

2021

Banquet Menu



To book your event contact the
Sales + Events Team

780.792.5156 or
salesevents@RRCWB.ca

macdonaldisland.ca

MIP
MACDONALD
ISLAND PARK

Event Details

Event Add-ons

**Conference &
Catering Policies**

Breakfast Buffet

Lunch Buffet

Afternoon Hiatus

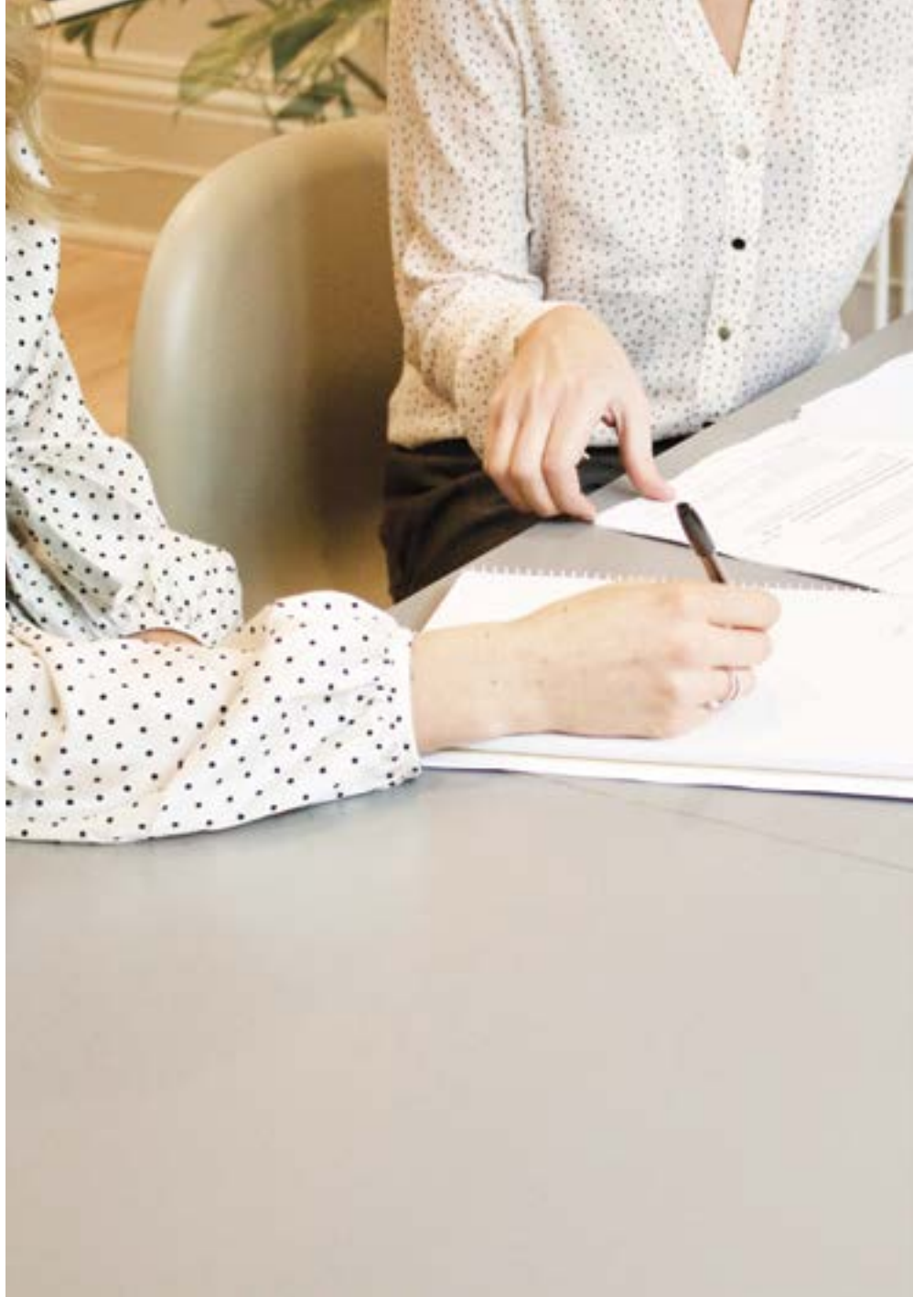
Reception

Dinner Buffet

Plated Dinner

Bar List

Event Details



Event Details

Event Layouts

Event Add-ons

Conference & Catering Policies

Breakfast Buffet

Lunch Buffet

Afternoon Hiatus

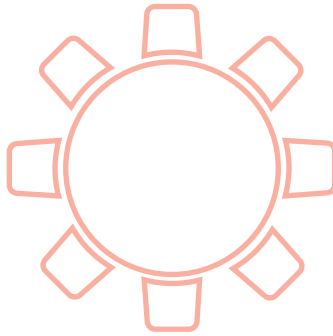
Reception

Dinner Buffet

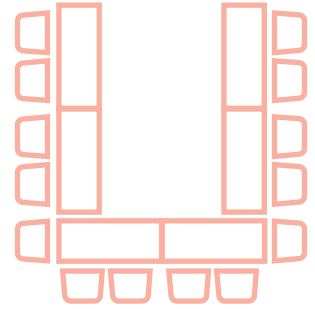
Plated Dinner

Bar List

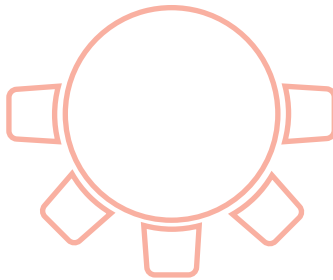
Banquet



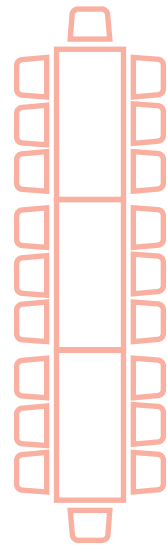
U-Shape



Crescent



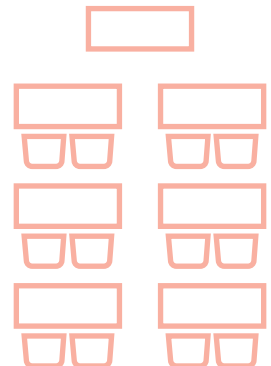
Boardroom



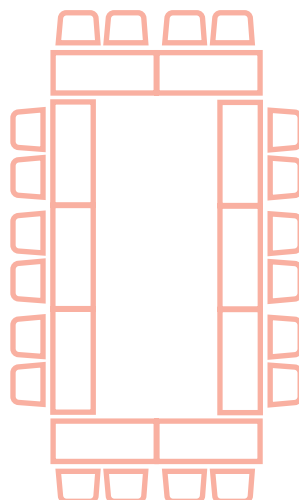
Theatre



Classroom



Hollow Rectangle



Event Details

Event Capacities

Suncor Community Leisure Centre

Event Add-ons

Conference & Catering Policies

Breakfast Buffet

Lunch Buffet

Afternoon Hiatus

Reception

Dinner Buffet

Plated Dinner

Bar List

MISKANAW BALLROOM		5,500 ft ²	127×47
SEATING STYLE	CAPACITY		
Banquet	248		
Crescent	186		
Theatre	389		
Classroom	207		
Reception	389		
MISKANAW SOUTH		2,600 ft ²	63×47
Banquet	128		
Crescent	96		
Theatre	198		
Classroom	90		
Reception	198		
Hollow Rectangle	69		
U-Shape	51		
Boardroom	36		
MISKANAW NORTH		2,500 ft ²	63×47
Banquet	128		
Crescent	96		
Theatre	191		
Classroom	84		
Reception	191		
Hollow Rectangle	66		
U-Shape	54		
Boardroom	54		
NEXEN FIELD HOUSE		14,400 ft ²	80×180
Banquet	800		
Crescent	480		
Theatre	1,100		
Reception	1,100		
CURLING ARENA*		30,000 ft ²	156×192
	SEASONAL SPACE		
Banquet	1,050		
Crescent	1,050		
Theatre	1,050		
Reception	1,050		

Event Details**Event Capacities**Shell Place: *SMS Equipment Stadium***Event Add-ons****Conference & Catering Policies****Breakfast Buffet****Lunch Buffet****Afternoon Hiatus****Reception****Dinner Buffet****Plated Dinner****Bar List**

BALLROOM A		3,330 ft ²
SEATING STYLE		CAPACITY
Banquet		190
Crescent		114
Theatre		256
Classroom		150
Reception		256
Hallow Rectangle		72
U-Shape		54
Boardroom		42
BALLROOM B		3,303 ft ²
Banquet		190
Crescent		114
Theatre		251
Classroom		150
Reception		251
Hallow Rectangle		72
U-Shape		54
Boardroom		42
BALLROOM C		3,326 ft ²
Banquet		190
Crescent		114
Theatre		255
Classroom		150
Reception		255
Hallow Rectangle		72
U-Shape		54
Boardroom		42
BALLROOM D		2,784 ft ²
Banquet		150
Crescent		90
Theatre		214
Classroom		132
Reception		214
Hallow Rectangle		72
U-Shape		48
Boardroom		42
GRAND BALLROOM		12,743 ft ²
Banquet		960
Crescent		576
Theatre		976
Classroom		665
Reception		976
VIP SUITE		796 ft ²
Reception		25
Boardroom		8
TWO VIP SUITES		1,592 ft ²
Reception		50
Boardroom		16



Event Details

Event Add-ons

Conference & Catering Policies

Breakfast Buffet

Lunch Buffet

Afternoon Hiatus

Reception

Dinner Buffet

Plated Dinner

Bar List

Event Capacities

Shell Place: *Baseball Stadium*

SUITE A		851 ft ²
SEATING STYLE		CAPACITY
Banquet		30
Theatre		60
Classroom		18
Boardroom		18
Reception		61
Crescent Rounds		18
U-Shape		21
SUITE B		799 ft ²
Banquet		30
Theatre		54
Classroom		18
Boardroom		18
Reception		61
Crescent Rounds		18
U-Shape		18
SUITE C		771 ft ²
Banquet		30
Theatre		54
Classroom		18
Boardroom		18
