



BANQUET MENU



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 Vegetarian  Gluten-Free

 Dairy-Free  Pescatarian

Prices are subject to change and do not include taxes or gratuity.

Some items may be subject to a minimum order.

All menu items are available for upgrade at additional costs.



À LA CARTE SELECTIONS

All Day Beverage Service

\$17.00 per person

All Day Coffee & Tea Service

\$15.00 per person

Coffee, Tea or Decaf

\$4.00 per person

Fruit Juice Bottles

\$4.00 per person

Canned Soft Drinks

\$4.00 per person

Bottled Water

\$4.00 per person

Sliced Bannock w/ Preserves & Honey

\$4.00 per person ☘ ☕

Fry Bread & Saskatoon Cream Cheese

\$4.00 per person ☘

Seasonal Fruit Platter

\$6.50 per person ☘ ☘ ☕

Vegetable Platter w/ Seasonal Dip

\$6.50 per person ☘ ☘

Domestic Cheese Platter

\$9.00 per person ☘

Cured Meat & Artisan Cheese Platter

\$13.00 per person

Banana Loaf

\$6.00 per person ☘

Kettle Chips w/ Caramelized Onion Dip

\$4.00 per person ☘

Gourmet Cookies

\$27.00 per dozen ☘

Assorted Breakfast Pastries

\$35.00 per dozen ☘

Assorted Bite-Size Desserts

\$32.00 per dozen ☘

Whole Fresh Fruit

\$3.00 per piece ☘ ☘ ☕

Fresh Cut Apples w/ Caramel Sauce

\$5.00 per person ☘ ☘ ☕

Chips & Salsa

\$5.00 per person ☘ ☘ ☕

Popcorn

\$4.00 per person ☘ ☘

Trail Mix

\$4.00 per person ☘ ☕

Protein Energy Balls

\$25.00 per dozen ☘



DAILY MEETING PACKAGE

BOARDROOM BLISS

\$70.00 *per person*

Coffee & Tea Service Included
(Minimum 8 - 10 People)

SIMPLE BREAKFAST SANDWICH

1 Sandwich Per Guest

- English muffin with fresh cracked egg, Canadian peameal bacon and cheddar cheese
- Breakfast potatoes  

BREAK AM

- Sliced seasonal fruit platter   

LUNCH

Soup, Salad & Sandwich

- Soup of the day
- Mixed greens salad with assorted dressings
- Assorted artisanal sandwiches
(  Can Be Requested)
- Chef's choice dessert

BREAK PM

- Gourmet cookies 
- Bannock bread with our signature Saskatoon berry jam 
- Selection of assorted juice and pop

GLENMORE MEETING PACKAGE

\$80.00 *per person*

Coffee & Tea Service Included

(Minimum 15 People)

BREAKFAST

- Oatmeal  
- Sides: brown sugar, milk, raisins, Saskatoon berry jam  
- Selection of fruit juices   
- Bannock bread and Saskatoon jam  
- Sliced fruit platter   
- Scrambled eggs  
- Breakfast sausages  
- Breakfast potatoes  

BREAK AM

- Assorted fresh baked pastries 

LUNCH

Choice of one of the following hot lunches:

- Caesar salad
- Roasted chicken pasta with herb alfredo sauce, totem bruschetta and garlic Focaccia bread
- Chef's choice dessert 

OR

- Cranberry coleslaw  
- Alberta sliced beef au jus with garlic mashed potatoes and seasonal vegetables 
- Chef's choice dessert 

Break PM

- Tortilla chips and salsa   
- Salted pretzels  
- Gourmet cookies 
- Selection of assorted juice and pop

CONFERENCE COLLECTION

\$88.00 *per person*

Coffee & Tea Service Included

(Minimum 15 People)

BREAKFAST

- Oatmeal  
- Sides: brown sugar, milk, raisins, Saskatoon berry jam  
- Flavoured water station (*Chef's choice*)
- Farm-fresh scrambled eggs  
- Bacon  
- Bannock and fry bread  
- Juice

BREAK AM

- Banana bread and muffins 
- Sliced seasonal fruit   

LUNCH

- Three Sister's soup   
- Crudité platter   
- Alberta sliced braised beef with au  jus with garlic mashed potatoes and seasonal vegetables 
- Chef's choice seasonal bread pudding 

