



DELTA

LODGE AT KANANASKIS

Catering Guide



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Catering Information, Terms and Conditions

1. **Food and Beverage:** All Food and Beverage served in the hotel is to be provided by the Delta Lodge at Kananaskis (except pastry for special occasions for which a service charge will be applied). Alcoholic beverages will be served in accordance with the regulations of the Alberta Gaming and Liquor Commission.
2. **Choice of menu:** One menu is required for all guests. Special dietary requests will be accommodated to the best of our ability. To ensure requests can be met, prior arrangements must be made. Menu selection must be submitted to the Convention Office at least three weeks prior .
3. **Guarantee:** The guaranteed number of guests must be received by the hotel by 12:00 noon three (3) days prior to the event. For events occurring on Sundays or Holiday Mondays, the guarantee is required by 12:00 noon of the preceding Friday. Guarantees must be made by fax (403) 591-6287 or telephone (403) 591-6251 between 8:30am - 5:00pm.
4. **Space:** Space for the event is booked only for the times indicated. Set-up and dismantle times, if required, are not included and should be specified at the time of booking.
5. **Gratuities:** Food and Beverage is subject to all applicable provincial and federal government taxes and a 18% gratuity/service charge, unless stated otherwise. Gratuities are calculated on the total of all food and beverage charges, before taxes.
6. **A labour charge** may be assessed for meal functions of less than 15 persons guaranteed.
7. **Payment:** for all related charges is due 10 days prior to the event as per the policy of Delta Hotels. A master account may be established in advance upon the approval of a completed credit application.
8. **Decreased attendance:** Should the number of guests for whom the function was originally booked decrease by 25% or more, a rental and/or labor charge may be applicable for the space and service of personnel involved.
9. **Cancellation charges:** if a cancellation is made for "secondary" function space within 14 days of a pending event, a full day room rental fee will be assessed as a cancellation fee. If a cancellation is received for "primary" function space within 45 days of a pending event, a cancellation fee equivalent to 35% of the anticipated revenue will be levied as a cancellation fee. All cancellations must be in writing.
10. **Meeting room supplies:** The Delta Lodge at Kananaskis will supply ice water, jugs, glasses, pens and note pads. Flipcharts with markers, plus any other items not listed here are available at an extra cost.
11. **Audio-Visual Equipment:** Information on rates and equipment are available upon request. This will be contracted by Delta Hotels and Resorts through AVW Telav. **Use of an alternate audio-visual company is subject to a charge of \$125 per day as well as additional charges if additional hotel power is required.**
12. **Musicians/ Entertainment:** There will be additional charges for SOCAN, for the copyright of music played, both live and recorded, as well as for any extra power required.

Catering Information, Terms and Conditions

13. **If displays, exhibits or products are to be used**, arrangements for their arrival, unloading and departures must be made with the Convention Office. Materials being delivered to the hotel must not be delivered more than 2 days prior to meeting. All materials should be clearly labeled with function name, date, function room and hotel contact. Materials must be delivered directly to the meeting floor or assigned storage area and not left in loading areas. Such displays, exhibits and products must be removed from the function room at the end of each day, unless the room is reserved on a 24 hours basis. In such cases, the Delta Lodge at Kananaskis will at the customer's request, arrange to have the function room locked. The Delta Lodge at Kananaskis will not be responsible for the exhibit, displays and products locked in the function room.
14. **Additional Power Charges:** A charge will be assessed for electrical requirements above and beyond normal usage.
15. **Damages:** The Delta Lodge at Kananaskis reserves the right to inspect and control all private functions. Liability for damages to the premises will be charged accordingly. The convenor for any function is held responsible for any damages to the premises by their guests or independent contractors on their behalf. The Delta Lodge at Kananaskis will not be responsible for damage or loss of any personal property or equipment left in the hotel prior to, during, or following any function.
16. **Signage:** Must be of a professional nature and is restricted to the Convention Centre. Defacing of walls or taping of material in the hotel is prohibited.
17. The hotel reserves the right to provide an alternate function room best suited for the group should the number of guests attending differ from the original number quoted.
18. All menu prices and room charges are subject to change without notice. Catering menu prices will be honored 90 days from the date of contract. Menu prices quoted in contracts negotiated by the Sales Department will be guaranteed only up to six months in advance.
19. The performances of this agreement is contingent upon the ability of the management of the hotel to complete the same and is subject to Acts of God, labour troubles, disputes or strikes, accidents, government restrictions, transportation of food, beverages or supplies, and other causes whether enumerated herein or not, beyond the control of management preventing or interfering with performance. In no circumstance shall the hotel be liable for loss of profit or for other similar consequential damages based on breach of contract, warranty or otherwise.

Conference Fees

Audio Visual, Power & Technology Services

Description	Hourly	Per Day	Miscellaneous	Labour
High Speed Internet Connection		\$25		
Hub		\$50		
Router		\$75		
Direct Dial In Telephone Line		\$25		
Direct Dial In Telephone Line with Long Distance Access		\$25	\$150 advance deposit required	Long distance charges applicable
Outisde Audio Visual Supplier Fee		\$200	Fee is charged per day	
Display & Exhibit Tables		\$25 each	One time fee, includes up to 2 chairs.	
Extension Cord or Power Bar		\$5		
Power Drop		\$75	Fee is charged per drop	
Staff Assistance	\$25			Minimum of 3 hours
Security or Engineering Assistance	\$50			1 week notice required, minimum of 3 hours

Box & Package Handling and Delivery

Description	Hourly	Per Day	Miscellaneous	Labour
Box Storage & Delivery to Meeting Room			Based on volume, additional meeting room rental may apply	\$2.50 per box
Outgoing Box Handling Fee			All outgoing packages must be accompanied with a method of payment.	\$5.00 per item
Room Drops—Item Place in Room			Please add \$1 per room for personalized room drops	\$3.00 per item per room
Room Drops—Item Placed Under the Door				\$1.00 per room

Conference Fees

Business Services		
Description		Rates
Faxing—Outgoing	Local	\$1.00 for first page \$0.50 each additional page
	Within North America	\$3.00 for first page \$2.00 each additional page
	International	\$4.00 for first page \$3.00 each additional page
Faxing—Incoming	0—10 pages	Complimentary
	Over 10 pages	\$0.10 per page
Black & White Copying & Printing	Letter Size	\$0.15 per page
	Legal Size	\$0.20 per page
	11" x 17"	\$0.30 per page
	Coloured Paper	Add \$0.10 per page
Colour Copying & Printing	Letter Size	\$1.00 per page
	Legal Size	\$1.05 per page
	11" x 17"	\$1.15 per page
Scanning		\$1.00 per page

Parking	
Description	Per Day
Heated Underground Valet	\$16.00
Heated Underground Self Park	\$12.00

Conference Fees

Meeting Room and Décor Services				
Description	Hourly	Per Day	Miscellaneous	Labour
Banner Assistance			\$20.00 per banner	
Decorating Assistance	\$25			Minimum 3 hours
White Chair Covers			\$4.00 each	
Table Number Stands			\$2.00 per table	
Hotel Logoed Podium		\$40	Does not include PA system	
Dance Floor		\$250		

Registration Kits

Premium Kit

\$25 per day

- ⇒ One Wooden Registration Desk With Up To Three Stools
- ⇒ One 8ft Skirted Table For Materials
- ⇒ One Easel For Signage & Display
- ⇒ Water Service & Candies

