



Recognition

| *Comfort*

| *Reliability*



Catering Information

Thank you for considering the Blackfoot Inn to host your upcoming event. We are eager to assist with every detail to ensure complete success. Please review the following standard guidelines and policies:

Food & Beverage

The Blackfoot Inn shall be the sole provider of food and beverage items. Special requirements (e.g. food samples) must be approved by the Food & Beverage Manager and/or the Executive Chef and may be subject to additional charges. The customer is to indemnify and hold harmless the Blackfoot Inn, their employees and agents against any damages and all suits caused by own, or by independent contractors on their behalf, including supplied materials and food or beverages for use or consumption by guests.

Health regulations prohibit the removal of any food products from the hotel (unless purchased as a take-out menu item). Buffet products are displayed for a maximum of one and a half (1 1/2) hours at any function to ensure the quality and integrity of the product. A one and a half (1 1/2) hour time period is allowed for the service of all three-course meals. If your function is delayed, an additional charge may be applied.

Charges will apply for any dietary substitutions requested on the day of the function.

Meal functions with less than 15 guests are subject to a \$75.00 labour charge.

The service of alcoholic beverages is subject to the inclusion of food. The Blackfoot Inn must provide all liquor and wine served in public function room, licensed by the AGLC. Alberta liquor laws do not permit beverage service before 10:30 am (12:00 noon on Sundays and holidays). All persons must be 18 years of age or older to consume alcoholic beverages.

Deposits, Credit & Guarantees

A deposit of \$1000.00 is required to confirm the event reservation in the Blackfoot Ballroom or the Heritage room. A deposit of \$500.00 is required to confirm the reservation in the other banquet rooms. New clients requesting billing privileges must submit a credit application to our Accounting Department, at least two weeks prior to the events reservation.

To allow adequate preparation time, the Catering Department requires notification of the guaranteed number of guests confirmed to attend, 72 hours prior to the event. If the final guaranteed number of guests is not submitted, invoicing will be based on the number of guests originally quoted at the time of reservation. In case of a discrepancy between the guaranteed number of guests, and the actual guests in attendance, you will be invoiced for the greater number. The Blackfoot Inn may provide an alternate room and appropriate services, suitable for the size of your group.

Meeting functions without reserved guestrooms and without food & beverage will not be confirmed until 30 days prior to function date.

Payment Procedure

Meeting: Full payment is due upon completion of the function unless company credit has been pre-approved. If credit has not been pre-approved, a credit card number must be provided. If payment is not received within 30 days of the date of the final statement, interest charges in the amount of 2.25% per month will be applied to your account.

Wedding/Party: Payment is required 72 hours prior to event date, based on guaranteed numbers provided to the Blackfoot Inn. Any remaining or additional charges are due upon completion of the function and will automatically be billed to the credit card number on file.

Labour Charges

A bartender fee of \$20.00 per hour will apply to all bars, for a minimum of three hours. If required for cash bars, a ticket seller charge of \$15.00 per hour will apply.

If room set-up must be changed with less than 24 hours notice, a labour fee of \$20.00 per hour, per porter, will apply.

Cancellation

Meeting: If it is necessary to cancel your meeting or function the Catering Department must be contacted directly at 259-1709. The following cancellation schedule will apply:

- less than one week (7 days) advance notice: full day meeting room set-up fee will apply to all reserved dates.

Wedding/Party: Deposits shall be forfeited if a function is cancelled within the parameters of the following guidelines:

- Deposit is not refunded if cancellation is within 120 days or less to the date of the event, unless the room is re-scheduled with a function of similar size and service requirements.

- 50% of deposit is refunded if cancellation is more than 120 days prior to the date of the event and the remainder of the deposit to be refunded if the room is re-scheduled with a function of similar size and service requirements.

Electricity

Extension cords and power bars are available for \$10.00 each. A charge will be assessed for electrical requirements exceeding normal usage.

Boxes, Shipping and Storage

The Blackfoot Inn is pleased to accept delivery of materials from the event Convener, with prior arrangements and space permitting. The Blackfoot Inn cannot accept liability for loss or damage to any goods stored, prior to, or following the event. Should you require any assistance moving an excessive amount of equipment, help will be provided and a reasonable labour fee will apply. Storage requirements exceeding three days prior to a function and exceeding three days after a function will be subject to additional charges of \$25.00 per day.

Personal belongings and equipment must be removed from the function rooms at the end of the scheduled day, unless the room has been reserved on a twenty-four hour basis. The Blackfoot Inn cannot accept liability for articles left in the function room.

Signage

The Blackfoot Inn reserves the right to remove any inappropriate or inadequate signage. Signage is not permitted in the Lobby area.

Smoking

All banquet rooms and public areas of the Blackfoot Inn are non-smoking.

SOCAN Fee

A performing rights license is required when renting a facility for a private function (wedding reception, dinner, fashion show, etc.) if music is performed during the event, (live or pre-recorded). The license fee is remitted to SOCAN (Society of Composers, Authors and Music Publishers of Canada) and is distributed to the copyright owners in the form of a royalty. If the event includes dancing, the fee is \$59.17 + G.S.T. If the event excludes dancing, the fee is \$29.56 + G.S.T.

Decorations

The Catering Department will inform the guest, one week prior to the function, regarding the specific date and time the room is available for decorating. Confetti is not permitted in any function room. Candles must have a protective covering, to prevent accidental contact with the flame.



Set Up Fees

Room	8:00 am - 5:00 pm or 6:00 pm - Midnight	24 Hours
Blackfoot Ballroom	800.00	1200.00
Heritage	600.00	1000.00
Sundance 1 and 2	500.00	800.00
Sundance 2	250.00	400.00
Sundance 1	250.00	400.00
Macleod	300.00	600.00
Sierra	250.00	400.00
Nakoda	250.00	400.00
Kanata	250.00	400.00

A complete selection of audio-visual equipment is available at time of booking, on a rental basis, including: Overhead Projectors, Slide Projectors, Sound Projectors, Sync & Sound Projectors, Television Monitors and VCR's.

Additional specialized equipment requirements may be leased on your behalf. Charges will apply to your final invoice.

The Catering Department is committed to the successful operation of your function and is pleased to assist in obtaining the various services and equipment that may be required for your event.

Prices subject to change. All prices subject to a 17% gratuity and 5% G.S.T.



Breakfast

Continental Breakfasts

*Minimum of 10 guests. Should your guest count not meet the minimum requirement, a surcharge will apply.
Available from 7:00 am - 11:00 am. All buffet items are served together and not transferable to breaks.*

Blackfoot Traditional Continental

Fresh Baked Mini Breakfast Danish Pastries and Specialty Croissants

Whipped Butter and Preserves

Array of Sliced Seasonal Fruit and Berries

Selection of Chilled Tropicana Fruit Juices

Fresh Ground Arabica Coffee and Artisan Teas

11.95 per person

Healthy Start Continental

Fresh Baked Coffee Cakes and Muffins

Becel and Preserves

Seasonal Whole Fruit and Berries

Design Your Own Parfaits with Low-Fat Plain or Fruit Yoghurt and Cottage Cheese

Assorted Sundried Fruits and Roasted Nuts

Chef's House-made Granola with 2% and Skim Milk

Selection of Chilled Tropicana Fruit Juices

Fresh Ground Arabica Coffee and Artisan Teas

13.95 per person

European Continental

Fresh Baked Butter Croissants and Mini Bagels

Whipped Butter & Preserves

Array of Sliced Seasonal Fruit and Berries

Cold Smoked Salmon and Trout

Crisp Lettuce, Red Onions, Capers and Lemons

Selection of Canadian and Import Soft Cheeses

Selection of Chilled Tropicana Fruit Juices

Fresh Ground Arabica Coffee and Artisan Teas

15.95 per person

Prices subject to change. All prices subject to a 17% gratuity and 5% G.S.T.



