



Curated Catering

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Breakfast



Buffet Breakfast

Minimum 20 people

Accompanied by Freshly Brewed Fair Trade Coffee, Tazo Teas & Juices

Decaf Coffee Available \$20 Per Pot

Easy Morning

\$15 Per Person

Assorted Freshly Baked Goods, Mini Muffins, Danishes & Croissant

Freshly Cut Fruits

Continental

\$18 Per Person

Freshly Baked Croissants, Assorted Fruit Danish & Seasonal Muffins

Butter & Fruit Preserves

Fresh Cut Fruit

Assorted Individual Fruit Yogurts

House Made Toasted Honey Oat & Dried Fruit Granola

Farm-House

\$20 Per Person | Minimum of 20 Guest

Lemon Ricotta Pancakes, Syrup & Cardamon Chantilly

Farm Fresh Scrambled Eggs With Herbs GF

Chicken Apple Breakfast Sausage

Double Smoked Bacon GF, DF

House Spiced Crispy Kennebec Potatoes DF, V

Fresh Cut Fruit & Berries

Individual Grab and Go

Minimum 5 People Maximum 20 people

Groups over 20 people will incur additional \$3 charge

Bento Breakfast

Smokey Bacon Scrambled Egg Roll, Compressed Fruit Salad, Shredded
Brussels Sprout Slaw, Individual Yogurt, Bottled Juice **\$15 pp**

Indian Chickpea Scrambled Egg Roll, Compressed Fruit Salad, Shredded
Brussels Sprout Slaw, Individual Yogurt, Bottled Juice **\$14 pp**

Mini Smoked Salmon Lox, caper cream cheese, pickled red onion, Compressed
Fruit Salad, Shredded Brussels Sprout Slaw, Individual Yogurt, Bottled Juice
\$16 pp

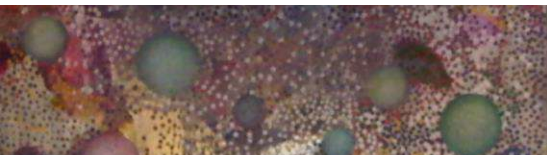
Breakfast Sandwiches

Sous Vide Herbed Egg, Shaved Ham, Swiss Cheese, Pesto Aioli, Grilled
English Muffin **\$6 pp**
Tomato & Basil, Swiss Cheese, Pesto Aioli, Grilled English Muffin **\$6 pp**
Smoked Salmon Bagel, Pickled Red Onions & Capers Cream Cheese **\$10 pp**
Montreal Smoked Meat Bagel, Pickles, Grainy Mustard Cream Cheese **\$8 pp**

Individual Sous Vide Egg Bites with Ketchup

\$6 pp

Spinach & Goat Cheese GF,V
Roast Mushroom & Cheddar GF,V
Smoked Ham & Swiss GF, V
Tex-Mex Salsa GF, V



Chef Attended Breakfast Stations

Minimum 20 Guests

Accompanied by Freshly Brewed Fair Trade Coffee, Tazo Teas & Juices

Decaf Coffee Available \$20 Per Pot

Omelet Buffet Station

\$18 per person

Served with Herb Spiced Hash browns

Free Range Whole Eggs with choice of Ham, Roasted Peppers, Spinach

Field Mushrooms, Red Onions, Feta, Cheddar Cheese

*eggs whites available

Eggs Benedict Station

\$21 per person

Served with Herb Spiced Hash browns

2 Soft Poach Eggs Served On English Muffins With Grainy Mustard Hollandaise. Choice Of Grilled Back Bacon, Turkey Bacon, Wild Mushroom Ragu or Smoked Salmon

Brunch

\$30 Per Person | Minimum of 30 Guests

Accompanied by Freshly Brewed Fair Trade Coffee, Tazo Teas & Juices

Decaf Coffee Available \$20 Per Pot

Freshly Baked Croissants, Assorted Fruit Danish & Seasonal Muffins ,Butter & Fruit Preserves

Fresh Seasonal Fruit & Berries

Apple & Beet Arugula Salad, Fresh Apple, Pickled Beets, Feta, Apple & Herb Vinaigrette GF, V

