

CLASSIC FARE

# CATERING FOR EVERY OCCASION

# CLASSIC FARE CATERING

## WHATEVER YOU NEED, WE'VE GOT YOU COVERED

Our expert consultants and talented catering team offer a diverse skill set and years of experience to best assist you in designing the perfect culinary experience for your theme and budget. We strive to offer an excellent variety of healthy, fresh, seasonal, creative and locally sourced food options.

Ask us about our substitute menu options for dietary concerns and we will be happy to accommodate. You are welcome to challenge us with your unique ideas or let us explore our creative boundaries to develop options that fit perfectly with your event. Our team is delighted to assist and make recommendations; the options are endless.

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## IDENTIFIERS

*Traditions*  
Indigenous Storytelling through Food







**Make a positive impact on our  
climate with your next plate.**

Just choose menu items labeled with this icon:



Low Carbon meals have at least 38% lower carbon emissions than the average meal. Learn more about this calculation at [eatcoolfood.org](http://eatcoolfood.org)



# ALL DAY MEETING PACKAGES



# ALL DAY MEETING PACKAGES

PRICED PER PERSON  
MINIMUM ORDER OF 10 PER PACKAGE

## MEETING PACKAGE #1 | \$59.50

### BREAKFAST

#### CLASSIC CONTINENTAL

- Fresh sliced seasonal fruit
- Morning mini pastries & condiments
- Assorted flavoured yogurt cups
- Assorted juices & bottled water

### CHOICE OF A.M. BREAK

#### FRESH START

- Trail Mix
- Seasonal whole fruit
- Assortment of individual yogurt cups
- Mini-pretzels
- Assorted juices & bottled water

#### BAKESHOP

- Banana bread
- Madeleine cookies
- Chocolate walnut cake
- Cornmeal muffin
- Assorted juices & bottled water

### LUNCH

#### CLASSIC DELI LUNCH

- Choice of 3 wraps and/or sandwiches
  - Substitute to hot selection | \$2.00 per selection
- Heritage greens, balsamic vinaigrette
- Kettle chips, truffle parmesan aioli
- Assorted cookies
- Assorted soft drinks & bottled water

### CHOICE OF P.M. BREAK

#### SWEET & SAVORY

- Assortment of mini cupcakes
- Salty tortilla chips
- Guacamole, salsa & lime crema
- Assorted soft drinks & bottled water

#### MEDITERRANEAN BREEZE

- Caprese skewers
  - Mozzarella, grape tomatoes, fresh basil, olives
- Vegetable crudité
  - Sundried tomato hummus
- Grilled pita bites
  - Tzatziki
- Assorted soft drinks & bottled water



# ALL DAY MEETING PACKAGES

PRICED PER PERSON  
MINIMUM ORDER OF 10 PER PACKAGE

## MEETING PACKAGE #2 | \$67.00

### CHOICE OF HOT BREAKFAST

#### STAMPEDE BREAKFAST

- Fresh fruit salad
- Scrambled eggs with cheddar
- Maple smoked bacon (2pcs)
- Choice of:
  - Chicken apple sausage (1pc)
  - Canadian back bacon (2pcs)
  - Breakfast sausage (2pcs)
  - Beyond Meat sausage (1pcs)
- Country-style potatoes
- Buttermilk pancakes (2pcs)
  - Berry compote, maple syrup & chantilly cream
- Assorted juices & bottled water

#### THE ENERGY BREAKFAST

- Fresh fruit salad
- Cheesy egg bites (2pcs)
- Turkey sausage (2pcs)
- Bacon (2pcs)
- Sweet potato hashbrown
- Waffle (2pcs)
  - Maple syrup & chantilly cream
- Plain Greek yogurt, honey
- Assorted high-protein muffins & loaves
- Assorted juices & bottled water

### A.M. BREAK

#### POWERPLAY

- Assortment of energy bites
- Assortment of cheese cubes, grapes & crackers
- Fresh fruit salad
- Assorted juices & bottled water

### CHOICE OF HOT LUNCH

#### FLAME & FLAVOUR

- Tuscan greens, seasonal dressing
- Southwestern coleslaw
- Choice of:
  - Chipotle honey BBQ chicken
  - Smoked beef brisket, maple whiskey glaze
    - Add extra protein | \$5.00
- Roasted vegetable medley
- Jalapeño corn muffin
- Bacon mac & cheese
- 2-bite chocolate brownie
- Assorted soft drinks & bottled water

#### ALL THE KING'S MEN

- Creamy coleslaw
- Slow cooked roast beef
  - Pan gravy
- Yorkshire pudding
- Buttermilk mashed potatoes
- Honey glazed carrots
- Sticky toffee pudding
- Assorted soft drinks & bottled water

### P.M. BREAK

#### SWEET & SAVORY

- Assortment of mini cupcakes
- Salty tortilla chips
- Guacamole, salsa & lime crema
- Assorted soft drinks & bottled water

# BREAKFAST














# MORNING DELIGHTS

PRICED PER PERSON  
MINIMUM ORDER OF 10

## STAMPEDE BREAKFAST | \$20


- Fresh fruit salad
- Scrambled eggs with cheddar
- Maple smoked bacon (2pcs)  
- Choice of:
  - Chicken apple sausage (1pc) 
  - Canadian back bacon (2pcs) 
  - Breakfast sausage (2pcs)
  - Beyond Meat sausage (1pcs)  
- Country-style potatoes  
- Buttermilk pancakes (2pcs) 
  - Berry compote, maple syrup & chantilly cream
- Assorted juices & bottled water



### UPGRADE TO HOT GOURMET BREAKFAST

- Steel cut oatmeal & brown sugar | \$3.00
- Morning mini pastries & condiments | \$3.00

## CLASSIC CONTINENTAL | \$16.00

- Fresh sliced seasonal fruit 
- Morning mini pastries & condiments
- Assorted flavoured yogurt cups
- Assorted juices & bottled water

### UPGRADE TO DELUXE CONTINENTAL BREAKFAST

- Overnight oats & fresh berries | \$3.00
- Hardboiled eggs, chives & paprika | \$4.00

## POLSKI DELIGHT | \$19.50

- Fresh fruit salad
- Fried kielbasa sausage with onions
- Breakfast perogies (4 pcs)
  - Potato & cheese perogies served with sauerkraut sour cream
- Scrambled eggs, chives
- Potato & onion pancake
- Assorted mini muffins & loaves
- Assorted juices & bottled water

&



## ASIAN DAWN CAFÉ | \$21.50

- Fresh fruit salad
- Deng's Vegetable Dumplings
  - Chili oil
- Jasmine rice
- Fluffy steamed eggs with shiitake mushrooms
- Stir-fried vegetables with Asian dry sausage
  - Spicy cucumber salad, creamy gochujang sauce, sesame chili oil, toasted seaweed
- Assorted mini muffins & loaves
- Assorted juices & bottled water

## POKAKITA\* BREAKFAST | \$25.00

- Fresh fruit salad with berries
- Bannock (2pcs)
  - Wild berry compote & honey
- Smoked salmon
  - Cream cheese & capers
- Bison sausage (2pcs)
- Bacon & egg potato hash
- Assorted mini muffins & loaves
- Assorted juices & bottled water