Break PM

- Fresh baked assorted cookies 
- Tortilla chips and salsa   
- Protein energy balls 
- Selection of assorted juice, pop and water

COFFEE BREAK SELECTIONS

QUICK PICK \$9.00 per person

(Minimum 10 People)

- Sliced seasonal fruit   
- Juice, coffee and tea

COFFEE & SWEET TREATS \$10.00 per person

(Minimum 10 People)

- Banana loaf and gourmet cookies 
- Juice, coffee and tea

BITS & BITES \$11.00 per person

(Minimum 10 People)

- Assorted breakfast pastries 
- Sliced seasonal fruit   
- Juice, coffee and tea

TASTY TIDBITS \$14.00 per person

(Minimum 10 People)

- Popcorn 
- Trail mix  
- Brownies 
- Pretzels  
- Juice, coffee and tea



HEALTHY START \$16.00 per person

(Minimum 10 People)

- Fruit salad   
- Crudité platter with ranch  
- Assorted cheese 
- Banana bread and trail mix 
- Juice, coffee and tea

AFTERNOON RECHARGE \$15.00 per person

(Minimum 10 People)

- Tortilla chips and salsa   
- Salted pretzels  
- Assorted mini candy bars 
- Soft candies  
- Trail mix  
- Selection of assorted juice and pop



GARDEN STATE \$17.00 *per person*

(Minimum 10 People)

- Sliced seasonal fruit
- Hummus and pita
- Vegetable crudité with herb dip
- Five cheese spinach dip with fry bread for dipping
- Juice, coffee and tea

MOVIE BREAK \$14.00 *per person*

(Minimum 10 People)

- Popcorn
- Caramel popcorn
- Bannock bites
- Trail mix
- Pretzels
- Canned pop

CANDYLAND BREAK \$13.00 *per person*

(Minimum 10 People)

- Assorted mini chocolate bars
- Twizzlers
- Gummy candies
- Juice, coffee and tea

FROMAGERIE \$20.00 *per person*

(Minimum 10 People)

- Fruit platter
- Trail mix
- Pastries
- Vegetable crudité with ranch dressing
- Pretzels
- Local and imported cheese with preserves
- Juice, coffee and tea

WING BREAK \$24.00 *per person*

(Based on 6 wings per person)

- Salt and pepper
- House spiced
- Honey and sage
- Crudité



BREAKFAST SELECTIONS

Any selections under the minimum people will be plated.

THE MINI CONTINENTAL \$18.00 per person

(Minimum 15 People)

- Assortments of mini muffins  , banana bread 
- Saskatoon berry jam, butter and honey  
- Oatmeal  
- Sliced fruit   
- Coffee and tea

CONTINENTAL \$22.00 per person

(Minimum 15 People)

- Fresh baked assortment of mini muffins 
- Saskatoon berry jam, butter and honey  
- Seasoned breakfast potatoes  
- Scrambled eggs  
- Fresh fruit platter   
- Juice, coffee and tea

THE WAKE UP \$25.00 per person

(Minimum 15 People)

- Fruit salad   
- Cinnamon French toast served with syrup 
- Seasoned breakfast potatoes  
- Scrambled eggs 
- Breakfast sausage  
- Juice, coffee and tea





GATHERING AT DAWN \$25.00 per person

(Minimum 15 People)

- Pancakes with Saskatoon jam and syrup 
- Fry bread breakfast style Indian taco
- Oatmeal 
- Breakfast sausage 
- Fruit salad 

SIMPLE SANDWICH \$24.00 per person

Please choose one for the entire group

(Minimum 15 People)

Breakfast Sandwiches

- English muffin with fresh cracked egg, bacon and smoked cheddar cheese

OR

- Butter croissant with fresh cracked egg, breakfast sausage and cheddar cheese

All served with breakfast potatoes and fresh fruit. Juice, coffee and tea. 

