



2017

CATERING PACKAGE

at Desert Blume Golf Club



Your Event at Desert Blume Golf Club

At Desert Blume Golf Club we strive to ensure your event is a memorable day for you and your guests. We will work with you throughout the planning process to ensure all your needs are exceeded. We take pride in planning, preparing and executing your event.

Should you have any questions or require vendor referrals throughout the planning process, please do not hesitate to contact me.

Thank you for considering us at Desert Blume Golf Club.

Chris Paskin
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Your Event at Desert Blume Golf Club

The clubhouse at Desert Blume is designed to cater to all your business needs, including banquets, meetings, conferences, seminars, retreats, birthday parties and weddings. Located in the heart of a prairie coulee beside Seven Persons creek, our 16,000 square foot contemporary clubhouse offers a spectacular view and inviting atmosphere that will delight your client and colleagues.

Our **Banquet Room** can host up to 160 guests for a plated meal or buffet dinner. With tall ceilings, wrap around windows, fireplace and private bar and access to our large patio.

Our **Dance Floor** can host more intimate gatherings, up to 32 guests. Windows along the back of the room lets in lots of natural light. This room can open up to the banquet room so you can dance the night away on our dance floor to complete your event!

Our **Main Lounge** can host up to 56 guests and can open up to the dance floor and banquet room.

| Room Name | Capacity | Room Rental |
|--------------|----------|-------------|
| Banquet Room | 160 | Quoted |
| Lounge | 56 | Quoted |
| Dance Floor | 32 | Quoted |

NOTE: The entire clubhouse is available to rent as well

Prices Subject to Change. All Prices Subject to an 17% Gratuity & GST



Audio Visual

Screen \$15 Rental

LCD Projector \$80 Rental

Podium & Microphone - Complimentary

Ipod Dock - Complimentary

Golf Group Outings

During the golf season, add a golf outing to your meeting or event. Subject to availability.

Room Rental Includes

Podium/Microphone, Tables & Chairs, Setup & Tear Down, Banquet Setup,

White Table Linens & Napkins, Cutlery and Catering Staff



Prices Subject to Change. All Prices Subject to an 17% Gratuity & GST



Breakfast Buffets

HOT BREAKFAST BUFFET

Chilled assorted fruit juices
Sliced seasonal fruit platter
Scrambled eggs
Crispy bacon strips
Grilled breakfast sausages
Pepper & red onion potato hash browns
Coffee/Tea station
\$15/Guest

CONTINENTAL BUFFET

Chilled assorted fruit juices
Sliced seasonal fruit platter
Individual Greek Yogurts with granola
Fresh baked muffins & assorted pastries
Coffee/Tea station
\$12/Guest

SUNRISE BUFFET

Chilled assorted fruit juices
Sliced seasonal fruit platter
Egg, country style sausage & cheddar
cheese on a toasted English muffin
Coffee/Tea station
\$10/Guest

ADDITIONAL HOT ITEMS

\$3.00/Guest

Buttermilk Pancakes

With warm syrup, butter, berry compote

Belgium Waffles

With warm syrup, butter, berry compote

Eggs Benedict

Smoked ham, soft poached eggs coated in a
rich traditional hollandaise sauce

French Toast

With warm syrup, butter, icing sugar &
berry compote

Omelette Station

Made to order omelettes with your choice of
ingredients such as, sautéed mushrooms,
roasted peppers, onion, tomatoes,
green onions, cheddar cheese, smoked ham,
bacon

\$5.25/Guest Minimum 25 Guests

Prices Subject to Change. All Prices Subject to an 17% Gratuity & GST



Morning & Afternoon Breaks

Snacks

| | |
|--|-------------|
| Fresh baked cookies | 14 /dozen |
| Assorted fresh baked muffins | 2/person |
| Assorted fresh baked pastries | 2/person |
| Banana bread | 2/person |
| Fresh baked cinnamon buns | 3.50/person |
| Seasonal fresh fruit platter | 3/person |
| Vegetable crudité's with house ranch dip | 3/person |
| Whole fruit | 3/person |
| Individually flavored yogurts | 2.50/person |

