

TOASTED
FRESH
FLAVOUR
BUFFET
MARINATED
BATTER
TOASTED
BAR
BAKED
SNACK
SAUTÉÉD
MARKET
STEAMED
BBQ
CITRUS

2019 BANQUET MENU

to book your event contact the
SALES + EVENT TEAM

780-792-5156 or
salesevents@RRCWB.ca

MACDONALDISLAND.CA

MIP
MACDONALD
ISLAND PARK

EVENT DETAILS

EVENT DETAILS | 2

EVENT ADD-ONS | 8

CONFERENCE &
CATERING POLICIES | 9

BREAKFAST BUFFET | 10

LUNCH | 13

AFTERNOON TREATS | 19

RECEPTION | 20

DINNER BUFFET | 25

PLATED DINNER | 30

LATE NIGHT SNACKS | 32

BAR & WINE LIST | 34



BANQUET
RECEPTION
THEATRE
CLASS ROOM

EVENT DETAILS | 2

EVENT ADD-ONS | 8

CONFERENCE &
CATERING POLICIES | 9

BREAKFAST BUFFET | 10

LUNCH | 13

AFTERNOON TREATS | 19

RECEPTION | 20

DINNER BUFFET | 25

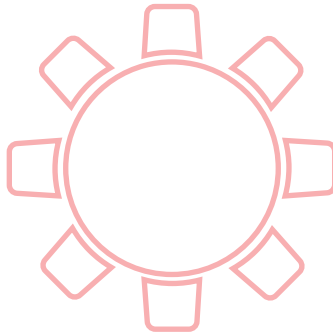
PLATED DINNER | 30

LATE NIGHT SNACKS | 32

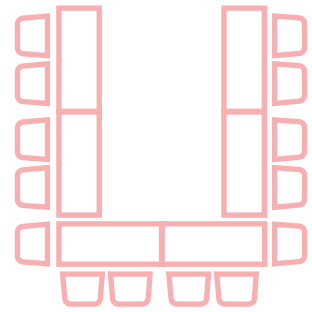
BAR & WINE LIST | 34

EVENT LAYOUTS

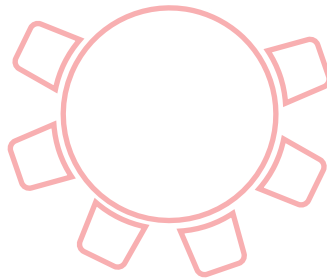
Banquet



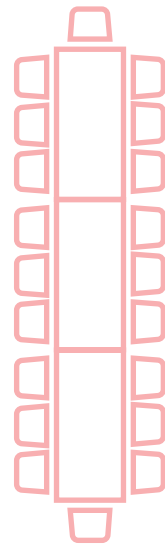
U-Shape



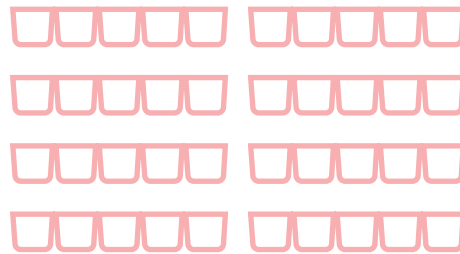
Crescent



Boardroom



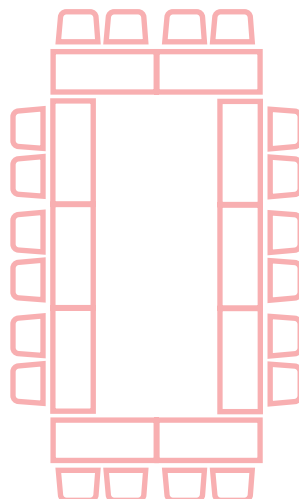
Theatre



Classroom



Hollow Rectangle



EVENT DETAILS | 2

EVENT ADD-ONS | 8

CONFERENCE &
CATERING POLICIES | 9

BREAKFAST BUFFET | 10

LUNCH | 13

AFTERNOON TREATS | 19

RECEPTION | 20

DINNER BUFFET | 25

PLATED DINNER | 30

LATE NIGHT SNACKS | 32

BAR & WINE LIST | 34

EVENT CAPACITIES

Suncor Community Leisure Centre

MISKANAW BALLROOM		<i>5,500 ft²</i>	<i>127x47</i>
SEATING STYLE		CAPACITY	
Banquet		248	
Theatre		491	
Classroom		207	
Reception		621	
MISKANAW SOUTH		<i>2,600 ft²</i>	<i>63x47</i>
Banquet		128	
Theatre		249	
Classroom		90	
Reception		316	
Hollow Rectangle		69	
U-Shape		51	
Boardroom		36	
MISKANAW NORTH		<i>2,500 ft²</i>	<i>63x47</i>
Banquet		128	
Theatre		241	
Classroom		84	
Reception		305	
Hollow Rectangle		66	
U-Shape		54	
Boardroom		54	
FIRE SIDE		<i>2,800 ft²</i>	<i>70x34</i>
Banquet		136	
Theatre		248	
Classroom		90	
Reception		384	
Hollow Rectangle		64	
U-Shape		56	
Boardroom		58	
RED FOX BOARDROOM		<i>576 ft²</i>	<i>24x24</i>
Boardroom		18	
NEXEN FIELD HOUSE		<i>14,400 ft²</i>	<i>80x180</i>
Banquet		800	
Theatre		1,418	
Reception		1,100	
FOX DEN LOUNGE*		<i>960 ft²</i>	<i>31x31</i>
	SEASONAL SPACE		
Banquet		32	
Theatre		62	
Classroom		18	
Reception		85	
Hollow Rectangle		30	
U-Shape		24	
Boardroom		28	
CURLING ARENA*		<i>30,000 ft²</i>	<i>156x192</i>
	SEASONAL SPACE		
Banquet		1,050	
Theatre		1,050	
Reception		1,050	