Reception		59
Crescent Rounds		18
U-Shape		18
SUITE D		799 ft ²
Banquet		30
Theatre		54
Classroom		18
Boardroom		18
Reception		61
Crescent Rounds		18
U-Shape		18
SUITE E		799 ft ²
Banquet		30
Theatre		60
Classroom		18
Boardroom		18
Reception		61
Crescent Rounds		18
U-Shape		21
FULL BALLROOM		4,018 ft ²
Banquet		190
Reception		303
Crescent Rounds		120
CLUB ROOM		1,872 ft ²
Banquet		144
Reception		144

Event Details

Room Rentals

Suncor Community Leisure Centre

Event Add-ons

Conference & Catering Policies

Breakfast Buffet

Lunch Buffet

Afternoon Hiatus

Reception

Dinner Buffet

Plated Dinner

Bar List

Half Day Full Day

Miskanaw Ballroom	\$1,240	\$1,560
Miskanaw South	\$690	\$980
Miskanaw North	\$690	\$980
Nexen Field House	N/A	\$3,100
Curling Pad*	N/A	\$4,500

Shell Place: SMS Equipment Stadium

Half Day Full Day

Ballroom A, B, C or D	\$700	\$1,015
2 Ballrooms	\$1,225	\$1,770
3 Ballrooms	\$2,000	\$2,900
Grand Ballroom	\$3,745	\$4,400
VIP Suites	\$300	\$435

Shell Place: Baseball Stadium

Half Day Full Day

Suite A, B, C, D or E	\$300	\$435
2 Suites	\$450	\$590
3 Suites	\$600	\$790
4 Suites	\$750	\$890
Full Ballroom	\$1000	\$1300

Event Details

Event Add-ons

Conference & Catering Policies

Breakfast Buffet

Lunch Buffet

Afternoon Hiatus

Reception

Dinner Buffet

Plated Dinner

Bar List

Event Add Ons

Event Enhancements

Photocopies (<i>Letter & Legal</i>)	\$1.00/per page
Conference Phone	\$40.00/each
Pipe & Drape	\$10.00/per foot
Extension Cords	\$6.00/each
Flip Chart with Markers	\$40.00/each
Table Stands	\$2.50/each
Ballroom Risers	\$100.00/each
Ballroom Dance Floor	<i>Price varies by size, please consult your Sales Specialist</i>

Audio Visual

Podium	\$60.00/each
Wireless/Lapel Microphone	\$60.00/each
LCD Projector & Screen	\$195.00/each
Audio Visual Technician	\$75.00/per hour
Lighting Technician	\$75.00/per hour
Mixing Board	\$125.00/each
Speakers	\$75.00/each
TV Screen	\$50.00/each

Major Event Enhancements

Concert Screen	\$500.00
LCD Projector	\$195.00/each
Power Cables	\$40.00/each
Field House Dance Floor	\$300.00
Field House Pipe & Drape	\$2,500.00
16x20 Stage	\$750.00
20x24 Stage	\$1,000.00
24x32 Stage	\$1,500.00
32x40 Stage	\$2,000.00
Additional Labour*	\$100.00/per hour
Electrical Connection	\$250.00/per connection

*FOR ANY SERVICE NOT PREVIOUSLY REQUESTED THROUGH THE COORDINATOR

Event Details

Event Add-ons

Conference & Catering Policies

Breakfast Buffet

Lunch Buffet

Afternoon Hiatus

Reception

Dinner Buffet

Plated Dinner

Bar List

Policies

Event & Function Reservations

- A signed Agreement and deposit (date-hold) of twenty-five (25%) of the total estimated event total is required by credit card, cheque or electronic funds transfer and must be received by the RRC within a forty-eight (48) hour period of booking the room to reserve your date(s) and time(s). Please have all checks made payable to the "Regional Recreation Corporation of Wood Buffalo".
- The balance of the rental and service fees are due at the conclusion of the event.
- No terms are implied or granted and functions will not be guaranteed until the deposit is received in a timely manner.
- The guaranteed numbers of guests must be confirmed fourteen (14) business days before the function. If the guaranteed number is different than the actual number in attendance, the greater number will be charged.

