



Catering Menu





BREAKFAST BUFFETS

Minimum order of 12 people is required for buffets.

Continental Buffet

Assorted Chilled Fruit Juices
Fresh Fruit Platter with Yogurt Dip
Assorted Pastries
Freshly Brewed Coffee & Assorted Tea
\$18.50 per person

Healthy Start Buffet

Assorted Chilled Fruit Juices
Fresh Fruit Platter
Yogurt Parfaits
Hot Oatmeal
Avocado Toast with Hard Boiled Egg
Freshly Brewed Coffee & Assorted Tea
\$23.50 per person

Four Points Buffet

Assorted Chilled Fruit Juices
Fresh Fruit Platter with Yogurt Dip
Assorted Pastries
Farm Fresh Scrambled Eggs
Hash Browns
Toast Station with Assorted Breads
Pork Sausage *or* Bacon
Freshly Brewed Coffee & Assorted Tea
\$26.50 per person

18% service charge and 5% GST will be added to all banquet charges including room rental, AV, food and beverage.
Consuming raw or undercooked meats, seafood, shellfish, or eggs, may increase your risk of a food-borne illness.



BREAKFAST BUFFETS

Minimum order of 12 people is required for buffets.

Breakfast Enhancements

Upgrade your breakfast buffet by adding on any of the below selections:

Assorted Cold Cereals - \$3.00 per person

Hot Oatmeal - \$4.00 per person

Pancakes with Butter & Syrup - \$5.00 per person

French Toast - \$5.00 per person

Assorted Bagels with Cream Cheese - \$5.00 per person

Bacon - \$5.50 per person

Sausage - \$5.50 per person

Ham - \$5.50 per person

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BREAKS

Food Items

Smoothies - \$5.50 per person

Yogurt Parfaits - \$5.50 per person

Fruit Skewers with Yogurt Dip - \$5.50 per person

Banana Loaves - \$4.00 per person

Assorted Muffins - \$4.00 per person

Assorted Danish - \$4.50 per person

Cookies - \$5.50 per person

Ice Cream Bars - \$4.50 per person

Bags of Potato Chips - \$4.00 per person

Trail Mix Packets - \$4.00 per person

Bags of Popcorn - \$4.00 per person

Hummus & Pita Chips - \$4.50 per person

Individual Crudités with Dip - \$4.50 per person

Salted Mini Pretzels - \$4.00 per person

Snack Mix - \$4.00 per person

Beverage Items

Freshly Brewed Coffee & Assorted Tea - \$4.00 per person, per break.
Minimum of 6 people required.

(\$6.00 per person for unlimited refills, all-day service)

Assorted Soft Drinks, Bottled Juices, Bottled Water - \$4.00 each

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LUNCH BUFFETS

Minimum order of 12 people is required for buffets.

Soup & Sandwich Buffet

Soup of the Day
Mixed Greens Salad with Assorted Dressings
Chef's Choice of Assorted Sandwiches & Wraps
French Fries
Dessert Squares
Freshly Brewed Coffee & Assorted Tea
\$29.00 per person

Italian Buffet

Garlic Toast
Caesar Salad
Pasta Bar with Penne & Spaghetti
Alfredo Sauce & Marinara Sauce
Herb Roasted Chicken Breast
Dessert Squares
Freshly Brewed Coffee & Assorted Tea
\$33.00 per person

Build-Your-Own Burger Buffet

Mixed Greens Salad with Assorted Dressings
Creamy Coleslaw
French Fries
Freshly Baked Brioche Buns
Alberta AAA Prime Rib Beef Patties
Toppings & Condiments
(Lettuce, Tomato, Onions, Pickles, Cheese, Ketchup, Mustard & Mayonnaise)
Dessert Squares
Freshly Brewed Coffee & Assorted Tea
\$36.00 per person
(Based on one burger per person – if any extra are required, additional charge will apply)