PLEASE NOTE: CAPACITIES MAY VARY BASED ON GUEST ATTENDANCE, CATERING & AUDIO/VISUAL REQUIREMENTS

EVENT DETAILS | 2

EVENT ADD-ONS | 8

CONFERENCE &
CATERING POLICIES | 9

BREAKFAST BUFFET | 10

LUNCH | 13

AFTERNOON TREATS | 19

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DINNER BUFFET | 25

PLATED DINNER | 30

LATE NIGHT SNACKS | 32

BAR & WINE LIST | 34

EVENT CAPACITIES

Shell Place: SMS Equipment Stadium

BALLROOM A 3,330 ft²

SEATING STYLE	CAPACITY
Banquet	190
Theatre	324
Classroom	150
Reception	410
Crescent Rounds	114
U-Shape	54

BALLROOM B 3,303 ft²

Banquet	190
Theatre	317
Classroom	150
Reception	402
Crescent Rounds	114
U-Shape	54

BALLROOM C 3,326 ft²

Banquet	190
Theatre	317
Classroom	150
Reception	408
Crescent Rounds	114
U-Shape	54

BALLROOM D 2,784 ft²

Banquet	150
Theatre	270
Classroom	132
Reception	342
Crescent Rounds	90
U-Shape	48

GRAND BALLROOM 12,743 ft²

Banquet	960
Theatre	1,228
Classroom	665
Reception	1,545
Crescent Rounds	576

VIP SUITE 796 ft²

Reception	20
Boardroom	8

TWO VIP SUITES 1,592 ft²

Reception	40
Boardroom	16

EVENT DETAILS | 2

EVENT ADD-ONS | 8

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CATERING POLICIES | 9

BREAKFAST BUFFET | 10

LUNCH | 13

AFTERNOON TREATS | 19

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LATE NIGHT SNACKS | 32

BAR & WINE LIST | 34



EVENT CAPACITIES

Shell Place: *Baseball Stadium*

SUITE A 851 ft²

SEATING STYLE	CAPACITY
Banquet	30
Theatre	60
Classroom	18
Boardroom	18
Reception	61
Crescent Rounds	18
U-Shape	21

SUITE B 799 ft²

Banquet	30
Theatre	54
Classroom	18
Boardroom	18
Reception	61
Crescent Rounds	18
U-Shape	18

SUITE C 771 ft²

Banquet	30
Theatre	54
Classroom	18
Boardroom	18
Reception	59
Crescent Rounds	18
U-Shape	18

SUITE D 799 ft²

Banquet	30
Theatre	54
Classroom	18
Boardroom	18
Reception	61
Crescent Rounds	18
U-Shape	18

SUITE E 799 ft²

Banquet	30
Theatre	54
Classroom	18
Boardroom	18
Reception	61
Crescent Rounds	18
U-Shape	21

FULL BALLROOM 4,018 ft²

Banquet	190
Theatre	180
Reception	300
Crescent Rounds	114

CLUB ROOM 1,872 ft²

Reception	144
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EVENT DETAILS | 2

EVENT ADD-ONS | 8

CONFERENCE &
CATERING POLICIES | 9

BREAKFAST BUFFET | 10

LUNCH | 13

AFTERNOON TREATS | 19

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PLATED DINNER | 30

LATE NIGHT SNACKS | 32

BAR & WINE LIST | 34

ROOM RENTALS

Suncor Community Leisure Centre

	Half Day	Full Day
Miskanaw Ballroom	\$1,240	\$1,560
Miskanaw South	\$690	\$980
Miskanaw North	\$690	\$980
Fire Side	\$580	\$820
Red Fox Boardroom	\$290	\$420
Nexen Field House	N/A	\$3,100
Fox Den Lounge*	\$480	N/A
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 | 2

EVENT ADD-ONS | 8

CONFERENCE &
CATERING POLICIES | 9

BREAKFAST BUFFET | 10

LUNCH | 13

AFTERNOON TREATS | 19

RECEPTION | 20

DINNER BUFFET | 25

PLATED DINNER | 30

LATE NIGHT SNACKS | 32

BAR & WINE LIST | 34

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.*

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EVENT ADD-ONS | 8

CONFERENCE &
CATERING POLICIES | 9

BREAKFAST BUFFET | 10

LUNCH | 13

AFTERNOON TREATS | 19

RECEPTION | 20

DINNER BUFFET | 25

PLATED DINNER | 30

LATE NIGHT SNACKS | 32

BAR & WINE LIST | 34

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.).

Socan And Resound Guidelines

- 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 | 2

EVENT ADD-ONS | 8

CONFERENCE &
CATERING POLICIES | 9

BREAKFAST BUFFET | 10

LUNCH | 13

AFTERNOON TREATS | 19

RECEPTION | 20

DINNER BUFFET | 25

PLATED DINNER | 30

LATE NIGHT SNACKS | 32

BAR & WINE LIST | 34

BREAKFAST



PANCAKE

MUFFIN

PASTRY

SAUSAGE

BERRIES

WAFFLE

HASHBROWN

EVENT DETAILS

EVENT ADD-ONS

CONFERENCE & CATERING POLICIES

BREAKFAST BUFFET

AFTERNOON TREATS

RECEPTION

DINNER BUFFET

PLATED DINNER

LATE NIGHT SNACKS

BAR & WINE LIST

THE WAKE UP CALL

\$12.95/per person

- Ⓥ Assorted Muffins or Assorted Pastries & Danish
- ⓋⓄ Fresh Fruit Salad
- ⓋⓄ Flavored Low Fat Yogurt
- Freshly Brewed Coffee & Variety of Tazo Teas®