Food & Beverage Guidelines

- The RRC will be the sole provider of all catering services at MacDonald Island Park.
- All products served at events are handled exclusively by the RRC. However, special permission may be given for certain food items when agreed to in advance.
- Unless agreed to in advance, all facilities operated by the RRC specifically prohibit the removal of food from the premises by patrons or patrons' guests or invitees. This eliminates the concern for food borne illnesses caused by improperly stored or transported food.
- The Customer may have guests with special dietary needs or allergies. In order for the RRC to provide special items for these guests seven (7) business day prior notification is required.
- All catering services, Food and Beverage charges are based on expected head count and menu choices have to be confirmed fourteen (14) business days prior to the event.
- This confirmed amount is the minimum food and beverage revenue that will be billed for the event.

Alcoholic Beverages Policies

- The RRC is the only licensee authorized to sell or service liquor, beer and wine at MacDonald Island Park. Alcoholic beverages are not permitted to be brought onto the property or removed from the property. Alberta law prohibits the sale or consumption of alcoholic beverages by any person under the age of 18.
- The Regional Recreation Corporation of Wood Buffalo alcohol awareness policies will be observed. The RRC reserves the right to refuse service to any person who appears to be intoxicated.
- The RRC reserves the right, in its sole discretion, to dispose of any unconsumed or unopened food and beverages at the end of each event and credit will not be given for any such items.
- Alcoholic beverages may not be used / given as gifts.
- Beverage tickets are non-refundable, Customer shall be charged for total number of beverage tickets ordered.
- The RRC can provide full service cash or host bars for the event. Each bar is required to produce a minimum revenue of four hundred dollars (\$400.00). Should the revenue for each bar fall below four hundred dollars (\$400.00), a labor fee of two hundred and fifty dollars (\$250.00) per bar will be levied.
- Bar service times will be agreed to in advance.

Decoration & Signage Guidelines

- Decorations must be removed immediately following the function unless otherwise arranged through the Event Specialist. Should a staff member from the RRC, be required to tear down the event, a labor fee of one hundred dollars (\$100.00) per hour, per person, will be charged.
- There will be additional charges if excessive cleaning and repair work are required after the event (including but not limited to carpet cleaning, damaged walls, damaged furniture, etc.).

Entandem Guidelines

- Entandem is a joint venture between RE:SOUND and SOCAN, created to simplify the licensing process so you can play all the music you want in your business legally and ethically, ensuring that those who made the music are compensated.
- The Society of Composers, Authors and Music Publishers of Canada, (SOCAN) has been granted exclusive right by the Government of Canada to collect royalty fees for the use of music in any commercial application.
- The Re:Sound fee is collected for the artists and record company that perform and produce music.
- The RRC is required to charge the noted fees to all events and functions, unless otherwise specified on the contract for service.

Cancellation

- Events & functions cancelled prior to thirty (30) days from event date will receive a fifty percent (50%) refund of their deposit.
- Events cancelled thirty (30) days or less will forfeit one hundred percent (100%) of their deposit.
- Events cancelled seven (7) days or less will be invoiced for one hundred percent (100%) of their contracted food and beverage selections.

Event Details

Event Add-ons

**Conference &
Catering Policies**

Breakfast Buffet

Lunch Buffet

Afternoon Hiatus

Reception

Dinner Buffet

Plated Dinner

Bar List

Breakfast



Event Details

Event Add-ons

Conference & Catering Policies

Breakfast Buffet

Lunch Buffet

Afternoon Hiatus

Reception

Dinner Buffet

Plated Dinner

Bar List

Buffet Breakfast

THE STARTER BREAKFAST

\$14.95/per person

- Ⓥ European Pastries, *baked in-house*
- Ⓥ Assorted Muffins
- ⓋⓄ Fresh Seasonal Fruit Salad
- ⓋⓄ Individual Fruit-flavored Yogurts
- Freshly Brewed Coffee & Select Tazo Teas®

THE ESSENTIAL BREAKFAST

\$19.95/per person

- Ⓥ European Pastries, *baked in-house*
- Ⓥ Lemon Poppy Seed & Cranberry Breakfast Loaf
- Ⓥ Individual Greek Yogurts
- ⓋⓄ Fresh Seasonal Sliced Fruits
- ⓋⓄ Bircher Muesli with Oats | Dried Fruits | Apple | Almond | Honey | Orange Juice
- Freshly Brewed Coffee & Select Tazo Teas®

BREAKFAST ENHANCEMENTS

- ⓋⓄ Seasonal Whole Fruit \$1.95/each
- Hot Chocolate \$3.00/per person
- Assorted Juices \$3.50/per person
- 2% Milk \$3.50/per person
- ⓋⓄ Yogurt Granola Parfait | Citrus Fruit Salsa \$4.95/per dozen
- ⓋⓄ Seasonal Fruit Platter/Fruit Salad \$5.95/each
- Breakfast Burrito Wrap (Egg | Pepper | Bacon | Potatoes | Cheese) \$6.95/each
- Breakfast Bundwich (Egg | Ham | Bacon | Cheese) \$6.95/each
- Breakfast Croissant (Egg | Ham | Bacon | Cheese) \$6.95/each
- Ⓥ Cheese Scone | Butter \$19.95/per dozen
- Ⓥ European Pastries, *baked in-house* \$22.95/per dozen
- Ⓥ Assorted Muffins \$34.95/per dozen
- Ⓞ Gluten-free Muffins \$34.95/per dozen
- Ⓥ Flaky Croissants | Assorted Jams \$34.95/per dozen
- Freshly Brewed Coffee | Decaffeinated | Assorted Tea \$25.00/10 cups
- \$75.00/30 cups
- \$150.00/60 cups