Canadian Buffet

Soup of the Day
Mixed Greens Salad with Assorted Dressings
Roasted Chicken Breast with Garlic Herb Butter
English Cut Roast Beef in Wild Mushroom Sauce
Garlic Mashed Potatoes
Seasonal Vegetables
Dessert Squares
Freshly Brewed Coffee & Assorted Tea
\$45.00 per person

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SMALL BITES

Sold by the dozen. Minimum of 3 dozen of each selection required per order

Cold Canapes \$26 per dozen

Bruschetta
Prosciutto with Fresh Melon
Cajun Chicken Tortilla Spirals
Crab-Stuffed Cucumber

Hot Hors D'Oeuvres \$26 per dozen

Vegetarian Spring Rolls
Breaded or Garlic Shrimp
Dry Garlic Ribs
Chicken Satays
Vegetarian Pot Stickers
Mini Quiche
Citrus Glazed Meatballs

Deluxe Cold Canapes \$30 per dozen

Jumbo Shrimp with Cocktail Sauce
Alberta Beef Sirloin, Rolled with Horseradish
Curry Chicken Rolls
Smoked Salmon on Crostini with Dill Cream Cheese

Deluxe Hot Hors D'Oeuvres \$30 per dozen

Teriyaki Chicken Skewers
Beef Kababs
Tempura Chicken Balls
Scallops Wrapped in Bacon
Salt & Pepper Chicken Wings
Mini Cheese Quesadillas
Panko Shrimp

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DINNER BUFFET

Minimum order of 15 people is required for dinner buffet.

Dinner Buffet

Freshly Baked Rolls with Butter
Soup of the Day

Choice of Two Salads:

Classic Caesar Salad
Mixed Greens with Assorted Dressings
Apple Parmesan Salad
Pasta Salad

Choice of Two Entrees:

Roasted Chicken with Garlic Herb Butter
English Cut Roast Beef in Wild Mushroom Sauce
Five Spice Marinated Pork Loin with Apple Glaze
Baked Salmon with Lobster Velouté

Herb Roasted Potatoes or Garlic Mashed Potatoes
Seasonal Vegetables

Assorted Dessert Squares
Freshly Brewed Coffee & Assorted Tea

\$65.00 per person

Dinner Enhancements

Upgrade your dinner buffet by adding on any of the below selections:

Vegetable Platter with Herb Dip - \$4.50 per person

Cabbage Rolls - \$4.50 per person

Perogies - \$4.50 per person

Assorted Cheese Platter - \$8.00 per person

Assorted Cold Cuts- \$10.00 per person

18% service charge and 5% GST will be added to all banquet charges including room rental, AV, food and beverage.
Consuming raw or undercooked meats, seafood, shellfish, or eggs, may increase your risk of a food-borne illness.



BAR SERVICE

Host Bar

Host will pay for all beverages for guests for the duration of the event. Hotel will provide host with tickets to provide to their guests. Host will be charged for number of tickets redeemed. Prices are Subject to 18% service charge and 5% GST.

Cash Bar

Guests to pay for individual beverages for the duration of event. GST included in price.

Bartender Fee

A bartender charge of \$90.00 will be applied if consumption is less than \$1,000.00.

Host Bar Pricing

(Please indicate if you would like Premium Alcohol served at the bar)

House Liquor	\$7.00
Premium Brand Liquor	\$8.00
Domestic Beer	\$7.00
Imported Beer	\$8.00
House Red or White Wine (5oz)	\$8.00
Liqueurs	\$8.00
Coolers	\$8.00
House Wine (Bottle)	\$32.00

Cash Bar Pricing

House Liquor	\$7.50
Premium Brand Liquor	\$8.50
Domestic Beer	\$7.50
Imported Beer	\$8.50
House Red or White Wine (5oz)	\$8.50
Liqueurs	\$8.50
Coolers	\$8.50
House Wine (Bottle)	\$35.00

Non-Alcoholic

Bottled Water	\$5.50
Bottled Juices	\$5.50
Soft Drinks	\$5.50
Freshly Brewed Coffee & Tea	\$5.50

Guests under the age of 18 will not be served alcoholic beverages. The hotel reserves the right to refuse/terminate alcohol service if the service is not in accordance with AGLC regulations.

