



# GROUP CATERING MENU

Revised on July 1st, 2018

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## **COFFEE BREAKS**

### **(A LA CARTE)**

#### **BEVERAGES**

Freshly Brewed Coffee, Decaffeinated Coffee & Tea (per person)	\$ 3.25
Hot Chocolate (per person)	\$ 3.50
Milk (250ml carton)	\$ 2.25
Assorted Fruit Juices (350 ml bottle)	\$ 3.75
Soft Drinks (regular or diet - 591ml bottle)	\$ 3.25
Water (591ml bottle)	\$ 3.25
San Pellegrino	\$ 4.25

#### **FROM THE BAKESHOP**

Croissants (each)	\$ 3.50
Mini Danish Pastries (each)	\$ 4.25
Assorted Muffins (each)	\$ 3.25
Ham & Cheese Croissant Sandwiches (each)	\$ 6.25
Cookies (each)	\$ 2.25
Cookies (per dozen)	\$ 24.00
Double Chocolate Brownies (each)	\$ 4.25
Cinnamon Bun (each)	\$ 4.25
Homemade Granola Bars	\$ 2.75

#### **OTHER FAVOURITES**

Seasonal Fresh Fruit Skewers (per dozen)	\$ 38.00
Assortment of Whole Fruits (each)	\$ 1.50
Chips (per bag)	\$ 3.25
Chocolate Bars (each)	\$ 3.25
Individual Yoghurt (each)	\$ 2.25
Fruit & Berry Parfait (each)	\$ 5.25

## **BREAKFAST BUFFETS**

Breakfast Buffets are served with Orange, Apple & Cranberry Juice,  
Freshly Brewed Coffee, Decaffeinated Coffee & Tea

### **NORTH AMERICAN BREAKFAST**

(Minimum of 20 People)

Scrambled Eggs, Bacon, Cottage Cheese Hash Gratin,  
French Toast with Maple Syrup

Croissants, Muffin Selection,  
Danish Pastries

Sliced Seasonal Fresh Fruit  
Fruit Yoghurt

**\$20.00 per person**

### **MYSTIC BREAKFAST**

(Minimum of 20 people)

Eggs Benedict, Bacon and Sausage, Waffle Potatoes with Sour Cream  
Domestic Cheese and Cold Cut Platter

Croissants, Muffin Selection,  
Danish Pastries

Sliced Seasonal Fresh Fruit  
Fruit Yoghurt

**\$24.50 per person**

### **CASCADE CONTINENTAL BREAKFAST**

(Minimum of 10 people)

Croissants, Muffin Selection,  
Danish Pastries

Sliced Seasonal Fresh Fruit  
Assortment of Yoghurt

**\$ 14.00 per person**

## ITEMS TO COMPLEMENT YOUR BREAKFAST (A LA CARTE)

### COLD

Fruit Salad (per person)	\$ 4.75
Sliced Seasonal Fresh Fruit (per tray serves 30)	\$ 150.00
Fruit & Berry Parfait (per person)	\$ 5.25
Selection of Canadian Sliced Cheese (per person)	\$ 7.00
Ham & Cheese Croissant Sandwich (per person)	\$ 6.25

### HOT

Eggs Benedict (per person)	\$ 7.00
Scrambled Eggs (per person)	\$ 5.50

## MEALS TO GO

### BOXED BREAKFAST

#### BRUNO

Fresh Seasonal Fruit Salad, Yoghurt  
Fresh Baked Muffin

Bottled Water or Juice  
Freshly Brewed Coffee, Decaffeinated Coffee & Tea

**\$ 15.75 per person**

### BOXED LUNCH

#### PERCY

Choice of Sandwich or Wrap,  
Whole Fresh Fruit,  
Cookie

Bottled Water or Soft Drink

**\$ 16.00 per person**

#### GRANDI

Choice of Sandwich or Wrap  
Whole Fresh Fruit,  
Cookie, Granola Bar or Chips

Bottled Water or Soft Drink

**\$ 18.25 per person**

### SANDWICH CHOICES

<b>Ham</b>	Grilled Apple & Aged Cheddar, Fresh Baguette, Tomato & Baby Kale
<b>Montreal Smoked Meat</b>	Mustard Pickles & Sauerkraut, Home Baked Bread, Tomato & Romaine
<b>Smoked Turkey</b>	Bacon & Cranberry Aioli, Grilled Rye, Tomato & Spinach
<b>Butternut Squash</b>	Maple Roasted, Feta & Caramelized Red Onion, Sourdough Bread, Tomato & Arugula