GREY EAGLE BREAKFAST \$27.00 per person

(Minimum 15 People)

- Fresh fruit platter 
- Bannock bread served with Saskatoon berry jam and honey 
- Seasoned breakfast potatoes 
- Scrambled eggs with onions, peppers and cheddar cheese 
- Breakfast sausage 
- Cinnamon French toast served with syrup 
- Juice, coffee and tea

ADD Bacon to any buffet \$4.50 per person

ADD Oatmeal to any buffet \$2.50 per person

SUBSTITUTE Sausage for bacon \$1.00 per person

BUFFET LUNCH

Coffee & Tea Service Included
(Minimum 15 people)

GREY EAGLE BUFFET \$41.00 per person

- Soup of the day

Choose 2 of the following:

- Pasta salad
- Village Greek salad
- Caesar salad
- Mixed greens
- Potato salad
- Coleslaw

Entrees included:

- Chef's choice pasta baked with vegetables, homemade tomato sauce and cheese
- Chicken breast with roasted red pepper pesto cream sauce
- Marinated Alberta beef topped with rosemary jus and pickled Saskatoon berries
- Garlic mashed potatoes
- Fresh fruit platter
- Assorted bite-size desserts

Vegetarian Options:

Add to your buffet for \$8.00 each dish

- Gluten-free Gnocchi with a roasted tomato sauce
- Vegetarian chili
- Beyond Meat™ stir fry
- Beyond Meat™ shepherd's pie
- Vegan lasagna



SUNSET BUFFET \$37.00 per person

- Assorted rolls and butter
- Garden salad with assorted dressings
- Stuffed pasta topped with fresh basil and red pepper pesto alfredo
- Grilled lemon and rosemary chicken breast
- Vegetable rice pilaf
- Fresh fruit platter
- Assorted cookies

WEST COAST BUFFET \$35.00 per person

- Soup of the day
- Garden salad with assorted dressings
- Caesar salad
- Pan-seared salmon with lemon ginger tomato confit
- Chicken stir-fry with garden fresh vegetables
- Toasted coconut rice
- Fresh fruit platter
- Assorted cookies

BUFFET LUNCH

Coffee & Tea Service Included
(Minimum 15 people)

SOUP, SALAD & SANDWICH \$30.00 per person

- Soup of the day
- Mixed greens salad with assorted dressings
- Assorted artisan sandwiches
- Assorted bite-size desserts

ATLAS \$37.00 per person

- Village Greek salad
- Fresh made hummus with pita bread
- Grilled marinated vegetables
- Sliced grilled chicken
- Lemon herb rice
- Tzatziki sauce
- Baklava

MEXICANA \$35.00 per person

- Tortilla chips served with salsa
- Seasoned chicken fajitas with soft tortilla shells with all the fixings: Salsa, sour cream, shredded lettuce, pickled jalapeños, tomatoes, shredded cheese, sautéed onions and peppers
- Mexican rice
- Assorted bite-size desserts

ADD Bannock or fry bread to any buffet
\$2.00 per person



MAMA MIA \$35.00 per person

- Fresh baked garlic focaccia bread
- Classic Caesar salad
- Traditional beef lasagna
- Crispy chicken drumsticks
- Assorted bite-size desserts

POW WOW EXPRESS \$40.00 per person

- Saskatoon Berry Soup or Three Sisters Soup
- Build-Your-Own Nation Taco on traditional fry bread with spiced ground beef

Top Your Own and Create It Your Way:

Tomatoes, sour cream, cheese, salsa, lettuce, pickled jalapeños, guacamole

- Bannock bread pudding
- Assorted bite-size desserts



BUILD YOUR OWN ALBERTA

BEEF BURGER BAR \$34.00 per person

- Gourmet Alberta Beef Burgers  
- Served with bacon, mayonnaise, pickles, onions, lettuce, tomatoes, sliced cheddar cheese
- Crispy potato wedges and beef gravy 
- Assortment of bite-size desserts 

SALISBURY FEAST TABLE \$42.00 per person

- Ceaser Salad
- Ground beef patty smothered in a rich onion and mushroom gravy  
- Buttered corn  
- Mashed potatoes  
- Chef's choice desserts 

SPICE UP YOUR MASH \$2.00 per person

- French onion flavoured mashed potatoes  
- Loaded broccoli and cheese flavoured mashed potatoes 
- Festive stuffing flavoured mashed potatoes  
- Poutine flavoured mashed potatoes  
- Sweet potato mashed with crispy panko crumbs  
- Tex Mex flavoured mashed potatoes 

BUFFET LUNCH DAILY DEALS

Coffee & Tea Service Included
(Minimum 15 people)

