

CUCUMBER
OVEN
TURKEY
BRIE
ROASTED
SALAD
PUMPERNICKEL
LEMON
TOASTED
APPLE
FALAFEL
CINNAMON
BAKED
TEA
YULE

2019 HOLIDAY 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 DETAILS

EVENT ADD-ONS

CONFERENCE & CATERING
POLICIES

HOLIDAY DELIGHTS

BRUNCH

LUNCH

DINNER

ENHANCEMENTS

LATE NIGHT SNACKS

CHILDREN'S MENU

BAR & WINE LIST



BANQUET
RECEPTION
THEATRE
PARTY

EVENT DETAILS

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BAR & WINE LIST

EVENT CAPACITIES

Suncor Community Leisure Centre

MISKANAW BALLROOM

5,500 ft²

127×47

SEATING STYLE	CAPACITY
Banquet	248
Reception	388

MISKANAW SOUTH

2,600 ft²

63×47

Banquet	128
Reception	198

MISKANAW NORTH

2,500 ft²

63×47

Banquet	128
Reception	191

FIRE SIDE

2,800 ft²

70×34

Banquet	136
Reception	240

RED FOX BOARDROOM

576 ft²

24×24

Boardroom	18
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NEXEN FIELD HOUSE

14,400 ft²

80×180

Banquet	600
Reception	1,100

FOX DEN LOUNGE*

960 ft²

31×31

Banquet	36
Reception	85

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EVENT CAPACITIES

Shell Place: SMS Equipment Stadium

BALLROOM A 3,330 ft²

SEATING STYLE	CAPACITY
Banquet	190
Reception	240
Crescent Rounds	210

BALLROOM B 3,303 ft²

Banquet	190
Reception	240
Crescent Rounds	210

BALLROOM C 3,326 ft²

Banquet	190
Reception	240
Crescent Rounds	210

BALLROOM D 2,784 ft²

Banquet	150
Reception	240
Crescent Rounds	210

GRAND BALLROOM 12,743 ft²

Banquet	960
Reception	960
Crescent Rounds	580

VIP SUITE 796 ft²

Reception	20
Boardroom	8

TWO VIP SUITES 1,592 ft²

Reception	40
Boardroom	13



DISCLAIMER: BASED ON ADDITIONAL SETUP REQUIREMENT, CAPACITIES MAY VARY

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EVENT CAPACITIES

Shell Place: *Baseball Stadium*

SUITE A 851 ft²

SEATING STYLE	CAPACITY
Banquet	30
Boardroom	12
Reception	40
Crescent Rounds	24

SUITE B 799 ft²

Banquet	30
Reception	40
Crescent Rounds	24

SUITE C 771 ft²

Banquet	30
Reception	40
Crescent Rounds	24

SUITE D 799 ft²

Banquet	30
Reception	40
Crescent Rounds	24

SUITE E 799 ft²

Banquet	30
Reception	40
Crescent Rounds	24

FULL BALLROOM 4,018 ft²

Banquet	190
Reception	200
Crescent Rounds	120

CLUB ROOM 1,872 ft²

Reception	144
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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	\$690	\$980
Red Fox Boardroom	\$490	\$780
Nexen Field House	N/A	Set-up Day: \$1,450 Event Day: \$2,900
Fox Den Lounge*	\$560	N/A

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	\$345
2 Suites	\$360	\$415
3 Suites	\$430	\$500
4 Suites	\$515	\$590
Full Ballroom	\$620	\$740
Club Room	\$1,000	\$1,400



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EVENT ADD ONS

Event Enhancements

Pipe & Drape	\$10.00/per foot
Extension Cords	\$6.00/each
Table Stands	\$2.50/each
Par Lights	\$60.00/each
Ballroom Risers	\$100.00/each
Stage Backdrop	\$150.00
Ballroom Dance Floor	

*Price varies by size, please consult
your Sales Specialist*

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

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

**FOR ANY SERVICE NOT PREVIOUSLY REQUESTED THROUGH THE COORDINATOR.*

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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.

