

Celebrate With Us At The

Deerfoot Inn and Casino

WEDDING ENHANCEMENT PACKAGE 2021

Deerfoot
INN & CASINO



Wedding Reception Packages

WEDDING ENHANCEMENT PACKAGES

Enhancement Package 1

When choosing the Turner Valley Dinner Buffet with Dinner Wines (Red/White Wines per table) receive the following:

- Complimentary Black Spandex Chair covers
- Complimentary Champagne toast

Enhancement Package 2

When choosing the Black Diamond Buffet with Dinner Wines (Red/White Wines per table) receive the following:

- Complimentary Black Spandex Chair covers
- Complimentary Champagne toast

Enhancement Package 3

When choosing the Black Diamond Buffet with Dinner Wines (Red/White Wines per table) and Reception or Late-Night snack receive the following:

- Complimentary Black Spandex Chair covers
- Complimentary Champagne toast
- Complimentary Day Suite for the Bride
- Complimentary Suite for Bride and Groom

WEDDING ENHANCEMENT LIST

Chair covers (black spandex) - **\$5 per chair**

Romance ice carving - **\$450 each**

Centerpieces - **\$5 each**

Champagne Toast (during speeches) - **\$7 per glass house pour**

Bride and Groom Romance suite (night of wedding) - **\$310 (w/ booking code)**

Bridal party suite (night before) - **\$239(w/ booking code)**

Prosecco and Strawberries (for romance suite) - **\$75**

Late Night Snack (min order for 50ppl) - **\$25 per person**

Butler service for opening reception - **\$3 per person**

.....love.....I do.....cherish.....the kiss.....timeless.....happiness.....romance.....first dance.....trust.....



Wedding Reception Packages

DEERFOOT DINNER BUFFET

Minimum 50 People.

A surcharge will apply if under the minimum guarantee.

\$45 Per Person

Dinner rolls and butter

Vegetable crudités and dip

House tossed Caesar salad, croutons and parmesan

Garden greens with assorted dressings

Pasta salad with julienne vegetables and Italian Vinaigrette

Country potato salad

Medley of seasonal vegetables

Country rice pilaf or Baby roasted potatoes

Cheese tortellini, tomato ragout, spinach and red onions baked
with Provolone cheese

Grilled pork medallions or grilled chicken medallions with cippolini onion pan jus

Chose one of the following hot entrees

Slow roasted AAA Alberta beef

Merlot jus

Or

Honey Brown sugar baked leg of ham

Mini assorted cup cakes

Fresh Fruit Flan

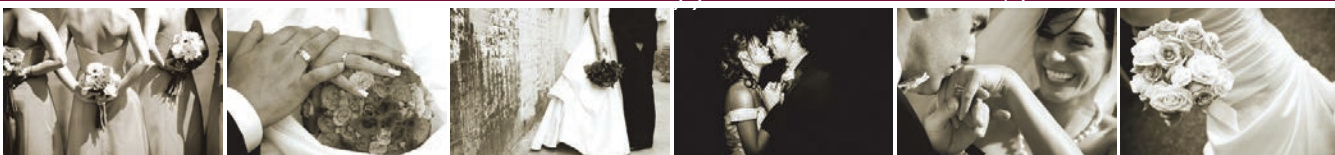
Apple strudel

Chocolate cake

Tiramisu cake

Freshly Brewed Regular and Decaffeinated Coffee and Premium Teas

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Wedding Reception Packages

TURNER VALLEY DINNER MENU

Minimum 50 People.

A surcharge will apply if under the minimum guarantee.

\$50 Per Person

Includes Deluxe Bread Rolls & Butter

Cold Items

Crisp Vegetable Crudite with House Dip

Fresh Field Greens with Assorted Dressings

Caesar Salad, Herb Focaccia Crisps & Fresh Grated Asiago

Salad of Hearts of Palm, Asparagus & Artichoke, Sundried Tomato Dressing
Marinated Pasta with Cured Meat, Julienne Vegetables with House Vinaigrette

European Cold Cuts with Pickles & Chutneys

Hot Items

Medley of Baby Spring Vegetables

Choose One of the Following Starches:

7 Grain Rice Pilaf

or

Three Cheese Scalloped Potatoes with Roast Garlic & Leeks

or

Sour Cream and Chive Whipped Potatoes

Choose One of the Following Hot Entrees:

