



Banquet

M E N U

300 EAST LAPOTAC BOULEVARD | ENOCH, AB | T7X 3Y3

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RIVER CREE
RESORT AND CASINO
ENOCH, ALBERTA



Contents

<i>03</i>	BREAKFAST
<i>09</i>	REFRESHMENT BREAKS
<i>12</i>	LUNCH
<i>21</i>	RECEPTION
<i>28</i>	DINNER
<i>42</i>	BEVERAGES
<i>46</i>	EVENT SPACE

Breakfast

MENU



Breakfast Plated

(minimum 15 people)

ALL BREAKFASTS INCLUDE:

Starbucks® coffee
Selection of Teavana® teas

CANADIAN BREAKFAST

\$23 PER PERSON

TO START

Sliced fresh fruit plate

MAIN *Please select one option for your group*

- Scrambled cheddar and chive eggs
- Frittata with caramelized onions and mushrooms

BREAKFAST PROTEIN *Please select one option for your group*

- Crispy bacon
- Country sausage
- Turkey sausage

SERVED WITH

Roasted red skin potatoes, caramelized onions, tomatoes with herb pesto and parmesan

Add white or brown toast for an additional \$3 per person

BENEDICT BREAKFAST

\$27 PER PERSON

TO START

Sliced fresh fruit plate

MAIN *Please select one option for your group*

CLASSIC EGGS BENEDICT

Two eggs, poached soft, back bacon, English muffin, hollandaise sauce

EGGS PACIFIC

Two eggs, poached soft, smoked salmon, English muffin, hollandaise sauce

VEGETABLE EGGS BENEDICT

Two eggs, poached soft, spinach, grilled sliced tomatoes, English muffin, hollandaise sauce

SERVED WITH

Home-fried potatoes, caramelized onions, tomatoes with herb pesto and parmesan

Breakfast Buffet

ALL BUFFETS INCLUDE:

Starbucks® coffee
Selection of Teavana® teas

CONTINENTAL BUFFET

\$23 PER PERSON (minimum 15 people)

Selection of one cold table option, buttered croissants, and sliced fruit

SPA BUFFET

\$29 PER PERSON (minimum 15 people)

Selection of three cold table options, Chef's choice fruit smoothie, and one hot breakfast cereal

FROM THE GRIDDLE BUFFET

\$33 PER PERSON (minimum 20 people)

Selection of three cold table options, one hot table option, one breakfast protein, and two accompaniments

FROM THE PAN BUFFET

\$37 PER PERSON (minimum 20 people)

Selection of three cold table options, two hot table option, two breakfast protein choices, and two accompaniments

EXECUTIVE BUFFET

\$41 PER PERSON (minimum 20 people)

Selection of four cold table options, two hot table options, two breakfast protein choices, and three accompaniments

SUPREME BUFFET

\$46 PER PERSON (minimum 20 people)

Selection of one hot breakfast cereal, four cold table options, two hot table options, one upgraded hot table option, two breakfast protein choices, and three accompaniments

Breakfast Buffet

ALL BREAKFASTS INCLUDE:

Starbucks® coffee
Selection of Teavana® teas

COLD TABLE OPTIONS

- Assorted fruit yogurts, individual
- Cottage cheese
- Hard boiled eggs
- Granola and vanilla yogurt, house made
- Fresh fruits, sliced
- Fruit and berry smoothies - banana strawberry, or blueberry orange
- Buttered croissants
- Chef's selection of muffins
- Assorted Danish pastries
- Sliced breakfast cheeses - Swiss, smoked Havarti, Provolone
- Breakfast deli meats – black forest ham, Italian salami, corned beef

COLD TABLE ENHANCEMENTS

\$9 PER PERSON PER CHOICE

- Build Your Own Parfait Bar: *low fat vanilla yogurt, berries, mixed nuts, honey granola, assorted dried fruits*
- Breakfast Cheeses: *Babybel®, aged Cheddar, smoked Gouda*
- European Breakfast Meats: *prosciutto, sopressata, Genoa salami, capicola*
- Smoked Salmon Bagels: *mini bagels, capers, herb cream cheese, chives*

HOT BREAKFAST CEREALS

- Cream of Wheat®, maple syrup, blueberries, toasted shaved almonds
- Cinnamon spiced oats, brown sugar, bananas, raisins
- Chef's rice congee, chicken or vegetarian, scallions

HOT TABLE CHOICES

- Buttermilk pancakes, maple syrup, Chef's berry compôte
- Cinnamon French toast, banana maple sauce, orange butter
- Scrambled eggs, chives
- Scrambled eggs, house cheddar, scallions
- Quiche, ham and goat cheese, individual portions
vegetarian option is available upon request
- Vegetable Frittata, roasted peppers, caramelized onions, spinach
- Crêpes, Grand Marnier, orange syrup, Chantilly cream, sugar dusted

Breakfast Buffet

ALL BREAKFASTS INCLUDE:

Starbucks® coffee
Selection of Teavana® teas

HOT TABLE ENHANCEMENTS

\$9 PER PERSON

- Classic Eggs Benedict: two eggs, poached soft, back bacon, English muffin, hollandaise sauce
- Eggs Pacific: two eggs, poached soft, smoked salmon, English muffin, paprika hollandaise sauce
- Eggs Florentine: two eggs, poached soft, spinach, tomato, English muffin, Choron sauce

HOT TABLE ACTION STATIONS

\$14 PER PERSON (maximum 80 people)

- Chef's Fried Egg Station: eggs cooked to your guests' liking
- Belgian Waffle Station: flambé berry compôte, warm maple syrup, Chantilly cream
- Chef's Omelet Station: ham, shrimp, cheese, mushrooms, peppers, scallions, asparagus, tomatoes

Events with over 80 guests will require an additional chef with a labour fee of \$50 per Chef per hour as required

BREAKFAST PROTEINS

- Sausage, country pork
- Bacon, crispy
- Sausage, roasted turkey
- Sausage, grilled patty, pork

ENHANCED BREAKFAST PROTEINS

\$5 PER PERSON

- Sausage, chicken apple
- Sausage, chorizo
- Bacon, peameal
- Bacon, turkey

Breakfast Buffet

ALL BREAKFASTS INCLUDE:

Starbucks® coffee
Selection of Teavana® teas

ACCOMPANIMENTS

POTATOES

- Shredded potatoes and vegetable hash
- Herb roasted red skin potatoes
- Crispy potato patties
- Potatoes O'Brien

VEGETABLES

- Roasted tomatoes with herb pesto and parmesan
- Roasted corn and yam hash
- Skillet mushrooms and peppers

BEANS

- Baked beans
- Triple BBB - baked beans with bacon and beef
- Mexican spiced black beans (frijoles)
- Root beer apple baked beans

BREAKFAST BUFFET ENHANCEMENTS

Select from a variety of our enhancements to customize your breakfast buffet choice

	PER PERSON
Cheddar and bacon biscuits, with white gravy and mushrooms	\$9
English muffin with eggs, cheddar cheese, back bacon	\$7
Breakfast wrap with scrambled eggs, cheddar cheese, salsa, cilantro	\$9
Warm chocolate bread and butter pudding with fruit preserves	\$6
Warm cinnamon rolls with cream cheese frosting	\$8
Toast station: white, brown, whole wheat breads, whipped butter, fruit preserves	\$10
<i>Gluten free bread available for an additional \$2 per person, minimum 10 people</i>	
Sliced fresh fruits	\$10
Fruit kebabs with honey yogurt dip	\$12
Hot Breakfast Cereal	\$7

