



Spa & Conference Centre

Weddings



2022
BANQUET
MENU



DINNER

PLATED *Three or Four Course*

All plated dinners come with fresh rolls, butter, your choice of salad and entrée, Chef's choice for potato and vegetables, your choice for dessert, coffee & tea. **Please note, in order to ensure premium quality, meals must be served promptly at agreed time.**

SALADS *(Select one)*

Harvest Green

Vegetable chips, cherry tomato, julienne cucumber and carrots with croutons. Served with a balsamic dressing

Boston

Mandarin, poached pear, sliced strawberries and almond on Boston lettuce with berry balsamic dressing and goat cheese

Caprese

Romaine hearts with smoked roma tomato, jalapeño jack cheese and a red wine balsamic reduction

Portobello

Portobello mushroom, grilled bell peppers and roasted tomato over field greens with lemon vinaigrette

Sommolier

Red grapes and goat cheese with julienne cucumbers and fresh dill over field greens with spiced cashews and balsamic dressing

Chef

Prosciutto, hard boiled egg, avocado, tomato and corn over romaine lettuce with blue cheese chive dressing

Caesar

Foccacia garlic crouton, aged paremesan and asiago cheese, caesar dressing with crispy prosciutto



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SOUP *(Select one)*

Roasted Corn Chowder with Fresh Tarragon
Served with a bread stick

Butternut Squash and Ginger Bisque
Garnished with chives

Button Mushroom and Wild Rice
Served with a bouquet of garden herbs

French Style Green Split Pea
Garnished with tidbits of smoked ham

Roast Red Pepper Tomato Basil Bisque
Garnished with herb infused oil

Black Bean Tomato with Jalapeno Cream
Garnished with a tortilla crisp

Carrot and Ginger Bisque
Garnished with crème fraiche and chives

Sweet Potato and Pumpkin Bisque
Served with a dollop of sour cream

Cream of Mushroom
Served with a sourdough crouton

Old Fashioned Minestrone
Garden fresh vegetables, red beans, farfalle and herbs

Broccoli and Cheddar
Served with garden fresh herbs

+ \$5 Per Guest



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TURKEY & CHICKEN ENTRÉES

Cordon Bleu **\$44 per guest**

Breaded chicken breast stuffed with prosciutto and swiss cheese, served with a garlic cream sauce

Creole Chicken **\$42 per guest**

12 spice creole rubbed grilled chicken breast with roasted bell peppers and lime cremá

Portabello Chicken **\$42 per guest**

Flame grilled portabello and wild mushroom sauce over grilled chicken breast

Champagne Turkey **\$42 per guest**

Roasted turkey medallions with blood orange and champagne glaze with mandarins and pistachios

BEEF & PORK ENTRÉES

Walnut Pork **\$45 per guest**

Honey and walnut crusted pork tenderloin with apple flavoured demi-glace

Fillet of Beef **\$47 per guest**

Dijon crusted beef tenderloin medallions with peppercorn demi-glace

Roast Beef **\$45 per guest**

Roast inside round of beef, carved, served with wild mushroom demi-glace

Prime Rib of Beef **Market Price**

Served with Yorkshire pudding and horseradish



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FISH ENTRÉES

Pesto Salmon **\$42 per guest**

Roasted red pepper pesto crusted
Atlantic salmon fillet

Chipotle Salmon **\$42 per guest**

Grilled salmon fillet with san marzano
tomato broth and chipotle cream

Pan Roasted Pickeral **\$44 per guest**

Spiced cashew crusted pickeral with
citrus chive butter

VEGETARIAN ENTRÉES

Beet Wellington **\$38 per person**

Roasted red beets with mushroom
duxelle wrapped in puff pastry

Mango Tofu **\$38 per person**

Served with garam masala, Thai curry
mango sauce and saffron infused rice

DESSERTS

Tiramisu

Served with chocolate espresso sauce

Chocolate Cheesecake

Served with white chocolate sauce

Vanilla Cheesecake

Served with strawberry purée

Red Velvet Cake

Served with raspberry coulis

Apple Caramel Crumble

Served with vanilla ice cream



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DINNER

BUILD YOUR OWN BUFFET

Minimum of 30 Guests

All buffets come with coffee & tea, crudité with ranch dip, antipasto platter (olives, pickles and grilled vegetables), variety of rolls and butter

SALADS

(Select two)

- Field greens salad with cherry tomatoes, cucumbers, red onion, carrot and house dressing
- Classic Caesar Salad
- Classic Greek Salad
- Spinach, strawberry, mandarin and almond salad
- Coleslaw
- Potato Salad
- Red pesto and aged-cheddar pasta salad
- Creole spiced corn salad
- Broccoli, cranberry and bacon salad

PASTA & STARCHES

(Select one)