## THE ENERGY BREAKFAST | \$24.50

- Fresh fruit salad
- Cheesy egg bites (2pcs) 
- Turkey sausage (2pcs)
- Bacon (2pcs) 
- Sweet potato hashbrown
- Waffle (2pcs)
  - Maple syrup & chantilly cream
- Plain Greek yogurt with honey
- Assorted high-protein muffins & loaves
- Assorted juices & bottled water



\*Blackfoot for "Wake-up"

Morning delight options continued....

meeting  
packages

breakfast

breaks

lunch

reception

dinner


beverages

policies

# MORNING DELIGHTS

PRICED PER PERSON  
MINIMUM ORDER OF 10

## BREAKFAST SANDWICH OR WRAP | \$19.50

- Fresh fruit salad
- Choice of one:
  - Canadian back bacon, egg on an English muffin
  - Portobello mushrooms, spicy tomato relish, avocado, egg & cheese on ciabatta 
  - Salami, fluffy egg & cheddar on croissant
  - Chorizo, scrambled egg & cheese burrito
- Morning mini pastries & condiments
- Assorted juices & bottled water

## HEALTHY START | \$21.00

- Fresh sliced seasonal fruit
- Egg white bites, chives & paprika
- Roasted sweet potato & spiced chickpea hashbrown
- Chia, coconut pudding with hemp seeds
- Gluten-free baked goods
- Assorted juices & bottled water

# BREAKFAST PLATTERS

SERVES 10

## SLICED FRUIT | \$85.00

Assorted seasonal fresh fruit

## HOUSE MADE ENERGY BITES | \$39.00

Assortment of walnut flax, mocha & s'mores flavoured bites (20pcs)

## SWEET & SAVORY BREAKFAST PLATTER | \$46.00

Spinach & goat cheese, parmesan & leek, Danish pastries, buttermilk cornbread muffins (18pcs)

## FRESHLY BAKED MUFFINS | \$36.00

Assortment of chocolate chip, carrot & banana muffins. Served with butter (12pcs)

## DELECTABLE LOAVES | \$32.50

Assortment of carrot apple, banana bread & coffee cake loaves. Served with butter (12pcs)

## RETRO BAKERY PLATTER | \$45.00

Assortment of butter tarts, date squares, Nanaimo bars & old-fashioned bran muffins (20pcs)



## THE LEGACY PLATTER | \$53.00

Assortment of red & gold velvet souffle cupcakes, power protein muffins, themed cookies, Saskatoon berry tartlets (18pcs)



## MINI ASSORTMENT OF PASTRIES | \$28.00

Assortment of muffins, danishes, croissants & Madeleine. Served with butter & preserves (12pcs)

## MINI CINNAMON BUNS | \$39.00

Served warm with cream cheese icing (12pcs)

## EARLY GOODBYE GLUTEN | \$45.00

Assortment of gluten-free brownies, berry oats, cookies & macaroons (20 pcs)



# ENHANCEMENTS

PRICED PER PERSON  
MINIMUM ORDER OF 10

## SMOKED SALMON ON BANNOCK | \$8.50

Cold-smoked Atlantic salmon, bannock, garlic & herb Boursin, capers, pickled red onions, & gherkin pickles



## FRESH FRUIT SKEWERS (1pc) | \$3.00

Pineapple, melon, strawberries, grapes

## JAPANESE AVOCADO TOAST | \$8.50

Rustic batard, smashed avocado, pickled red onions, furikake seasoning & sriracha drizzle

## CHOCOLATE COCONUT CHIA PARFAIT | \$6.50

Coconut, chocolate, chia seeds, strawberries & blackberries

## BYO BREAKFAST YOGURT PARFAIT | \$6.50

Vanilla yogurt, homemade granola, berry compote, fresh berries & nuts

## EGGS BENEDICT | \$6.00

Soft poached eggs on English muffin, Hollandaise sauce, sliced back bacon, & paprika



## FRENCH TOAST SANDWICH | \$9.00

Cinnamon spiced French toast, berry compote, chèvre cheese, maple syrup & Devonshire cream

## BREAKFAST CREPES | \$6.75

Mascarpone cream cheese, blackberry jam & warm maple butter

## BREAKFAST CHARCUTERIE & CHEESE | \$9.50

Sliced ham, turkey, salami, mustard, pickles, cheddar & Swiss cheese, grapes & crackers

## SEASONAL WHOLE FRUIT | \$2.00

Apples, bananas & oranges

# BREAKS



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# A.M. BREAKS

PRICED PER PERSON

MINIMUM ORDER OF 10

ASSORTED JUICES & BOTTLED WATER

## FRESH START | \$11.50

- Trail mix   
- Seasonal whole fruit
- Assortment of individual yogurt cups
- Mini-pretzels



## BAKESHOP | \$12.50

- Banana bread
- Madeleine cookies
- Chocolate walnut cake
- Cornmeal muffin

## POWERPLAY | \$13.50

- Assortment of energy bites
- Assortment of cheese cubes, grapes & crackers
- Fresh fruit salad

## OMEGA- 3 | \$14.00

- Coconut, walnut chia pudding  
- Boiled eggs, olive oil, pepper
- Mixed nuts

## 1966 REFLECTIONS | \$16.50

- Apple & cheddar scone
  - Saskatoon berry compote
- Butter tarts
- Date squares
- Coffee streusel cake



# P.M. BREAKS

PRICED PER PERSON

MINIMUM ORDER OF 10

ASSORTED SOFT DRINKS & BOTTLED WATER

## CARNIVAL | \$14.00

- Kettle chips, truffle parmesan aioli
- White cheddar popcorn
- Mini corn dog, warm grainy mustard
- Fresh fruit skewers

## BLACKFOOT HERITAGE | \$16.25

- Blueberry bannock
  - Maple butter
- Deluxe mixed nuts
- Beef jerky
- Pumpkin seeds, Maple granola bars



## AFTERNOON TEA | \$18.50

- Assortment of tea sandwiches
  - Ham & cheese, egg salad, cucumber & dill cream cheese
- Scones, jam & clotted cream
- Assortment of tea cookies

## SWEET & SAVORY | \$11.50

- Assortment of mini cupcakes
- Salty tortilla chips
- Guacamole, salsa & lime crema

## MEDITERRANEAN BREEZE | \$12.50

- Caprese skewers
  - Mozzarella, grape tomatoes, fresh basil, olives
- Vegetable crudité's
  - Sundried tomato hummus
- Grilled pita bites
  - Tzatziki

## ASIAN FUSION | \$14.50

- Choice of:
  - Deng's beef dumplings
  - Deng's vegan dumplings
    - Chili oil
- Fresh vegan rice-paper rolls
  - Chilli hoisin sauce
- Wagashi Rolls



# LUNCH



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# LUNCH FEATURES

**PRICED PER PERSON**  
**MINIMUM ORDER OF 10**

## EXECUTIVE DELI LUNCH | \$26.00

- Choice of 4 wraps and/or sandwiches
  - Substitute to hot selection | \$2.00 per item
- Choice of:
  - Wild mushroom velouté
  - New England clam chowder
- Choice of:
  - Classic potato salad
  - Macaroni salad
  - Heritage greens with balsamic vinaigrette
- Kettle chips, truffle parmesan aioli
- Assorted dessert squares & cookies
- Assorted soft drinks & bottled water