18% service charge and 5% GST will be added to all banquet charges including room rental, AV, food and beverage. Consuming raw or undercooked meats, seafood, shellfish, or eggs, may increase your risk of a food-borne illness.



MEETING PACKAGES

Meeting package price is per person. Minimum of 15 guests required for full meeting package.

Applicable to Castle Mountain & Gateway Meeting Room only. Not applicable for Boardroom rentals.

Basic Meeting Package \$60.00

Meeting Room Rental - \$1000.00

Continental Breakfast

Assorted Chilled Juices
Assorted Pastries
Fresh Fruit Platter with Yogurt Dip
Freshly Brewed Coffee & Assorted Tea

Lunch Buffet

Soup of the Day
Caesar Salad
Assorted Sandwiches & Wraps
French Fries
Dessert Squares
Freshly Brewed Coffee & Assorted Tea

Morning Break

Choice of 1 Break Food Item
Freshly Brewed Coffee & Assorted Tea

Afternoon Break

Choice of 1 Break Food Item
Freshly Brewed Coffee & Assorted Tea

Silver Meeting Package \$85.00 per person

15% Discount on Meeting Room Rental - \$850.00

Breakfast Buffet

Assorted Chilled Juices
Assorted Pastries
Fresh Fruit Platter with Yogurt Dip
Toast Station with Assorted Breads
Farm Fresh Scrambled Eggs
Hash Browns
Pork Sausage
Freshly Brewed Coffee & Assorted Tea

Lunch Buffet

Mixed Greens Salad with Assorted Dressings
Baked Greek Lemon Chicken
English Cut Roast Beef with Wild Mushroom Sauce
Seasonal Vegetables
Garlic Mashed Potatoes
Assorted Dessert Squares
Freshly Brewed Coffee & Assorted Tea

Morning Break

Choice of 2 Break Food Items
Freshly Brewed Coffee & Assorted Tea

Afternoon Break

Choice of 2 Break Food Items
Freshly Brewed Coffee & Assorted Tea

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MEETING PACKAGES

Meeting package price is per person. Minimum of 15 guests required for full meeting package.

Applicable to Castle Mountain & Gateway Meeting Room only. Not applicable for Boardroom rentals.

Gold Meeting Package - \$95.00 per person

30% Discount on Meeting Room Rental - \$700.00

Breakfast Buffet

Assorted Chilled Juices
Assorted Pastries
Fresh Fruit Platter with Yogurt Dip
Toast Station with Assorted Breads
Farm Fresh Scrambled Eggs
Hash Browns
Pork Sausage
Bacon
Choice of Pancakes *or* Waffles
Freshly Brewed Coffee & Assorted Tea

Morning Break

Choice of 2 Break Food Items
Freshly Brewed Coffee & Assorted Tea

Lunch Buffet

Freshly Baked Rolls with Butter
Mixed Greens Salad
Deluxe Pasta Salad
Choice of 2 Entrees:
Baked Greek Lemon Chicken
English Cut Roast Beef with Wild Mushroom Sauce
Five Spice Marinated Pork Loin with Apple Glaze
Seasonal Vegetables
Garlic Mashed Potatoes
Assorted Dessert Squares
Freshly Brewed Coffee & Assorted Tea

Afternoon Break

Choice of 2 Break Food Items
Freshly Brewed Coffee & Assorted Tea

Break Items

Please choose your break items from the below options:

Morning Break Items

Smoothies
Yogurt Parfaits
Fruit Skewers with Yogurt Dip
Banana Loaves
Assorted Muffins
Cookies
Trail Mix Packets

Afternoon Break Items

Cookies
Assorted Ice Cream Bars
Bags of Popcorn
Bags of Chips
Hummus & Pita Chips
Individual Crudités with Dip
Salted Mini Pretzels
Snack Mix

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