Breakfast Buffets

Minimum of 20 guests. Should your guest count not meet the minimum requirement, a surcharge will apply.

Sunrise Breakfast

Fresh Baked Mini Breakfast Danish Pastries and Specialty Croissants
Whipped Butter and Preserves
Array of Sliced Seasonal Fruit and Berries
Soft Scrambled Eggs with Cream and Chives
Smoked Bacon Rashers and Maple Chicken Sausages
Savory Breakfast Potatoes
Selection of Chilled Tropicana Fruit Juices
Fresh Ground Arabica Coffee and Artisan Teas
17.95 per person

Heritage Breakfast

Fresh Baked Coffee Cakes and Muffins
Whipped Butter, Quebec Maple Syrup and Preserves
Array of Sliced Seasonal Fruit and Berries
Cheddar Scrambled Eggs with Chives
Smoked Gammon Ham and Beef Sausages
Chef's Buttermilk Pancakes and Cinnamon Infused French Toast
Selection of Chilled Tropicana Fruit Juices
Fresh Ground Arabica Coffee and Artisan Teas
18.95 per person

Executive Breakfast

Fresh Baked Butter Croissants and Cinnamon Rolls
Whipped Butter & Preserves
Array of Sliced Seasonal Fruit and Berries
Traditional and Smoked Salmon Eggs Benedict with Sauce Hollandaise
Corned Beef Hash with Roasted Amorosa Tomatoes
Belgian Waffles with Warm Morello Cherry Compote and Whipped Cream
Selection of Chilled Tropicana Fruit Juices
Fresh Ground Arabica Coffee and Artisan Teas
19.95 per person

Breakfast Enhancements

Omelet Station – Made to order with traditional and seasonal ingredients.....5.95 per person
Belgian Waffle Station – Seasonal berries, whipped cream and maple syrup.....5.95 per person
Eggs Benedict – Peameal back bacon, smoked salmon and Hollandaise.....4.95 per person
Buttermilk Pancakes and Cinnamon French Toast – Butter and maple syrup4.95 per person
Design Your Own Parfaits – House-made granola, roasted nuts, sundried fruit,
fresh berries, low-fat plain or fruit yoghurt and cottage cheese.....4.95 per person

*To ensure quality and presentation, all buffets will be available for the duration of one hour.
Action stations are attended by one of our talented chefs. A chef labor surcharge of \$20.00 per hour for a minimum of three hours will apply.*

Prices subject to change. All prices subject to a 17% gratuity and 5% G.S.T.



Full Service Breakfasts

All plated breakfasts include fresh baked Butter Croissants with preserves, chilled Tropicana orange juice and freshly brewed Arabica Coffee and Artisan Teas. Minimum of 10 guests. Should your guest count not meet the minimum requirements, a surcharge will apply.

Eggspress

Soft Scrambled Eggs with Cream and Chives

Smoked Bacon Rashers

Maple Chicken Sausages

Savory Breakfast Potatoes

Roasted Amorosa Tomato

15.95 per person

Eggs Benedict

Sliced Peameal Back Bacon

Soft Poached Eggs on an English Muffin

Sauce Hollandaise with Paprika

Savory Breakfast Potatoes

Roasted Amorosa Tomato

17.95 per person

Fire Grilled Steak

8 ounce Aged AAA Striploin

Grilled to Medium-Rare

Shirred Eggs with Cream

Savory Breakfast Potatoes

Roasted Amorosa Tomato

19.95 per person

Prices subject to change. All prices subject to a 17% gratuity and 5% G.S.T.



Sundance Brunch Buffet

Minimum of 40 guests. Should your guest count not meet the minimum requirements, a surcharge will apply.

Design Your Own Salad with Seasonal Vegetables, Fruits and Nuts

Homemade Signature Dressings

Chef's Choice of Three Composed Salads

Raw Vegetable Crudités with Peppercorn Ranch Dip

European Charcuterie Platter with Gourmet Mustards

Mediterranean Olives, Pickles and Peppers

House-Cured Gravlox, Chilled Whole Salmon, Smoked Trout and Mackerel

Array of Shellfish Featuring Wine Poached Shrimp, Mussels and Clams

Import and Domestic Cheese Board with Crackers

Fresh Sliced Seasonal Fruit and Berries

Fresh Baked Breakfast Pastries, Coffee Cakes and Croissants

An Assortment of our Pastry Shop's Homemade Cakes, Flans, Mousses and Custards

Chef's Design Your Own Omelet Station

Traditional Eggs Benedict and Smoked Salmon Asparagus Benedict, Sauce Hollandaise

Soft Scrambled Eggs with Chives and Savory Breakfast Potatoes

Smoked Bacon Rashers and Maple Chicken Sausages

Buttermilk Pancakes and Cinnamon French Toast with Quebec Maple Syrup & Churned Butter

Carved Roast Prime Rib of Beef au Jus with Yorkshires or

Carved Roast Tom Turkey with Herb Stuffing and Pan Gravy

Choice of Two Entrées

Sticky Lemon Chicken Pieces with Fresh Thyme

Seared Pork Loin with Wild Mushroom Ragoût

Roasted Leg of Lamb with Peppercorn Sauce and Mint

Medley of Seafood Newburg with Sherry and Paprika Crème

Cedar Plank Salmon Fillets with Mango Salsa and Cilantro

Spanish Paella with Chorizo, Chicken and Black Tiger Shrimp

Tri-Color Cheese Tortellini with Tomato Sauce and Basil

Asiago Whipped Potatoes and Roasted Garden Vegetables

Selection of Chilled Tropicana Fruit Juices

Fresh Ground Arabica Coffee and Artisan Teas

27.95 per person

To ensure quality and presentation, all buffets will be available for the duration of one hour. Action stations are attended by one of our talented chefs and are available for one hour of service; extended service is 40.00 per hour.

Prices subject to change. All prices subject to a 17% gratuity and 5% G.S.T.



Morning Recess

Coffee Break

An Assortment of House-made Cinnamon Rolls
Selection of Chilled Tropicana Fruit Juices
Fresh Ground Arabica Coffee and Artisan Teas
7.95 per person

Revitalize

Fresh Baked Coffee Cakes and Muffins
Becel and Preserves
Fresh Fruit Skewers with Honey and Citrus Yoghurt Dip
Organic Juices and Smoothies
Fresh Ground Arabica Coffee and Artisan Teas
10.95 per person

Lemonade Stand

House Baked Buttermilk Scones
Devonshire Cream and Lemon Curd
Lemon Meringue Yoghurt Parfaits with Granola and Tropical Fruit
Fresh Lemonade and Iced Tea with Lemon Slices
Fresh Ground Arabica Coffee and Artisan Teas
9.95 per person

Nature Break

Certified Organic Fruit, Nut and Seed Bars
Assorted Fazda Tropical Fruit Chips
Organic Juices and Smoothies
Bottled Natural or Sparkling Water
11.95 per person

Prices subject to change. All prices subject to a 17% gratuity and 5% G.S.T.



