



# DINNER MENUS



## PLATED DINNER

(Minimum 20 guests)

### Four Course Plated Dinner Includes:

Group choice of One Soup    Group choice of One Salad  
Group choice of Three Entrees

(Individual entrée choices with guest names must be submitted a minimum of 14 days prior to wedding date)

Group Choice of One Dessert & Coffee & Tea

### Three Course Plated Dinner Includes:

Group choice of One Salad    Group choice of Three Entrees

(Individual entrée choices with guest names must be submitted a minimum of 14 days prior to wedding date)

Group Choice of One Dessert & Coffee & Tea

### Soup

Forrest Mushroom Cream with Fresh Herb Pesto - GF

Broccoli and Aged Cheddar Cream - GF

Smoked Carrot & Ginger with Burnt Orange Syrup - GF, VG, V

Italian Plum Tomato & Sweet Basil Broth with Cheddar Croutons - GF, VG

Red Lentil and Apple Bisque with Pita Croutons - GF, VG

### Salads

Caesar Salad GF

(Crispy Baby Romaine Lettuce, Bacon Bits, Herb Croutons, Lemon Wedge, Boiled Egg, Padano Cheese)

Artisan Lettuce (Strawberry Vinaigrette, Cucumber, Cherry Tomato, Carrot, Strawberry, Pumpkin Seeds) GF, VG, V

Arugula & Baby Spinach Salad (Beets, Goat Cheese, Candied Pecan, Apple Cider Vinaigrette) GF, VG, V

Ripe Tomato & Marinade Bocconi Salad (Nested on Greens, White Balsamic Reduction and Fresh Basil) GF

Wild Mushroom Ravioli (Mushroom Ragout, Edamame, Padano Cheese) VG

Smoked Salmon & Cream Cheese Terrine with Pickled Onion, Capers, Lemon & Lettuce GF, VG

### Entrees

All entrees served with Seasoned Vegetables and Chef's Choice of Potato

Charbroiled Beef Tenderloin - **\$58** GF

(Roasted Garlic Scalloped Potato, Red Wine Reduction, Seasonal Vegetables)

Herb Roasted Farm Chicken Breast with Creamy Mushroom Sauce - **\$43** GF

Seared West Coast Salmon with Charred Lemon Beurre Blanc - **\$47** GF

Black Pepper Crusted Pork Tenderloin with Bourbon Whiskey & Honey Reduction - **\$45** GF

Vegetable Timbale with Smoked Tomato Confit - **\$36** VG, V

Roasted Butternut Rossellini with Fresh Herb Marinara - **\$38** GF, VG

Entrecote of Alberta 8oz New York Steak with Brandy Peppercorn Sauce - **\$57** GF

**Add \$5.00 per person to the above prices for Four Course Dinner**

### Dessert

Trio of Chocolate Mousse with Fresh Berries

Berry Cheesecake with Strawberry Compote and Whipped Cream

Blueberry and Vanilla Crème Brûlée with Fresh Berries Salad

Fresh Fruit Salad

Please add 18% gratuity and 5% GST to above prices

Price will be confirmed at time of booking.

While we do not anticipate any food & beverage item changes to our menus, there are times when some items are no longer available.

Menu will be confirmed at time of signing of the final BEO.

We strive to meet the dietary restrictions of our guests. Many menu items can be modified to accommodate those needs.

**Please advise us of any dietary requirements at time of booking.**

GF – Gluten Free    DF – Dairy Free    VG – Vegetarian    V – Vegan



# DINNER MENUS



## GOLD DINNER BUFET

(Minimum 20 guests)

Buffet includes

Assorted Dinner Rolls and Whipped Butter

Group Choice of Four Salads

Group Choice of Three Entrees

Group Choice of Two Accompaniments

Dessert

Coffee & Tea

### Salads

Antipasto Platter with Cured Meat, Mussels, Canadian Cheeses, Olives & Pickled Vegetables - GF

Grilled Vegetable Platter with Parmesan & Olive Oil – GF, VG, V

Countryside Rustic Potato Salad and Bacon Bits - GF

Garden Green, Cherry Tomato, Cucumber, Carrot with House Dressing – GF, VG, V

Cherry Tomato, Pepper, Red Onion, Cucumber and Feta Cheese – GF, VG

Cous Cous, Grilled Vegetables & Herbs – GF, VG, V

### Accompaniments

Panache of Root & Seasonal Vegetables & Fresh Herbs– GF, VG

Potato Au Gratin– GF

Roasted Shallot Smashed Potato with Nutmeg– GF, VG

Roasted Baby Yukon Potato with Torn Herbs– GF, VG, V

Ancient Grain Rice Pilaf– GF, VG, V

### Entrees

Herb Dijon Crusted Roasted Striploin (carved) with Pan Jus, Mustard Horseradish– GF