Heirloom Tomato Salad, Grilled Zucchini, Artichokes, Olive Tapenade Pesto Dressing DF GF V

French Toast with Orange Zest & Cardamom, Chantilly Cream, Maple Syrup & Berry Compote

Farm Fresh Scrambled Eggs, GF, DF

Double Smoked Bacon, Spolumbos Maple Breakfast Sausage GF, DF

Crispy Kennebec Potatoes, House Spiced, DF, V

Assorted Pastry Chef Miniature Desserts

Eggs Benedict – Choose One

- Smoked Ham, Poached Egg, Grainy Mustard Hollandaise, English Muffin
- Wild Mushrooms, Poached Egg, Tarragon Hollandaise, English Muffin
- Traditional Back Bacon, Hollandaise, English Muffin

Served Breakfast

Minimum 20 people

Poured Table Sie

Fresh Pressed Orange, Apple or Ruby Red Grapefruit Juice

Freshly Brewed Fair Trade Coffee, Decaffeinated Coffee, Selection of Tazo Teas

Shared Family Style at the Table,

Freshly Baked Mini croissants, danish and pastries, Butter & Preserves

Plated And Served

Option One \$24 Per Guest

French Omelet, Asparagus, Mushrooms & Tarragon Ricotta

Herbed Confit Fingerling Potatoes, Grilled Maple Breakfast Sausage

Or

Option Two

Eggs Benedict Selection – Choose One \$25 Per Guest

Served With Herbed Confit Fingerling Potatoes and Arugula Salad

Cubano Pork, Smoked Ham, 2 Poached Egg, Mojo Hollandaise, Pickles, Grilled English Muffin

Smoked Salmon, 2 Poached Egg, Herb Cream Cheese, Dill Hollandaise, Croissant

Traditional Back Bacon, 2 Poached Egg, Hollandaise, Grilled English Muffin

Breaks



Breaks

Take a Hike.. Energy Bars and Bites

\$6 Per Person

Peanut Butter Sunshine Granola Bars

White Chocolate & Cranberry Bars

Chocolate Espresso Energy Bites

Smartie Trail Mix Bites

Party Mix Bowls

\$7 Per Person

Asian Rice Crackers, Sesame Crunch, Wasabi Peas

Caramel Popcorn

Chocolate Dipped Salted Pretzels

House Made Potato Chip Bowl

\$6 Per Person

Caramelized Onion Dip

Eat Your Veggies

\$8 Per Person

Sugar Snap Peas, Carrot & Celery Sticks, Cucumber Spears,

Baby Peppers, Cherry Tomatoes, Radishes

Grilled Onion Hummus

Enhancements

Cookies made by our own Pastry Team **\$18 Per doz**

Assorted Flavored Potato Chips **\$2 pp**

Truffle & Parmesan Popcorn **\$4 pp**

European & Canadian Cheese Selection, **\$12 pp**

with Confiture, with assorted Crisps & Dried Fruit

Fresh Whole Fruits Apple, Pears, Banana, Oranges **\$3 each**

(based on seasonal availability)

Sliced fruit platter **\$8 pp**

(based on seasonal availability)

French Roast, Decaffeinated Coffee

& Selection of Teas **\$4 pp**

Assorted Coke Soft Drinks 355ml **\$4 each**

Assorted Bottled Juices 300ml **\$4 each**

Bottle Water **\$2.50 each**

San Pellegrino 250ml **\$4 each**

Happy Planet Smoothies 325ml **\$5.75 each**

Lunch



Served Express Lunch

Choice of Soup and Entrée Service – Due 72 business hours prior to event date

Menu with two entrée selections (excludes vegetarian options) is subject to a surcharge of \$10 per person plus 18% service charge & 5% GST

\$24 Menu

Soup Selection—Choose One For Your Group

Wild Mushroom Soup GF V

Roasted Pepper & Tomato Soup GF V

Entrée Selection—Choose One

Korean Fried Chicken Caesar, Romaine, Spicy Caesar Dressing, Sesame Pickles GF

House Made Za'atar Falafel Power Bowl, Cherry Tomato, Pickled Cucumber, Pea shoots, Shredded Carrot, Marinated Chickpeas, Corn, Seasoned Quinoa and Sushi Rice served with Lemongrass Dressing DF GF Vegan