Afternoon Treats

Viennese Café

Home-made Fruit Strudel:
Apple Cinnamon, Cherry Hazelnut or Mango Ameretti
Crème Anglaise and Whipped Cream
Chocolate Dipped Seasonal Fruit Skewers
Bottled Natural or Sparkling Water
Fresh Ground Arabica Coffee and Artisan Teas

8.95 per person

Snack Attack

Seven Layer Tex-Mex Dip with Fresh Cilantro
House-fried Tri-Color Corn Chips
Assorted Kettle-Cooked Potato Chips
Selection of Chocolate Bars
Boylan's Assorted Sodas

10.95 per person

Pizzeria Parlor

12" Organic Flatbreads from Canmore
Chef's Choice of Pepperoni, Hawaiian, Loaded or Vegetarian
(3 pieces per person)
Bottled Natural or Sparkling Water
Boylan's Assorted Sodas

12.95 per person

Pub Grub

Salt and Pepper Wings and Marinated Dry Ribs (12 pieces per person)
Raw Vegetable Crudités with Peppercorn Ranch Dip
Bottled Natural or Sparkling Water
Assorted Soft Drinks

10.95 per person

Prices subject to change. All prices subject to a 17% gratuity and 5% G.S.T.



Breaks a la Carte

Beverages

Thermos of Coffee or Artisan Teas (50 cups)	70.00 each
Thermos of Coffee or Artisan Teas (10 cups)	15.00 each
Pitcher of Tropicana Orange, Apple, and Ruby Red Juices (Serves 10).....	15.00 each
Tropicana Fruit Juices (355ml bottle).....	3.25 each
Organic Juices and Smoothies (325ml bottle)	3.75 each
Pitcher of Ice Cold 2% and Chocolate Milk (Serves 10)	15.00 each
Individual Fresh Milk 2%, Skim or Chocolate (250ml carton)	2.00 each
Assorted Soft Drinks (355ml can)	2.00 each
Boylan's Sodas (355ml bottle)	2.50 each
Pitcher of Fresh Lemonade and Iced Tea with Lemon Slices (Serves 10)	12.00 each
Thermos of Hot Chocolate with Chocolate Shavings and Mini Marshmallows (Serves 10)	12.00 each
Perrier Sparkling Water, Natural Glacier Water (500ml bottle)	2.50 each
Voss Sparkling or Still Water (800ml bottle)	6.50 each

The Bake Shop

Assorted Coffee Loaves – Banana Walnut, Lemon Poppyseed, Zucchini, Pumpkin Spice	2.25 each
Fresh Baked Muffins – Raisin Bran, Blueberry, Double Chocolate, Carrot-Pineapple.....	2.25 each
Fresh Baked Butter Croissants with Preserves.....	2.75 each
Assorted Mini Breakfast Danish Pastries and Specialty Croissants.....	1.50 each
Artisan Bagels with Cream Cheese and Preserves. Toaster provided.....	3.25 each
Buttermilk Scones with Devonshire Cream and Lemon Curd.....	1.50 each
Home-made Fruit Strudel – Apple Cinnamon, Cherry Hazelnut or Mango Ameretti	2.50 each
Fresh Baked Cinnamon Rolls with Icing.....	2.75 each
Assorted Gourmet Cookies and Squares – Pastry Chef's seasonal variety	1.25 each
French Pastries – Fresh Fruit Tartlets, Pecan Tassies, Lemon Curd, Chocolate Éclairs	2.50 each

*All of the baked goods are made from scratch and variety changes weekly.
Choices listed are examples of varieties of the bake shop creations and are
subject to change based on available seasonal ingredients.*

Prices subject to change. All prices subject to a 17% gratuity and 5% G.S.T.



Breaks a la Carte

Fruits, Grains & Yoghurt

Design Your Own Parfaits – House-made Granola, Roasted Nuts, Sundried Fruit, Fresh Berries, Low-fat Plain or Fruit Yoghurt and Cottage Cheese.....	6.50 per person
Swiss Birchermüesli – Oats, Coconut, Dates, Raisins, Bananas, Berries and Skim Milk.....	6.00 per person
Array of Sliced Seasonal Fruit and Berries	5.50 per person
Fresh Fruit Skewers with Honey and Citrus Yoghurt Dip (2 skewers).....	6.25 per person
Whole Fresh Fruit in Season (12 pieces)	20.00 per basket
Field Strawberries Dipped in Chocolate Couverture (Seasonal).....	24.00 per dozen
Assorted Natural Granola Bars	2.00 each
Certified Organic Fruit, Nut and Seed Bars	2.75 each
Individual Organic Fruit Yoghurt with Müesli.....	3.25 each

Savory Snacks

Seven Layer Tex-Mex Dip with House-fried Tri-Color Corn Chips	2.75 per person
Kettle-Cooked Potato Chips (50 gram bag)	2.00 each
Fazda Tropical Fruit Chips (30 gram bag)	1.75 each
Assorted Chocolate Bars and Confections	2.50 each

Prices subject to change. All prices subject to a 17% gratuity and 5% G.S.T.



Lunch

Cold Luncheon Buffets

*Minimum of 25 guests. Should your guest count not meet the minimum requirement, a surcharge will apply.
Available from 11:00 am - 3:00 pm. All buffet items are served together and not transferable to breaks.*

Vegetable Patch

Chef's Soup of the Moment
An Assortment of Specialty Flatbreads

Design Your Own Entrée Size Salad

Iceberg, Frissee, Radicchio and Butter Lettuces, Romaine Hearts and Baby Spinach
Long English Cucumbers, Cherry Tomatoes, Carrot and Beet Curls, Sliced Bell Peppers and Radishes
Cajun Spiced Croutons, Shredded Parmesan, Smoked Bacon Pieces, Button Mushrooms,
Natural Back Bacon and Slow Roasted Turkey, Omega 3 Vita Hard Boiled Eggs
Shredded Part-Skim Mozzarella and Aged Cheddar
Alfalfa Sprouts, Toasted Sunflower Seeds and Lemon Wedges
Homemade Signature Dressings, Olive Oils and Artisan Vinegars
Pickled Gherkins, Sweet Mixed and Kosher Dills, Banana Peppers and Beets

Our Pastry Chef's Seasonal Assortment of Gourmet Cookies and Squares
Fresh Ground Arabica Coffee and Artisan Teas

15.95 per person

Add Vietnamese Lemongrass Chicken or Korean BBQ Beef Skewers (2 Skewers each) for 4.00 per person

Traditional Soup and Sandwich

Chef's Soup of the Moment
Medley of Seasonal Greens with Homemade Signature Dressings
Pickled Gherkins, Sweet Mixed and Kosher Dills, Banana Peppers and Beets

An Assortment of Tea Sandwiches on White, Wheat and Whole Grain Breads

Crisp Leaf and Butter Lettuces
Whipped Butter, Horseradish Mayonnaise and Artisan Mustards
Roast Beef with Bell Peppers, Red Onions and Provolone
Egg Salad with Pickles, Chives and Alfalfa Sprouts
Herb and Garlic Cream Cheese, Tomato, Red Onions and Alfalfa Sprouts
Market Style Tuna Salad with Celery and Scallions
Maple Smoked Turkey and Canadian Maple Cheddar
Black Forest Ham and Butterkäse

Our Pastry Chef's Seasonal Assortment of Gourmet Cookies and Squares
Fresh Ground Arabica Coffee and Artisan Teas

16.95 per person

Based on 1½ sandwiches per person. For healthier appetites, add 1.50 for 2 sandwiches per person

Prices subject to change. All prices subject to a 17% gratuity and 5% G.S.T.