## CLASSIC DELI LUNCH | \$21.00

- Choice of 3 wraps and/or sandwiches
  - Substitute to hot selection | \$2.00 per item
- Heritage greens, balsamic vinaigrette
- Kettle chips, truffle parmesan aioli
- Assorted cookies
- Assorted soft drinks & bottled water

## GRAB & GO BOXED LUNCH | \$21.50

- Choice of 3 wraps and/or sandwiches
- Choice of 4 additional items:
  - Whole fruit
  - Cheddar cheese
  - Veggies & dip
  - Chef's choice salad
  - Nutrigrain bar
  - Juice box
  - Bottled water
  - Individual yogurt cups
  - Lays potato chips
  - Brownies
  - Cookies

## ARTISAN DELI DELIGHT | \$13.50

- Choice of 3 wraps and/or sandwiches
  - Substitute to hot selection | \$2.00 per item
- Assorted soft drinks & bottled water

**Wrap & sandwich options continued on next page...**



# LUNCH FEATURES

**PRICED PER PERSON**  
**MINIMUM ORDER OF 10**

## WRAP SELECTIONS

(Chef's choice of assorted flavoured wraps)

### VEGAN TEMPEH WRAP

Thai chili garlic glazed tempeh, vegan miso aioli, coleslaw, cucumbers, pickled red onions, cilantro, lettuce

### BUFFALO CHICKEN WRAP

Buffalo chicken, crumbled feta, shredded iceberg, pickled red onions, mango chutney, ranch dressing

### BBQ JERK CHICKEN WRAP

Jerk chicken, sweet tamarind chutney, lettuce, tomatoes, green onions

### MEDITERRANEAN VEGETABLE DELIGHT

Falafel, roasted mushrooms, banana peppers, olives, cucumbers, sumac sliced onions, tomatoes, goat cheese, hummus, tzatziki

### ORLEANS DELI WRAP

Assorted deli meat, olive salad, cheese, garlic mayo, banana peppers, shredded lettuce, onions, tomatoes

### POWER WRAP

Grilled chicken breast, quinoa, sweet potato, spinach, cucumbers, tomatoes, chickpea mash



### KOREAN BULGOGI BEEF WRAP

Bulgogi beef, cilantro, cucumbers, kimchi, pickled carrots, sesame slaw, sriracha aioli



## SANDWICH SELECTIONS

(Chef's choice of breads & rolls)

### SAIGON COLD CUT BANH MI

Sliced ham, salami, pork pate, carrot, daikon, cilantro, jalapeños, Thai curry mayo, lettuce

### VEGETARIAN SANDWICH

Grilled mushrooms, eggplant, zucchini, goat cheese, pesto

### JAPANESE EGG CROSS-WICH

Egg salad, lettuce, cucumbers, wasabi mayo, croissant

### CALIFORNIA TURKEY SANDWICH

Shaved turkey, honey mustard mayo, tomatoes, crispy bacon, avocado, lettuce, cheese

### LE PAN BAGNAT (FRENCH TUNA SANDWICH)

Tuna, niçoise olives, capers, red onions, hard boiled egg, tomatoes, French baguette

### CLASSIC ROAST BEEF SANDWICH

Sliced roast beef, aged cheddar, horseradish mayo, grainy Dijon mustard, pickled onions, arugula



### CALGARY CLUBHOUSE SANDWICH

Grilled chicken breast, maple bacon jam, tomatoes, lettuce, avocado, chipotle mayo



## HOT SANDWICH/WRAP SELECTION

(Chef's choice bread & wrap)

### HOT PASTRAMI SANDWICH

Pastrami beef, sauerkraut, pickle, cheese, mustard, mayo, sourdough bun

### PORK BELLY BAO SANDWICH

Gochujang pork belly, cilantro, onions, bao bun



### SPICY PANEER TIKKA WRAP

Grilled paneer, mint cilantro chutney, lettuce, onions, tomatoes, roasted bell peppers, tortilla




# HOT LUNCHES

PRICED PER PERSON  
MINIMUM ORDER OF 10

## FLAME & FLAVOUR | \$23



- Tuscan greens, seasonal dressing
- Southwestern coleslaw
- Choice of:
  - Chipotle honey BBQ chicken  
  - Smoked beef brisket, maple whiskey glaze
    - Add extra protein | \$5.00
- Roasted vegetable medley
- Jalapeño corn muffin
- Bacon mac & cheese
- 2-bite chocolate brownies
- Assorted soft drinks & bottled water

## THE GOLDEN WOK | \$21.50







- Asian spring mix, toasted sesame dressing
- Smashed cucumber salad
- Vegetable spring roll, plum sauce
- Choice of:
  - General Tso's chicken  
  - Ginger beef
- Stir-fried vegetable medley
- Choice of:
  - Garlic egg fried rice
  - Chow mein noodles 
- Assorted dessert squares
- Assorted soft drinks & bottled water




## THE ROYAL ROAST FEAST | \$23.00

- Creamy coleslaw
- Slow cooked roast beef  
  - Pan gravy
- Yorkshire pudding
- Buttermilk mashed potatoes
- Honey glazed carrots
- Sticky toffee pudding
- Assorted soft drinks & bottled water

## IMPERIAL MAHARAJA FEAST | \$20.50

- Kachumber salad
- Choice of:
  - Chicken korma  
  - Butter chicken  
  - Paneer makhani 
    - Add extra protein | \$5.00
- Dal maharani 
- Butter naan
- Vegetable pulao
- Raita
- Gulab jamun
  - Served warm
- Assorted soft drinks & bottled water

## FROM PARIS WITH LOVE | \$25.00

- Salade verte d'été   
Field green salad, French vinaigrette
- Coq au vin  
Braised chicken in red wine
- Potatoes au gratin
- Garlic roasted mushrooms & brussel sprouts
- Vegan sausage & bean cassoulet
- Garlic French baguette
- Assorted mini French pastries
- Assorted soft drinks & bottled water

Hot lunch options continued...

