gem, spinach & kale, parmesan cheese, croutons, bacon, garlic & lemon dressing
- Frisée & watercress, fennel, candied squash, pumpkin seeds, lemon vinaigrette
- Vegan buddha bowl, roasted sweet potato, quinoa pilaf, chickpeas, avocado

Entrées

- Roasted chicken breast, thyme roasted potato, seasonal vegetables, garden thyme jus
- Maple & mustard glazed steelhead trout, roasted potatoes & vegetables, mustard emulsion

- Sautéed orecchiette pasta, chorizo sausages, spinach, olives, tomatoes, parmesan
- Alberta beef cottage pie, mashed potatoes, seasonal baby greens salad, balsamic dressing
- Spinach & ricotta lasagna, basil, tomato coulis, arugula, parmesan
- Vegan Thai green curry, peas, eggplant, Asian spinach, vegan chicken
- Vegan Cassoulet, white beans, garlic, mushroom, vegan sausage, herb breaded crumbs
- Sirloin steak, mashed potatoes, seasonal vegetables, red wine jus

Entrée salads

- Tomatoes, baby cucumbers, pickled onions, radishes, pepperoncinis, heirloom lettuce, sherry dressing
- Cobb salad, crispy lettuce, red onions, tomatoes, bacon lardon, boiled eggs, crumbled blue cheese, ranch dressing

With one of the following choices:

- Skinless chicken breast
 - California cut striploin steak
 - Sautéed prawns
- (chicken & steak served warm prawns served cold)

Desserts

- Banoffee tart, banana confit, salted caramel mousse, chocolate ganache, toasted meringue
- Pecan praline & brownie slice, hazelnut cremeux, praline crakine, salted milk jam
- Chocolate & caramel martini, salted caramel & tanariva chocolate crèmeux
- Tiramisu coupe, lady finger cookies, mascarpone mousse, amaretto syrup, chocolate shards
- Vegan almond & coconut custard, mango fool
- Vegan chocolate cake, sour cherry compote, pistachio streusel

LUNCH BUFFETS

All of our lunch buffets include bakery fresh artisan rolls and butter and fresh coffee, decaffeinated coffee & LOT 35 signature teas.

For groups of less than 20, a \$5 per person surcharge will apply. All prices are subject to 18% surcharge and 5% GST. All prices are in Canadian dollars. Menu items may contain nut by products. Please advise your Conference Service Manager of any allergies.

DELI SANDWICH BAR

\$46 per person

- Chef's soup of the day
- Shaved red cabbage & apple slaw
- Alberta potato salad, cornichons, shallots, parsley, mustard, rosemary vinaigrette
- Baby greens salad, white balsamic dressing, lemon vinaigrette

Choice of 3 sandwiches:

- Falafel wrap, hummus, tzatziki, onions, tomatoes, lettuce
- Chicken salad, celery, onions, grapes, croissant bun
- House smoked turkey, cranberry chutney, sage aioli, brioche bun
- Roast Alberta beef, mustard, caramelized onion aioli, aged cheddar, onion-poppysseed roll
- Egg salad, watercress, sourdough
- House smoked ham, swiss, honey mustard, pretzel baguette
- Muffuletta, provolone, olives & pimento tapenade, arugula, focaccia
- Vegan California sandwich, cucumber, avocado, hummus, roasted red peppers, bean sprouts, chipotle mayo
- Lemon bars
- Chocolate cookies
- Seasonal fruit salad

ALBERTA SMOKEHOUSE

\$49 per person

- Broccoli & cheddar soup
- Macaroni salad, green onions, creamy dressing
- Redskin potato salad, celery, bacon, eggs, scallions, creamy mustard dill dressing
- Cabbage & apple slaw, cilantro, lime dressing
- BBQ chicken
- Smoked beef brisket, BBQ sauce

WILLOW STREAM

\$49 per person

- Vegetable & Alberta grain broth
- Kale salad, red grapes, feta, sunflower seeds, cucumbers, blueberries, Alberta honey vinaigrette
- Grain salad, roasted vegetables, herb vinaigrette
- Green pea & radish, mint vinaigrette
- Herb & citrus cedar roasted steelhead trout, fennel-dill sauce
- Grilled chicken breast, figs, charred lemon, onion, cilantro sauce
- Chickpea, potato & cauliflower curry stew
- Steamed lemon grass rice
- Vegan chocolate cake
- Seasonal berry tart, lemon curd
- Sliced fresh fruit

DIY TACO BAR

\$49 per person

- Iceberg & kale salad, charred sweet corn, cumin dressing
- Tomato salad, baby cucumber, red onions, cilantro, lime-mint vinaigrette
- Bean salad, green onions, chipotle vinaigrette
- Cantina style tortilla soup, lime, crispy tortilla strips
- Drunken beans, queso fresco, cilantro
- Smoked chili rice

- Vegetable & bean chili
- Buttered corn, pepper, scallions
- Creamy macaroni & cheese
- Buttermilk biscuits
- Seasonal crumble
- Apple pie
- Chocolate chip cookies

es

WALDHAUS ALPINE LUNCH

\$49 per person

- Beer cheese soup, pretzel croutons
- Cucumber salad, fresh dill & parsley, sour cream dressing
- Potato salad, cornichons, parsley, shallots, mustard, rosemary vinaigrette
- Bean salad, shaved onions, chopped herbs, red wine vinegar
- Pretzel buns, salted butter, beer mustard
- Chicken schnitzel, mushrooms, onions
- Bratwurst, sauerkraut
- Baked alpine macaroni, caramelized onions, gruyère cheese
- Pork kassler, mustard seed dunkel glaze
- Roasted seasonal vegetables
- Black forest trifle, mini berliner donuts, apple strudels