Roast Chicken with Choice of Sauce

- "Coq Au Vin": Red Wine, Bacon, Pearl Onions and Mushrooms
 - Teriyaki Sesame Glaze

- Jambalaya: Chorizo Sausage, Cured Ham, Roasted Peppers, Onions and Shrimp

or

Baked Salmon Morsels, Vermouth Cream & Shrimps

or

Honey Garlic Braised Pork Rib Fingers

Choose One of the Following:

Slow Roasted Round of Beef with Beef Jus

Honey Glazed Ham with Apple Dijon Sauce

Add a Carving or Extra Hot Entree - Additional \$7 per person

Dessert

Fresh Sliced Fruits & Berries

Mini French Pastries

Brownies & Squares

Assorted Cakes & Tortes

Assorted Mousses

Freshly Brewed Regular and Decaffeinated Coffee and Premium Teas

Wedding Reception Packages

BLACK DIAMOND MENU

Minimum 50 People.
A surcharge will apply if under the minimum guarantee.

\$60 Per Person

Includes Deluxe Bread Rolls & Butter

Cold Items

Crisp Vegetable Crudite with House Dip
Fresh Field Greens with Assorted Dressings
Caesar Salad

Country Style Tomato Salad, Red Onion, Olive Oil & Balsamic Vinegar
Marinated Pasta with Sun Dried Olives, Capers, Shrimp & Vegetable Threads
Red Bliss Potato Salad, Sweet Pepper Dressing with Egg & Scallions
European Cold Cut Platter, Pickles & Chutneys
BBQ Salmon & Smoked Fish served with a Roasted Shallot & Dill Mayo

Hot Items

Medley of Baby Spring Vegetables

Choose Two of the Following Starches:

7 Grain Rice Pilaf

or

Three Cheese Scalloped Potatoes with Roast Garlic & Leeks

or

Sour Cream and Chive Whipped Potatoes

Choose Two of the Following Hot Entrees:

Roasted Chicken with Choice of Sauce

- "Coq Au Vin": Red Wine, Bacon, Pearl Onions and Mushrooms
- Teriyaki Sesame Glaze

- Jambalaya: Chorizo Sausage, Cured Ham, Roasted Peppers, Onions and Shrimp

or

Baked Salmon Morsels, Vermouth Cream & Shrimps

or

Honey Garlic Braised Pork Rib Fingers

Choose One of the Following:

Mustard Crusted Strip Loin, Peppercorn Jus

Double Smoked Leg of Ham, Maple Brown Sugar Glaze

Bacon Wrapped Pork Loin, Apple Rosemary Jus

Add an Extra Hot Entree - Additional \$9 per person

Add Make your Carving Prime Rib with Yorkshire \$10 per person

Dessert

Mini French Pastries

Chocolate Terrine

Classic Baked Cheesecake with Fruit Coulis

Assorted Pies & Tortes

Assorted Mousses

Freshly Brewed Regular and Decaffeinated Coffee and Premium Teas

Wedding Reception Packages

RECEPTION HOT & COLD ITEMS

Prices are Per Dozen
For Butler Service Add \$2.00 Per Person.

Hot Items

All Hors D'oeuvres are Served Buffet Style.

Mini Quiches \$28

Spinach, Wild Mushroom & Goat Cheese

Dry Pork Ribs \$30

Salt & Pepper Rubbed, with Ranch Dip

Vegetarian Spring Rolls \$28

Sweet Chili Ketchup

Vegetarian Samosas \$30

Coconut Curry Dipping Sauce

Roasted Pork Side Rib Fingers \$34

Glazed with Honey Garlic

Wonton Fried Prawn \$36

Spiced Soy Dip

Bacon Wrapped Scallops \$40

Maple, Thyme & Fresh Lemon

Salmon Skewers \$36

Cilantro Lime Pesto Crusted

Beef Satays \$32

Grilled with Steak Spices

Buffalo Wings \$30

Hot Pepper Rubbed, Served with Blue Cheese Dip

Chicken Satays \$32

Thai Peanut Sauce for Dipping

Mini Beef Wellington \$34

Puff Pastry Wrapped Beef with Wild Mushrooms

Large Pizza \$25

10 slices per pizza. Pizza options are Pepperoni, Hawaiian, or Vegetarian

Cold Items

All Cold Canapes are Served Buffet Style.

