

CATERING MENU



HOLIDAY INN & SUITES GRANDE PRAIRIE- CONFERENCE CENTRE

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MEETING ROOMS

When you're looking for meeting destinations in Grande Prairie, look no further than the Holiday Inn & Suites Grande Prairie- Conference Centre.

Flexible meeting spaces and a dedicated event planner allow you to customize the entire event to meet your business needs. With unexpected break-out options and locally sourced catering menus, our hotel provides excellent services and amenities for your corporate guests.

OUR FACILITIES

Over 12,000 Square Feet of Meeting and Event Space

10 Meeting Room Options

Audio/Visual Equipment

Private Dining Room For Intimate Business Gatherings

Flexible Catering Menus Designed By Our Executive Chef

Complimentary WiFi



AUDIO VISUAL

LCD Projector & Screen	\$150.00	Portable Screen	\$50.00
Flat screen TV	\$50.00	Flip Chart	\$25.00
Cordless Microphone	\$60.00	Cordless Lapel Microphone	\$75.00
Tabletop Microphone	\$45.00	Conference Phone	\$35.00
White Board	\$25.00	Laser Pointer	\$30.00

HOTEL FETAURES

GUEST ROOMS

Enjoy your stay in one of our well-appointed guestrooms.

Each room features:

- Premium Bedding
- Oversized Work Desk
- 43" Smart TV with TELUS Optik TV and Internet
- Mini Fridge and Microwave
- Keurig Coffee Maker
- Bath & Body Works Amenities
- Unlimited Local Calls

PROPERTY FEATURES

- 100% Non-Smoking
- Indoor Pool and Hot Tub
- 24 Hour Fitness Centre
- Complimentary Wireless and Hardwired Internet Access
- 24 Hour Business Centre
- Complimentary Airport Shuttle
- Complimentary Underground Heated Parking
- Seasons on Forty Restaurant and Lounge
- The Vine Luxury Spa
- Lobby Market
- Dry Cleaning Services & Complimentary Guest Laundry



BREAKFAST BUFFETS

INCLUDES COFFEE & TEA SERVICE

CONTINENTAL

\$14 PER PERSON

Seasonal Fresh Fruit Platter
Freshly Baked Assorted Muffins
Mini Danishes & Croissants
Selection of Cold Cereals
Chilled Juices

CANADIAN BREAKFAST

\$18 PER PERSON

Seasonal Fresh Fruit Platter
Assorted Mini Danishes & Banana Bread
Scrambled Eggs
Locally Produced Bacon, Pork Sausages &
Maple Ham
Hash Brown Potatoes
Chilled Juices

A LA CARTE

PRICE PER PERSON

Freshly Baked Croissants \$2
Strawberry Banana Smoothies \$4
Assorted Muffins \$3
Assorted Mini Danishes \$3
Assorted Bagels & Cream Cheese \$3
Assorted Yogurts \$2
Traditional French Toast \$4
Fresh Berry Crepes \$4
Maple Flavored Pancakes \$3

CREATE YOUR OWN

\$19 PER PERSON
MINIMUM 20 GUESTS

CHOICE OF TWO

Seasonal Melon Platter | Fresh Fruit Salad
Seasonal Fresh Berries | Berry Smoothies
Assorted Yogurts

CHOICE OF THREE

Freshly Baked Assorted Muffins |
Mini Danishes | Croissants | Cinnamon
Twists | Mini Cupcakes | Banana Bread |
Mini Doughnuts
Maple Flavored French Toast |
Fresh Berry Crêpes | Pancakes with Syrup

CHOICE OF ONE

Scrambled Eggs | Fried Eggs | Omelets

CHOICE OF ONE

Hash Brown Potatoes | Shredded Roesti
Potatoes

CHOICE OF TWO

Locally Produced Bacon | Pork Sausages |
Maple Ham | Back Bacon | Beef Patties
Chicken Sausages | Vegetarian Patties