HOLIDAY DELIGHTS

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HOLIDAY DELIGHTS

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CHILDREN'S MENU

BAR & WINE LIST



YOGURT
CINNAMON
PRAWNS
AVOCADO
HONEY

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COLD HORS D'OEUVRES

Ⓥ	Falafel Skewers with Cinnamon Honey Yogurt	\$22.00/per dozen
ⓋⓄ	Bocconcini, Basil & Cranberry Skewers with Balsamic Glaze	\$22.00/per dozen
Ⓥ	Tomato & Cranberry Bruschetta with Assorted Crostini	\$24.00/per dozen
	Mini Beef Taco Salad in a Tri Colour Tortilla Cup	\$24.00/per dozen
ⓋⓄ	Cucumber Pinwheel with Feta & Olive	\$22.00/per dozen
	Smoked Salmon on Pumpernickel with Dill Dressing	\$32.00/per dozen
Ⓞ	Prawns with Avocado Tahini	\$32.00/per dozen

HOT HORS D'OEUVRES

Ⓞ	Turkey Cranberry Slider	\$26.00/per dozen
ⓋⓄ	Cauliflower & Cheese Bites	\$26.00/per dozen
	Spicy Turkey Meatball & Mozzarella Skewers	\$26.00/per dozen
	Ham & Cheese Pinwheel with Classic Tomato Dip	\$26.00/per dozen
Ⓥ	Brie & Cranberry Tarts	\$26.00/per dozen
	Lemon Chicken Lollipops with Cranberry Compote	\$26.00/per dozen
Ⓥ	Crab Cake Poppers with Sweet Chili Lime Dip	\$32.00/per dozen

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BRUNCH



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CHILDREN'S MENU

BAR & WINE LIST

HOLIDAY BRUNCH

\$30.00/per adult

\$18.00/per child

Assorted Breads, Rolls, Muffins, Selection of Fruit Pastries, Butter Croissants, Danish, Fruit Preserves, Whipped Butter & Marmalade

Appetizers

- VG V GF Baby Tender Mixed Greens with Caramelized Pears, Grape Tomato, Red Cabbage and Assorted Dressings
- V Classic Caesar Salad with Garlic Croûtons and Parmesan Cheese
- V Green Goddess Pasta Salad

Entrée

- V GF Fluffy Scrambled Eggs
- GF Bacon Strips & Farmer's Breakfast Sausages
- V Selection of French Toast & Pancakes served with Syrup & Whipped Cream
- GF Apple Cider Brined Roasted Turkey with Herb Stuffing, Gravy & Cranberry Relish
- GF Maple Baked Salmon with Warm Pearl Onion Grape Tomato Ragout
- GF Baked Spinach & Ricotta Stuffed Cannelloni
- VG V GF Steamed Vegetables

Kid's Corner

- V Baked Macaroni & Cheese
- GF Chicken Strips & Fries

Dessert

- VG V GF Fresh Seasonal Fruit Platter
- V Oven Fresh Gingerbread Cookies
- V Yule Logs
- V Candy Canes
- V Assorted Jell-O
- V Chef's Choice of Cakes & Squares
- V Bread & Butter Pudding with Brandy Sauce
- Freshly Brewed Coffee & Variety of Tazo Teas®

EVENT DETAILS

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CONFERENCE & CATERING
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HOLIDAY DELIGHTS

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CHILDREN'S MENU

BAR & WINE LIST

LUNCH



PARSNIP
CRANBERRY
QUINOA
GINGER BREAD
MANDARIN
DIJON
SWISS CHEESE

EVENT DETAILS

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CHILDREN'S MENU

BAR & WINE LIST



COMET'S LUNCHEON

\$30.00/per person

Assorted Fresh Dinner Rolls & Whipped Butter

Appetizers

- VG V GF Red Tomato & Cranberry Volute with Fresh Basil & Honey
- VG V GF Roasted Winter Root Vegetable Salad with Creamy Dijon Maple Dressing
- V GF Toasted Almond & Broccoli Salad with Lemon Honey Yogurt Dressing