MONDAY

Soup, Salad & Sandwich \$27.00 per person

TUESDAY

Mexicana \$32.00 per person

WEDNESDAY

Mama Mia \$32.00 per person

THURSDAY

Pow Wow Express \$37.00 per person

FRIDAY

Atlas \$34.00 per person



PLATED LUNCH SELECTIONS

Coffee & Tea Service Included

ACREAGE \$34.00 per person

- Chef's garden vegetable salad   
- Roasted chicken breast topped with parmesan sauce, garlic mashed potatoes and chef's choice seasonal vegetables  
- Chef's choice desserts 

HOODOO \$43.00 per person

- Composed beet root salad, walnuts, goat cheese, red wine vinaigrette  
- Seared salmon with lemon caper vinaigrette, fresh dill infused mashed potatoes, and seasonal vegetables  
- Chef's choice desserts 

COUNTRY STRONG \$41.00 per person

- Hamburger soup or Three Sisters soup served with Bannock 
- Slow-roasted marinated Alberta beef, topped with red wine au jus, garlic mashed potatoes and seasonal vegetables 
- Chef's choice desserts 



EXPRESS LUNCH

Coffee & Tea Service Included
(Minimum 15 people)

PASTA PARTY \$30.00 per person

- Roasted chicken pasta with red pepper pesto cream sauce, bruschetta and grilled focaccia bread 
- Ceasar salad
- Chef's choice dessert 

PIZZA PARTY \$29.00 per person

- Please choose one style or a variety: Cheese , Hawaiian or Pepperoni
- Caesar salad
- Chef's choice dessert 

BEEF STEW \$34.00 per person

SUBSTITUTE Bison for Beef \$8.00 /person

- Hearty beef and vegetable stew 
( Can Be Requested)
- Bannock slices  
- Garlic mashed potatoes  
- Chef's choice dessert 

ALBERTA GROWN \$32.00 per person

- Caesar salad
- Sliced Alberta beef with au jus 
- Garlic mashed potatoes and seasonal vegetables  
- Chef's choice dessert 





HERITAGE BOXES

(Minimum order of 15 of each type of sandwich)
(Available upon request)

HERITAGE BOXED LUNCH \$26.00 per person

Choice Of One Sandwich:

Classic Canadian: Sliced smoked ham, Canadian cheddar cheese, garden crisp lettuce, sliced tomatoes, thinly sliced red onions and dijon aioli

Chipotle Roast Beef: Sliced roasted beef, crisp lettuce and sliced tomato, cucumber, swiss cheese and cajun aioli.

Cranberry Turkey: Sliced roasted turkey, with cranberry mayo.

Vegetarian Delight: Roasted bell peppers, red onions, roasted tomatoes, cucumber, baby spinach and hummus.  

- Whole apple   
- Potato chips
- Chocolate chip cookie 
- Bottled water

GRASSLANDS BOXED LUNCH \$23.00 per person



- Granola bar or cookie 
- Roast beef sandwich on multi-grain bread, horseradish, mayonnaise, lettuce, cheddar cheese
- Whole fruit   
- Bottled fruit juice

BUFFET DINNER

Coffee & Tea Service Included

(All buffets have a minimum of 20 people)

HERITAGE BUFFET \$47.00 per person

- Assorted dinner rolls served with butter 
- Chef's garden salad with assorted dressings  
- Stuffed pasta in a rosé sauce with spinach and grape tomatoes 
- Marinated slow-roasted Alberta beef, au jus, horseradish and dijon  
- Garlic mashed potatoes and chef's choice seasonal vegetables   
- Assorted bite-size desserts 

ATLANTIC BUFFET \$58.00 per person

- Soup of the day
- Assorted dinner rolls served with butter 
- Medley of mixed greens salad with assorted dressings  
- Caesar salad
- Alberta slow-roasted beef topped with a wild mushroom sauce, horseradish and dijon  
- Penne pasta with spinach and peppers in a tomato sauce 
- Pan-seared salmon topped with tomato confit and arugula   
- Roasted baby potatoes and seasonal vegetables   
- Assorted bite-size desserts 



BUFFET DINNER

Coffee & Tea Service Included

(All buffets have a minimum of 20 people)