Event Details

Create Your Own Breakfast

\$24.95/per person

Event Add-ons

Conference & Catering Policies

Breakfast Buffet

Lunch Buffet

Afternoon Hiatus

Reception

Dinner Buffet

Plated Dinner

Bar List

Ⓥ European Pastries, *baked in-house*

Ⓥ Assorted Muffins

Ⓥ Ⓞ Fresh Seasonal Sliced Fruits

Ⓥ Individual Fruit-flavored Yogurts

Freshly Brewed Coffee & Select Tazo Teas®

Selection of One of the Below Add Second Selection for \$2.00

Ⓥ Crystal Sugar Waffle

Ⓥ Buttermilk Pancake

Ⓥ French Toast

Ⓥ Ⓞ Served with Syrup | Mixed Berry Compote

Selection of One of the Below Add Second Selection for \$3.00

Ⓥ Ⓞ Scrambled Eggs with Fresh Herbs | Cheese

Ⓥ Ⓞ Rustic Mediterranean Frittata | Feta Cheese

Ⓥ Ⓞ Denver Scramble | Cheese

Selection of One of the Below Add Second Selection for \$4.00

Ⓞ Classic Bacon Strips

Ⓞ Farmer's Sausage

Ⓞ Thick-cut Ham

Ⓞ Chicken Sausage

Selection of One of the Below Add Second Selection for \$1.00

Ⓥ Ⓞ Caramelized Onion & Potato Sauté

Ⓥ Ⓞ Rustic Red Skin Potato Skillet

Ⓥ Ⓞ Crispy House Cut Potato

Event Details

Event Add-ons

**Conference &
Catering Policies**

Breakfast Buffet

Lunch Buffet

Afternoon Hiatus

Reception

Dinner Buffet

Plated Dinner

Bar List

Lunch



Event Details

The Island Favourite

\$21.95/per person

Event Add-ons

Conference & Catering Policies

Breakfast Buffet

Lunch Buffet

Afternoon Hiatus

Reception

Dinner Buffet

Plated Dinner

Bar List

Starters

Rustic Artisan Bread Rolls | Whipped Butter

VF GF Soup of the Day

VF GF Handpicked Baby Tuscan Greens | Grape Tomato | Carrots | Lemon Za'atar

Sandwiches & Wraps

Turkey | Cranberry Chutney | Mozzarella Cheese | White & Wholegrain Bread

Tuna Salad | Lemon Pepper Aioli | White & Wholegrain Bread

Black Forest Ham | Marble Cheese | Flaky Croissant

V Spinach | Cucumber | Red Onion | Feta Cheese | Sun-dried Tomato Tortilla

Dessert

VF GF Market Fresh Fruit Platter

V Nanaimo Bars

Freshly Brewed Coffee & Variety of Tazo Teas®

Event Details

The Island Variety

\$25.95/per person

Event Add-ons

Conference & Catering Policies

Breakfast Buffet

Lunch Buffet

Afternoon Hiatus

Reception

Dinner Buffet

Plated Dinner

Bar List

Starters

Rustic Artisan Bread Rolls | Whipped Butter

  Canadian Classic Caesar | Garlic Croutons | Parmesan Cheese

  New Potato | Celery | Scallion | Mustard Dressing

Mains

 Roasted Chicken | BBQ Peach Sauce

 Wild Mushroom Ravioli | Spinach & Herb Cream

  Market Fresh Steamed Vegetables | Rosemary Oil

Dessert

  Market Fresh Fruit Platter

 Carrot Cake Bites

Freshly Brewed Coffee & Variety of Tazo Teas®

Event Details

The Island Classic

\$25.95/per person

Event Add-ons

Conference & Catering Policies

Breakfast Buffet

Lunch Buffet

Afternoon Hiatus

Reception

Dinner Buffet

Plated Dinner

Bar List

Starters

Rustic Artisan Bread Rolls | Whipped Butter

  Canadian Classic Caesar | Garlic Croutons | Parmesan Cheese

  Roasted Beetroot | Wild Honey Herb Dressing

Mains

 Pre-Sliced Roasted Alberta Beef | Red Wine Pan Jus

  Red Skin Mashed Potatoes | Gravy

  Market Fresh Steamed Vegetables | Rosemary Oil

Dessert

  Market Fresh Fruit Platter

 Chocolate Brownies Bites

Freshly Brewed Coffee & Variety of Tazo Teas®

Event Details

The Island Exclusive

\$28.95/per person

Event Add-ons

Conference & Catering Policies

Breakfast Buffet

Lunch Buffet

Afternoon Hiatus

Reception

Dinner Buffet

Plated Dinner

Bar List

Soup (Selection of One of the Below)

- VF GF Roasted Butternut Squash & Coconut Soup
- VF GF Cream of Carrot & Orange Soup
- V GF Wild Honey Tomato Fennel Bisque
- VF GF Thai Coconut & Red Lentil Soup
- VF GF Apple Parsnip Soup

Salad (Selection of Two of the Below)

- V GF New Potato | Celery | Scallion | Mustard Dressing
- VF GF Handpicked Baby Tuscan Greens | Grape Tomato | Carrots | Lemon Za'atar
- V GF Canadian Classic Caesar | Garlic Croutons | Parmesan Cheese
- V GF Tuscan Baby Kale | Red Onion | Pumpkin Seed | Kale Ranch
- V GF Roasted Corn | Black Bean | Fresh Parsley | Honey Lemon Dressing
- V GF Citrus Quinoa | Dried Fruits | Cilantro Vinaigrette
- V GF Red & Green Cabbage | Scallion | Grilled Peach Garlic Vinaigrette
- V Green Goodness Pasta Salad | Baby Arugula Pesto

Sandwiches

DELI STYLE (SELECTION OF TWO OF THE BELOW)

- Black Forest Ham | Marble Cheese | Flaky Croissant
- Curry Chicken Salad | Apricot Aioli | Rustic Bun
- In-house Roasted Alberta Beef | Grainy Mustard Aioli | Demi-Baguette
- Tuna Salad | Lemon Pepper Aioli | Top Cut Slider Bun
- V Spinach | Cucumber | Red Onion | Feta Cheese | Sun-dried Tomato Tortilla
- Turkey | Cranberry Chutney | Mozzarella Cheese | Multi-grain Bread
- Lemon Cajun Chicken | Romaine | Caesar Dressing | Tortilla Wrap
- V Egg Salad | Shredded Lettuce | Flaky Croissant

HOT PANINI (SELECTION OF TWO OF THE BELOW)

- BBQ Chicken & Mozzarella Cheese | Pesto
- Pulled Pork | Caramelized Pineapple
- V Grilled Eggplant | Mozzarella Cheese | Spicy Marinara
- V Cheddar | Mozzarella | Asiago Pesto
- V Sweet Potato | Black Bean | Cheese
- V Roasted Vegetable | Cheese | Pesto

Desserts (Selection of Two of the Below)

- VF GF Market Fresh Fruit Platter
- V Chocolate Cream Pie
- V Caramel Cake Bites
- V Triple Chocolate Cake Bites
- V Coconut Cream Pie
- V Nanaimo Bars

Freshly Brewed Coffee & Variety of Tazo Teas®

Event Details

The Island Specialty

\$34.95/per person

Event Add-ons

Conference & Catering Policies

Breakfast Buffet

Lunch Buffet

Afternoon Hiatus

Reception

Dinner Buffet

Plated Dinner

Bar List

Soup (Selection of One of the Below)

- VF GF Roasted Butternut Squash & Coconut Soup
- VF GF Cream of Carrot & Orange Soup
- V GF Wild Honey Tomato Fennel Bisque
- VF GF Thai Coconut & Red Lentil Soup
- VF GF Apple Parsnip Soup

Salad (Selection of Three of the Below)