Cold Luncheon Buffets

Minimum of 25 guests. Should your guest count not meet the minimum requirement, a surcharge will apply.

Express Deli

Chef's Soup of the Moment

Medley of Seasonal Greens with Homemade Signature Dressings

Chef's Choice of One Composed Salad

Pickled Gherkins, Sweet Mixed and Kosher Dills, Banana Peppers and Beets

Design Your Own Sandwich

Fresh Baked White and Goodhearth Baguettes, Dark Rye and Muesli Breads
Crisp Leaf and Butter Lettuces, Sliced Tomatoes, Cucumbers and Red Onions, Alfalfa Sprouts

Whipped Butter, Pesto Mayonnaise and Artisan Mustards

House-made Sweet Pickled Beef Brisket, Roast Baron of Beef and Maple Turkey Breast

Italian Genoa Salame, Capocollo and Gammon Ham

Aged Cheddar and Provolone, Smoked Gouda and Swiss Emmental Cheeses

Our Pastry Chef's Seasonal Assortment of Gourmet Cookies and Squares

Fresh Ground Arabica Coffee and Artisan Teas

18.95 per person

Scandinavian Smörgåsbord

Chef's Soup of the Moment

Medley of Seasonal Greens with Homemade Signature Dressings

Chef's Choice of One Composed Salad

Pickled Gherkins, Sweet Mixed and Kosher Dills, Banana Peppers and Beets

An Assortment of Open-Face Sandwiches and Californian Pinwheel Sandwiches

Artisan Baguettes, Whole Grain Bagels, Butter Croissants and Flour Tortillas

Crisp Leaf and Butter Lettuces, Import Cheeses and Garden Herbs

Whipped Butter, Artisan Spreads and Preserves

Prosciutto di Parma and Bocconcini with Roasted Cherry Tomatoes, Basil and Balsamic Glaze

Roasted Chicken Waldorf Salad Croissant with Fennel, Apples and Walnuts

Cold Smoked Sockeye Salmon on Mini Bagels with Herbed Cream Cheese, Capers and Lemon

Vegetarian Roma Tomato Pinwheel with Salsa Infused Cream Cheese, Bell Peppers, Scallions and Olives

Slow Roasted Turkey and Double Cream Brie in a Spinach Pinwheel with Cucumber and Fig Jam

Baby Citrus Shrimp Salad Croissant with Sliced Avocado and Dill

Italian Hot Capocollo and Aged Provolone with Pepperoncinis

Our Pastry Chef's Seasonal Assortment of Gourmet Cookies and Squares

Fresh Ground Arabica Coffee and Artisan Teas

19.95 per person

Prices subject to change. All prices subject to a 17% gratuity and 5% G.S.T.



Hot Luncheon Buffets

Minimum of 25 guests. Should your guest count not meet the minimum requirement, a surcharge will apply.

Boardroom Executive

Fresh Baked Artisan Rolls with Whipped Butter and BeceI
Design Your Own Caesar Salad
Chef's Choice of One Composed Salad
Raw Vegetable Crudités with Peppercorn Ranch Dip
Mediterranean Olives, Balsamic Borrettane Onions, Roasted Artichokes, Tomatoes and Feta Stuffed Peppers
Chef's Selection of Market Vegetables and Starch

Select Your Entrée(s)

German Braised Sauerbraten with Gingersnap Pan Gravy
Sticky Lemon Chicken Pieces with Fresh Thyme
Seared Pork Loin with Wild Mushroom Ragoût
Roasted Vegetable Strudel Wrapped in Puff Pastry with Tomato Sauce
Hickory Smoked Salmon Fillets with Mango Salsa
Baked Bolognese or Vegetarian Lasagna with Ricotta and Mozzarella Cheeses
Rustic Turkey Pot Pie in a Savory Flan
Beef Stroganoff with Julienne Dill Pickles and Sour Cream

Fresh Fruit Cocktail with Honey-Lime Syrup and Mint
Our Pastry Chef's Seasonal Assortment of French Pastries and Tartlets
Fresh Ground Arabica Coffee and Artisan Teas

Select One Entrée for 21.95 per person
Select Two Entrées for 24.95 per person
Select Three Entrées for 26.95 per person

Prices subject to change. All prices subject to a 17% gratuity and 5% G.S.T.



Hot Luncheon Buffets

Minimum of 25 guests. Should your guest count not meet the minimum requirement, a surcharge will apply.

Smokehouse Grill

Fresh Baked Brioche Kaisers and Torpedo Buns
Design Your Own Caesar Salad
Chef's Choice of One Composed Salad
Raw Vegetable Crudités with Peppercorn Ranch Dip
Mediterranean Olives, Balsamic Borrettane Onions, Roasted Artichokes, Tomatoes and Feta Stuffed Peppers
Herb Roasted Baby Creamer Potatoes
Baked Beans with Molasses, Onions and Pineapple
Peaches and Cream Corn with Sweet Butter

Chef Attended Action Station Poolside or on the Patio (Weather Permitting)

Select Your Entrée

Homemade Beef Burgers, Hickory Smoked Chicken Breasts and Portobello Mushrooms
Spicy Italian Sausage, Cheese Smokies and Western Bratwursts
8 oz. AAA Striploin Steaks with Garlic Focaccia Toast
(Add 5.00 per person)
BBQ Beef Ribs and Herb Roasted Quarter Chicken
(Add 3.00 per person)

Sauerkraut, Banana Peppers, Bacon Bits and Caramelized Onions
Crisp Leaf and Butter Lettuces, Sliced Tomatoes, Pickles and Red Onions
Hickory Smoke Barbecue Sauce, Sweet Chili Mayonnaise and Artisan Mustards
Applewood Smoked Cheddar, Smoked Gouda and Swiss Emmental Cheeses

Fresh Fruit Cocktail with Honey-Lime Syrup and Mint
Our Pastry Chef's Seasonal Assortment of French Pastries and Tartlets
Fresh Ground Arabica Coffee and Artisan Teas

22.95 per person

Prices subject to change. All prices subject to a 17% gratuity and 5% G.S.T.



Hot Luncheon Buffets

Minimum of 25 guests. Should your guest count not meet the minimum requirement, a surcharge will apply.