CASTELLO ITALIAN LUNCH

\$49 per person

- Arugula & beefsteak tomato salad, artichokes, romano, lemon vinaigrette
- Tomato & bocconcini salad, fresh basil, balsamic vinaigrette
- Caesar salad- kale & romaine, garlic herb croutons, creamy lemon garlic, parmesan cheese
- Beef ravioli, brown butter, sage
- Chicken mushroom marsala
- Cheese tortellini, parmigiana reggiano alfredo sauce
- Whole wheat penne, broccolini, roasted plum tomatoes, roasted garlic, olive oil
- Broccolini, sweet garlic & tomato compote
- Tiramisu, lemon panna cotta, chocolate chip, ricotta cannoli's

- Warm mini flour tortillas
- Guacamole, jack cheese, sour cream, charred tomato salsa, pickled jalapeño, onions, lime

Plus pick two taco filling:

- Pulled pork carnitas
- Chili pulled chicken
- Shredded Alberta beef
- Smoked tofu, chili salt
- Tres leche, Mexican cookies, coffee sugar-dusted churros, Abuelita chocolate sauce

THE VERMILLION ROOM

\$49 per person

- Tomato bisque
- Salad maison, baby green salad, red wine vinaigrette
- Watercress & endives, roquefort, walnuts, pear, citrus dressing
- Salad provençal, potatoes, tomatoes, olives, eggs, herb, mustard vinaigrette
- Beef bourguignon, bacon, petit onions, mushrooms
- Rôtisserie chicken, garlic butter
- Mussels marinières, garlic, wine, fine herbs, butter, citrus
- Garlic & herb roasted local potatoes
- Roasted cauliflower, carrots, peas
- Tarte au chocolate & caramel, macarons, profiteroles

CREATE YOUR OWN LUNCH BUFFET

\$51 per person

Select 1 soup, 3 salads, 4 main dishes & 3 desserts

Additional items + 5 per item, per person

Soups

- Broccoli & cheddar soup
- Chicken & egg drop soup
- Vegetable & Alberta grain broth
- Cauliflower & parmesan soup
- Corn chowder
- Vegan creamy mushroom & truffle potage

Salads

- Green pea, radish, mint vinaigrette
- Tomato & bocconcini salad, olive oil, aged balsamic vinegar
- Potato salad, cornichons, parsley, shallots,

- mustard, rosemary vinaigrette
- Cabbage & apple slaw, cilantro, lime dressing
- Caesar salad, garlic dressing, croutons, parmesan, smoked bacon
- Baby greens salad, white balsamic dressing, lemon vinaigrette
- Grain salad, roasted vegetables, herb vinaigrette
- Vegan Cobb salad, crispy cajun tofu

Main Dishes

- Chickpea, potato & cauliflower curry
- Seasonal vegetables
- Baked penne, tomato sauce, olives, roasted peppers, basil, parmesan
- Cheese tortellini, pesto cream sauce, spinach, asiago
- Vegetable fried rice
- Basmati rice
- Smoked beef brisket, BBQ sauce
- BBQ chopped chicken
- Grilled chicken breast, coconut & cilantro sauce
- Ginger beef, green onions, sesame seeds
- Indian butter chicken, raita
- Herb & citrus, cedar roasted steelhead trout
- Vegan mexican casserole, smoked pepper jack cheese, spanish dirty rice & beans

Desserts

- Lemon cheesecake
- Seasonal crumble
- Apple pie
- Brownies & blondies
- Fruit salad
- Chocolate vegan cake
- Red velvet cupcakes
- Profiteroles & éclairs
- Sliced seasonal fruits
- Chocolate chip, oatmeal raisin & shortbread cookies
- Vegan cheesecake, salted caramel fudge
- Vegan chocolate mousse trifle



MENUS

Hors d'oeuvre's can be tray served or stationed. Must be ordered by the full dozen. All prices are subject to 18% surcharge and 5% GST. All prices are in Canadian dollars.

COLD HORS D'OEURVE: **\$65 per dozen**
CHICKEN, POULTRY & FOWL

- Smoked pulled chicken, pickled onions, Alfred le fermier, phyllo cup
- Smoked duck, horseradish cream, charcoal barquette
- Chicken pâté, crostini, apple jam

COLD HORS D'OEURVE: **\$84 per dozen**
SEAFOOD

- Spicy tuna tartare, mango cucumber salsa, wonton crisp
- Gazpacho, shrimp shooter
- Smoked salmon, fennel cream cheese, pumpernickel

COLD HORS D'OEURVE: **\$60 per dozen**
VEGETARIAN

- Tomato-mozzarella, herb toast, balsamic onion, basil
- Cucumber tomato gazpacho
- Whipped brie cheese, pear, almonds, beet tart

HOT HORS D'OEURVE: **\$72 per**

COLD HORS D'OEURVE: **\$72 per dozen**
BEEF

- Beef carpaccio, garlic aioli, capers, radish
- Beef tataki, ponzu, sesame, pickled mustard seeds
- Beef tartare, beet, caper, shallot, brioche

COLD HORS D'OEURVE: **\$65 per dozen**
PORK

- Prosciutto melon ball skewer
- Boar rillettes, apple chutney, pumpernickel
- Deviled Alberta farm eggs, bacon, radish, chive crème fraîche

HOT HORS D'OEURVE: **\$65 per dozen**
CHICKEN, POULTRY & FOWL

- Pulled jerk chicken slider, pineapple slaw
- Chicken spring roll, scallion-hoisin sauce
- Tandoori chicken kabob, cucumber raita

HOT HORS D'OEURVE: **\$84 per**

BEEF

dozen

- Mini beef barbacoa taco
- Mini Alberta beef sliders
- Shepard's pie tarts, mashed potatoes