Refreshments

| | |
|------------------------------------|---------------|
| Bottled fruit juices | 3/each |
| 2% white/chocolate milk | 6/1 Litre Jug |
| Hot chocolate packet | 2.50/each |
| Higgins & Burke assorted teas | 1.75/each |
| Fresh ground 100% Columbian coffee | 25/10 Cup Pot |
| Fresh ground 100% Columbian coffee | 55/25 Cup Pot |



Lite Lunch Buffets

SOUP & SALAD BUFFET

Freshly baked buns & butter
2 Soups of Chef's choice with crackers

Choice of 2 of the following salads:

Traditional Caesar
Mixed California greens with assorted dressings
Potato and bacon salad
Greek salad with lemon herb vinaigrette
Creamy pasta salad

\$12/Guest

WRAP SANDWICH BUFFET

Chef's choice of soup with crackers

Caprice Wrap with grilled chicken, tomato, buffalo mozzarella and basil aioli

Grilled Veggie Wrap with hummus, feta cheese and mixed vegetables

Smoked Turkey Wrap with cucumber, lettuce, tomato, cheddar cheese, Cajun mayo

Mixed California greens with assorted dressings

Chef's choice of (1) house prepared salad

Vegetable crudities with house ranch dip

Assorted mustards and condiments

Assorted squares, tarts & brownies

Seasonal fresh fruit platter

Freshly brewed Columbian coffee & assorted teas

\$20/Guest



Hot Themed Lunch Buffets

ITALIAN BUFFET

Italian pasta soup

Garlic bread

Choice of (2) pastas:

Creamy chicken & bacon penne alfredo

Baked beef lasagna

Butternut squash ravioli with creamy rose sauce

Sliced tomatoes with mozzarella cheese, fresh basil & balsamic cream

Traditional Caesar salad

Assorted pickles, olives & marinated vegetables

Grated parmesan & chili flakes

Assorted squares, tarts & brownies

Seasonal fresh fruit platter

Freshly brewed Columbian coffee & assorted teas

\$22/Guest

MEXICAN BUFFET

Mexican tortilla Soup with tomato, black beans, corn kernels, peppers, cilantro, crushed tortillas & shredded Monterey jack cheese

with crispy tortilla chips

Chopped salad with assorted dressings

Build Your Own Fajita/Taco Salad Station:

Warm 6" flour tortilla shells and taco salad bowls

Mexican rice with tomato, garlic, cumin, beans & cilantro

Seasoned grilled chicken with sautéed peppers & onions

Guacamole, salsa & sour cream & grated cheddar cheese

Assorted squares, tarts & brownies

Freshly brewed Columbian coffee & assorted teas

\$22/Guest



Hot Themed Lunch Buffets

WESTERN BUFFET

Chef's choice of soup with crackers
Sliced AAA Alberta beef with au jus
Country style herb baked chicken with a mushroom sauce
Roasted seasonal vegetables
Garlic roasted potato wedges
Fresh baked buns & butter
Mixed California greens with assorted dressings
Chicken pasta salad
Vegetable crudité with house ranch dip
Fresh baked seasonal pies
Freshly brewed Columbian coffee & assorted teas
\$26/Guest

ENHANCE YOUR BUFFET WITH THE FOLLOWING

West Coast Maple Cedar Plank Salmon \$6/person
Upgrade to Carved AAA Striploin \$7/person (Minimum 25ppl)
Upgrade to Carved AAA Prime Rib \$9/person (Minimum 25ppl)