Roasted BBQ Brisket of Alberta Beef Sandwich, Soft Dinner Rolls, Coleslaw Horseradish Aioli & Bread & Butter Pickles, House Made Spiced Potato Chips

Dessert

Warm Cookie To Go

Executive Lunch

The Business Lunch

\$30 Per Person | Minimum of 20 Guests

***Individually boxed lunches \$3 per person**

Soup Selection – Choose One

Tomato Basil Bisque GF (Dairy Free upon Request)

Lemongrass Coconut Carrot DF GF V

Wild Mushroom Velouté GF

Salads

Shredded Brussels Sprout & Kale Slaw, Grainy Honey Mustard Dressing

French Green Bean, Potato & Radish Salad, Herb & Roast Garlic Dressing

Sandwich Selection – Choose Four

Smoked Ham & Emmental Cheese, Rustic Baguette, Dijon, Basil Aioli
Fresh Arugula

Roasted Turkey Breast & Stuffing Dinner Rolls, Zucchini Dill Pickles,
Cranberry Aioli

Roasted BBQ Brisket of Alberta Beef, Soft Dinner Rolls, Coleslaw
Horseradish Aioli & Bread & Butter Pickles

Niçoise Tuna Salad Sandwich, Olive & Caper Tapenade Aioli, Arugula,
Olive Ciabatta

Chicken Caesar Wrap, Roasted Chicken Breast, Double Smoked Bacon
Crisp Romaine Lettuce, Caesar Dressing & Parmesan Cheese

Falafel & Haloumi Ciabatta, Marinated Artichoke, Tomato Jam * can be
made vegan*

Asian Beef Satay, Artisan Baguette, Satay Beef, Picked Carrot, Fresh
Cucumber, Cilantro & Sriracha Aioli

Dessert

Chocolate Brownie Bites

Mini Chef Inspired Cookies

Carrot Cake Slices

The Business Lunch - LITE

\$24 Per Person | Minimum of 20 Guests

***Individually boxed lunches \$3 per person**

Salads

Shredded Brussels Sprout & Kale Slaw, Grainy Honey Mustard Dressing

French Green Bean, Potato & Radish Salad, Herb & Roast Garlic Dressing

Sandwich Selection – Choose Two

Smoked Ham & Emmental Cheese, Rustic Baguette, Dijon, Basil Aioli Fresh Arugula

Roasted Turkey Breast & Stuffing Dinner Rolls, Zucchini Dill Pickles, Cranberry Aioli

Roasted BBQ Brisket of Alberta Beef, Soft Dinner Rolls, Coleslaw Horseradish Aioli & Bread & Butter Pickles

Niçoise Tuna Salad Sandwich, Olive & Caper Tapenade Aioli, Arugula, Olive Ciabatta

Chicken Caesar Wrap, Roasted Chicken Breast, Double Smoked Bacon Crisp Romaine Lettuce, Caesar Dressing & Parmesan Cheese

Falafel & Haloumi Ciabatta, Marinated Artichoke, Tomato Jam * can be made vegan*

Asian Beef Satay, Artisan Baguette, Satay Beef, Picked Carrot, Fresh Cucumber, Cilantro & Sriracha Aioli

Dessert – Choose One

Chocolate Brownie Bites

Mini Chef Inspired Cookies

Carrot Cake Slices

Little Italy

\$26 Per Person | Minimum of 20

Antipasti Platter, Grilled Vegetables, Pepperoncini, Mixed Olives

Fresh Cut Vegetable Crudit , Olive Hummus GF

Caesar Salad, Torn Romaine, Parmesan, Croutons, Side Smoked Bacon Bits

Grilled Spolombos Italian Sausage with Baked Polenta, Roasted Peppers, Tomatoes, Black Olives, Mozzarella & Parmesan Cheese GF

Spicy Olive Arrabiata Penne Pasta, Parmesan

Fresh Focaccia Bread

Mini Tiramisu Verrine, Vanilla Bean Panna Cotta

Middle East Mezza

\$26 Per Person | Minimum of 20 Guests

Fattoush Salad, Romaine Lettuce, Tomatoes, Cucumbers, Mint, Parsley & Radish, Lemon Sumac Vinaigrette Crisp Pita Strips on the Side DF

