



# SAIT

# Wedding Menu

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# Reception

Per Dozen  
Minimum 3 dozen of each

## Cold Selections

<b>Vegetarian Maki Roll</b> Avocado, Red Pepper, Cucumber, Sweet Soy & Spicy Mayo (CF DF V)	\$32
<b>Mini Alberta Beef Tostada</b> Pico de Gallo, Cilantro, Tortilla (CF DF)	\$28
<b>Devilled Eggs</b> Grilled Shishito Pepper, Avocado, Toasted Sesame Seed (CF DF V)	\$28
<b>Red wine Poached Pear</b> Smoked Blue Cheese, Rosemary Honey (CF V)	\$26
<b>Stuffed Peppadew Peppers</b> Garlic & Herb Whipped Feta (CF V)	\$28
<b>Pineapple Brulée</b> Caramel, Smoked Salt (CF V)	\$24
<b>Olive Caprese Skewer</b> Baccanini, Grape Tomato, Sundried Olive, Reduced Balsamic, Fresh Basil (CF V)	\$26
<b>Smoked Salmon Mousse</b> Pickled Onion, Crispy Potato (CF)	\$26
<b>Spicy Tuna Poke</b> Cucumber, Avocado, Crispy Rice Paper (DF)	\$30
<b>Shrimp Salad Rolls</b> Miso Poached Shrimp, Thai Basil, Rice Noodles, Lettuce, Peanut Dipping Sauce (CF DF)	\$30