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beverages

policies

# HOT LUNCHES








PRICED PER PERSON  
MINIMUM ORDER OF 10

## IHTATSISKIOOYI\* | \$29.50 *Traditions*

- Three sisters salad
  - Corn, beans & squash
- Fried bannock
- Saskatoon berry compote
- Bison stew 
- Wild rice & mushroom pilaf 
- Berry tarts
- Assorted soft drinks & bottled water



## MEDITERRANEAN OASIS | \$19.50

- Santorini salad
- Tuscan greens, Italian vinaigrette
- Za'atar spiced grilled pita, tzatziki & hummus
- Choice of:
  - Hunter's chicken (chicken cacciatore)   
  - Chicken souvlaki    
- Lemon rice pilaf
- Roast vegetable medley
- Assorted dessert squares
- Assorted soft drinks & bottled water

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\*Blackfoot for eating a mid-day meal



# CRAFT YOUR FLAVOURS

PRICED PER PERSON  
MINIMUM ORDER OF 10

## KOREAN BBQ BOWL | \$23.00

- Choice of:
  - Korean beef bulgogi 
  - Dakgangjeong   
Sweet & spicy Korean fried chicken
  - Ssamjang tofu 
    - Add extra protein | \$5.00
- Choice of:
  - Brown rice
  - Steamed rice
- Served with:
  - Pickled daikon radish, spicy slaw, cucumbers, sautéed mushrooms, kimchi, green onions, shredded egg, classic gochujang sauce & chili mayo
- Assorted chef's choice desserts
- Assorted soft drinks & bottled water


## FIRE & SPICE: SHAWARMA BUFFET | \$24.00

- Choice of:
  - Chicken shawarma 
  - Beef shawarma 
  - Falafel  
    - Add extra protein | \$5.00
- Soft pita bread
- Choice of:
  - Spiced French fries
  - Greek rice
- Served with:
  - Shredded lettuce, tomatoes, sumac sliced onions, pickled cucumbers, banana peppers, chopped parsley, feta, garlic mayo, hummus & sriracha
- Assorted chef's choice desserts
- Assorted soft drinks & bottled water

## TACO BOWL FIESTA | \$23.00

- Choice of:
  - Chicken tinga  
  - Beef barbacoa 
  - Mushroom & pepper carnitas 
    - Add extra protein | \$5.00
- Warm mini flour tortillas
- Black bean corn salad
- Mexican rice
- Served with:
  - Shredded lettuce, guacamole, sour cream, smokey chipotle crema, tomato salsa, pickled onions, jalapeños, green onions, warm nacho cheese sauce, assorted hot sauces
- Assorted chef's choice desserts
- Assorted soft drinks & bottled water

## BBQ FEAST | \$25.00

- Choice of:
  - Prime rib burgers (6oz)
    - In smoky BBQ sauce
  - Smoky grilled Italian sausage
  - Vegan burger 
    - Add extra protein | \$5.00
- Brioche buns
- Herb & garlic potato wedges
- Rancher's beef baked beans
- Chipotle mac & cheese
- Served with:
  - Creamy coleslaw, onions, tomatoes, lettuce, sauerkraut, ketchup, mustard, relish, roasted garlic aioli
- Assorted chef's choice desserts
- Assorted soft drinks & bottled water



# ONE POT MEAL

**PRICED PER PERSON**  
**MINIMUM ORDER OF 10**  
**SERVED WITH SPRING MIX SALAD,**  
**HOUSE DRESSING & COOKIES**

**SPICY FEAST | \$15.00**    

- Peri peri chicken
- Jollof rice



**CHICKEN BIRYANI | \$16.00**   

- Chicken biryani
- Raita
- Poppadum

**LASAGNA | \$15.00**

- Choice of:
  - All beef lasagna
  - Vegetable lasagna
- Garlic parmesan breadsticks

**BISON & ROOT VEGETABLE**

**STEW | \$19.50**  

- Bison stew
- Fried bannock

**TUSCAN CHICKEN | \$14.00**

- Creamy chicken, sundried tomatoes
- Penne pasta

**COWBOY'S CHILI | \$14.00**   

- Rancher's beef chili, miso & maple
- Garlic toast



# SALAD BOWLS

**SERVES 10**

**TUSCAN SPRING MIX | \$42.00**   

Tender baby greens, cucumbers, carrots, tomatoes, seasonal dressing

**MARINATED ARTICHOKE & TOMATO SALAD | \$45.00**  

Olives, basil, aged balsamic vinegar, cold pressed olive oil

**BABY HEIRLOOM BEET SALAD | \$43.00**  

Roasted beets, orange, mint, lime, champagne vinaigrette

**KACHUMBER SALAD | \$35.00**  

Cucumbers, tomatoes, onions, chaat masala, lemon juice




**ANCIENT GRAIN & MAPLE**

**SQUASH SALAD | \$44.00**  

Wild rice, tri-coloured quinoa, dried cranberries, tomatoes, green onions, fresh herb pesto

**SOUTHWESTERN COLESLAW | \$42.00**  

Shredded cabbage, red bell peppers, grilled corn, black beans, cilantro, sour cream, lime juice, mayonnaise

**FIRE ROASTED ALBERTA ROOT VEGETABLE SALAD | \$39.00**   

Carrot, rutabaga, yellow beets, tangy feta dressing



**GREEK SALAD | \$42.00**   

Tomatoes, cucumbers, red onions, peppers, feta





# PLATED LUNCH

PRICED PER PERSON

MINIMUM ORDER OF 25

ALL PLATED LUNCHES INCLUDE FRESH ROLLS WITH BUTTER, ASSORTED SOFT DRINKS & BOTTLED WATER




## SOUPS

ROASTED TOMATO & RED PEPPER

BISQUE | \$9.50  

Basil oil

CURRIED BUTTERNUT SQUASH


SOUP | \$8.50   

Smoked chicken, shiitake mushrooms

ROASTED FOREST MUSHROOM

SOUP | \$8.00  

Pickled oyster mushrooms, thyme

CALGARY COWBOY  
CHOWDER | \$9.50 

Creamy smoked corn, potato,  
pancetta, fresh thyme



## SALADS

TOMATO & BOCCONCINI | \$10.00  

Sunfresh farm tomatoes, crispy kale,  
arugula, bocconcini, balsamic  
vinaigrette

ARTISANAL MIXED GREENS | \$9.00   

Cherry tomatoes, cucumbers, pickled onions,  
radishes, house dressing

WILD BERRY QUINOA | \$10.50  

Watercress, sunflower seeds, maple  
mustard vinaigrette

STEAKHOUSE SALAD | \$10.00 

Iceberg wedge, creamy blue  
cheese dressing, crispy bacon,  
cherry tomatoes, red onions



## ENTRÉES

LEMON HERB ROASTED CHICKEN


BREAST | \$32.00  

Potato dauphinoise, sauteed  
vegetables, madeira jus

TANDOORI SPICED SALMON | \$35.00  

Vegetable rice pulao, turmeric cauliflower,  
carrots, curried coconut sauce

BRAISED ALBERTA BEEF

SHORT RIBS | \$42.00  

Truffle potato purée, rosemary  
jus, seasonal vegetables



VEGETABLE PEPPER TAGINE | \$28.00  

Chickpea, tomatoes, jasmine rice

## DESSERTS

SASKATOON BERRY

CHEESECAKE | \$11.00

White chocolate curls

TIRAMISU | \$10.00

Citrus mascarpone rocher

GLUTEN-FREE

CHOCOLATE CAKE | \$11.00

Berry compote, chocolate sauce

MAPLE CRÈME BRÛLÉE | \$11.00 

Fresh berries



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# DESSERT PLATTERS

**SERVES 10**

## FRESHLY BAKED COOKIES | \$42.00

Assortment of chocolate chunk, double chocolate, white chocolate macadamia nut (20 pcs)

## MINI CHEESECAKE TRIO | \$49.00

New York, strawberry swirl, caramel chocolate chip (20 pcs)

## BROWNIE & COOKIE TRAY | \$41.50

Assortment of brownies & cookies (20 pcs)

