



BANQUET MENU – WEDDINGS, GALAS, AND OTHER CELEBRATIONS

Banquet Menu #1 – \$85

Bruschetta

Antipasto

Italian Antipasto: Prosciutto, melon, salami, capicollo, marinated eggplant, mushrooms and olives slice of tomato and bocconcini

Soup

Tortellini in Brodo: Cheese stuffed tortellini in a fresh Italian Brodo

Pasta

Penne pasta with fresh tomato & basil sauce

Salad

Garden salad: Spring mix, iceberg, romaine lettuces, carrots, tomato, red onion and cucumber. Served with both Italian Vinaigrette and Creamy Garlic dressings made in house.

Main Course

Alberta AAA Roast Prime Rib au Jus served with Roasted Yukon Gold potatoes and a medley of mixed seasonal vegetables, sautéed and seasoned to perfection

Dessert

Baked Alaska

The above package includes:

Fruit punch at reception, unlimited soft drinks during and after dinner, coffee/tea with dinner and at night, Ice sculpture

Midnight buffet: Crudités & Relish tray served with our creamy garlic dip, assorted fine European cold cuts and various local and imported fine cheeses, pizza, sliced & whole fruit.

Banquet Menu #2 – \$90

Hot and Cold Hors D'oeuvres

Crostini al Salmone:

Smoked salmon, red onion and capers on garlic crostini

Antipasto

Amuse Bouche: Selection of assorted pâté, tapenade and roasted red pepper spread served with olives, goat cheese and assorted artisan breads.

Pasta

Tri-colour Rotini pasta with fresh tomato & basil sauce

Salad

Spinach Salad: Baby spinach, mandarin slices, roasted almonds and red onions with a Honey-Dijon dressing

Main Course

Filet Mignon from certified Angus Beef served with Roasted Yukon Gold potatoes and a medley of mixed seasonal vegetables, sautéed and seasoned to perfection

Dessert

Crepes stuffed with Bavarian custard and blueberries made in-house by our pastry chefs

The above package includes:

Fruit punch at reception, unlimited soft drinks during and after dinner, coffee/tea with dinner and at night, Ice sculpture

Midnight buffet: pizza, fruit.

Banquet Menu #3 – \$125

Hot and Cold Hors D'oeuvres

Focaccia

Antipasto

Tuscan tastes: Sundried tomato & Olive tapenade, buffalo mozzarella, imported and local cheeses, artisan cured meats and assorted artisan breads.

Pasta

Agnellotti pasta stuffed sun dried tomato and butternut squash served with fresh tomato & basil

sauce

Salad

Fennel Salad: Fennel, hearts of palm, beets, cilantro with balsamic dressing (seasonal)

Seafood

Seafood Platter: Fried smelts, calamari, shrimp & mussels served on a bed of rice pilaf with lemon wedges

Palate Cleanser

Lemon Sorbet

Main Course

Surf & Turf: Atlantic Nova Scotia Lobster tail and AAA Alberta Filet Mignon served with Roasted Yukon Gold potatoes and a medley of mixed seasonal vegetables, sautéed and seasoned to perfection

Dessert

Tartufo Gelato

The above package includes:

*Fruit punch at reception, unlimited soft drinks during and after dinner, coffee/tea with dinner and at night, Ice sculpture
Midnight buffet: Crudités & Relish tray served with our creamy garlic dip, assorted fine European cold cuts and various local and imported fine cheeses, pizza, sliced and whole fruit.*

Banquet Menu #4 – \$120

***** A minimum of 120 people is required**

Deluxe Antipasto Buffet: Multiple stations serving a selection of cold and hot foods

Station 1:

- *Freshly shucked oysters with specialty sauce served on top of clam shell ice carving*
- *Whole pacific poached salmon hand carved*
- *Assorted authentic Sushi & California rolls*

Station 2:

- *Assorted deli-meats (Capicola, Salami, Prosciutto, Genoa Salami and other fine European deli-meats)*
- *Grilled marinated vegetables (eggplant, zucchini and roasted bell-peppers)*
- *Italian olives, pickled vegetables, heart of palm and marinated artichokes*
- *Tomato slices with bocconcini cheese seasoned with olive oil and fresh basil*