NATION FEAST BUFFET \$69.00 per person

- Traditional hamburger soup
- Vegetable crudité
- Assortment of traditional fry bread and Bannock bread with housemade jams and butter
- Medley of mixed greens salad with assorted dressings
- Caesar salad
- Poached dressed salmon
- Slow-roasted Alberta beef with red wine au jus crispy onions and pickled Saskatoon berries
- Fried chicken drumsticks topped with house herb blend
- Wild mushroom barley risotto
- Garlic mashed potatoes and Chef's choice root vegetables
- Seasonal bread pudding
- Assorted cakes
- Sliced fruit

SUBSTITUTE Braised Beef \$3.00 per person

- Slowly braised beef chuck



SPICE UP YOUR MASH \$2.50 per person

- French onion flavoured mashed potatoes
- Loaded broccoli and cheese flavoured mashed potatoes
- Festive stuffing flavoured mashed potatoes
- Poutine flavoured mashed potatoes
- Sweet potato mashed with crispy panko crumbs
- Tex Mex flavoured mashed potatoes

CHEF ATTENDED STATION ADDITIONAL

\$260.00 per Chef

PLATED DINNER SELECTIONS

Coffee & Tea Service Included

(Must choose one entree for entire group.)

ALBERTA \$61.00 per person

First Course

- Grilled Caesar Salad, crispy capers, candied bacon and prairie crisps

Second Course

- Roasted Tomato Soup, crema and extra virgin olive oil



Third Course

Choice Of One Of The Following:

- AAA Alberta Sirloin with peppercorn sauce, mashed potato and seasonal vegetables



Or

- Herb-Roasted Chicken Supreme with onion and red pepper jam, mashed potatoes and seasonal vegetables



Fourth Course

- Seasonal Dessert



CUSTOM MULTI-COURSE MENUS STARTING AT \$80.00 per person

THE GATHERING \$70.00 per person

First Course

- Three Sisters Soup: Corn, beans and squash



Second Course

- Totem Bruschetta, goat cheese and balsamic glaze served on traditional fry bread



Third Course

Choice Of One Of The Following:

- Roasted Alberta Striploin served with mashed potatoes and chef's choice seasonal vegetables



Or

- Chicken Supreme with beet risotto and seasonal vegetables



Fourth Course

- Seasonal Dessert



TSUUT'INA \$75.00 per person

First Course

- Hamburger Soup



Second Course

- Composed salad with confit tomatoes, parmesan and prairie crisps



Third Course

Choice Of One Of The Following:

- Alberta AAA Striploin topped with wild mushroom ragout, mashed potatoes, seasonal vegetables and crispy onions

Or

- Pickerel Fish finished with brown butter sauce, lentils, carrot purée and seasonal vegetables



Fourth Course

- Seasonal Dessert



CANAPÉS/ LATE NIGHT SNACKS

(Minimum of 4 dozen each)

COLD CANAPÉS \$35.00 per dozen

- Bruschetta bites 
- Hummus and roasted vegetable pinwheels  
- Brie, grape, Saskatoon berry jam and balsamic glaze 
- Eggplant caponata on crostinis  
- Mushrooms on toast with truffle oil 
- Spiced pecan-encrusted goat cheese balls  

COLD CANAPÉS \$40.00 per dozen

- Lemon and herb jumbo shrimp with remoulade  
- Mini smoked salmon pinwheels with caper cream cheese 
- Beef carpaccio crostini with black garlic aioli
- Sushi (Maki Rolls) Dynamite Rolls, California Rolls, Yam Rolls, Spicy, Salmon Rolls, Spicy Tuna Rolls 

(Note: Must order minimum 2 dozen of each kind.)

- Chocolate-covered strawberries  
- Locally-Made Bon Bons 

(Hard-shelled chocolates)



HOT CANAPÉS \$39.00 per dozen

- Vegetable dumplings, sweet chili sauce  
- Guinness battered shrimp with tartar sauce 
- Thai chicken spring rolls with plum sauce 
- Chicken wings
(Salt & pepper or herb-spiced) 
- Vegetable spring roll with plum sauce  
- Sweet and sour meatballs with grilled pineapple  
- Vegetarian samosas with cumin yogurt 

HOT CANAPÉS \$47.00 per dozen

- Pulled pork slider, spiced coleslaw
- Seared scallops with bacon vinaigrette   
- Breaded coconut shrimp with sweet chili sauce 
- Bacon, mushrooms, smoked cheddar arancini spheres
- Shaved Alberta beef sliders, caramelized onions, spiced mayo and pickles



CHEF ACTION STATIONS

TSUUT'INA NATION TACO BAR \$21.00 *per person*
(Minimum 40 people, up to 200 people. For groups of 200+, item will be composed)

Build your own Taco on traditional fry bread with spiced ground bison. 