### WRAP CHOICES

<b>Roast Chicken</b>	Corn, Bean & Quinoa Salsa, Tomato Tortilla & Avocado Sour Cream
<b>Smoked Salmon</b>	Orange Quinoa & Brown Rice, Spinach Tortilla, Iceberg Lettuce & Beetroot Cream Cheese
<b>Grilled Eggplant</b>	Roast Tomatoes & Goat Cheese, Grilled Tortilla, Baby Kale & Green Olive Tapenade
<b>Honey &amp; Soy Beef</b>	Brown Rice, Bok Choy & Red Cabbage Slaw, Grilled Tortilla, Basil & Hoisin Sauce

## LUNCH BUFFETS

### BUILD YOUR OWN SANDWICH

(Minimum of 20 People)

#### Salads

Young Artisan Lettuce with Honey Lime Dressing  
Light Curry & Lime Baby Potato Salad with Fresh Mint

#### Mains

Montreal Smoked Meat, Glazed Ham, Genoa Salami & Smoked Turkey  
Sauerkraut, Pickles, Cranberry Aioli, Apple Mayo, Horseradish Cream Cheese  
Old Aged Canadian Cheddar, Quebec Brie, Canadian Emmental & Goats Cheese  
Leaf Lettuce, Tomato & Onion

#### Dessert

Fresh Sliced Seasonal Fruit Platter  
Assorted Squares  
Freshly Baked Cookies  
Freshly Brewed Coffee, Decaffeinated Coffee & Tea

**\$27.00 per person**

### BBQ BUFFET

(Minimum of 30 People)

#### Starter

Tomato Soup with Shaved Parmesan & Home Baked Bread  
Young Artisan Lettuce with Honey Lime Dressing

#### Mains

100% Angus Beef Burgers  
Housemade Bison Sausages  
Vegetarian Burgers  
Served with all Accompaniments & Condiments

#### Desserts

Fresh Sliced Seasonal Fruit Platter  
Assorted Squares  
Pumpkin & Chocolate Brownies  
Freshly Brewed Coffee, Decaffeinated Coffee & Tea

**\$29.50 per person**

## **SPIRIT WARMER**

(Minimum of 30 People)

### **Salads**

Caesar Salad with Baby Kale, Radicchio, Shaved Parmesan & Croutons  
Young Artisan Lettuce with Honey Lime Dressing

### **Mains**

Chunky Bison Chili  
Mashed Potatoes & Grilled Garlic Focaccia  
Sour Cream, Green Onion & Shredded Old Aged Cheddar

### **Desserts**

Fresh Sliced Seasonal Fruit Platter  
Assorted Squares  
Pumpkin & Chocolate Brownies  
Freshly Brewed Coffee, Decaffeinated Coffee & Tea

**\$32.00 per person**

## **OUT OF BOUNDS BUFFET**

(Minimum of 30 People)

### **Salads**

Grilled Beetroot, Orange & Feta Quinoa Salad with Pumpkin Seeds  
Young Artisan Lettuce with Honey Lime Dressing

### **Mains**

Char Grilled New York Steak  
Grilled Prawns  
Mixed Vegetable Skewers with Citrus & Honey Marinated Tofu  
Garlic & Herb Potato Gratin  
Red Wine Reduction

### **Desserts**

Fresh Sliced Seasonal Fruit Platter  
Assorted Squares  
Pumpkin & Chocolate Brownies  
Freshly Brewed Coffee, Decaffeinated Coffee & Tea

**\$37.50 per person**

## BUILD YOUR OWN LUNCH BUFFET

(Minimum of 30 People)

Choose from the following items to build your own buffet that meets your budget.  
Includes Freshly Brewed Coffee, Decaffeinated Coffee & Tea.