- V GF New Potato | Celery | Scallion | Mustard Dressing
- VF GF Handpicked Baby Tuscan Greens | Grape Tomato | Carrots | Lemon Za'atar
- V GF Canadian Classic Caesar | Garlic Croutons | Parmesan Cheese
- V GF Tuscan Baby Kale | Red Onion | Pumpkin Seed | Kale Ranch
- V GF Roasted Corn | Black Bean | Fresh Parsley | Honey Lemon Dressing
- VF GF Citrus Quinoa | Dried Fruits | Cilantro Vinaigrette
- V GF Red & Green Cabbage | Scallion | Grilled Peach Garlic Vinaigrette
- V Green Goodness Pasta Salad | Baby Arugula Pesto

Entrée (Selection of One of the Below)

Add Second Selection for \$3.00

- GF Herb Grilled Chicken Breast | Wild Mushroom Cream Sauce
- GF Charbroiled Chicken Breast | Caramelized Apple Jus
- GF Cilantro Cumin Roasted Chicken | Cajun Honey Cream Sauce
- GF Marsala Roasted Chicken Breast | Butter Chicken Sauce
- GF Oven Roasted Salmon | Balsamic Onion Glaze
- GF Pan-fried Brown Sugar Marinated Salmon | Grainy Mustard Volute
- V Wild Mushroom Ravioli | Spinach Herb Cream
- V Three Cheese Tortellini | Cream of Rosé Sauce

Sides (Selection of One Starch & One Vegetable)

STARCH

- V GF Creamy Mashed Potato
- V GF Crispy Rosemary Roasted Potato
- V GF Garlic Parmesan Potato
- V GF Herb Rice Pilaf
- V GF Baked Fusilli | Golden Sun-dried Tomato Sauce
- V Penne Alfredo | Spinach Pesto

VEGETABLE

- VF GF Market Fresh Steamed Vegetables
- VF GF Pan-fried Spicy Brussels Sprouts
- VF GF Maple Curry Roasted Root Vegetables
- VF GF Stir-fry Assorted Vegetables

Desserts

- VF GF Market Fresh Fruit Platter
- V Chocolate Cream Pie
- V Caramel Cake Bites
- V Nanaimo Bars

Freshly Brewed Coffee & Variety of Tazo Teas®

Event Details

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Conference & Catering Policies

Breakfast Buffet

Lunch Buffet

Afternoon Hiatus

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Dinner Buffet

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Bar List

The Island Grill

Starters

- GA New Potato | Celery | Scallion | Mustard Dressing
- V GA Handpicked Baby Tuscan Greens | Grape Tomato | Carrots | Lemon Za'atar
- V Canadian Classic Caesar | Garlic Croutons | Parmesan Cheese
- V Green Goodness Pasta Salad | Baby Arugula Pesto
- V Garlic Toast

Entrée (Selection of One of the Below)

- GA BBQ Chicken Leg & Thigh \$29.95/per person
- GA 8oz New York Strip-loin Steak \$32.95/per person
- GA BBQ Pork Ribs \$35.95/per person
- GA 8oz Sirloin Steak \$36.95/per person
- GA BBQ Chicken Leg & Thigh | Half Ribs \$39.95/per person
- GA 8oz Rib-eye Steak \$51.95/per person
- GA Add On - BBQ Chicken Breast \$6.00/per person

Sides

- V GA Buttered Corn on the Cob
- V GA Baked Potato Station
- V Baked Penne Pasta

Condiments

Scallions | Sour Cream | Bacon Bits | Steak Sauce

Desserts

- V GA Market Fresh Fruit Platter
- V Chef's Choice of Fruit & Cream Pies
- V Bread Pudding | Bourbon Caramel Sauce

Freshly Brewed Coffee & Variety of Tazo Teas®

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Breakfast Buffet

Lunch Buffet

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Reception

Dinner Buffet

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Bar List

The Natural Choice

THE NATURAL \$5.00/per person

Avocado | Cucumber | Lettuce | Tomato | Red Onion | Sprouts
Red Bell Pepper | Hummus | Artisan Gluten Free Bun | Lemon Za'atar Dip

SOUTHWEST WRAP \$5.00/per person

Mixed Greens | Corn | Black Beans | Red Bell Pepper | Cucumber
Black Olives | Avocado | Red Onions | Rice Paper Wrap | Side Salsa

VEGGIE WRAP \$5.00/per person

Spinach | Tomato | Red Onion | Cucumber | Shredded Carrots
Red Bell Pepper | Black Olives | Sprouts | Avocado | Hummus
Rice Paper Wrap | Balsamic Vinaigrette

THAI TOFU WRAP \$5.00/per person

Tofu | Cucumber | Carrots | Red Bell Pepper | Green Onion
Sesame Thai Dressing | Rice Paper Wrap Thai Peanut Dip

AVOCADO REUBEN \$6.00/per person

Avocado | Sauerkraut | Roasted Red Peppers | Red Onion | Spinach
Thousand Island Dressing | Artisan Gluten Free Bun

MUSHROOM ALFREDO \$6.00/per person

Coconut Milk | Lentil Pasta

7 BEAN CHILI \$6.00/per person

Tortilla Chips | Avocado Drizzle | Cilantro

CAULIFLOWER TIKKA MASALA \$7.00/per person

Assorted Peppers | Tofu | Steamed Rice

COCONUT CHICKPEA MASALA \$7.00/per person

Cilantro | Rice

STIR-FRIED BROCCOLI \$7.00/per person

Assorted Bell Peppers | Tofu | Rice

Event Details

Event Add-ons

**Conference &
Catering Policies**

Breakfast Buffet

Lunch Buffet

Afternoon Hiatus

Reception

Dinner Buffet

Plated Dinner

Bar List

Afternoon Hiatus



Event Details

Event Add-ons

Conference & Catering Policies

Breakfast Buffet

Lunch Buffet

Afternoon Hiatus

Reception












Dinner Buffet

Plated Dinner








Bar List

Afternoon Hiatus

Snacks

 Market Fresh Whole Fruits	\$1.95/per person
 Crunchy Granola Bar	\$1.95/each
 Popcorn	\$3.95/per bag
 Assorted Cheese & Crackers	\$4.95/per person
 Farm-fresh Crudités Cucumber Dip	\$4.95/per person
 Seasonal Fruit Kebabs	\$5.95/per person
 Seasonal Fruit Platter/Salad	\$5.95/per person
 House-made Kettle Chips Maple Bacon Aioli	\$6.95/per person
 Tri-Colour Tortilla Salsa Sour Cream	\$6.95/per person
 Assorted Muffins	\$34.95/per dozen
 Gluten-free Muffins	\$35.95/per dozen

Desserts

 Warm Pretzel Cheese Sauce	\$3.95/per person
 Cinnamon Sticky Roll	\$4.95/per person
 Banana Cake Bites	\$22.95/per dozen
 Homestyle Carrot Cake Bites	\$22.95/per dozen
 Deep Cocoa Cake Bites	\$22.95/per dozen
 Oven Fresh Cookies	\$22.95/per dozen
 Chocolate Dipped Strawberries	\$36.95/per dozen