HEALTHY START

\$14.95/per person

- Ⓥ Lemon Poppy Seed, Cranberry Lemon Loaf
- ⓋⓄ Citrus Berry, Yogurt and Granola Parfaits
- ⓋⓄ Whole Seasonal Fruits
- Orange, Cranberry Juice and Hot Apple Cider
- Freshly Brewed Coffee & Variety of Tazo Teas®

THE GOURMET BREAKFAST

\$18.95/per person

- Ⓥ Assorted Muffins, Danish Pastries & Butter Croissants
- ⓋⓄ Platter of Market Fresh Sliced Fruit
- ⓋⓄ Flavored Low Fat Yogurt
- Ⓞ Fluffy Scrambled Eggs
- Ⓞ Bacon Strips OR
- Farmer’s Breakfast Sausages
- ⓋⓄ Crisp Country-Style Potatoes
- Freshly Brewed Coffee & Variety of Tazo Teas®

THE WORKING BREAKFAST

\$22.95/per person

- Ⓥ Assorted Muffins, Danish Pastries & Butter Croissants
- ⓋⓄ Platter of Market Fresh Sliced Fruit
- ⓋⓄ Flavored Low Fat Yogurt
- Ⓞ Fluffy Scrambled Eggs
- Ⓞ Bacon Strips
- Farmer’s Breakfast Sausages
- ⓋⓄ Crisp Country-Style Potatoes
- Ⓥ Butter Milk Pancakes with Berry Compote & Syrup
- Freshly Brewed Coffee & Variety of Tazo Teas®

EVENT DETAILS | 2

EVENT ADD-ONS | 8

CONFERENCE &
CATERING POLICIES | 9

BREAKFAST BUFFET | 10

LUNCH | 13

AFTERNOON TREATS | 19

RECEPTION | 20

DINNER BUFFET | 25

PLATED DINNER | 30

LATE NIGHT SNACKS | 32

BAR & WINE LIST | 34

BREAKFAST ENHANCEMENTS

Cold

Apple Parfait with Low Fat or Greek Yogurt & Granola	\$4.00/per person
Homemade Granola with Dried Fruit & Yogurt	\$4.00/per person
Assorted Seasonal Fruit Platter or Fruit Salad	\$5.50/per person
Wild Berry or Banana Smoothies (10z cup)	\$9.95/per person
Assorted Granola Bars	\$14.00/per dozen
Assorted Breakfast Pastries	\$20.00/per dozen
Assorted Muffins	\$30.00/per dozen
Gluten Free Muffins	\$35.00/per dozen

Hot

Waffles & Pancakes or French Toast, Syrup and Berry Compote	\$3.50/per person
Breakfast Burrito	\$6.00/per person
Breakfast Sandwich	\$6.00/per person
Smoked Salmon Bagel with Cream Cheese	\$6.00/per person
Eggs Benedict	\$7.00/per person
Warm Cinnamon Sticky Roll	\$4.00/per person
Omelet Live Action Station	\$8.00/per person

Beverages

Chilled Assorted Juices	\$3.50/per bottle
Milk 2% or Chocolate Milk (250ml)	\$2.50/each
Freshly Brewed Coffee, Decaffeinated Coffee & Variety of Tea	\$25.00/per 10 cups \$75.00/per 30 cups \$150.00/per 60 cups
Hot Chocolate	\$2.50/per cup



EVENT DETAILS | 2

EVENT ADD-ONS | 8

CONFERENCE &
CATERING POLICIES | 9

BREAKFAST BUFFET | 10

LUNCH | 13

AFTERNOON TREATS | 19

RECEPTION | 20

DINNER BUFFET | 25

PLATED DINNER | 30

LATE NIGHT SNACKS | 32

BAR & WINE LIST | 34

LUNCH



PANINIS
SANDWICHES
DELI
WRAPS
TURKEY
SALAD

EVENT DETAILS

EVENT ADD-ONS

CONFERENCE &
CATERING POLICIES

BREAKFAST BUFFET

AFTERNOON TREATS

RECEPTION

DINNER BUFFET

PLATED DINNER

LATE NIGHT SNACKS

BAR & WINE LIST

DELI STYLE

\$19.95/per person

Starters

Soup of the Day

Mixed Field Greens

Sandwiches & Wraps (1.5 Per Person)

Oven Roasted Turkey Sandwich

Tuna Salad Sandwich

Egg Salad Sandwich

Ham & Cheese Croissant Sandwich

🍷 Garden Fresh Vegetable Wrap

Dessert

NY Cheesecake Bites

Fruit Platter



EVENT DETAILS

EVENT ADD-ONS

CONFERENCE &
CATERING POLICIES

BREAKFAST BUFFET

AFTERNOON TREATS

RECEPTION

DINNER BUFFET

PLATED DINNER

LATE NIGHT SNACKS

BAR & WINE LIST

URBAN MARKET

\$24.95/per person

Starters

Soup of the Day

  Classic Caesar Salad

Roasted Potato Salad with Chipotle Dressing

Deli Style Sandwiches & Wraps (*Selection of Two*)

Tuna Salad Sandwich

Egg Salad Sandwich

Deli Style Chicken Sandwich

Ham & Cheese Croissant Sandwich

Oven Roasted Turkey Sandwich

 Garden Fresh Vegetable Wrap

Panini-style Sandwiches & Wraps (*Selection of Two*)