INCLUDES

Chilled Juices

MEETING BREAKS

INCLUDES COFFEE & TEA SERVICE

BREAKFAST BREAK

\$12 PER PERSON

Mini Pancakes with Fresh Berries |
Mini Waffles with Maple Cream | Banana Bread

COOKIE MONSTER

\$12 PER PERSON

Chocolate Chip | Macadamia Nut | Oatmeal
Raisin Cookies

BALANCE

\$12 PER PERSON

Fresh Berry Smoothies | Assorted Yogurts

TRADITIONAL

\$10 PER PERSON

Assorted Mini Danishes | Assorted Muffins

SWEET TOOTH

\$14 PER PERSON

Assorted Mini Cheesecake Bites |
Black Forest Squares | Strawberry
Short Cake

QUICK & EASY

\$12 PER PERSON

Mini Cupcakes | Assorted Granola Bars
| Banana Bread | Chilled Juices

EXECUTIVE

\$14 PER PERSON

Churros with Chocolate Sauce |
Mini Doughnuts | Fresh Fruit Skewers

CREATE YOUR OWN

CHOICE OF THREE

\$12 PER PERSON

Sticky Cinnamon Twists | Mini Danishes | Freshly Baked Muffins | Fresh Fruit Platter |
Freshly Made Fruit Tartlets | Assorted Domestic Cheese & Crackers Platter |
Garden Fresh Vegetables with Ranch Dip | Freshly Baked Cookies | Banana Bread |
Granola Bars | Assorted Mini Cupcakes | Assorted Mini Cheesecake Bites |
Churros with Chocolate Sauce | Mini Doughnuts with Cinnamon Sugar |
Fresh Berry & Yogurt Parfait

BEVERAGES

Freshly Brewed Coffee Assorted Teas Hot Chocolate	\$2.25
Bottled Juices	\$2.00
Bottled Water	\$2.50
Canned Pop	\$2.95

Prices subject to 5% GST and 15% gratuity

LUNCH SELECTIONS

INCLUDES COFFEE & TEA SERVICE

SANDWICH CORNER

\$19 PER PERSON

ARTISAN GREENS

With grape tomatoes, cucumber, ranch and balsamic dressings

SOUP OF THE DAY

Made fresh daily

HAM & CHEDDAR

On white and whole wheat breads, with mustard, mayonnaise and green leaf lettuce

ROAST TURKEY

On ciabatta buns with cranberry mayonnaise

ROAST BEEF

On focaccia bread with horse radish butter, artisan lettuce leaves and pickles

EGG SALAD

On Kaiser buns with scallions, shredded romaine and mayonnaise

TUNA SALAD

On white and whole wheat breads, with artisan lettuce leaves and red onions

CARROT CAKE

SLIDER BAR

\$21 PER PERSON

CAESAR SALAD

With croutons and parmesan cheese

COLESLAW

In-house made with grandma's recipe

ALBERTA BEEF BURGERS

On sesame buns, with melted cheddar cheese and pickles

GRILLED CHICKEN BURGERS

On ciabatta buns with sundried tomato and avocado mayonnaise

B.L.T

With green leaf lettuce, bacon strips and Roma tomato

POTATO PUB CHIPS

STRAWBERRY SHORTCAKE

MEXICAN FIESTA

\$18 PER PERSON

STREET CORN SALAD

With avocado, cilantro and lemon-lime dressing

CHICKEN QUESADILLA

With mixed bell peppers, salsa and sour cream

MEXICAN BURRITO

With Spiced ground beef, rice and black beans

CHURROS

With chocolate sauce and deep fried banana

LUNCH SELECTIONS

INCLUDES COFFEE & TEA SERVICE

WILD WEST

\$24 PER PERSON
MINIMUM 20 GUESTS

Cesar Salad

With croutons and parmesan cheese

Potato Salad

Herb Crusted Alberta "AAA" Roast Beef

With red wine gravy with mushroom ragout

Herb Crusted Baby Potatoes

Garden Fresh Vegetables

Old Fashioned Bread Pudding

With vanilla sauce

CREATE YOUR OWN

\$24 PER PERSON
MINIMUM 20 GUESTS

CHOICE OF TWO

Artisan Salad Greens | Caesar Salad | Potato Salad | Coleslaw

CHOICE OF ONE

Corn Chowder | Tuscan Style Tomato Soup | Beef Barley Soup | Wild Mushroom Soup

CHOICE OF TWO

Home Made Beef Lasagna | 4 Cheese Tortellini | Indian Style Butter Chicken | BBQ Chicken |
Ginger Beef | BBQ Alberta Roast Beef | Oven Roasted Pork Loin with Mushrooms |
Maple Baked Salmon Filet | Fresh Vegetable Curry