Crisp Vegetable Salad Roll \$30

Minted Vinegar Dip

Smoked Salmon \$36

On a Bagel Chip, Peppered Cream Cheese, Popped Capers

Ancho Barbequed Jade Prawn \$3

Chili Spiced Flour Tortilla, Papaya Salsa

Bruschetta \$30

Marinated Tomato & Red Onion with Basil on a Asiago Melba

Marinated Artichoke Heart & Andouille \$32

A Grilled and Chilled Andouille Sausage Round with Red Pepper and Artichoke on Flat Bread

Chicken Pesto Medallions \$32

With Red Pepper Compote on an Asiago Crisp

Wedding Reception Packages

RECEPTION SPECIALTIES

Prices are Per Person

Prawn Flambé \$24

Jumbo Prawns, Flambéed to Order
Vermouth, Garlic, Shallots, Fresh Herbs &
Fresh Cream

Oyster Bar \$30

Fresh East & West Coast Oysters
Hand Shucked
Served with Sliced Baguette, Traditional
Dips & Sauces

Late Night Snack \$25

Minimum 50 People
Platter of Local Cold Cuts & Cheeses
Spolumbos Sausage Rounds in Tomato
Sauce

Choose Two of the Following:

Spring Rolls • Hot Wings • Dry Ribs
House Chutneys
Vegetable Crudites with House Dip
Assorted Bread Rolls
Freshly Brewed Regular & Decaffeinated
Coffee Premium Teas

Carving Stations

Slow Roasted Sirloin Tip \$14

Crusty Dollar Rolls with Horseradish &
Mustards, Jus

Prime Rib \$25

Crusty Dollar Rolls with Horseradish &
Mustards, Jus

Asian Spiced Flank Steak \$16

Glazed & Served with Sesame Rolls and
Asian Vegetable Slaw

Rack of Lamb Provencal \$25

Served with Rich Port Reduction, Pan Jus

Chocolate Indulgence \$24

Minimum 50 People
Almond Bark
Maple White Chocolate Chunk Cookies
Coconut Macaroons
Grand Marnier Truffles
Milk Chocolate Truffles
Chocolate Silk Pie Brownie
White Chocolate Banana Cake
Chocolate Fountain with Fresh Fruits &
Lemon Poppy Seed Fingers Chocolate
Caramel Cake

Slider Bar \$28

Prime Rib Sliders
Pulled Pork Sliders
Salmon Caper Sliders
Chicken Sliders
Dumpling Sliders
Relishes, Assorted Mustards, with Heirloom
Tomato Slices and Micro Lettuces Artisan
Cocktail Buns

Pasta Bar \$22

Choice of Pasta (1 Stuffed / 1 Unstuffed)

- 4 Cheese Tortellini
- Beef Ravioli
- Portabella Ravioli
- Penne
- Bowtie
- Rotini

Choice of 2 Sauces

- Alfredo
- Roasted Tomato and Basil
- Rose
- Pesto Cream
- Cajun Cream

Wedding Reception Packages

DINNER A LA CARTE

Minimum 20 People.

Prices are Per Person

A surcharge will apply if under the minimum guarantee.

**Entree Price Includes (1) Soup or Salad, (1) Entree, (1) Dessert
For Soup & Salad an additional \$8 pp.**

Served with Daily Fresh Baked Bread Rolls and Butter, Freshly Brewed Regular and Decaffeinated Coffee and Premium Teas.

Soups

Roasted Butternut Squash Soup - With Caramelized Apple Cream

Seafood Bouillabaisse - Tomato Base with Fennel & Assorted Seafood

Wild Mushroom Soup - Veloute Base with Creamed Brie & Chives

Fire Roasted Tomato Soup - With Chive and Cumin Cream

Salads

Baby Spinach Leaf Salad

Toasted Walnuts, Crumbled Goat Cheese & Citrus Dressing

Wild Seasonal Green Salad

Tear Drop Tomato, Toasted Pine Nuts & Raspberry Vinaigrette

Vine Tomatoes

Wedged with Ripe Mozzarella & Micro Greens, Balsamic & Extra Virgin Olive Oil

Entrees

Pan Seared Beef Tenderloin & Salmon 70

Tenderloin with Pan Jus, Baked Salmon with Lemon Cream and Medley of House Vegetables