Refreshment Breaks

REFRESHMENT MENUS
INCLUDE:
Starbucks® coffee
Selection of Teavana® teas

THE MORNING BREAK

\$17 PER PERSON (minimum 10 people)

- Freshly baked Danish pastries
- Croissants
- Sliced fresh fruits

THE SUPERFOODS BREAK

\$18 PER PERSON (minimum 10 people)

- House made walnut and cranberry bites
- Sliced fresh fruits
- Fresh blueberry smoothies

HONEY BREAK

\$18 PER PERSON (minimum 10 people)

- Honey basil punch
- Fresh fruit skewers with honey and yogurt
- House-made honey granola bars

THE COOKIE BREAK

\$14 PER PERSON (minimum 10 people)

- Chocolate chip, oatmeal raisin, white chocolate macadamia, Chef's short bread

THE DONUT BREAK

\$18 PER PERSON (minimum 10 people)

- Assorted mini donuts – including sugar, coconut
- Chocolate, and filled donuts

THE SNACK BREAK

\$18 PER PERSON (minimum 10 people)

- Pretzels, individual bags
- Trail mix, individual bags
- Potato chips, house made, parmesan dip
- Mini assorted chocolate bars

Refreshment Breaks

Customize your break
to best energize and
inspire your group

THE GARDEN BREAK

\$19 PER PERSON (minimum 10 people)

- Hummus, salsa, and ranch dip
- Carrot sticks, celery sticks, cherry tomatoes, cucumber spears, broccoli, and cauliflower shards
- Grilled Pita, Tortilla Chips

IN THE MORNING

	PER PERSON
Fresh fruit skewers with honey and yogurt	\$12
Yogurt bars	\$12
Sliced fresh fruits	\$10
Granola parfait layered with fresh fruit and yogurt	\$8
Individual fruit yogurts	\$5
Warm cinnamon rolls with cream cheese frosting	\$8
Fruit and plain yogurt, seasonal berries, chopped nuts, granola, dried apricots, cranberries	\$9
Cheese Board: selection of local, and international artisan cheeses	\$21
Selection of fresh market vegetables and dips	\$9
	PER DOZEN
Granola bars	\$45
Muffins, gluten free	\$54
Mini croissants	\$41
Muffins, assortment	\$43
Fruit Danishes and pain au chocolate	\$43
Breakfast breads: Banana, pineapple, carrot, or lemon poppy seed	\$43
Biscotti, chocolate dipped apricot	\$40
Cookies, gourmet assortment	\$48
Brownies, double chocolate	\$39
Nanaimo bars	\$39
Spinach and Feta pastry	\$41
Assorted whole fruit	\$3 PER PIECE
Traditional buttered popcorn (serves 8 people)	\$12 PER BASKET
House-fried potato chips with parmesan dip (serves 8 people)	\$12 PER BASKET

Ask about our Chef inspired custom breaks for a minimum of 25 people

Refreshment Breaks

BEVERAGES

Select from a variety of our enhancements to customize your breakfast

Assorted bottled juices, and cans of soft drinks	\$4.5 Based on consumption
Mineral water	\$4.5 Based on consumption
Milk: whole, low fat, skim, almond, soy or 2%	\$25 2 litres, serves 7
Juice: apple, orange, cranberry, grapefruit	\$25 2 litres, serves 7
House made, fresh fruit smoothies: <i>banana strawberry, or blueberry orange</i>	\$38 2 litres, serves 7
House made lemonade and flavoured teas: <i>passion fruit, and black teas</i>	\$35 2 litres, serves 7
Starbucks® coffee, and selection of Teavana® teas	\$60 3 litres, serves 12 cups
	\$100 6 litres, serves 20 cups
	\$180 12 litres, serves 40 cups
Hot chocolate:	\$100 6 litres, serves 20 cups
<i>fresh whipped cream, mini marshmallows</i>	\$180 12 litres, serves 40 cups

Lunch

MENU



Lunch Plate

ALL LUNCHES INCLUDE:

Starbucks® coffee
Selection of Teavana® teas

Lunches are available from 11:30
AM to 2:30 PM

This plated lunch is perfect for
groups of 25 people and less

WORKING LUNCH

\$33 PER PERSON (maximum 25 people)

SELECT ONE SOUP

- Potato and leek velouté with bacon butter
- Italian tomato soup with parmesan, basil oil
- Forest mushroom bisque with thyme, sherry Chantilly cream
- Roasted butternut squash soup spiced toasted pumpkin seeds
- Cream of asparagus with smoked gouda
- Vegetable barley

SELECT ONE SALAD

- Romaine salad, garlic dressing, croutons, parmesan
- Baby greens and herb salad, balsamic dressing
- Roasted beet, quinoa, arugula with coriander yoghurt dressing
- Mandarin oranges, slivered almonds, spinach, feta salad with herb vinaigrette

SELECT ONE SANDWICH

- Grilled chicken, pesto aioli, tomatoes, provolone, arugula on fresh baguette
- Shaved beef, swiss cheese, sauteed mushrooms, mustard aioli on a pretzel bun
- Brisket, slow cooked, creamy coleslaw, brioche bun
- Florentine ciabatta, sliced tomatoes, baby spinach, buffalo, mozzarella with pesto aioli

DESSERT

- Brownie, double chocolate
- Strawberry Shortcake
- Sliced fresh fruit

Lunch Plate

PLATED LUNCHES INCLUDE:

Starbucks® coffee
Selection of Teavana® teas

*A minimum choice of two
courses are required*

*Prices are based on main course
and how many courses are
selected*

*Please select one item per
category for your group*

SOUPS *(Please select one option for your group)*

ITALIAN TOMATO SOUP

Parmesan, basil oil

FOREST MUSHROOM BISQUE

Thyme, Sherry Chantilly cream

POTATO AND LEEK VELOUTÉ

Bacon butter

ROASTED CARROT AND CORIANDER BISQUE

Ginger cream

SALADS *(Please select one option for your group)*

GATHERED GREENS

Cucumber, tomatoes, shaved radish, dried cranberries, pickled shallots, candied pumpkin seeds, roasted red pepper purée, white balsamic vinaigrette

CAESAR SALAD

Romaine salad, garlic dressing, croutons, parmesan

BEET SALAD

Orange wedges, spiced walnuts, arugula, orange balsamic dressing

ENTRÉES *(Please select one option for your group)*

440 BEEF STEW

Cubed beef, swede, carrots, onions, Yukon potatoes, slow cooked in rich gravy

CHICKEN SUPREME

Smoked paprika cream sauce, pomme purée, baby vegetables, herb and shredded zucchini salad

GRILLED SALMON

Charred asparagus, warm dressed potatoes, citrus salsa

FOREST MUSHROOM RISOTTO

Arborio rice with mascarpone cheese, garlic wilted greens, seasonal vegetables

WEDGE SALAD WITH GRILLED CHICKEN

Baby green wedge, blue cheese, pickled onions, gem tomatoes with smoked paprika ranch dressing

Two
Courses

Three
Courses

36

44

34

42

36

44

31

39

31

39

Lunch Plate

PLATED LUNCHES INCLUDE:

Starbucks® coffee
Selection of Teavana® teas

*A minimum choice of two
courses are required*

*Prices are based on main course
and how many courses are
selected*

*Please select one item per
category for your group*

DESSERT *(Please select one option for your group)*

BROWNIE, DOUBLE CHOCOLATE

APPLE PIE WITH CREAM CHEESE WHIP

STRAWBERRY SHORTCAKE

ASSORTED BERRIES & LEMON CURD

Cold Lunch Buffet

LUNCH BUFFETS INCLUDE:

