



Gold Dinner Buffet

Dinner rolls and butter balls / Group choice of 4 salads / Group choice of 2 accompaniments / Group choice of 2 meat entrees & 1 vegetarian entree / Desserts / Organic Coffee & tea

Salads

- Caesar Salad (Deconstructed)** with romaine, parmesan, croutons, bacon bits & croutons (GF)
- Antipasto Platter** with cured meats, Canadian cheeses, olives & pickled vegetables – GF
- Grilled Vegetable Platter** with balsamic glaze & parmesan cheese – GF, VG, V
- European Potato Salad** with bacon, grainy mustard, parsley & olive oil – GF
- Garden Green Salad** with cherry tomato, cucumber, carrot with house dressing – GF, VG, V
- Cherry Tomato Salad** with pepper, red onion, cucumber & feta cheese – GF, VG
- Quinoa Salad** with tomato, cucumber, pepper, onion & herb pesto – GF, VG, V

Accompaniments

- Panache of Root & Seasonal Vegetables** with olive oil & fresh herbs – GF, VG
- Organic Carrot & Parsnip** infused with maple & thyme – GF, V
- Potato Au Gratin** – GF
- Roasted Garlic Smashed Potato** with scallion – GF, VG
- Roasted Baby Yukon Potato** with torn herbs – GF, VG, V
- Ancient Grain Rice Pilaf** – GF, VG, V
- Jasmine Rice** infused with cinnamon – GF, V

Entrees

- AAA Slow Roasted Striploin** carved, with pan jus, mustard and horseradish – GF
- AAA Alberta Prime Rib** carved, with pan jus, mustard and horseradish – GF
- Fillet of Atlantic Salmon** with citrus sauce – GF
- Herb Roasted Organic Chicken Breast** with creamy mushroom jus – GF
- Shrimp Puttanesca** with penne, marinara, capers, onion, pepper & parmesan
- Green Peas & Paneer** in Indian spiced creamy tomato gravy – GF, VG
- Eggplant Zucchini Lasagna** with mushroom and pepper Bolognese – GF, V
- Potato Gnocchi** with asparagus, arugula, cherry tomato, parmesan & marinara sauce – GF, VG
- Roasted Cauliflower** with roasted almond & lemon, creamy turmeric sauce – VG

Dessert

Pastry Chef's selection of Mini Cheesecakes, Mango & Mocha mousse cakes, Crème Brulee, Brownies, Seasonal sliced fruit platter
Freshly Brewed Organic Coffee & tea

\$72 per person

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

Minimum 30 guests, Menu choices due 21 days prior



Gold Plated Dinner

Three Course Plated Dinner

Dinner rolls & Butter ball / Group choice of 1 soup or salad / Group choice of 2 meat entrees & 1 Vegetarian entree / Group choice of 1 dessert

Soup

Forest Mushroom Bisque with truffle oil – VG,GF

Smoked Carrot & Ginger with burnt orange syrup – GF,VG,V

Butternut Squash with bacon & sage cream – GF

Potato & Leek with crispy leek & prosciutto – GF,VG

Roasted Cauliflower & Turmeric Bisque with toasted almond, chili oil & fresh herbs – GF,VG

Salads

Caesar Salad with romaine, parmesan, croutons, lemon, bacon bits & croutons

Artisan Lettuce Strawberry vinaigrette, cucumber, cherry tomato, strawberry, almonds – GF,VG,V

Arugula & Baby Spinach Salad beets, goat cheese, candied pecan, apple cider vinaigrette – GF,VG

Fior di latte heirloom tomato, Cucumber Greek yogurt, Tuscan green, basil oil, focaccia crisp – VG

Brie and Berries Tuscan green, blueberry, strawberry, brie, cherry tomato, walnuts, peach & mango vinaigrette – VG

Entrees

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

AAA Alberta Beef Tenderloin in a Red Wine Reduction, cooked to medium –GF \$78

Herb Roasted Organic Chicken supreme with Creamy Mushroom sage jus – GF \$58

Seared West Coast Salmon with Charred Citrus Beurre Blanc – GF \$62

Bromelake Duck breast with Bourbon Whiskey, orange & Honey Reduction – GF \$60

AAA Alberta 8oz New York Steak with Brandy Peppercorn Sauce, cooked to medium – GF \$72

Vegetarian

Roasted Butternut Rossellini with arugula pesto, Fresh Herb Marinara - GF,VG,V \$52

Roasted Mushroom Ravioli with wild mushroom sauce, Padano cheese, confit tomato, arugula – VG \$50

Dessert

Trio of Chocolate Mousse with fresh berries

Vanilla Crème Brule with fresh berries salad - GF

Berry Cheesecake with berry compote and whipped cream - GF

Chocolate Decadence with fresh berries and coconut cream - VG

Freshly Brewed Organic Coffee & Tea

A fourth course menu with soup and salad is available for \$8 per person

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

Minimum 20 guests with Individual entrée choices due 14 days prior



Appetizers

Valley Selection

Chicken satay with tropical sauce
Pork dry ribs with ginger sweet chilli
Blue Cheese, Berry, Candied Pecan on Crackers
Goat cheese stuffed mushroom caps
Mini veggie spring rolls with plum sauce
Vegetable pakora with mint chutney
Greek salad skewers
Crispy Potato & Salmon Cakes with Crème Fraiche

\$12 per person with a choice of 3

Caribou Selection

Mediterranean beef skewer
Chicken spring rolls with plum sauce
Mini cobb salad with vegetables & vinaigrette
Falafel with Tomato Chutney
Mini quiche with spinach & caramelised onion
Cauliflower tikka with mint chutney
Shrimp Salad on Cucumber Croutons
Crab Salad in Wonton Tarts

\$15 per person with a choice of 3

Rockies Selection

Fried Tofu with Sweet Chilli & Ginger Sauce
Mini beef wellingtons
Arancini with Pepper Jam
Smoked salmon, dill cream cheese, fried caper on crostini
Tomato Bruschetta with Parmesan, Balsamic Glaze on Crostini
Pork belly croquettes with smoky onion jam
Alpha Meatball with BBQ Sauce
Ahi tuna poke with avocado and mango

\$18 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, Prosciutto & mushroom

Hawaiian Pineapple & black forest ham

3 Cheese Cheddar, mozzarella & parmesan

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

3 slices per person

\$20 per person

Crispy Chicken Wings

Buttermilk marinated and flour dusted chicken wings served with Homemade sauces

\$10 per person

Canadian Poutine Bar

Golden crisp fries, texmex cheese, cheese curds, poutine gravy

\$9 per person

Add grilled chicken **\$5**

Hamburger Slider Station

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

\$12 per person

Chips & Dips

Vegetable chips and potato chips with salsa and ranch

\$7 per person

Grilled Cheese Bar

Texas bread, cured tomato & cheddar cheese

Caramelised onion, mushroom & cheddar and mozzarella cheese

\$9 per person

Popcorn

Homemade popcorn with caramel sugar, salted, truffle oil

\$6 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 vegetables and mashed potatoes
Chocolate brownie

OR

8 Inch Flatbread with pepperoni or vegetable
Alpha Bistro Mac and Cheese
Orange jelly with whipped cream and sprinkles

OR

Caesar salad
Crispy Chicken fingers with fries & plum sauce
Fruit salad

\$28 per child under 10

Menu choices due 21 days prior

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