Pan Seared Beef Tenderloin 66

Tenderloin with Pan Jus and Medley of House Vegetables

Alberta Prime Rib 64

Served with Thyme Peppercorn Jus and Medley of House Vegetables

10oz AAA New York Steak 58

Coarse Salt & Butcher Pepper, Pan Seared Served with Peppercorn Jus and Medley of House Vegetables

Please Note, All Steaks will be Cooked at Medium Rare to Medium Temperatures

Enhance Your Steak By Adding

- Six Garlic Sauteed Prawns 10
- 2 Caramelized Jumbo Scallops 14
- Crab Legs 28
- 6oz Lobster Tail 28

Prices are Per Person



Wedding Reception Packages

DINNER A LA CARTE CONT

Stuffed Chicken Breast 52

Stuffed with Prosciutto, Asparagus & Smoked Gouda, Roasted Shallots & Herb Pan Jus and Medley of House Vegetables.

Baked Sockeye Salmon 52

Tarragon Lemon Cream Sauce and Medley of Seasonal Vegetables

Choice of Starch

- Crab & Truffle Infused Smashed Potatoes
- Double Stuffed Potato
- Chive and Sour Cream Whipped Potato
- Basmati Rice
- Roasted Sweet Pepper & Herb Polenta



Finishing Touches

Swiss Apple Pie

Custard Filling with Cinnamon Cream, Fresh Berries & Strawberry Sauce

Double Chocolate Fudge

Rich Layers of Cake with Chocolate Ganache, Vanilla Anglaise, Blueberry Compote, Fresh Cream & Seasonal Fruit

Tiramisu Cheese Cake

Strawberry Coulis, Vanilla Anglaise, Fresh Cream & Seasonal Fruit

Cheesecake

Baked New York Style Classic, Sour Cream & Candied Lemon Glaze, Fresh Berries & Fruit Coulis

White Chocolate Blueberry Mousse Cake

Served with Puree of Mango & Fresh Fruit Salsa & Fresh Cream

Bourbon Pecan Pie

Fresh Fruit, Creme, Anglaise & Caramel Sauce

Vegetarian Options

Goat Cheese & Portabella Fritter 42

Vine Tomato Ragout, Soft Herb Polenta Pea Shoot Slaw

Portabella Ravioli 42

Asiago Cream Sauce, Grilled Tomato and Poached Broccolini



Wedding Reception Packages

DINNER A LA CARTE CONT.

Kids Corner - Under 12 years of age. **18 per person**

Choose One of the Following:

Celery Sticks & Carrots
Assorted Fresh Fruit

Choose One of the Following:

Chicken Fingers
Cheese Pizza

Jello Pudding

Beverage

Milk, Juice or Soft Drink



Centerpiece Showcase Platters

Petit Fours 34 per dozen

Chocolate Truffles 40 per dozen

After Dinner Shortbread Cookies 26 per dozen

Chocolate Dipped Strawberries 30 per dozen

Rocky Mountain Charcuterie Platter 14 per person

Cool Innovations

Buffet Ice Carvings Start at 400

Martinis Luge Ice Bar Start at 400

Personalized Ice Bars Market Price

Ice Centerpieces Start at 60

Wedding Reception Packages

RECEPTION PACKAGES

Prices Are Per Person.
All Hors D'oeuvres Are Served Buffet Style.
For Butler Service Add \$2.00 Per Person.

Premium \$42

8 -10 Pieces Per Person

Vegetable Crudite with House Dip
European & Domestic Cheeses
Gourmet Crackers
Finger Sandwiches
Relishes & Pickles
Sliced Fresh Fruit

Chicken Satays with Peanut Sauce
Chicken Wings with Blue Cheese Dipping Sauce Salt & Pepper Seasoning Pork
Riblets
Spring Rolls with Sweet Chili Dipping Sauce

Deluxe \$46

8-10 Pieces Per Person

Vegetable Crudite with House Dip
European & Domestic Cheeses
Gourmet Crackers
Finger Sandwiches
Salad Rolls
Smoked Salmon on a Bagel Chip
Relishes & Pickles
Sliced Fresh Fruit

Maple Lemon Bacon Wrapped Scallops
Vegetable Spring Rolls with Sweet Chili Dip
Honey Garlic Braised Pork Rib Fingers
Deep Fried Wonton Shrimp with Chili Soy Dip Chicken Satays with Peanut Sauce

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Wedding Reception Packages

BEVERAGE SELECTION

Prices Are Per Drink.