Top Your Own & Create It Your Way:

Tomatoes, sour cream, cheese, salsa, lettuce, pickled jalapeños, rice with sweet corn and black bean medley.  

MASHED POTATO BAR \$18.00 *per person*
(Minimum 40 People)

Add Sautéed Shrimp or Pulled Pork
\$6.00 *per person supplement*

Garlic mashed potatoes  

Top Your Own And Create It Your Way:

Fresh scallions, shredded cheddar cheese, diced bacon, crispy onions or caramelized onions, sour cream, poutine gravy.

HOT DOG STATION \$18.00 *per person*
(Minimum 40 People)

All beef hot dogs, brioche buns, traditional condiments, beef chili, pickled banana peppers, sauerkraut, and cheddar cheese sauce.

ADD Smokies \$2.00 *per person*

HONEY BBQ PULLED PORK \$18.00 *per person*
(Minimum 40 people)

A Taste of Alberta marinated pulled pork, slow cooked and tossed in our honey BBQ sauce.

Top Your Own & Create It Your Way:

Caramelized onions, pickles, banana peppers, southwest coleslaw, crispy onions, ranch dressing and fresh buns.

ALBERTA BEEF ON A BUN \$22.00 *per person*
(Minimum 20 people)

A Taste of Alberta marinated sliced Alberta beef.

Top Your Own & Create It Your Way:

Sautéed mushrooms, pickled horseradish, sliced tomatoes, red wine au jus, dijon mustard, cornichons and fresh buns.



BUFFET STATIONS

BRUSCHETTA BAR \$12.00 *per person*

(Minimum 20 People)

- Freshly-baked assorted breads, drizzled with extra virgin olive oil and lightly toasted 

Guests Choose From:

- Classic bruschetta   
- Spicy corn and herbs   
- Honey and black pepper
cottage cheese  

SUSHI STATION

(Minimum 40 People)

Sushi (Maki Rolls) \$2.00 per piece

Dynamite Rolls, California Rolls, Yam Rolls, Spicy Salmon Rolls, Spicy Tuna Rolls

Nigiri Sushi/sashimi \$3.00 per piece

Salmon, Tuna, Shrimp Sushi, Tamago (Egg Sushi) or Inari (Bean Cake) 

Soy Sauce, Pickled Ginger, Wasabi



CHARCUTERIE & DOMESTIC

CHEESE BAR \$22.00 *per person*

(Minimum 20 People)

Shaved meats, Alberta cured meats and deli meats paired with a selection of Canadian mixed soft and hard cheeses, house-made pickles, mustards and aioli, served with fresh baked crostinis, fry bread and Bannock.