Smoked Pulled Pork Panini

Roast Beef & Provolone

Pepperoni Pizza Panini

Margherita Panini

Turkey Panini

Dessert

Market Fresh Sliced Fruit Platter

Assorted Cake Bites

Chef's Choice of Pies or Cakes

EVENT DETAILS

EVENT ADD-ONS

CONFERENCE &
CATERING POLICIES

BREAKFAST BUFFET

AFTERNOON TREATS

RECEPTION

DINNER BUFFET

PLATED DINNER

LATE NIGHT SNACKS

BAR & WINE LIST

CREATE YOUR OWN EXECUTIVE LUNCH BUFFET

\$29.95/per person

Assorted Bread Rolls & Whipped Butter

Soup (Selection of One)

  Tomato Fennel Bisque

 Chicken Wild Rice

  Cream of Vegetable

Beef & Barley

 Ham & Split Pea

Soup of the Day

Salad (Selection of Two) Add a Third Salad for \$1.00

  Mediterranean Root Vegetable Slaw

  Classic Caesar Salad

  Roasted Potato Salad

  Mixed Field Greens

  Tomato & Bocconcini Caprese Salad with Balsamic Reduction

  Cucumber Pasta Salad

Entrée (Selection of One) Add a Second Entrée for \$3.00

 Peppercorn & Grainy Mustard Marinated Alberta Roasted Pre-Sliced Beef

Hungarian Goulash

 Teriyaki Honey Glazed Pork

 Charbroiled Chicken Breast with Creamy Mushroom Sauce

 BBQ Chicken Breast with Dried Fruit & Honey Glaze

 Fire Roasted Chicken Breast, Maple Mustard Velouté

 Maple Baked Salmon

 Oven Baked Basa

EVENT DETAILS

EVENT ADD-ONS

CONFERENCE &
CATERING POLICIES

BREAKFAST BUFFET

AFTERNOON TREATS

RECEPTION

DINNER BUFFET

PLATED DINNER

LATE NIGHT SNACKS

BAR & WINE LIST

Starch (*Selection of One*)

- ⓋⓄ Classic Mash Potatoes & Gravy
- ⓋⓄ Oven Roasted Baby Potatoes
- ⓋⓄ Roasted Garlic & Parmesan Potato Wedges
- ⓋⓄ Steamed Jasmin Rice
- Ⓥ Baked Pasta

Vegetable (*Selection of One*)

- ⓋⓄ Steamed Market Fresh Vegetables
- ⓋⓄ Roasted Root Vegetables
- ⓋⓄ Stir-Fry Green Beans

Dessert

Market Fresh Fruit Platter

Chef Choice of Cakes

Assorted Cheese Cake Bites

Freshly Brewed Coffee & Variety of Tazo Teas®



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EVENT ADD-ONS

CONFERENCE &
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BREAKFAST BUFFET

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LATE NIGHT SNACKS

BAR & WINE LIST





CREATE YOUR OWN BBQ FOR THE SUMMER

Garlic Bread








Salad (*Selection of One*)

-   Classic Caesar Salad
-   Roasted Potato Salad
-   Mixed Field Greens
-   Cucumber Pasta Salad

Starch & Vegetables

-   Steamed Parsley Buttered Corn on the Cob
-   Baked Potato Station

Entrée (*Selection of One*)

-  Low & Slow Roasted BBQ Half Chicken **\$33.95**
-  Kansas City BBQ Pork Half Ribs **\$35.95**
-  8oz BBQ New York Strip Loin **\$32.95**
-  10oz BBQ Sirloin **\$36.95**
-  10oz BBQ Ribeye **\$51.95**
-  6oz Chicken Breast **\$27.95**
-  Chicken & Ribs \$42.95

Additional Chicken Breast \$5.00/per person

Dessert

Chef's Choice of Assorted Fruit & Cream Pies

Market Fresh Sliced Fruits

Assorted Cakes

Bread & Butter Pudding with Salted Caramel Sauce

Freshly Brewed Coffee & Variety of Tazo Teas®

- EVENT DETAILS | 2
- EVENT ADD-ONS | 8
- CONFERENCE & CATERING POLICIES | 9
- BREAKFAST BUFFET | 10
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- LATE NIGHT SNACKS | 32
- BAR & WINE LIST | 34

AFTERNOON TREATS

Cold

Whole Fruit	\$1.50/per fruit
Assorted Cheese & Crackers	\$3.50/per person
Fresh Vegetable & Assorted Dips	\$4.50/per person
Hummus with Mini Naan	\$4.50/per person
Assorted Seasonal Fruit Platter	\$5.50/per person
Assorted Squares	\$22.00/per dozen
Assorted Cookies	\$18.00/per dozen
Assorted Muffins	\$30.00/per dozen
Popcorn	\$3.50/per bag
Trail Mix	\$34.95/per bag

Hot

Warm Cinnamon Sticky Roll Topped with Cream Cheese Icing	\$4.00/per person
Warm Pretzels	\$22.00/per person
Bacon Cheese Turnover	\$30.00/per person

Beverages

Chilled Assorted Juice	\$3.50/per bottle
Milk 2% or Chocolate Milk (250ml)	\$2.50/each
Freshly Brewed Coffee, Decaffeinated Coffee & Variety of Tea	\$25.00/per 10 cups \$75.00/per 30 cups \$150.00/per 60 cups
Hot Chocolate	\$2.50/per cup



