



Holiday Menu

Contact Us:

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Reception

minimum of 3 dozen each

Cold Selections

Vegetarian Maki Roll, Avocado, Red Pepper, Cucumber , Sweet Soy & Spicy Mayo (GF DF V)	\$28
Classic Chive Devilled Eggs (GF V)	\$28
Basil Infused Watermelon, Feta & Aged Balsamic (GF V)	\$24
Roast Beef Crostini, Horseradish Spread, Baguette Crostini	\$26
Duck & Pork Pate, Fig Jam, Lavash	\$26

Hot Selections

Prawn Tempura, Spicy Aioli (DF)	\$28
Warm Turkey Sausage Roll, Grainy Mustard Cranberry Sauce	\$29
Hand Made Sweet Potato, Black Bean Empanada's, Smoked Paprika Aioli (GF DF V)	\$26
Mini Wild Mushroom Quiche, Truffle Aioli (V)	\$24
Fish Cake, Poached Cod, Lemon, Tarragon Aioli	\$28

Holiday Buffets

Holiday Dinner Buffet

Minimum of 20 guests | \$48 per person

Includes freshly brewed coffee and selection of Teavana teas

- Assorted Rolls & Butter
- Crudité Platter (GF DF V)
- Cheese & Charcuterie Platter
- Mixed Greens pecans, golden beets, pear, orange, pomegranate honey dressing (GF DF V)
- Apple & Celery Root Potato Salad (GF V)
- Roast Garlic & Herb Whipped Potatoes (GF V)
- Ricotta & Parmesan Tortellini with Caramelized Shallot Cream Sauce (V)
- Spiced Roasted Winter Vegetables (GF DF V)
- Chef's Sage & Rosemary Stuffing
- Roast Turkey Breast and Leg Meat with Pan Gravy & Cranberry Sauce

Desserts

- Spiced Eggnog Panna Cotta (GF)
- Nanaimo Mousse Cake
- Almond Cranberry Tart

Enhanced Holiday Dinner Buffet

Minimum of 20 guests | \$58 per person

Includes freshly brewed coffee and selection of Teavana teas

- Assorted Rolls & Butter
- Crudité Platter (DF GF V)
- Cheese & Charcuterie Platter
- Mixed Greens pecans, golden beets, pear, orange, pomegranate honey dressing (GF DF V)
- Apple & Celery Root Potato Salad (GF V)
- Roast Garlic & Herb Whipped Potatoes (GF V)
- Ricotta & Parmesan Tortellini with Caramelized Shallot Cream Sauce (V)
- Spiced Roasted Winter Vegetables (GF DF V)
- Chef's Sage & Rosemary Stuffing
- Roast Turkey Breast and Leg Meat with Pan Gravy & Cranberry Sauce
- Slow Roasted Beef with Tomato & Port Jus

Desserts

- Spiced Eggnog Panna Cotta (GF)
- Nanaimo Mousse Cake
- Almond Cranberry Tart

Holiday Buffets

continued

Holiday Lunch Buffet

Minimum of 20 guests | \$30 per person

Includes freshly brewed coffee and selection of Teavana teas

- Assorted Rolls With Butter
- Crudité Platter (GF DF V)
- Mixed Greens pecans, golden beets, pear, orange, pomegranate honey dressing (GF DF V)
- Apple & Celery Root Potato Salad (GF V)
- Roast Garlic & Herb Whipped Potatoes (GF V)
- Spiced Roasted Winter Vegetables (GF DF V)
- Chef's Sage & Rosemary Stuffing
- Roast Turkey Breast and Leg Meat with Pan Gravy
- Cranberry Sauce
- Pastry Chef's Selection Of Holiday Cookies And Squares

Seasonal Buffet enhancements

Minimum of 20 guests

- Fried Sage & Blue Cheese Potato Gnocchi (V)
\$5 per guest
- Maple Soy Roast Salmon with Wilted Garlic Spinach (GF)
\$7 per guest
- Slow Roast Alberta Prime Rib with Mustard Red Wine Jus, Horseradish (GF DF)
\$17 per guest

Plated Holiday Dinner

Minimum 20 guests to a maximum of 200 people
Includes choice of soup or salad (choose one), main course and dessert

Soup or Salad

(choose one)

Salads

- **Mixed Greens** - Candied Walnuts, Pickled Carrots & Beets, Gingerbread Dressing (DF, GF)
- **Caesar Salad** - Torn Romaine Hearts, Pancetta, Garlic Croutons, Spicy Parmesan Caesar Dressing
- **Roasted Heirloom Carrots & Spinach** - Chopped Egg, Crushed Pistachio, Sage Dressing (GF DF V)

Soups

- **Lemongrass Coconut Carrot** Curried Yoghurt (GF V)
- **Butternut Squash & Pear** Nutmeg Cream (GF V)
- **Roast Tomato Bisque** Whipped Feta (GF V)
- **7 Bean & Tomato** Fresh Herbs (GF DF V)

Mains (priced for 3 courses, choose one)

Classic Roast Turkey (includes white & dark meat)

\$45 Per Guest

Seasonal Roasted Vegetables, Buttermilk Garlic Whipped Potato, Apple & Herb Stuffing, Pan Gravy