Mediterranean Platter of Mixed Olives, Dolmades, Marinated Artichokes GF

Pita with Hummus & Tzatziki

Oregano Olive Oil Roasted Chicken Breast GF

Baked Eggplant Lasagna, Ricotta Cheese, Marinated Peppers, Tomato & Basil Ragu GF V

Assorted Baklava

Indian Thali

\$26 Per Person | Minimum of 20 Guests

Baked Garlic Naan Bread, Cucumber Raita

Kachumber Salad, Cucumber, Red Onion, Tomato, Lemon Cilantro Vinaigrette GF, DF, V

Butter Chicken GF

Turmeric Scented Basmati Rice with Cardamom GF

Lentil & Bean Dahl DF GF V

Chai Scented Rice Pudding

Build Your Own Tacos

\$24 Per Person | Minimum of 20 Guests

Dirty Rice Salad, Roast Vegetables, Cilantro Vinaigrette

Grilled Spiced Chicken Strips, Spicy Beef & Black Bean and Corn

Hard Taco Shells and Soft Flour Tortilla

Monterey Jack Cheese, Sour Cream, Roast Vegetable Salsa, Tomatoes, Lettuce, Guacamole

Spiced Churros

Deli Style Sandwiches

\$16 Per Guest - 3 Pieces Per Person

Include a water, juice or pop

Gluten Free Bread available on request \$2 Per Guests

Smoked Ham & Emmental Cheese, Rustic Baguette, Dijon, Basil Aioli Fresh Arugula

Roasted Turkey Breast & Stuffing Dinner Rolls, Zucchini Dill Pickles, Cranberry Aioli

Roasted BBQ Brisket of Alberta Beef, Soft Dinner Rolls, Coleslaw Horseradish Aioli & Bread & Butter Pickles

Niçoise Tuna Salad Sandwich, Olive & Caper Tapenade Aioli, Arugula, Olive Ciabatta

Chicken Caesar Wrap, Roasted Chicken Breast, Double Smoked Bacon Crisp Romaine Lettuce, Caesar Dressing & Parmesan Cheese

Falafel & Haloumi Ciabatta, Marinated Artichoke, Tomato Jam * can be made vegan*

Asian Beef Satay, Artisan Baguette, Satay Beef, Picked Carrot, Fresh Cucumber, Cilantro & Sriracha Aioli

Individual Lunches

Power Bowl

Minimum 5 people and Maximum 20 People

All Power Bowls are Gluten and Dairy Free and Include A Water, Juice or Pop \$19 pp

Each Power Bowl Comes with cherry Tomato, Pickled Cucumber, Pea shoots, Shredded Carrot, Marinated Chickpeas, Corn, Quinoa and Sushi rice served with Lemongrass Dressing

Protein Selection – Choose one

Szechuan Beef

Sesame Chicken

Chili Prawns

House Made Za'atar Falafel (VEGAN)

Sandwiches

Minimum 5 people and Maximum 20 People

All Sandwiches Come On Multigrain Bread and include a water, juice or pop \$12 pp

Make is a Wrap for \$1, Gluten Free Substitution \$2 or on a Ciabatta \$2

Choice your sandwich:

- Smoked Ham & Emmental Cheese, Dijon, Basil Aioli Fresh Arugula
- Roasted Turkey Breast & Traditional Stuffing , Zucchini Dill Pickles, Cranberry Aioli
- Roasted BBQ Beef Brisket, Coleslaw, Horseradish Aioli & Bread & Butter Pickles
- Niçoise Tuna Salad Sandwich, Olive & Caper Tapenade Aioli, Arugula,
- Chicken Caesar Salad, Double Smoked Bacon Crisp Romaine Lettuce, Caesar Dressing & Parmesan Cheese
- House Made Falafel , Marinated Artichoke, Tomato Jam VEGAN