BBQ Dinner Buffets

BBQ BURGER BUFFET

Alberta home style beef burgers

Fresh baked hamburger buns

Sliced cheddar cheese, lettuce, tomato, pickles, onions & assorted condiments

\$8/Guest

ADD ANY OF THE FOLLOWING OPTIONS—\$2.50/person

House made French fries

Traditional Caesar salad

Creamy coleslaw

Mixed California greens with assorted dressings

Bags of assorted chips

BBQ DELUXE BURGER BUFFET

Alberta home style beef burgers

Fresh baked hamburger buns

Sliced cheddar cheese, lettuce, tomato, pickles, onions & assorted condiments

House made French fries

Chef's choice of (2) fresh prepared salads

Fresh baked cookies

Freshly brewed Columbian coffee & assorted teas

\$16/Guest

Substitute for Chicken Burgers, Bratwurst or Smokies for \$2/person

Prices Subject to Change. All Prices Subject to an 17% Gratuity & GST



BBQ Dinner Buffets

BBQ STEAK BUFFET

6oz Alberta Sirloin steak, grilled by our chefs
Horseradish, BBQ sauce, assorted mustards & homemade steak sauce
Baked potato with sour cream, butter, green onions & bacon
Harvest stewed beans
Corn on the cob
Traditional Caesar salad
Fresh baked buns & butter
Assorted seasonal pies
\$25/Guest

DELUXE BBQ STEAK BUFFET

6oz Alberta Sirloin steak, grilled by our chefs
Horseradish, BBQ sauce, assorted mustards & homemade steak sauce
Sautéed mushrooms & onions
Fresh garlic bread
Fresh seasonal vegetable medley
Mixed California greens with assorted dressings
Traditional Caesar salad, Potato & bacon salad
Seasonal fresh fruit platter
Freshly brewed Columbian coffee & assorted teas
\$29/Guest

PLUS A CHOICE OF (1) OF THE FOLLOWING:

House made French fries, Roasted garlic & herb Yukon golf potatoes,
Creamy roasted garlic mashed potatoes, Basmati rice pilaf or Steamed jasmine rice

Prices Subject to Change. All Prices Subject to an 17% Gratuity & GST



Create Your Own Working Lunch

\$24.95/person Minimum 25 Guests

Salads & Soups (Choose 2)

Vine ripened tomato and sweet pepper bisque

Wild mushroom soup

Honey roasted butternut squash soup

Cream of roasted leek and potato soup

Traditional Caesar salad with creamy garlic parmesan dressing

Selection of sweet and bitter lettuces with white balsamic vinaigrette

Farfalle pasta salad with grilled vegetable ratatouille and tossed in pesto vinaigrette

Fingerling potato salad with bacon shallot vinaigrette

Sandwiches (Choose 3)

Italian Cold Cut: shaved Italian ham, provolone cheese, roasted sweet pepper, olive relish and pepperoni on ciabatta bun

Grilled Buffalo Chicken: chicken breast, crumbled blue cheese, buffalo sauce, carrot and celery slaw and bib lettuce on a baguette

Ham and Brie: ham, brie cheese, honey Dijon mustard, red onion and sprouts on brioche roll

Chicken Caesar Wrap: grilled chicken breast with classic Caesar salad in flour tortilla wrap

Smoked Salmon: Applewood smoked salmon, caper onion relish, herb cream cheese and Watercress on rye bread

Curried Egg Salad: egg salad, celery, mild curry spice, cilantro and green apple on brioche roll

Prices Subject to Change. All Prices Subject to an 17% Gratuity & GST



Create Your Own Working Lunch Cont.

\$24.95/person Minimum 25 Guests

Asian Tofu Wrap: Asian vegetable slaw, tofu, toasted sesame, crispy noodles, golden raisins and sesame cilantro vinaigrette

Turkey Cranberry: natural smoked turkey breast, cream cheese, cranberry compote, watercress on baguette

Pineapple Chicken Pita: golden pineapple, chicken salad, sweet pepper and spring onion stuffed into flour pita

Grilled Vegetables and Goat Cheese: grilled and roasted vegetables, fresh basil, marinated tomatoes and chevre cream

Shaved Roasted Beef: roasted Alberta strip loin beef, horseradish mayo, red onion, bib lettuce

Dessert (Choose 1)

Assorted baked cookies, pastries, pies and tarts

Cheesecake

Apple Torte

Chocolate mousse cake

Seasonal fresh fruit platter

Included in the Buffet

Freshly brewed Columbian coffee & assorted teas



Create Your Own Lunch Buffet

\$24.95/person Minimum 50 Guests

Salads (Choose 3)