Entrée

- Cranberry Turkey & Ricotta Cheese Panini
- Grilled Honey Ham & Swiss Cheese on a Flaky Croissant
- V Traditional Falafel, Cranberry & Crispy Vegetable on a Sun-dried Tortilla Wrap

Dessert

PLATTER TO BE SERVED ON EACH TABLE

- V Assorted Petit Four
- V Gingerbread Cookies
- V Assorted Mini Cakes
- V Fresh Mandarins
- Freshly Brewed Coffee & Variety of Tazo Teas®

CUPID'S LUNCHEON

\$35.00/per person

Assorted Fresh Dinner Rolls & Whipped Butter

Appetizers

- V GF Oven Roasted Parsnip, Apple Soup with Vanilla Crème Fraîche
- VG V GF Apple, Cranberry Quinoa Salad with Maple Candied Walnuts
- V GF Toasted Almond & Broccoli Salad with Lemon Honey Yogurt Dressing

Entrée

- GF Maple Orange Chicken on Braised Kale & Warm Grape Tomato Salsa
- GF Cornmeal Crusted Haddock on Zucchini Ribbons & Lemon Cream Sauce
- V GF Fried Quinoa with Dried Fruits

Dessert

PLATTER TO BE SERVED ON EACH TABLE

- V Assorted Petit Four
- V Gingerbread Cookies
- V Assorted Mini Cakes
- V Fresh Mandarins
- Freshly Brewed Coffee & Variety of Tazo Teas®

EVENT DETAILS

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HOLIDAY DELIGHTS

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CHILDREN'S MENU

BAR & WINE LIST

DINNER



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CHILDREN'S MENU

BAR & WINE LIST

SPRUCE










\$49.00/per person

Assorted Fresh Dinner Rolls & Whipped Butter







Appetizers

-    Caramelized Fresh Pear Salad with Baby Mixed Greens, Grape Tomato, Red Cabbage and Assorting Dressings
-   Classic Christmas Waldorf Salad
-  Festive Cranberry Potato Salad with Scallion Aioli
-  Classic Caesar Salad with Garlic Croûtons and Parmesan Cheese
-  Assorted Cold Cut Platter with Premium Pickle Platter
-  Steamed PEI Mussels & Clams served with Cocktail Sauce

Entrée

-  Apple Cider Brined Roasted Turkey with Herb Stuffing, Gravy & Cranberry Relish
-  Lemon & Herb Cornmeal Crusted Fish served with Caper & Cherry Tomato Confit
-   Baked Spinach & Ricotta Stuffed Cannelloni
-   Garlic Parmesan Roasted Potatoes
-    Steamed Vegetables with Herb Olive Oil

Dessert

-  Fresh Seasonal Fruit Platter
 -  Oven Fresh Gingerbread Cookies
 -  Yule Logs
 -  Chef's Choice of Cakes & Squares
 -   House Baked Apple & Ginger Crisp
- Freshly Brewed Coffee & Variety of Tazo Teas®

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LATE NIGHT SNACKS

CHILDREN'S MENU

BAR & WINE LIST

MISTLETOE

\$55.00/per person

Assorted Fresh Dinner Rolls & Whipped Butter

Appetizers

- VG V GF Caramelized Fresh Pear Salad with Baby Mixed Greens, Grape Tomato, Red Cabbage and Assorting Dressings
- V GF Classic Christmas Waldorf Salad
- V Classic Caesar Salad with Garlic Croûtons and Parmesan Cheese
- VG V GF Citrus Quinoa Salad with Dried Fruits
- V Green Goddess Pasta Salad
- V GF Toasted Almond & Broccoli Salad with Lemon Honey Yogurt Dressing
- GF Assorted Cold Cut Platter with Premium Pickles
- GF Steamed PEI Mussels & Clams served with Cocktail Sauce

Entrée

- Apple Cider Brined Roasted Turkey with Herb Stuffing, Gravy & Cranberry Relish
- GF Lemon & Herb Cornmeal Crusted Fish served with Caper & Cherry Tomato Confit
- GF Brown Sugar Dijon Glazed Pork Loin with Warm Pineapple Jam
- V Baked Spinach & Ricotta Stuffed Cannelloni
- V GF Roasted Garlic & Parsley Mash Potato
- VG V GF Steamed Vegetables with Herb Olive Oil