Station 3:

- *Assorted cheeses served in a Parmigiano wheel (Cotronese, Provolone, Fontina and a variety of local artisan and imported cheeses)*

Station 4:

- *Cold marinated cocktail shrimp served on 3-tiered ice carving.*
- *Platters of seafood salad, smoked salmon served with endives, capers and onions, assorted crab legs and claws*

Station 5:

- *Bruschetta, zucchini, smelts, calamari, stuffed mushroom caps, mussels in a tomato and red wine sauce, small rice balls, potato croquettes, assorted mini hors d'oeuvres*

Pasta	<i>Homemade Pappardelle served in a fresh tomato & basil sauce</i>
Salad	<i>Rolled Salad: Mixed greens rolled with English cucumber, grape tomatoes, julienne carrots and red onions.</i>
Palate Cleanser	<i>Lemon Sorbet</i>
Main Course	<i>12 oz Veal Chop served with Roasted Yukon Gold potatoes and a medley of mixed seasonal vegetables, sautéed and seasoned to perfection</i>
Dessert	<i>Mini Cheesecake on a stick covered with a chocolate nut coating served with fresh berries</i>

The above package includes:

*Fruit punch at reception, unlimited soft drinks during and after dinner, coffee/tea with dinner and at night, Ice sculpture
Midnight buffet: Crudités & Relish tray served with our creamy garlic dip, assorted fine European cold cuts and various local and imported fine cheeses, pizza, fruit, chocolate fondue fountain and our famous sweet table*

Banquet Menu #5 – \$55

Bruschetta

Soup *Cream of wild mushroom soup*

Salad *Garden salad: Spring mix, iceberg, romaine lettuces, carrots, tomato, red onion and cucumber. Served with both Italian Vinaigrette and Creamy Garlic dressings made in house.*

Main Course *Chicken Supreme: Breast of Chicken herbed and marinated in its own skin, topped with a red bell pepper cream sauce served with Roasted Yukon Gold potatoes and a medley of mixed seasonal vegetables, sautéed and seasoned to perfection*

Dessert *Strawberry shortcake*

The above package includes:

*Fruit punch at reception, unlimited soft drinks during and after dinner, coffee/tea with dinner and at night
Midnight buffet: Crudités & Relish tray served with our creamy garlic dip, pizza, fruit*

Cash Bar

<i>Domestic Beer</i>	\$5.50
<i>Imported Beer</i>	\$6.00
<i>Rum, Rye, Gin, vodka, Scotch</i>	\$5.50
<i>Liqueur</i>	\$6.00-\$7.00
<i>Deluxe Liqueur</i>	\$7.00-\$8.50
<i>Cocktail</i>	\$6.00-\$7.00
<i>Wine by the Glass</i>	\$5.50
<i>Bottled Wine, 1 Litre</i>	\$31.00
<i>Soft Drinks – per glass</i>	\$2.00
<i>per bottle</i>	\$4.00

Host Bar

<i>Domestic Beer</i>	\$4.75
<i>Imported Beer</i>	\$5.50
<i>Rum, Rye, Gin, vodka, Scotch</i>	\$4.75
<i>Liqueur</i>	\$5.50-\$6.50
<i>Deluxe Liqueur</i>	\$6.00-\$7.50
<i>Cocktail</i>	\$5.00-\$6.00
<i>Wine by the Glass</i>	\$4.75
<i>Bottled Wine, 1 Litre</i>	\$26.00
<i>Soft Drinks – per glass</i>	\$1.50
<i>per bottle</i>	\$3.25

Taxes included – Subject to service charges only

Beverage Stations - \$4 per person

Martini Bar

A uniquely styled and decorated station with a multitude of your favourite Martinis, we also can custom make a Martini for your special occasion or corporate function.

Grappa Ice Luge

A traditional Italian liqueur with the Grappa poured through an ice sculpture luge to give it a quick chill.

Caesar Station

A uniquely styled and decorated station with traditional Asian themed and tropical flavoured Caesars.