Traditional Caesar salad with creamy garlic parmesan dressing

Mixed California salad with tiny tomatoes, carrots, cucumbers and assorted dressings

Fingerling potato salad

Asian vegetable slaw

Fresh beet salad with toasted walnuts

Artichoke and mushroom salad

French bean salad

Traditional Greek salad

Chickpea and sun-dried tomato salad

Tortellini Pasta salad

Platters (Choose 1)

Grilled and roasted vegetable platter

Vegetable crudité with house ranch dip platter

Poached salmon medallions with dill aioli platter

Assorted European style deli meats and sausages platter

Entrees (Choose 2)

Roasted whole chicken with rosemary au jus

Beef tenderloin, brandy mushrooms and peppercorn reduction

Prices Subject to Change. All Prices Subject to an 17% Gratuity & GST



Create Your Own Luncheon Buffet Cont.

\$24.95/person Minimum 50 Guests

Baked salmon fillet, julienne of vegetables and citrus butter sauce

Poached sole fillet with vermouth saffron cream

Stuffed chicken supreme with mushroom and Arborio rice with a basil cream sauce

Teriyaki salmon with Asian vegetables

Toasted sesame roasted pork loin with cider glaze

Accompaniments (Choose 2)

Mashed potatoes with garlic and chives

Mixed beans in a sun-dried tomato shallot butter

Horseradish scalloped potatoes

Roasted baby potatoes in a herb butter emulsion

Au Gratin potatoes with cream butter and herbs

Arborio rice pilaf with vegetable confetti

Medley of seasonal vegetables

Gingered baby carrots and peas

Included in the Buffet

Assorted pastries and artisan style breads

Seasonal fresh fruit with berries

Freshly brewed Columbian coffee & assorted teas



Create Your Own Dinner Buffet

\$38.95/person Minimum 50 Guests

Salads & Soups (Choose 3)

Vine ripened tomato and sweet pepper bisque with smoked bacon

Sweet corn chowder with dill emulsion

Honey roasted butternut squash soup and whipped nutmeg cream

Crème curried carrot potage with coconut cream

Traditional Caesar salad with creamy garlic parmesan dressing

Fingerling potato salad

Asian vegetable slaw

Fresh beet salad with toasted walnuts and blue cheese watercress fraise

Artichoke and mushroom salad

French bean salad

Curried Israeli couscous salad

Vegetable slaw

Traditional Greek salad with baby shrimp

Chickpea and sundried tomato salad bruschetta style

Multi colored tomato salad

Spinach salad with sundried tomato and buttermilk dressing

Tortellini pasta salad

Prices Subject to Change. All Prices Subject to an 17% Gratuity & GST



Create Your Own Dinner Buffet Cont.

\$38.95/person Minimum 50 Guests

Platters (Choose 1)

- Grilled and roasted vegetable platter
- Vegetable crudité with house ranch dip platter
- Peel and eat shrimp platter
- Prosciutto and melon platter
- Pork pate with cranberry chutney platter
- Pickled mussels, local smoked trout and salmon platter
- Charred calamari, poached salmon medallions with dill aioli platter
- Selection of European style deli meats and sausages

Entrees (Choose 2)

- Roasted chicken supreme with rosemary au jus
- Beef tenderloin, brandy mushrooms and peppercorn reduction
- Baked salmon fillet, julienne of vegetables and citrus butter sauce
- Turkey medallions in a wild mushroom sauce
- Grilled salmon with mango and sweet pepper relish
- Bacon wrapped pork tenderloin with a cider reduction

Vegetarian Options Available Upon Request

Prices Subject to Change. All Prices Subject to an 17% Gratuity & GST



Create Your Own Dinner Buffet Cont.