Dessert

- V GF Fresh Seasonal Fruit Platter
- V Oven Fresh Gingerbread Cookies
- V Yule Logs
- V Chef's Choice of Cakes & Squares
- V Traditional Apple Pie
- V English Sticky Toffee Pudding topped with Caramel Sauce
- Freshly Brewed Coffee & Variety of Tazo Teas®

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HOLIDAY DELIGHTS

BRUNCH

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LATE NIGHT SNACKS

CHILDREN'S MENU

BAR & WINE LIST

EVERGREEN

\$62.00/per person

Assorted Fresh Dinner Rolls & Whipped Butter

Appetizers

VG **V** **GF** Caramelized Fresh Pear Salad with Baby Mixed Greens, Grape Tomato, Red Cabbage and Assorting Dressings

V **GF** Classic Christmas Waldorf Salad

V Classic Caesar Salad with Garlic Croûtons and Parmesan Cheese

VG **V** **GF** Citrus Quinoa Salad with Dried Fruits

V Green Goddess Pasta Salad

V Toasted Almond & Broccoli Salad with Lemon Honey Yogurt Dressing

GF Assorted Cold Cut Platter with Premium Pickles

GF Steamed PEI Mussels & Clams served with Cocktail Sauce

GF Lemon Butter Poached Tiger Prawns

Entrée

Apple Cider Brined Roasted Turkey with Herb Stuffing, Gravy & Cranberry Relish

GF Pan-seared Cajun Honey-rubbed Salmon served with Capers & Fennel Butter Cream

V Baked Spinach & Ricotta Stuffed Cannelloni

VG **V** **GF** Mushroom Rice Pilaf

GF Roasted Garlic & Parsley Mash Potato

VG **V** **GF** Steamed Vegetables with Herb Olive Oil

Carving Station

GF Herb-crusted Alberta AAA Roasted Beef served with Mustard, Horseradish & Gravy

Dessert

VG **V** **GF** Fresh Seasonal Fruit Platter

V Oven Fresh Gingerbread Cookies

V Yule Logs

V Chef's Choice of Cakes & Squares

V Traditional Apple Pie

V English Sticky Toffee Pudding topped with Caramel Sauce

V **GF** House baked Apple & Ginger Crisp

Freshly Brewed Coffee & Variety of Tazo Teas®

EVENT DETAILS

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CONFERENCE & CATERING POLICIES

HOLIDAY DELIGHTS

BRUNCH

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ENHANCEMENTS

LATE NIGHT SNACKS

CHILDREN'S MENU

BAR & WINE LIST

PINE

\$68.00/per person

Assorted Fresh Dinner Rolls & Whipped Butter

Appetizers

VG **V** **GF** Caramelized Fresh Pear Salad with Baby Mixed Greens, Grape Tomato, Red Cabbage and Assorting Dressings

V **GF** Classic Christmas Waldorf Salad

V **GF** Classic Caesar Salad with Garlic Croûtons and Parmesan Cheese

VG **V** **GF** Citrus Quinoa Salad with Dried Fruits

V **GF** Toasted Almond & Broccoli Salad with Lemon Honey Yogurt Dressing

GF Assorted Cold Cut Platter with Premium Pickles

GF Steamed PEI Mussels & Clams served with Cocktail Sauce

GF Lemon Butter Poached Tiger Prawns

Green Goddess Pasta Salad

Entrée

GF Apple & Cranberry Bourbon Brined Roasted Turkey served with Herb Stuffing, Gravy & Cranberry Relish

GF Maple & Orange Glazed Salmon served with Warm Capers & Fennel Butter Cream

GF Sweet & Sour Pork Loin with Pineapple Apple Jam

V Baked Spinach & Ricotta Stuffed Cannelloni

VG **V** **GF** Coconut Saffron Rice

V Marshmallow-roasted Sweet Mash Potato

VG **V** **GF** Steamed Vegetables with Herb Olive Oil

Carving Station

GF Herb-crusted Alberta AAA Roasted Beef served with Mustard, Horseradish & Gravy

