Holiday Menu

Contact Us:
events@hotelarts.ca
403-210-5774
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Reception
minimum of 3 dozen each

Cold Selections
- Vegetarian Maki Roll, Avocado, Red Pepper, Cucumber, Sweet Soy & Spicy Mayo (GF DF V) $28
- Classic Chive Devilled Eggs (GF V) $28
- Basil Infused Watermelon, Feta & Aged Balsamic (GF V) $24
- Roast Beef Crostini, Horseradish Spread, Baguette Crostini $26
- Duck & Pork Pate, Fig Jam, Lavash $26

Hot Selections
- Prawn Tempura, Spicy Aioli (DF) $28
- Warm Turkey Sausage Roll, Grainy Mustard Cranberry Sauce $29
- Hand Made Sweet Potato, Black Bean Empanada’s, Smoked Paprika Aioli (GF DF V) $26
- Mini Wild Mushroom Quiche, Truffle Aioli (V) $24
- Fish Cake, Poached Cod, Lemon, Tarragon Aioli $28
Holiday Buffets

Holiday Dinner Buffet
Minimum of 20 guests | $48 per person
Includes freshly brewed coffee and selection of Teavana teas

• Assorted Rolls & Butter
• Crudité Platter (GF DF V)
• Cheese & Charcuterie Platter
• Mixed Greens pecans, golden beets, pear, orange, pomegranate honey dressing (GF DF V)
• Apple & Celery Root Potato Salad (GF V)
• Roast Garlic & Herb Whipped Potatoes (GF V)
• Ricotta & Parmesan Tortellini with Caramelized Shallot Cream Sauce (V)
• Spiced Roasted Winter Vegetables (GF DF V)
• Chef’s Sage & Rosemary Stuffing
• Roast Turkey Breast and Leg Meat with Pan Gravy & Cranberry Sauce

Desserts
• Spiced Eggnog Panna Cotta (GF)
• Nanaimo Mousse Cake
• Almond Cranberry Tart

Enhanced Holiday Dinner Buffet
Minimum of 20 guests | $58 per person
Includes freshly brewed coffee and selection of Teavana teas

• Assorted Rolls & Butter
• Crudité Platter (DF GF V)
• Cheese & Charcuterie Platter
• Mixed Greens pecans, golden beets, pear, orange, pomegranate honey dressing (GF DF V)
• Apple & Celery Root Potato Salad (GF V)
• Roast Garlic & Herb Whipped Potatoes (GF V)
• Ricotta & Parmesan Tortellini with Caramelized Shallot Cream Sauce (V)
• Spiced Roasted Winter Vegetables (GF DF V)
• Chef’s Sage & Rosemary Stuffing
• Roast Turkey Breast and Leg Meat with Pan Gravy & Cranberry Sauce
• Slow Roasted Beef with Tomato & Port Jus

Desserts
• Spiced Eggnog Panna Cotta (GF)
• Nanaimo Mousse Cake
• Almond Cranberry Tart
Holiday Lunch Buffet
Minimum of 20 guests | $30 per person
Includes freshly brewed coffee and selection of Teavana teas

• Assorted Rolls With Butter
• Crudité Platter (GF DF V)
• Mixed Greens pecans, golden beets, pear, orange, pomegranate honey dressing (GF DF V)
• Apple & Celery Root Potato Salad (GF V)
• Roast Garlic & Herb Whipped Potatoes (GF V)
• Spiced Roasted Winter Vegetables (GF DF V)
• Chef’s Sage & Rosemary Stuffing
• Roast Turkey Breast and Leg Meat with Pan Gravy
• Cranberry Sauce
• Pastry Chef’s Selection Of Holiday Cookies And Squares

Holiday Buffets
continued

Seasonal Buffet enhancements
Minimum of 20 guests

• Fried Sage & Blue Cheese Potato Gnocchi (V)  
  $5 per guest
• Maple Soy Roast Salmon with Wilted Garlic Spinach (GF)  
  $7 per guest
• Slow Roast Alberta Prime Rib with Mustard Red Wine Jus, Horseradish (GF DF)  
  $17 per guest
Plated Holiday Dinner

Minimum 20 guests to a maximum of 200 people
Includes choice of soup or salad (choose one), main course and dessert