Deluxe Kit

\$50 per day

- ⇒ Two Wooden Registration Desks With Up To Six Stools
- ⇒ 2 8ft Skirted Tables For Materials
- ⇒ One Easel For Signage & Display
- ⇒ Internal Telephone Line
- ⇒ 1 Trumpet Stand For Registration Desk Signage
- ⇒ Water Service & Candies

Sparrowhawk

\$150 per day

- ⇒ Two Wooden Registration Desks With Up To 6 Stools
- ⇒ U-Shape Table (3 x 8ft Tables) Set Up Behind Registration Desks For Materials
- ⇒ Two Easels For Signage & Display
- ⇒ External/Internal Telephone Line
- ⇒ 2 Trumpet Stands For Directional Assistance In The Building
- ⇒ Room Amenity Delivery For Up To Five VIPs With Company
- ⇒ Coffee & Tea For Registration Desk Operators, Refreshed Twice Daily
- ⇒ Complimentary Black & White Photocopies, Up To 250 Copies Per Day
- ⇒ Dried Flower Arrangement
- ⇒ Water Service & Candies

Nakiska

\$200 per day

- ⇒ Two Wooden Registration Desks With Up To 6 Stools
- ⇒ U-Shape Table (3 x 8ft Tables) Set Up Behind Registration Desks For Materials
- ⇒ Two Easels For Signage & Display
- ⇒ External/Internal Telephone Line
- ⇒ High Speed Internet Access At Registration
- ⇒ 2 Trumpet Stands For Directional Assistance In The Building
- ⇒ Room Amenity Delivery For Up To Five Vip's With Company
- ⇒ Coffee & Tea For Registration Desk Operators, Refreshed Twice Daily
- ⇒ Complimentary Black & White Photocopies, Up To 500 Copies
- ⇒ Dried Flower Arrangement
- ⇒ Water Service & Candies

Breakfast



Continental Breakfast

Mountain Sunrise

\$14 per person

Assorted Chilled Fruit Juices
Fresh Baked Croissant, Assorted Muffins and Danishes
Served with Butter and Preserves
Selection of Cold Cereals and Condiments

Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas

Bagel Continental

\$16 per person

Assorted Chilled Fruit Juices
House Smoked Steelhead Salmon, Capers and Hard Boiled Eggs
Shaved Red Onion
English Muffins and Artisan Bagels
Selection of Cream Cheese
Basket of Select Whole Fresh Fruit

Freshly Brewed Coffee, Decaffeinated Coffee, & Assorted Teas

Healthy Start

\$19 per person

Assorted Chilled Fruit Juices
House Blended Granola Parfait
Collection of Low-Fat Yoghurt
Pitchers of Blended Yoghurt Smoothies; Strawberry-Banana and
Blueberry-Honey
Low-Fat Muffins, Spiced Fireweed Honey, Apple Preserve
Basket of Select Whole Fresh Fruit

Freshly Brewed Coffee, Decaffeinated Coffee, & Assorted Teas

Add Sliced Fresh Fruit and Seasonal Berries to any Continental Breakfast for \$2.00 per person

Deluxe Continental Breakfast

Mount Kidd Deluxe Continental

\$20 per person

Assorted Chilled Fruit Juices
Collection of Low-fat Yoghurt
Fresh Baked Croissant, Assorted Muffins and Danishes
Served with Butter and Preserves
Crusty French Loaves, English Muffins and Bagels
Spiced Fireweed Honey and Cream Cheese
Shaved European Deli Meats and Farm Fresh Cheese
Basket of Select Fresh Fruit

Freshly Brewed Coffee, Decaffeinated Coffee, & Assorted Teas

Add Sliced Fresh Fruit and Seasonal Berries for \$2.00 per person

Breakfast Buffets

Classic Canadian

\$28 per person

Assorted Chilled Fruit Juice
Fresh Baked Croissant, Toast, Assorted Muffins and Danishes Served with Butter and Preserves
Fruit Yoghurt
Assorted Cereal, Brown Sugar, Raisins, Skimmed & 2% Milk
Sliced Fruit
Shaved Deli Meats and Farm Fresh Cheese
Maple Smoked Bacon, Locally Made Sausages
Scrambled Eggs
Buttermilk Pancakes and French Toast, Maple Syrup
Roasted Tomatoes with Fresh Herbs
Country Hash Brown Potatoes
Freshly Brewed Coffee, Decaffeinated Coffee, & Assorted Teas

Stampeder Buffet

\$29 per person

Assorted Chilled Fruit Juices
Fresh Baked Croissant, Toast, Assorted Muffins and Danishes served with Butter and Preserves
Fresh Baked Scones
Sliced Fresh Fruit and Seasonal Berries
Basket of Assorted Whole Fruits
Toasted Granola Parfaits with Vanilla Yogurt
Buttermilk Pancakes, Quebec Maple Syrup
Smoked Bacon, Grilled Ham and Breakfast Sausage
Country Hash Brown Potatoes
Crisp Potato Hash with Chorizo Sausage, Smoked Salmon, Poached Eggs and Chive Hollandaise
Freshly Brewed Regular and Decaffeinated Coffee & Assorted Teas

The Fireweed Grill offers a breakfast buffet daily. Our sales team can assist you with booking reservations.

Breakfast Buffets

Crepe Mountain

\$31 per person

\$125 charge per Chef Attending

Assorted Chilled Fruit Juices

Fresh Baked Croissant, Assorted Muffins and Danishes served with Butter and Preserves

Sliced Fresh Fruit and Seasonal Berries

Basket of Assorted Whole Fruits

Chef Attended Crepe Station

Flambéed Crepes with Berries, Whipped Cream, and Grand Marnier

Hot

Belgian Waffles

Yukon Gold Potato Pancakes with Chive Sour Cream

Oven Baked Quiche, Smoked Salmon and Asparagus

Maple Smoked Bacon, Locally Made Chicken and Pork Sausages

Freshly Brewed Regular and Decaffeinated Coffee & Assorted Teas

Breakfast Enhancements

Chef Attended Omelette Station

\$8 per person *

Omelettes Cooked to Order. Includes Mushrooms, Ham, Bell Peppers, Cheddar Cheese, Green Onions and Salsa

Belgian Waffles or French Toast

\$7 per person

Mountain Berry Compote, Whipped Cream and Quebec Maple Syrup

Eggs Benedict (two pieces per person)

\$8 per person

Toasted English Muffins Topped With Poached Eggs on Grilled Canadian Back Bacon and Hollandaise Sauce

Pitchers of Smoothies

\$10 per person

Chef Attended Smoothie Station

\$15 per person * 30 guest maximum per chef

Seasonal Fresh Fruit and Berries, Low Fat Yogurt, Skim Milk and Alberta Honey

Cereal Bar

\$8 per person

Hot Flake Irish Oatmeal, Assorted Cold Cereals, Brown Sugar, Raisins, Skim and 2% Milk

Toaster Station

\$5 per person

Breads and Bagels with Assorted Cream Cheeses, Breads, Butter and Preserves

*** All Chef Attended Stations Are
Subject to a charge of \$125 per Chef
Attending**

Inspired Breaks



Inspired Breaks

All pricing based on per person guarantees. Breaks are based on a maximum 30 minute duration.