Host Bar

Premium Brands \$6.50

Polar Ice Vodka, Royal Reserve Rye, Beefeater Gin, Ballentine's Scotch,
Lambs White and Dark Rum

Deluxe Brands \$7.25

Absolute Vodka, Crown Royal, Bombay Gin, Bacardi White Rum,
Captain Morgan Spiced Rum, Glend iddich 12yr

Premium Beer \$7.50

Corona

Domestic Beer \$7.25

Molson Canadian, Coor's Light, Kokanee

House Wine \$9.00

Liqueurs \$7.25

Baileys, Grand Marnier, Kahlua

Soft Drinks \$3.00

Juice/Mineral Water \$3.00

The above prices are subject to applicable taxes and 17% service charge. For consumption of less than \$500.00, a surcharge of \$20.00 per hour, per bartender will apply (minimum of 3 hours).

Cash Bar

Premium Brands \$6.75

Polar Ice Vodka, Royal Reserve Rye, Beefeater Gin, Ballentine's Scotch,
Lambs White and Dark Rum

Deluxe Brands \$7.50

Absolute Vodka, Crown Royal, Bombay Gin, Bacardi White Rum,
Captain Morgan Spiced Rum, Glend iddich 12yr

Premium Beer \$7.75

Corona

Domestic Beer \$7.50

Molson Canadian, Coor's Light, Kokanee

House Wine \$9.00

Liqueurs \$7.50

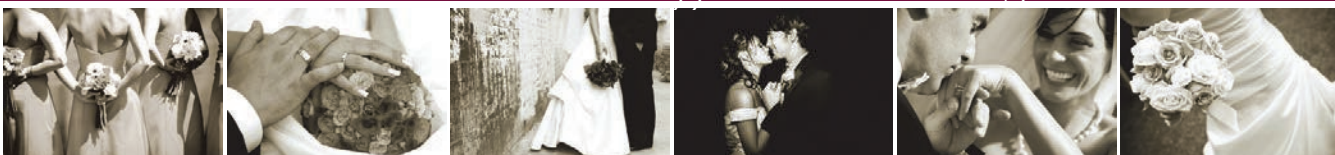
Baileys, Grand Marnier, Kahlua

Soft Drinks \$3.00

Juice/Mineral Water \$3.00

For consumption of less than \$500.00, a surcharge of \$20.00 per hour, per bartender will apply (minimum of 3 hours).

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Wedding Reception Packages

WINE LIST

Prices Are Per Bottle.

REDS

House

Unduragga "U" Cabernet CHL **\$40**
Unduragga "U" Merlot CHL **\$40**

Pinot Noir

Casa Viva CHL **\$44**
Oyster Bay NZ **\$53**
Cross Barn USA **\$83**
Ken Wright Abbott USA **\$89**
Domaine Serene Evenstad USA **\$110**

Merlot

14 Hands USA **\$58**
Tinhorn Creek CAN **\$59**

Cabernet

Tinhorn Creek CAN **\$65**
Truchard USA **\$69**
Cross Barn USA **\$87**
Laurel Glen "Counterpoint" USA **\$85**
14 Cabernet USA **\$58**

Malbec

Joffre "Cuatro" ARG **\$53**
Dona Paula Estate ARG **\$54**

Blends

Wyndhaam Estate Bin 555 Shiraz USA **\$48**
If You See Kay ITA **\$70**
Costasera Amarone Classico ITA **\$86**
14 Hands Hot to Trot USA **\$45**
14 Hands Stampede USA **\$58**

WHITES

House

Unduragga "U" Sauvignon Blanc, CHL **\$40**
Unduragga "U" Chardonnay, CHL **\$40**

Chardonnay

Oyster Bay NZ **\$51**
Felino ARG **\$59**
14 Hands USA **\$58**

Sauvignon Blanc

Oyster Bay NZ **\$51**

Pinot Grigio

Santa Christina USA **\$43**
14 Hands USA **\$48**
Tinhorn Creek CAN **\$57**
Pinot Gris CAN **\$56**

Sparkling & Champagne

Segura Viudas Brut SPA **\$51**
Moet & Chandon Dom Perignon FR **\$350**
N/V Cono Sur Sparkling Rosé Brut CHL **\$51**
Henkell Trocken DEU **\$50**



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