Soup or Salad
(choose one)

Salads
• **Mixed Greens** - Candied Walnuts, Pickled Carrots & Beets, Gingerbread Dressing (DF, GF)
• **Caesar Salad** - Romaine Hearts, Pancetta, Garlic Croutons, Spicy Parmesan Caesar Dressing
• **Roasted Heirloom Carrots & Spinach** - Chopped Egg, Crushed Pistachio, Sage Dressing (GF DF V)

Soups
• **Lemongrass Coconut Carrot Curried Yoghurt** (GF V)
• **Butternut Squash & Pear Nutmeg Cream** (GF V)
• **Roast Tomato Bisque** Whipped Feta (GF V)
• **7 Bean & Tomato Fresh Herbs** (GF DF V)

Mains (priced for 3 courses, choose one)

- **Classic Roast Turkey** (includes white & dark meat)
  $45 Per Guest
  Seasonal Roasted Vegetables, Buttermilk Garlic Whipped Potato, Apple & Herb Stuffing, Pan Gravy

- **Seared Chicken Supreme**
  $48 Per Guest
  Seasonal Roasted Vegetables, Crispy Smashed Potato, Sage & Fennel Stuffing, Roasted Garlic & Herb Jus (DF)

- **Roasted Salmon with Maple Cream**
  $53 Per Guest
  Seasonal Roasted Vegetables, Scented Jasmine Rice

Desserts (choose one)

- **Pecan & Maple Tart**
  Cranberry and Ginger Sauce (DF)

- **Olive Oil Cake**
  Grilled Spiced Pears

- **Grilled Beef Striploin** (served medium)
  $51 Per Guest
  Wild mushroom Fricassee, Seasonal Roasted Vegetables, Dauphinoise Potato

- **Earl Grey Poached Pear, Seared Halloumi (V)**
  $41 Per Guest
  Crispy Potatoes, Broccolini, Lemon Pesto
Special Holiday Drinks

Non-Alcoholic Options

- Spiced Apple Cider $75 (serves 25)
- Egg Nogg $4 per person
- Classic Holiday Punch $75 (serves 25)
- Sparkling Cranberry Ginger Ale $3 per person

Bar Options

- Mulled Red Wine $150 (serves 25)
- Spiced Apple Cider with White Wine & Cointreau $150 (serves 25)
- Spiced Rum & Eggnog $8 per person
- Sparkling Wine Punch $175.00 (serves 25)

Coffee & Tea

- Freshly Brewed French Roast Coffee (10 cups) $30 per pot
- Freshly Brewed Decaf Coffee (10 cups) $25 per pot
- Assorted Tea, Served with Hot Water Tower $25 per pot

Cold Beverage

- Assorted Coke Soft Drinks 355ml $3 each
- Assorted AHA Sparkling Waters 355ml $3 each
- Assorted Bottled Juices 300ml $3 each
- Bottled Water $3 each

All Host and Cash Bars include bartender, glassware, and appropriate mix (pop, juice & garnish). A bartending fee of $30.00 per hour (minimum of three hours) will apply to all bars with a net revenue of less than $500.00. Host prices do not include applicable taxes or gratuity. One bar per 100 guests. All bars over 100 guests will have drink ticket sellers. Ticket sellers can accept cash, debit, and major credit cards.

*Curated Catering reserves the right to refuse or terminate the service of alcoholic beverages at any time if the service is not in accordance with the regulations of the AGLC.

events@hotelarts.ca | 403-210-5774
# Beverage Service

## Premium Bar - Highballs (1oz)

<table>
<thead>
<tr>
<th></th>
<th>HOST</th>
<th>CASH</th>
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<tbody>
<tr>
<td>Gin</td>
<td>Bombay Sapphire</td>
<td>$8.00</td>
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<tr>
<td>Vodka</td>
<td>Skyy</td>
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<tr>
<td>Rye Whiskey</td>
<td>Forty Creek</td>
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<tr>
<td>Bourbon</td>
<td>Buffalo Trace</td>
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<tr>
<td>Rum</td>
<td>Bacardi Superior, Bacardi Black and Bacardi Spiced</td>
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<tr>
<td>Scotch</td>
<td>Johnnie Walker Red Label</td>
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## Specialty Premium Non-Alcoholic