## DECADENT CHOCOLATE LOVERS | \$52.00

Assortment of dark chocolate mousse cups, triple chocolate brownies, chocolate-dipped strawberries, white chocolate raspberry truffles, chocolate pecan fudge (20 pcs)

## GOODBYE GLUTEN | \$45.00

Brownies, berry oat bars, cookies, tiramisu (20 pcs)

## MINI ASSORTED CAKES | \$75.00

Assortment of red velvet, black forest, mango mousse (12pcs)

## CLASSIC CALGARY DESSERT | \$51.00

Assortment of prairie flapper pie, Nanaimo bars, Saskatoon berry tartlets, stampede mini donuts (20 pcs)



## MINI FRENCH PASTRIES | \$78.00

Assortment of mini éclairs, strawberry & pistachio financiers, opera cake squares, mini tarte Tatin, pistachio cannoli (20 pcs)

## STICKY TOFFEE PUDDING HALF SLAB | \$90

Add vanilla bean icecream | \$30



## ARTISAN CUPCAKES | \$75.00

Assortment of salted caramel, vanilla, red velvet, chocolate cupcakes(20 pcs)

# PARTY CAKES

**FULL SLAB SERVES 100**

**HALF SLAB SERVES 50**

## CHOCOLATE

Full Slab | \$250

Half Slab | \$150

## VANILLA

Full Slab | \$250

Half Slab | \$150

## STRAWBERRY

Full Slab | \$250

Half Slab | \$150

## TIRAMISU

Full Slab | \$700

Half Slab | \$400

## BLACK FOREST

Full Slab | \$400

Half Slab | \$250

## GLUTEN FREE TIRAMISU

Full Slab | \$750

Half Slab | \$425

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# RECEPTION



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# RECEPTION PACKAGES

PRICED PER PERSON  
MINIMUM ORDER OF 20 PEOPLE

## RECEPTION PACKAGE #1 \$39.00

### HORS D'OEUVRES

*6 pieces per person*

- Choice of 2 cold hors d'oeuvres – see page 27
- Choice of 2 hot hors d'oeuvres – see page 28

### FRESH SLICED FRUIT

Assorted seasonal fruit

### GOURMET CHEESE BOARD

St André or Boursin, Oak Manor wine cheddar, St Paulin Petit, Tête de Moine, Manchego, fresh grapes, strawberries, cranberries, apricots, crackers, crostini, & jam

*Cheese selection based on availability*

### GARDEN FRESH VEGETABLES

Baby carrots, celery, broccoli, cauliflower, cucumbers, grape tomatoes, watermelon radish, endives, curried cauliflower dip

### BROWNIE & COOKIE TRAY

Assortment of brownies & cookies

## RECEPTION PACKAGE #2 \$46.00

### HORS D'OEUVRES

*8 pieces per person*

- Choice of 2 cold hors d'oeuvres – see page 27
- Choice of 2 hot hors d'oeuvres – see page 28

### FRESH SLICED FRUIT

Assorted seasonal fruit

### CANADIAN CHEESE BOARD

Chevalier triple cream brie, tête à Papineau, Avonlea clothbound cheddar, Le Cendrillon, grizzly gouda, grapes, strawberries, cranberries, apricots, crackers, crostini, fig jam

*Cheese selection based on availability*

### ANTIPASTO BOARD

Italian salami & cured meats, Italian cheeses, marinated olives, pickled artichokes, eggplant involtini, pepperoncini, grilled zucchini, crackers, crostini, crunchy honey mustard, figs & balsamic jam

### CLASSIC CALGARY DESSERT

Assortment of prairie flapper pie, Nanaimo bars, Saskatoon berry tartlets, stampede mini donuts

# RECEPTION PLATTERS

**SERVES 10-12**

## GARDEN FRESH VEGETABLES | \$72.00

Baby carrots, celery, broccoli, cauliflower, cucumbers, grape tomatoes, watermelon radish, endives, curried cauliflower dip

## FRESH SLICED FRUIT | \$85.00

Pineapple, cantaloupe, honeydew, watermelon, strawberries, kiwi, grapes

## MEDITERRANEAN MEZZE | \$125.00

Roasted eggplant, grilled zucchini, pickled carrots & cauliflower, cherry tomatoes & cucumber slices, stuffed grape leaves, diced feta, olives, pita bread, focaccia with herbs, hummus, muhammara, labneh with za'atar

**Turn this into gluten free with gluten free crackers & kettle chips**

## GOURMET CHEESE BOARD | \$140.00

St André or Boursin, Oak Manor wine cheddar, St Paulin Petit, Tête de Moine, Manchego, fresh grapes, strawberries, cranberries, apricots, crackers, crostini, & jam

Cheese selection based on availability

## CANADIAN CHEESE BOARD | \$155.00

Chevalier triple cream brie, tête à Papineau, Avonlea clothbound cheddar, Le Cendrillon, grizzly gouda, grapes, strawberries, cranberries, apricots, crackers, crostini, fig jam

Cheese selection based on availability






## CHIPS, STICKS & DIPS | \$55.00

Assorted corn tortilla chips, crostini, bread sticks, salsa, guacamole, Cajun dip





## BAR SNACKS | \$85.00

Mixed marinated olives, mixed candied nuts, kettle chips, truffle parmesan aioli

## BITE-SIZE TEA SANDWICHES | \$72.00

- Smoked salmon, caper cream cheese
- Tandoori chicken, mango chutney 
- Egg salad, lemon pepper butter 
- Brie, fig jam, arugula 

## PETIT GOURMET SANDWICHES | \$75.00

- Egg salad mini croissant, avocado 
- Moroccan spiced chicken, harissa aioli, mini pita bread 
- Roast beef, mini cocktail buns 
- Tangy curried chicken, mango chutney, mini-pretzel rolls 

## ANTIPASTO BOARD | \$175.00

Italian salami & cured meats, Italian cheeses, marinated olives, pickled artichokes, eggplant involtini, pepperoncini, grilled zucchini, crackers, crostini, crunchy honey mustard, figs & balsamic jam

## BLACKFOOT HERITAGE | \$188.00

Elk salami, wild boar pâté, venison pepper salami, cherry chorizo sticks, grizzly gouda, raincoast crackers, berry compote, sweetgrass mustard, wildflower honey, pumpkin seeds



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# COLD HORS D'OEUVRES

PRICED PER DOZEN  
MINIMUM ORDER OF 3 DOZEN PER SELECTION

## DELUXE KINJO SUSHI | \$40.00 NG

Maki sushi & uramaki sushi

## PREMIUM KINJO SUSHI | \$58.00 NG

Nigiri sushi & gourmet sushi



## SMOKED SALMON SAVORY CONE | \$47.50

Avocado, tobiko roe

## AHI TUNA TARTAR | \$44.50

Wonton crisps, pickled ginger, wasabi aioli

## VIETNAMESE FRESH SUMMER

### ROLLS | \$38.50 V NG

Choice of fried tofu, shrimp, pork belly  
& choice of Tamarind chili sauce,  
ginger miso sesame dip



