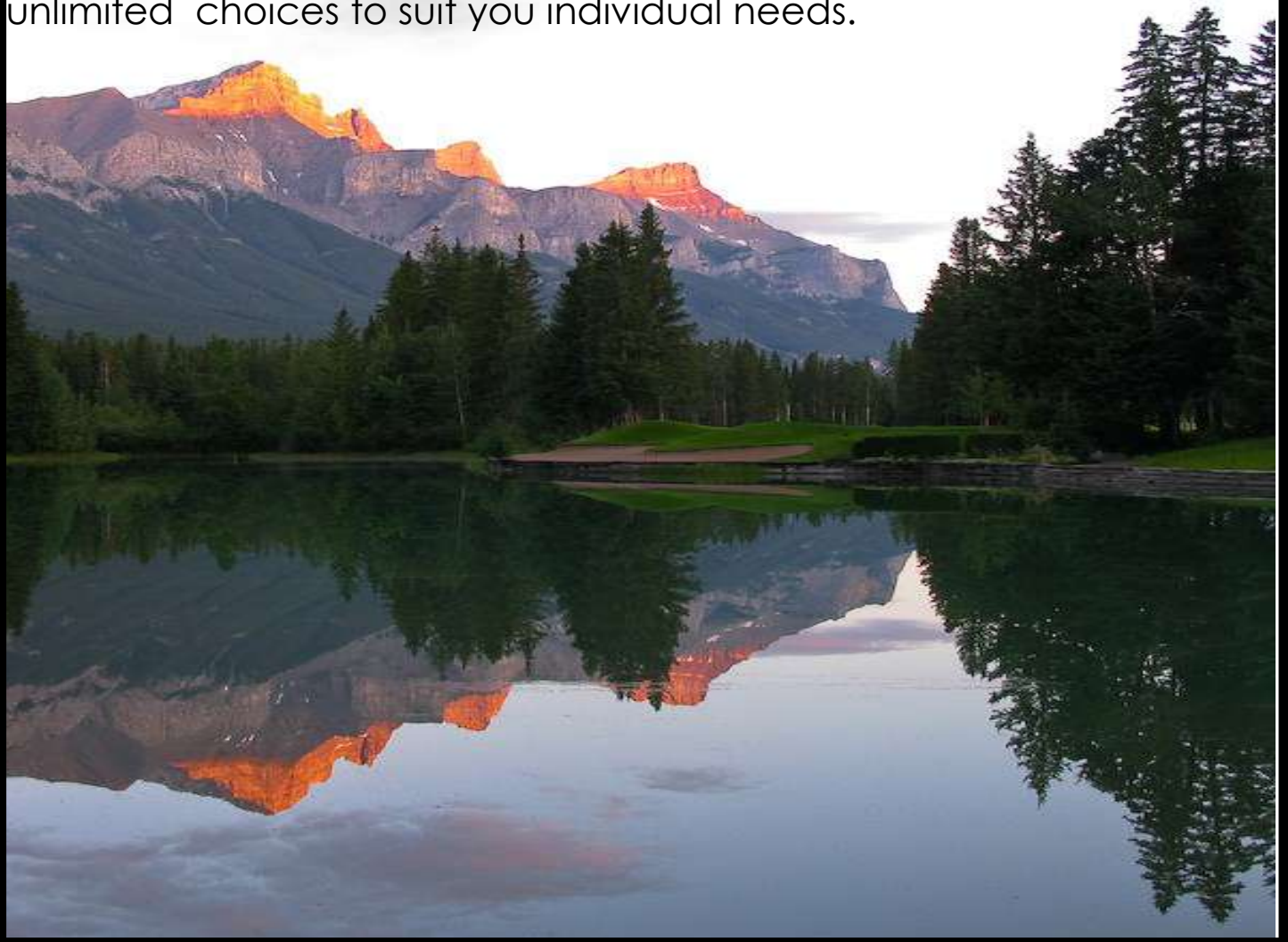




BANQUET MENU

Our banquet package makes it easy to plan your event with our ready made menus. We can customize menus or themes with unlimited choices to suit you individual needs.



Breakfast Menu



All of our breakfast buffets are served with freshly brewed coffee, assortment of teas and fruit juices. All prices quoted are per person.

ON THE TEE BREAKFAST SANWICH \$12.25

Two fried eggs with bacon and cheddar cheese on a brioche bun.

BREAKFAST BAKED GOODS \$14.95

Assorted pastries, croissants, muffins and fresh fruit.

GOLFER'S BREAKFAST \$18.95 *Minimum 20 people*

Scrambled eggs, hash browns, bacon or Valbella pork sausages, Belgium waffles or pancakes and an assortment of fresh fruit.

BRUNCH BUFFET \$31.95 *minimum 20 people*

Fresh fruits, cheeses, crudité, baked goods.

Scrambled eggs, bacon and sausage, Belgium waffles and hashbrowns.

Upgrade egg selection to Eggs Benedict or Frittata \$5.00/per person

Salad selection \$3.75/per person

CARVING STATIONS

Baked Ham: \$9.00 per person

Prime Rib: \$14.00 per person

SEAFOOD OPTIONS (market price per person)

Crab Legs, Shrimp with cocktail sauce, Smoked Salmon, Bagels & Lox's

MORE CHOICES

Individual yogurts \$2.75/per person

Mimosa's \$8.00 per person

Coffee/Tea Service (without a meal choice) \$3.00/ per person

Toasting station with butter, preserves and marmalade \$2.50/per person

Reception Items



Butlered Hors d' Oeuvres Service is available with some items, others are served reception style. Our coordinators will help you choose items and quantities best suited to your event.