Event Details

Event Add-ons

**Conference &
Catering Policies**

Breakfast Buffet

Lunch Buffet

Afternoon Hiatus

Reception

Dinner Buffet

Plated Dinner

Bar List

Reception



Event Details

Event Add-ons

Conference & Catering Policies

Breakfast Buffet

Lunch Buffet

Afternoon Hiatus

Reception

Dinner Buffet

Plated Dinner

Bar List

COLD CANAPÉS & HORS D'OEUVRES

Ⓥ	Tomato Bruschetta Crostini	\$22.95/per dozen
Ⓥ	Baked Brie & Cherry Compote Crostini	\$22.95/per dozen
Ⓥ	Mini Taco Salad in Tri-Colour Tortilla Cup	\$22.95/per dozen
Ⓥ Ⓞ	Cucumber Pinwheel with Feta & Olive	\$22.95/per dozen
Ⓥ Ⓞ	Cucumber Cups with Hummus, Garlic & Micro Herbs	\$22.95/per dozen
Ⓥ	Spinach & Artichoke in a Phyllo Pastry Cup	\$22.95/per dozen
Ⓥ	Goat Cheese Red Grape Sun-dried Tomato Crostini	\$26.95/per dozen
	Parma Ham & Mozzarella Rocket Bite	\$26.95/per dozen
Ⓞ	Melon & Prosciutto Skewers	\$26.95/per dozen
Ⓥ Ⓞ	Pesto Marinated Bocconcini & Cherry Tomato Skewers	\$26.95/per dozen
Ⓞ	Smoked Salmon & Cream Cheese Pinwheel	\$31.95/per dozen
Ⓞ	Seared Ahi Tuna & Wasabi Mayo on a Cucumber	\$32.95/per dozen
	Smoked Salmon Blini	\$32.95/per dozen
Ⓞ	Smoked Salmon Rolls with Cucumber and Scallion Mayo	\$32.95/per dozen
	Tuna Tartare Savory Tart	\$32.95/per dozen
Ⓞ	Lobster Mango Cups	\$35.95/per dozen

HOT CANAPÉS & HORS D'OEUVRES

Ⓥ Ⓞ	Falafel with Honey Yogurt Drizzle	\$18.95/per dozen
	Onion Chutney & Brie Cheese Tarts	\$20.95/per dozen
Ⓥ	Vegetarian Spring Rolls with Thai Dipping Sauce	\$22.95/per dozen
Ⓥ	Spanakopita with Spinach & Feta Cheese	\$22.95/per dozen
Ⓥ	Vegetarian Samosas with Tamarind Chutney	\$22.95/per dozen
	Mini Vegetable Quiche	\$22.95/per dozen
	Buffalo Mozzarella Arancini with Fondue	\$22.95/per dozen
Ⓥ	Mango Panag Spring Roll	\$22.95/per dozen
	Mini Jalapeño Cheese Wonton	\$22.95/per dozen
	Mini Buffalo Chicken Wonton	\$24.95/per dozen
	Butter Chicken Cup	\$24.95/per dozen
Ⓞ	Roadhouse Chicken Wings with Dipping Sauces	\$24.95/per dozen
	Hot Dog Slider	\$25.95/per dozen
Ⓞ	Pan-fried Chicken Dumplings with Chili Soy	\$25.95/per dozen
Ⓞ	Grilled Chicken Satay with Sweet Chili Sauce	\$30.95/per dozen
Ⓞ	Grilled Beef Satays with Chili Soy	\$30.95/per dozen
	Mini Beef Wellington with Port Wine Jus	\$32.95/per dozen
	Bison Sliders with Melted Mozzarella	\$32.95/per dozen
	Crispy Shrimp	\$32.95/per dozen
	Pulled Pork Slider with Jalapeño Cheese Sauce	\$32.95/per dozen
Ⓞ	Grilled Tiger Shrimp with Lemon Pepper Aioli	\$35.95/per dozen

Event Details

SWEET CONFECTIONS

Event Add-ons

Conference & Catering Policies

Breakfast Buffet

Lunch Buffet

















Afternoon Hiatus

Reception

Dinner Buffet

Plated Dinner

Bar List

 	Market Fresh Whole Fruits	\$1.95/each
	Crunchy Granola Bar	\$1.95/each
	Cinnamon Sticky Roll	\$4.95/per person
 	Seasonal Fruit Kebabs	\$5.95/per person
 	Seasonal Fruit Salad	\$5.95/per person
	Banana Cake Bites	\$22.95/per dozen
	Home Style Carrot Cake Bites	\$22.95/per dozen
	Deep Cocoa Cake Bites	\$22.95/per dozen
	Oven Fresh Cookies	\$22.95/per dozen
	Assorted Muffins	\$34.95/per dozen
 	Gluten-Free Muffins	\$35.95/per dozen
	Chocolate Dipped Strawberries	\$36.95/per dozen

Event Details

Event Add-ons

Conference & Catering Policies

Breakfast Buffet

Lunch Buffet

Afternoon Hiatus

Reception

Dinner Buffet

Plated Dinner

Bar List

Stations

MINIMUM 50 GUESTS

PRETZELS

\$3.95/each

Jalapeño Cheese Sauce | Assorted Mustards

FLAMING CHEESE WHEEL PASTA STATION

\$8.00/per person

Live Chef Attended, Made-To-Order Pasta
Homemade Marinara | Alfredo | Liquor Blush Sauces

OMELETTE STATION

\$10.00/per person

Live Chef Attended | Black Forest Ham | Mushrooms | Onions | Tomatoes
Spinach | Grated Marble Cheese | Peppers

SOUS-VIDE & SMOKED ALBERTA BEEF

\$10.00/per person

Live Chef Attended, Carved-To-Order Herb & Dijon Crusted AAA Alberta Beef
Red Wine Reduction Au Jus | Served with Potato Dauphinoise

FLATBREADS

\$12.00/each

Your Selection of BBQ Chicken | Prosciutto & Arugula
Caramelized Onion & Bacon | 3 Cheese | Hawaiian | Meat Lover

SLIDER BAR

\$14.00/per person

Live Chef Attended, Gourmet Slider with Bison, Chicken Burger & In-House
Smoked Pulled Pork | Golden Brioche | Cheese | Caramelized Onion Aioli
Pickled Cabbage Slaw | Assorted Mustards & Ketchup

TACO STATION

\$14.00/per person

Live Chef Attended, Lime Tequila Chicken, Baja Beef & Curried Chickpeas
Served with Shredded Lettuce | Onions | Tomatoes | Shredded Cheese
Salsa Chipotle | Sour Cream

POUTINE STATION

\$16.00/per person

Live Chef Attended, French Fries, Curly Fries & Beef Gravy | Grated Marble
Cheese | Grated Mozzarella | White Vinegar | Malt Vinegar | Ketchup
Chili Sauce | Mayonnaise | Salt & Pepper

CHILI CON CARNE STATION

\$16.00/per person

Chicken, Beef & Beans served with Tortilla Shells | Sour Cream | Cheese
Artisan Bread | Fresh Jalapenos

