



Gold Dinner Buffet

Assorted dinner rolls and whipped butter / Group choice of 4 salads / Group choice of 2 accompaniments /
Group choice of 2 Meat entrees & 1 Vegetarian entree / Dessert / Tea & Coffee

Salads

- Caesar Salad** with romaine, parmesan, croutons, bacon bits & croutons (GF)
- Antipasto Platter** with cured meats, Canadian cheeses, olives & pickled vegetables - GF
- Grilled Vegetable Platter** with parmesan & olive oil – GF/VG/V
- Rustic Potato Salad** with bacon, mustard, chopped egg – VG/GF
- Garden Green Salad** with cherry tomato, cucumber, carrot with house dressing – GF, VG, V
- Cherry Tomato Salad** with pepper, red onion, cucumber and feta cheese – GF, VG
- Roasted Vegetable & Quinoa Salad** with pumpkin & pesto dressing – GF, VG, V

Accompaniments

- Panache of Root & Seasonal Vegetables** with 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
- Fillet of Atlantic Salmon**– GF
- Herb Roasted Farm Chicken Breast** with mushroom jus– GF
- Roasted Leg of Lamb** with mint jus– GF
- Fresh Herb and Honey Dijon Glazed Pork Loin** with bacon jus– GF
- Green Pea Paneer** in Indian spiced creamy tomato gravy - GF/ V
- Eggplant Zucchini Lasagna** with mushroom and pepper Bolognese – GF/V
- Potato Gnocchi** with roasted vegetables and marinara sauce – GF/VG
- Grilled Vegetable Rossellini** with Rose Sauce– VG

Dessert

Selection of cakes, including mousse cakes, assorted squares & brownies, and a fresh fruit mirror
Tea & Coffee

\$66 per person

Please add 18% gratuity and 5% GST to above prices.
Minimum 30 guests, Menu choices due 21 days prior



We strive to meet the dietary restrictions of our guests



Please advise of any allergies or dietary requirements at the time of booking. All amendments and substitutions will be chef's choice.

GF (DF) – Item is gluten free and can be amended to accommodate dairy free

Menu items are subject to change based on availability. The final menu and pricing will be confirmed at the time of signing the BEO.



Gold Plated Dinner

Three Course Plated Dinner

Group choice of 1 soup or salad / Group choice of 2 meat entrees & 1 Vegetarian entree / Group choice of 1 dessert

Soup

Forrest Mushroom Bisque – VG/GF

Smoked Carrot & Ginger with burnt orange syrup - GF/VG/V

Broccoli and Aged Cheddar Cream - GF

Italian Tomato & Sweet Basil Broth with cheddar croutons - GF/VG

Red Lentil & Apple Bisque with pita croutons - GF/VG

Salads

Caesar Salad with romaine, parmesan, croutons, bacon bits & croutons (GF)

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 Bocconcini 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 Pickled onion, caper cream, lemon & lettuce – GF

Entrees

All entrees served with seasoned vegetables and chef's choice of potato

Charbroiled Beef Tenderloin in a Red Wine Reduction, cooked to medium **\$71 GF**

Herb Roasted Farm Chicken Breast with Creamy Mushroom Sauce - **\$55 GF**

Seared West Coast Salmon with Charred Lemon Beurre Blanc - **\$53 GF**

Black Pepper Crusted Pork Tenderloin with Bourbon Whiskey & Honey Reduction - **\$51 GF**

Entrecote of Alberta 8oz New York Steak with Brandy Peppercorn Sauce, cooked to medium - **\$68 GF**

Roasted Butternut Rossellini with Fresh Herb Marinara - **\$45 GF/VG**

Vegetable Timbale with Smoked Tomato Confit - **\$43 V**

Dessert

Trio of Chocolate Mousse with fresh berries

Blueberry and Vanilla Crème Brule with fresh berries salad

Berry Cheesecake with berry compote and whipped cream

Fresh Fruit Salad

Mango Cheesecake with fresh berries and whipped cream

Chocolate Decadence with fresh berries and coconut cream - VG

Tea & Coffee

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

Minimum 20 guests with Individual entrée choices due 14 days prior

A Four course menu with soup and salad is available for \$7 per person



Appetizers

Valley Selection

Chicken satay with tropical sauce

Mini veggie spring rolls with plum sauce

Pork dry ribs with ginger sweet chilli

Vegetable pakora with mint chutney

Blue Cheese, Berry, Candied Pecan on Crackers

Greek salad skewers

Goat cheese stuffed mushroom caps

Crispy Potato & Salmon Cakes with Crème Fraiche

\$10 per person with a choice of 3

Caribou Selection

Mediterranean beef skewer

Mini quiche with spinach and caramelised onion

Chicken spring rolls with plum sauce

Paneer tikka with mint chutney

Mini cobb salad with vegetables & vinaigrette

Shrimp Salad on Cucumber Croutons

Falafel with Tomato Chutney

Crab Salad in Wonton Tarts

\$14 per person with a choice of 3

Rockies Selection

Fried Tofu with Sweet Chilli & Ginger Sauce

Mini beef wellingtons

Smoked salmon, dill cream cheese, fried caper on crostini

Arancini with Pepper Jam

Alpha Meatball with BBQ Sauce

Pork belly croquettes with smoky onion jam

Tomato Bruschetta with Parmesan, Balsamic Glaze on Crostini

Ahi tuna poke with avocado and mango

\$17 per person with a choice of 3

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



Late Night Feasts

Italian Pizza (GF)

Meat Lovers Pepperoni, bacon, chorizo, & mushroom

Hawaiian Pineapple & black forest ham

3 Cheese Cheddar, mozzarella, & edam

Farmers pizza Grilled vegetables, mozzarella, feta, herb pesto, kalamata olives

\$19 per person, 3 slices per person

Crispy Chicken Wings

Buttermilk marinated and flour dusted chicken wings served with Homemade sauces

\$10 per person

Canadian Poutine Bar

House cut kennebec fries, cheese curds, brown gravy

\$9 per person

Add pulled pork \$4 / Add grilled chicken \$5

Hamburger Slider Station

Mini beef sliders with tomato, pickle, mayo, ketchup and cheddar cheese

\$10 per person

Chips & Dips

Vegetable and potato chips with salsa and ranch

\$6 per person

Grilled Cheese Bar

Texas bread, tomato relish & cheddar cheese

Caramelised onion, mushroom & cheddar and mozzarella cheese

\$8.50 per person

Popcorn

Homemade popcorn with caramel sugar, salted, truffle oil and Cajun spice

\$5 per person

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



Children's Menu

Group choice of 1

Children under 12 years of age can choose one of the following 3 course plated meals, available alongside plated or buffet service

Farmer vegetables with homemade ranch dip

Organic chicken breast with seasonal vegetable and mashed potatoes

Chocolate brownie

OR

8inch flatbread, pepperoni or vegetable

Alpha bistro Mac and Cheese

Orange jelly with whipped cream and sprinkles

OR

Caesar salad

Crispy chicken fingers with plum sauce

Fruit salad

\$22 per child under 10

Menu choices due 21 days prior