**HOT HORS D'OEURVE:
PORK**\$65 per
dozen

- Beer braised pork belly slider with coleslaw
- Steamed pork bun
- Pork shu mai

**COLD HORS D'OEURVE: 60 per dozen
VEGAN**

- Tomato tofu bocconcini skewer, fresh basil
- Oven dried tomato, tofu, basil

SEAFOOD

dozen

- Shrimp har gow
- Crispy Malibu coconut shrimp, orange-horseradish marmalade
- Crab cake, tomato-caper remoulade

**HOT HORS D'OEURVE:
VEGETARIAN**\$60 per
dozen

- Pakora fritter, minted yogurt sauce
- Vegetable samosa, mint chutney
- Truffle mac & cheese croquette, ketchup salty

**HOT HORS D'OEURVE: 60 per dozen
VEGAN**

- Vegetable spring rolls
- BBQ glazed vegan meatballs
- Thai vegan chicken satay

PACKAGES

ROCKY MOUNTAIN RECEPTION

\$99 per
person

*Minimum 50 guests required
Includes 1 Chef per 100 guests*

Passed canapés

- Smoked duck, horseradish cream, charcoal barquette
- Smoked mushrooms, chèvre noir, bannock
- Pakora fritter, minted yogurt sauce

Salads in mason jars

- Potato salad, cornichons, parsley, shallots, mustard, rosemary vinaigrette
- Baby greens & frisée, cucumbers, tomatoes, white balsamic dressing
- Alberta grain salad, roasted vegetables, herb vinaigrette

Charcuterie

- Local & house made charcuterie
- Hot smoked steelhead trout
- Small producer cheeses
- Chutney, grapes, house mustard
- House pickled vegetables
- Baguette, rye, brioche

Carving station

- Cherry wood smoked Alberta primadbon

ENHANCEMENT STATIONS

All enhancement stations serve 20 guests per order.

Reception stations must be ordered in conjunction with other reception menus or added to your dinner buffet.

All prices are subject to 18% surcharge and 5% GST. All prices are in Canadian dollars. Menu items may contain nut by products. Please advise your Conference Service Manager of any allergies.

MEZE STATION

\$360 per station

- Edamame hummus, vegan black bean hummus, roasted pepper dip, olive tapenade,
- Pita chips, mixed olives, marinated feta, caraway-sumac lavosh

OCEANWISE SUSTAINABLE SEAFOOD BAR

\$550 per station

- Chilled jumbo prawns, shucked oysters, snow crab claws, poached mussels
- Hot smoked steelhead trout, lemon wedges
- Horseradish cocktail sauce
- Remoulade, lime mustard sauce

POUTINE BAR

\$385 per station

- Yukon potato fries, sweet potato fries, waffle fries, cheese curds, rich chicken gravy
- Chicken galvaude, Montreal smoked meat, sautéed onions, scallions
- Ketchup, roasted garlic aioli Vegan gravy available upon request, 5 days notice required

CHINATOWN STREET CART

\$540 per station

- Steamed BBQ pork buns, vegetable spring rolls, chicken spring rolls, egg fried rice,
- Ginger beef, green onions, sesame seeds

DIY TACO BAR

\$360 per station

- Pork carnitas, ancho chili pulled chicken
- Warm mini flour tortillas, salsa, guacamole, jack cheese, sour cream, shredded iceberg

PAELLA STATION

\$500 per station

- Paella pans filled with chicken, shrimp, mussels, clams, lobster, chorizo, peas, garlic, peppers, tomatoes, saffron rice

LETTUCE WRAP STATION

\$450 per station

- Sesame teriyaki chicken, sweet & sour shrimp, Mongolian style beef, carrot salad, golden raisins, sesame, rice wine vinaigrette, cucumber, chili & onion salad, chopped cashews, mung bean sprouts, bibb lettuce, pineapple salsa, crispy wonton strips

SALAD BAR

21 per person

- Potato salad, cornichons, parsley, shallots, mustard, rosemary vinaigrette
- Romaine, bacon, croutons, parmesan dressing
- Napa cabbage salad, mint, red onions, sherry dressing
- Arugula, spinach, butter leaves
- Shoots, tomatoes, cucumbers, red onions, seeds
- Lemon vinaigrette, cider dressing, balsamic vinaigrette

PASTA YOUR WAY

26 per person

Includes a chef for 2 hours

- Gemelli pasta primavera, seasonal vegetables, tomatoes, parmesan
- Orecchiette bolognese, Alberta beef, parmesan
- Sautéed mushrooms, sun-dried tomatoes
- Olives, spinach, roasted red peppers, parmesan cheese, chili flakes, basil, garlic bread

CHARCUTERIE

24 per person

- Torched raclette cheese, warm potato salad, gherkins, speck
- House smoked & cured meats, small producer cheese
- House pickled vegetables, mustard, chutney, grapes
- House made baguette

BRITISH COLUMBIA MUSSELS

22 per person

- Canadian mussels
- White wine, onions, garlic, leeks, parsley lemon
- Tomato sauce, garlic, chili flakes, parsley
- Garlic bread

OUR FAVOURITES

GRAPES CHARCUTERIE BOARD

\$180 per board

Serves 10 guests

Venison Salami, Coppa, Chimney Sticks, Bison Sausages, House Cured Ham, Speck, Baguette, Pickled Vegetables, Condiments

SMALL PRODUCER CHEESE BOARD

\$180 per board

Serves 10 guests

Triple Cream Brie, Smoked Blue, Oka, Aged White Cheddar, Fairwinds Goat Cheese, Alfred le Fermier, Baguette, Grapes, Chutney