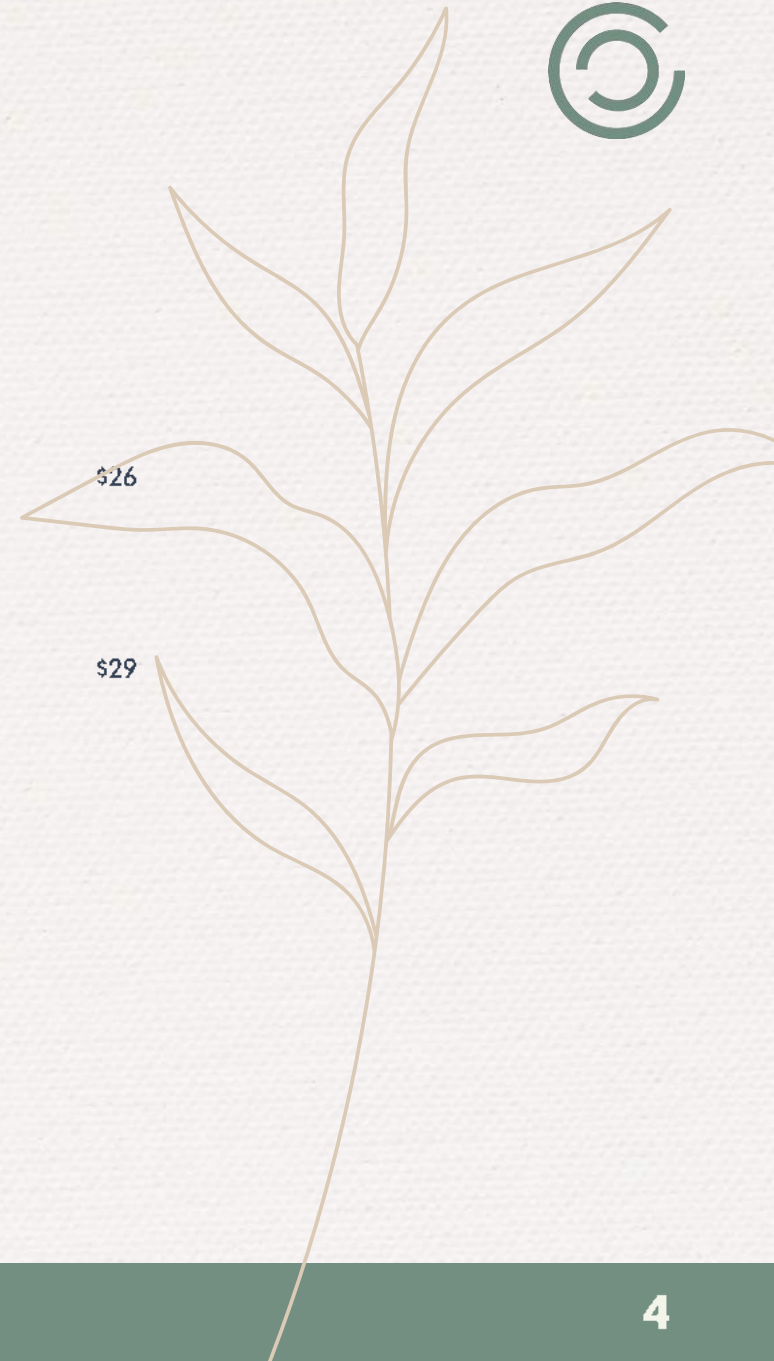
# Reception

Per Dozen  
Minimum 3 dozen of each



## Hot Selections

Togarashi Prawn Tempura Sriracha Aioli DF	\$28
Crispy Cauliflower Tempura Spiced Yogurt Dip 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 Empanadas Smoked Paprika Aioli GF DF V	\$26
Mini Wild Mushroom Quiche Truffle Aioli V	\$25
Sylvan Star Gouda Stuffed Meatballs Smoked Grape Tomato Compote Skewer GF	\$27
Spinach and Feta Spanakopita Tzatziki Sauce V	\$25
Pulled Pork Arancini Carolina BBQ Sauce	\$27





# Plated Dinner

All Plated Dinners are a Minimum of 3 Courses  
Served with Freshly Baked Bread Rolls  
Accompanied by Freshly Brewed Fair Trade Coffee, Assorted Teas  
Includes choice of soup or salad (choose one) and a dessert  
Add \$8 to have soup & salad (4 courses)



## Soup or Salad – Choose one

### Salad Selection

- **Artisan Greens** Confit Grape Tomato, Pickled Radish, Blue Cheese, Toasted Sunflower Seeds, Smoked Garlic and Red Pepper Dressing GF V
- **Caesar Salad** Tom Romaine Hearts, Pancetta, Garlic Croutons, Spicy Parmesan Caesar dressing
- **Beet Trio** Goats Cheese, Arugula, Shaved Fennel, Preserved Lemon Vinaigrette GF V
- **Roasted Heirloom Carrots** Chopped Egg, Crushed Pistachio, Spinach, Sage Dressing GF DF V

### Soup Selection

- **Lemongrass Coconut Carrot** Curried Yogurt GF V
- **Butternut Squash and Pear** Nutmeg Cream GF V
- **Roast Tomato Bisque** Whipped Feta GF V
- **7 Bean and Tomato** Fresh Herbs GF DF V

## Entrées – Choose one

- **Lemongrass Crusted Salmon** \$49  
Creamy Rice Pilaf, Sautéed Cai Lan, Citrus Soy Emulsion
- **Grilled Striploin** \$51  
Honey Roasted Brussels Sprouts, Potato Croquettes, Wild Mushroom Jus
- **Za'atar Spiced Chicken Breast** \$47  
Sweet Peppers, Herb Polenta, Olive Jus GF
- **Earl Grey Poached Pear, Seared Halloumi** \$43  
Crispy Potatoes, Broccoli, Lemon Pesto V

## Desserts – Choose one

- **Pina Colada Mousse Cake**
- **Chocolate Cake** Red Wine Poached Pear and Chantilly
- **Caramelized Banana Cheesecake**
- **Earl Grey Crème Brulee** Vanilla Short Bread Cookie

## 3 Course's Children Menu

- (3 to 10 years old) \$25
- **First Course**  
Fresh Assorted Veggies ranch dip GF V
  - **Second Course – Choose One**  
Cheesy Mac & Cheese V  
OR  
Crispy Chicken Finger & Fries plum sauce and ketchup
  - **Third Course**  
Chef's Choice Kids Dessert

# Buffet Dinners

\$50 Per Guest | Minimum of 20 Guests  
Served with Freshly Baked Bread Rolls  
Accompanied by Freshly Brewed Fair-Trade Coffee, Assorted Teas  
All Items Listed are Included.



## Cold Selection

- **Artisan greens** Pickled Carrot, Shaved Beets, Cucumbers, Manchego, Toasted Sunflower Seeds, Roasted Red Pepper 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 Cheeses, Fig Confiture & Honey V
- **Charcuterie Board** Assortment of Local & Imported Cured Salamis, Sausages, House Smoked Meats, Grainy Mustard & Smoked Tomato Relish, Pickled Vegetables

## Hot Selection

- **Seared Chicken Breast** Preserved Lemon and Pink Peppercorn Jus GF DF
- **Herb Gnocchi** Butternut Squash and Brown Butter Cream Sauce, Shaved Parmesan V
- **Roasted Salmon** Arugula Pesto, Kalamata Olives, Popped Capers GF DF
- **Trio Color Roasted Potato** Fresh Herbs GF DF V
- **Roast Seasonal Vegetables** Chimichurri GF DF V

