



# CURATED CATERING SAIT WEDDING MENU

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Contact Us:  
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403-210-5774

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General Information

# Reception

Per Dozen | Min 3 Dozen of Each

## Cold Selections

Vegetarian Maki Roll <i>Avocado, Red Pepper, Cucumber, Sweet Soy &amp; Spicy Mayo GF DF V</i>	\$28
Mini Alberta Beef Tostada <i>Pico de Gallo, Cilantro, Tortilla GF DF</i>	\$28
Smoked Salmon Devilled Egg <i>Beet Stain GF</i>	\$27
Red wine Poached Pear <i>Smoked Blue Cheese, Rosemary Honey</i>	\$24
Basil Infused Watermelon <i>Feta &amp; Aged Balsamic GF V</i>	\$24
Roast Beef Crostini <i>Horseradish Spread, Baguette Crostini</i>	\$26
Smoked Salmon Mousse <i>Pickled Onion, Crispy Confit Potato GF</i>	\$24
BC Salmon Poke Cones <i>Pineapple Salsa, Gochujang Aioli *Contains Nuts</i>	\$28
Duck & Pork Pate <i>Fig Jam, Lavash</i>	\$26
Bruleed Pineapple <i>Caramel, Smoked salt GF V</i>	\$22
Poached Shrimp Salad Rolls <i>Miso Poached Shrimp, Thai Basil, Rice Noodles, Lettuce, Peanut Dipping Sauce</i>	\$30

# Reception

Per Dozen | Min 3 Dozen of Each

## Hot Selections

Togarashi Prawn Tempura <i>Sriracha Aioli DF</i>	\$28
Bharat Roast Cauliflower Kebab <i>Spiced Yogurt, Pomegranate BBQ Sauce GF V</i>	\$26
Warm Smoked Chipotle Queso Tater Tot Skewer V	\$27
Crispy Pork & Kimchi Dumplings <i>Sesame Soy Glaze, Green Onion</i>	\$26
Grilled Lamb Merguez Kebab <i>Harissa Spiced Yogurt GF</i>	\$29
Gochujang Chicken Skewers <i>Black &amp; White Sesame Seeds GF DF</i>	\$29
Hand Made Sweet Potato <i>Black Bean Empanada's, Smoked Paprika Aioli DF GF V</i>	\$26
Mini Wild Mushroom Quiche <i>Truffle Aioli V</i>	\$24
Sylvan Star Gouda Stuffed Meatballs <i>Smoked grape tomato compote skewer GF</i>	\$27
Spinach and Feta Spanakopita <i>Tzatziki sauce V</i>	\$24
Pulled Pork Arancini <i>Carolina BBQ Sauce</i>	\$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, Tazo 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*

Caesar Salad *Torn 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, VG*

## Entrees – Choose One

**Lemongrass Crusted Salmon** **\$49**

*Creamy Rice Pilaf, Sauteed Gai 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*

**Earl Grey Poached Pear, Seared Halloumi** **\$43**

*Crispy Potatoes, Broccolini, Lemon Pesto*

## 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 Children's 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, Tazo Teas  
All Items Listed are Included.

## Cold Selections

Artisan greens *Pickled Carrot, Shaved Beets, Cucumbers, Goat Cheddar Cheese, Toasted Pumpkin Seeds, Roast Shallot Chive 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', Sausages, House Smoked Meats, Mustards & Smoked Tomato Relish, Pickled Vegetables*

## Hot Selections

Seared Chicken Breast *Preserved Lemon Gremolata, Grape Tomato Compote GF DF*

Maple Roast Salmon *Pickled Fennel Slaw, Crème Fraiche GF*

Garlic Baked Gnocchi *Basil Pesto V*

Trio Colour Roasted Potato *Fresh Herbs DF GF V*

Roast Seasonal Vegetables *GF DF V*

## Desserts

Blueberry Lavender Panna Cotta

Pistachio and Vanilla Sponge Verrine

Chocolate Mousse with Raspberry Compote

Espresso & Almond Mousse Cake

# Buffet Dinners

\$60 Per Guest | Minimum of 20 Guests

Served with Freshly Baked Bread Rolls

Accompanied by Freshly Brewed Fair-Trade Coffee, Tazo Teas

All Items Listed are Included

## Cold Selections

Spinach and Arugula, Shaved Tri Colour Carrot, Pickled Radish, Cherry Tomato, Haloumi Croutons, Candied Walnuts, Spicy Honey Dressing GF V

Caesar Salad, Torn Romaine Hearts, Pancetta, Garlic Croutons, 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', Sausages, House Smoked Meats, Mustards & Smoked Tomato Relish, Pickled Vegetables

