



BANQUET MENU



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CONTENTS

A La Carte Selections	4
Daily Meeting Package	5
Coffee Break	7
Breakfast Selections	9
Buffet Lunch	11
Buffet Lunch Weekly Menu	13
Plated Lunch	14
Express Lunch	15
Heritage Boxes	16
Buffet Dinner	17
Plated Dinner	19
Canapés / Late Night Stations	20
Chef Action Stations	21
Buffet Stations	22
Specialty Dessert Stations	24
Bar & Wine Pricing	25



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   
- Crudit  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



CANDYLAND BREAK \$13.00 per person (Minimum 10 People)

- Assorted mini chocolate bars 🍫
- Twizzlers 🍭 🍬 🍩
- Gummy candies 🍬 🍩
- Juice, coffee and tea

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

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 (V) (GF)
- Village Greek salad (V) (GF)
- Caesar salad
- Mixed greens (V) (GF)
- Potato salad (V) (GF)
- Coleslaw (V) (GF)

Entrees included:

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

Vegetarian Options:

Add to your buffet for \$8.00 each dish

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



SUNSET BUFFET \$37.00 per person

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

WEST COAST BUFFET \$35.00 per person

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

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

- Caesar 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 (V) (GF) (F)
- Roasted chicken breast topped with parmesan sauce, garlic mashed potatoes and chef's choice seasonal vegetables (V) (GF)
- Chef's choice desserts (V)

HOODOO \$43.00 per person

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

COUNTRY STRONG \$41.00 per person

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



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 🌱
- Caesar 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   or Berry 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.

GREY EAGLE
RESORT & CASINO
ON THE BEAUTIFUL TSUUTINA NATION