SLICED SEASONAL FRUIT

\$120 per platter

Serves 10 guests

Ripe Melons, Seasonal Fruits

VEGETABLE CRUDITÉS

\$120 per platter

Serves 10 guests

Seasonal Raw & Pickled Vegetables, Buttermilk Herb Dip, Hummus

CHILLED SHRIMP

\$72 per dozen

Horseradish Cocktail, Remoulade Sauces, Lemon

CANADIAN OYSTERS

\$72 per dozen

Half Shell, Freshly Grated Horseradish, Mignonette Sauce, Tabasco, Lemon Wedges

HOUSE SMOKED STEELHEAD TROUT

\$160 per platter

Lemon, Capers & Onions, Remoulade Sauces, Baguette

ASSORTED COCKTAIL BUN SANDWICHES

\$65 per dozen

Roast Turkey & Cheddar, Ham & Swiss, Egg Salad

WING BAR

\$18 per person

Buffalo, Jamaican Jerk, Bourbon BBQ, Carrots and Celery Sticks, Blue Cheese, Ranch
(4 chicken wings per person)

35-DAY AGED ALBERTA HIP OF BEEF

\$1900 per station

Serves 100 guests

Jus, Horseradish, House Made Buns

MIXED NUTS

\$65 per bowl

Serves 10 guests

Peanut free

DRY BAR MIX

\$37 per bowl

Serves 10 guests

BBQ Flavored Dried Corn, Wasabi Beans, Pretzels and Pretzel Sticks, Variety of Soy Sticks, Corn Sticks

POP CORN MACHINE**\$8 per person**

Freshly Popped
(with attendant)

**MINI SEASONAL SALADS
IN MASON JARS****120 per
dozen****DRY SNACKS****20 per bowl**

(serves 10 guests)

Housemade kettle chip, chili salt

Mini pretzels & Waldhaus mustard

Tortilla chips & salsa

Whole wheat pita chips & tzatziki

SWEET ENDINGS

All sweet ending stations serve 25 guests per order.

All prices are subject to 18% surcharge and 5% GST. All prices are in Canadian dollars. Menu items may contain nut by products. Please advise your Conference Service Manager of any allergies.

PETITE PASTRIES

\$410 per station

- Macarons
- Sour Cherries & Pistachio Financier
- Blueberry Opéra
- Strawberry Cheese Cakes
- Salted Caramel Chocolate Bites

PIES & TARTS

\$400 per station

- Peach & Blueberry Pies
- Apple Crumble Tarts
- Sour Cherry and Pistachio Tarts
- Lemon Meringue Tarts
- Chocolate Ganache Tarts

DESSERT FONDUE STATION

\$460 per station

Choice of two:

- Creamy Milk Chocolate
- Hazelnut Milk Chocolate
- Orange Milk Chocolate
- White Chocolate
- Coconut White Chocolate
- Bittersweet Dark Chocolate
- Ruby Chocolate

Served with strawberries, pound cake, brownies, pretzel rods, marshmallows, rice crispy squares

SWEET CANAPÉS

\$74 per dozen

- Tarte au Chocolat & Caramel, Fleur de Sel
 - Macaron
 - Opera Cake
 - Crunchy Profiteroles, Crème Pâtisserie
 - Lemon Brulée Tarts
- (Can be stationed or tray served)*

ICE CREAM FLOAT STATION

\$375 per station

- House ice cream – Belgian Chocolate, Vanilla Bean Ice Cream, Lemon Sorbet
- Assorted Grizzly Paw Sodas
- Chocolate Shavings, Whipping Cream, Sprinkles, Chocolate Sauce, Caramel Sauce, Spiked Cherries

CHURROS STATION

\$360 per station

- Mexican Donuts
- Chocolate & Caramel Sauce, Cinnamon Sugar, Pop Rocks

ETON MESS & ICE CREAM

\$400 per station

- Vanilla Ice Cream, Strawberry Ice Cream, Chocolate Ice Cream
- Red Berry Compote, Chocolate Sauce, Caramel Sauce
- Vanilla Sauce, Meringues, Vanilla, Strawberry,

Lemon, Pistachio, Sprinkles, M&M



PLATED DINNER

All of our plated dinners include bakery fresh artisan rolls and butter and fresh coffee, decaffeinated coffee and LOT 35 signature teas.

Pre-Selected Choice Menus: Pre-selected entrée choice is an additional \$5 per person charge and selections are due 72-hours in advance of your event. All prices are subject to 18% surcharge and 5% GST. All prices are in Canadian dollars. Menu items may contain nut by products. Please advise your Conference Service Manager of any allergies.

SET MENU DINNER

**3 COURSE \$92 per person or 4 COURSE
\$110 per person**

Speak to you Conference Service Manager for additional course pricing.

**CHOICE ON-SITE MENU, ADD:
CHOICE OF 2 APPETIZERS + \$10 per
person
CHOICE OF 3 ENTRÉES + \$25 per person
CHOICE OF 2 DESSERTS + \$10 per
person**

Soup
Cauliflower & parmesan
White bean & truffle, crème fraîche
B.C. mushroom bisque, greenhouse rosemary
Sweet potato, carrot & coconut soup
Slow roasted tomato & basil soup
Parsnip, celeriac & pear
Vegan tumeric miso soup, ginger, garlic & tofu

Salad
Seasonal baby greens, cherry tomatoes,

CASTLE TOUR

**\$120 per
person**

Plated dinner featuring some of our signature dishes from the castle's restaurants:

Grapes Charcuterie | Bar | Cellar:
House Smoked & Cured Meat, Small Producer
Cheeses, Mustards, Chutney, Pickled
Vegetables, Baguette
Served family style

Castello Ristorante:
Caprese, Alberta Tomatoes, Basil Pesto, Sea
Salt, Buffalo Mozzarella

The Vermillion Room:
Soupe a l'oignon, Caramelized Onions, Sherry,
Baguette

1888 Chop House:
Bacon Wrapped Alberta Beef Tenderloin Brown
Butter Whipped Potatoes, Heirloom Vegetables,
Cipollini Onions, Peppercorn Cream Sauce