### SOUP

- |                          |        |
|--------------------------|--------|
| 1. Roasted Tomato        | \$5.00 |
| 2. Chicken & Vegetable   | \$4.00 |
| 3. Jalapeno Corn Chowder | \$5.00 |
| 4. Cream of Broccoli     | \$5.00 |

### STARCH

*(Choice of one included in price)*

- |                       |
|-----------------------|
| 1. Mashed Potatoes    |
| 2. French Fries       |
| 3. Potato Wedges      |
| 4. Scalloped Potatoes |
| 5. Rice Pilaf         |

### SALADS

- |                                      |         |
|--------------------------------------|---------|
| 1. Mixed Greens with House Dressings | \$7.00  |
| 2. Potato Salad                      | \$8.00  |
| 3. Caesar Salad                      | \$10.00 |
| 4. Greek Salad                       | \$10.00 |
| 5. Tomato Bocconcini                 | \$10.00 |

### VEGETABLES

*(Choice of one included in price)*

- |                                |
|--------------------------------|
| 1. Steamed Seasonal Vegetables |
| 2. Broccoli and Cauliflower    |
| 3. Green Beans                 |
| 4. Stir Fry Vegetables         |

### MAINS

- |                                   |         |
|-----------------------------------|---------|
| 1. Beef Lasagne                   | \$12.00 |
| 2. Vegetarian Lasagne             | \$12.00 |
| 3. Grilled Lemon & Garlic Chicken | \$7.00  |
| 4. Chilli                         | \$6.00  |
| 5. Valbella Bratwurst             | \$7.00  |
| 6. Shepherd's Pie                 | \$9.00  |
| 7. 6oz Sirloin Steak              | \$14.00 |

### DESSERTS

- |                                 |        |
|---------------------------------|--------|
| 1. Apple Crumble                | \$6.00 |
| 2. Lemon Streusel               | \$6.00 |
| 3. Chocolate & Pumpkin Brownies | \$6.00 |
| 4. Fruit Salad                  | \$6.00 |
| 5. Chocolate Avalanche Cake     | \$6.00 |
| 6. Assorted Squares             | \$5.00 |
| 7. Fruit Salad                  | \$5.75 |



## PLATED DINNER MENUS

(Minimum of 20 People max of 50)

Choose from the following items to build your own Dinner Menu that meets your budget.  
Includes Freshly Brewed Coffee, Decaffeinated Coffee & Tea.

### SOUPS

- |                       |          |
|-----------------------|----------|
| 1. Roasted Tomato     | \$ 10.00 |
| 2. Cream of Potato    | \$ 7.00  |
| 3. Cream of Asparagus | \$ 9.50  |
| 4. Butternut Squash   | \$ 9.50  |

### SALADS

- |  |          |
|--|----------|
| 1. Classic Caesar Salad with Baby Kale, Radicchio, Shaved Parmesan & Croutons      | \$ 10.00 |
| 2. Roasted Red Peppers, Grilled Zucchini & Roma Tomatoes in Balsamic & Goat Cheese | \$11.00  |
| 3. Young Artisan Lettuce accompanied with Maple Balsamic & Honey Lime Dressing     | \$ 8.50  |
| 4. Roma Tomatoes, Baby Cucumber, Roasted Red Onion, Bocconcini & Basil             | \$ 10.00 |
| 5. Butternut Squash, Broccoli & Feta Quinoa Salad with Pumpkin Seeds               | \$11.00  |

### MAINS

*All Served with Seasonal Vegetables and Chef's Choice Potato*

- |  |          |
|--|----------|
| 1. 6oz Sirloin AAA Alberta Beef  | \$ 34.00 |
| 2. New York AAA Alberta Beef   | \$ 37.00 |
| 3. Prime Rib AAA Alberta Beef  | \$ 42.00 |
| 4. Chicken Supreme with Orange, Confit Garlic & Thyme Glaze                | \$ 27.00 |
| 5. Pan Seared Halibut with Caper & Sundried Tomato White Wine Sauce        | \$ 36.00 |
| 6. Sockeye Salmon Steaks in Orange Thyme Miso Glaze                        | \$ 32.00 |
| 7. Pork Tenderloin Crusted & Apple Chips with Grainy Mustard Jus           | \$ 32.00 |
| 8. Chickpea & Cauliflower Saffron Curry with Steamed Basmati Rice & Raitta | \$ 24.00 |
| 9. Portobello & Artichoke Lasagne with Basil & Tapenade Napolitano Sauce   | \$ 26.00 |
| 10. Bok Choy & Napa Cabbage in Thai Basil & Miso Sauce with Egg Noodles    | \$ 24.00 |