## SAVORY ÉCLAIR DE BOURSIN | \$40.50 VEG

Boursin cheese mousse, shiitake mushroom,  
toasted pine nuts

## CRIMSON CUCUMBER BITES | \$28.50 V NG

Beet hummus, crushed pistachios

## PEPPERCORN BISON LOIN

### CROSTINI | \$56.50 Traditions

Onion marmalade, stilton cheese,  
baguette



## GRILLED HALLOUMI & FIG JAM TARTLETS | \$51.50 VEG

Red pepper velvet, triple crunch mustard

## ANTIPASTO SKEWERS | \$38.00 NG

Bocconcini, tomatoes, Kalamata olives, calabrese salami

## GORGONZOLA PROSCIUTTO | \$32.50

Bacon jam, melba toast

## SMOKED DUCK BASKET | \$50.00

Chevre, peach, balsamic pearls

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# HOT HORS D'OEUVRES

PRICED PER DOZEN  
MINIMUM ORDER OF 3 DOZEN PER SELECTION

## VEGETABLE SAMOSAS | \$33.50

Tamarind chutney

## MINI QUICHE | \$28.50

Choice of smoked cheddar & chorizo or mini  
gruyere & mushroom quiche

## TRUFFLE MAC & CHEESE BITES | \$39.50

Chipotle ranch

## DIM SUM | \$32.50

Choice of chicken Sui Mai or fried  
vegetable dumplings

## JALAPEÑO CHEESE

## FRITTERS | \$28.00

Sweet & spicy mango sauce

## BEEF KOFTA | \$39.50

Turkish meatballs, tzatziki

## MINI CRAB FRITTERS | \$38.00

Remoulade sauce

## CHICKEN WINGS | \$31.50

Choice of gochujang honey glaze, bourbon  
BBQ glaze, mango habanero sauce

## BUTTER CHICKEN

## KEBAB | \$49.00

Makhani glaze



## JERK CHICKEN SATAY | \$49.00

Caribbean jerk marinade

## BACON WRAPPED DATES | \$48.50

Medjool dates, Boursin cheese

## SPINACH AND FETA

## SPANAKOPITA | \$39.50

Tzatziki

## THE GREAT SLIDER SHOWDOWN

### ALBERTA AAA BEEF SLIDER | \$50.00

Beef sliders, horseradish mayo,  
pickles, aged cheddar

### FRIED CHICKEN

### SLIDERS | \$52.50

Onion & bacon jam, aged  
cheddar



### SPICY PANEER TIKKA SLIDER | \$42.50

Mint chutney, tamarind glaze

## HOLY BAO

### PULLED PORK BAO | \$48.50

Hoisin glaze, cilantro, slaw

### ALBERTA BRISKET

### BAO | \$50.00

Kimchi



### MUSHROOM BAO | \$42.50

Pickled cucumber, carrots, cilantro

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# RECEPTION ENHANCEMENTS

PRICED PER PERSON  
MINIMUM ORDER OF 3 DOZENS  
FOR CHINA SERVICE ONLY

## CUPS, JARS & BITES

### CAPRESE SALAD CUP | \$4.50

Cherry tomatoes, mini mozzarella, basil, balsamic glaze

### GREEK SALAD | \$3.50

Cucumbers, tomatoes, peppers, olives, feta, Greek dressing

### SHRIMP & CHORIZO SALAD | \$5.00

Shrimp, chorizo, green peppers, red cabbage, lime vinaigrette

### MARINATED ARTICHOKE & TOMATO SALAD | \$4.50

Artichoke, avocado, grape tomatoes, red wine vinaigrette

### JARCUTERIE | \$12.00

Cured meats, cheese, pickles, nuts, honey drizzle

### CRUDITES CUPS | \$7.00

Fresh vegetable batonnet, beet hummus

### FRESH FRUIT CUPS | \$8.00

Pineapple, melon, kiwi, watermelon

## DESSERT STATION

### GOURMET FRUIT FLAMBE | \$10.50

Pineapple, strawberry, banana flamed with brandy. Served with vanilla icecream, toasted almond crumble, dark chocolate shavings

## ACTION STATION

### CARVING STATION | \$28.50

Choice of:

- Slow roasted Alberta prime rib
- Rosemary garlic beef striploin
- Peppercorn beef tenderloin

Served with red wine demi glaze, grainy mustard, Dijon mustard, horseradish sauce, mini rolls or Yorkshire pudding

### PASTA STATION | \$25.00

Choice of:

- Wild mushroom ravioli, brown butter & sage sauce 
- Gnocchi, San Marzano tomato basil sauce 
- Cavatappi, beef bolognese sauce & parmesan 

Served with shredded grana padano, grilled focaccia, chopped fine herbs

### BAO DOWN | \$28.00

Choice of:

- Korean BBQ beef 
- Chicken karaage, gochujang glaze 
- Cauliflower bites, Szechuan glaze  

Served with steamed bao bun, pickled cucumbers, cilantro, sesame seeds, green onions, kimchi



# THE QUEEN'S ROYAL HIGH TEA

PRICED PER PERSON  
MINIMUM ORDER OF 20 PEOPLE  
FOR CHINA SERVICE ONLY

## QUEEN'S ROYAL HIGH TEA | \$25

### CLASSIC TEA SANDWICHES

#### CUCUMBER & DILL BUTTER

English cucumbers, unsalted butter, fresh dill

#### SMOKED SALMON & LEMON CREAM

Scottish smoked salmon, lemon-infused cream cheese

#### EGG & CRESS

Chopped organic eggs, mayonnaise, mustard cress

### TEA

#### ASSORTMENT OF ENGLISH TEA

Orange pekoe, earl gray, English breakfast, chamomile tea

### SCONES

#### CLASSIC BUTTERMILK & GOLDEN

#### RAISIN SCONES

Clotted cream, strawberry jam, lemon curd

### PETIT FOURS

#### MINI VICTORIA SPONGE CAKE

#### CHOCOLATE DIPPED MADELEINES

#### PALMIERS

#### MINI MACARONS

#### LEMON TART

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# DINNER

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# DINNER BUFFET

MINIMUM ORDER OF 25  
PRICED PER PERSON

## CALGARY SMOKEHOUSE

CHOICE OF ONE MAIN | \$57.00  
CHOICE OF TWO MAIN | \$65.00

### STARTER

#### ALBERTA BEEF SLIDER

Caramelized onions, smoked cheddar

#### FRIED DILL PICKLE

Ranch

### SOUP

#### BACON & CHOWDER

### SALAD

#### TUSCAN MIX GREEN SALAD

Balsamic dressing

#### BBQ STREET CORN SALAD

Roasted corn, cilantro, lime dressing



### MAINS

#### CHOICE OF PROTEIN:

- Maple-bourbon glazed beef striploin, au jus 
- Hickory smoked BBQ chicken  

#### ROASTED FINGERLING

#### ALBERTA POTATOES

#### GRILLED VEGETABLES

#### FIRECRACKER MAC & CHEESE

#### SMOKED BBQ VEGAN CHILI

#### JALAPEÑO CORN BREAD

### DESSERT

#### STICKY TOFFEE PUDDING

#### ASSORTED DESSERT SQUARES

## EATALY

CHOICE OF ONE MAIN | \$54.00  
CHOICE OF TWO MAIN | \$64.00

### ANTIPASTI

#### TOMATO BRUSCHETTA

#### PESTO ARANCINI

### SOUP

#### ROASTED ROMA TOMATO SOUP

### SALAD

#### CLASSIC CAESAR SALAD

Romaine lettuce, bacon bits, croutons, shredded parmesan, Caesar dressing

#### CAPRESE SALAD

Fresh mozzarella, tomatoes, basil, balsamic glaze

### MAINS

#### CHOICE OF PROTEIN:

- Slow cooked beef short ribs, gremolata, Chianti balsamic demi  
- Chicken Marsala, mushroom, marsala wine sauce  