Seared Chicken Supreme

\$48 Per Guest

Seasonal Roasted Vegetables, Crispy Smashed Potato, Sage & Fennel Stuffing, Roasted Garlic & Herb Jus (DF)

Roasted Salmon with Maple Cream

\$53 Per Guest

Seasonal Roasted Vegetables, Scented Jasmine Rice

Desserts (choose one)

Pecan & Maple Tart

Cranberry and Ginger Sauce (DF)

Olive Oil Cake

Grilled Spiced Pears

Grilled Beef Striploin (served medium)

\$51 Per Guest

Wild mushroom Fricassee, Seasonal Roasted Vegetables, Dauphinoise Potato

Earl Grey Poached Pear, Seared Halloumi (V)

\$41 Per Guest

Crispy Potatoes, Broccolini, Lemon Pesto

Special Holiday Drinks

Non-Alcoholic Options

- Spiced Apple Cider **\$75 (serves 25)**
- Egg Nogg **\$4 per person**
- Classic Holiday Punch **\$75 (serves 25)**
- Sparkling Cranberry Ginger Ale **\$3 per person**

Bar Options

- Mulled Red Wine **\$150 (serves 25)**
- Spiced Apple Cider with White Wine & Cointreau **\$150 (serves 25)**
- Spiced Rum & Eggnog **\$8 per person**
- Sparkling Wine Punch **\$175.00 (serves 25)**

Coffee & Tea

- Freshly Brewed French Roast Coffee (10 cups) **\$30 per pot**
- Freshly Brewed Decaf Coffee (10 cups) **\$25 per pot**
- Assorted Tea, Served with Hot Water Tower **\$25 per pot**

Cold Beverage

- Assorted Coke Soft Drinks 355ml **\$3 each**
- Assorted AHA Sparkling Waters 355ml **\$3 each**
- Assorted Bottled Juices 300ml **\$3 each**
- Bottled Water **\$3 each**

All Host and Cash Bars include bartender, glassware, and appropriate mix (pop, juice & garnish). A bartending fee of \$30.00 per hour (minimum of three hours) will apply to all bars with a net revenue of less than \$500.00. Host prices do not include applicable taxes or gratuity. One bar per 100 guests. All bars over 100 guests will have drink ticket sellers. Ticket sellers can accept cash, debit, and major credit cards.

*Curated Catering reserves the right to refuse or terminate the service of alcoholic beverages at any time if the service is not in accordance with the regulations of the AGLC.

Beverage Service

Premium Bar - Highballs (1 oz)

HOST

CASH

\$8.00

\$8.50

- Gin | Bombay Sapphire
- Vodka | Skyy
- Rye Whiskey | Forty Creek
- Bourbon | Buffalo Trace
- Rum | Bacardi Superior, Bacardi Black and Bacardi Spiced
- Scotch | Johnnie Walker Red Label

Craft Beer, Cider and Canned Cocktails

\$8.00

\$8.50

- Village Blacksmith
- Village Blonde Ale
- Fahr Kolsch-ish
- Last best IPA
- Fernie What the Huck Huckleberry Ale
- Big Rock Rock Creek Cider
- Selection of Coolers

Specialty Premium Non-Alcoholic

HOST

CASH

\$8.00

\$8.50

- Village Brewery CRFT, Non-Alcoholic Beer
- Benjamin Bridge Piquette
- Sir James 101 Mixed Zero Proof Cocktails
- Black Diamond Earl Grey Mule

Cocktails (2 oz)

\$14.00

\$14.50

Specialty Custom Cocktails Designed for your group, please speak to your sales manager about the options available. Prices subject to change

General Information

Menu Selections:

- In order to ensure availability, we request that your menu selections are confirmed with your Event Manager no later than two weeks prior to your event. Please advise your Event Manager of any special dietary requirements as soon as possible prior to the event. Charges may apply for dietary substitutions made on the day of the event. A \$10.00 per person surcharge is applicable when offering a menu consisting of two entrée selections (excludes vegetarian options). Final entrée count is due no later than noon 3 business days prior to the event date.
- All food and beverage items will be provided by Curated Catering.
- Please advise your Event Manager of any thoughts that you may have. Our Chef encourages dialogue for your menu design.

Allergens and Dietary Restrictions:

- Dietary Restrictions can be accommodated, and menu adjustments are available upon request. Arrangements should be made in advance with your Event Manager.
- **GF** = Gluten Free
- **DF** = Dairy Free
- **V** = Vegetarian (* Vegetarian Dishes may not be Vegan. Please confirm with your Event Manager)

Taxes and Gratuities:

- All food prices are subject to applicable federal and provincial taxes unless otherwise stated. An eighteen percent (18%) service charge is applied to all food and beverage and is GST applicable.

Guaranteed Number:

- For all meal functions, the guaranteed number attending must be communicated to the Events Department no later than noon 3 business days prior to the event date. If the guaranteed number is not received, the billing shall be made out for the number of people for which the function was originally booked or the number of guests in attendance, whichever is greater.
- Curated Catering will do its best to accommodate increase in numbers; however, we reserve the right to make substitutions where necessary

Statutory Holiday:

- A 15% surcharge will apply to all food and beverage on all Canadian statutory holidays

Contact Us:

- By email at saitevents@hotelarts.ca
- By phone at 403-210-5774