### DESSERTS

- |  |          |
|--|----------|
| 1. Classic Old Style Red Velvet Cake with Raspberry Coulis | \$ 9.00  |
| 2. Triple Chocolate Cake with Milk Chocolate Ganache       | \$ 11.00 |
| 3. Marshmallow Cheesecake with Raspberry Sauce             | \$ 10.00 |
| 4. Pumpkin & Chocolate Brownies Served with Whipped Cream  | \$ 11.00 |
| 5. Classic Fruit Salad                                     | \$ 6.00  |

## **DINNER BUFFETS**

(Minimum of 20 people)

### **MONODS LEGACY BUFFET**

#### **Cold Table**

Roasted Red Peppers, Grilled Zucchini, Roma Tomatoes & Goat Cheese with Aged Balsamic  
Butternut Squash, Broccoli & Feta Quinoa Salad with Pumpkin Seeds  
Young Artisan Lettuce with Maple Balsamic & Honey Lime Dressings

#### **Main Event**

AAA Alberta 8 Hour Roasted Prime Rib with Red Wine Reduction  
Chicken Supreme Served with Orange, Confit Garlic & Thyme Glaze  
Mixed Vegetable Skewers with Citrus & Honey Marinated Tofu  
Lemon & Oregano Roast Potatoes

#### **Sweet Endings**

Marshmallow Cheesecake with Raspberry Sauce  
Sinful Chocolate Squares  
Fresh Sliced Seasonal Fruit Platter  
Freshly Brewed Coffee, Decaffeinated Coffee & Tea

**\$51.00 per person**

## **VEGETARIAN OPTIONS**

**Upgrade or compliment any buffet with an additional Main Event**

Chickpea & Cauliflower Saffron Curry with Steamed Basmati Rice & Raitta  
**\$ 8.00 per person**

Portobello & Artichoke Lasagne with Basil & Tapenade Napolitano Sauce  
**\$ 9.00 per person**

Bok Choy & Napa Cabbage in Thai Basil & Miso Broth with Egg Noodles  
**\$ 8.00 per person**

## **VALLEY OF TEN BUFFET**

(Minimum of 20 people)

### **Cold Table**

Butternut Squash, Broccoli & Feta Quinoa Salad with Pumpkin Seeds  
Roma Tomatoes, Baby Cucumber, Roasted Red Onion, Bocconcini & Basil  
Caesar Salad with Baby Kale, Radicchio, Shaved Parmesan & Croutons

### **Main Event**

AAA Herb Crusted Beef Striploin with Red Wine Truffle Jus  
Sockeye Salmon Steaks in Orange Thyme Miso Glaze  
Mixed Vegetable Skewers with Citrus & Honey Marinated Tofu  
Lemon & Saffron Roasted Potatoes  
Lime & Coconut Basmati Rice

### **Sweet Endings**

Classic Old Style Red Velvet Cake with Raspberry Coulis  
Triple Chocolate Cake with Milk Chocolate Ganache  
Fresh Sliced Seasonal Fruit Platter  
Freshly Brewed Coffee, Decaffeinated Coffee & Tea

**\$58.00 per person**

## **GUN RUN BBQ BUFFET**

(Minimum of 20 people)

### **Cold Table**

Mixed Bean & Pica De Gallo Salad served with Tortilla Chips  
Country Style Baby Potatoes with Bacon & Herb Vinaigrette  
Caesar Salad with Baby Kale, Radicchio, Shaved Parmesan & Croutons

### **Main Event**

6 oz Char Grilled New York Steak with Village Brewery Blacksmith Jus  
Chicken Leg & Thigh with Chili Lime & Bourbon Glaze  
Grilled Sockeye Salmon Steaks Mopped with Chipotle BBQ Sauce  
Campfire Baked Potatoes with Accompaniments  
Sweet Corn on the Cob with Flavoured Butter  
Mixed Vegetable Skewers with Citrus & Honey Marinated Tofu

### **Sweet Endings**

Assortment of Home Style Freshly Baked Pies served with Whipped Cream  
Sinful Chocolate Squares  
Fresh Sliced Seasonal Fruit Platter  
Freshly Brewed Coffee, Decaffeinated Coffee & Tea

**\$64.00 per person**

## **ROSS'S SMOKE BOX BUFFET**

(Minimum of 20 people)