Dessert

VG **V** **GF** Fresh Seasonal Fruit Platter

V Oven Fresh Gingerbread Cookies

V Yule Logs

V Chef's Choice of Cakes & Squares

V Traditional Apple Pie

V English Sticky Toffee Pudding topped with Caramel Sauce

V Pumpkin Pies

V Apple Ginger Crisp

Freshly Brewed Coffee & Variety of Tazo Teas®

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CHILDREN'S MENU

BAR & WINE LIST

ENHANCEMENTS



CHEESE
SMOKED
VEGETABLES
MUSHROOM
MUSTARD
CURED
MEATS

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DINNER ENHANCEMENTS

Add on to your holiday dinner menu

CARVING STATION ^{GF} MINIMUM 50 GUESTS **\$6.00/per person**

Please select one item to be served on our Chef Attended Carving Station

AAA Striploin with Mushroom Peppercorn Sauce, Horseradish & Assorted Mustard

Slow Roasted Outside Round with Grainy Dijon, Gravy & Horseradish

CRUDITÉS OR ANTIPASTO ^V **\$4.00/per person**

Variety of Seasonal Fresh Vegetables served with Classic Ranch

CHEESE PLATTER **\$5.00/per person**

Variety of Imported & Domestic Cheeses

Served with Fruits & Crackers

CLASSIC MEAT BOARD **\$5.00/per person**

Selection of Cured & Smoked Meat

SEAFOOD PLATTERS ^{GF} MINIMUM 50 GUESTS

Smoked Salmon served with Cream Cheese **\$5.00/per person**

Mussels & Clams served with Cocktail Sauce **\$6.00/per person**

Poached Tiger Prawns served with Cocktail Sauce **\$6.00/per person**

COOKIE DECORATION MINIMUM 20 GUESTS **\$12.00/per person**

Assorted Toppings

LATE NIGHT SNACKS

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CHILDREN'S MENU

BAR & WINE LIST



PRETZELS
HOTDOG
PEPPERONI
CHIPS
FLATBREAD
POPCORN

EVENT DETAILS

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**CONFERENCE & CATERING
POLICIES**

HOLIDAY DELIGHTS

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LATE NIGHT SNACKS

CHILDREN'S MENU

BAR & WINE LIST

LATE NIGHT SNACKS

WARM PRETZELS **\$3.50/each**

House Baked Soft Pretzels served with Cheese Sauce

POPCORN **\$3.50/bag**

Freshly Popped Bag of Classic Popcorn

HOTDOG **\$6.00/each**

Served with Ketchup, Mustard & Assorted Toppings

CLASSIC POUTINE **\$8.00/per person**

Served with Gravy & Cheese

CHIPS & DIPS **\$10.00/per person**

Assorted Potato Chips served with Smoked Bacon Aioli & Chipotle Aioli

CHEESE FLATBREAD **\$10.00/each**

Signature Pizza Sauce, Topped with Mozzarella

PEPPERONI FLATBREAD **\$12.00/each**

Signature Pizza Sauce, Topped with Mozzarella & Pepperoni

HAWAIIAN FLATBREAD **\$12.00/each**

Signature Pizza Sauce, Topped with Mozzarella, Ham & Pineapple

BBQ CHICKEN FLATBREAD **\$12.00/each**

Signature Pizza Sauce, Topped with Mozzarella & BBQ Chicken

**Late Night Snacks are Served until 11PM*

CHILDREN'S MENU

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DINNER

ENHANCEMENTS

LATE NIGHT SNACKS

CHILDREN'S MENU

BAR & WINE LIST

SUGARPLUM

LASANGA

PIZZA

CHICKEN

JELL-O

GARLIC

CAESAR

EVENT DETAILS

EVENT ADD-ONS

CONFERENCE & CATERING
POLICIES

HOLIDAY DELIGHTS

BRUNCH

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CHILDREN'S MENU

BAR & WINE LIST

SUGARPLUM MENU

\$18.00/per child

Appetizers

- Ⓢ Classic Caesar Salad with Garlic Croûtons and Parmesan Cheese
Crunchy Vegetables & Dips