\$38.95/person Minimum 50 Guests

Pasta (Choose 1)

Wild mushroom penne with herbed cream sauce

Tri-colored cheese tortellini with a blue cheese sauce

Grilled chicken and sundried tomato penne with smoked salmon

Chicken manicotti with a roasted sweet pepper tomato sauce

Penne pasta with roasted sweet peppers, gilled artichoke, spring onions and tomato sauce

Ricotta cannelloni with goat's cheese cream

Accompaniments (Choose 2)

Mashed potatoes with garlic and chives

Mixed beans in a sun-dried tomato shallot butter

Horseradish scalloped potatoes

Roasted baby potatoes in a herb butter emulsion

Au Gratin potatoes with cream butter and herbs

Arborio rice pilaf with vegetable confetti

Medley of seasonal vegetables

Gingered baby carrots and peas



Create Your Own Dinner Buffet Cont.

\$38.95/person Minimum 50 Guests

Dessert (Choose 1)

Chocolate mousse cake

Tropical fruit trifle

White chocolate mousse cake with fresh raspberries

New York style raspberry cheesecake

Tiramisu

Mixed berry brulee

Upgrade Desserts

Dark milk chocolate terrine with Cointreau macerated strawberries and white chocolate analgise

\$9/person

Flourless chocolate torte

\$9/person

Toasted almond brittle, white chocolate analgise, seasonal fresh fruit and berries with mixed berry and wine sorbet and topped with a candied lemon

\$9/person

Included in the Buffet

Assorted pastries and artisan style breads

Seasonal fresh fruit with berries

Freshly brewed Columbian coffee & assorted teas

Prices Subject to Change. All Prices Subject to an 17% Gratuity & GST



All Dinner Buffets Include:

Fresh baked buns & butter
Mixed California greens with assorted dressings
Traditional Caesar salad with creamy garlic parmesan dressing
Chef's choice of (1) freshly prepared salad
Vegetable crudité's with house ranch dip
Mediterranean antipasto platter with olives, pickles & marinated vegetables
Domestic cheese board with crackers
Fresh seasonal vegetable medley
Seasonal fresh fruit platter
Variety of cakes, pies, assorted squares, tarts & brownies
Chocolate Fountain with fresh fruit, marshmallows & cookies **Add \$5/Guest**

Carved Sirloin Buffet

\$38/person

Carved Alberta AAA Sirloin of Beef, slow roasted to medium
Red wine demi, horseradish & assorted mustards
Choice of (1) Hot Buffet Selection from the list below

Deluxe Sirloin Buffet

\$42/person

Carved Alberta AAA Sirloin of Beef, slow roasted to medium
Red wine demi, horseradish & assorted mustards
Choice of (2) Hot Buffet Selections from the list below

Prime Rib Buffet (Minimum 25ppl)

\$46/person

Carved Alberta AAA Prime rib of Beef, slow roasted to medium
Red wine demi, horseradish & assorted mustards
Fresh baked Yorkshire Puddings
Choice of (1) Hot Buffet Selection from the list below

Hot Buffet Selections

Roasted butternut squash ravioli with a creamy rose sauce

Roasted pork loin in a apple Dijon sauce

Barbequed roasted chicken with fresh Pico de Gallo

Atlantic cod in a white wine dill sauce

Cedar plank maple salmon

Plus a Choice of (1) of the Following

Roasted garlic & herb Yukon gold potatoes

Creamy roasted garlic mashed potato

Basmati rice pilaf

Steamed jasmine rice

Add Extra Hot Buffet Selection for \$4/person & Add Extra Starch for \$1.50/person

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Plated 3-Course Dinner - Soups & Salads

Please choose one soup or salad, Pricing listed with entrees.

Full Service 3-Course Dinners Include:

Fresh baked bread rolls and butter balls

Freshly brewed Columbian coffee & assorted teas

First Course Selections (Select One)

Soups

Butternut squash, carrot & ginger soup

Cream of button and Portobello mushroom with grated parmesan and fresh herbs

Italian sausage and pasta soup

Roasted red pepper & tomato bisque with sweet basil crème drizzle

Salads

Traditional Caesar with focaccia croutons and creamy parmesan dressing

Crisp Californian artisan greens with cherry tomato, carrots, cucumber and balsamic vinaigrette

Greek salad with tomato, cucumber, peppers, red onions, olives, feta cheese and lemon herb vinaigrette

Add another Soup or Salad to make it 4-Course Dinner extra \$5/person

Prices Subject to Change. All Prices Subject to an 17% Gratuity & GST



Plated 3-Course Dinner - Entrees

All entrées selections are served with chef's choice of vegetables and starch.