### **Cold Table**

Chard Prawn & Pineapple Skewers  
Roma Tomatoes, Baby Cucumber, Roasted Red Onion, Bocconcini & Basil  
Caesar Salad with Shaved Parmigianino Reggiano

### **Main Event**

1. Smoke Box Bison Brisket with Sweet Chilli Bacon Jam
2. Open Flame Mini New York Steak in a Cast Iron Jus
3. Halibut on Lemon Soaked Cedar Planks, Mopped with Honey Soy Sirachia
4. Beer Can Chicken with Orange Rosemary Glaze

### **Accompanied by**

Campfire Roasted Potatoes with Truffle Bacon Butter, Green Onions & Crisp Shallots  
Green Bean with Caramelized Onions and Crisp Pancetta  
Char Grilled Red Pepper, Red Onion, Zucchini Skewers  
Lemon & Hemp Seed Steamed Basmati Rice

### **Sweet Endings**

Gluten Free Seasonal Fruit Cobbler  
Sinful Chocolate Creation  
Fresh Sliced Seasonal Fruit Platter  
Freshly Brewed Coffee, Decaffeinated Coffee & Tea

**2 x Proteins \$71.00**

**3 x Proteins \$ 82.00**

**All Proteins \$ 93.00**

## **MEMORIAL BOWL BUFFET**

(Minimum of 20 people)

### **Cold Table**

Baby Kale & Spinach Salad with Pomegranate, Pine Nuts & Feta  
Barley, Fennel & Arugula Salad with Celery & Orange Miso Dressing  
Roma Tomatoes, Baby Cucumber, Roasted Red Onion, Bocconcini & Basil  
Young Artisan Lettuce with Maple Balsamic & Honey Lime Dressings

### **Main Event**

Whole Roasted Beef Tenderloin with Green Madagascar Peppercorn Demi Glace  
Pork Tenderloin Crusted, Apple Chips with Grainy Mustard Jus  
Pan Seared Halibut with Caper & Sundried Tomato White Wine Sauce  
Mixed Vegetable Skewers with Citrus & Honey Marinated Tofu  
Crisp Green Beans with Pancetta & Truffle Butter  
Garlic & Chive Creamy Mashed Potatoes & Parsnips

### **Sweet Endings**

Chocolate Fondue with an Assortment of Dunk-able Treats  
Marshmallow Cheesecakes with Raspberry Coulis  
Fresh Sliced Seasonal Fruit Platter  
Freshly Brewed Coffee, Decaffeinated Coffee & Tea

**\$76.00 per person**

## SUDERMANN FAMILY STYLE DINNER

(Minimum of 20, max of 120 people)

### Items to Start (in serving bowls)

Honey Roasted Beetroot & Quinoa Salad

With Pumpkin seed, goats Feta, Heirloom Tomatoes with Honey Lime Dressing

Stewed Calamari in Smoked Roma Tomato & Olive Sauce

Served with House made Artisan Breads & Bruschetta

### Main Event (served on platters)

#### Choice of One

#### Alberta Prime Rib

*Horseradish  
Marscarpone & Crisp  
Shallots*

#### Slow Roasted Village

#### Brewery Beer Can

#### Chicken

*Lemon, Oregano & Honey  
Basted*

#### Bison Brisket

*Sweet Chilli Jam &  
Thyme Mustard*

#### Pork Tenderloin rolled in Mustard & Apple Chips

*Cinnamon & Maple  
poached Apples*

### Accompanied by

#### Choice of one

#### Linguini

*Green Olive & Pea Tapenade*

#### Saffron & Lemon

*Roasted Potatoes  
Sundried Tomatoes & Oregano*

### Served with

Mixed Vegetable Skewers with Citrus & Honey Marinated Tofu

Coffee Roasted Baby Carrots tossed with Almonds

### Sweet Endings

#### (individually plated)

Dark Chocolate Soufflé

Lange du Chat & Peppered grilled Strawberries

Freshly Brewed Coffee, Decaffeinated Coffee & Tea

**\$85.00 per person**

Add additional Main Event **\$12.00 per person**

**“EH” TASTE OF CANADA**  
**Live Action Food Station Options**  
(Minimum of 40 people)

Enhance your buffet...  
Add excitement to your cocktail reception....  
Or entertain your dinner guest with one or all of the following options.