Starbucks® coffee
Selection of Teavana® teas

THE SANDWICH BAR

\$30 PER PERSON (minimum 15 people)

Selection of two meat sandwiches and wraps, one vegetarian wrap, baskets of house fried potato chips, and freshly baked cookies

THE DELUXE SANDWICH BAR

\$34 PER PERSON (minimum 15 people)

Selection of one soup, one salad, three sandwiches and wraps (meat or vegetarian), baskets of house fried potato chips, and two desserts

THE EXECUTIVE SANDWICH BAR

\$38 PER PERSON (minimum 15 people)

Selection of one soup, two salads, three sandwiches and wraps (meat or vegetarian), baskets of house fried potato chips, and three desserts

SOUP

- Potato and leek velouté, bacon butter
- Italian tomato soup, parmesan, basil oil
- Forest mushroom bisque, thyme, sherry Chantilly cream
- Roasted butternut squash soup spiced toasted pumpkin seeds
- Cream of Asparagus, with smoked gouda
- Vegetable Barley

SALAD

- Florentine salad, gem tomatoes, baby spinach, bocconcini, pesto vinaigrette
- Roasted beets, quinoa, arugula with coriander yogurt dressing
- Roasted sweet yam, and potato salad, grainy mustard dressing
- Caesar salad, shaved parmesan, croutons, creamy garlic dressing
- Gathered greens, shaved cucumbers, radishes, tomatoes, house dressing
- Mandarin orange, slivered almonds, spinach, feta salad with herb vinaigrette

Cold Lunch Buffet

LUNCH BUFFETS INCLUDE:

Starbucks® coffee
Selection of Teavana® teas

PROTEIN SANDWICHES AND WRAPS

- Honey roasted ham and cheese, grainy mustard aioli
- Slow cooked turkey, chipotle sauce
- Roast beef, mustard slaw
- Cajun chicken, paprika aioli, tomatoes, crisp lettuce
- Roasted salmon salad, pea shoots, wrap
- Chicken tikka wrap, pickled onions, shaved lettuce, tomatoes, cilantro yogurt
- Roast chicken Caesar, wrap

VEGETARIAN WRAPS

- Italian marinated grilled vegetables, chickpea hummus, wrap
- Grilled beet and goat cheese, wrap
- Paneer Tikka masala, sweet red onions, slice peppers, mint chutney, wrap

DESSERT

- Brownie, double chocolate
- Strawberry Shortcake
- Fruit, fresh sliced
- Chef's selection of squares
- Selection of freshly baked cookies including chocolate chip, oatmeal raisin, macadamia white chocolate

Themed Lunch Buffet

LUNCH BUFFETS INCLUDE:

Starbucks® coffee
Selection of Teavana® teas

PIZZA PARTY

\$35 PER PERSON (minimum 15 people)

- Romaine salad, garlic dressing, croutons, parmesan
- Chorizo pasta salad, arugula, sun-dried tomatoes, herb dressing
- Caprese salad, tomatoes, aged balsamic, extra virgin olive oil
- Pizza, house-made, Chef's selection (includes vegetarian and meat options)
- Garlic bread, herb and cheese crusted
- Fruit and berry platter, fresh seasonal
- Tiramisu cake

BUILD YOUR OWN SANDWICH

\$39 PER PERSON (minimum 15 people)

- Mixed greens, selection of dressings
- Mandarin orange, slivered almonds, spinach, feta salad with herb vinaigrette
- Sundried tomato pasta salad, penne pasta, sundried tomato balsamic
- Platters of shaved honey roasted ham, bacon, corned beef, roast beef, egg salad, tuna salad, chicken apple salad, shaved turkey, roasted vegetables
- Cheddar, Swiss cheese
- Tomatoes, pickles, shaved onions, mayonnaise, mustard
- Selection of breads
- Chocolate brownies

BURGER BAR

\$39 PER PERSON (minimum 20 people)

- Romaine salad, garlic dressing, croutons, parmesan
- Gathered greens, shaved cucumbers, radishes, tomatoes, house dressing
- Warm spiced potato chips, creamy parmesan dip
- Grilled BBQ beef burgers, charred chicken breast, veggie burgers (on request)
- Condiments: hickory smoked bacon, sautéed mushrooms, sliced pickles, red onions, green leaf lettuce, tomatoes, farmhouse cheddar cheese, Swiss cheese, ketchup, mustard, relish, mayonnaise, brioche bun
- Chef's assorted freshly baked cookies and dessert bars

Themed Lunch Buffet

LUNCH BUFFETS INCLUDE:

Starbucks® coffee
Selection of Teavana® teas

THE ITALIAN JOB

\$39 PER PERSON (minimum 20 people)

- Stone soup, Grana Padano toasted garlic cheese bread
- Panzanella salad, chopped cucumbers, tomatoes, red onions, crusty bread
- Florentine salad, baby spinach, bocconcini, pesto vinaigrette
- Romaine salad, garlic dressing, croutons, parmesan
- Spinach cannelloni, rich tomato sauce, shredded parmesan
- Lasagna, beef, roasted vegetable
- Fruit and berry platter, fresh seasonal
- Tiramisu cake

TASTE OF SOUTH ASIA

\$41 PER PERSON (minimum 20 people)

- Tandoori naan bread & Roti, vegetable Samosa with mint chutneys
- Kachumber salad: cucumbers, tomatoes, onion salad, lemon cilantro dressing, cumin seeds
- Chana chaat: chickpeas, cilantro, cucumbers, tomatoes, red onions, citrus dressing
- Chicken Curry: chicken pieces, onion and tomato based sauce, flavored with a variety of traditional spices
- Vegetable pulao: aromatic basmati rice, vegetables, spices
- Gulab jamun, pistachio shavings
- Fruit and berry platter, fresh seasonal

INDIGENOUS LUNCH BUFFET

\$45 PER PERSON (minimum 20 people)

- Bannock, baked, berry jam, butter
- Barley soup, neck bone, vegetables
- Kale salad with creamy garlic dressing, beef jerky crumble, pickled onions
- Corn and ancient grain salad, Saskatoon berry dressing
- Alberta beef stew, forest mushrooms, onions
- Roasted salmon, peppery greens, blueberry dressing
- Three sisters succotash – corn, roasted squash, green beans with butter and herbs
- Mixed berry crumble
- Assorted squares
- Bannock, fried, drizzled in honey

Themed Lunch Buffet

LUNCH BUFFETS INCLUDE:

Starbucks® coffee
Selection of Teavana® teas

RIVER WOK

\$39 PER PERSON (minimum 20 people)

- Hot and sour soup, thinly sliced Asian vegetables, shitake mushrooms, chicken broth, tofu
- Chow Mein noodle salad, bell pepper, carrot, chili soy dressing
- Spinach salad, sautéed mushrooms, roasted zucchini, sesame vinaigrette
- Teriyaki chicken with sesame udon noodle
- Ginger beef with blistered green beans
- Egg fried rice
- Vegetable stir-fry
- Fruit and berry platter, fresh seasonal

THE FIESTA

\$38 PER PERSON (minimum 20 people)