## Hot Selections

Seared Chicken Breast, Preserved Lemon Gremolata, Grape Tomato Compote GF DF

Smoked and Braised Beef Short Rib, Red Wine reduction

Garlic Baked Gnocchi, Basil pesto V

Chive and Parmesan Whipped Potato V

Roast Seasonal Vegetables GF DF V

## Desserts

Blueberry Lavender Panna Cotta

Pistachio and Vanilla Sponge Verrine

Chocolate Mousse with Raspberry Compote

Espresso & Almond Mousse Cake

# Buffet Additions

Minimum of 20 Guests

## Carving Station Buffet Enhancement

### Striploin

**\$16 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*



# Late Night

## House Made Flatbreads

*(one flatbread serves approximately 4 people)*

Arugula Pistachio Pesto *Shitake Mushroom, Caramelized Onion, Goat Cheese*

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

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*

**\$22 Per Person**

## Curry Bowl

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

**\$14 Per Person | Minimum 30 guests**

## Build Your Own Poutine

Individual Take Out Boxes, Home-Style Fries, Montreal Cheese Curds, Gravy, Assorted Toppings, Choice of 2 of Pulled Pork, Butter Chicken, Braised Beef

**\$12 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, Monterey Jack Cheese, Fresh Tomato, Red Onion

Based on 3 Pieces Per Person.

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

# Beverage Service

	Host	Cash
<b>Premium Bar – Highballs 1oz</b> Gin   Bombay Sapphire Vodka   Skyy Rye Whiskey   Forty Creek Rum   Bacardi Superior, Bacardi Black and Bacardi Spiced Scotch   Ballantine's	\$7.50	\$8.00
<b>Craft Beer</b> 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	\$7.50	\$8.00
<b>Cider &amp; Cooler</b> Big Rock Creek Cider, Troubled Monk Tea, Hard ice Tea	\$7.50	\$8.00
<b>Specialty Non-Alcoholic Beer</b> Fahr Alkoholfrei, Non-Alcoholic Pilsner Patake IPA, Non-alcoholic IPA	\$6.00	\$6.50
<b>Pop/Juice</b>	\$3.00	\$3.50
<b>Cocktails</b> <i>(also available to be served "on tap")</i> 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	\$12.50	\$13.00
<b>Beverages available upon request:</b> Non-alcoholic punch <i>(serves 25 guests)</i> Liquor/Champagne punch <i>(serves 25 guests)</i>	\$75.00 / 25 Glasses \$175.00 / 25 Glasses	

# Wine Palette

	<b>Bottle</b>	<b>Host</b>	<b>Cash</b>
<b>House Wine</b>			
<b>White</b>			
Santa Carolina Sauvignon Blanc, Colchagua Valley, Chile	\$45	\$10	\$10.50
Domaine de Pellehaut Harmonie Blanc – Gascony, France	\$45	\$10	\$10.50
<b>Red</b>			
Santa Carolina Cabernet Sauvignon, Rapel Valley, Chile	\$45	\$10	\$10.50
Lopez De Haro Tempranillo, Rioja DOCa, Spain	\$45	\$10	\$10.50
<b>Deluxe House Wine</b>			
<b>White</b>			
L'Ora Pinot Grigio, Trentino alto Adige, Italy	\$50	\$12	\$12.50
Mr Pink Rose, Columbia Valley, SA	\$50	\$12	\$12.50
<b>Red</b>			
Tilia Malbec, Mendoza, Argentina	\$50	\$12	\$12.50
Gerard Bertrand, Cobiles, Languedoc- Roussillon, France	\$50	\$12	\$12.50
Ferme du Mont Cote de Rhone Villages le Ponnant, France	\$65	\$16	\$16.50
<b>Sparkling</b>			
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 \$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 dinner tables: \$8 per linen

We understand that during these times you might not feel comfortable with buffet set-ups for your attendees.

We also can provide additional staff at \$30/hour with a 3-hour minimum.

Cake cutting: \$3 per person (*includes plates and cutlery*) or \$5 per person (*includes cutting, plattering, 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 *3 business days* prior to the event.

**Allergies & Dietary Restrictions:** Dietary Restrictions can be accommodated, and menu adjustments are available upon request. Arrangements should be made in advance with your Hotel Arts event contact.

*GF = Gluten Free*

*DF = Dairy Free*

*V = Vegetarian (\* Vegetarian Dishes may not be Vegan. Please confirm with your Curated Catering event contact)*

**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.

**For more information and to book your meeting or special event, please contact:**

**events@hotelarts.ca** (in the subject line please use 'SAIT: \_\_\_\_\_' format)

**403.210.5774**