#### GRILLED POLENTA & PARMESAN

#### GRILLED VEGETABLES

#### VEGETARIAN LASAGNA

#### GARLIC BREAD STICKS

### DESSERT

#### TIRAMISU

#### LEMON TARTS

#### ORANGE RICOTTA CANNOLI

#### FRESH SLICED FRUIT AND BERRIES

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# DINNER BUFFET

MINIMUM ORDER OF 25  
PRICED PER PERSON

## TASTE OF CANADA

CHOICE OF ONE MAIN | \$51.00

CHOICE OF TWO MAIN | \$61.00

### SOUP

SEA FOOD CHOWDER

### SALAD









SEASONAL GREEN SALAD  

Maple balsamic dressing

QUINOA & WILD RICE SALAD  

### MAINS

CHOICE OF PROTEIN:

- Slow cooked beef, red wine au jus   
- Rotisserie chicken, honey lemon jus   
- Miso-maple glazed cedar smoked salmon  

YUKON GOLD MASH POTATOES  

SEASONAL HEIRLOOM VEGETABLES  

BUTTERNUT SQUASH RAVIOLI 

Truffle mushroom cream sauce

### DESSERT

NANAIMO BARS

BUTTER TARTS

WILD BERRY PIE

## ORIENTAL EXPRESS

CHOICE OF ONE MAIN | \$55.00

CHOICE OF TWO MAIN | \$65.00

### STARTER

KINJO SUSHI 

Assorted maki & uramaki sushi, 2 pc per person

VIETNAMESE SUMMER ROLL  

### SOUP

HOT & SOUR SOUP

### SALAD

ASIAN SLAW   

Cabbage, carrot, onion, daikon with  
sesame dressing

SICHUAN CUCUMBER SALAD   

Spicy cucumber, garlic, chili oil &  
vinegar

### MAINS

CHOICE OF PROTEIN:

- Galbi Jjim   
  - Korean braised beef short ribs
- Kung pao chicken   
- Char sui pork 
- Sweet & sour fish 

EGG FRIED RICE WITH ASIAN SAUSAGE

JAPCHAE  

Stir fried glass noodles

STIR FRIED VEGETABLES  

Eggplant, zucchini, carrot

THAI MIX VEGETABLE GREEN CURRY   

### DESSERT

COCONUT & MANGO TAPIOCA PUDDING

LEMON TART

ASSORTED DESSERT AND SQUARES

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# DINNER BUFFET

MINIMUM ORDER OF 25  
PRICED PER PERSON

## REPUBLIC OF SPICE

CHOICE OF ONE MAIN | \$55.00  
CHOICE OF TWO MAIN | \$65.00

### STARTER

VEGETARIAN SAMOSA 

Tamarind chutney

CHICKEN PAKORA   

Mint chutney

### SALAD

GARDEN SALAD  









Lemon dressing

KACHUMBER SALAD  

LENTIL, CHICKPEA AND CARROT SALAD  

### MAINS

CHOICE OF PROTEIN:

- Tandoori chicken   
  - Bone-in
- Beef vindaloo   
- Goat karahi  

VEGETABLE DUM BIRYANI  

PANEER TIKKA MASALA  

DAL MAKHANI  

NAAN ,RAITA, CHUTNEY, PICKLES 

### DESSERT

GULAB JAMUN

SAFFRON RICE PUDDING

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# PLATED DINNER

PRICED PER PERSON

MINIMUM ORDER OF 25

ALL PLATED DINNERS INCLUDE FRESH ROLLS WITH BUTTER & ASSORTED SOFT DRINKS

## SOUPS

**MISO BUTTERNUT SQUASH | \$9.00**   

Chili oil, candied pumpkin seeds

**CURRIED SWEET POTATO | \$9.00**  

Coconut milk, cilantro oil

**POTATO & LEEK | \$9.00**

Crispy bacon, shredded cheddar, herb oil

**ROASTED WILD MUSHROOM | \$9.00** 

Pickled shimeji mushrooms

## ENTRÉES

All entrées served with seasonal vegetables

**SOUS-VIDE BISON TENDERLOIN | \$52.00** 

Cheesy Yukon-gold mash, forest mushrooms, natural thyme jus

**BRAISED BEEF SHORT RIBS | \$36.00** 

Gruyere gratin potatoes, caramelized onions, herb vegetables, red wine jus

**PAN-SEARED SALMON | \$35.00** 

Pea purée, saffron risotto, pimento nage

**STUFFED CHICKEN | \$32.00** 

Spinach, goat cheese, sundried tomatoes, chimichurri

**WILD MUSHROOM & GOAT CHEESE  
TART | \$27.00**

Asparagus, sweet potato mash, jalapeño coulis

**VEGETABLE MOSAIC | \$23.00**   

Bean cassoulet, vegan hollandaise

## SALADS

**TENDER MESCLUN GREENS | \$10.00**   

Artichokes, pickled carrots, soft pea mash, champagne vinaigrette

**BEET TARTARE | \$10.00** 

Goat cheese emulsion, arugula, pickled mustard

**QUINOA & AVOCADO TIMBALE | \$10.50** 

Cherry tomatoes, watermelon radish, micro greens, tahini yogurt dressing

## DESSERTS

**DARK CHOCOLATE RASPBERRY  
PÂTÉ | \$11.00**

Rich dark chocolate, tangy raspberries

**TIRAMISU | \$11.00**

Mascarpone cheese, espresso coffee, buttercream frosting, cocoa powder

**SACHERTORTE | \$11.00**

Chocolate cake, apricot jam, glossy chocolate glaze

**MANGO MOUSSE CAKE | \$11.00**

Vanilla cake, fresh mango mousse, mango compote

**MATCHA BLACKBERRY**

**CHEESECAKE | \$11.00**

Earthy matcha, tangy blackberries, blackberry compote

**CRÈME BRÛLÉE | \$11.00** 

Creamy custard, caramel topping

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# BEVERAGES



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# BEVERAGES

PRICED PER CUP/CAN UNLESS SPECIFIED

## HOT BEVERAGES

### FAIRTRADE COFFEE

10 Cups | \$29.00  
50 Cups | \$140.00  
100 Cups | 275.00

### WHITE BUFFALO COFFEE

10 Cups | \$30.00  
50 Cups | \$145.00  
100 Cups | 285.00

### FAIRTRADE TEA | \$2.85

Assortment of orange pekoe & herbal tea

### HOT CHOCOLATE

10 Cups | \$30.00

## COLD BEVERAGES

### WATER SERVICE

Fruit infused water dispenser | \$34.50  
Serves 60

### SAN PELLEGRINO | \$4.25

### TRUBUCH KOMBUCHA | \$4.25

### CANNED POP | \$2.00

Coke, Diet Coke, Sprite, Iced Tea, Ginger Ale

### BOTTLED JUICE | \$2.00

Apple, orange

## MOCKTAILS

ATTENDANT REQUIRED  
MINIMUM 20 SERVINGS

### MAPLE MULE | \$4.50

Grenadine, pure maple syrup, fresh lime juice & spicy ginger beer

### HIMALAYAN COOLER | \$4.50

Lime juice, pink Himalayan salt, fresh mint leaves, sparkling soda water, simple syrup