Second Course Selections (Select up to Two)

The Duo Plate \$38/person

Alberta AAA sirloin of beef, slow roasted to medium, red wine demi and grilled free range chicken breast with a balsamic glaze

Alberta Sirloin of Beef \$35/person

Alberta AAA sirloin of beef, slow roasted to medium, red wine demi

Albert Tenderloin of Beef \$44/person

Alberta AAA tenderloin of beef, slow roasted to medium, red wine peppercorn sauce

Cedar Plank Salmon \$36/person

Seasoned cedar plank salmon served with a white wine dill cream sauce

Chicken Supreme \$32/person

Seared free range supreme breast of chicken filled with apricots and brie cheese and finished with a brandy cream sauce

Grilled Bison \$35/person

Rubbed with fresh herbs and served with an red wine herb glaze

Vegetarian Ravioli \$28/person

Honey roasted butternut squash ravioli pan fried in a creamy rose sauce



Plated 3-Course Dinner - Desserts

Please choose one dessert

Third Course Selection (Select One)

Red Velvet Cake

Served with fresh berries and chocolate sauce

European Style Cheesecake

Served with a seasonal fruit sauce

Chocolate Mousse

White and dark chocolate mousse served with strawberry sauce

Berries & Ice Cream

Marinated berries, French vanilla ice cream served in a phyllo basket



Stationary Appetizers

Chilled Prawns

Served with cocktail sauce

\$6.50/person (Minimum 15 guests)

Smoked Meats

Selections of cured smoked meats & sausages
and served with artisan bread

\$5.95/person (Minimum 15 guests)

Cheese Board

International & domestic cheese board with
crackers

\$5.50/person (Minimum 15 guests)

Antipasto Platter

Mediterranean antipasto platter with olives,
pickles & marinated vegetables

\$3.00/person (Minimum 15 guests)

Vegetable Crudit 

Served with house ranch dip

\$3.00/person (Minimum 15 guests)

Flatbreads & Dips

Warm pita bread served with a trio of dips of
Hummus, Tzatziki, Artichoke & Cheese

\$4.00/person (Minimum 15 guests)

Chocolate Fountain

Served with fresh fruit, marshmallows and
cookies

\$5.00/ person (minimum 15 guests)

Fresh Fruit Platter

Selection of fresh fruit

\$3.00/person (Minimum 15 guests)

Dessert Platter

Selection of assorted squares, tarts & pastries

\$4.00/person (Minimum 15 guests)



Group Party Platters

Assorted Meat & Cheese Platter

Cubes of cheddar, Swiss and muenster cheese with cubed turkey, ham, sausage and chicken

Small Tray 25ppl \$85.95
Medium Tray 50ppl \$145.95

Fruit and Cheese Platter

Cantaloupe, grapes, strawberries, kiwi and cubed cheeses including blue cheese, sharp cheddar, swiss and French brie

Small Tray 25ppl \$68.95
Medium Tray 50ppl \$130.95

Meatball Platter

Fresh meatballs tossed in your choice of sauce:

Mirage steak sauce, BBQ, Honey Garlic, Teriyaki or peppercorn sauce

Small Tray 25ppl \$65.95
Medium Tray 50ppl \$125.95

European Cheese Platter

Mild camembert, sharp and firm English cheddar, served with crackers. Garnished with seasonal berries and grapes

Small Tray 25ppl \$125.95
Medium Tray 50ppl \$185.95

Pinwheel Wrap Platter

Colorful pinwheels of fresh spinach, cream cheese, ham and turkey in spinach, tomato, wheat wraps