La Cantina

Seven Layer Tex-Mex Dip with House-fried Tri-Color Corn Chips
Chorizo, Corn and Bean Soup with Cumin
Design Your Own Caesar Salad
Chef's Choice of One Composed Salad
Raw Vegetable Crudités with Chipotle Lime Dip
Spicy Pepper Stuffed Olives, Pickled Green Beans, Pepperoncini and Feta Stuffed Peppers

Design Your Own Fajitas and Tacos

Ancho Picadillo (Seasoned Ground Beef)
Pollo Al Chipotle (Spicy Chicken Strips)
Arroz a la Mexicana (Mexican Rice) with Sautéed Bell Peppers and Onions
Herb Roasted Sweet Potatoes

Shredded Iceberg Lettuce, Diced Tomatoes and Avocados, Fresh Cilantro
Refried Beans, Pico de Gallo, Sour Cream, Black Olives and Jalapeños
Shredded Aged Cheddar and Jalapeno Jack Cheeses

Fresh Sliced Pineapple, Papaya, Kiwi and Mangoes
Baked Kahlúa Cheesecake and Jalapeño Infused Mixed Nut Florentine Bars
Fresh Ground Arabica Coffee and Artisan Teas

23.95 per person

Prices subject to change. All prices subject to a 17% gratuity and 5% G.S.T.



Hot Luncheon Buffets

Minimum of 25 guests. Should your guest count not meet the minimum requirement, a surcharge will apply.

Taste of the Mediterranean

Tahini Infused Hummus Dip with Olive Oil and Pita Bread
Rustic Minestrone Soup with Ditalini
Greek Salad with Lemon Oregano Vinaigrette and Goat Feta Cheese
Tabbouleh Salad with Bulgur Wheat, Chick Peas, Tomatoes, Mint and Parsley
Raw Vegetable Crudité's with Tzatziki Dip
Antipasto Platter with Marinated Roast Vegetables, Italian Olives and Feta Stuffed Peppers
Turkish Rice Pilaf with Dried Apricots, Pine Nuts and Cilantro
Lemon Roasted Potatoes with Oregano
Chef's Selection of Market Vegetables

Select Your Entrée(s)

Lamb Shish Kebabs with Grilled Vegetables
Eggplant Parmigiana with Rustic Tomato Sauce
Veal Piccata with Capers and a Lemon Beurre-Blanc
Garlic and Herb Marinated Chicken Souvlaki with Tzatziki Sauce
Moroccan Chicken Stew with Slivered Almonds and Raisins
Baked Aubergine and Lamb Moussaka with Béchamel Sauce
Baked Cod Fillets with Portuguese Sauce
Braised Beef Bouguignonne with Pearl Onions and Mushrooms

Fresh Sliced Pineapple, Papaya, Kiwi and Mangoes
Pistachio and Honey Layered Baklava and Coffee Laced Mascarpone Tiramisu
Fresh Ground Arabica Coffee and Artisan Teas

Select One Entrée for 22.95 per person
Select Two Entrées for 25.95 per person
Select Three Entrées for 27.95 per person

Prices subject to change. All prices subject to a 17% gratuity and 5% G.S.T.



Full Service Luncheons

*Minimum of 10 guests. Should your guest count not meet the minimum requirement, a surcharge will apply.
All full service luncheons are limited to two entrée selections, not including vegetarian or special diet requests.*

All plated luncheons include:

Fresh Baked Artisan Rolls with Butter
Soup of the Moment, Baby Field Greens or Caesar Salad

Select your Dessert:

Coffee Laced Mascarpone Tiramisu Dusted with Cocoa
Baked Kahlúa Cheesecake with Chocolate Sauce
Strawberry and White Chocolate Mousse Cake
Viennese Sacher Torte with Apricot Coulis
Lemon Curd Flan Topped with Crème Anglaise
Apple-Raisin Cinnamon Strudel with Crème Anglaise
Baba Au Rhum Cake with Pineapple and Caramel
Jalapeño Infused Mixed Nut Florentine Bar

Freshly Brewed Arabica Coffee and Artisan Teas

Roast Baron of Beef au Jus

English Cut AAA Twenty-Eight Day Aged
Natural Jus with a Mini Yorkshire Pudding
Fresh Grated Horseradish
Rosemary Roasted Baby Creamer Potatoes
Chef's Selection of Market Vegetables
20.95 per person

Traditional Roast Tom Turkey

Carved Duo of Breast and Thigh
Pan Gravy with Apple and Sage Dressing
Cranberry and Orange Compote
Whipped Nutmeg Potatoes
Chef's Selection of Market Vegetables
22.95 per person

Prices subject to change. All prices subject to a 17% gratuity and 5% G.S.T.



Full Service Luncheons

Minimum of 10 guests. Should your guest count not meet the minimum requirements, a surcharge will apply. All full service luncheons are limited to two entrée selections, not including vegetarian or special diet requests.

Chicken and Mushroom Vol-au-Vent

Braised Chicken Tenderloins Arranged in a Fresh Baked Puff Pastry Shell
Leek and Wild Mushroom Velouté
Fresh Thyme Sprig
Duchesse Potatoes
Chef's Selection of Market Vegetables
21.95 per person

Poached Salmon Hollandaise

Fresh Atlantic Fillet Poached in Aromatic Court-Bouillon
Sauce Hollandaise with Citrus Zest Trio
Fresh Dill Sprig
Wild and White Rice Pilaf
Chef's Selection of Market Vegetables
24.95 per person

Vietnamese Lemongrass Chicken

Grilled Breast of Chicken
Marinade of Soy and Fish Sauces, Brown Sugar and Lime
Fresh Minced Lemongrass and Cilantro
Steamed Jasmine Rice
Chef's Selection of Market Vegetables
22.95 per person

Roasted Vegetable Strudel

Julienne of Garden Vegetables Arranged in a Puff Pastry Sachet
Roasted Tomato Sauce
Fresh Basil Sprig
Duchesse Potatoes
Chef's Selection of Market Vegetables
19.95 per person

Prices subject to change. All prices subject to a 17% gratuity and 5% G.S.T.



Grab and Go Lunches

Served in Eco-Friendly boxes to go with a service kit.

Heart Smart

Medley of Seasonal Greens with Calorie-Wise Italian Dressing

Chilled Breast of Chicken

Organic Juice

Organic Fruit, Nut and Seed Bar

Whole Fruit

17.95 per person

Schwartz's Deli

House Smoked Beef Brisket with Dijon Mustard and Emmental
and Green Leaf Lettuce on Alberta Dark Rye

Chef's Coleslaw

Bottled Water

Kettle-Cooked Potato Chips

Four Fresh Baked Mini Cookies

16.95 per person

Little Italy

Submarine Sandwich with Dry-Cured Italian Meats and Provolone
and Green Leaf Lettuce on a Crusty Torpedo

Chef's Pasta Salad

San Pellegrino Flavored Mineral Water

Natural Granola Bar

Whole Fruit

15.95 per person

Prices subject to change. All prices subject to a 17% gratuity and 5% G.S.T.