Bakers Morning Break

\$12 per person

Bottled Fruit Juices
Butter Croissants and Preserves
Assorted Danish Pastries

Freshly Brewed Coffee, Decaffeinated Coffee, & Assorted Teas

Après Ski

\$12 per person

Hot Chocolate
Whipped Cream and Chocolate Shavings
Chocolate and Almond Biscotti
Whole Fresh Fruit

Freshly Brewed Coffee, Decaffeinated Coffee, & Assorted Teas

Bakers Afternoon Break

\$12 per person

Assorted Soft Drinks
Corn Nachos, Fresh Salsa and Sour Cream
Fresh Seasonal Vegetables, Cool Ranch Dip

Freshly Brewed Coffee, Decaffeinated Coffee, & Assorted Teas

Nature Break

\$12 per person

Bottled Fruit Juices
Granola Bars
Trail Mix
Whole Fresh Fruit

Freshly Brewed Coffee, Decaffeinated Coffee, & Assorted Teas

Summer Breeze

\$14 per person

Macadamia Nut and White Chocolate Chip Cookies
Passion Fruit Mousse Shooters
Pitchers of Mango-Banana Smoothie
Sliced Fresh Fruit

Freshly Brewed Coffee, Decaffeinated Coffee, & Assorted Teas

Inspired Breaks

All pricing based on per person guarantees. Breaks are based on a maximum 30 minute duration.

The Trail Runners Break

\$12 per person

Low Fat Muffins
Sliced Fresh Fruit and Seasonal Berries
Low Fat Fruit Yogurt
Bottled Fruit Juices

Freshly Brewed Coffee, Decaffeinated Coffee, & Assorted Teas

Chinook Breeze

\$12 per person

Bottled Fruit Juices
Fresh Fruit Platter
Banana Bread & Carrot Bread

Freshly Brewed Coffee, Decaffeinated Coffee, & Assorted Teas

Soda Shoppe

\$14 per person

Root Beer Floats with Vanilla Bean Ice Cream, Jones Cola,
Ice Cream Sundae Station with Walnuts, Cherries, Whipped
Cream, Bananas, Chocolate Sauce, Caramel Sauce and Broken
Chocolate Bars

Freshly Brewed Coffee, Decaffeinated Coffee, & Assorted Teas

Apple Orchard Break

\$12 per person

Red Delicious, Granny Smith Apples
Apple Fruit Leathers
Fresh Baked Apple Turnovers
Hot Apple Cider

Freshly Brewed Coffee, Decaffeinated Coffee, & Assorted Teas

Cookies and Coffee

\$10 per person

Assorted Soft Drinks
Oatmeal Cookies
Chocolate Chip Cookies
Double Chocolate Chip Cookies

Freshly Brewed Coffee, Decaffeinated Coffee, & Assorted Teas

Spa Break

\$14 per person

Happy Planet Juice
House Blended Orange and Ginger Juice
Sliced Mellon and Granola Bars
Whole Fresh Fruit

Freshly Brewed Coffee, Decaffeinated Coffee, & Herbal Teas

Inspired Breaks

From Our Bakeshop

Freshly Baked Muffins, Butter and Preserves	\$29 Per Dozen
Assorted Danish, House Baked Daily	\$29 Per Dozen
Baked Butter Croissants, Butter and Preserves	\$28 Per Dozen
Sliced Banana Bread or Cranberry-Walnut Bread	\$31 Per Dozen

From Our Pastry Shop

Assorted Cookies	\$23 Per Dozen
Select From: Chocolate Chip, Peanut Butter, Oatmeal Raisin, Double Chocolate, White Chocolate Macadamia Nut	
Swiss Chocolate Brownies and 'Blondies'	\$31 Per Dozen
Fresh Fruit Tarts	\$31 Per Dozen
Pecan Tarts	\$31 Per Dozen
Mini Gourmet Cupcakes	\$31 Per Dozen
Warm Cinnamon Buns	\$46 Per Dozen

**Freshly Made Chocolate
Truffles \$48 Doz**

"Create A Break" Additional Items

Sliced Fresh Fruit and Seasonal Berries	\$4.25 per person
Whole Pieces of Fresh Fruit	\$1.95 per piece
Granola Bars, Cereal Bars	\$2.50 each
Kettle Style Potato Chips with Cheddar and Bacon Dip	\$8.25 per basket
Tortilla Chips with Salsa and Sour Cream	\$10.25 per basket
Assorted Haagen Das Ice Cream Bars	\$6.25 each

Inspired Breaks

Hot Beverages

Freshly Brewed Coffee, Decaffeinated Coffee, & Assorted Teas

\$3.95 Per Person Per Service

or

\$12.00 Per Person Per Day

or

\$8.00 Per Person Per Half Day

or

\$86 Per Urn (Approx. 40 servings)

Hot Chocolate Served with Whipped Cream and Chocolate Sprinkles
Non-Alcoholic Hot Apple Cider

\$3.95 Per Person
\$3.95 Per Person

Cold Beverages

Assorted 355ml Cans of Soft Drinks (Coke, Diet Coke, Sprite, Barq's Root Beer, Five Alive, Fresca, Iced Tea)	\$3.75 Each
Assorted Fairlee Fruit Juices 300ml (Apple, Grapefruit, Orange)	\$3.95 Each
Montclair Bottled Water 500ml Bottle	\$3.75 Each
Perrier Sparkling Water	\$3.95 Each
Red Bull Energy Drink	\$3.95 Each
Rockstar Energy Drink (Various Flavours)	\$4.25 Each
Powerade Sports Drink (Berry Blitz or Fruit Punch)	\$3.95 Each
Fruitopia	\$3.95 Each
Milk To Go 500ml Bottle (1% or Chocolate)	\$2.25 Each

Lunch



Lunch Buffets

Flatbread Pizza Buffet

\$35.00 per person

Fresh Baked Breads from Our Bake Shop, Butter
Caesar Salad, Romaine Lettuce, Focaccia Croutons, and Parmesan Cheese
Farmhouse Greens, Selection of Dressings
Antipasto, Marinated Mushroom Salad with Vintage Balsamic Dressing
Artichoke Hearts, Roast Peppers, and Grilled Vegetables

Select 3 Of The Following Pizzas:

- ⇒ BBQ Chicken, Mozzarella Cheese and Mushrooms
- ⇒ Tuscan Vegetable, Grilled Eggplant and Roast Pepper
- ⇒ Proscuttio, Goats Cheese and Red Grape Tomatoes
- ⇒ Artisan Black Forest Ham and Ultra Ripe Pineapple
- ⇒ Valbella Pepperoni, Mozzarella Cheese and Basil Tomato Sauce
- ⇒ Prawn, Garlic Cream Sauce and Asiago Cheese

Collection Of Inspired Pastries including Italian Cannoli and Tiramisu
Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas

Chopstick Asian Buffet

\$29.00 per person

Spinach Salad, Mandarin Orange, Sesame Seed Dressing
Spiced Beef-Noodle Salad
Organic Baby Greens with Chef's Selection of Dressing

Egg-Fried Rice
Vegetable Chow Mein
Fried Vegetable Spring Rolls, Dipping Sauce
Chicken Stir Fry, Baby Bok Choy and Ginger-Hoi Sin Sauce

Chocolate Dipped Fortune Cookies
Green Tea Crème Brule
Sliced Fresh Fruit

Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas

**Add Won Ton Soup
for
\$4.95 Per Person**

Lunch Buffets

Kananaskis Trail Deli “Build Your Own Sandwich”

\$27.00 per person

Seasonal Soup of the Day

Farmhouse Greens, Selection of Dressings
Grilled Vegetables; Balsamic Grilled Eggplant, Zucchini and Roasted Red Peppers
Tomato & Red Onion Tower
Gourmet Olives and Farmhouse Pickles