- Cumin spiced corn, black bean salad, roasted peppers, lime dressing
- Romaine salad, garlic dressing, croutons, parmesan
- Ropa vieja, grilled beef
- Fiesta sautéed chicken
- Corn tortilla chips, hand-cut, crispy
- Warm tortillas, shredded lettuce greens, grated cheese, salsa, sour cream, and guacamole
- Rice, spiced sweet peppers, onions, cilantro, lime
- Fruit and berry platter, fresh seasonal
- Churros, warm cinnamon sugar dusted

Reception

MENU



Reception Stations

FULLY LOADED MASHED POTATO BAR

\$22 PER PERSON (minimum 25 people)

- Baked potato, garlic whipped potato, crispy smashed potato
- Smoked bacon
- Caramelized onions
- Chives
- Beef Gravy
- Jalapeño cheese sauce
- Chipotle corn chili
- Sautéed mushrooms and peppers
- Cheddar
- Roasted garlic
- Sour cream

ASIAN EXPRESS

\$37 PER PERSON (minimum 25 people)

Based on 5-6 pieces per person

- Vegetable spring rolls
- Vegetable samosa with mint chutney
- Green onion cake
- Crispy shrimp, sweet chili sauce
- Teriyaki Beef Skewer

FOOD TRUCK

\$65 PER PERSON (minimum 50 people)

Based on 8-10 pieces per person

- Mini triple cheese grillers, Cajun aioli
- West Coast salmon sliders, dill aioli
- Deep fried mac and cheese, house-made ketchup
- Chicken Tikka Masala, naan bread
- BBQ pulled pork tostada
- Jamaican beef patty, tamarind chutney
- Doughnuts: fritters, glazed, chocolate, sugar dusted
- Fried bacon bites, strawberry jam
- Starbucks® coffee and selection of Teavana® teas

Reception Stations

CHEF'S MARTINI BAR

\$48 PER PERSON (minimum 50 people)

- Beef short rib with smoked cheddar polenta
- Seared Scallop, roasted garlic risotto
- Sauteed chili prawns, glass noodle salad
- Ginger chicken, cashew tofu mousse
- Eggplant caviar, ponzu pea shoot salad, wonton crisps

CREATE YOUR OWN PASTA

\$25 PER PERSON (minimum 50 people)

- Penne pasta (gluten free available upon request)
- Classic alfredo sauce or roasted vine-ripened tomato basil sauce
- Choice of chicken or shrimp
- Sautéed mushrooms, pesto, sweet bell peppers, shallots
- Scallions, garlic, sun-dried tomatoes, olives
- Spicy chorizo sausage, parmesan cheese
- Fresh herbs, red onions

TAILGATE

\$37 PER PERSON (minimum 30 people)

- Mini striploin beef sliders, pickles, tomatoes, caramelized onions, relish, dinner rolls
- Beef chili, sour cream, shredded cheese
- Hot dogs, ketchup, mustard, relish, hot peppers
- Buffalo wings, celery, blue cheese dip

CHILLED SEAFOOD TASTING

\$55 PER PERSON (minimum 30 people)

- Chilled pacific prawns
- Honey mussels
- Manila clams
- Crab on ice, cocktail sauce
- House-cured local salmon gravlax
- Candied salmon
- Smoked mackerel and trout
- Cold smoked salmon
- Crème fraîche
- Whipped chive cream cheese
- Tabasco® sauce
- Crostini

Reception Stations

INDIAN STREET CHAAT JUNCTION

\$20 PER PERSON (minimum 25 people)

- Papdi Chaat: chickpeas, potatoes, papdi
- Pani pu ri a deep-fried crisp flatbread, filled with a mixture of flavored water (known as imli pani), chili powder, chaat masala, potato mash, onions, or chickpeas
- Served with tamarind and mint chutney

SWEET DECADEENCE

\$28 PER PERSON (minimum 50 people)

- Chocolate brownies and Nanaimo bars
- Éclairs
- Cheesecakes
- Custard Tarts
- Individual chocolate mousse
- Coconut cake
- Mini fruit pies
- Brûlée spoons
- Macarons
- Freshly sliced fruit
- Chocolate fountain, marshmallows, strawberries, cubed fruits
- Artisan cheese display, compôte, crackers

DOUGHNUT TABLE

\$19 PER PERSON (minimum 30 people)

- Chef's selection of glazed, chocolate coated, jam filled, mini, apple fritters, cinnamon dusted, Bavarian cream stuffed, coulis, vanilla sauce, chocolate sauce

Reception Display Items

MARKET CRUDITÉ DISPLAY

\$9 PER PERSON (minimum 10 guests)

Buttermilk ranch and hummus

FRESH SEASONAL FRUIT PLATTER

\$10 PER PERSON (minimum 10 guests)

CHEF'S ANTIPASTO BOARD

\$21 PER PERSON (minimum 10 guests)

Grilled vegetables, cured meats, olives

BASKET OF POPCORN

\$12 PER PERSON (serves approx. 8)

Truffle and parmesan, or traditionally buttered

CHEESE BOARD

\$21 PER PERSON (minimum 10 guests)

Domestic and international cheeses, chutneys, compôtes, assorted crackers and crostini

HOUSE FRIED POTATO CHIPS

\$21 PER BASKET (serves approx. 8)

Parmesan dip

DIP TRIO

17 PER PERSON (serves approx. 10)

- Hummus, salsa, and ranch dip
- Carrot sticks, celery sticks, cherry tomatoes, cucumber spears, broccoli, and cauliflower shards
- Grilled pita, tortilla chips

Reception

Enhance your guests experience by adding a glass of sparkling wine for only \$8 per glass.

LITTLE TASTES CANAPÉS

\$22 PER PERSON 3 to 4 canapés per person (minimum 25 people)

Selection of two cold items and two hot items

DELIGHTFUL BITES CANAPÉS

\$26 PER PERSON 3 to 4 canapés per person (minimum 25 people)

Selection of three cold items and two hot items

COMFORT ZONE CANAPÉS

\$31 PER PERSON 4 to 5 canapés per person (minimum 30 people)

Selection of three cold items and three hot items

THE DELUXE CANAPÉS

\$36 PER PERSON 5 to 6 canapés per person (minimum 30 people)

Selection of four cold items and three hot items

THE EXCLUSIVE CANAPÉS

\$41 PER PERSON 8 to 10 canapés per person (minimum 40 people)

Selection of four cold items and four hot items

THE EXTRAVAGANT CANAPÉS

\$46 PER PERSON 8 to 10 canapés per person (minimum 40 people)

Selection of five cold items and five hot items

COLD CANAPÉS SELECTION

- Tomato and basil bruschetta, crostini
- Asparagus, goat cheese quiche
- Roasted beet salad and whipped goat cheese spoons
- Lychee Prawn, green tea syrup, lychee salsa
- Mini caprese salad skewers
- Prosciutto wrapped asparagus
- Smoked salmon, cream cheese pin wheel, crisp cucumber
- Basil and parmesan cheesecake crostini, tomato chutney
- Szechuan Chicken Salad, wonton cup

HOT CANAPÉS SELECTION

- Mini vegetable spring rolls, plum sauce
- Mushroom risotto bites with Italian marinara
- Vegetable pakoras, cucumber riata
- Breaded mushrooms
- Wild mushroom tart, whipped goat cheese
- Chorizo and blue cheese fritter

Reception

Enhance your guests experience by adding a glass of sparkling wine for only \$8 per glass.

HOT CANAPÉS SELECTION CONTINUED...