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EVENT ADD-ONS | 8

CONFERENCE &
CATERING POLICIES | 9

BREAKFAST BUFFET | 10

LUNCH | 13

AFTERNOON TREATS | 19

RECEPTION | 20

DINNER BUFFET | 25

PLATED DINNER | 30

LATE NIGHT SNACKS | 32

BAR & WINE LIST | 34

RECEPTION



EVENT DETAILS

EVENT ADD-ONS

CONFERENCE &
CATERING POLICIES

BREAKFAST BUFFET

AFTERNOON TREATS

RECEPTION

DINNER BUFFET

PLATED DINNER

LATE NIGHT SNACKS

BAR & WINE LIST

LIVE STATIONS

MINIMUM 50 GUESTS

All Stations are Prepared by a Uniformed Chef

FLAMING CHEESE WHEEL PASTA STATION \$6.00/per person

Mixing Freshly Cooked Pasta in a Hollowed Cheese Wheel

CHICKEN KARAAGE \$7.00/per person

Crispy Japanese Style Chicken, Coconut Sticky Rice

Served with Ponzu Sauce & Green Onions

FIRE ROASTED PORK BELLY \$9.00/per person

Pineapple Mandarin Marinated Fire Roasted Pork Belly

Served with Pineapple Honey Dip & Mash Potato

CHORIZO & PRAWN PAELLA CAKE \$11.00/per person

Rice Cakes flavored with Traditional Paella Seasonings

Topped with Pea Puree, Saffron Poached Prawn & Chorizo

Drizzled with Paella Aioli

SOUS-VIDE & SMOKED ALBERTA BEEF \$12.00/per person

Carved by Chef & Served with Potato Tarte Tatin

Jack Daniels Demi Glaze



EVENT DETAILS

EVENT ADD-ONS

CONFERENCE &
CATERING POLICIES

BREAKFAST BUFFET

AFTERNOON TREATS

RECEPTION

DINNER BUFFET

PLATED DINNER

LATE NIGHT SNACKS

BAR & WINE LIST

DISPLAY STATIONS

MINIMUM 50 GUESTS

FRESH FRUIT CHOCOLATE FONDUE

\$15.00/per person

Selection of Fruits

Seasonal Berries

Marshmallows & Salted Pretzels

CHEESE SENSATION

\$18.00/per person

Display of Le P'tit Baveux, Le Caveau, Sainte-Nitouch, L'Arrière-Cour

Served with Crackers, Croutons, Breads, Dried Fruits & Nuts

CHARCUTERIE, ANTIPASTO BOARD

\$20.00/per person

Variety of Sliced, Smoked & Cured Meats;

Salami, Ham, Pepperoni, Chorizo, Turkey & Beef

Served with Mustard & Selection of Breads

SEAFOOD DOCK

\$48.00/per person

Chilled Shrimp Pineapple Cocktail Sauce & Honey Mustard,

Oysters on the Half Shell

Served with Chipotle Cocktail Sauce, Lemon and Lime

Wedges, Blue Mussels & White Clams. Mussels & Clams

Tossed with Seafood Cocktail sauce

Smoked Salmon Platter & Selection of Cream Cheese



EVENT DETAILS

EVENT ADD-ONS

CONFERENCE &
CATERING POLICIES

BREAKFAST BUFFET

AFTERNOON TREATS

RECEPTION

DINNER BUFFET

PLATED DINNER

LATE NIGHT SNACKS

BAR & WINE LIST

COLD HORS D'OEUVRES

Ⓥ	Beet Root Mousse Blini	\$18.95/per dozen
Ⓥ	Tomato Bruschetta & Crostini	\$22.95/per dozen
Ⓥ	Baked Brie on a Crostini with Cherry Comport	\$22.95/per dozen
ⓋⓄ	Cucumber Pinwheel with Feta & Olive	\$22.95/per dozen
Ⓥ	Mini Taco Salad in Tri Color Tortilla Cup	\$22.95/per dozen
ⓋⓄ	Cucumber Cups with Hummus, Garlic Chip & Micro Herbs	\$22.95/per dozen
Ⓥ	Goat Cheese Crostini with Sundried Tomato & Kalamata Olives	\$26.95/per dozen
ⓋⓄ	Pesto Marinated Boccocini & Cherry Tomato Skewers	\$26.95/per dozen
Ⓞ	Melon & Prosciutto Skewers	\$26.95/per dozen
	Parma Ham, Mozzarella Rocket Bite	\$26.95/per dozen
	Smoked Salmon & Cream Cheese Pin Wheel	\$31.95/per dozen
Ⓞ	Smoked Salmon Rolls with Cucumber & Scallion Mayonnaise	\$32.95/per dozen
	Marinated East Coast Poached Shrimp w/ Mango Chutney	\$32.95/per dozen
	Seared Ah-hi Tuna, Sesame Seed & Wasabi Mayo	\$32.95/per dozen
	Lobster Mango Cups	\$35.95/per dozen

HOT HORS D'OEUVRES

Ⓥ	Samosa Potato Patties	\$18.95/per dozen
Ⓥ	Falafel Bites with Honey Yogurt Drizzle	\$18.95/per dozen
ⓋⓄ	Fried Tofu on a Spoon with Soya & Ginger	\$20.95/per dozen
Ⓥ	Onion Chutney & Brie Cheese Tarts	\$20.95/per dozen
Ⓥ	Vegetarian Spring Rolls with Thai Dipping Sauce	\$22.95/per dozen
Ⓥ	Phyllo Spinach Triangles	\$22.95/per dozen
Ⓥ	Mini Vegetable Quiches	\$22.95/per dozen
Ⓥ	Vegetarian Samosas	\$22.95/per dozen
Ⓥ	Mango Panag (Spring Roll)	\$22.95/per dozen
Ⓥ	Mini Vegetable Tempura with Green Onion Mayo	\$22.95/per dozen
	Wild Mushroom Arancini with Fondue	\$22.95/per dozen
	Mini Jalapeño Cheese Wonton	\$22.95/per dozen
	Mini Sausage Rolls with Assorted Dips	\$24.95/per dozen
	Butter Chicken Cup	\$24.95/per dozen
Ⓞ	Roadhouse Chicken Wings with Assorted Dips	\$24.95/per dozen
	Mini Chicken Tikka Wonton	\$24.95/per dozen
	Mini Buffalo Chicken Wonton	\$24.95/per dozen
	Pan Fried Chicken Dumplings, Chili Soy	\$25.95/per dozen
Ⓞ	Grilled Chicken Satays Sweet Chili	\$30.95/per dozen
Ⓞ	Grilled Beef Satays Chili	\$30.95/per dozen
	Mini Beef Wellingtons with Port Wine Jus	\$32.95/per dozen
	Crispy Bam Bam Shrimp	\$32.95/per dozen
	Mini Bison Sliders with Melted Mozzarella	\$32.95/per dozen
Ⓞ	Crab & Corn Fritter with Crème Fraiche	\$32.95/per dozen
Ⓞ	Grilled Tiger Shrimp with Lemon Pepper Mayonnaise	\$35.95/per dozen