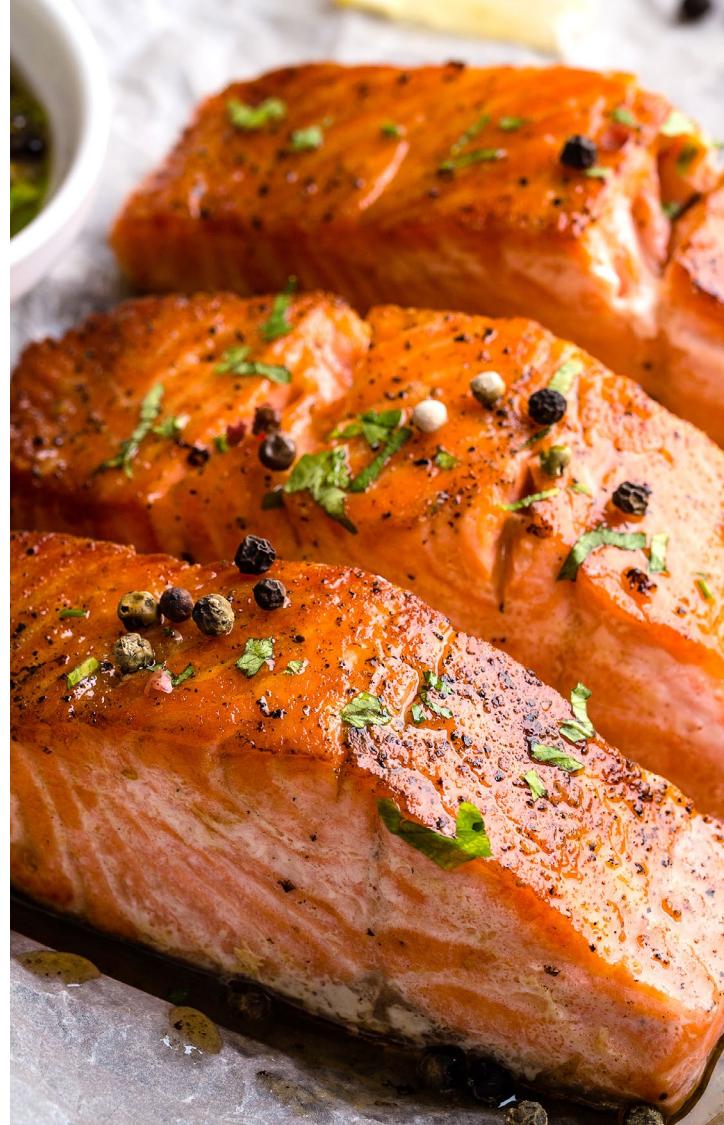
GREY EAGLE SIGNATURE

POACHED SALMON

\$140.00 per side

(Serves 30 people as an add-on to a buffet)

Fresh brined salmon presented on a platter with crispy skin, wild rice and spices. Drizzled with maple syrup.   



PASTA STATION

\$18.00 per person

(Minimum 25 people)(Up to 150 people. For groups of 150+, item will be plated)

Rotini shells served with chicken, roasted pepper, zucchini, grape tomatoes, olives, sundried tomatoes and scallions in a pesto sauce.

Penne pasta with succulent turkey meatballs simmered in a rich and creamy sauce, sauteed onions, earthy mushrooms and tangy pickles with a sour cream drizzle.

Rotini pasta coated in a hearty, slow simmered beef and tomato bolognese sauce. Finished with a sprinkle of parmesan and fresh basil.

*Gluten-free pasta can be requested. 



CHEF ATTENDED STATION ADDITIONAL

\$260.00 per Chef



SPECIALTY DESSERT STATIONS

BUILD YOUR OWN CHEESECAKE STATION \$16.00 *per person*

(Minimum 20 People)

- Whipped Cheesecake  

Choose Your Crumbs:

- Cookie Crumble or Graham Cracker 

Choose Your Cold Toppings:

- Cherry sauce, blueberry sauce, strawberry compote, toasted coconut, Skor bits, Saskatoon berry compote, seasonal fruit, rainbow sprinkles and mini marshmallows

Choose Your Hot Toppings:

- Salted Caramel, Chocolate Sauce  

BELGIUM CHOCOLATE FOUNTAIN \$18.00 *per person*

(Minimum 25 People)

- Belgium chocolate flowing smoothly through a beautiful fountain 

Dip Your Own & Create It Your Way:

- Strawberries, cantaloupe melon, honeydew melon, pineapple, marshmallows, lady fingers, brownies, assorted cookies





BAR & WINE PRICING

BAR PRICING

	HOST	CASH
Domestic Beer (341 ml)	\$8.09	\$8.50
Imported Beer (330 ml)	\$9.05	\$9.50
Premium Beer (473 ml)	\$10.48	\$11.00
Standard Highball (1 oz)	\$8.09	\$8.50
Premium Highball (1 oz)	\$9.05	\$9.50
House Wine (5 oz)	\$10.00	\$10.50

HOUSE WINE (PRIVATE LABEL)

	HOST	CASH
Grey Eagle Pinot Noir (750 ml)	\$47.62	\$50.00
Grey Eagle Sauvignon Blanc (750 ml)	\$47.62	\$50.00

Bartender Fee is \$200.00 per bartender. One Bartender required per 100 guests.