- Vegetable samosa with mint chutney
- Pork belly BLT, fresh basil, tomato aioli
- Salmon satays, maple glazed
- Crumbed shrimps, sweet chili dip
- Chicken tikka bites, coriander, lime yogurt
- Chicken satays, peanut sauce
- Crispy pork pot stickers
- Butter Chicken Samosa with tamarind chutney
- Mini beef tourtière with whipped potato
- AAA beef sliders, aged cheddar, dill pickle, Russian dressing
- Teriyaki beef satays

CANAPÉS ENHANCEMENT

UPGRADE ANY ONE OF YOUR HOT OR COLD CANAPÉS TO ONE OF THE ENHANCEMENTS BELOW FOR AN ADDITIONAL \$6

- Seared Tuna, wasabi aioli, wonton crisps
- Tenderloin carpaccio, arugula pesto, shaved parmesan, caper aioli, crostini
- Garlic and herb marinated lamb loin lollipops
- Braised short rib, whipped potato spoons
- Bacon wrapped diver scallops, garlic butter

Dinner

MENU



Plated Dinners

(minimum 15 people)

Minimum selection of
three courses

Pricing is based on the main
course and number of
courses selected

PLATED DINNERS INCLUDE:

Starbucks® coffee, Teavana® teas

Selection of rustic and traditional
bread display, or baked bannock
with berry jam and butter

SOUPS *Please select one option for your group*

CRAB BISQUE

Lemon chive foam

ITALIAN TOMATO SOUP

Parmesan and basil oil

FOREST MUSHROOM BISQUE

Sherry Chantilly, thyme

POTATO AND LEEK VELOUTÉ

Bacon butter

ROASTED CARROT AND CORIANDER BISQUE

Ginger cream

APPETIZERS *Please select one option for your group*

TOMATO CAPRESE

Vine ripened tomatoes, herb marinated bocconcini, balsamic reduction, arugula pesto

BEET SALAD

Candy cane, roasted red and golden beets, apple beet purée, arugula leaves, pomegranate chive vinaigrette, whipped goat cheese, candied pecans

GATHERED GREENS

Cucumber, tomatoes, radish, dried cranberries, pickled shallots, spiced pumpkin seeds, red pepper purée, white balsamic vinaigrette

BEEF CARPACCIO

Shaved beef tenderloin, micro lettuce salad, roasted garlic aioli, confit tomatoes, crumbled Merlot cheddar

ANTIPASTO SALAD

Marinated and grilled zucchini, eggplant, red peppers served with crumbled chorizo, Havarti cubes, olive vinaigrette

SEARED TUNA

Togarashi spiced albacore tuna, pea shoot and tender green salad, ponzu vinaigrette, wonton chips

Plated Dinners

(minimum 15 people)

Minimum selection of
three courses

Pricing is based on the main
course and number of
courses selected

PLATED DINNERS INCLUDE:
Starbucks® coffee, Teavana® teas

Selection of rustic and traditional
bread display, or baked bannock
with berry jam and butter

ENTRÉES

Please select one option for your group

	3 COURSES	4 COURSES
BEEF TENDERLOIN FILET Garlic whipped potatoes, roasted mushroom fricassee, seasonal vegetables, shallot jus	79	89
ROASTED LAMB SIRLOIN Olive crushed potatoes, oven-dried tomatoes, seasonal vegetables, rosemary lamb jus	69	79
PAN SEARED CHICKEN BREAST Merlot onion potato purée, seasonal vegetables, thyme scented veal jus	67	77
BRAISED BEEF SHORT RIB Smoked cheddar polenta, herb roasted fingerlings, seasonal vegetables, Merlot veal jus	75	85
PAN SEARED SALMON Herb and lemon crushed fingerlings, Chef's vegetables, shaved fennel, herb salad, butter sauce	69	79
HERB CRUSTED LINGCOD Dill fingerling potatoes, celeriac puree, grilled asparagus, confit tomatoes, lemon cream sauce	71	81
MOZZARELLA STUFFED RISOTTO CAKE Smoked tomato coulis, garlic sautéed greens, seasonal vegetables	61	71
HERB AND MUSTARD CRUSTED PORK LOIN Whipped potatoes, roasted yam confetti, seasonal vegetables, merlot and dark cherry jus	67	77
BEEF FILET AND BRAISED SHORT RIB Garlic whipped potatoes, seasonal vegetables, mushroom jus	89	99
STEAK AND LOBSTER 4oz beef filet, buttered poached Atlantic lobster tail, Boursin whipped potatoes, seasonal vegetables, thyme scented jus, choron sauce	90	100

Plated Dinners

(minimum 15 people)

Minimum selection of
three courses

Pricing is based on the main
course and number of
courses selected

PLATED DINNERS INCLUDE:

Starbucks® coffee, Teavana® teas

Selection of rustic and traditional
bread display, or baked bannock
with berry jam and butter

DESSERTS

Please select one option for your group

APPLE TARTE

Served warm, salted caramel, vanilla ice cream

RASPBERRY AND ALMOND TARTLET

Almond cream, crunchy praline

MIXED BERRY CHEESECAKE

Gluten free, fresh berries, pomegranate glaze

CHOCOLATE MOUSSE

Berry coulis, dark chocolate dust

DECONSTRUCTED FRUIT SALAD

Raspberry coulis, sweet wine sabayon

Indigenous Buffets

ALL BUFFETS INCLUDE:

Starbucks® coffee
Selection of Teavana® teas

Selection of rustic and traditional
bread display, or baked bannock
with berry jam and butter

WOLF

\$60 PER PERSON (minimum 20 people)

Selection of two salads, two main courses, two accompaniments, and two desserts

BEAR

\$65 PER PERSON (minimum 30 people)

Selection of three salads, two main courses, two accompaniments, and three desserts

EAGLE

\$70 PER PERSON (minimum 30 people)

Selection of one soup, three salads, three main courses, three accompaniments, and three desserts

BUFFALO

\$76 PER PERSON (minimum 40 people)

Selection of one soup, three salads, two main courses, carved bison, three accompaniments, and three desserts

SOUPS

MÉTIS BOULETTES

Lean ground beef, Yukon Gold potatoes, tomatoes, juniper berries, fresh herbs

NECK BONE AND VEGETABLE BARLEY

Rich broth, oregano, diced root vegetables, fresh herbs

SALMON AND WILD RICE CHOWDER

Cream cheese, dill weed, celery, peppers

CHIPPEWA WILD RICE AND CHICKEN

Rich creamy broth, diced vegetables, fennel seeds

SALADS

HONEY ROASTED SQUASH AND CARROT

Herb dressing

CORN AND ANCIENT GRAIN

Saskatoon berry dressing

Indigenous Buffets

ALL BUFFETS INCLUDE:

Starbucks® coffee
Selection of Teavana® teas

Selection of rustic and traditional
bread display, or baked bannock
with berry jam and butter

SALADS (CONTINUED)

WILD RICE AND DRIED CRANBERRY

Apple cider maple dressing

ROASTED CARROT AND RADICCHIO

Zesty lemon dressing

THREE SISTERS SALAD

Lime vinaigrette

WILD GITIGAN

Rice, black beans, kale, gem tomatoes

ENTRÉES

ALBERTA BEEF STEW

Forest mushroom, onions

NORTH AMERICAN MEATLOAF

Bacon wrapped, crushed Yukon Gold potatoes

ROASTED SALMON

Peppery greens, blueberry dressing

SLOW COOKED BISON EYE OF ROUND

Wild mushrooms, peppercorn sauce

BRAISED OXTAIL

Caramelized onions, carrots, beans

GAME BIRD STEW

Chef's braised vegetables

SEARED HALIBUT

Roasted yams, Maple glaze

HOT SMOKED SALMON

Maple mustard, wild grain pilaf, Chef's seasonal vegetables

BRAISED NECK BONE

Root vegetables, potatoes

Indigenous Buffets

ALL BUFFETS INCLUDE:

Starbucks® coffee
Selection of Teavana® teas

Selection of rustic and traditional
bread display, or baked bannock
with berry jam and butter

ACCOMPANIMENTS

- Wild rice casserole
- Roasted sweet yams, honey
- Rosemary roasted potatoes
- Rustic barley risotto
- Smashed potatoes, fresh herbs
- Roasted acorn squash
- Chef's field vegetables
- Sweet corn and bean succotash, onions
- Roasted root vegetable hash
- Three Sisters stew

DESSERTS

- Mixed berry crumble
- Assorted squares
- Fried bannock bits drizzled with honey
- Berry bannock bread pudding
- Beaver tails

Indigenous Plated Dinners

(minimum 15 people)

Minimum selection of
three courses

Prices are based on the main
course and number of
courses selected

PLATED DINNERS INCLUDE:

Starbucks® coffee
Selection of Teavana® teas

Selection of rustic and traditional
bread display, or baked bannock
with berry jam and butter

SOUPS

MÉTIS BOULETTES

Lean ground beef, Yukon Gold potatoes, tomatoes, juniper berries, fresh herbs

MOHAWK CORN

Dried corn, diced pork, rich broth, carrots, swede, parsley

SALMON AND WILD RICE CHOWDER

Cream cheese, dill weed, celery, peppers

HAMBURGER

Lean beef, tomato beef broth, Yukon Gold potatoes, fresh thyme

LAMB AND PEARL BARLEY BROTH

Carrots, celery, onions, white wine vinegar, fresh rosemary

SALAD *Please select one option for your group*

ROASTED CARROT AND SQUASH

Acorn squash, carrots, red onions, mesclun mix, honey, and herb dressing

SMOKED MEAT

Chef's choice of assorted smoked meats, granny smith apples, shaved radishes, tomatoes, golden Italian dressing

MAPLE ROASTED ROOT VEGETABLES

Marinated and roasted beets, rutabaga, parsnips, carrots, baby potatoes, onion petals, crumbled feta, roquette leaves, balsamic reduction

COTTAGE

Gem tomatoes, roasted sweet potatoes, ancient grains, honey mustard vinaigrette

CITRUS KALE

Baby kale, microgreens, fresh berries, pepitas, shaved carrots, lemon vinaigrette

WILD RICE AND CRANBERRY

Local grains, dried cranberries, apple cider maple dressing

Indigenous Plated Dinners

(minimum 15 people)

Minimum selection of
three courses

Prices are based on the main
course and number of
courses selected

PLATED DINNERS INCLUDE:

Starbucks® coffee
Selection of Teavana® teas

Selection of rustic and traditional
bread display, or baked bannock
with berry jam and butter

ENTRÉES

Please select one option for your group

	3 COURSES	4 COURSES
GRILLED BEEF TENDERLOIN FILET Garlic whipped potatoes, roasted mushroom fricassee, seasonal vegetables, shallot jus	75	85
HERITAGE BISON STEW Cubed bison and beef, swede, carrots, onions, potatoes, slow cooked in rich gravy, and baked bannock	69	79
ROAST SPRING CHICKEN Apple and sage stuffing, double smoked bacon, maple roasted root vegetables, pan jus	69	79
CHARRED SALMON Crushed new boiled potatoes, squash purée, blueberry gastrique	69	79
SEARED HALIBUT Olive oil confit potatoes, field cherry tomatoes, onion compôte	73	83
SUCCOTASH AND ROASTED BARLEY RISOTTO Corn, onions, carrots, peas, Oka cheese, kale	61	71
GAME PIE Pheasant, venison, boar, bacon, short crust pastry	75	85
SURF AND TURF Juniper crusted bison fillet, grilled prawns, whipped potatoes, seasonal vegetables, thyme shallot jus	90	100

DESSERTS *Please select one option for your group*

APPLE AND BLACKBERRY CRUMBLE TOP TART

Rhubarb sauce, custard

BERRY BANNOCK BREAD PUDDING

Crème anglaise, fresh berries

BEAVER TAILS

Cinnamon sugar, seasonal berries, Chantilly cream

Buffets

DINNERS INCLUDE:

Starbucks® coffee
Selection of Teavana® teas

Selection of rustic and traditional
bread display, or baked bannock
with berry jam and butter

CLASSIC

\$60 PER PERSON (minimum 20 people)

Please select two salads, two main course, two accompaniments and two desserts

BUSINESS

\$65 PER PERSON (minimum 20 people)

Please select three salads, two main courses, two accompaniments,
and three desserts

EXECUTIVE

\$70 PER PERSON (minimum 30 people)

Please select three salads, two main courses, one vegetarian,
two accompaniments, and three desserts

DELUXE

\$75 PER PERSON (minimum 30 people)

Please select three salads, two main courses, carved roast beef,
two accompaniments, and three desserts

ELEGANCE

\$80 PER PERSON (minimum 40 people)

Please select three salads, two main courses, one carved item,
one vegetarian, two accompaniments, and three desserts

LUXURY

\$85 PER PERSON (minimum 40 people)

Please select four salads, two main courses, one carved item,
two accompaniments, and three desserts

ULTIMATE

\$90 PER PERSON (minimum 40 people)

Please select four salads, three main courses, one carved item,
two accompaniments, and three desserts

Buffets

DINNERS INCLUDE:

Starbucks® coffee
Selection of Teavana® teas

Selection of rustic and traditional
bread display, or baked bannock
with berry jam and butter

SALADS

BEET ROOT

Quinoa, arugula with coriander yogurt dressing

CAESAR

Romaine salad, garlic dressing, croutons, parmesan

GATHERED GREENS

Shaved cucumbers, radish, tomatoes, house dressing

COLESLAW

Shredded red and green cabbage, carrots, pickled onions,
golden raisins, creamy apple cider vinaigrette

MANDARIN ORANGE AND ALMOND

Baby spinach, slivered almonds, feta salad with herb vinaigrette

ROASTED CARROT AND SQUASH

Squash, seasonal honey roasted, carrots, raisin nutmeg vinaigrette

THE PLAINS CORN AND FARRO

Saskatoon berry dressing

WILD RICE AND CRANBERRY SALAD

Local grains, dried cranberries, apple cider maple dressing

ROQUETTE SALAD

Baby arugula, shaved carrots, confit tomato, shaved fontina,
champagne vinaigrette

POTATO SALAD

Yukon Gold potatoes, hard-boiled eggs, bacon, green onions,
dill pickle, garlic mayonnaise dressing

TOMATO CAPRESE

Field ripe tomatoes, basil marinated mozzarella, baby spinach,
extra virgin olive oil, balsamic reduction

GREEK SALAD

Tomatoes, peppers, cucumber, crumbled feta, Kalamata olives, herb dressing

KACHUMBER SALAD

Shaved cucumbers, tomatoes, red onions, crushed cumin seeds,
lemon cilantro dressing

Buffets

DINNERS INCLUDE:

Starbucks® coffee
Selection of Teavana® teas

Selection of rustic and traditional
bread display, or baked bannock
with berry jam and butter