EVENT DETAILS

EVENT ADD-ONS

CONFERENCE &
CATERING POLICIES

BREAKFAST BUFFET

AFTERNOON TREATS

RECEPTION

DINNER BUFFET

PLATED DINNER

LATE NIGHT SNACKS

BAR & WINE LIST

SWEET BITES

Ⓥ	Assorted Nanaimo Bars	\$18.00/per dozen
Ⓥ	Assorted Cookies	\$18.00/per dozen
Ⓥ Ⓞ	Seasonal Fruit Skewers	\$18.00/per dozen
	Trio Cupcakes	\$20.00/per dozen
	Assorted Squares	\$22.00/per dozen
Ⓥ	European Cake Bites	\$24.00/per dozen
Ⓥ	Mini Cheesecake Bites	\$26.00/per dozen
Ⓥ	Apple Crumble Bites	\$26.00/per dozen
	Assorted Macaroons	\$30.00/per dozen



EVENT DETAILS | 2

EVENT ADD-ONS | 8

CONFERENCE &
CATERING POLICIES | 9

BREAKFAST BUFFET | 10

LUNCH | 13

AFTERNOON TREATS | 19

RECEPTION | 20

DINNER BUFFET | 25

PLATED DINNER | 30

LATE NIGHT SNACKS | 32

BAR & WINE LIST | 34

DINNER



EVENT DETAILS

EVENT ADD-ONS

CONFERENCE &
CATERING POLICIES

BREAKFAST BUFFET

AFTERNOON TREATS

RECEPTION

DINNER BUFFET

PLATED DINNER

LATE NIGHT SNACKS

BAR & WINE LIST

ATHABASCA

\$39.95/per person

Assorted Rolls & Whipped Butter

Salad

- Ⓥ Ⓞ Classic Caesar Salad
- Ⓥ Ⓞ Asian Coleslaw & Rice Noodle Salad
- Ⓥ Ⓞ Cucumber Dill & Mustard Salad

Entrée

- Ⓞ Herb Roasted Chicken with Grilled Lemon Jus
- Ⓞ Atlantic Salmon Mustard & Dill Glaze
- Ⓥ Grilled Vegetable Rotini, Parmesan Rosé Sauce
- Ⓥ Ⓞ Roasted Garlic Shallot Smashed Potato
- Ⓥ Ⓞ Steamed Seasonal Vegetables

Dessert

- Assorted Fruits & Cream Pies
- Chef's Choice of Squares & Bars
- Seasonal Fruit Platter
- Freshly Brewed Coffee and Variety of Tazo Teas®

EVENT DETAILS

EVENT ADD-ONS

CONFERENCE &
CATERING POLICIES

BREAKFAST BUFFET

AFTERNOON TREATS

RECEPTION

DINNER BUFFET

PLATED DINNER

LATE NIGHT SNACKS

BAR & WINE LIST

CLEARWATER

\$46.95/per person

Assorted Rolls & Whipped Butter

Salad

- ⓋⓄ Seasonal Mixed Greens with Signature Dressings
- ⓋⓄ Classic Waldorf Salad
- ⓋⓄ Charred Corn Salad with Cilantro & Peppers

Entrée

- Ⓞ Rosemary Cajun Charbroiled Chicken Breast Served
- Ⓞ Served with Apple Cranberry Relish
- Ⓞ Slow Roasted Pork Loin with Pineapple Salsa
- ⓋⓄ Baked Grilled Vegetable & Potato Lasagna
- ⓋⓄ Fire Roasted Baby Potato with Garlic Butter & Chives
- ⓋⓄ Roasted Seasonal Vegetables with Rosemary Olive Oil

Dessert

- Assorted Fruits & Cream Pies
- ⓋⓄ Seasonal Fruit Platter
- Selection of Cakes
- Freshly Brewed Coffee and Variety of Tazo Teas®