**East Coast to West Coast** **\$ 15.00 per person**

**Malpeque Oysters** - with a Vodka Caesar Shooter

**Fanny Bay Oysters** - Bacon Jam, with a Big Rock Cuvee Bru

**“Métis Dinner”** **\$ 13.00 per person**

**Charcuterie** - Smoked Peppered Duck Breast, Air Dried Buffalo, Coppa, Wild Boar Pâté

**Canadian Cheeses** - Smoked Aged Cheddar, Bleu Bénédicтин, Oka, La Riopelle de l’Ise

Home Made Fresh Breads & Jams to Accompany

**North “Meats” South** **\$ 14.00 per person**

**Buffalo Duck Wings** - Blue Cheese Sauce, Fresh Growing Celery

**Fried Chicken** - Saskatoon Chili Jam, Maple Smoked Bacon Corn Bread

**“CanAsian”** **\$ 17.00 per person**

**Sweet & Sour Bison Meatballs** - Noodles, Broccolini

**Pulled Wild Boar Buns** - Ponzu Sauce, Asian Slaw

**Canadian Farm to Fork** **\$ 12.00 per person**

**Corn On the Cob** - with Maple & Smokey Pine Butter

**Canadian Quinoa Salad** - Feta, Roasted Butternut Squash, Pumpkin Seeds, Cranberries

**“Oh Sweet Canuck”** **\$ 8.00 per person**

**Individual Pumpkin Pies** - Sortilége Whipped Cream

**S’mores** - Maple Peanut Butter

**All Stations**  
**\$ 75.00 per person**



## HORS D'OEUVRES

(Priced per Dozen)

*Items can be served either passed or buffet style*

### COLD HORS D'OEUVRES

Mini Potato Bites with Sweet Chili Jam & Sour Cream	\$ 20.00
Deviled Eggs with Waffle Chips	\$ 20.00
Bruschetta on a Toasted Baguette	\$ 20.00
Salmon Cerviche in Beetroot Pastry Cups with Orange Sriracha Sauce	\$ 24.00
Grilled Peaches wrapped in Prosciutto	\$ 22.00
Cucumber Cups with Smoked Oyster Cream Cheese	\$ 24.00
Seasonal Oysters with Cocktail Sauce & Lemon Wedges	\$ 39.00

### HOT HORS D'OEUVRES

Baked Butternut & Feta Pastry Cups	\$22.00
Brie Stuffed with Cranberries Crumbed in Panko	\$22.00
Vegetarian Spring Rolls with Plum Sauce	\$22.00
Chicken, Pineapple & Bacon Skewers	\$24.00
Beef Satay with Peanut Sauce	\$24.00
Bison Corn Dog Sliders	\$24.00
Prawn Fritters with Chili Aioli	\$24.00

### EMBELLISHMENTS & PLATTERS

Imported & Domestic Cheese with Sliced Baguette and Crackers (per person)	\$ 11.00
(Per tray, serves approximately 25 people)	\$ 195.00
Crudités served with Blue Cheese and Ranch Dip (per person)	\$ 4.00
(Per tray, serves approximately 25 people)	\$ 85.00
Sliced Seasonal Fruit Tray (per person)	\$ 5.50
(Per tray, serves approximately 25 people)	\$ 150.00
Assorted Smoked & Cured Meats with Assorted Olives	\$ 125.00
Seafood Platter, Smoked Salmon, Candied Salmon, Prawns, Scallops, Calamari	\$ 225.00
(Per tray, servers approximately 25 people)	
S'more Making Kit, Lindt Chocolate, Graham Crackers, Marshmallows & Sticks	\$ 75.00
(Per tray, serves approximately 25 people)	

### PUB FAVOURITES & LATE NIGHT SNACK OPTIONS

Norquay Kettle Chips, <i>Plain or Salt &amp; Vinegar</i> (per bowl)	\$ 18.00
Build Your Own Poutine Station (per person)	\$ 8.00
Chicken Wings with Sticky Bourbon Sauce (per dozen)	\$ 18.00
Grilled Cheese Sandwich Wedges (per ½ dozen)	\$ 18.00
Three Cheese Arancini Risotto Balls (per dozen)	\$ 18.00
House Made Corn Dog with Sriracha Aioli (per dozen)	\$ 18.00
Three Cheese Pizza (12 slices per)	\$ 22.00
Pepperoni Pizza (12 slices per)	\$ 26.00
Artichoke Red Onion & Arugula Pizza (12 slices per)	\$ 26.00
Hawaiian Pizza, Ham and Pineapple (12 slices per)	\$ 28.00