MAIN COURSES

DILL SALMON

Crisp shaved fennel, pea shoots, citrus butter sauce

HERB CRUSTED COD

White bean cassoulet, chardonnay velouté

WEST COAST SEAFOOD MEDLEY

Salmon, cod, prawns, shellfish, pea shoots, citrus butter sauce

SLOW COOK BISON

Sliced bison eye of round, wild mushrooms, peppercorn sauce

440 BEEF STEW

Cubed beef, swede, carrots, onions, Yukon Gold potatoes,
slow cooked in rich gravy

ROASTED AAA BEEF

Mushrooms, caramelized onions, oak barrel jus

LEG OF LAMB

Mediterranean spiced, couscous pilaf, harissa pan jus

BBQ CHICKEN

Corn and potato hash, tangy barbeque sauce

THYME AND SEA SALT ROAST CHICKEN

Mushroom risotto, rosemary jus

CHICKEN SALTIMBOCCA

Chicken thighs, sage seared, prosciutto crisps, lemon crushed potatoes,
marsala sauce

PORK PICCATA

Dusted and seared, warm mushroom and asparagus salad, caper cream sauce

GRILLED PORK LOIN MEDALLIONS

Roasted mushrooms, zucchini fricassee, merlot and dark cherry jus

SLOW COOKED BARBEQUED PORK RIBS

Buttered corn on the cob, house Jack Daniel's BBQ sauce or Louisiana dry rub

PENNE PASTA TOSSED IN ALFREDO SAUCE VEGETARIAN

Roasted vegetables, shaved parmesan

BAKED SPINACH AND RICOTTA CANNELLONI VEGETARIAN

Rich tomato sauce, shredded cheese

PANEER TIKKA MAKHANI VEGETARIAN

Cheese Paneer, butter (makhani), tomatoes and cashews spices

ROASTED CAULIFLOWER RISOTTO VEGETARIAN

Low carb cauliflower bound with vegan cheese, herbed vegetables

Buffets

DINNERS INCLUDE:

Starbucks® coffee
Selection of Teavana® teas

Selection of rustic and traditional
bread display, or baked bannock
with berry jam and butter

ENHANCED MAIN COURSES

UPGRADE ANY ONE OF YOUR MAIN COURSES TO ONE OF THE
ENHANCEMENTS BELOW FOR AN ADDITIONAL \$10 PER PERSON

SEARED HALIBUT

Roasted yams, pan sauce

ROASTED AAA STRIPLOIN

Mushrooms, caramelized onions, oak barrel jus

DIJON CRUSTED LAMB RACKS

Fig sauce, selection of mustards, mint sauce

PETIT MEDALLIONS OF BEEF TENDERLOIN

Potato mushroom hash, greens, Merlot jus

CARVING STATIONS (CHEF ATTENDED)

ADD AN EXTRA CARVING STATION FOR THE PRICES INDICATED BELOW

ROAST TURKEY

\$15 PER PERSON

Sage stuffing, cranberry sauce, pan jus

HAM

\$15 PER PERSON

Maple cured, bone-in, honey mustard glaze

ROUND OF BEEF

\$20 PER PERSON

Slow roasted, horseradish, mustards, buns, condiments

LEG OF LAMB

\$22 PER PERSON

Roasted, minted red wine jus

PRIME RIB OF BEEF

\$32 PER PERSON

Rosemary demi-glace, Yorkshire pudding

ALBERTA BEEF TENDERLOIN

\$37 PER PERSON

Roasted, demi-glace, Yorkshire pudding

Buffets

DINNERS INCLUDE:

Starbucks® coffee
Selection of Teavana® teas

Selection of rustic and traditional
bread display, or baked bannock
with berry jam and butter

ACCOMPANIMENTS

- Market vegetables, fresh seasonal
- Grilled vegetables, asparagus, broccolini, eggplant, bell peppers
- Green bean cassoulet, caramelized onions, bacon crumble, roasted garlic cream sauce
- Pesto orzo pasta, shaved parmesan
- Potato gratin, gruyère cheese
- Three sisters succotash – corn, roasted squash, green beans with butter and herbs
- Potatoes, herb roasted
- Potatoes, baked, butter, sour cream, green onions, bacon bits
- Potatoes, garlic whipped
- Risotto, mushrooms
- Basmati, sweet onions and herbs

DESSERTS

- Assorted mini cheesecakes
- Mousse, assorted flavours
- French pastries, assorted flavours
- Profiteroles, éclairs
- Cheese display, international, and domestic
- Fruit board, fresh seasonal
- Mixed berry crumble, bread and butter pudding
- Chef's selection of dessert squares, cookies

Beverage

MENU



Wines *List*

BY THE BOTTLE

750ML table service only

RED WINE

MASI MERLOT	\$48
GUENOC CABERNET SAUVIGNON	\$48
FARNESE FANTINI SANGIOVESE	\$48
KIM CRAWFORD PINOT NOIR	\$60
GRAY MONK BLEND	\$62
LAYER CAKE MALBEC	\$62
INDIGENIOUS WORLD MERLOT	\$65
MISSON HILL RESERVE SHIRAZ	\$70

WHITE WINE

MASI PINOT GRIGIO	\$48
TOSO CHARDONNAY	\$48
FARNESE FANTINI TREBBIANO	\$48
THE NED ROSE	\$52
KIM CRAWFORD SAUVIGNON BLANC	\$58
MISSON HILL RESERVE VIOGNER	\$60
GRAY MONK RIESLING	\$60
INDIGENIOUS WORLD CHARDONNAY	\$65

BY THE GLASS HOST \$7.50 CASH \$9.50

RED WINE

MASI MERLOT
GUENOC CABERNET SAUVIGNON

WHITE WINE

MASI PINOT GRIGIO
TOSO CHARDONNAY
THE NED ROSE

Bar List

BOTTLED BEER 330ML **HOST \$7.50 CASH \$9.50**

CANADIAN
COORS LIGHT
ALEXANDER KEITH'S
COORS ORIGINAL
HEINEKEN
SOL

BOTTLED COOLER 330ML **HOST \$7.50 CASH \$9.50**

SMIRNOFF ICE
TWISTED TEA
PEACH BELLINI

HIGHBALLS 1oz **HOST \$7.50 CASH \$9.50**

ABSOLUT VODKA
SEAGRAM'S RYE
J&B SCOTCH
CAPTAIN MORGAN WHITE
CAPTAIN MORGAN SPICED
MAKER'S MARK BOURBON
BEEFEATER GIN
JOSE CUERVO TEQUILA

PREMIUM HIGHBALLS 1oz **HOST \$8.50 CASH \$10.50**

VODKA

KETEL ONE, GREY GOOSE

GIN

BOMBAY SAPPHIRE, TANQUERAY SPECIAL DRY, EMPRESS

RUM

BACARDI WHITE, APPLETON

WHISKEY

CROWN ROYAL, JACK DANIEL'S

SCOTCH 1oz

GLENFIDDICH 12 YR, JOHNNIE WALKER BLACK

TEQUILA 1oz

DON JULIO BLANCO

HOST \$8.50 CASH \$10.50

Cocktails

LIQUEUR 1oz

HOST \$7.50 CASH \$9.50

BAILEY'S IRISH CREAM

KAHLÚA

SAMBUCA

TRIPLE SEC

COCKTAILS 1oz

HOST \$7.50 CASH \$9.50

CAESAR

1oz Vodka, clamato juice, spices

SINGAPORE SLING

1oz Gin, orange juice, 7 Up, grenadine

MOJITO

1oz Rum, mint, lime, 7 Up, grenadine

RUSTY NAIL

½oz Scotch, ½oz Drambuie, Ice

COCKTAILS 2oz

HOST \$12.00 CASH \$15.00

MARTINI

1½ oz Gin or Vodka, ½ oz Vermouth

NEGRONI

1oz Gin, ½ oz Campari, ½ oz Vermouth

OLD FASHION

2oz Bourbon, Bitters, simple syrup

NON-ALCOHOLIC BEVERAGES

HOST \$4.50 CASH \$5.50

BOTTLED WATER, SOFT DRINK, ENERGY DRINKS

VIRGIN COCKTAILS, JUICES,

HEINEKEN 0.0, O'DOUL'S

Host bar prices do not include 21% service charge and 5% GST.