Fresh Baked Breads from Our Bake Shop, Rolls, Wraps and Sandwich Bread
Cheese Board, Swiss and Canadian Cheddar
Black Forrest Ham, Smoked Turkey Breast and Locally Made Salami
Artisan Mustard and Mayonnaise

Collection Of Inspired Pastries

Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas

Sandwich Deli “Prepared Sandwiches”

\$27.00 per person

Seasonal Soup of the Day

Farmhouse Greens, Selection Of Dressings

Assorted Pre-Made Sandwiches:

Select 3 Types:

- ⇒ Black Forest Ham, Canadian Cheddar with Artisan Mustard
- ⇒ Egg Salad with Green Onion
- ⇒ Smoked Turkey and Swiss Cheese
- ⇒ Smoked Salmon, Cream Cheese, Capers & Onions
- ⇒ Grilled Vegetable, Basil Cream Cheese
- ⇒ Chicken Salad with Garlic Mayonnaise

Selection Of Bake Shop Bars, Squares and Oven Fresh Cookies

Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas

**Add Grilled Vegetables;
Balsamic Grilled Eggplant,
Zucchini and Roasted Red
Peppers
For
\$1.95 Per Person**

Lunch Buffets

India Spice

\$29 per person

Collection Of Greens And Picked Herbs, Chef's Selection of Dressing
Dry Roasted Spiced-Chick Peas
Flat Bread, Naan Bread and Pappadum
Cauliflower & Fennel Salad

Traditional Butter Chicken Curry; Tender Chicken, Onion, Tomato and Garam Marsala
Mango Chutney And Cilantro
Jasmine Rice
Fried Vegetable Pakora

Banana Fritters
Mango Mousse
Sliced Exotic Fresh Fruit

Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas

Kananaskis Cook-Out Buffet

\$29 Per Person

Farm House Greens, Selection of Dressings
Potato Salad, Stone Ground Mustard, Fresh Chives
Coleslaw, Shaved Cabbage, Fennel and Apple Cider Vinaigrette
Gourmet Pickles and Crisp Vegetables With Dip
Grilled Vegetable Skewers

Choose 2 Items From The Following Selections:

- ⇒ Barbeque Beef Burgers, Served with Appropriate Garnishes
- ⇒ Vegetable Burgers, Served with Appropriate Garnishes
- ⇒ Spolumbo Sausage On A Hoagie Bun, with Grilled Onions And Braised Cabbage
- ⇒ Grilled Boneless Breast Of Chicken, Honey Garlic Barbecue Sauce
- ⇒ Salmon Fillet Burger, Served with Lemon Mayonnaise and Deluxe Toppings

Collection Of Inspired Pastries, Including Pastry "Kabobs"

Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas

**Have A Chef Attended
BBQ for \$125 per Chef
Attending**

**Choose Additional
Selections for \$8.25
Per Person**

Lunch Buffets

Bella Italia

\$29.00 per person

Fresh Breads from Our Bake Shop

Spolumbo Sausage Minestrone

Caesar Salad, Romaine Lettuce, Focaccia Croutons, and Parmesan Cheese

Vine-Ripe Tomato Boccocini Tower

Artichoke and Grilled Vegetable Salad

Three Cheese Tortellini, Alfredo

Penne Pasta, Tomato Prima Vera

Chicken Cacciatore

Espresso Tiramisu

Sicilian Cannoli

Freshly Brewed Coffee, Decaffeinated Coffee, And Assorted Teas

Bonito Mexico

\$29.00 per person

Baskets of Fresh Breads from our Bake Shop

Taco Shells and Flour Tortilla Shells

Charred Corn & Black Bean Salad with Toasted Cumin

Basket of Crisp Corn Chips, Salsa, Sour Cream and Guacamole

Farmhouse Greens, Selection of Dressings

Beef and Bean Chilli

Chilli Lime Chicken, Set on Rice and Peppers

Fresh Fruit Salad

Cinnamon Chiros and Dolche de Letche

Chocolate Taco's with Spiced Fruits

Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas

Served Lunches

Service Includes Fresh Baked Rolls with Unsalted Butter, Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas.

Plated Lunch #1

\$21 per person

Sesame Cured Salmon
Jasmine Rice and Pickled Carrot Salad
Ginger Crème Brulée

Plated Lunch #2

\$21 per person

Garden Spinach Salad
Roast Apples, Almonds and
Brie Cheese
Cannelloni
Spinach and Ricotta Cheese on Basil Tomato
Sauce

Plated Lunch #3

\$26 Per Person

Grilled Chicken
Free Range Chicken Breast, Whipped Potato,
Collection Of Vegetables and Tomato-Thyme
Jus
NY Cheesecake
Rich Cheesecake With Mountain Berry
Compote

Plated Lunch #4

\$21 Per Person

Tuna Nicoise Salad
Marinated West Coast Big Eye Tuna, Baby
Lettuces, Apple Cider Vinaigrette, Hard Boiled
Egg, and Olives
Chocolate Crunch Mousse
Sliced Chocolate Mousse with Salted Peanuts,
Chocolate and Caramel

Plated Lunch #5

\$26 Per Person

Caesar salad
Romaine Lettuce, Focaccia
Croutons, and Parmesan Cheese
Roast Alberta Striploin
Slow Roasted Beef Striploin, Rosemary Roast
Potato, Seasonal Vegetables and Vintage Wine
Country Jus

Looking For A Three Course Lunch?

Add Another Course To Your Lunch
For \$7.25 Per Person

Roasted Butternut Squash Soup
Crème Fraiche and Chives

Caesar salad
Romaine Lettuce, Focaccia
Croutons, and Parmesan Cheese

Harvest Green Salad
Mixed Lettuce and Picked Herbs,
Vintage Balsamic
Vinaigrette

**Spolumbo Sausage
Minestrone**
Locally Made Sausage, Tomato and
Beans

Garden Spinach Salad
Roast Apples, Almonds and
Brie Cheese

Roast Apple Tart
Granny Smith Apple, Puff Pastry and
Cinnamon Almond Cream, Served
with Apple Cider Reduction

Hazelnut Panna Cotta
Custard with Toasted Hazelnuts and
Pistachios

* To Save Time, Salads Can Be Pre-Set Or Desserts Can Be Set Family Style!

Bagged Lunches

Valley of Adventure Boxed Lunches

\$19.00 per person

Assortment of Sandwiches:

Locally Smoked Breast of Turkey on a Kaiser Roll, Swiss Cheese, Dijon Mustard, Lettuce & English Style Cucumber

Sourdough Sub Bun with Shaved Roast Beef, Sharp Canadian Cheddar, Lettuce, Tomato & Dijonnaise

Shaved Maple Cured Ham, Sweet Mustard, Mayonnaise & English Cucumbers on a Multi Grain Baguette

Vegetarian Sandwich on Mutli Grain Baguette

Inclusions (Same for all Lunches):

Carrot & Celery Sticks

Cheese & Crackers

Piece of Whole Fruit

Chef's Selection of Cookie or Square

Bag of Chips

Still Water

Dinner



Dinners of Distinction

The Following Dining Options Have Been Designed To Feature The Creativity of Our Talented & Dedicated Team of Young Chefs. With This In Mind, Please Anticipate a Style of Service Indicative of a Fine Dining Experience.