## BEVERAGE SERVICE

(All alcoholic beverages served in function rooms must be provided by Mount Norquay)

	<b>Host Bar</b>	<b>Cash Bar</b> <i>(incl. GST &amp; Service Charge)</i>
<b>Standard Highballs</b> <i>per ounce</i> <i>House Vodka, White Rum, Dark Rum, Rye &amp; Gin</i>	\$6.00	\$6.75
<b>Deluxe Brands Highballs</b> <i>per ounce</i> <i>Smirnoff Vodka, Capt. Morgan's White &amp; Dark Rum, Gordon's Gin &amp; Canadian Club Rye</i>	\$6.75	\$7.50
<b>Premium Brands Highballs</b> <i>per ounce</i> <i>Tito's Handmade Vodka, Appleton Rum, Kraken Spiced Rum, Eau Claire Parlour Gin &amp; Crown Royal</i>	\$7.50	\$8.50
<b>Liqueurs</b> <i>per ounce</i> <i>Bailey's, Capt. Morgan's Spiced Rum, Malibu &amp; Jack Daniels</i>	\$6.75	\$7.50
<b>Shoot'ables</b> <i>per ounce</i> <i>Jagermeister, Sambucca, Sauza Gold, Sour Puss, Fireball &amp; Schnapps</i>	\$6.00	\$6.75
<b>Scotch, Whiskey &amp; Bourbon</b> <i>per ounce</i> <i>Glenfiddich, 12 Year Single Malt, Scotland Knob Creek, Maple Smoked Bourbon, Kentucky Stalk &amp; Barrel, Single Malt Whisky, Canada Masterson's, 10 Year Rye Whiskey, Canada</i>	\$11.50	\$12.50
<b>Domestic Bottled Beer</b> <i>per bottle</i> <i>Grizzly Paw; Rutting Elk Red, Raspberry Ale &amp; Honey Wheat, Kokanee, Pilsner &amp; Bud Light</i>	\$6.00	\$6.75
<b>Premium Bottled Beer &amp; Cider</b> <i>per bottle</i> <i>Wild Rose; IPA, Volver Fog &amp; Electric Avenue Big Rock; Pilsner, Traditional &amp; Rhinestone Cowboy Rock Creek Cider</i>	\$6.75	\$7.25
<b>Imported Bottled Beer</b> <i>per bottle</i> <i>Corona, Heineken &amp; Guinness</i>	\$7.50	\$8.00
<b>Wine by the Glass</b> <small>(Brands based on availability)</small> <i>Per 5 ounce Glass</i>	\$9.50	\$10.50
<b>Non-Alcoholic Beverages</b>		
<i>Soft Drinks &amp; Juice</i>	\$2.75	\$3.25
<i>Non-Alcoholic Beer</i>	\$3.75	\$4.25

**Standard bar set-up includes the following:**

- Selection of Juice, Tomato and Clamato Juice, Regular and Diet Soft Drinks & Garnish.
- Each drink contains a minimum of one ounce of alcohol.

Mount Norquay adheres to all laws & regulations pertaining to the service of alcohol and is committed to always serving alcoholic beverages in a professional manner.

Our hours of alcoholic beverage service are from 10:00am to 1:00am

## WINE LIST

### REDS 750ml bottles

Della Casa, Rosso	Italy	\$ 34.00
Avia, Pinot Noir	Slovenia	\$ 36.00
Oxford Landing, Cabernet Sauvignon	Australia	\$ 38.00
J. Bouchon, Merlot Reserva	Chile	\$ 39.00
Uma Colleccion, Malbec	Argentina	\$ 39.00
Manos Negros, Malbec	Argentina	\$ 42.00
Manos Negros, Pinot Noir	Argentina	\$ 42.00
Argento, Malbec	Argentina	\$ 44.00
La Linda Old Vines, Malbec	Argentina	\$ 44.00
Chapel Hill "The Parson", Shiraz	Australia	\$ 47.00
Domaine de la Roncierre, GSM	France	\$ 49.00
Summerhill, Merlot	Canada	\$ 52.00
Berola, Grenache Syrah	Spain	\$ 52.00
Bortoluzzi, Cabernet Sauvignon	Italy	\$ 54.00
Hester Creek, Cab Merlot	Canada	\$ 55.00
West Cape Howe, Shiraz	Australia	\$ 57.00
San Cirino Chianti Colli, Sangiovese	Italy	\$ 59.00
Luigi Enaudi, Dolcetto	Italy	\$ 59.00
Cune Tempranillo, Garnacha	Spain	\$ 61.00
Jim Barry Lodge Hill, Shiraz	Australia	\$ 61.00
Stoneboat, Pinot Noir	Canada	\$ 62.00
Le Vieux Pin, Petit Rouge	Canada	\$ 62.00
Dirty Laundry, Merlot	Canada	\$ 65.00
Wienert, Cabernet Sauvignon	Argentina	\$ 65.00
Buena Vista, Pinot Noir	USA	\$ 65.00
Noble Ridge, Meritage	Canada	\$ 65.00
Quails Gate, Merlot	Canada	\$ 65.00