Waldhaus Restaurant:
Black Forest Cake, Chocolate Sponge, Vanilla

cucumbers, pickled onions, radishes, white balsamic dressing
Caesar, romaine, parmesan cheese, croutons, bacon, garlic & lemon dressing
Kale, spinach & frisée, poached pears, candied pecan, sherry vinaigrette
Seasonal mixed greens, butternut purée, goat cheese, sunflower seeds, citrus vinaigrette
Arugula & radicchio, poached Okanagan apple, smoked blue cheese, candied walnuts, sherry vinaigrette
Frisée & arugula, ricotta, caramelized beets, spiced pumpkin seeds, cider honey vinaigrette
Vegan roasted baby beets, mixed greens, sweet pea purée

Cheese

Selection of three Canadian cheeses, grapes, dried fruit, house made baguette

Cold appetizers

Smoked Tofino albacore tuna loin & tartare, pea shoots, charred baguette, lemon aioli
Sweet potato & Alberta potato terrine, caramelized apple purée, arugula & radish salad
Local duck rillettes & house smoked breast, Saskatoon berry chutney, baguette, shoots
Steelhead trout tartare, smoked & rillettes, pickled cucumber salad, bannock croutons, herb aioli
Vegan mushroom & chestnut paté, tarragon, fermented cranberries

Hot appetizers

Slow braised Alberta beef short rib whipped parsnip, chimichurri
Wild mushroom cannelloni smoked tomato sauce, parmesan, arugula
Palate cleansers
Saskatoon berry & local honey nectar
Cranberry & prosecco
Lime & mint

Served In Martini Glass

Served on an Ice Brick

+ \$13 per person

(Minimum 7 days in advance notice)

Served on a Maple Leaf Ice Brick

+ \$18 per person

(Minimum 7 days in advance notice)

Entrées

The following plated dinners are accompanied by seasonal heirloom vegetables.

Land

Local lavender & honey glazed chicken breast
roasted fingerling potatoes, natural chicken glaze
Coffee rubbed & slow roasted Alberta beef
tenderloin, mushrooms, roasted potatoes,
Okanagan cabernet glaze
Braised Alberta short rib roast garlic mashed
potatoes, rosemary jus
Smoked pork kassler brown butter mashed
potatoes, mustard jus
Smoked Alberta striploin roasted potatoes, port
jus

Sea

Pan seared steelhead trout roasted local
potatoes, lemon emulsion
Seasonal white west coast fish roasted sweet
potatoes, citrus butter sauce
Cioppino: steelhead trout, mussels, scallops,
clams, prawns, pernod broth

Vegetarian

Goat cheese & herb croquettes warm lentil & pea
salad, charred butternut, apple slaw
Charred cauliflower potato & chickpea curry,
spinach, tomatoes, crispy quinoa
Butternut squash tortellini, sautéed wild &
cultivated mushrooms, truffle butter sauce, fresh
herbs

Vegan

Vegan chickpea meatballs, madras vegetable
curry, ginger lemongrass basmati rice

Desserts

Strawberry cheesecake
Shortbread crumble, mascarpone cream,
strawberry pearls
Infinite vanilla
Vanilla dacquoise, vanilla cream, ivory ganache,
vanilla mousse, cookie crumble
Pear caramel slice
Dulce chocolate cream, caramelized pears, blood
orange yolk
Chocolate sour cherry tart
Chocolate crisp, chocolate crèmeux, cherry confit
Citrus blast
Coconut & lime mousse, lemon curd, green tea
coconut sponge
Vegan orange almond cake, apple jam, fresh
seasonal berries

Family style desserts

Choose 4 desserts
Cherry chocolate cake

Chocolate dipped strawberries
Mini chocolate cupcakes
Chocolate macaroons
Opéra cake
Minted nanaimo bars
Maple cookies
Macarons
Lemon tarts
Shortbread cookies
Double chocolate brownies
Pâté de fruit

PLATED DINNER RESTAURANT FEATURES

1888 CHOP HOUSE

**\$25 per
person**

1888's Chophouse's Wagyu Striploin Steak,
Brown Butter Whipped Potatoes, Heirloom
Vegetables, Cipollini Onions, Peppercorn Cream
Sauce

Castello Ristorante

**\$10 per
person**

Castello's Chicken Parmesan & Gemelli Pasta
Tomato Coulis, Parmesan Cheese, Basil &
Parsley

The Vermillion Room

**\$18 per
person**

The Vermillion Room's Bison Bourguignon
House Bacon, Mushrooms, Red Wine Jus,
Roasted Potatoes

PLATED DINNER - MAKE IT A DUET

Choose one of the following proteins to add to your entrée. Served with roasted potatoes, heirloom vegetables, pan jus

**Slow Roasted Alberta Beef
Tenderloin**

**\$25 per
person**

**Pan Seared Steelhead
Trout**

**\$15 per
person**

**Lemon Garlic Marinated
Shrimp**

**\$20 per
person**

**Herb Marinated Chicken
Breast**

**\$10 per
person**

**Braised Alberta Beef Short
Rib**

**\$15 per
person**

DINNER BUFFET

All of our dinner buffets include bakery fresh artisan rolls and butter and fresh coffee, decaffeinated coffee and LOT 35 signature teas.

All prices are subject to 18% surcharge and 5% GST. All prices are in Canadian dollars. Menu items may contain nut by products. Please advise your Conference Service Manager of any allergies.

ANTLER TO TAIL

\$175 per person

A minimum of 50 guests is required. A price includes 2 Chef attendants for 2 hours.

Price includes 2 Chef attendants for 2 hours.