Cash bar prices include GST. One (1) bartender per 75 people for host bars.

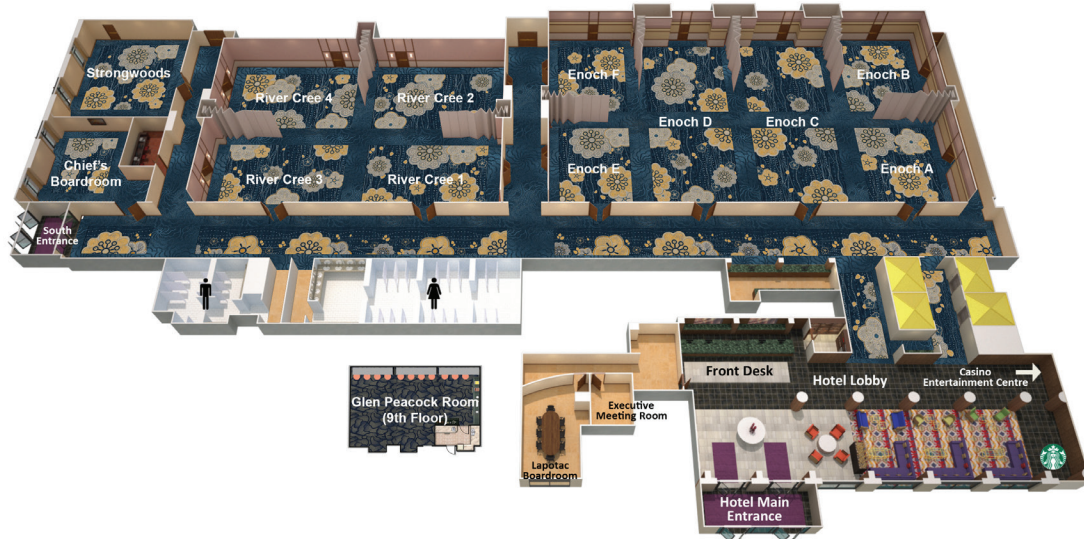
One (1) bartender per 100 people for cash bars.

Bartender fee is \$30 per hour and requires ½ hour setup and ½ hour clean up, for three hours minimum.

Event Space



FUNCTION SPACE



All function space is located on the main floor of the hotel apart from the Glen Peacock Room located on the 9th floor. The ballrooms are completely pillar free, and feature 16-foot ceilings.

Our space is sure to impress your guests and is the perfect setting for your unforgettable experience.

ENOCH GRAND BALLROOM

With 7,296 sq ft; this space can accommodate up to 500 guests, depending on the set-up. This ballroom can also be divided into smaller sections to accommodate groups of 80 to 350 guests.

RIVER CREE BALLROOM

With 4,368 sq. ft, this space can accommodate up to 250 guests, depending on the set-up. This ballroom can also be divided into smaller sections to accommodate groups of 60 to 110 guests.

STRONGWOODS ROOM

With 1,188 sq. ft; this space is perfect for more intimate events. Featuring 11-foot ceiling and windows, this space will definitely wow your guests. This room can accommodate events for up to 88 guests, depending on the set-up.

RESORT SUMMARY

249 Guest Rooms

Dining Outlets: The Kitchen, Tap 25, Centre Bar, Italia, Onyx Lounge, Cha Xpress, Fat Burger, Grab & Go

The Lobby Lounge serving Starbucks® coffee beverages

Swimming Pool and Fitness Centre

Business Centre

Casino - Featuring a 100% smoke free Casino and EMBERS our new smoke-friendly gaming area

2 NHL-Sized Rinks

Entertainment Centre with live concerts

Complimentary Guest Parking

Complimentary Shuttle to West Edmonton Mall

GLEN PEACOCK ROOM

Located on the 9th floor of the resort, this premiere space offers natural light and exceptional views. This unique 630 sq ft space can accommodate a special banquet for up to 30 guests or standing reception for 50.

Named in memory of River Cree Resort Board Member Glen Peacock, a founding Visionary of the River Cree Resort and Casino.

SALES AGREEMENT AND DEPOSITS

To hold space on a definite basis, a signed group sales agreement is required. Space for the event is booked only for the times indicated. Should set up and tear down times be required, please specify at the time of booking.

For all events, a deposit is required at the time of space confirmation. A deposit schedule will be outlined in your group sales agreement, with the estimated balance due 15 business days prior to the event.

FOOD AND BEVERAGE

The Event Management Team and the Executive Chef will be pleased to assist in creating any specialized menus for your function.

Due to City and Provincial Health Regulations, all food and beverage served in the hotel must be provided by the hotel; the only exception to this being wedding cakes, cupcakes, and candy table items. Due to Health and Safety Regulations, the hotel prohibits guests from removing any food and beverage products after a function, apart from the above-mentioned items. The River Cree Resort accepts no liability for damage or set-up of wedding cakes, cupcakes, or candies.

Banquet prices are subject to change without notice. Prices for food and beverage will be guaranteed 90 business days prior to the event. A final guaranteed number of guests is required by 10:00 AM, three business days prior to the event. Should we not receive the guaranteed numbers, the expected number will be considered the guaranteed number. If the total number of guests in attendance exceeds this number, or the guaranteed number, additional charges will apply. All food, beverage, meeting room rental and audio visual is subject to a 21% service charge, and 5% GST.

We will be pleased to further assist you to ensure the success of your event.

DECOR

All candles used must be in enclosed containers. Any decorations or signs may be displayed with supporting equipment. Use of tacks, staples, nails, tape, or anything that could mark or damage the walls is not permitted. We request that no confetti, real flower petals or bubbles be used on hotel premises. A clean up charge of \$350 plus GST will apply if used. If damages result, replacement fees may apply.

Please ensure proper labeling of all deliveries. There is limited storage on property, and we are unable to accept shipments earlier than three days prior to the event. All shipments are to be delivered to the loading dock. The hotel will not receive or sign for COD shipments or be responsible for shipments left behind.

Production World will be the preferred audio-visual provider for your event. Should an alternative audio-visual company be selected a displacement fee plus GST will apply. Power drop and audio patch fees are additional and will be applied to the groups account.

Any use of smoke, fog or dry ice will trigger the fire alarm. It is the client's responsibility to provide the hotel with advance notice of any smoke being used to conduct a pipe ceremony. Failing to inform the Event Manager and activating the fire alarm system is an offence that will result in a charge of \$1,000 plus GST, to the group account.

MISCELLANEOUS

An additional labour charge will be assessed on Canadian statutory holidays of \$2 per person.

The River Cree Resort prohibits smoking in any public space, guestroom, or function space.

Cash coat check charges of \$2 per person will apply. Should you wish to obtain a flat rate for your entire group, please speak with your Event Manager.