Canadian Rockies Alpine Dinner

\$69 per person

Truffle Bison Carpaccio

Vintage Balsamic Vinegar, Truffle Oil and Mushroom Salad

~

Chèvre And Beets

Poached Pear and Roasted Beets with Hand Selected Micro Greens

~

Spiced Tomato, Licorice Honey Granite

~

Dry Aged Beef

“Branded” Tenderloin with Short Rib Cigar, Potato Gratin and Seasonal Vegetables

~

Baked Kananaskis

Vanilla Bean Ice Cream, Italian Meringue and Mountain Berry Coulis

~

Freshly Brewed Coffee, Decaffeinated Coffee, & Assorted Teas

Wild Rose Dinner

\$70 per person

Forest Mushroom Consomme

Wild Mushrooms, Tomato Concasse and Truffle Oil

~

Whitefish Terrine

Northern Alberta Whitefish, Golden Caviar, Spiced Honey

~

Wild Rose Granite

~

Grilled Bison Tenderloin

Wrapped in Smoked Bacon with Whiskey Jus, Shallots and a Collection of Market Vegetables

~

Saskatoon Berry Sampler

Mini Berry Pie, Berry Ice, and Saskatoon Cream

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Freshly Brewed Coffee, Decaffeinated Coffee, & Assorted Teas

Plated Dinners

Service Includes Fresh Baked Rolls with Unsalted Butter, Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas.

Plated Dinner #1

\$41 per person

Butternut Squash Soup
Crisp Shallots and Sage Oil

Pan Seared Salmon
Almond Whipped Potato, Lemon Spinach, Semi-dried Tomato and Burre Noisette

Rustic Apple and Cranberry Tart
Caramel Sauce, Cinnamon Ice Cream

Plated Dinner #2

\$54 per person

Mushroom-Walnut Pate
Cranberry Compote, French Crisps

Grilled Beef Tenderloin
Medallions of Beef Tenderloin, Garlic Whipped Potato, Collection of Baby Vegetables, and Fine Madera Jus

Minted Chocolate Brule
Sugar Dough with Mint Chocolate Custard and Orange Jelly

Plated Dinner #3

\$65 per person

Organic Greens
Garnished with Oven-Dried Tomato, Golden Balsamic Vinaigrette and Just-Picked Herbs

Slow Roasted Alberta Prime Rib
Garlic Mashed Potato, Red Wine Jus, Seasonal Fresh Vegetables

Chocolate Raspberry Crunch Dome
Raspberry Sauce, Whipped Cream and Chocolate Wafer

Plated Dinners

Service Includes Fresh Baked Rolls with Unsalted Butter, Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas.

Plated Dinner #4

\$39 per person

Caesar Salad

Romaine Lettuce, Focaccia Croutons, and Parmesan Cheese

Grilled Vegetable Rotolo

Layered Pasta, Peppers, Roast Garlic, Ricotta Cheese, Smooth Tomato Coulis

Espresso Tiramisu

Burnt Orange Sauce, Chocolate Coffee Beans, Cinnamon Madeline

Plated Dinner #5

Market Priced Based on Availability

Vegetable-Goat Cheese Terrine

Goats Cheese, Eggplant, Confit Peppers and Tomato Vinaigrette

Grilled Catch of the Day

Spinach, Lemon Butter, Chive Mashed Potato

Delta Lodge Sampler

Chocolate Brule Served in a Chocolate Cup, Raspberry Tart, Pistachio Fanancier

Plated Dinner #6

\$45 per person

Jumbo Prawn Cocktail

Micro Greens and Lime Vinaigrette

Seared Free-Range Chicken

Rosemary Roast Potato, seasonal Vegetables and Tomato-Thyme Jus

Strawberry Short Cake

Deconstructed Strawberry Shortcake, Strawberry Consume, Fresh Strawberries, Cream and Cake

Plated Dinners

Service Includes Fresh Baked Rolls with Unsalted Butter, Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas.

Plated Dinner #7

\$49 per person

Mushroom Cream Soup

Forest Mushrooms, Herb Oil

Crisp Skinned Duck Breast

Potato Gratin, Butternut Squash, and Thyme Jus

Opera Tort

Hazelnut and Pastry Layered with Coffee Cream

Looking For A Four Course Dinner?
Add Another Course For \$7.25 Per Person

Soup

Roasted Butternut Squash Soup

Crème Fraiche and Chives

Spolumbo Sausage

Minestrone

Locally Made Sausage, Tomato and Beans

Salad

Harvest Green Salad

Mixed Lettuce and Picked Herbs, Vintage Balsamic
Vinegrette

Garden Spinach Salad

Roast Apples, Almonds and Brie Cheese

Palate Cleanser

Rusty Nail Granite

Drambuie, Jonnie Walker Black Label and Fresh
Pressed Orange Juice

Dinner Buffets

This buffet utilizes the finest ingredients from artisan Canadian producers, locally sourced ingredients, organics, meat and seafood harvested in an environmentally sustainable way.

Northern Bounty 'Green' Buffet

\$66 per person

Breads And Soup

Organic Prairie Lentil Soup with Smoked Ham
Fresh Country Style Breads from Our Bake Shop

Salads

Organic Greens with a Collection of House Made Vinaigrettes
Little Potato Company Heritage Roast Potato Salad
Local, Organically Grown Hodgekiss Tomato Salad with Apple Cider Vinegar
Manitoba Quinoa Grain with Grilled Garden Fresh Vegetables
Garden Vegetables Crudités, Scallion Dip

Platters

Chilled Salt Spring Island Mussels, Fresh Herbs and Sweet Chillies
Collection of Marinated Pickles and Olives
Oceanwise House Smoked Steelhead Salmon, Crostini and Traditional Garnishes

Main Fare

Free Range Organically Raised Chicken Breast With Prairie Barley Risotto
Oceanwise Queen Charlotte Island Sablefish Cakes
"Raised Right" Alberta Beef Slow Braised Brisket with Locally Hand Picked Mushrooms
Medley of Farmers Market Organic Vegetables

Chef Attended *

Local Alberta Carved Lamb Leg Rubbed With Garlic and Rosemary, Olive Jus

Dessert

Inspired Collection Of Desserts From Our Pastry Kitchen Including
Fresh Fruit, Canadian Cheese And Crackers

Freshly Brewed Coffee, Decaffeinated Coffee, & Assorted Teas

*** All Chef Attended Stations Are
Subject to a Charge of \$125 per Chef
Attending**

Dinner Buffets

Spray Lakes Buffet

\$62 per person

Breads And Soup

Freshly Baked Breads and Rolls Served with Butter
Forest Mushroom Chowder

Salads

Organic Greens and Baby Spinach
Chopped Romaine Lettuce, Chef Selection of Assorted Salad Dressings
Red Jacket Potato Salad with Chives
Bow-Tie Pasta, Fresh Basil and Wine Country Vinegar
Vine-Ripe Tomato, Fresh Herbs and Pea Shoots

Platters

The Lodge's Own Smoked Atlantic Salmon, Traditional Accompaniments
European Cold Cuts, Gourmet Mustards, Cured Pickles and Olives
Crisp Garden Crudities with Scallion Dip

Chef Attended*

Slow Roasted Prime Rib of Alberta Beef, Artisan Mustards and Horseradish

Main Fare

Maple Sesame Cured Salmon
Grilled Chicken Breast with Forest Mushroom Sauce
Cheese Ravioli, Tomato-Basil Sauce and Parmesan Cheese
Roast Garlic Mashed Potato
Medley of Seasonal Vegetables