Boar rilette, pâté, wild mushroom pâté, smoked bison, elk salami, house smoked duck breast
House made baguette, chutney, house mustard

Grain & lentil salad, tomatoes, cucumbers, herb vinaigrette

Green pea, radish salad with mint vinaigrette

Potato salad, cornichons, parsley, shallots, mustard & rosemary vinaigrette

Baby greens & kale, white balsamic dressing & sherry vinaigrette

Bison tartare, house kettle chips, pickled egg yolk

Clear duck & sherry consommé, ribbon vegetables

Game meat, wild mushroom & onion pie

House smoked boar belly & venison knockwurst, braised red cabbage

Braised venison stew, mushrooms, pearl onions, rosemary

Brown butter mashed potatoes

Gemelli pasta, butternut, kale, forest mushrooms, leek & garlic pesto

Charred carrots, beets, squash, onions

Dry aged Alberta beef hip

Roasted garlic, bone marrow butter, jus

House mustard, smoked sea salt, bürli buns

Deep dish apple & rosemary pie

Seasonal crumble

Warm sour cherry chocolate cake

Saskatoon berry & pear frangipane tart

Carrot cake

ALBERTA FEAST

\$160 per person

A minimum of 50 guests is required. Price includes 2 Chef attendants for 2 hours.

Price includes 2 Chef attendants for 2 hours.

Baby greens salad, white balsamic dressing, lemon vinaigrette

Grain salad, roasted vegetables, herb vinaigrette

Potato salad, whole grain mustard, chives, vinegar

Cabbage & apple slaw, cilantro, lime dressing

Local smoked & cured meats, artisan cheeses

Pickled vegetables, chutney

House baked buns, buttermilk biscuits, corn bread

9 cut BBQ spiced Alberta chicken

Herb & citrus cedar roasted steelhead

Stout braised bison stew, mushrooms, pearl onions, rosemary

Rice, lentil, farro, charred corn, cranberries, herbs

Seasonal heirloom carrots

White cheddar mashed potatoes

Choice of two Alberta farm carving stations:

Alberta pig porchetta, chimichurri, house mustard

Or

35-day aged hip of beef, horseradish, mustard, rosemary jus

Or

35-day aged AAA bone in rib-eye, horseradish, mustard, jus

Or

Alberta small farm bone in leg of lamb, mint jus, mustard

Chocolate verrines

Lemon cheesecake

Alberta honey cake

Saskatoon berry tart

Chocolate raspberry cake

CREATE YOUR OWN DINNER BUFFET

**\$105 per
person**

Create your own dinner buffet includes:

Charcuterie & cheese board

Raw & pickled vegetables, buttermilk dip,
hummus

Roasted Alberta potatoes, seasonal vegetables,
rice pilaf

In addition to your selection of the following:

1 soup, 3 salads, 3 main dishes & 3 desserts

Additional Items can be added

+ 8 per additional item, per person

Soups

Chicken & corn

Sweet potato, five spice & coconut

Cauliflower & parmesan

Clam chowder

Tuscan kale & white bean, vegan sausages

Salads

Tomato baby bocconcini salad, olive oil, aged
balsamic vinegar

Green pea, radish salad, mint vinaigrette

Cabbage & apple slaw, cilantro, lime dressing

Grain salad, roasted vegetables, herb vinaigrette

Baby green salad, white balsamic dressing &
lemon vinaigrette

Potato salad, whole grain mustard, chives,
vinegar

Caesar salad, garlic dressing, croutons,
parmesan, bacon

Main Dishes

Spinach & ricotta lasagna

Baked penne, tomato sauce, olives, roasted red
peppers, basil, parmesan

BBQ spiced & smoked Alberta beef brisket

Low & slow braised beef short ribs

Southwestern BBQ chicken

House smoked turkey breast, gravy

Mustard rubbed pork loin, onion & thyme jus

Herb & citrus cedar roasted steelhead trout

West coast seafood gratin, dill cream sauce

Vegan tamale pie, brown butter cornbread crust

Vegan chinese black pepper tofu

Brussel sprouts, vegan bacon, caramelized
onions, breadcrumbs

Desserts

Strawberry bavarian cream coupe

MEDIEVAL FEAST AT THE CASTLE

**\$170 per
person**

Step back in time to 16th century England and enjoy an evening of merriment. Under the guidance of the King's Lord Chamberlain and the bagpiper, the tone is set for a truly memorable evening. Loyal footmen deliver one King's Crown loaf to each table; the loaf is portioned into pieces & the lucky soul who receives the piece containing "the jewel" (dried fruit) will be crowned the head of the table.

Menu prices includes both Lord Chamberlain & bagpiper plus a maximum of 8 head table costumes. Menu prices also include Fairmont Banff Springs costumed service staff.
(Menu served family style)

A minimum of 60 guests and a maximum of 200 guests

King's Crown Loaf (Apricot Token)

Whole Seasonal Fruits

Farmhouse Cheese Board

Prawns with Dauce Egre Sauce

Clear Oxtail Broth with Sherry

Roasted Chicken Legs, Lemon

Thyme & Garlic Marinated Lamb Chops

BBQ Pork Ribs

Boiled Alberta Potatoes

Herb Butter Roasted Roots

Dundee Cake, Apple Wellington

ENHANCE THE FEAST

\$18 per person

Spit roasted whole Alberta pig

Lemon tarts
Carrot cake bites
Crunchy mango chocolate cake
Saskatoon berry bread & butter pudding
Strawberry yogurt mousselines
Chocolate raspberry cakes
Profiteroles
Red velvet cupcakes

A UNIQUE TASTE OF CANADA

\$190 per person

Experience an unrivalled evening surrounded by unique décor bringing together these diverse regions of Canada, including 10 centerpieces of wrought iron animals on greenery & berries with candles. Speak to your Conference Service Manager for additional décor enhancements.

