

2025 PLATED DINNER – MINIMUM 20 PEOPLE

Three Course

\$82 per person
salad selection
choice of two entrée selections
dessert selection

Four Course

\$92 per person
salad selection
appetizer
choice of two entrée selections
dessert selection

Five Course

\$102 per person
amuse bouche
salad
appetizer
intermezzo
choice of two entrée selections
dessert selection

Enhancements Available for your Banquet

Amuse Bouche \$3 per person

Intermezzo \$3 per person

Bread Service \$4 per person
butter, bruschetta, basil oil & balsamic vinegar

Salads

Mixed Baby Greens baby tomatoes, cucumber, carrot, radish, white wine & fresh herb vinaigrette

Caesar crisp romaine, tangy greek yogurt and garlic dressing, parmesan, croutons, lemon

Mediterranean tomatoes, cucumbers, sweet peppers, red onion, chickpeas, olives, feta, romaine, red wine & oregano vinaigrette

Appetizers

Crispy Parmesan Arancini fresh herb and roma tomato sauce

Caprese Skewers balsamic crema, basil oil

Mushrooms on Toast creamy mushroom duxelles, sauteed wild mushrooms, fresh herbs

Tempura Prawns yuzu tamari ponzu glaze, pickled ginger

Smoked Salmon Mousse dill, crostini, pickled onion, capers

Crispy Sticky Tofu sweet korean BBQ sauce, scallions, sesame seeds, pickled vegetables

Entrées

Parmesan Crusted Chicken Breast heirloom tomato bruschetta, lemon pan jus, smashed new potatoes, seasonal vegetables

Alberta AAA Beef Striploin (6oz) sauce bordelaise, mashed potato, seasonal vegetables

Alberta AAA Filet Mignon (6oz) sauce bordelaise, garlic mashed potato, seasonal vegetables add \$18 per person

Arctic Char black garlic, saffron charred leek, pea puree, tomato caper relish

Halibut ham & lentil broth, toasted rye bread, celeriac puree, tomato confit, pickled shallots, fresh herbs add \$17 per person

Summer Vegetable Risotto seasonal vegetables, creamy risotto, basil oil, fresh herbs, citronette, nutritional yeast, parmesan

Desserts

Lemon Sorbetto (gluten friendly) seasonal fresh fruit, vegan coconut cookie

Seasonal Cheesecake classic vanilla cheesecake with seasonal fruit compote

Bread and Butter Pudding caramel sauce, vanilla gelato, sponge toffee crumble

Vegan Chocolate Brownie gluten free, dark chocolate espresso sauce

2025 DINNER BUFFET – MINIMUM 40 PEOPLE

Chef Attended Carving Station and Buffet

Carved Bone-in Ham with grainy mustard
Grilled Chicken Breast with house pan au jus
\$79 per person

12-Hour Slow Roasted AAA Alberta Beef with house made barbeque sauce
Parmesan Crusted Chicken Breast with tomato-basil relish, herbed pan jus
\$89 per person

Alberta Prime Rib yorkshire pudding, red wine demi-glace
Roasted Turkey Breast fresh thyme “gravy”
\$99 per person

Slow Roasted AAA Beef Tenderloin red wine demi-glace
Cedar Planked Salmon bourbon glaze
\$109 per person

Soups *Choose 1*

Italian Farro and white bean
Creamy Chicken
Vegetable Minestrone
The Inn’s Chicken Vegetable Soup

Platters

Sliced Charcuterie Style Meats
Assorted Canadian and Imported Cheeses
Assorted Pickles
Seasonal Fruit
Selection of Vegetables, Ranch Dip

Salad Bar

Fresh Spinach
Fresh Romaine
Fresh Baby Mixed Greens
Caesar Dressing, White Balsamic Vinaigrette, Ranch
Assorted Pickled Vegetables
Assorted Salad Garnishes