Dessert

Inspired Collection of Desserts from Our Pastry Kitchen
Including Fresh Fruit, Canadian Cheese And Crackers

Freshly Brewed Coffee, Decaffeinated Coffee, & Assorted Teas

*** All Chef Attended Stations Are
Subject to a Charge of \$125 per Chef
Attending**

Dinner Buffets

Chinese Take Out Buffet

\$53 per person

Cold

Deep Fried Wontons
Assorted Crudite
Mushroom Salad
Noodle Salad

Soup

Hot And Sour Soup

Hot

Sticky Rice
Soya Sauce
Plum Sauce
BBQ Baby Ribs
Hoi Sin Shrimp
Tempura Prawns
Ginger Fried Beef
Chicken Chow Mein
Vegetarian Spring Rolls
Sweet & Sour Chicken Balls
Stir Fried Rice With Peas, Mushrooms, Egg

Dessert

Sugar Puffs
Almond Cookies
Fortune Cookies
Green Tea

Freshly Brewed Coffee, Decaffeinated Coffee, & Assorted Teas

The Chinese Take Out Buffet can be served either buffet or family style

Dinner Buffets

Kananaskis Smorgasbord

\$72 per person

Breads And Soups

Freshly Baked Breads and Rolls Served with Butter
Taber Corn Chowder, Crackers and Flatbread

Salads

Basket of Market Fresh Greens with Vine Ripe Cherry Tomato, House Made Croutons, Toasted Sunflower and Pumpkin Seeds
Chef Selection of Assorted Salad Dressings
Country Potato Salad
Creamy Coleslaw
Vine Ripe Tomato, Fresh Herbs and Pea Shoots
Roast Garlic and Orzo Salad with Fresh Herbs

Platters

Artisan Pate and Terrine
Proscuttio and Melon
The Lodge's Own Smoked Atlantic Salmon, Traditional Accompaniments
European Cold Cuts, Gourmet Mustards, Cured Pickles and Olives
Crisp Garden Crudities with Herb Dip

Chef Attended*

Carved Prime Rib of Alberta Beef
Gourmet Mustards, Red Wine Jus and Creamy Horseradish

*** All Chef Attended Stations Are
Subject to a Charge of \$125 per Chef
Attending**

Main Fare

Canadian Seafood Collection, Mussels, Clams, Salmon and Prawns with Citrus Cream
Grilled Breast of Chicken with Spiced Fireweed Honey
Spinach and Cheese Cannelloni, Baked with Ricotta Cheese, Spinach and Provincial Style Tomato Sauce
Baby Potatoes with Rosemary and Garlic
Roasted Root Vegetables with Brown Sugar and Sage

Desserts

Inspired Collection of Desserts from Our Pastry Kitchen
Including Fresh Fruit, Canadian Cheese and Crackers

Freshly Brewed Coffee, Decaffeinated Coffee, & Assorted Teas

Dinner Buffets

Grand Canadian Buffet

\$82 per person

Breads And Soups

West Coast Smoked Salmon Chowder, Root Vegetables and Sweet Potatoes
Baskets of Buttermilk Biscuits, Old Fashioned Sheet Pan Rolls, Multi Grain and White Rolls

Salads

Chopped Romaine Lettuce
Market Fresh Greens with Vine Ripe Cherry Tomatoes
Assorted House Made Dressings, Home Made Croutons
Garden Vegetables Crudités, Scallion Dip
Red River Potato Salad with Crisp Bacon, Chives and Mayonnaise
Pickled Prince Edward County Beet and Onion Salad
Okanagan Cole Slaw, Shaved Cabbage, Fennel and Apple Cider Vinaigrette
Local Vine Ripe Hodgekiss Tomato Tower with First Press Canola Oil

Platters

Local Valbella Cured Deli Meats with Prairie Mustard
Collection of Marinated Pickles and Olives
Smoked British Columbia Salmon and Cream Cheese Terrine

Chef Attended *

Flambéed Prawns With Okanagan Spirits Brandy, Garlic, Shallots and Fresh Herbs served with Lemons And Limes
Carved Strip Loin of Alberta Beef, Canadian Club Whiskey Jus and Creamy Horseradish

Main Fare

Medley of Seasonally Fresh Vegetables
Canadian Scalloped Potatoes
Maple Syrup Glazed Pork Loin with Roasted Okanagan Apples
West Coast Salmon and Crab Cakes with Roasted Red Pepper Sauce
Tourtiere; Acadian Meat with Pastry Crust

*** All Chef Attended Stations Are
Subject to a charge of \$125 per Chef
Attending**

Dessert

Inspired Collection of Desserts from Our Pastry Kitchen
Including Fresh Fruit, Canadian Cheese And Crackers

Freshly Brewed Coffee, Decaffeinated Coffee, & Assorted Teas

Dinner Buffets

Vinny's 'All You Can Eat' Buffet

\$46 per person

Breads and Soups

Fresh Artisan Style Breads from Our Bake Shop
Five Bean Tomato Soup, Fresh Basil

Salads

Caesar Salad, Romaine Lettuce, Focaccia Croutons, Parmesan Cheese
Market Fresh Greens
Assorted House-made Dressings, Home Made Croutons
Vine Ripe Tomato Boccocini Tower
Vintage Wine Country Marinated Mushrooms
Prosciutto and Melon
Artichoke and Grilled Vegetable Salad

Main Fare

Spolombo Pork Sausage, Penne Pasta, Tomato Prima Vera
Grilled Chicken Breast, Roast Garlic Orzo with Fresh Herbs and Extra Virgin Olive Oil
Spinach and Ricotta Cheese Cannelloni with Plum Tomato Sauce
Oven Baked Vegetarian Lasagne with Three Cheeses
Balsamic Grilled Vegetables

Dessert

Inspired Collection of Desserts from our Pastry Kitchen
Including Fresh Fruit, Canadian Cheese and Crackers

Freshly Brewed Coffee, Decaffeinated Coffee, & Assorted Teas

Dinner Buffets

Roll Up Y'er Sleeves

\$55 per person

Breads and Soup

Taber Corn Chowder with Potato and Leek
Fresh Country Style Breads from our Bake Shop

Salads

Tossed Green Salad with Fresh Carrot, Radishes and Cherry Tomatoes
Western Style Potato Salad, Crisp Bacon and Scallion
Foothills Coleslaw, Shaved Cabbage, Fennel and Apple Cider Vinaigrette
Garden Vegetables Crudités, Scallion Dip

Platters

Local Valbella Cured Deli Meats with Prairie Mustard
Collection of Marinated Pickles and Olives
House Smoked Salmon, Crostini and Traditional Garnishes

Main Fare

Marinated and Slowly Roasted Baby Back Ribs
Breaded Fried Chicken
Slow Roasted Maple Glazed Ham
Little Potato Company Heritage Roast Potato
Medley of Seasonally Fresh Vegetables, Including Buttery Corn on the Cob

Chef Attended *

Carved Hip of Alberta Beef
Canadian Club Whiskey Jus and Creamy Horseradish

Dessert

Inspired Collection of Desserts from Our Pastry Kitchen
Including Fresh Fruit, Canadian Cheese and Crackers