CHOCOLATE FOUNTAIN & CANDY BAR

\$18.00/per person

Rich Melted Chocolate Fountain with Assorted Marshmallows | Pretzels
Cut Wafers | Graham Crackers | Mini Donuts | Strawberry | Assorted Mini
Cakes | Pastries | Cupcakes | Assorted Fresh Fruit | Variety of Candy

CHICKEN WINGS

\$24.95/per dozen

Hot Sauce | Sea Salt | Pepper | Honey Garlic | Ranch

Event Details

Event Add-ons

**Conference &
Catering Policies**

Breakfast Buffet

Lunch Buffet

Afternoon Hiatus

Reception

Dinner Buffet

Plated Dinner

Bar List

Dinner



Event Details

The Park Fare

\$42.95/per person

Event Add-ons

Conference & Catering Policies

Breakfast Buffet

Lunch Buffet

Afternoon Hiatus

Reception

Dinner Buffet

Plated Dinner


Bar List

Starters

Rustic Artisan Bread Rolls | Whipped Butter

  Roasted Butternut Squash Soup

  Cucumber, Tomato & Feta Salad


  Organic Quinoa topped with Almonds & Dried Berries

Main Course

 Lemon Thyme Roasted Chicken Breast | Orange Maple Volute

 Maple Lemon Baked Salmon | Tangy Grape Tomato Capers Sauce

 Penne Primavera | Sautéed Vegetables

  Mushroom Brown Rice Pilaf

  Market Fresh Steamed Vegetables | Rosemary Oil

Dessert

 Chocolate Cream Pie

 Assorted Cakes

  Sliced Fruit & Berry Platter

Freshly Brewed Seattle's Best Coffee® and Select Individual Tazo Teas®

Event Add-ons

Conference & Catering Policies

Breakfast Buffet

Lunch Buffet

Afternoon Hiatus

Reception

Dinner Buffet

Plated Dinner

Bar List

Starters

Rustic Artisan Bread Rolls | Whipped Butter

VF GA Roasted Apple Parsnip Bisque

V GA Broccoli | Raisins | Greek Yogurt Slaw

VF GA Tomato | Watermelon | Fresh Herbs | Balsamic Vinaigrette

VF GA Salt Roasted Beets | Shaved Red Onions

Main Course

GA Caribbean Spiced Chicken Breast | Creamy Garlic Parmesan Sauce

GA Tandoori Spiced Salmon | Masala Cream Sauce

VF GA Pan-Fried Vegetable Quinoa

V Three Cheese Tortellini | Cream of Rosé

V GA Gratin Potato

V GA Oven Roasted Root Vegetables

Dessert

V Spiced Carrot Cake

V Traditional Nanaimo Bars

V Double Fudge Chocolate Brownie

VF GA Sliced Fruit & Berry Platter

Freshly Brewed Seattle's Best Coffee® and Select Individual Tazo Teas®

Event Add-ons

Conference & Catering Policies

Breakfast Buffet

Lunch Buffet

Afternoon Hiatus

Reception

Dinner Buffet

Plated Dinner

Bar List

Starters

Rustic Artisan Bread Rolls | Whipped Butter

VF GF Roasted Cream of Vegetable Soup

V GF Salt Roasted Beets | Shaved Red Onions

VF GF New Potato | Celery | Scallion | Mustard Dressing

VF GF Handpicked Baby Tuscan Greens | Grape Tomato | Carrots | Lemon Za'atar

V GF Canadian Classic Caesar | Garlic Croutons | Parmesan Cheese

Main Course

GF Low & Slow Roasted Pre-Sliced Alberta Beef | Pan Jus

GF Herb-marinated Oven Chicken Leg & Thigh | Peach BBQ Sauce

GF Baked Salmon with Brown Sugar | Mustard Glaze

V Penne Pasta | Mushroom Alfredo

V Roasted Garlic Mash | Gravy

VF GF Market Fresh Steamed Vegetables | Rosemary Oil

Dessert

V Chocolate Cream Pie

V Assorted Cakes

V Double Fudge Chocolate Brownie

VF GF Sliced Fruit & Berry Platter

Freshly Brewed Seattle's Best Coffee® and Select Individual Tazo Teas®

Event Details

The Park Specialty

\$59.95/per person

Event Add-ons

Conference & Catering Policies

Breakfast Buffet

Lunch Buffet

Afternoon Hiatus

Reception

Dinner Buffet

Plated Dinner

Bar List

Rustic Artisan Bread Rolls | Whipped Butter

Soup (*Selection of One*)

- VF (V) Roasted Parsnip | Apple Bisque
- VF (V) Roasted Butternut Squash
- VF (V) Wild Honey Tomato Fennel Bisque

Salad (*Selection of Four*)

- (V) Organic Quinoa Salad with Almonds & Dried Berries
- (V) (V) Broccoli | Raisins | Greek Yogurt Slaw
- VF (V) Tomato | Watermelon | Fresh Herbs | Balsamic Vinaigrette
- VF (V) Salt Roasted Beets | Shaved Red Onions
- VF (V) Handpicked Baby Tuscan Greens | Grape Tomato | Carrots | Lemon Za'atar
- VF (V) Cucumber | Tomato | Feta Salad

Main Course (*Selection of Two. Add Selection for \$2*)

- (GA) Caribbean Spiced Chicken Breast | Creamy Garlic Parmesan Sauce
- (GA) Lemon Thyme Roasted Chicken Breast | Orange Maple Volute
- (GA) Masala Roasted Chicken Breast | Butter Chicken Sauce
- (GA) Garlic and Butter Cajun Seasoned Chicken Thigh | Caramelized Apple Sauce
- (GA) Roasted Chicken Breast | Mushroom | Leek Jus
- (GA) Maple Lemon Baked Salmon | Tangy Grape Tomato Capers Sauce
- (GA) Herb Cajun Spiced Baked Basa | Sweet Dijon Glaze
- (GA) Tandoori Spiced Salmon | Masala Cream Sauce
- (GA) Oven Fried Lemon Pepper Haddock | Chipotle Honey Glaze
- (GA) Cajun Honey Glazed Salmon | Sweet Chili Sauce

Sides (*Selection of One Starch & One Vegetable. Add Selection for \$1*)

STARCH

- (V) (V) Pan Fried Vegetable Quinoa
- (V) (V) Herb Rice Pilaf
- (V) (V) Parboiled Brown Rice | Green Onion
- (V) (V) Steamed Jasmin Rice
- VF (V) Oven-Roasted Potato Wedges | Garlic | Parsley
- (V) Creamy Mashed Potato
- (V) Gratin Potato

VEGETABLE

- VF (V) Market Fresh Steamed Vegetables
- VF (V) Pan-fried Spicy Brussels Sprouts
- VF (V) Oven Roasted Root Vegetables | Rosemary Oil

Carving Station (*Selection of One*)