Hot Accompaniments

Rice Pilaf
Seasonal Roasted Vegetables
Roasted Fingerling Potatoes
Garlic Mashed Potatoes
Creamy Mac and Cheese

Buffet Desserts

Caramel Pecan Chocolate Brownie
Spiced Carrot Cake with Walnuts and Cream Cheese Icing
Petite Cheesecake and Berry Compote
Lemon Meringue Tarts
Tiramisu Bites



Chef Attended Station

Sautéed Tiger Prawns

white wine, garlic, fresh herbs
\$17 per person

Slow Roasted AAA Alberta Beef

red wine reduction, sea salt
\$26 per person

Porcini Mushroom Risotto

grated parmesan
\$18 per person

Roasted AAA Alberta Beef Tenderloin

dijon, horseradish, red wine reduction
\$39 per person

Sautéed Gnocchi

white wine cream sauce, parmesan
\$18 per person

Passed Hors d'Oeuvres

Vegetable

Tomato Bruschetta

parmesan, fresh basil
\$38 per dozen

Mushroom Duxelles

peppered crostini
\$38 per dozen

Crispy Parmesan Arancini

fresh herb and tomato sauce
\$38 per dozen

Panini Grilled Cheese

\$36 per dozen

Caprese Skewer

balsamic crema, basil oil
\$34 per dozen

Land

Flanders BBQ Beef Sliders

caramelized onion,
house barbeque sauce
\$40 per dozen

Szechuan Chicken Skewer

scallions, sesame seeds
\$38 per dozen

Bangers & Mashed Stuffed Yorkshire Pudding

beef gravy, crispy onion
\$38 per dozen

Roasted Lamb Chop "Lollipops"

sea salt, balsamic reduction
\$9 per lollipop
(minimum 4 dozen)

Sea

Smoked Salmon Mousse

dill, crostini, pickled onion and capers
\$45 per dozen

Sea Scallops with Crispy Bacon

basil aioli
\$50 per dozen

Tempura Prawns

yuzu tamari ponzu glaze
\$50 per dozen

Tuna Tataki

citrus ponzu, cucumber,
miso aioli, rice cracker
\$49 per dozen

Reception Platters

Charcuterie Board

assortment of canadian and imported sliced meats
\$220 feeds 25-30 people

Cheese Board

assortment of cheese with fruit, nuts, honey
\$190 / \$240 (premium) feeds 25-30 people

Vegetable Crudité

selection of seasonal fresh vegetables, creamy dill ranch
\$180 feeds 25-30 people

Fruit Platter

seasonal selection of fresh fruit, vanilla and honey yogurt
\$190 feeds 25-30 people

Dessert Platters

Mini Seasonal Cheesecakes

\$38 per dozen

Caramel Pecan Chocolate Brownies

\$38 per dozen

Spiced Carrot Cake with Cream Cheese Icing

\$38 per dozen

Assorted Cake Pops

\$38 per dozen

Assorted Baked Muffins or Assorted Pastries

\$38 per dozen

Freshly Baked Assorted Cookies

\$38 per dozen

2025 BREAKS AND LATE NIGHT SNACK

Coffee Break

Morning

7-11am

No Minimum Order

Pineapple and Coconut Salad
Yogurt and Granola
Assorted Muffins and Pastries
Coffee, Tea, Select Juices,
Bottled Water
\$16 per person

Afternoon

11am-3pm

No Minimum Order

Officers Provisions
Charcuterie Board
Coffee, Tea, Craft Soda, Bottled Water
\$19 per person

Pastries, Muffins, Cookies
Coffee, Tea, Craft Soda,
Bottled Water
\$15 per person

Late Night Snack

Minimum 25 people

Poutine Bar
fries, cheese curds, house made gravy
\$12 per person

Pizza Bar
assorted house favorite selections
\$16 per person

Taco Bar
chicken or beef, assorted accompaniments
\$15 per person

Candy Bar
assorted candies and chocolates
\$12 per person

Ice Cream Novelties Bar
custom made ice cream bar
\$7 per person

Sandwich Bar
assortment of deli meats, sliced cheese, buns, and garnishes
\$17 per person