PLATTERS (serves 20)

Spinach and Artichoke Dip \$65.00

Corn Tortillas with House Salsa \$45.00

Vegetable Crudités with Ranch and Hummus \$90.00

Artisan Cheese Platter with Assorted Crackers \$265.00

Smoked and Cured Meat Platter with Mustards, Pickles and Crackers \$250.00

FOOD BARS (per person)

Poutine \$16.00, Pocket Sandwich's \$16.00, Street Tacos \$16.00, Alberta Beef Sliders \$16.00

Focaccia Pizza Platter \$75.00

APPETIZERS (per dozen)

Bacon Wrapped Scallops \$38.00

Chilled Shrimp with Horseradish Sauce \$28.00

Vegetable Springs Rolls \$19.00

Cucumber Cups with Hummus \$18.00

Salt and Pepper Chicken Wings with Assorted Sauce \$24.00

Spanakopita's \$22.00

Soy and Garlic Marinated Pork Ribs \$18.00

Asian Beef Kababs \$28.00

Marinated mushroom with Crostini \$21.00

Mini Sausage Rolls \$16.00

Deviled Eggs \$22.00

Finger Sandwiches \$26.00

Luncheon Selections



All of our luncheon choices include freshly brewed coffee, assortment of teas and non-alcoholic beverages. All prices quoted are per person.

LUNCH BUFFET (*Minimum 20 people*)

We will work with you to create a menu and cost that suits your budget .

SET SELECTIONS:

Burger Buffet Bar \$25.95

Homemade beef burgers with all the fixings, shoestring French fries, tossed salad and coleslaw.

Pasta Buffet Bar \$28.95

Chicken alfredo, beef bolognaise, garlic toast and Caesar salad.

Cuban Mojo Roast Chicken \$29.95

Slow roasted Mojo chicken , served with street corn salad, tossed salad and black beans and rice.

The Sub Station DIY \$25.95

Chef's soup, mixed green salad and an assortment of deli meats, egg salad, tuna salad, cheeses, tomato, lettuce, cucumber, breads, relish, pickles, condiments.

DIY Taco Bar Lunch \$27.95

Pulled pork or chili lime chicken, flour and corn tortillas, diced tomato, onions, jalapenos, lettuce, salsa and sour cream. Served with mixed green salad and Mexican tater tots.

All lunch options come with chef's choice of dessert

Vegetarian Options available to fit dietary needs

Buffet Dinner Selections



All of our buffets include freshly brewed coffee, an assortment of teas. All prices quoted are per person. All buffet items come with pickled beets and gherkins, fresh dinner rolls and a choice of four sides dishes.

MAIN COURSE SELECTION: Choose one (extra main course option \$8/person)

Slow Roasted Alberta Prime Rib with House made gravy and Horseradish \$52.95

Roasted Apricot marinated Pork Loin \$44.95

Sandtraps Marinade Mojo Chicken \$43.95

Traditional Roasted Turkey with Stuffing \$46.95

Baked Honey Ham with Mustards \$44.95

Baked Halibut or Seabass \$48.95 (based on availability)

Slow roasted Beef Brisket with house made gravy \$49.95

Vegetarian Options available to fit dietary needs

CHOOSE 4 SIDES: from the following (extra side choice \$5/person)

Savory Roasted Potatoes

Classic Mashed Potato

Maple Yam Mashed Potato

Cheddar Perogies with sautéed Onion and Bacon

Vegetable Pasta Salad

Spinach Salad with Maple Balsamic Vinaigrette

Black beans & rice

Cuban Street Corn Salad

Garlic Green Beans

Quinoa and Vegetable Salad

Seasonal Mixed Vegetables

Mixed Greens and Vegetable Salad with Honey Cider Vinaigrette

Traditional Coleslaw

Greek Salad

Dessert Options (\$8.00 per person)

Cheesecake,

Decadent Chocolate Cake

Sticky Toffee

Fruit and Berries with Whip Cream

Served Dinner Menu



\$55.95 Per Person Available for parties of 10-30

All plated dinners consist of three courses and include artisan breads, gherkins and beets, coffee & tea.

TO START: choose one (for soup & salad add \$3/person)

Creamy Wild Mushroom Soup

House Greens with Honey Apple Cider- Vinaigrette

Caesar Salad with Smoked Bacon, Parmesan and Croutons

MAIN COURSE: choose one entrée per group (no multiple guest choices)

Slow Roasted Beef Brisket with Gravy, with classic mashed potatoes and seasonal vegetables.

Marinade Cuban Mojo Chicken , Black Beans with rice and seasonal vegetables.

Baked Halibut or Seabass with herb cous cous and seasonal vegetables

Vegetarian Options available to fit dietary needs

DESSERT: choice of one option

Decadent Chocolate Cake

Fresh Berries with Whipped Cream

Cheese cake with a berry coulis and whip cream



The Bar



Contact us for current prices and selections

We offer a fully serviced bar with experience and professional bar staff. Please contact us for up to date liquor, beer and wine menus. Parties have their choice of a variety of bar options to offer their guests. Staff reserve the right to limit service as they see fit. No abuse of any staff will be tolerated. No outside liquor is permitted aside from AGLC approved wine which is subject to a standard corkage fee.

Host Bar

The host incurs all costs associated with bar sales.

NO Host Bar

Your guests pay the full expense of all beverages ordered.

Subsidized Bar

Your guests pay a set amount for their drinks and the host is charged for the remaining balance.

Combination Bar

There are many bar option combinations that can be adhered to. Whether this is a select open bar with restrictions, a time limited host bar, or a wine and beer only bar. Talk to one of our coordinators about customization for your event.

Corkage

AGLC approved wine can be brought in for a \$18.00/bottle corkage.

Drink Tickets

Guests are given tickets to use. Only tickets that have been used will be added to the host account.

All prices subject to 5% GST and 18% Gratuity

