

MENU OPTIONS

Snow Tubing Lodge Options

Only these options are available in the upper Daylodge by Snow Tubing. All other menu's are available but can only be done in the lower Cascade Daylodge.

Option 1

Hotdogs and Hamburgers with Fries

1 Pop or Juice

Option 2

Assorted Pizza with Fries

1 Pop and Juice

Children 9.95 per person plus tax

Adult 12.95 per person plus tax

Cascade Lodge Options

Please note that all prices below are subject to 17% gratuity and 5% GST

PUB STYLE FINGER FOOD

WINGS	\$14.50/dozen
POTATO SKINS	\$9.50/dozen
NACHOS	\$45.00/each (18"x26")
PIZZA	\$12.00/each (Cut into 16 or 18)
PORK BUTTON RIBS	\$9.75/lbs
MINI QUICHE	\$15.00/dozen
SPANAKOPITA	\$15.00/dozen
VEGGI TRAY	\$25.00/ each
CHEESE PLATTER	\$47.00/ each
BEEF ON A BUN (Carver)	\$10.95/ person * Min order size 50 people*
FINGER FOOD BUFFET	
A selection of five items above will be kept replenished for 45-60min	
\$15.95 per person	

RECEPTION HORS D'OEUVRES

Crostini with sun-dried tomato and goat cheese spread

\$15.00 per dozen

Spring Rolls

Served with an orange ginger dipping sauce

\$14.50 per dozen

Baked Brie in Filo Pastry Served with a cherry chutney

\$14.50 per dozen

Crab Cakes

Served with Chipotle sauce

\$18.50 per dozen

Antipasto platter

Breakfast

Sundance Continental

Freshly brewed regular and decaffeinated, a selection of Regular and herbals teas, assorted fruit juices, freshly baked muffins
\$7.75 per person

Cascade Continental

Freshly brewed regular and decaffeinated, a selection of Regular and herbals teas, assorted fruit juices, Danish pastries, Donuts freshly baked muffins and sliced seasonal fruit.
\$9.75 per person

Soup and Sandwich Buffet

Meat Platter:

Alberta roast beef, old style ham, and Santa Fe chicken salad.

Cheese Platter:

Mozzarella, Canadian cheddar, Swiss and havarti.
Baskets of assorted fresh breads

Condiment Table:

Dijon mustard, pickled onions, lettuce, tomato, mayonnaise and butter.

Soup Crock:

Homemade soup of the day
\$14.95 per person

Add Salad Bar:

Caesar salad, potato salad, pasta salad and fresh lodge salad with house dressing
\$17.95 per person

Add Desert Bar:

Fresh Fruit, Chocolate brownies, carrot cake, butter tarts and rocky road squares.
\$19.95 per person

NORQUAY LUNCH

Soup

Homemade soup of the Day

Served with fresh sourdough buns & whipped butter

Salad Bar

Caesar Salad, Potato Salad,

Pasta Salad, Coleslaw,

Lodge Salad:

Assorted seasonal fresh greens

Served with

Our homemade dressing and assorted condiments

Main Course

Your choice of

PASTA

Three-Cheese Lasagna

With Italian Sausage and Garlic toast

Or

BARBEQUE

Hamburger, Cheeseburger, Veggie Burger, Cheese Smokie

Freshly Brewed Tea and coffee

\$18.00 per person +17% gratuity and 5% GST

Price is subject to change until a group booking agreement is signed and a deposit is received.

ALBERTA BUFFET

Salads

Marinated vegetables with goat cheese
Yukon gold potato salad
Grilled vegetable pasta salad with chef's in house made dressing
Mixed chicory greens

Cold Platters

Coppa Ham, capocollo, farmer's sausage
Smoked peppered duck breast with Brie and cherry tomato relish
Valbella pepper pate with balsamic reduction
Assorted cheeses and crackers

Main Courses

Baron of Alberta AAA beef
(Ranch rub and hunter sauce)
Stuffed Sole with Bay shrimp
(With roasted almond and lemon cream)
Corn fed chicken stuffed with portabella mushrooms and apple
(With an apple cider sauce)
Fresh seasonal vegetable and potato

Dessert

Fruit Platters
Fresh pies, assorted cheesecakes
Café latté torte
Freshly brewed coffee and tea
\$47 per person + 17% gratuity +5% GST

NORTH AMERICAN BUFFET

Fresh Salads

Fennel and apple salad with cider vinaigrette, Hearts of Romaine with pepper Caesar dressing

Norquay lodge salad with assorted dressings

Roasted red potato

Grilled Root Vegetables

Cold platters

British Columbia cheese and apple platter

Chanterelle mushroom tartar with peppered duck

Grilled Okanogan pears with Salt Spring island prosciutto

Maritime seafood platter

Entrees

Arctic char with Snow Crab

Roasted Ponderosa beef with wild mushroom pan jus

Pasta Rosilini sauce rosesa

Dessert

Assorted cheesecakes,

Rock road brownies

Chocolate mousse,

Fruit and berry platter

Selection of homemade pies

Freshly brewed coffee and tea

\$52 per person +17% gratuity + 5% GST

LONE PINE BUFFET

Salads

Caesar salad

Masculine salad with shallot vinaigrette

Yukon gold potato salad with double smoked bacon

Rigatoni with chorizo links

Cold Platters

Beef Carpaccio with wild mushroom duxcelle,

Pepper pate, capiccoli and hickory smoked Mort Della sausage

Assorted cheese platter, red grapes, apple chutney

Selection of Fresh Vegetables and Dips

Seafood Platter of cold smoked salmon, maple mustard halibut ceviche, prawns and scallops

Entrées

Roasted AAA Alberta prime rib with red wine reduction

Panko crusted fresh halibut

Chipotle chicken sauté

Roasted new potatoes and Fresh seasonal vegetables

Dessert

Assorted Cheesecake Cakes

Chocolate mousse

Fresh fruit display with white and dark chocolate strawberries

Freshly Brewed Coffee & Tea

\$55 per person + 17% gratuity + 5% GST

DELUXE BUFFET

Salads

Antipasto salad with smoked mozzarella
Roasted baby potatoes
Artichokes and calamari
Mesclun truffle oil with toasted Camembert

Platters

Market fresh seafood display
Raspberry tarragon and whiskey sage smoked salmon with corn relish
Peppered duck breast with double cream Brie
Venison terrine and cranberry port sauce
Curried samosas with mango salsa
Marble cheese platters with hunter sausage
Selection of fresh baby vegetables
Moroccan lamb links mint pesto
Vietnamese spring rolls with orange ginger sauce
Assorted fresh baked breads

Hot Entrées

Sake steamed sea bass with ginger butter sauce
Buffalo tenderloin (carved) with berry reduction
Pan seared jumbo prawns ginger oyster mushroom sauce
In season starch and vegetable

Desserts

Raspberry mango cheesecake
Chocolate oblivion
Fresh fruit and berry display
Almond amaretto mousse
Five berry pie
Cheesecake with warm milk chocolate sauce
Freshly Brewed Coffee and tea
\$70 per person + 17% gratuity + 5% GST