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<tr>
<th></th>
<th>HOST</th>
<th>CASH</th>
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<tbody>
<tr>
<td>Village Brewery CRFT, Non-Alcoholic Beer</td>
<td>$8.00</td>
<td>$8.50</td>
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<tr>
<td>Benjamin Bridge Piquette</td>
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<td></td>
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<tr>
<td>Sir James 101 Mixed Zero Proof Cocktails</td>
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<tr>
<td>Black Diamond Earl Grey Mule</td>
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## Craft Beer, Cider and Canned Cocktails

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<tr>
<th></th>
<th>$8.00</th>
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<tbody>
<tr>
<td>Village Blacksmith</td>
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<tr>
<td>Village Blonde Ale</td>
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<tr>
<td>Fahr Kolsch-ish</td>
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<tr>
<td>Last best IPA</td>
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<tr>
<td>Fernie What the Huck Huckleberry Ale</td>
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<tr>
<td>Big Rock Rock Creek Cider</td>
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<tr>
<td>Selection of Coolers</td>
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## Cocktails (2 oz)

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<th>$14.00</th>
<th>$14.50</th>
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Specialty Custom Cocktails Designed for your group, please speak to your sales manager about the options available. Prices subject to change.
Bar Standards

White

• Colle Corviano Pinot Grigio – Loreto Aprutino, Italy
  $50 $10 $10.50
• La Vielle Ferme – Grenache, Ugni & Vermentino Luberon, France
  $50 $10 $10.50

Red

• Renacer Punta Final Organic Malbec – Mendoza, Argentina
  $50 $10 $10.50
• MasterChef Crianza Tempranillo – Rioja, Spain
  $50 $10 $10.50

Bubbles & Rose

• Benvolio NV Prosecco – Italy
  $50 $10 $10.50
• Gerard Bertrand Cote des Roses GSC – Languedoc, France
  $50 $10 $10.50

By the Bottle Pairs

(Beautifully Labeled Wines for Tables, Tableside Pours & Host Bars)

Spain (Mentrida)

• Bodegas Canopy Ganadero Garnacha
  $50
• Bodegas Canopy Ganadero Verdejo
  $50

California (Lodi)

• Lapis Luna Cabernet Sauvignon
  $55
• Lapis Luna Chardonnay
  $55

Handpicked Canadian Wines

Canada

• Benjamin Bridge NV Sparkling Wine – Nova Scotia
  $80
• The Hatch Gamay – West Kelowna
  $60
• Quails Gate Chasselas PB – Okanagan Valley
  $60
General Information

Menu Selections:
- In order to ensure availability, we request that your menu selections are confirmed with your Event Manager no later than two weeks prior to your event. Please advise your Event Manager of any special dietary requirements as soon as possible prior to the event. Charges may apply for dietary substitutions made on the day of the event. A $10.00 per person surcharge is applicable when offering a menu consisting of two entrée selections (excludes vegetarian options). Final entrée count is due no later than noon 3 business days prior to the event date.
- All food and beverage items will be provided by Curated Catering.
- Please advise your Event Manager of any thoughts that you may have. Our Chef encourages dialogue for your menu design.

Allergens and Dietary Restrictions:
- Dietary Restrictions can be accommodated, and menu adjustments are available upon request. Arrangements should be made in advance with your Event Manager.
  - GF = Gluten Free
  - DF = Dairy Free
  - V = Vegetarian (* Vegetarian Dishes may not be Vegan. Please confirm with your Event Manager)

Taxes and Gratuities:
- All food prices are subject to applicable federal and provincial taxes unless otherwise stated. An eighteen percent (18%) service charge is applied to all food and beverage and is GST applicable.

Guaranteed Number:
- For all meal functions, the guaranteed number attending must be communicated to the Events Department no later than noon 3 business days prior to the event date. If the guaranteed number is not received, the billing shall be made out for the number of people for which the function was originally booked or the number of guests in attendance, whichever is greater.
- Curated Catering will do its best to accommodate increase in numbers; however, we reserve the right to make substitutions where necessary

Statutory Holiday:
- A 15% surcharge will apply to all food and beverage on all Canadian statutory holidays

Contact Us:
- By email at saitevents@hotelarts.ca
- By phone at 403-210-5774