### WHITES 750ml bottles

Della Casa, Bianco	Italy	\$ 34.00
J. Bouchon Sauvignon Blanc	Chile	\$ 38.00
Argento, Pinot Grigio	Argentina	\$ 40.00
Tussock Jumper, Chardonnay	Holland	\$ 40.00
Manos Negras, Chardonnay	Argentina	\$ 42.00
Lapostolle, Sauvignon Blanc	Chile	\$ 44.00
Oyster Bay, Sauvignon Blanc	New Zealand	\$ 47.00
Calliope, Viognier	Canada	\$ 47.00
Quails Gate, Chasselas	Canada	\$ 49.00
Dirty Laundry, Gewurztraminer	Canada	\$ 55.00
Nautilus, Sauvignon Blanc	New Zealand	\$ 55.00
Le Vieux Pin, Petit Blanc	Canada	\$ 62.00
Black Market Secret Society, Gwertz, S.Blanc & Muscat	Canada	\$ 65.00
Culmina Decora, Riesling	Canada	\$ 65.00

**ROSE** 750ml bottles

J. Bouchon, Rose	Chile	\$ 39.00
L'Opaline, Rose	France	\$ 48.00
Summerhill Alive, Rose	Canada	\$ 49.00
Monjardin Rosado Brut Reserva, Prosecco	Spain	\$ 54.00

**BUBBLES** 750ml bottles

Il Faggeto, Prosecco	Italy	\$ 40.00
Cristalino Brut, Cava	Spain	\$ 42.00
Campagnola Arnaces Brut, Prosecco	Italy	\$ 43.00
Villa Adami Spumante Brut, Passerina	Italy	\$ 43.00
Canella, Prosecco	Italy	\$ 46.00
Canella, Brut Rose	Italy	\$ 64.00
Taittinger Brut, Champagne	France	\$ 95.00

***List Created by:***

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*Sommelier*

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All wines and bubbles are based on availability. To ensure availability, selections should be made 30 days in advance.

## CATERING POLICIES

We thank you for choosing Norquay to host your special event.

We are readily available to assist you with all aspects of your event, through to its successful conclusion. We ask that you take a few moments to familiarize yourself with the following catering policies.

- 1) All prices are subject to change without notice, however, Norquay will guarantee prices sixty (60) days prior to your event. All food and beverage prices are subject to a 18% service charge and Goods and Services Tax.
- 2) All Buffets are set for a maximum of two hours.
- 3) For all meal functions we must be notified of the guaranteed number of guests attending the function(s) one week prior to the function date (excluding weekends and holidays). Should no guarantee be received we will prepare and charge for the original numbers quoted. We will charge for the guaranteed number or actual attendance, whichever is greater.
- 4) Norquay will be the sole supplier of food and beverage items, with the exception of wedding cakes and any special items (must be approved by the F&B Manager).
- 5) Norquay policy permits the service of alcoholic beverages from 10:00 a.m. – 1:00 a.m.
- 6) The use of confetti, sparkles or glitter is prohibited.
- 7) All weddings, social events and small meetings require 90% prepayment 30 days prior to arrival.
- 8) Personal effects and equipment must be removed from the facility the following day. Norquay is not responsible for damages to or loss of any articles left prior to, during or following any event by the client or their guests.
- 9) Norquay does not maintain storage space.
- 10) To avoid damage to doors and wall coverings, strong tape, tacks, nails or other attachment material for posters must be approved by Norquay.