Small Tray 25ppl \$75.95
Medium Tray 50ppl \$135.95

Pita Pocket Platter

Fresh mini pita pockets filled with ham, turkey, cheese and shredded lettuce

Small Tray 25ppl \$58.95
Medium Tray 50ppl \$92.95

Tea Sandwich Platter

Assorted finger sandwiches with turkey, ham and cheese

Small Tray 25ppl \$69.95
Medium Tray 50ppl \$125.95

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Cocktail Appetizers

| | |
|--|------------|
| Meatballs in a peppercorn sauce | \$14/Dozen |
| Grilled fruit skewers with a Grand Marnier glaze | \$14/Dozen |
| Spinach and tomato crostini with garlic & fresh parmesan | \$14/Dozen |
| Mushroom Arancini balls | \$15/Dozen |
| Tomato basil bocconcini skewers | \$15/Dozen |
| Beef and cheese sliders | \$16/Dozen |
| Brie and cucumber in a tartlet | \$16/Dozen |
| Avocado and baby shrimp crostini | \$16/Dozen |
| Grilled flat bread with spinach, mozza & sundried tomato | \$16/Dozen |
| Bruschetta crostini with shredded parmesan | \$16/Dozen |
| Baked salmon in a savory tart with yogurt dill sauce | \$18/Dozen |
| Sweet and sour chicken skewers | \$18/Dozen |
| Crabmeat tartlet with cranberry jelly | \$18/Dozen |
| Mini beef sliders with red wine caramelized onions | \$18/Dozen |
| Bacon wrapped shrimp | \$19/Dozen |
| Herbed chicken and vegetable skewers | \$19/Dozen |
| Firecracker shrimp in wontons | \$20/Dozen |
| Garlic prawn skewers | \$22/Dozen |
| Grape tomato stuffed with basil watercress, Kalamata olive and tomato gazpacho | \$24/Dozen |
| Vegetable spring rolls with plum sauce | \$25/Dozen |

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Cocktail Appetizers

| | |
|--|------------|
| Sesame chicken pops | \$26/Dozen |
| Spiced chicken nugget with grilled peach chutney | \$26/Dozen |
| Smoked salmon in a cucumber cup | \$26/Dozen |
| Dates stuffed with red pepper jelly, goat cheese and wrapped with prosciutto | \$26/Dozen |
| Artichoke and goat cheese tartlet | \$26/Dozen |
| Smoked salmon on a corn cake with black bean smear | \$28/Dozen |
| Gorgonzola charred tiger shrimp in garlic butter | \$34/Dozen |
| Poached tiger shrimp crusted in feta cheese and served with cocktail sauce | \$34/Dozen |
| Asian style duck on a crostini with gazpacho salsa | \$36/Dozen |
| Chocolate Dipped Strawberries | \$36/Dozen |
| Tempura jumbo shrimp with citrus glaze | \$36/Dozen |
| Classic beef tarter finished with potato frites and horseradish cream | \$38/Dozen |
| Lobster, shrimp and brie cheese fritter with curry aioli | \$52/Dozen |



Late Night Selections

(Menu 1) House Prepared Pizza

12" Selection of Hawaiian, cheese, pepperoni & vegetarian
\$9/Guest

(Menu 2) Build Your Own Poutine Bar

Crispy potato & sweet potato fries, three cheese blend, red and green onions, sour cream, salsa, bacon, tomato and gravy

\$10/Guest

Add Ground Beef \$2/person

Add Grilled Chicken \$3/person

Add Pulled Pork \$3/person

(Menu 3) Assorted Wraps

Assorted wraps of:

Turkey, bacon and ranch, Mediterranean veggie and BBQ beef and cheese

Vegetable crudité & house ranch dip

\$10/Guest

(Menu 4) Beef Sliders

Beef sliders with cheddar cheese, chipotle aioli, bacon, lettuce and pickles

Home cut French fries

\$11/Guest

All Late Night Snack Menus are Available After 9:00pm

Prices Subject to Change. All Prices Subject to an 17% Gratuity & GST



Bar Options

BRONZE BAR

HOST

CASH

LIQUOR

Alberta Pure Vodka, Royal Reserve Rye Whiskey, Bacardi White Rum,
Captain Morgan's Spice Rum, Gordons London Dry Gin