Reception

Hors D'Oeuvres

*All pricing is per person and includes 3 pieces per person per selection.
All Hors D'Oeuvres are served buffet style. For Butler Service, add an additional 1.00 per person.*

Cold Hors D'Oeuvres

Chef's Assorted Nigiri and Maki Sushi (minimum 20 guests)	9.00 per person
California Rolls with Wasabi and Pickled Ginger (minimum 20 guests).....	5.00 per person
Chilled Gazpacho Shrimp Shooters with Cilantro and Lime	7.50 per person
Basil Marinated Cherry Tomato and Baby Bocconcini Skewers	5.50 per person
Smoked Chicken with Peach Mayonnaise and Tarragon in Phyllo Tartlets	6.50 per person
Endive "Spoons" with Goat Cheese, Roasted Gold Beet and Hazelnut Oil	6.00 per person
Smoked Salmon Canapés on Pumpnickel Rye with Fried Capers	7.50 per person
Hoisin Glazed Peking Duck with Mandarin Orange in Wonton Cups	9.00 per person
Lobster and Mango Salad Spoons with Honey Cream and Mint.....	10.50 per person

Hot Hors D'Oeuvres

Spinach and Feta Stuffed Phyllo Triangles with Fresh Dill Tzatziki.....	6.00 per person
Brie and Raspberry Calzones with Toasted Almonds	6.50 per person
Pork Pot Stickers with Chili Oil and Red Vinegar	5.00 per person
Bintje Potato Halves Stuffed with Escargot, Pistachios and Cambozola	6.50 per person
Lemongrass Chicken Satays with Scallions and Sesame Oil	6.00 per person
Crab Rangoon Spring Rolls with Sweet Chili Sauce	7.00 per person
Buffalo Style Chicken Wings with Blue Cheese Dressing	5.00 per person
Sea Scallops Wrapped in Double Smoked Bacon with Maple Crème	10.50 per person
AAA Alberta Beef Stuffed in Miniature Yorkshires with Horseradish Aioli	5.50 per person
Beef Striploin and Enoki Mushroom Rolls with Teriyaki Reduction.....	7.00 per person
Pulled Pork Empanadas with Apple Chimichurri.....	5.50 per person

Prices subject to change. All prices subject to a 17% gratuity and 5% G.S.T.



Artistic Arrangements

To ensure the quality and presentation, all artistic arrangements will be available for the duration of one and one half hours.

Array of Sliced Seasonal Fruit and Berries.....	6.00 per person
Fresh Fruit Skewers with Honey and Citrus Yoghurt Dip (2 skewers)	7.00 per person
Garden Vegetable Crudités with Buttermilk Herb Dip	5.00 per person
Import and Domestic Cheese Board with Specialty Flatbreads, Crackers and Grapes.....	8.00 per person
European Charcuterie Display with Pickles, Artisan Mustards and Cocktail Buns.....	8.00 per person
Gourmet Cold Fish Display with Atlantic Salmon, Gravlax, Smoked Trout and Tuna.....	9.00 per person
Poached Prawn Pyramid with Horseradish Spiked Cocktail Sauce (3 pieces each).....	6.00 per person
Antipasto Platter with Artisan Olives, Balsamic Onions and Roasted Vegetables	3.00 per person
Seven Layer Tex-Mex Dip with House-fried Tri-Color Corn Chips	2.75 per person
House-Fried Tri-Color Corn Chips with Fresh Salsa (Serves 10)	20.00 per basket
Prezels, Potato Chips and BBQ Peanuts (Serves 10)	20.00 per basket
An Assortment of English Tea Sandwiches with pickles (6 pieces per person).....	10.00 per person
Open-Face Sandwiches and California Wraps with pickles (6 pieces per person)	12.00 per person
Assorted Gourmet Cookies and Squares – Pastry Chef’s seasonal variety (3 pieces each).....	3.75 per person
Deluxe French Pastries – Pastry Chef’s seasonal variety (3 pieces each).....	7.50 per person

Action Stations

All action stations are attended by one of our talented chefs for the duration of one and one half hours. A chef labor surcharge of \$20 per hour for a minimum of three hours will apply. Minimum of 40 guests. Should your guest count not meet the minimum requirement, a surcharge will apply.

Roast Baron of Beef au Jus

AAA Twenty-Eight Day Aged
Slow Roasted to Medium-Rare with Pan Drippings
Whipped Butter, Horseradish and Gourmet Mustards
Fresh Baked Artisan Rolls
7.95 per person

Ocean Jewel Flambé

Jumbo Black Tiger Shrimp or Atlantic Diver Scallops
Pan-Seared with Garlic, Shallots and Fresh Herbs
Cognac, Cayenne Saffron Cream and Orange Segments
House-Fried Wonton Crisps
13.95 per person

Far East Wok

Vietnamese Lemongrass Chicken or Korean BBQ Beef
Steamed Noodles or Steamed Jasmine Rice
Mixed Vegetables, Baby Corn and Water Chestnuts
Signature House-Made Teriyaki, Satay and Lemongrass Sauces
Sesame Florentines
11.95 per person

Prices subject to change. All prices subject to a 17% gratuity and 5% G.S.T.



Action Stations

All action stations are attended by one of our talented chefs for the duration of one and one half hours. A chef labor surcharge of \$20 per hour for a minimum of three hours will apply. Minimum of 40 guests. Should your guest count not meet the minimum requirement, a surcharge will apply.

Mediterranean Pasta Bar

Made To Order with Traditional and Seasonal Ingredients
Spicy Italian Sausage, Black Tiger Shrimp and Strips of Chicken Breast
Pomodoro, Alfredo and Pesto Sauces with Fresh Shaved Parmigiano-Reggiano
Antipasto Platter with Marinated Roast Vegetables, Italian Olives and Feta Stuffed Peppers
Fresh Baked Rosemary and Rock Salt Focaccia

13.95 per person

Herb Crusted Alberta Striploin

AAA Twenty-Eight Day Aged
Slow Roasted to Medium-Rare with Pink Peppercorn Demi-Glace
Whipped Butter, Horseradish and Gourmet Mustards
Fresh Baked Artisan Rolls

11.95 per person

Manitoba Tom Turkey

Slow Roasted and Basted Golden Brown
Thyme and Sage Pan Gravy
Cranberry and Orange Compote
Fresh Baked Buttermilk Biscuits

9.95 per person

Rack of Lamb "Lollipops"

Frenched Racks of Australian Lamb
Roasted Medium-Rare with Dijon and Cracked Peppercorns
Fig Molasses Lamb Jus and Traditional Mint Jelly
Crispy Rosemary Pommes Anna Towers

17.95 per person

Prices subject to change. All prices subject to a 17% gratuity and 5% G.S.T.