Big Salads

Minimum 5 people and Maximum 20 People

All Big Salads include a water, juice or pop \$16 pp

Korean Fried Chicken Caesar, Romaine, Spicy Caesar Dressing, Sesame Pickles GF

Mediterranean, Artichoke, chickpeas, cherry tomato, grilled zucchini, mixed greens, Olive & Preserved Lemon Dressing DF GFV

BLT Chopped Cobb, Double Smoked Bacon, Blue Cheese, Cherry Tomato, Pickled Onion, Iceberg, Avocado Buttermilk Ranch GF

Pizza

16-inch pizza cut into 12

12-inch gluten free pizza crusts available \$16 per pizza

Fungi \$23

Mixed Mushrooms, Basil Pesto, Mozzarella

Pepperoni Deluxe \$25

Pepperoni Cups, Roast Red Peppers, House Made Tomato Sauce, Mozzarella

Spicy Artichoke \$24

Marinated Artichokes, Pepperoncini, Olives, Capers, Mozzarella, Parmesan

Cheeseburger \$26

Seasoned Ground Beef, Relish, Fresh Tomato, Relish, Roast Garlic Aioli, Cheese Sauce

BBQ Chicken \$26

Seasoned Grilled Chicken Breast, Corn, Pickled Red Onion, Mozzarella, BBQ Sauce

Smoked Ham & Pineapple \$23

Shaved Smoked Ham, Fresh Pineapple, Mozzarella, Spicy Tomato Sauce

Reception



Reception

Per Dozen | Min 3 Dozen of Each

Cold Selections

Vegetarian Maki Roll, Avocado, Red Pepper, Cucumber , Sweet Soy & Spicy Mayo GF DF V	\$28
Mini Alberta Beef Tostada, Pico de Gallo, Cilantro, Tortilla GF DF	\$28
Smoked Salmon Devilled Egg, Beet Stain GF	\$27
House Made Falafel Croquettes, Preserved Lemon Aioli, Hummus	\$24
Basil Infused Watermelon, Feta & Aged Balsamic GF V	\$24
Roast Beef Crostini, Horseradish Spread, Baguette Crostini	\$26
Smoked Salmon & Cream Rilette, Pickled Onion, Vegetable Chips	\$24
BC Salmon Poke Cones, Pineapple Salsa, Gochujang Aioli *Contains Nuts	\$28
Duck & Pork Pate, Fig Jam, Lavash	\$26

Hot Selections

Mini Vegetable Samosa, Curry Tahini Dip DF V	\$24
Togarashi Prawn Tempura, Sriracha Aioli DF	\$28
Bharat Roast Cauliflower Kebab, Spiced Yogurt, Pomegranate BBQ Sauce GF V	\$26
Warm Smoked Chipotle Queso Tater Tot Skewer V	\$27
Crispy Pork & Kimchi Dumplings, Sesame Soy Glaze, Green Onion	\$26
Grilled Lamb Merguez Kebab, Harissa, Spiced Yogurt GF	\$29
Gochujang Chicken Skewers, Black & White Sesame Seeds GF DF	\$29
Hand Made Sweet Potato, Black Bean Empanada's, Smoked Paprika Aioli DF GF V	\$26
Mini Wild Mushroom Quiche, Truffle Aioli V	\$24

Placed Options

Arrangement of Fresh Crudité

Baby Carrots, Cherry Tomatoes, Asparagus, Baby Pepper, Baby Cucumber, Smoked Onion Hummus

\$8 | Per Person

European & Canadian Cheese Selection

Fine Imported & Local Cheese, Confiture,
Assorted Crisps & Dried Fruit

\$12 | Per Person

Hotel Arts Charcuterie

Assorted Local & Imported Dried & Cured Meats, Pates & Sausage,
Selection of House Made Pickled Vegetables, Grainy & Fine Brassica
Mustard.