### STAMPEDE SPRITZ | \$5.00

Watermelon juice, sparkling water, lime juice, fresh basil leaves

### CALGARY SUNSET | \$4.50

Orange juice, cranberry juice, ginger ale

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# BAR

**MINIMUM \$400 FOR FIRST THREE HOURS OF SERVICE**  
**MINIMUM \$100 PER HOUR OF SERVICE THEREAFTER PER BARTENDER**  
**ASK US ABOUT OUR BAR SERVICE FOR SMALL GROUPS**

## RED WINE

**MELEA - TEMPRANILLO | \$38.00**

Spain

**VILLA DES ANGES - CAB SAV | \$38.00**

France

**GRAVEDAD - PINOT NOIR | \$45.00**

Chile

## WHITE WINE

**MELEA - VERDEJO | \$38.00**

Spain

**GREGORIS - PINTO GRIGIO | \$38.00**

Italy

**GRAVEDAD - CHARDONNAY | \$45.00**

Chile

## ROSÉ WINE

**MELEA - ROSÉ | \$42.00**

Spain

## SPARKLING WINE

**CAN PETIT - CAVA | \$48.00**

Spain

## BAR SERVICE

### DOMESTIC BEER

Molson Canadian, Coors Light

Host bar | \$8.00

Cash bar | \$9.00

### IMPORTED BEER

Stella Artois, Corona, Heineken

Host bar | \$8.50

Cash bar | \$9.50

### CRAFT BEER

DINOS Fossil Fuel, Big Rock - Grasshopper,  
Traditional Ale

Host bar | \$8.50

Cash bar | \$9.50

### COOLERS

Selection varies

Host bar | \$8.50

Cash bar | \$9.50

### HOUSE WINE

Melea - Tempranillo, Verdejo

Host bar | \$8.50

Cash bar | \$9.50

### HOUSE LIQUOR

Vodka, Rye, White Rum, Dark Rum,  
Spiced Rum, Gin, Scotch

Host bar | \$8.50

Cash bar | \$9.50

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# CATERING POLICIES

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Aramark Food Services values our relationship with our clients. These policies & procedures are designed to meet our clients' needs, ensuring overall event success.

## **CATERING OFFICE HOURS**

Monday - Friday 8:30 a.m. - 4:00 p.m.

WEBSITE - <https://ucalgary.catertrax.com/index.asp>

## **CONFIRMATION OF ORDERS**

All event orders must be signed by our clients before an event takes place.

## **ON-SITE CONTACT**

To guarantee complete event success an on-site contact with signing authority is required. Please ensure that the on-site contact is aware of all information regarding the function & the agreements that have been settled upon. Any changes to food or beverage during the event must be approved by the on-site contact & signed for.

## **GUARANTEED NUMBERS**

Aramark Food Services purchases required food & beverage items, schedules the required staff, & performs administrative tasks based on our client's anticipated number of guests. To protect us from irrecoverable losses, it is required that the client confirms the event 5 business days prior to the event, & their updates & guaranteed number of attendees 5 business days prior to the event. If the event has less attendees than the guarantee, the guarantee will be charged. Conversely, should the number of attendees during the event be more than this guarantee, the additional meals will be posted to your account upon discussion with the on-site contact. We understand that there can be last minute changes, in these situations please do not hesitate to contact us & we will do our best to accommodate it.

## **CLIENT FEEDBACK**

After the event you have 2 business days to validate any issues or concerns regarding your event.

# CATERING POLICIES

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## MINIMUMS

Each delivery order must reach a minimum of \$100.00 total before tax, to avoid a \$30.00 delivery fee. Alternatively, clients may pick up their order from the Landing on the 1st floor of the Dining Centre at the University of Calgary. Pick-up orders are exempt from admin fees & service charges.

## LABOUR & CHINA SERVICE

Staffing is required for all events served on Chinaware. A minimum of 3 hours is charged for each attendant at \$30.00 per hour. The amount of labor required will be assessed by the Catering Manager. As a standard, all delivery & drop-off events are on compostable ware. If your event requires food to be passed or if it's a serviced event, a supplementary labor fee of \$30.00 per hour for a minimum of 3 hours will be charged, per attendant. The amount of labor required for passed services will be assessed by the Catering Manager. Labor for events starting after 10:00 p.m. & before 6:30 a.m., & events during statutory holidays, will be charged \$40.00 per hour, for a minimum of 3 hours.

## TABLECLOTHS

All tables for plated meal serviced functions are dressed in standard house linen (white or black) & napkins (white or black, with red accents). Additional linens for cocktail tables & receptions may be subject to additional charges. As we move toward a more sustainable future, we are always looking for ways to lessen our impact on the environment. To help us achieve this goal, we are no longer providing complimentary linen with drop off deliveries or buffets to cut down on the amount of laundering we do. If you require linen with your drop off delivery order, a fee of \$5.00 per linen will be charged to your order.

# CATERING POLICIES

## BAR SERVICE

Our bar service has a minimum revenue requirement of \$400.00, per bartender, for the first three hours of service with a minimum of \$100.00 per hour of service thereafter. Clients will be charged the difference if minimums not met. One bartender per 100 guests is included for three hours of service when catering is ordered through Aramark Food Services. Additional bartenders are available at \$35.00 per hour (minimum of three (3) hours). Aramark Food Services catering operates under the University of Calgary permanent Institutional Liquor License & is governed by the regulations & procedures established by the provincial Legislation (AGLC) & the University of Calgary. Arrangement for alcohol services is required a minimum of 5 business days prior to your event to ensure availability of product.

## DIETARY RESTRICTIONS

Please be aware we are not an allergen-free facility; cross-contamination may occur. Please let our Catering Team know of any allergies.

## MENU PRICING

Quoted prices in our Catering Menu are subject to change without notice due to economic fluctuations in food costs. However, we will honor prices on all confirmed event orders.

## LAST MINUTE CHANGES & REQUESTS

Should there be any last-minute changes in food & beverage or staffing requirements that are beyond the scope of the approved event invoice, Aramark Food Services cannot be held responsible for delays & inconveniences that may arise as a result. In addition, we reserve the right to charge for additional services as per the Catering Manager's discretion.

## CANCELLATION POLICY

Final numbers, menu selections & any other details must be confirmed 5 business days prior to the event. Events cancelled 6 to 7 business days prior to the event will be subject to a charge of 50% of the total owing. Events cancelled less than 5 business days prior to the event will be subject to a charge of 100% of the total owing.