



Holiday Inn

APPETIZERS

Soup of the day	\$6.99
Garden Salad	\$6.99
Caesar Salad, lemon wedge	\$7.99
Spinach Salad	\$7.99

DESSERTS

Orange Creamsicle Cake	\$6.99
Carrot Cake	\$6.99
Chocolate Cake	\$6.99
Lemon Meringue Pie	\$6.99
Fresh Fruit Cup	\$6.59
Newfoundland Berry Tart	\$7.99
Cheesecake (Strawberry Compote)	\$7.99
Turtle Cheesecake	\$7.99
Blueberry & White Chocolate Cheesecake	\$7.99

Prices are subject to 15% Gratuity and 15% Tax



Bar Service

White Wine

Jackson Trigg's	750ml	\$39.00
Sawmill Creek	750 ml	\$41.00
Woodbridge Mondovi	750 ml	\$42.00

Fruit Punch

\$65.00 per gallon

Red Wine

Jackson Trigg's Merlot	750 ml	\$39.00
Sawmill Creek	750 ml	\$41.00
Woodbridge Mondovi	750 ml	\$42.00

Alcoholic Punch

\$120.00 per Gallon

Host or Ticket Bar

Liquor	\$6.96
Beer	\$6.52
House Wine	\$7.61
Imports	\$7.83
Coolers	\$7.83

(plus 15% service charge, plus 15% taxes)

Cash Bar

Liquor	\$8.00
Beer	\$7.50
House Wine	\$8.75
Imports	\$9.00
Coolers	\$9.00

(Taxes included)

With Host or Ticket Bar all prices are subject to 15% service charge, and then 15% Tax. There will be an addition \$150.00 charge for bar service if sales do not exceed \$750.00.

Prices effective May 15, 2022



Breakfast Menu

**B-1 Traditional Breakfast Buffet
(Minimum 50 People)**

Assorted Cold Cereal
Orange Juice
Fresh Scrambled Eggs
Choice of Bacon, Sausage or Ham (2 items)
Home fries
Warm Mini Croissants
Preserves
Coffee / Tea
\$29 per person

B-3 Sunrise – Sit Down

Chilled Orange Juice
Fresh Scrambled Eggs,
Bacon & Sausage
Home fries
Warm Mini Croissants
Coffee/Tea
\$23 per person

B -2 Continental Breakfast

Orange Juice
Assorted Fresh Fruit (In Season)
Assorted Muffins
Cinnamon Rolls/
Danish
Coffee / Tea
\$19 per person

(Minimum 50 people for Buffet)

Prices subject to 15% Gratuity and 15 % Tax

Special meals available upon request



Buffet Menu

Cold Items

Select 3 items

- *Seasonal Greens, 3 dressings
- *Pasta Salad
- *Potato Salad
- *Coleslaw
- *Greek Salad
- *Tomato & Mozzarella Cheese
- *Baron of Alberta Beef

Hot Items

Select 2 items

- *Three Meat Lasagna
- *Stuffed Sliced Chicken Breast
- *Penne with a pesto cream sauce
- *Roasted Maple Salmon
- *Pork loin w Apple Cranberry
- *Roast Turkey, Bread Dressing

**All Entrees include Chef's Choice of Potato and Seasonal Vegetables,
Selection of Desserts, Rolls and Butter, Coffee/Tea**

\$69.00 per person -Minimum of 50 People Required

Prices are subject to 15% Gratuity and 15% Tax



Holiday Inn

Cocktail Reception

- | | |
|---|--|
| C-1 Cold Canapes
Goat Cheese Truffles
Prosciutto wrapped Melon
\$29.99 per dozen | C-4 Snacks
Potato Chips
Pretzels
\$6.99 per basket |
| C-2 Hot Hors D'Oeuvres
Battered Shrimp
Zinger Wings
Cod Nuggets
Vegetable Spring Rolls
Bacon Wrapped Pineapple
Pin Wheels:
with Ham & Cheese
with Spinach & artichoke dip