- (GA) Slow Roasted Alberta Beef | Assorted Mustard & Horseradish | Beef Demi
- (GA) Cuban-Style Oven Roasted Alberta Pork | Pineapple Brown Sugar Glaze

Desserts (*Selection of One*)

- (V) Apple Crumble with Crème Anglaise
- (V) Butter Tart
- (V) Spice Carrot Cake
- VF (V) Seasonal Sliced Fruit & Berry Platter

Freshly Brewed Seattle's Best Coffee® and Select Individual Tazo Teas®

Event Details

Event Add-ons

Conference & Catering Policies

Breakfast Buffet

Lunch Buffet

Afternoon Hiatus

Reception

Dinner Buffet

Plated Dinner

Bar List

Create Your Own Plated Dinner

Soup

- VF GA Turmeric Roasted Creamy Cauliflower Bisque \$11.00/per person
- GA Brown Butter Butternut Squash with Maple Butter Crostini \$11.00/per person
- Oven Roasted Parsnip Vanilla Soup | Pineapple Salsa \$11.00/per person
- GA Lobster & Tiger Prawn Bisque with Corn Onion Fritters \$13.00/per person
- Cream of Seafood Chowder with Garlic Butter Croutons \$13.00/per person

Salads

- VF GA **BABY ROQUETTE** \$12.00/per person
Baby Arugula | Grilled Mushrooms | Shaved Parmesan Cheese
Cherry Tomatoes | Olive Oil & Lemon Dressing
- VF GA **TUSCAN MIX** \$12.00/per person
Tuscan Greens | Orange Segments | Dried Cranberries
Crumbled Goat Cheese | Grape Tomato | Honey Ginger Dressing
- VF GA **BEET SALAD** \$12.00/per person
Spinach | Roasted Beetroot | Caramelized Pear | Goat Cheese
Almond | Crumble Walnuts | Raspberry Dressing

Poultry

- THYME ROASTED CHICKEN SUPREME** \$22.00/per person
Fingerling Potatoes | Braised Red Cabbage | Maple Glaze
- GA **ARTICHOKE STUFFED CHICKEN SUPREME** \$24.00/per person
Thyme | Honey Marinated Root Vegetables | Wild Rice Risotto
Balsamic Cranberry Sauce
- GA **CUMIN ROASTED CHICKEN SUPREME** \$23.00/per person
Sweet Pea Purée | Gratin Potato | Cherry Tomato | Maple Mustard Sauce

Beef

- GA **STEAK AU POIVRE** \$30.00/per person
Pepper-Crusted Alberta Strip-loin | Dauphinoise Potato | Broccolini
Pinot Noir Reduction Glaze
- GA **MUSHROOM CRUSTED BEEF** \$32.00/per person
Red Onion Jam | Pearl Onions | Cremini Mushroom Ragout
Potato Purée | Red Wine & Blueberry Jus
- GA **HERB CRUSTED ALBERTA RIB-EYE** \$38.00/per person
Creamy Roast Garlic Polenta | Roasted Brussels Sprouts | Carrots
Pan Reduction

Make it Surf & Turf

- GA Lobster Tail Market Price
- GA 4 oz Salmon \$6.00/per person
- GA 4 oz Halibut \$6.00/per person
- GA Jumbo Tiger Prawns (3 piece) \$6.00/per person

Event Details

Event Add-ons

Conference & Catering Policies

Breakfast Buffet

Lunch Buffet

Afternoon Hiatus

Reception

Dinner Buffet

Plated Dinner

Bar List

Create Your Own Plated Dinner

Desserts

VF GA CLASSIC CHOCOLATE CAKE	\$15.00/per person
Berry Coulis Chocolate Ganache Crème Fraîche	
V MANGO CHEESECAKE	\$12.00/per person
Pineapple Mango Salsa Mango Orange Glaze Air Dried Orange	
V LAVENDER BLUEBERRY CHEESECAKE	\$12.00/per person
Blueberry Lemon Ganache Strawberry Salad	
V TRIPLE MOUSSE CHOCOLATE CAKE	\$12.00/per person
Pomegranate Glaze Fruit Salsa	
V LEMON LAVENDER CHEESECAKE	\$12.00/per person
Raspberry Coulis Citrus Fruit Salad Honey Drizzle	

Event Details

Event Add-ons

**Conference &
Catering Policies**

Breakfast Buffet

Lunch Buffet

Afternoon Hiatus

Reception

Dinner Buffet

Plated Dinner

Bar List

Bar List



Event Details

STANDARD BAR

Event Add-ons

Standard Cash Bar	\$7.00 per drink	\$13.00/per double
Standard Host Bar	\$7.00 per drink	\$13.00/per double
Drink Ticket	\$7.00 per ticket	

Conference & Catering Policies

Breakfast Buffet

Lunch Buffet

Afternoon Hiatus

Reception

Dinner Buffet

Plated Dinner

Bar List

Spirits

Rye	Gibson's® Sterling Silver
Vodka	Polar Ice®
White Rum	Bacardi®
Amber Rum	Appleton Estate® Rare Blend
Dark Rum	Gosling's Black Seal® Dark Rum
Spiced Rum	Captain Morgan®
Gin	Gordon's®
Tequila	Fogonero Tequila Reposado®
Scotch	Auchentoshan® 12 year, Bowmore® 12 year

Bottled Beer

MGD
Coors Light
Coors Banquet
Budweiser
Bud Light
Michelob Ultra
Corona
Somersby

Coolers (As per availability)

Smirnoff Ice
Alive Mixed Berry

House Wine

White: Villa Teresa Pinot Grigio
Red: Villa Teresa Merlot

Non-Alcoholic Cocktails	\$5.00/per drink
Non-Alcoholic Beer	\$5.00/per drink

Event Details

Event Add-ons

Conference & Catering Policies

Breakfast Buffet

Lunch Buffet

Afternoon Hiatus

Reception

Dinner Buffet

Plated Dinner

Bar List

PREMIUM BAR

Premium Cash Bar	\$8.00 per drink	\$15.00/per double
Premium Host Bar	\$8.00 per drink	\$15.00/per double
Drink Ticket	\$8.00 per ticket	

Spirits

Rye	Crown Royal® Special Reserve
Vodka	Absolut®, Grey Goose®
White Rum	Dzama Rhum de Madagascar White Prestige®
Amber Rum	Plantation Jamacia Vintage®
Dark Rum	Koala® Dark Rum
Spiced Rum	Captain Morgan®
Gin	Hendricks®
Tequila	Patron Silver®
Scotch	Glenmorangie Las Santa®, Macallan 1824® Gold

Bottled Beer

MGD
Coors Light
Coors Banquet
Budweiser
Bud Light
Stella Artois
Shock Top
Michelob Ultra
Corona
Somersby

Coolers (As per availability)

Smirnoff Ice
Alive Mixed Berry

Wine

White: Sileni Sauvignon Blanc
Red: Handcraft Petite Sirah

Non-Alcoholic Cocktails	\$5.00/per drink
Non-Alcoholic Beer	\$5.00/per drink