## Dessert

- **Blueberry Lavender Panna Cotta** GF
- **Dark Chocolate Cherry Tarts**
- **Lemon Cheesecake Verrine**
- **Salted Caramel and White Chocolate Mousse Cake**





# Buffet Dinners

\$60 Per Guest | Minimum of 20 Guests  
Served with Freshly Baked Bread Rolls  
Accompanied by Freshly Brewed Fair-Trade Coffee, Assorted Teas  
All Items Listed are Included



## Cold Selection

- **Spinach and Arugula Salad** Shaved Tri Color Carrot, Pickled Radish, Cherry Tomato, Haloumi Croutons, Candied Walnuts, Spicy Honey 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 Cheeses, Fig Confiture & Honey V
- **Charcuterie Board** Assortment of Local & Imported Cured Salamis, Sausages, House Smoked Meats, Grainy Mustard & Smoked Tomato Relish, Pickled Vegetables

## Hot Selection

- **Seared Chicken Breast** Preserved Lemon and Pink Peppercorn Jus GF DF
- **Smoked and Braised Beef Short Rib** Red Wine reduction
- **Herb Gnocchi** Butternut Squash and Brown Butter Cream Sauce, Shaved Parmesan V
- **Chive and Parmesan Whipped Potato** Fresh Chives V
- **Roast Seasonal Vegetables** Chimichurri GF DF V

## Dessert

- **Blueberry Lavender Panna Cotta** GF
- **Dark Chocolate Cherry Tarts**
- **Lemon Cheesecake Verrine**
- **Salted Caramel and White Chocolate Mousse Cake**



# Buffet Additions

Minimum of 20 guests

## Carving Station Buffet Enhancement

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

- |  |                 |
|--|-----------------|
| Striploin  | \$18 Per Person |
| • Herb Crusted Striploin of Carved Alberta Beef Natural Jus, Mustards, Horseradish & Pickles |                 |
| Turkey   | \$12 Per Person |
| • In-House Smoked Turkey Breast Herb Gravy, Sweet & Sour Cranberries                         |                 |
| Prime Rib  | \$19 Per Person |
| • Prime Rib of Alberta Beef Horseradish Cream, Rosemary Jus                                  |                 |



# Chef Attended

Minimum of 50 guests

## Attended Reception or Buffet Enhancement

*\*\*Chef Attended, if ordered, will match the number of guests attending the event\*\**

### Korean Striploin

\$15 Per Person

- Korean Chili Roasted Striploin of Carved Prime Alberta Beef (GF)
- Kimchi, Sriracha Aioli, Pickled Vegetables, Steam Buns

### Smoked BBQ Brisket

\$15 Per Person

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

### Pad Thai Station

\$15-17 Per Person

- Pad Thai - Beef, Baby Prawns, Tamarind Sauce, Rice Noodles (GF) **\$17 Per Person**
- Vegetarian - Stir-Fried Vegetable Pad Thai, Rice Noodles, Coconut Panang Sauce (GF, DF, V) **\$15 Per Person**

### Risotto Station

\$12 · Per Person

- Wild Mushroom Porcini Risotto – Roasted Garlic, Parmesan (GF, V)

#### Risotto Station Protein Option: (additional charges apply)

*\*Protein options, if ordered, will match the number of guests attending the event\**

- Lemon Garlic Shrimp **\$6 Per Person**
- Italian Sausage **\$4 Per Person**
- Braised Beef Short Rib **\$6 Per Person**
- Herb Pork Loin **\$5 Per Person**





# Late Night

## House Made Flatbreads

*(one flatbread serves approximately 4 people)*

- **Arugula Pistachio Pesto** Shitake Mushroom, Caramelized Onion, Goat Cheese V
- **Capicola Ham** Smoked Tomato Relish, Kalamata Olives, Sylvan Star Gouda
- **Spicy Braised Beef** Tomato Salsa, Avocado Puree, Queso Fresco
- **Pulled Pork** Garlic Cream, Pickled Golden Beet, Smoked Blue Cheese

**\$18 Per Person | Minimum Of 30 Guests**

## Market Station

- **Crostini's**, Sea Salt Bread Sticks, Assorted Sliced Baguette & Crackers
- **Fine Imported & Local Cheeses**, Confiture & Dried Fruit V
- **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**  
Shitake Mushrooms, Artichokes, Golden Beets, Asparagus & Peppers V