Entrée

- Mini Turkey Sliders
- Baked Mac & Cheese
- Cheese & Pepperoni Pizza Sticks

Dessert

- Ⓢ Assorted Mini Cupcakes
- Ⓢ Candy Canes
- Ⓢ Gingerbread Cookies
- Ⓢ Assorted Jell-O

SNOWMAN MENU

\$20.00/per child

Appetizers

- Ⓢ Classic Caesar Salad with Garlic Croûtons and Parmesan Cheese
- Ⓢ Crunchy Vegetables & Dips

Entrée

- Baked Meat Lasagna
- Chicken Fingers served with Fries
- Ⓢ Cheese Pizza

Dessert

- Assorted Mini Cupcakes
- Candy Canes
- Gingerbread Cookies
- Assorted Jell-O
- Fruit Platter

BAR & WINE LIST

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MALBEC

SHRAZ

RUM

MERLOT

PINOT GRIGIO

SONOMA

SCOTCH

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BAR & WINE LIST

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	

Spirits

Rye	Gibson's® Sterling Silver
Vodka	Polar Ice®
White Rum	Bacardi®
Amber Rum	Appleton Estate® Rare Blend
Dark Rum	Koala®
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

Coolers

Smirnoff Ice
Alive Mixed Berry

House Wine

White: Villa Teresa Pinot Grigio
Red: Villa Teresa Merlot

Pop	\$3.00/per drink
Juice	\$3.00/per drink
Non-Alcoholic Cocktails	\$5.00/per drink
Non-Alcoholic Beer	\$5.00/per drink

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BAR & WINE 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	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 Gold®

Bottled Beer

MGD
Coors Light
Coors Banquet
Budweiser
Bud Light
Stella Artois
Seasonal Craft
Michelob Ultra
Corona
Somersby

Coolers

Smirnoff Ice
Alive Mixed Berry

Wine

White: Sileni Sauvignon Blanc
Red: Handcraft Petite Sirah

Pop	\$3.00/per drink
Juice	\$3.00/per drink
Non-Alcoholic Cocktails	\$5.00/per drink
Non-Alcoholic Beer	\$5.00/per drink

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WINE ON THE TABLE

White Wine *(By the Bottle)*

Villa Teresa Pinot Grigio <i>Italy</i>	\$30.00
Sileni Cellar Sauvignon Blanc <i>New Zealand</i>	\$35.00
50th Parallel Pinot Gris <i>B.C, Canada</i>	\$45.00
Quails Gate Chardonnay <i>B.C, Canada</i>	\$45.00
Lake Sonoma Chardonnay <i>B.C, Canada</i>	\$45.00
Mission Hill Reserve Sauvignon Blanc <i>B.C, Canada</i>	\$60.00

Red Wine *(By the Bottle)*

Villa Teresa Merlot <i>Italy</i>	\$30.00
Hand Craft Petite Sirah <i>California, U.S</i>	\$35.00
Decero Malbec <i>Mendoza, Argentina</i>	\$45.00
Chateau Pesquie Terrases Red Blend <i>Rhone Valley, France</i>	\$45.00
Quails Gate Merlot <i>B.C, Canada</i>	\$45.00
Castle Rock Cabernet Sauvignon <i>Napa, U.S</i>	\$45.00
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

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WELCOME COCKTAILS

MINIMUM 50 GUESTS

Chocolate Raspberry Martini \$7.00
Raspberry Vodka, Creme de Cacao, Tia Maria

Red Rudolph \$7.00
*Orange Curacao, Cinnamon Schnapps, Vodka
& Cranberry Juice*

Winter Sangria \$7.00
Sweet Red Wine, Apple Cider & Cranberry Juice

Orange Cranberry Mimosa \$7.00
Prosecco, Orange Juice, Cranberry Juice

Santa Clausmopolitan \$7.00
Vodka, Triple Sec, Cranberry Juice

Jack Frost Cocktail \$7.00
*White Rum, Blue Curacao, Simple Syrup
& Cream of Coconut*