EVENT DETAILS

EVENT ADD-ONS

CONFERENCE &
CATERING POLICIES

BREAKFAST BUFFET

AFTERNOON TREATS

RECEPTION

DINNER BUFFET

PLATED DINNER

LATE NIGHT SNACKS

BAR & WINE LIST

THE ALBERTAN

\$49.95/per person

Assorted Rolls & Whipped Butter

Salad

 Classic Caesar Salad

 Pickle Beet Salad

 Potato & Roasted Corn Salad

 Mixed Baby Greens with Assorted Dressing

 Curried Roast Root Vegetable Salad with Chick Peas & Currants

 Antipasto Platter with Cured Meats, Canadian Cheese & Pickled Vegetables

Entrée

Baked Herb Maple Salmon

Roasted Sliced Beef with Pan Jus

Fire Roasted Sage & Rosemary Butter Infused Chicken Leg & Thigh

 Brown Rice Pilaf

 Steamed Seasonal Vegetables

 Roasted Garlic, Fresh Parsley Smash Potato

Dessert

Assorted Fruits & Cream Pies

Seasonal Fruit Platter

Selection of Cakes

Freshly Brewed Coffee and Variety of Tazo Teas®

EVENT DETAILS

EVENT ADD-ONS

CONFERENCE &
CATERING POLICIES

BREAKFAST BUFFET

AFTERNOON TREATS

RECEPTION

DINNER BUFFET

PLATED DINNER

LATE NIGHT SNACKS

BAR & WINE LIST

THE HANGINGSTONE

\$55.95/per person

Assorted Rolls & Whipped Butter

Salad

- Ⓥ Ⓞ Classic Caesar Salad
- Ⓥ Ⓞ Mediterranean Cous Cous Salad
- Ⓥ Ⓞ Asian Coleslaw with Rice Noodle
- Ⓥ Ⓞ Broccoli, Roasted Almond with Honey Yogurt
- Ⓥ Ⓞ Market Salad

Entrée

- Ⓞ Honey, Fennel Baked Salmon
- Ⓞ Blackened Pork Loin, Brandy Apple Chutney
- Ⓞ Sliced Oven Roasted Chicken Breast, Mushroom Volute
- Ⓞ Grilled Vegetable Potato Lasagna, Smoked Tomato Confit
- Ⓞ Brown Rice Pilaf
- Ⓞ Steamed Seasonal Vegetables

Carving Station

- Ⓞ Slow Roasted Inside Round, Assorted Mustards, Creamy Horseradish, Classic Demi Glaze

Dessert

- Selection of Cakes
- Sliced Seasonal Fruits
- Chef's Choice of Cream Pie
- Warm Bread & Butter Pudding, Crème Anglaise
- Freshly Brewed Coffee and Variety of Tazo Teas®

EVENT DETAILS

EVENT ADD-ONS

CONFERENCE &
CATERING POLICIES

BREAKFAST BUFFET

AFTERNOON TREATS

RECEPTION

DINNER BUFFET

PLATED DINNER

LATE NIGHT SNACKS

BAR & WINE LIST

BUILD YOU OWN - PLATED DINNER

Soup

Thai Curry Butternut Squash Coconut Cream	\$8.00/per person
Mushroom Cappuccino, Truffle Crème	\$8.00/per person
Coconut Lemongrass Soup, Tofu, Scallions, Shitake Mushrooms	\$8.00/per person
Sweet Corn Veloute, Butter-Poached Jumbo Prawn, Chili Oil	\$10.00/per person
Lobster Bisque, Mango Crème Fraiche	\$12.00/per person
Creamy Seafood Chowder, Mini Johnny Cakes	\$12.00/per person

Hot Appetizers

Seared Crab Cake, Crispy Sweet Potato Puree, Coconut Lime Aioli	\$14.00/per person
Grilled Prawns Pincho, Tomato Ginger Chutney, Polenta	\$14.00/per person
Bacon Wrapped Dates, Warm Pineapple Salad, Maple Glaze	\$14.00/per person
Cajun Seared Scallops, Black Bean Puree, Lemon Oil	\$16.00/per person
Caribbean Style Lobster Tail, Green Pea & Chorizo Risotto, Lemon Oil	\$16.00/per person

Intermezzos *(Complimentary with a Five Course Meal)*

Mango Sorbet with Chocolate Chili Sauce	\$5.00/per person
Mojito Sorbet with Mint	\$5.00/per person
Citrus Sorbet with Orange Jelly	\$5.00/per person
Berry Sorbet with White Chocolate	\$5.00/per person

Salads

Fire Roasted Root Vegetable & Green Salad	\$10.00/per person
Marinated Tomato & Watermelon Salad	\$10.00/per person
Berry & Spinach Salad	\$10.00/per person
Oven Roasted Pear Salad	\$10.00/per person
Classic Caprese Salad	\$10.00/per person
Marinated Berry Salad	\$10.00/per person

EVENT DETAILS

EVENT ADD-ONS

CONFERENCE &
CATERING POLICIES

BREAKFAST BUFFET

AFTERNOON TREATS

RECEPTION

DINNER BUFFET

PLATED DINNER

LATE NIGHT SNACKS

BAR & WINE LIST

Poultry

Roasted Free Range Chicken Supreme	\$20.00/per person
Goat Cheese & Sundried Tomato Filled Chicken Breast	\$22.00/per person
Oven Roasted Artichoke & Almond Stuffed Cranberry Balsamic Chicken	\$22.00/per person

Beef

10oz Sirloin	\$30.00/per person
10oz Striploin Steak	\$30.00/per person
BBQ Braised Short Ribs	\$32.00/per person
8oz Rib Eye	\$38.00/per person

Fish & Seafood

Coconut, Cilantro & Lemon Grass Marinated Mahi Mahi	\$29.00/per person
Pan Seared Halibut	\$29.00/per person
Cast Iron Blackened Salmon	\$30.00/per person
Butter Poached Halifax Lobster	Market Price

Vegetarian

Pumpkin Risotto	\$14.00/per person
Grilled Portobello Steak	\$14.00/per person
Mushroom Ravioli	\$14.00/per person

Dessert

Salted Caramel Cheesecake	\$10.00/per person
Mango Cheesecake	\$10.00/per person
Blueberry Lavender Cheesecake	\$10.00/per person
Chocolate Kahlua Cake	\$10.00/per person
Triple Flavor Chocolate Mousse	\$10.00/per person
English Sticky Toffee Pudding	\$12.00/per person