**\$24 Per Person | Minimum of 30 Guests**

## Curry Bowl

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

**\$14 Per Person | Minimum Of 30 Guests**

## Build Your Own Poutine

Individual Take Out Boxes, Home-Style Fries, Montreal Cheese Curds, Gravy, Assorted Toppings

Choice of one: Pulled Pork, Butter Chicken OR Braised Beef

**\$12 Per Person | Minimum Of 30 Guests**

## Let's Taco 'bout It

- Spiced Chicken Breast, Spicy Beef and Corn & Black Bean Stew V
- Hard Corn Taco Shells and Soft Flour Tortillas
- Condiments Include: Sour Cream, Guacamole, Roasted Vegetable Salsa, Monterey Jack Cheese, Fresh Tomato, Red Onion
- **Based on 3 Pieces Per Person.**

**\$15 Per Person | Minimum Of 25 Guests**







# Beverage Service





# Beverage Service



## Premium Bar – Highballs (1 oz)

- Gin | Bombay Sapphire
- Vodka | Skyy
- Rye Whiskey | Forty Creek
- Rum | Bacardi Superior, Bacardi Black and Bacardi Spiced
- Scotch | Ballantine's

Host  
\$8.00

Cash  
\$8.50

## Craft Beer (rotating local area selections)

- Village Blonde Ale
- Village Blacksmith
- Fahr Kolsch-ish
- Last Best IPA
- Fernie Brewing "What the Huck" Huckleberry Wheat Beer

\$8.00

\$8.50

## Cider & Cooler

- Big Rock Creek Cider, Twisted Teas, Bacardi Breezer

\$8.00

\$8.50

## Specialty Premium Zero Proof Selections

- Rotating Selections of Non-Alcoholic Beer
- Crafted Specialty Non-Alcoholic wines, spirits and batched beverages

\$MP

\$MP

## Pop/Juice

\$4.00

\$4.50

## Cocktails (his & hers)

- custom crafted cocktails to fit your theme, please speak to your event specialist to start the process

\$MP

\$MP

## Beverages available upon request

- Non-alcoholic punch (serves 25 guests)
- Liquor/Champagne punch (serves 25 guests)

\$75.00 | 25 Glasses

\$175.00 | 25 Glasses



# Wine Palette



Wedding Wines (Pairs)	Bottle	Host	Cash
Mission Hill Wines, Canada			
• Our Story Charming White	\$45	\$10	\$10.50
• Our Story Cabernet Merlot	\$45	\$10	\$10.50
Bogogas Canopy Wines, Spain			
• Ganadero Verdejo	\$50	\$11	\$11.50
• Ganadero Garnacha	\$50	\$11	\$11.50
Lapis Luna Wines, USA			
• Cabernet Sauvignon	\$55	\$12	\$12.50
• Chardonnay	\$55	\$12	\$12.50
Sparkling			
• Benvolio Brut, Prosecco, Italy	\$55	\$10	\$10.50
• Benjamin Bridge NV Sparkling, Nova Scotia, Canada	\$90		

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.

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.



# Deposit Schedule & Additional Fees

- Initial 20% deposit: required at the time of signing based on the estimate your Curated Catering event contact provided.
- Additional 50% deposit: required at least one (1) month before the official event date based on the estimate provided by your Curated Catering event contact.
- Remaining balance: required two (2) business days before the event date.

\* Deposits may be applied towards fees and/or charges due to cancellation or minimums

## Additional Fees:

- Black linen for guest tables: \$8 per linen
- If you need extra personnel for your event, kindly inform us. Additional staff can be provided at a minimum of 3 hours for a rate of \$30 per hour.
- Cake cutting: \$5 per person (includes cutting, plating, plates and cutlery)

**Taxes and Gratuities:** All food prices quoted 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 five percent (5%) GST is applicable.

**Statutory Holidays:** A fifteen percent (15%) surcharge will apply to all food and beverage on all Canadian statutory holidays.





# 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.

## 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)

## Guaranteed Number:

- For all meal functions, the guaranteed number attending must be communicated to your Curated Catering event contact no later than 3 business days prior to the function date, otherwise, charges will be based on the number originally booked.

## Contact Us:

For more information please contact:

- [SAITevents@hotelarts.ca](mailto:SAITevents@hotelarts.ca) (in the subject line please use 'SAIT: \_\_\_\_\_' format)
- 403.210.5774