A minimum of 100 guests

Québec & Maritimes:

Assorted Cheeses, Baguette, Chutney, Grapes Spinach & Cranberry Salad, Orange, Goat Cheese
Maple Cider Vinaigrette
Seafood Chowder, Rosemary Crostinis, Garlic Rouille
Québec Tourtière
Maple Syrup Cream Tarts
Molasses Cookies
Décor: miniature lighthouse, lobster traps, nets & seashells

Ontario & Manitoba:

Potato Salad, Cornichon, Parsley, Shallots, Mustard & Rosemary Vinaigrette
Seasonal Greens, White Balsamic Dressing
Rôtisserie Chicken, Mustard Jus
Macaroni & Smoked Cheddar
Garlic & Herb Roasted Potatoes
Strawberry & Rhubarb Tarts
Apple Pie
Décor: cascading fountain, wrought iron fencing, urns & topiaries

Saskatchewan & Alberta:

Grain & Lentil Salad, Tomatoes Cucumbers, Herb Vinaigrette
Roasted Carrot Salad, Dill, Orange Zest, Pumpkin Seeds, Yogurt Dressing
House Ham, Venison Salami, Bison Sausages, Baguette

A NIGHT AT THE CASTLE

\$165 per person

Minimum of 100 Guests

Passed canapés:

Gruyère Gougère
Prawn Ceviche with Avocado Mousse
Smoked Mushrooms, Chèvre Noir, Bannock
Scottish Oatmeal & Haggis Arancini with Whiskey Aioli

Grapes Charcuterie | Bar | Cellar:

Torched Raclette Cheese, Warm Potato Salad, Gherkins, Speck
Rillettes, Pâté, Salumi, Prosciutto
Canadian Small Cheese Producers, Chutney
Pickled Vegetables, Mustard, Baguette

Waldhaus:

Speck & Pretzel Lollipops
DIY Spätzle Station, Pulled Chicken, Bratwurst
Sausages, Chicken Gravy, Sautéed Onions
Green Onions, Shredded Gruyère Cheese
Cedar Roasted Steelhead Trout, Herb & Lemon Marinade

1888 Chop House:

21-Day Aged Bone in Prime Rib, Bone Marrow Butter
Signature Beef Tartare, Pickled Egg Yolk and Crispy Potato Skins

Castello Ristorante:

Tomato Baby Bocconcini Salad, Olive Oil, Aged Balsamic Vinegar
Black Truffle & Parmesan Grissini Sticks
Tagliatelle, Forest Mushrooms, Ricotta, Tomatoes, Parmesan

The Vermillion Room:

Tarte au Chocolat & Caramel, Paris Brest
Macarons, Tarte aux Citron Brûlée

Smokehouse BBQ Brisket
Skillet Corn Bread
Wild Rice Pilaf, Corn, Cranberries, Roast
Butternut
Alberta Honey Cake
Saskatoon Berry Bread & Butter Pudding
*Décor: hay bales, wagon wheel, saddle & antique
farm equipment*

British Columbia & Territories:

Hot Smoked & Candied Steelhead Trout
Poached Shrimp Salad, Lemon Zest, Fennel,
Tarragon
Sautéed West Coast Mussels, Leeks, Onions,
White Wine, Parsley
House Baked Baguette
Herb & Citrus, Cedar Roasted Steelhead Trout
Seasonal Vegetables
Minted Nanaimo Bar
Cherry Pie
*Décor: ice carved inuksuk, snowshoes, rundle
rock, faux snow drifts, “diamonds” & “gold”*

YES CHEF!

Following prices include one Chef attendant for 2 hours, additional Chefs are 75 per hour, per Chef. Chef attended stations must be ordered in conjunction with a dinner buffet and are not to be substituted for dinner.

All prices are subject to 18% surcharge and 5% GST. All prices are in Canadian dollars. Menu items may contain nut by products. Please advise your Conference Service Manager of any allergies.

ALBERTA PIG PORCHETTA	\$1500 per station	SPIT ROASTED WHOLE ALBERTA PIG	\$1400 per station
<i>Serves 75 guests</i>		<i>Serves 75 guests</i>	
Cipollini Onions & Balsamic Compote		Chimichurri	
35-DAY AGED ALBERTA HIP OF BEEF	\$1900 per station	LEMON BRINED WHOLE TURKEY	\$375 per station
<i>Serves 100 guests</i>		<i>Serves 25 guests</i>	
Jus, Horseradish, House Made Buns		Cranberry Sauce, Brioche Stuffing, Sage Gravy	
HOUSE SMOKED ALBERTA COUNTRY HAM	\$725 per station	SLOW ROASTED ALBERTA BEEF TENDERLOIN	\$650 per station
<i>Serves 50 guests</i>		<i>Serves 20 guests</i>	
Bone Out, Honey Aioli		Natural Pan Jus	
APPLE CIDER CAN WHOLE ROASTED ALBERTA CHICKEN	\$375 Per station	21-DAY AGED BONE IN ALBERTA PRIME RIB	\$750 per station
<i>Serves 25 guests</i>		<i>Serves 25 guests</i>	
Lemon Thyme Butter Sauce		Jus, Horseradish, Buns	
18-HOUR SMOKED ALBERTA BBQ BRISKET	\$400 per station	SHICHIMI SPICED AHI TUNA LOIN	\$500 Per station
<i>Serves 25 guests</i>		<i>Serves 15 guests</i>	
House BBQ Sauce, Buttermilk Biscuits		Chilled Soba Noodle Salad, Yuzu-Apple Ponzu	



CASH BAR - BEVERAGES

A minimum sale of \$400 per bar, per hour are required or a labour charge of \$120 per bar will be applied. Host bar prices do not include surcharge and GST. All prices are subject to 18% surcharge and 5% GST. All prices are in Canadian dollars.

If you are looking for a signature cocktail to match your events theme, our in-house mixologists can present various options for you to choose from. Please speak to your Conference Services Manager for more information.