\$33.49 per dozen | C-5 Veggie Platter, Curry Mayo
\$7.99 per person |
| C-3 Specialty Hors D'Oeuvres
Bacon Wrapped Scallops
Sautéed Shrimp
Pan Fried Cod Tongues
Battered Scallops
Beer Sliders
Coconut Shrimp
Chicken Skewers
with choice of Thai, Pineapple Curry or Spicy peanut sauce.
\$35.99 per dozen | C-6 Cheese Tray
Assorted Canadian and
Imported Cheese
Red & Green Grapes
Assorted Crackers
\$11.99 per person |

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Coffee / Nutrition Breaks and Working Lunch

CB-1 Freshly Brewed Coffee
\$3 per cup

CB-5 Fresh Fruit Platter
\$7 per person

CB-2 Assorted Chilled Juices
\$3 per juice

CB-6 Assorted Cookies
\$3 per cookie

CB-3 Assorted Soft Drinks
\$3 per drink

CB-7 Yogurt
\$4 per item

CB-4 Muffin, Danish & Cinnamon Roll
\$4 per item

WL-1 Working Lunch One

Soup of the Day or Salad
Assorted Quarter Sandwiches
Or Assorted Wraps
Assorted Desserts
Coffee / Tea
\$25.99 per person

WL-2 Working Lunch Two

Chili & Fresh bread rolls
Assorted Squares
\$19.99 per person

WL-3 Working Lunch Three

Meat or Vegetarian Lasagna
Caesar Salad & Garlic Bread
Assorted Squares
Coffee/Tea
\$27.99

WL-4 Working Lunch Four

BYO Fajita Bar
Sautéed strips of chicken or
Sautéed strips of beef
Green & Red peppers
Warmed Flour Tortillas
Shredded lettuce, cheese
Salsa, sour cream,
Mexican Rice
Refried black beans
Assorted squares
Coffee/Tea
\$26.99 per person
Minimum 20 people
Maximum 40 People

All prices are subject to 15% Gratuity and 15% Tax



Pre-Plated Dinners

Entrees

D 1	Atlantic Salmon with your choice of: <i>Maple Glazed, Dill Sauce or Pineapple Salsa</i>	\$40
D 2	Roasted Pork loin with <i>Apple Cranberry Stuffing or Braised Mushroom Sauce.</i>	\$36
D 3	Mount Scio Stuffed Chicken Breast	\$35
D 4	Roast Turkey with Stuffing	\$36
D 5	Alberta Prime Rib Steak, Pan Jus	Market Price
D 6	8 oz. Striploin	Market Price
D 7	6 oz. Beef Tenderloin	Market Price
D 8	Baked Ham with <i>Brown Sugar mustard glaze or Warm Apple Chutney</i>	\$33

All entrees come with a choice of Starch:

Mashed Potato, Oven roasted, baked, croquette, rice pilaf

Choice of Two vegetables:

Turnip, carrot, broccoli, Cauliflower, Medley of Vegetables, Mixed Red and Green Pepper, Corn Succotash

Rolls butter and Coffee & Tea

All prices are subject to 15% Gratuity and 15% Tax
Special meals available upon request



Pre-Plated Lunches

Entrees

L 1	Pan Fried Cod, Scrunch ions	\$26
L 2	Atlantic salmon with choice of one of the following: Maple Glazed, Dill Sauce or Pineapple Salsa	\$26
L 3	Roasted Pork with Apple Cranberry Stuffing or Braised Mushroom Sauce	\$24
L 4	Braised Baron of Beef, Mushrooms & Onions	\$26
L 5	Roasted Stuffed Turkey, Cranberry Sauce	\$27
L 6	Stuffed Chicken Breast	\$26
L 7	Baked Ham with Brown Sugar Mustard glaze or Warm Apple Chutney	\$24

All entrees come with a choice of Starch:

Mashed Potato, Oven roasted, baked, croquette, rice pilaf

Choice of one vegetable:

Turnip, carrot, broccoli, Cauliflower, Medley of Vegetables, Mixed Red and Green
Pepper, Corn Succotash

All meals include Rolls butter, Coffee & Tea

All prices are subject to 15% Gratuity and 15% Tax

Special Meals available upon request