CHOICE OF ONE

Basmati Rice | Herb Roasted Potato | Pub Chips | Scallop Potatoes | Mashed Potatoes

CHOICE OF TWO

Black Forest Cake | Strawberry Shortcake Mini Cupcakes | Churros with Chocolate Sauce |
Old fashion bread pudding | Fresh Fruit Platter | Fresh Fruit Skewer | Apple Pie |
Blueberry Pie | Carrot Cake

LUNCH SELECTIONS

INCLUDES COFFEE & TEA SERVICE

2 COURSE PLATED LUNCH

\$24 PER PERSON
MINIMUM 20 GUESTS

CHOICE OF ONE MAIN COURSE AND ONE APPETIZER OR DESSERT

ADDITIONAL COURSE \$6

CHOICE OF ONE

6 oz. Steak Sandwich | Butter Chicken | Pan Fried Salmon | Pork Tenderloin Medallion |
Chicken Quesadilla

CHOICE OF ONE

Cesar Salad | Artisan Greens | Spinach Salad
Old Fashioned Bread Pudding | Cheesecake | Brownies | Apple Pie

SIRLOIN SALAD

\$16 PER PERSON

Artisan greens, balsamic vinaigrette with grilled beef sirloin, served with naan toast

MANGO & BERRY SALAD

\$16 PER PERSON

Artisan greens, raspberry dressing, goat cheese, fresh berries & mango slices served with naan toast

CHICKEN CESAR SALAD

\$16 PER PERSON

Traditional Cesar salad with croutons and parmesan served with garlic toast

ALL INCLUSIVE PACKAGE

INCLUDES; ROOM RENTAL | PROJECTOR & SCREEN | CATERING

\$49 PER PERSON

MORNING BREAK

Banana Bread | Mini Cupcakes | Assorted Granola Bars | Chilled Juices

SLIDER BAR BUFFET LUNCH

AFTERNOON BREAK

Churros with Chocolate Sauce | Cinnamon Sugar Mini Doughnuts | Coffee & Teas

BOXED LUNCHES

BOXED LUNCHES ARE PROVIDED AS AN OFF-SITE CATERING
OPTION

OPTION ONE

\$15 PER PERSON

Ham & Cheese on Submarine Bun |
Vegetable Sticks with Ranch Dip |
Fresh Fruit Salad | Granola Bar | Carrot Cake

OPTION TWO

\$19 PER PERSON

Alberta Roast Beef on Rye Bread | Egg Salad with Green Onion
Vegetable Sticks with Ranch Dip | Fresh Fruit Salad | Chocolate Brownie

OPTION THREE

\$25 PER PERSON

Montreal Smoked Meat on Sour Dough Bread | Chicken Salad Wrap |
Vegetable Sticks with Ranch Dip | Fresh Fruit Salad | Potato Chips
Strawberry Shortcake | Soft Drink

BREAKFAST BOX

\$14 PER PERSON

Assorted Mini Danish | Muffin | Yogurt | Hard Boiled Egg | Banana Bread |
Fresh Fruit Salad | Orange Juice

**BOXED LUNCHES INCLUDE SNACK
ITEM, FRUIT, DESSERT, UTENSILS
AND NAPKINS.**

**CUSTOM LUNCH BOX MENUS CAN
BE CREATED ON INDIVIDUAL
REQUESTS.**

**PLEASE NOTIFY US OF ANY
DIETARY RESTRICTIONS OR
ALLERGIES**

ADDITIONS

Potato Chips	\$1.00
Granola Bar	\$1.00
Yogurt	\$1.00
Canned Pop	\$2.00
Milk Chocolate Milk	\$2.00
Bottled Juices	\$2.00
Bottled Water	\$2.50

RECEPTION

COLD CANAPES

PRICE PER DOZEN

- Melon & Proscuitto Skewer \$28
- Smoked Salmon \$29
- Alberta Beef Skewers \$29
- Bocconcini & Tomato Skewer \$23
- Smoked Oyster Bruschetta \$26
- Lobster & Crab Crostini \$29
- California Sushi Roll \$28