HOUSE BRANDS

\$11

1 oz

The Famous Grouse Scotch
 Canadian Club Rye
 Finlandia Vodka
 Beefeater Gin
 Bacardi White Rum
 Arette Blanco Tequila
 Jack Daniel's Whiskey
 Buffalo Trace Bourbon

DELUXE BRANDS

\$12

1 Oz

Glenfiddich 12yr Scotch
 Crown Royal Rye
 Stolichnaya Vodka
 Bombay Sapphire Gin
 Bacardi Oakheart Rum
 Maker's Mark Bourbon
 El Dorado 6 Year Rum
 Don Julio Blanco Tequila

BEER

\$10

Domestic Beer, Cider

BEER

\$11

Imported Beer

BEER

\$10

Non-alcoholic

HOUSE WINE

\$12

5 Oz

Cellar Selection

LIQUEURS

\$11

SOFT DRINKS & JUICES

\$6

1 oz

Assorted Soft Drinks & Juices

Kahlúa
Bailey's Irish Cream
Sambuca
E&J Brandy
Hennessy VS Cognac
Grand Marnier
Drambuie

SPARKLING WATER

\$6

WATER

\$6

Sparkling Mineral Water (330ml)

Still Mineral Water (350ml)

HOST BAR - BEVERAGES

A minimum sale of \$400 per bar, per hour are required or a labour charge of \$120 per bar will be applied. Host bar prices do not include surcharge and GST. All prices are subject to 18% surcharge and 5% GST. All prices are in Canadian dollars.

If you are looking for a signature cocktail to match your events theme, our in-house mixologists can present various options for you to choose from. Please speak to your Conference Services Manager for more information.

HOUSE BRANDS	\$9	DELUXE BRANDS	\$10
<i>1 Oz</i>		<i>1 Oz</i>	
The Famous Grouse Scotch Canadian Club Rye Finlandia Vodka Beefeater Gin Bacardi White Rum Arette Blanco Tequila Jack Daniel's Whiskey Buffalo Trace Bourbon		Glenfiddich 12yr Scotch Crown Royal Rye Stolichnaya Vodka Bombay Sapphire Gin Bacardi Oakheart Rum Maker's Mark Bourbon El Dorado 6 Year Rum Don Julio Blanco Tequila	
BEER	\$8	BEER	\$9
Domestic Beer, Coolers, Cider		Imported Beer	
BEER	\$8	HOUSE WINE	\$10
Non-alcoholic		<i>5 oz</i>	
		Cellar Selection	
LIQUEURS	\$9	SOFT DRINKS & JUICES	\$6
<i>1 oz</i>		Assorted Soft Drinks & Juices	
Kahlúa Bailey's Irish Cream Sambuca E&J Brandy Hennessy VS Cognac Grand Marnier Drambuie			
SPARKLING WATER	\$6	WATER	\$6
Sparkling Mineral Water (330ml)		Still Mineral Water (350ml)	

PUNCHES \$70

All punches serve 25 guests per order

Non-Alcoholic Fruit Punch

PUNCHES \$150

All punches serve 25 guests per order

Sparkling Punch

PUNCHES \$150

All punches serve 25 guests per order. Please speak to your Conference Services Manager to confirm seasonal availability.

Rum and Eggnog

PUNCHES \$150

All punches serve 25 guests per order

Liquor Punch

PUNCHES \$150

All punches serve 25 guests per order

House made Glühwein

PUNCHES \$70

All punches serve 25 guests per order. Please speak to your Conference Services Manager to confirm seasonal availability.

Non-Alcoholic Eggnog



WHITE WINES

SPARKLING

Canella Prosecco DOC (*Italy*) \$62 per bottle

Trius Brut (*Canada*) \$84 per bottle

Moët & Chandon (*France*) \$155 per bottle

SAUVIGNON BLANC

Bortoluzzi “Venezia Giulia IGT” (*Italy*), \$66 per bottle

Santa Carolina (*Chile*), \$47 per bottle

Oyster Bay (*New Zealand*), \$60 per bottle

Vineland (*Canada*), \$57 per bottle

CHARDONNAY

Santa Carolina Reserva (*Chile*), \$50 per bottle

Mission Hill, Estate Series (*Canada*), \$57 per bottle

Domaine Lafage “Novellum” (*France*), \$65 per bottle

PINOT GRIS/ PINOT GRIGIO

Kris “Delle Venezie IGT” (*Italy*) \$56 per bottle

Mission Hill, Estate Series (*Canada*) \$57 per bottle

RIESLING

Kuhlmann Platz (*France*) Dry, \$56 per bottle

St. Urbans-Hof “Urban” (*Germany*), \$56 per bottle

Cellar Selection

\$42 per bottle

Poppy Wine Company (USA), \$66 per bottle

ROSÉ WINES

Mirabeau en Provence (France), \$66 per bottle

Monte Creek Ranch (Canada), \$66 per bottle

RED WINES

PINOT NOIR

Seven Terrances (New Zealand), \$57 per bottle

Mission Hill, Estate Series (Canada), \$62 per bottle

SHIRAZ & SYRAH BLENDS

La Ferme du Mont (France), \$66 per bottle

Ram's Leap (Australia), Organic, \$57 per bottle

Errazuriz Max Reserva (Chile), \$63 per bottle

MERLOT

BP (Baron de Philippe) Rothschild (France), \$54 per bottle

CABERNET SAUVIGNON

Poppy Wine Company (USA), \$66 per bottle

Errazuriz Max Reserva (Chile), \$61 per bottle

Mission Hille Reserve (Canada), \$82 per bottle

OTHER VARIETALS

Mission Hill, Estate Series, Cabernet/Merlot (Canada), \$64 per bottle

Almos Ridge, Malbec (Argentina), \$53 per bottle

Feudo Maccari, Nero d'Avola (Italy), \$56 per bottle

Bodegas Tierra Hermosa Costa Vino, Syrah and Tempranillo (Spain), \$57

Cellar Selection

\$42 per bottle