Alberta Prime Rib (carved) with Pan Jus, Mustard, Horseradish– GF

Roasted Whole Duck, Orange & Thyme Flavor– GF

Fillet of Atlantic Salmon– GF

Herb Roasted Farm Chicken Breast with Mushroom Jus– GF

Roasted Leg of Lamb with Mint Jus– GF

Grilled Vegetable and Potato Lasagna– GF, VG, V

Potato Gnocchi with Roasted Vegetables and Marinara Sauce– GF, VG

Grilled Vegetable Rossellini with Parmesan Rose Sauce– VG

### Dessert

Selection of Cakes, including Mousse Cakes

Fresh Fruit Mirror

Assorted Squares & Brownies

**\$55.00** per person

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# DINNER MENUS



## SILVER DINNER BUFET

(Minimum 15 guests)

Buffet includes

Assorted Dinner Rolls and Whipped Butter

Group Choice of Two Salads

Group Choice of Two Entrees

Group Choice of Two Accompaniments

Dessert

Coffee & Tea

Caesar Salad, Crouton, Parmesan, Bacon Bits, Homemade Dressing – GF, VG

Grilled Vegetable Platter with Parmesan & Olive Oil–VG

Countryside Rustic Potato Salad and Bacon Bits– GF

Garden Green, Cherry Tomato, Cucumber, Carrot with House Dressing– GF, VG, V

Cherry Tomato, Pepper, Red Onion, Cucumber and Feta Cheese– GF

### Accompaniments

Panache of Root & Seasonal Vegetables & Fresh Herbs– GF, VG, V

Creamy Mashed Potatoes– GF

Roasted Baby Yukon Potato with Torn Herbs– GF, VG, V

Medley of Seasonal Vegetables– GF, VG, V

### Entrees

Herb Dijon Crusted Roasted Pork Loin with Pan Jus, Mustard Horseradish– GF

Herb Roasted Farm Chicken Breast with Mushroom Jus– GF

Grilled Vegetable and Potato Lasagna– GF, VG, V

Grilled Vegetable Rossellini with Parmesan Rose Sauce– VG

Salmon Wellington with Spinach & Mushrooms

### Dessert

Fresh Fruit Mirror

Assorted Squares & Brownies

**\$43.00** per person

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# DINNER MENUS



## INDIAN BUFFET MENU

*Minimum 15 guests*

### Buffet Includes

- Group Choice of One Salads
- Group Choice of Two Vegetable Entrees
- Group Choice of Two Non-Vegetable Entrees
- Group Choice of One Accompaniment
- Group Choice of One Bread
- Group Choice of Two Desserts

### Salads

- Green Salad with Cucumber, Lettuce, Onion, Lemon & Tomato – GF, VG, V
- Curried Lentil Salad with Red Lentil, Vegetables, Curried Vinaigrette – GF, VG, V
- Potato and Chickpea Salad – GF, VG, V
- Kachumber Salad – GF, VG, V
- Indian Curried Couscous Salad – GF, VG, V
- Artisan Greens with House Dressing – GF, VG, V

### Accompaniments – All GF, VG

Basmati Rice   Coconut Rice   Jeera Rice   Tomato Rice

### Vegetable Entrees – All GF, VG

Aloo Gobhi   Palak Panner   Vegetable Korma   Chana Masala

### Non-Vegetable Entrees – All GF

Butter Chicken   Chicken Korma   Beef Vindaloo   Lamb Korma   Chicken Biryani   Lamb Roganjosh

### Bread

Naan   Garlic Naan

### Dessert

Rasmalai   Gulab Jamun   Double Ka Mitha   Rice Kherr

**\$45.00 per person**

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# DINNER MENUS



## ROCKY MOUNTAIN BBQ BUFFET

*Minimum 15 guests.*

### Dinner Includes

Group Choice of One Salad  
Group Choice of Three Entrées  
Dessert & Freshly brewed Regular & Decaffeinated Coffee, Tea

### Salads

Caesar Salad, House-made Dressing, Croutons, Bacon Bits & Parmesan– GF  
Green Cabbage, Apple & Carrot Slaw– GF, VG  
Seven Bean Salad with Vegetables & Fresh Herbs– GF, VG  
Countryside Rustic Potato Salad and Bacon Bits– GF  
Garden Green, Cherry Tomato, Cucumber, Carrot with House Dressing– GF, VG, V  
Roasted Vegetables Salad with Herb Vinaigrette– GF, VG

### Entrees

Sweet Chili and Ginger Glazed Chicken Breast – GF  
Teriyaki Glazed Atlantic Salmon with Corn and Pineapple Salsa  
Mini Beef Striploin Steaks with Jack Daniels BBQ Sauce – GF  
Charbroiled Beef Burgers with Buns & Condiments  
Bavarian Smokies with Buns & Condiments  
Slow Braised Pork Ribs, Apple BBQ Sauce

### Desserts

Assorted Fruit Salad  
Selection of Pies  
Brownies

**\$42.00 per person**

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