Freshly Brewed Coffee, Decaffeinated Coffee, & Assorted Teas

*** All Chef Attended Stations Are
Subject to a charge of \$125 per Chef
Attending**

BBQ Buffet

Sundance BBQ

\$52 per person

Breads

Crusty Rolls and Garlic Bread Served with Fresh Butter

Salads

Market Fresh Greens with Vine Ripe Cherry Tomato
Assorted House-made Dressings and Vinaigrette, Home Made Croutons
Garden Vegetables Crudités, Scallion Dip
Crisp Romaine Leaves
Herb Croutons, Bacon Bits, Fresh Grated Parmesan Cheese & Dressing
Country Coleslaw
Potato Salad, Chives and Mayonnaise

Platters

Tomato and Shaved Red Onion
Marinated Pickles and Olives

From the Grill

Select 2 Main BBQ Selections, Additional BBQ Items Can Be Added for \$8.00 Per Person

- ⇒ Cattle Boyz BBQ Grilled Boneless Chicken Breast
- ⇒ Alberta Striploin Steaks, Sautéed Mushrooms and Onions
- ⇒ Grilled Salmon Fillet with Maple-Sesame Glaze
- ⇒ Spiced Pork Loin with Apple Compote
- ⇒ Pacific Halibut with Fresh Fruit Salsa

Baked Potatoes with Sour Cream, Scallions and Bacon Bits
Medley of Seasonally Fresh Vegetables

Dessert

Inspired Collection of Desserts from our Pastry Kitchen
Including Fresh Fruit, Canadian Cheese and Crackers

Freshly Brewed Coffee, Decaffeinated Coffee, & Assorted Teas

*** A Member of our Culinary Team will attend your BBQ for \$125.00 per Chef Attending**

BBQ Buffet

Traditional Kananaskis Grill Buffet

\$41 per person

Breads

Crusty Rolls Served with Fresh Butter

Salads

Market Fresh Greens with Vine-Ripe Cherry Tomato

Home-made Croutons

Selection of Dressings and Vinaigrette

Garden Vegetables Crudités, Scallion Dip

Tomato and Shaved Red Onion

Potato Salad, Chives and Mayonnaise

Marinated Pickles and Olives

From the Grill

Cattle Boyz BBQ Grilled Boneless Chicken Breast

Alberta Striploin Steaks, Sautéed Mushrooms and Onions

Baked Potatoes with Sour Cream, Scallions and Bacon Bits

Medley of Seasonally Fresh Vegetables

Dessert

Inspired Collection of Desserts from our Pastry Kitchen

Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas

*** A Member of our Culinary Team will
attend your BBQ for \$125.00 per Chef
Attending**

Receptions



Receptions

Reception Suggestions: When planning a reception, it is important to consider whether your group is intending on dining afterwards or if the reception is meant to be considered their main meal for the evening. All receptions are stand up; dining tables and chairs are not included in the set up. We have provided a list of items that can be added to our reception menus to help increase their food content.

Mix & Mingle

Garden Vegetable Crudités Seasonal Vegetables, Herb Dip	\$5.25 Per Person
International Cheese Board Brie, Camembert, Swiss, Cheddar, Blue, Semi-Dry Fruits, Baguette and Crackers	\$275.00 per platter, serves 25
Grilled & Marinated Vegetable Platter Balsamic Grilled Eggplant, Zucchini, Roasted Red Pepper, Roma Tomatoes, Gourmet Olives, Selection Of Crisp Flat Bread and Crackers	\$225.00 per platter, serves 25
Mediterranean Dips Hummus and Tzatziki, Grilled Pita Bread, and Lemon	\$5.75 Per Person
The Deli Board Gourmet Deli Meats, Black Forrest Ham, Smoked Turkey Breast and Locally Made Salamis Served with Mini Rolls, Artisan Mustard and Olives	\$275.00 per platter, serves 25
Seafood Mosaic Collection of Fruit de Mer Presented on Ice, Cooked and Chilled; Prince Edward Island Mussels, Savoury West Coast Clams, Prawns, Scallops. Served with Lemon and Cocktail Sauce	\$525.00, Serves 25
Chilled Black Tiger Prawns Dipping Sauce and Lemons	\$40.00 per dozen
Fresh Oyster on the Half Shell Traditional Condiments	Market Priced
Side of Lodge Smoked Salmon Traditional Condiments	\$180.00 per Side, serves 25

Receptions

Chef Attended Stations

All stations are priced as an enhancement to your reception and must be guaranteed to the number of people attending the reception

All Chef Attended Stations Are Subject To A Charge Of \$125 Per Chef Attending

Pasta Station

\$26.00 Per Person

Two Pastas, Cheese Ravioli and Penne Pasta. Basil Tomato Sauce and Extra Virgin Olive Oil, Collection of Garnishes Including Chicken, Shrimp, Peppers and Mushrooms
Served with Bake Shop Rolls and Butter, Parmesan Cheese And Chillies

Carved Beef Tenderloin

\$415 Per Tenderloin (Serves 20 Persons)

AAA Alberta Beef Tenderloin Served with Artisan Mustards and Alberta Whisky Jus
Served with Bake Shop Rolls and Butter

Jumbo Prawns

\$26.00 Per Person

Prawns Flambéed with Brandy, Garlic, Shallots and Fresh Herbs.
Served with Lemons and Limes

Carved Rack of Lamb

\$46.00 per rack (8-10 chops)

Herb Crusted Rack of Lamb, Served With Dijon Mustard and Natural Jus

Dry Snacks

House Made Caramel Popcorn

\$6.95 Per Basket

Tortilla Corn Chips, Mild Salsa and Sour Cream

\$10.95 Per Basket

Kettle Style Chips with Bacon and Cheddar Dip

\$8.95 Per Basket

Bighorn Lounge Snack Mix

\$7.95 Per Basket

Receptions

Hot Hors D'Oeuvre

\$33 per Dozen

Beef Satays, Grilled Beef with Rosemary and Garlic

Indonesian Chicken Satay with Sweet Chilli Sauce

Jumbo Breaded Prawns Served with Cocktail Sauce

Assorted Mini Quiche; Wild Mushroom, Cheese and Spinach

Plump Scallops Wrapped in Smoked Bacon with Horseradish Cocktail Sauce

Spanakopita, Flaky Pastry Filled with Feta and Spinach

Vegetable Samosas, Crisp Indian Turnover Filled with Mild Curry Spiced Vegetables

Crisp Vegetable Spring Rolls, Asian Plum Sauce

European Sausage Rolls, Puff Pastry with Sausage and Home Style BBQ Sauce

Salt and Pepper or Mildly Spiced Chicken Wings (2 Dozen)

Cold Hors D'Oeuvre

\$33 per Dozen

Tomato Basil Brushetta Served with Olive Oil Brushed Crostini

Prosciutto and Melon, Thin Shaved Ham with Ripe Melon

Port and Stilton with Poached Pear

Chevre on Crostini, Local Fresh Goat Cheese with Roast Garlic

Vine Ripe Tomato And Bocconcini Served with Balsamic Vinegar and First Press Olive Oil

Ahi Tuna Tartare, Lime and Soya Served on Prawn Crackers

Smoked Salmon Roses with Cream Cheese and Flatbread

Mushroom-Walnut Pate Served with Artisan Flatbread

Ice Carvings

Starting from \$300.00

Ice Carving's Can Be Created To Fit Your Theme or Re-Crete Your Company Logo

Composed Receptions

Live The Adventure

With rustic beauty on the doorstep of the Rocky Mountains,
Kananaskis has always inspired adventure.