Dinner

Dinner Buffets

*Minimum of 40 guests. Should your guest count not meet the minimum requirement, a surcharge will apply.
All buffet items are served together for the duration of one hour and not transferable to late night snack or reception starters.*

Macleod Dinner Buffet

Fresh Baked Artisan Rolls with Butter Balls
Medley of Seasonal Greens with Homemade Signature Dressings
Chef's Choice of Three Composed Salads
Raw Vegetable Crudités with Buttermilk Herb Dip
Antipasto Platter with Artisan Olives, Balsamic Onions and Roasted Vegetables
Chef's Selection of Starch
Bouquetiere of Market Vegetables

Select Your Entrée(s)

Roast Striploin of Beef with Pink Peppercorn Demi-Glace
Slow-Roasted Manitoba Tom Turkey with Herb Stuffing and Pan Gravy
Grilled Breast of Chicken with Wild Mushroom Ragoût and Thyme
Seared Pork Tenderloin Normandy with Calvados and Caramelized Apples
River Salmon en Papillote with Smoked Sea Salt, Fennel and Orange Oil
Curried Tiger Prawns with Artichokes, Sundried Tomatoes and Pears
Roasted Vegetable Filled Puff Pastry Sachet with Rustic Tomato Sauce
Butternut Squash Ravioli with Maple Cream, Goat Cheese and Pumpkinseed Oil

Array of Sliced Seasonal Fruit and Berries
Our Pastry Chef's Seasonal Dessert Buffet Selection
Fresh Ground Arabica Coffee and Artisan Teas

Select One Entrée for 29.95 per person

Select Two Entrées for 34.95 per person

Prices subject to change. All prices subject to a 17% gratuity and 5% G.S.T.



Dinner Buffets

*Minimum of 40 guests. Should your guest count not meet the minimum requirement, a surcharge will apply.
All buffet items are served together for the duration of one hour and not transferable to late night snack or reception starters.*

Blackfoot Dinner Buffet

Fresh Baked Artisan Rolls with Butter Balls
Medley of Seasonal Greens with Homemade Signature Dressings
Traditional Caesar Salad with Shaved Parmesan, Toasted Croutons and Dijon-Anchovy Aioli
Chef's Choice of Four Composed Salads
Raw Vegetable Crudités with Buttermilk Herb Dip
European Charcuterie Platter with Maple Smoked Turkey, Bündnerfleisch and Genoa Salami
Gourmet Mustards, Fruit Preserves and Specialty Flatbreads
Antipasto Platter with Artisan Olives, Balsamic Onions and Roasted Vegetables
Chef's Selection of Two Starches
Bouquetiere of Market Vegetables

Select Two Entrées

Twenty-Eight Day Aged Roast Prime Rib of Beef with Baby Yorkshires and Cabernet-Rosemary Jus
Slow-Roasted Manitoba Tom Turkey with Herb Stuffing and Pan Gravy
Prosciutto, Pesto and Fontina Stuffed Chicken Breast with Sundried Tomato and Caper Sauce
Saddle of Spring Lamb Stuffed with Sage, Garlic, Spinach and Mascarpone
Vermouth Poached Halibut with Citrus-Coriander Oil and Candied Duo of Beets
Medley of Seafood Newburg with Sherry and Paprika Cream
Eggplant Parmigiana with Basil and a Duo of Roasted Yellow and Red Pepper Coulis
Veal and Ricotta Cannelloni with Rustic Tomato and Béchamel Sauces

Array of Sliced Seasonal Fruit and Berries
Import and Domestic Cheese Board with Crackers
Our Pastry Chef's Seasonal Dessert Buffet Selection
Fresh Ground Arabica Coffee and Artisan Teas

39.95 per person

Prices subject to change. All prices subject to a 17% gratuity and 5% G.S.T.



Dinner Buffets

*Minimum of 40 guests. Should your guest count not meet the minimum requirement, a surcharge will apply.
All buffet items are served together for the duration of one hour and not transferable to late night snack or reception starters.*

Chef's Signature Dinner Buffet

Fresh Baked Artisan Rolls with Butter Balls
Medley of Seasonal Greens with Homemade Signature Dressings
Traditional Caesar Salad with Shaved Parmesan, Toasted Croutons and Dijon-Anchovy Aioli
Chef's Choice of Four Composed Salads
Raw Vegetable Crudités with Buttermilk Herb Dip
European Charcuterie Platter with Maple Smoked Turkey, Bündnerfleisch and Genoa Salami
Gourmet Mustards, Fruit Preserves and Specialty Flatbreads
Antipasto Platter with Artisan Olives, Balsamic Onions and Roasted Vegetables

House-Cured Gravlax, Chilled Whole Salmon, Smoked Trout and Mackerel
Carved Shellfish Ice Tower Featuring Lobster Claws, King Crab Legs, and Tiger Shrimp with Cocktail Sauce

Chef's Selection of Two Starches
Bouquetiere of Market Vegetables

Select Three Entrées

English Beef Wellington Wrapped in Puff Pastry with Madeira Jus and Truffle Oil
Slow-Roasted Canada Goose with Chestnut Stuffing and Currant Glazed Peaches
House-Smoked Brome Lake Duck Breast with Wild Rice Stuffing and Cumberland Sauce
Zürich-Style Veal in a Riesling and Mushroom Cream Sauce with Traditional Rösti Potatoes
Roast Striploin of Alberta Bison with a Balsamic-Port Reduction and Onion Marmalade
Pan-Seared Lake Trout with Lemon and Herbs on Autumn Succotash
Seared East Coast Scallops with Double-Smoked Bacon and Bourbon-Maple Cream
Quattro Fromagio Striped Agnolorti in Tomato Sauce with Fire Roasted Peppers

Array of Sliced Seasonal Fruit and Berries
Import and Domestic Cheese Board with Crackers
Our Pastry Chef's Seasonal Dessert Buffet Selection
Fresh Ground Arabica Coffee and Artisan Teas

49.95 per person

Prices subject to change. All prices subject to a 17% gratuity and 5% G.S.T.



Full Service Dinners

*Minimum of 20 guests. Should your guest count not meet the minimum requirement, a surcharge will apply.
All full service dinners are limited to two entrée selections, not including vegetarian or special diet requests.*

All three course plated dinners include:

Fresh Baked Artisan Rolls with Butter Balls
Your Choice of Soup or Salad and Dessert
Chef's Selection of Starch and Market Vegetables
Freshly Brewed Arabica Coffee and Artisan Teas

Design a Four-Course Meal for An Additional 6.00 per person

Soups:

Cream of Porcini and Wild Mushrooms with Sherry and Truffle Oil
Duo of Roasted Tomato and Yellow Pepper Purée with Basil and Devonshire Cream
French Lobster Bisque with Armagnac and Cayenne Butter
Double Beef Consommé with Oriental Dumpling and Enoki Mushrooms

Salads:

Bouquet of Baby Field Greens with Roasted Artichoke, Toasted Pinenuts and Mango Rice Wine Vinaigrette
Tomato and Buffalo Mozzarella on Spinach Leaves with Prosciutto and Citrus White Balsamic Vinaigrette
Hearts of Romaine with Double Smoked Bacon Wafer, Parmigiano and Classic Caesar Dressing
Pepper Crusted Ahi Tuna Niçoise on Butter Lettuce with Haricots Vert, Potatoes, Egg and Olives

Desserts:

Tiramisu Martini with Kahlúa Infused Ladyfingers and Candied Orange Crisp
Pistachio and Clementine Layered Cheesecake Two Ways
White Chocolate and Morello Cherry Mousse Parfait with Kirsch
Triple Threat Chocolate Pâté Pyramid with Mango Coulis
Summer Berry Mille Feuille with Lemon Curd and Confectioner's Sugar
Baked Apple Cinnamon and Marzipan Purses with Crème Anglaise
Vanilla Bean Panna Cotta with Caramelized Peaches and Toasted Almonds
Maple Walnut Flan with Spiced Rum Sauce and Fresh Whipped Cream

Prices subject to change. All prices subject to a 17% gratuity and 5% G.S.T.