\$16 | Per Person

Sliders | \$55 per dozen

Spicy Meatball, Bocconcini, Tomato Jam, Sesame Bun
Cheeseburger, Chipotle Aioli, Sesame Bun
Korean Fried Chicken, Sesame Pickles, Spicy Aioli
Sesame Bun

Dim Sum

Beef Sui Mai, Pork Pot stickers, Shrimp Har Gow

Traditional Condiments: Truffle Soy, Hot Sauce

(Based On 4-5 Pieces Per Person)

\$16 | Per Person On Site Only

Sushi & Sashimi Platter

California Rolls, Spicy Tuna Rolls, Prawn Tempura Rolls, Vegetarian Maki Roll, (Avocado, Red Pepper GF DF V)

Tuna & Salmon Sashimi, Pickled Ginger, Sweet Soy & Wasabi,

Based On 4 Pieces Per Person (3 Pieces Sushi, 1 Piece Sashimi)

\$22 | Per Person

Seafood Extravaganza

Shucked East Coast Oysters, Marinated Tiger Prawns, Escabeche Calamari, Steamed Mussels and Clams

Cocktail Sauce, House Made Fermented Hot Sauce, Sherry Mignonettes (Based On 5 Pieces Per Person)

\$26| Per Person - Minimum of 25 Guests

Market Station

Crostini's, Sea Salt Bread Sticks, Assorted Snap Breads & Sundried Fruit Crackers

Fine Imported & Local Cheeses, Fig Confiture & Dried Fruit

Hotel Arts Charcuterie Board, Assorted Local & Imported Dried & Cured Meats, Pates & Sausage,

Selection of House Made Pickled Vegetables, Grainy & Fine Brassica Mustard

Grilled Vegetable Platter of Shitake Mushrooms, Artichokes, Golden Beets, Asparagus & Peppers

\$22 | Per Person

Chef Attended Stations

Korean Striploin

Korean Chili Roasted Striploin of Carved Prime Alberta Beef GF

Kimchi, Sriracha Aioli, Pickled Vegetables, Steam Buns

\$13 Per Person | Minimum 50 Guests

Smoked BBQ Brisket

Sweet Peppercorn BBQ Crust, Alabama White BBQ Sauce, Green Onion & Jalapeno Cornbread

\$13 | Per Person | Minimum 40 Guests

Risotto Station | Minimum of 30 Guests

Your Choice Of:

Wild Mushrooms, Porcini Risotto, Roasted Garlic & Parmesan Foam GF

\$10 | Per Person

Or

BBQ Duck, Smoked Tomato, Grilled Peppers GF

\$14 | Per Person

Pad Thai Station | Minimum of 30 guests

Pad Thai: Beef, Baby Prawns, Red Curry, Rice Noodles GF

\$15 | Per Person

Vegetarian: Stir-Fried Vegetable Pad Thai, Rice Noodles, Coconut Panang Sauce GF

\$13 | Per Person

Pasta Station | Minimum of 30 Guests

Applewood Cheddar Mac & Cheese, Smoked Bacon Breadcrumbs

\$14 | Per Person

Or

Olive Penne with Spicy Tomato Sauce and Parmesan Cheese

\$16 | Per Person

S'mores Station

House Made Smoked Vanilla Marshmallows, Chocolate Sauce

Shredded Coconut, Graham Crackers

\$10 Per Person | Minimum 30 Guests

Chef Attended Finished Plates

Minimum 4 dozen per plate

Vietnamese Beef

Charred Beef, Mint and Basil, Mango Salad, Puffed Noodles

\$12 | Per Plate

Soy Roast Duck Breast

Shitake Mushroom & Green Onion Risotto

\$13 | Per Plate

Goats Cheese Filled Mushroom Cap

Smoked Aerated Celery Root

\$10 | Per Plate

Dinner



Plated Dinner

All Plated Dinners are a Minimum of 3 Courses
Served with Freshly Baked Bread Rolls
Accompanied by Freshly Brewed Fair Trade Coffee, Tazo Teas

Salad Selection – Choose One

Artisan Greens, Pickled Baby Vegetables, Chevre Noir Cheese,
Sunflower Seeds, Lemongrass Poppy Seed Dressing GF, V

Caesar Salad, Torn Romaine Hearts, Pancetta, Garlic Croutons,
Spicy Parmesan Caesar dressing

Roasted Beet & Goats Cheese, Pickled Fennel, Tarragon & Grainy
Mustard Vinaigrette