- Garlic mashed potato
- Roasted baby potato
- Bacon and cabbage croquette
- Scalloped potato
- Rice pilaf
- Wild mushroom risotto balls
- Prosciutto penne with alfredo
- Bowtie pasta with marinara

VEGETABLES

(Seasonal availability. Select one)

- Honey and thyme roasted roots
- Broccoli with aged cheddar
- Cauliflower au gratin
- Mixed vegetable medley
- Creole spiced corn on the cob
- Eggplant and zucchini ragu
- Flame grilled peppers and onions

ENTRÉES

(Select one)

ADD 2nd Entree for \$10 Per Guest

- Red pesto crusted grilled salmon
- Salmon with citrus dill sauce
- Red wine braised beef short rib
- Roast beef with wild mushroom sauce
- Smoke beef brisket
- Fillet of beef with peppercorn demi-glace
- Champagne and mandarin glazed turkey medallions
- Grilled chicken with wild mushroom sauce
- Creole spiced chicken with roasted bell peppers and lime crema
- Prosciutto and swiss cheese breaded chicken with garlic cream
- Curry rubbed pork loin with mango salsa
- Honey and walnut crusted pork tenderloin
- Beet wellington
- Terriyaki glazed tofu with pineapple and jalapeño
- Prime Rib- Market Price

\$45 per guest

An additional charge of \$2/guest will apply to groups under 30 people. Prices are subject to applicable taxes & 15% Service Charge. Menu subject to change without notice.



Reception

PRE-DINNER

COLD CANAPÉS AND HORS D'OEUVRES (per dozen)

Tequila marinated jumbo shrimp shooters with tomato and serrano chili \$38

Smoked salmon and cheese roulades \$36

Sesame seed crusted pork fillet on a crostini with a tahini curry sauce \$34

Brie and strawberry crostini \$30

Melon and prosciutto mini kebabs \$32

Curried deviled eggs with candied bacon \$30

Crab salad crostini \$32

Candied bacon lollipops \$30

Prosciutto wrapped shrimp \$38

PRICE PER DOZEN



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Reception

PRE-DINNER

HOT HORS D'OEUVRES (per dozen)

Pork souvlaki skewers with tzatziki dipping sauce \$34
Coconut breaded shrimp with pineapple chutney \$38
Marinated beef tenderloin and mushroom skewers \$42
Teriyaki chicken skewers \$36
Spanakopita \$30
Samosas with pineapple chutney \$32
Tempura scallops with a wasabi remoulade \$40
Teriyaki salmon lollipops \$38
Pesto crusted scallops with balsamic aioli \$40
Filo purses with smoked chicken, olives and sun-dried tomato \$36
Vegetable spring rolls \$30

Thai style meatballs \$32
Crab croquettes with remoulade dipping sauce \$34
Mini bison sliders with garlic aioli and pickled red onion \$38
BBQ chicken satay \$36
Lamb sliders with feta and tzatziki \$44
Teriyaki beef satays with sesame and orange sauce \$40
Alberta prime rib sliders with caramelized onion & brie \$42
Mini grilled cheese with aged cheddar \$30

PRICE PER DOZEN



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Reception

PLATTERS AND SHOWPIECES

Minimum of 12 people

Assorted finger sandwiches 3 pieces per person

Price per
person

\$10

Pickles, relishes, crackers and crostini

\$3

Minimum of 15 people

Imported and local cheese board Served with assorted crackers

\$10

Minimum of 10 people

Sliced fresh fruit with strawberry whip cream dip

\$6

Garden vegetable platter Served with ranch style dip

\$6

European style cold cuts Served with mini buns, assorted mustards and relishes

\$10



An additional charge of \$2/guest will apply to groups that do not meet the required minimum of people. Prices are subject to applicable taxes & 15% Service Charge. Menu subject to change without notice.

Reception

CHEF'S SHOWCASE

Minimum of 20 people

Carved Roasts

BEEF ON A BUN

Price per person

\$16

Roasted beef baron Served with assorted buns, butter, relishes and condiments

SLICED NEW YORK STYLE BEEF LOIN

\$22

Roasted herb crust beef striploin Served with a port wine sauce, french style baguettes, assorted mustards and relishes

SMOKED BEEF BRISKET

\$18

12 Hour applewood smoked beef brisket Served with a house bbq sauce, french baguettes, buns and assorted mustards and relishes

CARVED TURKEY BREAST

\$15

Roasted turkey breast Served with a cranberry marmalade, mustards, relish and sourdough buns



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Reception

BARS: POUTINE, PIZZA, SMOKEY

Minimum of 50 people

POUTINE BAR

\$15 Per guest

French fries
Mozzarella
Gravy
Bacon bits
Green onion

PIZZA BAR

\$17 Per guest

Assortment of pizzas

SMOKEY BAR

\$15 Per guest

Smokeys
Buns
Grilled onions
All condiments



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