Full Service Dinners

*Minimum of 20 guests. Should your guest count not meet the minimum requirement, a surcharge will apply.
All full service dinners are limited to two entrée selections, not including vegetarian or special diet requests.*

Prime Rib of Beef

AAA Twenty-Eight Day Aged
Slow Roasted Medium-Rare with Cabernet Jus
Mini Yorkshire Pudding with Fresh Grated Horseradish
Rosemary Roasted Baby Creamer Potatoes
Chef's Selection of Market Vegetables

34.95 per person

Roast Tom Turkey

Carved Duo of Breast and Thigh
Traditional Pan Gravy with Sage
Sundried Fruit and Herb Dressing with Cranberry and Orange Compote
Whipped Nutmeg Potatoes
Chef's Selection of Market Vegetables

28.95 per person

Duo of Filet and Chicken Forestiere

AAA Filet Mignon Grilled Medium
Tender Breast of Chicken
Chanterelle Mushroom Sauce with Fresh Thyme
Duchesse Potatoes
Chef's Selection of Market Vegetables

35.95 per person

Star Anise Sea Bass

Fresh Atlantic Fillet Grilled with Olive Oil and Thyme
Duo of Roasted Red Pepper and Tomato Coulis
Onion and Fennel Compote with Curried Ginger Emulsion
Whole Grain Five Blend Rice Pilaf
Chef's Selection of Market Vegetables

39.95 per person

Prices subject to change. All prices subject to a 17% gratuity and 5% G.S.T.



Full Service Dinners

Minimum of 20 guests. Should your guest count not meet the minimum requirement, a surcharge will apply.
All full service dinners are limited to two entrée selections, not including vegetarian or special diet requests.

Rock Cornish Hen

Semi-Boned Slow Roasted Chicken
Dried Apricot and Wild Rice Stuffing
Citrus Honey Glaze with Sprigs of Rosemary
Herb Roasted Chateau Potatoes
Chef's Selection of Market Vegetables
37.95 per person

Winter Squash Ravioli

Hand-Formed Pasta with Butternut Squash
Maple Cream Sauce with Sage Chiffonade
Crumbled Goat Cheese with Pumpkinsced Oil
Toasted Sliced Filberts
Chef's Selection of Market Vegetables
28.95 per person

Roasted Vegetable Strudel

Julienne of Garden Vegetables Tossed in Extra-Virgin Olive Oil
Latticed Puff Pastry Sachet
Roasted Tomato Sauce with Fresh Basil
Chef's Selection of Starch
Chef's Selection of Market Vegetables
26.95 per person

Classic Beef Wellington

Prosciutto and Pastry Wrapped AAA Tenderloin
Pulsed Portobello and Shallot Duxelle
Pink Peppercorn Demi-Glace with Thyme
Twice Baked Potatoes with Sour Cream and Chives
Chef's Selection of Market Vegetables
39.95 per person

Balsamic Cherry Lamb Chops

Alberta Grain-Fed Double Chops
Grilled to Medium-Rare with Port Jus
Dried Bing Cherry Confit with Balsamic Cream Glaze
Rosemary Roasted Baby Creamer Potatoes
Chef's Selection of Market Vegetables
36.95 per person

Kyoto Sake Salmon

Soy and Rice Wine Marinated Atlantic Fillet
Wasabi Cream Sauce with Pickled Ginger
Orange Flavored Olive Oil with Toasted Sesame Seeds
Saffron Basmati Rice
Chef's Selection of Market Vegetables
30.95 per person

English Cnt Striploin of Beef

AAA Twenty-Eight Day Aged
Slow Roasted Medium-Rare with Peppercorn Sauce
Fresh Grated Horseradish
Duchesse Potatoes
Chef's Selection of Market Vegetables
31.95 per person

Chicken Supreme Portofino

Frenched Natural Chicken Breast
Sauce Supreme with Sundried Tomatoes and Capers
Prosciutto, Fontina and Pine Nut Stuffing
Buttered Gnocchi with Fresh Herbs
Chef's Selection of Market Vegetables
33.95 per person

Prices subject to change. All prices subject to a 17% gratuity and 5% G.S.T.



Bar Service

Spirits and Punches

The service of alcoholic beverages is subject to the inclusion of food.

The Blackfoot Inn must provide all liquor and wine served in public function rooms, licensed by the AGLC.

Alberta liquor laws do not permit beverage service before 10:30 am (12:00 noon on Sundays and Holidays).

All persons must be 18 years of age or older to consume alcoholic beverages.

Host Bar

This arrangement is recommended when the convener hosts the reception.

A bartender fee of \$20.00 per hour will apply, for a minimum of three hours.

Cash Bar

This arrangement is recommended when guests of the party purchase cocktails on an individual basis.

A bartender fee of \$20.00 per hour will apply, for a minimum of three hours.

If a ticket seller is required, a fee of \$15.00 per hour will apply, for a minimum of three hours.

Standard Bar

All standard bars are equipped with the following products:

Rye, Scotch, Vodka, Gin, White Rum, Dark Rum, Red and White House Wine, Domestic Beer and Light Beer

Prices

	Host	Cash
Regular Brands (1 oz.).....	5.75	6.00
Premium Brands (1 oz.).....	6.00	6.50
Domestic Beer.....	5.00	5.25
Imported Beer (including Big Rock).....	5.75	6.00
Premium Liqueurs (1 oz.).....	6.00	6.50
Cognac VSOP (1 oz.).....	7.50	8.00
Red or White House Wine (5 oz.).....	5.75	6.00
Soft Drinks, Juices.....	2.00	2.25
Bottled Water, Sparkling Water (San Pellegrino).....	2.75	2.75

Cash Bar Prices Include G.S.T.









Punch

Fruit Punch (serves 50 guests).....	40.00
Rum Punch (serves 50 guests).....	85.00
Mulled Wine (serves 50 guests).....	85.00

Prices subject to change. All prices subject to a 17% gratuity and 5% G.S.T.



Room Specifications

Room Name	Square Feet	U-Shape	Theatre	Boardroom	Classroom	Hollow Square	Dinner	Dinner Dance	Reception
									
Blackfoot Ballroom	3196	80	300	80	168	80	225	200	300
Heritage	2184	60	200	60	125	60	150	130	200
Sundance 1 and 2	1565	50	100	40	60	40	72	72	100
Sundance 2	945	30	60	30	40	32	48	40	70
Sundance 1	620	18	30	25	20	24	32	-	40
Macleod	1375	30	70	40	40	40	72	62	60
Sierra	890	20	40	30	30	-	32	-	50
Nakoda	690	20	40	25	24	16	40	-	50
Kanata	750	18	30	25	20	-	32	-	40

Prices subject to change. All prices subject to a 17% gratuity and 5% G.S.T.