Our Signature Reception

\$68 per person

From Our Backyard

Birch Syrup and Wild Sage Smoked Bow River Trout

Northern "Golden" Whitefish Caviar, Sour Cream Falls

Buffalo Mozzarella and High River Heirloom Tomato Salad, Basil & First Press Prairie Canola Oil

Collection Of Unique and Special Canadian Cheeses with Semi Dried Fruit and Crackers

Canmore's Famous Valbella Meats

Fine Handcrafted Pate and Terrine with Wine Country Mustard, Mixed Pickles and Olives, Served with Hand Made Flatbread and
Fresh Baked Baugette

Carpaccio of Alberta Beef, House Roasted Espresso Oil, Foothills Mushroom with Balsamic Drizzle

Black Tiger Prawn Martini's with Choice of Sauces, Fresh Lemons and Limes

Chef Attended*

Carved Beef Tenderloin and Split Fresh Baked Mini Rolls

Classic Sauces, Balsamic Béarnaise Sauce, Peppercorn Jus

Horseradish And Artisan Mustards

Mini Burger Sliders

Albacore Tuna with Wasabi Aioli

Curried Lamb Burger with Spiced Mango Chutney

Mini Alberta Beef Burger with Caramelized Onion

Yam Fries and Fruit Ketchup

Dessert Table

Saskatoon Berry Shortcake

Mountain Berry Tarts

Handmade Truffles & Petit Fours

Cowboy Milk Chocolate Mousse

Suggested Additions

Side of Smoked Salmon	\$180
Oysters on the Half Shell	Market Price
Seafood Tower (Serves 25)	\$515
Chocolate Fountain	\$15 per peson

Ice Carvings Starting from \$300

*** All Chef Attended Stations Are
Subject to a charge of \$125 per Chef
Attending**

Composed Receptions

Kananaskis Pub Crawl

\$61 per person

Mountain Sized Dagwood Sandwiches

Grilled Vegetable and Provolone Cheese on Foccacia

Kananaskis Deli Loaded with Black Forest Ham, Smoked Turkey, Genoa Salami and Aged Cheddar

Mucho Nacho

Fresh Cut Salsa, Sour Cream, Guacamole and All the Fixings!

Baskets Of Chips, Snack Mix, Popcorn

Jumbo Hot Pretzels

Hot Gourmet Mustard

Ty Cobb Salad

Crisp Greens and Side Dressings with Smoked Turkey, Black Forest Ham, Swiss Cheese, Hard-Boiled Egg and Vine Ripened Tomatoes

Buffalo Chicken Wings

Hot and Honey Garlic Chicken Wings With Carrots and Celery Sticks

West Coast Salmon & Chips

Beer Batter Salmon, Wedge Cut Fries, Tartar Sauce and Lemon

Breaded Shrimp And Calamari

Tzatziki Sauce, Lemon and Cocktail Sauce

Chef Attended *

Carved Alberta Beef on a Bun
Assorted Split Rolls, Mustard, and Horseradish

*** All Chef Attended Stations Are
Subject to a charge of \$125 per Chef
Attending**

Composed Receptions

The Alpine Reception

\$35 per person

Mediterranean Dips

Hummus, Tzatziki, Grilled Pita Bread, and Lemon

Vegetable Crudités

Seasonal Vegetables, Herb Dip

International Cheese Board

Brie, Camembert, Swiss, Cheddar, Blue, Semi-Dry Fruits,
Baguette and Crackers

Snow Crab, Avocado, and Crostini

Chicken Satay

Assorted Mini Quiche

Scallops Wrapped In Bacon

Dipping Sauce

Mini Beef Satay

Foothills Reception

\$35 per person

International Cheese Board

Brie, Camembert, Swiss, Cheddar, Blue, Semi-Dry Fruits,
Baguette and Crackers

Vegetable Crudités

Seasonal Vegetables, Herb Dip

Tomato Basil Bruschetta

Handmade Crostini

Artichoke and Cream Cheese Dip

Bacon Wrapped Scallops

Mildly Spiced Chicken Wings

Mini Mushroom Tartlets

European Sausage Rolls with Sweet Dipping Mustard

Should your group wish their reception to comprise the evening meal, a surcharge of \$10 per person will be added to the prices shown.

**Receptions on this page are 90 minutes in duration.
Receptions lasting longer than 90 minutes will be billed at \$15 per person per additional 30 minutes**

Beverage



Beverage

Host Bar

All Bar Charges are Billed to Your Group's Master Account
Based on Beverages Consumed

Premium Liquor - \$5.60

Domestic Beer - \$5.60

Premium Beer - \$6.00

House Wine - \$6.00

Deluxe Liquor - \$6.00

Regulars Liqueurs - \$6.00

Minerals, Soft Drinks and Juice - \$2.75

The above prices do not include 18% service charge or 5% GST

Cash Bar

Guests can pay cash or room charge.

Premium Liquor - \$7.00

Domestic Beer - \$7.00

Premium Beer - \$7.50

House Wine - \$7.50

Deluxe Liquor - \$7.50

Regulars Liqueurs - \$7.50

Minerals, Soft Drinks and Juice - \$3.50

The above prices include 18% service charge and 5% GST

A Bartender will be provided complimentary, if beverage consumption meets a \$200.00 minimum, otherwise the following charges will apply: Bartender \$18.00 per hour (minimum 3 hours)

Fruit Punch \$50

Liquor Punch \$105

Rum and Eggnog \$105

Gluhwein \$165

Champagne Punch \$260

(Above prices are based on one gallon, which serves
approximately 24 people)

Dry Bar Set Up

No Alcohol or Mix Provided

Assorted Glassware, Ice, Serviettes, Swizzle Sticks, Shot Glasses,
Olives, Limes, Lemons, Worcestershire Sauce, Tabasco Sauce.

Includes one complimentary refresh at your specified time.

\$5.50 per person

Beverage

White Wine

Naked Grape, Sauvignon Blanc, Canada	\$30
Beringer California Chardonnay, USA	\$32
Beringer California Chenin Blanc, USA	\$32
Penfold's Chardonnay, Australia	\$34
Mouton Cadet Sauvignon Blanc, Semillon, Muscadelle, France	\$36
Santa Rita 120 Sauvignon Blanc, Chile	\$36
Chariot Gypsy Blend, USA	\$38
Zenato Pinot Grigio, Italy	\$42
Wolf Blass Riesling, Australia	\$42
Mission Hill Five Vineyards Chardonnay, Canada	\$45
Kim Crauford Sauvignon Blanc, New Zealand	\$52

Red Wine

Naked Grape, Cabernet Sauvignon, Canada	\$30
Beringer California Merlot, USA	\$32
Beringer California Zinfandel, USA	\$32
Penfold's Shiraz, Cabernet, Australia	\$36
Mouton Cadet Bordeaux Blend, France	\$38
Toscolo Chianti, Italy	\$40
Zenato Valpolicella, Italy	\$42
Cookathama Pino Noir, Australia	\$42
Dona Paula Malbec, Argentina	\$44
Charles & Charles Meritage, USA	\$45
Penfold's Thomas Hyland Shiraz, Australia	\$48
Mission Hill Five Vineyards Cabernet, Merlot, Canada	\$48
J. Lohr Cabernet Sauvignon, USA	\$59

Rose and Sparkling Wines

Beringer, White Zinfandel, USA	\$30
Yellowglen 'Yellow', Australia	\$40
Nino Franco Prosecco Rustico, Italy	\$55
Lanson, Black Label Brut	\$90