Soup Selection – Choose One

Lemongrass Coconut Carrot, Curried Yogurt GF, V

Wild Mushroom Velouté, Truffle Cream GF, V

Roast Tomato Bisque, Whipped Feta GF, V

Desserts

Salted Caramel & Dark Chocolate Budino GF

Vietnamese Coffee Pot Au Crème GF

Yuzu Cheese Cake, Berry Compote

Entrees – Choose One

Grapefruit Miso Salmon **\$44**

roast cauliflower, sweet potato purée, sesame vinaigrette, crusty potato

Roast Beef Striploin **\$46**

roast squash, kale, crushed potato, red wine jus

Za'atar Spiced Chicken Breast **\$42**

sweet peppers, herb polenta, olive jus

Falafel Roast Squash **\$38**

baby potatoes, panang curry

Buffet Dinner

Cold Selections

Artisan Greens, Pickled Baby Vegetables, Chevre Noir Cheese, Sunflower Seeds, Lemongrass Poppy Seed Dressing GF, V
Caesar Salad, Torn Romaine Hearts, Pancetta, Garlic Croutons, Spicy Parmesan Caesar dressing

Canadian & Imported Cheese Board, a Blend of Aged, Mild, Soft, & Fig ,Confiture, Chinook Honey

Charcuterie Board, Assortment of Local & Imported Cured Salamis', Sausage & Pates, Brassica Mustards & Smoked Tomato Relish, Pickled Red Onions

Hot Selections

Free Range Chicken, Peppercorn Jus

Herb Gnocchi, Wild Mushrooms, Truffle Cream Sauce, Shaved Parmesan V

Soy Roasted Salmon, Smoked Bacon Miso Emulsion GF

Roasted Garlic Nugget Potatoes, Grated Parmesan, Chives GF V

Roast Seasonal Vegetables, Chimichurri DF GF V

\$45 Per Guest | Minimum of 20 Guests

Served with Freshly Baked Bread Rolls
Accompanied by Freshly Brewed Fair Trade Coffee, Tazo Teas

Desserts

Salted Caramel & Dark Chocolate Budino GF

Warm Mini Fried Apple Pie, Dulce de Leche Cream GF

Mini Oreo Pies

Chocolate Almond Cake

Mango Coconut Pana Cotta GF

Carving Station Buffet Enhancement

Striploin

Herb Crusted Striploin of Carved Alberta Beef

Natural Jus, Mustards, Horseradish & Pickles.

\$14 Per Person | Minimum 20 Guests

Porchetta

Spraggs Farm Porchetta, Cherry Tomato Relish

\$12 Per Person | Minimum 20 Guests

Prime Rib

Prime Rib of Alberta Beef, Horseradish Cream, Rosemary Jus

\$17 Per Person | Minimum 20 Guests

* Carving Stations, if ordered, will match the number of guests attending the event.

Late Night Snack

House Made Pizza

Herb Roast Chicken, Pepperoncini, Olives, Artichoke, Mozzarella, Pesto
Wild Mushroom, Ricotta, Parmesan, Arugula
Pepperoni, Roasted Peppers, Mozzarella, Tomato Sauce

\$16 Per Person | Minimum Of 30 Guests

Poutine

Individual Take Out Boxes, Home-Style Fries, Montreal Cheese Curds,
Gravy, Pulled Pork, Butter Chicken, Jalapeno Salsa

\$10 Per Person | Minimum 30 guests

Let's Taco 'bout It

Spiced Chicken Breast, Spicy Beef & Corn & Black Bean
Hard Taco Shell and Flour Tortilla

Condiments Include, Sour Cream, Guacamole, Roasted Vegetable Salsa,
Monetary Jack Cheese, Fresh Tomato, Red Onion

Based on 3 Pieces Per Person.

\$12 Per Person | Minimum 25 Guests

Market Station

Crostini's, Sea Salt Bread Sticks, Assorted Sliced Baguette & Crackers
Fine Imported & Local Cheeses, Confiture & Dried Fruit

Hotel Arts Charcuterie Board, Assorted Local & Imported Dried & Cured
Meats, Pates & Sausage, Selection of House Made Pickled Vegetables,
Grainy & Fine Brassica Mustard

Grilled Vegetable Platter of Shitake Mushrooms, Artichokes, Golden Beets,
Asparagus & Peppers

\$22 Per Person

Curry Bowl

Individual Take Out Boxes, Basmati Rice, Butter Chicken, Beef Rogan
Josh, Chickpea Masala

\$14 Per Person | Minimum 30 guests

Mediterranean Station

Fresh Pita & Naan Bread, Olive Tapenade, Mini Dolmas, Hummus, Minted
Tzatziki, Roasted Pepper & Tomato Bruschetta, Selection of Mixed Olives.