\$5.25

\$5.50

SILVER BAR

HOST

CASH

LIQUOR

Grey's Peak Vodka, Gibson's Sterling Rye Whiskey, Tanqueray Gin,
Jack Daniels Whiskey, Sailor Jerry Spiced Rum, Captain's Dark Rum,

\$5.75

\$6.25

GOLD BAR

HOST

CASH

LIQUOR

Grey Goose Vodka, Crown Royal, Glenn Fiddich Scotch Whiskey, Tanqueray
10 Gin, Old J Spiced Rum, Jamieson Irish Whiskey, Jose Cuervo Gold Tequila

\$7.25

\$7.75

BEER

HOST

CASH

DOMESTIC BEER

Bud Light, Budweiser, Kokanee

\$5.50

\$6.00

PREMIUM BEER

Rolling Rock, Shock Top, Steam Whistle, Keith's Amber Ale, Keith's IPA,
MGD, Heineken, Corona, MH Brewing Co. Michelob Ultra, Bud Light Lime

\$6.00

\$6.50

IMPORT BEER

Guinness, Smithwick's

\$8.00

\$8.50

Prices Subject to Change. All Prices Subject to an 17% Gratuity & GST



Bar Options

COOLERS

HOST

CASH

Mike's Hard Lemonade, Twisted Tea, Palm Bay Key Lime Chery, Rock Creek
Cider Gluten Free, Bud Light Chillida's, Mott's Caesars

\$6.25

\$6.75

WINE

HOST

CASH

6oz Glass of House Wine

\$6.75

\$7.25

Non—Alcoholic Beverage Options

Non-Alcoholic Punch Bowl

\$100 Unlimited Refills

Bottled Pop

\$2.50 / Bottle

Bottled Juice

\$3.00 / Bottle

Bottled Water

\$2.00 / Bottle

Fountain Pop

\$2.25

Note: All liquors and liqueurs are 1oz pours. All wines are 6oz pours.

Note: All host prices are subject to 17% gratuity and 5% GST. All cash prices include 5% GST

Prices Subject to Change. All Prices Subject to an 17% Gratuity & GST



Wine List

HOUSE WINE

- Arabella Sauvignon Blanc (South Africa)
- Treasury Estates Chardonnay (USA)
- Beringer Pinot Grigio (USA)
- Lindman's Bin 50 Shiraz (Australia)
- Trapiche Varietals Malbec (Argentina)
- Beringer Pinot Merlot (USA)

Cash Bar—\$29 per bottle

Table Wine—\$25 per bottle

Wine Service Available for an extra charge of \$50

WHITE WINE

- Monkey Bay Sauvignon Blanc (New Zealand) \$31
- Peter Lehmann Chardonnay (Australia) \$31
- Beringer Zinfandel (USA) \$31
- Wente Double Decker Pinot Grigio (USA) \$32
- Ernie Els Big Easy White (South Africa) \$39
- Kim Crawford Sauvignon Blanc (New Zealand) \$41
- Quails Gate Pinot Gris (Canada) \$55
- Murrieta's Well the Whip (USA) \$64
- Rombauer Vineyards Chardonnay (USA) \$95

RED WINE

- Peter Lehmann Shiraz (Australia) \$31
- Carnivor Cabernet Sauvignon (USA) \$33
- 19 Crimes Shiraz (Australia) \$39
- Greg Norman Cabernet Merlot (Australia) \$45
- David Frost Shiraz (South Africa) \$45
- Joel Gott 815 Cabernet Sauvignon (USA) \$45
- Antinori Peppoli Chianti Classic (Italy) \$48
- 689 Cellars Blend (USA) \$56
- Chateau St. Jean Pinot Noir (USA) \$60
- La Crema Sonoma Pinot Noir (USA) \$68
- Molly Dooker "The Matre D" Cabernet Sauvignon (Australia) \$88
- Etude Pinot Noir (USA) \$105

SPARKLING

- Henkell Rose (Australia) \$30
- Henkell Troken (Australia) \$30

WINE SELECTION & PRICING SUBJECT TO CHANGE

Prices Subject to Change. All Prices Subject to an 17% Gratuity & GST