LATE NIGHT SNACKS

EVENT DETAILS | 2

EVENT ADD-ONS | 8

CONFERENCE &
CATERING POLICIES | 9

BREAKFAST BUFFET | 10

LUNCH | 13

AFTERNOON TREATS | 19

RECEPTION | 20

DINNER BUFFET | 25

PLATED DINNER | 30

LATE NIGHT SNACKS | 32

BAR & WINE LIST | 34



SLIDERS

PRETZELS

WINGS

MOZZARELLA

FLAT BREAD

EVENT DETAILS

EVENT ADD-ONS

CONFERENCE & CATERING POLICIES

BREAKFAST BUFFET

AFTERNOON TREATS

RECEPTION

DINNER BUFFET

PLATED DINNER

LATE NIGHT SNACKS

BAR & WINE LIST

Chippers & Dippers	\$10.00/per person
Warm Pretzels with Cheese Dip	\$3.00/each
⓪ Flat Bread, Loaded Cheesy 12"	\$8.00/each
⓪ Flat Bread, Margarita 12	\$8.00/each
Flat Bread, Pepperoni & Cheese 12"	\$10.00/each
Flat Bread, Ham & Pineapple 12"	\$10.00/each
Flat Bread, BBQ Chicken 12"	\$12.00/each
Grilled Chicken Cheese Taquito	\$22.00/per dozen
Roadhouse Wings	\$24.95/per dozen
Bison Sliders with Melted Mozzarella	\$32.95/per dozen

**Late Night Snacks are Served until 11PM*



BAR & WINE LIST

EVENT DETAILS | 2

EVENT ADD-ONS | 8

CONFERENCE &
CATERING POLICIES | 9

BREAKFAST BUFFET | 10

LUNCH | 13

AFTERNOON TREATS | 19

RECEPTION | 20

DINNER BUFFET | 25

PLATED DINNER | 30

LATE NIGHT SNACKS | 32

BAR & WINE LIST | 34



EVENT DETAILS | 2

EVENT ADD-ONS | 8

CONFERENCE &
CATERING POLICIES | 9

BREAKFAST BUFFET | 10

LUNCH | 13

AFTERNOON TREATS | 19

RECEPTION | 20

DINNER BUFFET | 25

PLATED DINNER | 30

LATE NIGHT SNACKS | 32

BAR & WINE LIST | 34

STANDARD BAR

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	\$13.00/per double

Spirits

Rye	Gibson's® Sterling Silver
Vodka	Polar Ice®, Wood Buffalo Brewing Company
White Rum	Bacardi®
Amber Rum	Appleton Estate® Rare Blend
Dark Rum	Koala®
Spiced Rum	Captain Morgan®
Gin	Gordon's®, Wood Buffalo Brewing Company
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
 Northern Dark Blueberry Ale

Coolers (As per availability)

Smirnoff Ice
 Alive Mixed Berry

House Wine

White: Sileni Cellar Sauvignon Blanc
 Red: La Paradou Grenache

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

EVENT DETAILS | 2

EVENT ADD-ONS | 8

CONFERENCE &
CATERING POLICIES | 9

BREAKFAST BUFFET | 10

LUNCH | 13

AFTERNOON TREATS | 19

RECEPTION | 20

DINNER BUFFET | 25

PLATED DINNER | 30

LATE NIGHT SNACKS | 32

BAR & WINE LIST | 34

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	\$15.00/per double

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	Longueteau-VSOP®
Spiced Rum	Captain Morgan®
Gin	Hendricks®
Tequila	Patron Silver®
Scotch	Glenmorangie Las Santa®, Macallan 1824® Amber

Bottled Beer

MGD
Coors Light
Coors Banquet
Budweiser
Bud Light
Stella Artois
Shock Top
Michelob Ultra
Corona
Somersby
Northern Dark Blueberry Ale

Coolers (As per availability)

Smirnoff Ice
Alive Mixed Berry

Wine

White: Palazzo Pinot Grigio
Red: Handcraft Petite Sirah

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

EVENT DETAILS | 2

EVENT ADD-ONS | 8

CONFERENCE &
CATERING POLICIES | 9

BREAKFAST BUFFET | 10

LUNCH | 13

AFTERNOON TREATS | 19

RECEPTION | 20

DINNER BUFFET | 25

PLATED DINNER | 30

LATE NIGHT SNACKS | 32

BAR & WINE LIST | 34

WINE

White Wine (By the Bottle)

Sileni Cellar Sauvignon Blanc <i>New Zealand</i>	\$30.00
Plazzo Pinot Grigio <i>Italy</i>	\$35.00
50th Parallel Pinot Gris <i>B.C, Canada</i>	\$45.00
Calliope Viognier <i>B.C, Canada</i>	\$45.00
Quails Gate Chardonnay <i>B.C, Canada</i>	\$45.00
Mission Hill Reserve <i>B.C, Canada</i>	\$60.00
Burrowing Owl Chardonnay <i>B.C, Canada</i>	\$60.00

Red Wine (By the Bottle)

Le Paradou Grenache <i>Rhone Valley, France</i>	\$30.00
Hand Craft Petite Sirah <i>California, U.S</i>	\$35.00
Decero Malbec <i>Mendoza, Argentina</i>	\$45.00
Chapel Hill Parsons Nose Shiraz <i>Fleurieu, Australia</i>	\$45.00
Quails Gate Merlot <i>B.C, Canada</i>	\$45.00
Fort Night Cabernet Sauvignon <i>Napa, U.S</i>	\$60.00
Mission Hill Reserve Shiraz <i>B.C, Canada</i>	\$60.00

Sparkling Wine (By the Bottle)

Villa Sandi Prosecco IL Fresco Brut <i>Veneto, Italy</i>	\$35.00
Stoneboat Piano Brut <i>B.C, Canada</i>	\$45.00
Laurent-Perrier Brut <i>Champagne, France</i>	\$90.00