\$12 Per Person

Beverage



Beverage Service

	Host	Cash
Premium Bar – Highballs 1 Oz	\$7.50	\$8.00
Gin Bombay Sapphire Vodka Skyy Rye Whiskey Forty Creek Rum Bacardi Superior, Bacardi Black and Bacardi Spiced Scotch Ballantine's		
Craft Beer	\$7.50	\$8.00
88 Monster Truck Pilsner, Village Blonde Ale, Fahr Copper Lager, Troubled Monk Bucktooth, Trolley 5 First Crush IPA, Last best IPA, Alley Kat Razzykat Raspberry Sour		
Cider & Cooler	\$7.50	\$8.00
Big Rock Creek Cider, Troubled Monk Tea, Hard ice Tea		
Specialty Non-Alcoholic Beer	\$6.00	\$6.50
Fahr Alkoholfrei, Non-Alcoholic Pilsner Patake IPA, Non-alcoholic IPA		
Pop/Juice	\$3.00	\$3.50
Cocktails (also available to be served "on tap")	\$12.50	\$13.00
Garden Party Botanist Gin, St Germain, lemon Juice, Lavender Syrup, Soda Aquaholic Bacardi Spiced, Bacardi Coconut, blue Curacao, Pineapple and Lime Juice, Soda Margarita El Tequileno Reposado, Cointreau, Lime Juice, Agave The King Maker's Mark, lemon Juice, Black Tea Syrup, Soda		
Beverages available upon request:		
Non-alcoholic punch (serves 25 guests)	\$75.00	 25 Glasses
Liquor/Champagne punch (serves 25 guests)	\$175.00	 25 Glasses

Wine Palette

	Bottle	Host	Cash
House Wine			
White			
Santa Carolina Sauvignon Blanc, Colchagua Valley, Chile	\$45	\$10	\$10.50
Domaine de Pellehaut Harmonie Blanc – Gascony, France	\$45	\$10	\$10.50
Red			
Santa Carolina Cabernet Sauvignon, Rapel Valley, Chile	\$45	\$10	\$10.50
Lopez De Haro Tempranillo, Rioja DOCa, Spain	\$45	\$10	\$10.50
Deluxe House Wine			
White			
L’Ora Pinot Grigio, Trentino alto Adige, Italy	\$50	\$12	\$12.50
Mr Pink Rose, Columbia Valley, SA	\$50	\$12	\$12.50
Red			
Tilia Malbec, Mendoza, Argentina	\$50	\$12	\$12.50
Gerard Bertrand, Cobieres, Languedoc- Roussillon, France	\$50	\$12	\$12.50
Ferme du Mont Cote de Rhone Villages le Ponnant, France	\$65	\$16	\$16.50
Sparkling			
Benvolio Brut, Prosecco, Italy	\$55	\$10	\$10.50
Segura Viudas Brut, Catalonia, Spain	\$55	\$10	\$10.50

*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 \$300.00. 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.

*The hotel 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.

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 72 hours (3 business days) prior to the event.

All food and beverage items will be provided by Curated Catering. Please advise your Event Manager of any thoughts that you may have. Chef Quinn Staple encourages dialogue for your menu design.

Allergens & 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 quoted are subject to applicable federal and provincial taxes unless otherwise stated. A 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 72 hours (3 business days) prior to the function. 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 guaranteed numbers; however, we reserve the right to make substitutions where necessary.

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

Additional Fees:

- Drop off within city limits outside of SAIT Campuses \$75
- Drop-off +pick up (equipment/linens) \$150
- Linen/equipment requests for drop/off events will incur \$75 pick-up/clean-up fee
- We understand that during these times you might not feel comfortable with buffet set-ups for your attendees. We also can provide an additional staff at \$30/hour with 3 hour minimum.