No Minimum Order

Panini Grilled Cheese
\$9 per person (no minimum order)

Starters

Caesar Salad \$6

Mixed Baby Greens \$6

Roasted Tomato Soup \$6

Vegetables and Ranch Dip \$6

Mains

7" Cheese or Pepperoni Pizza \$12

Creamy Macaroni and Cheese \$12
classic creamy cheese sauce, elbow pasta

Chicken Fingers \$12
plum sauce, fries

Desserts

Ice Cream Sundae \$7
vanilla gelato, whipped cream, toppings, and chocolate brownie

Fruit Salad with Yogurt and Honey \$4

Chocolate Chip Cookie \$3.75

Continental Breakfast Buffet

Pastries and Baked Goods

Yogurt and Granola, Pineapple-Coconut Fruit Salad

Selection of Jam, Whipped Butter, Fresh Baked Croissants

Coffee, Tea, Juice Included

\$21 per person

Hot Breakfast Buffet

Scrambled Eggs

Herbed Hashbrowns

Smoked Bacon

Pork Breakfast Sausage

Cinnamon French Toast

Yogurt and Granola

Pineapple-Coconut Fruit Salad

Fresh Baked Croissants, Butter and Jams

Coffee, Tea, Juice Included

\$28 per person

2025 LUNCH – MINIMUM 20 PEOPLE

11am-4pm

Soups

Vegetable Minestrone \$8

Creamy Chicken \$8

Chicken Vegetable Soup \$8

Italian Farro & White Bean \$8

Roasted Pasta Fagioli \$8

Salads

Mixed Baby Greens \$16

baby tomatoes, cucumber, carrot, radish, white wine & fresh herb vinaigrette

Caesar \$16

romaine, roasted garlic & parmesan dressing, croutons, bacon crisps, shaved parmesan

Spinach \$17

baby spinach, apples, walnuts, dried cranberries, pomegranate & balsamic vinaigrette

Mediterranean \$18

tomatoes, cucumbers, sweet peppers, red onion, chickpeas, kalamata olives, feta, chopped romaine, red wine & oregano vinaigrette

Sandwiches \$24

your choice of sandwich with soup or salad

choices must be confirmed seven days prior to the event

Grilled Vegetable

red onion, eggplant, red pepper,
hummus spread on focaccia bread

Caprese BLT

bocconcini, tomato, basil, bacon, herbed olive
oil, balsamic reduction on focaccia bread

Ham and Cheese

tuscan ham, havarti cheese, caramelized onion,
arugula, tomato, dijon honey mustard on a croissant

Roast Beef and Cheese

alberta beef, american cheddar, arugula, tomato,
crispy fried onion, horseradish aioli, whole wheat bread

Italian Trio Sub

salami, calabrese, soppressata, lettuce, tomato,
red onion, roasted red pepper and eggplant spread,
herbed olive oil, provolone cheese on a sub bun

Chicken Salad

mix of chicken, red pepper, celery,
red onion, mayonnaise, paprika and spices,
lettuce, tomato on whole wheat bread

Mains

Grilled Prawns \$23

garlic and fresh herb angel hair pasta

Seared Arctic Char \$24

basmati rice pilaf, seasonal vegetables, charred pineapple salsa

Beef Stroganoff \$25

pasta, sour cream, roasted mushrooms, red wine, dill pickle

Rotisserie Chicken Thigh \$24

basil pistou, seasonal vegetables, roasted fingerling potatoes with garlic, parmesan and black pepper

Pork Scallopini \$25

fried gnocchi, wilted greens, green peppercorn demi-glace

Vegetarian Risotto \$23

seasonal vegetables, creamy risotto, basil oil, nutritional yeast, fresh herbs, citronette