STREET SNACKS

- Chicken Wings \$18 PER POUND
- Pulled Pork \$29 PER DOZEN
- Mini Beef Pies \$29 PER DOZEN
- Sausage Rolls \$26 PER DOZEN
- Chicken Tenders \$29 PER DOZEN
- Pierogis \$18 PER POUND
- Mini Corn Dogs \$26 PER DOZEN
- Reuben Mini Dogs \$26 PER DOZEN
- Mini Pizzas \$28 PER DOZEN

HOT CANAPES

PRICE PER DOZEN

- Bacon Wrapped Scallops \$29
- Montreal Smoked Meat Sliders \$29
- Chicken Skewers \$29
- Nobashi Shrimp \$31
- Vegetable Samosa \$29
- Spanakopita \$28
- Chicken Pot Stickers \$29
- Mango Spring Rolls \$26

TABLE SNACKS

- Nuts & Bolts \$8
- Chips & Salsa \$10
- Trailmix \$12
- Jumbo Pretzels \$10 PER DOZEN
- Homemade Potato Pub Chips \$12
- Popcorn \$8

DINNER BUFFETS

INCLUDES COFFEE & TEA SERVICE

WILD WEST

\$41 PER PERSON
MINIMUM 30 GUESTS

Cesar Salad | Traditional Coleslaw | Old West Potato Salad |
Sweet Pepper & Corn Salad | Fresh Garden Vegetables | Seasonal Vegetables
Homemade Cornbread | Stuffed Potatoes

Alberta "AAA" Prime Rib Carving Station | Maple Glazed Salmon |
Barbecue Chicken

Cheesecake | Chocolate Cake | Apple Pie | Old Fashioned Bread Pudding

COAST TO COAST

\$42 PER PERSON
MINIMUM 30 GUESTS

Spinach, Mango & Lobster Salad

Cesar Salad

Sweet Pepper & Corn Salad

Black Tiger Shrimp

Atlantic Smoked Salmon Bruschetta

New Brunswick Mussels

Alberta "AAA" Prime Rib

Served with red wine sauce, horseradish and grainy mustard

Nanaimo Style Seafood Vol En Vent

With fresh dill and roasted garlic

Roasted Pork Loin

With sautéed wild mushrooms

Assorted Cakes & Pastries | Fruit Platter

ITALIAN

\$31 PER PERSON
MINIMUM 20 GUESTS

Artisan Greens

Florentine Style Pasta Salad

Caprese Salad

Roma tomatoes and bocconcini cheese

Prosciutto & Melon

Chicken Alfredo

With wild mushrooms and provolone cheese

Tuscan Style Beef Brisket

Linguini Pasta

Mashed Potatoes

Seasonal Vegetables

Fresh Baked Rolls

Tiramisu | Fruit Tartlets

PLATED DINNERS

3 COURSE PLATED DINNER INCLUDES ONE SOUP, SALAD OR APPETIZER,
ONE ENTRÉE, ONE DESSERT & COFFEE & TEA SERVICE

CHOICE OF ONE STARTER

Beef Barley Soup | East Coast Seafood Chowder | French Onion Soup | Minestrone Soup |
Tuscan Style Tomato Soup |

Cesar Salad | Artisan Greens | Spinach Salad

BC Smoked Salmon Crostini | Stuffed Mushroom Caps | Shrimp & Scallop Vol En Vent |
Tuscan Flat Bread

CHOICE OF ONE ENTRÉE

GRANDE PRAIRIE TRIO \$54

Alberta “AAA” beef, pork tenderloin medallion and chicken supreme with red wine jus

ALBERTA “AAA” PRIME RIB \$49

With horse radish, grainy mustard and beef jus

BRAISED BISON ROAST \$69

with wild mushrooms

ALBERTA “AAA” 8OZ. NEW YORK STEAK \$59

with green peppercorn sauce

ALBERTA “AAA” 6OZ. BEEF TENDERLOIN \$62

Pan seared medallions with madeira and fresh herbs

PEACE COUNTRY PORK CHOP \$46

With apple raisin sauce

CHICKEN SUPREME \$44

Pan seared with marsala wine

LAMB SHANK \$46

Braised in red wine with root vegetables and garlic

HALIBUT \$58

Pan fried with lemon, garlic butter topped with green asparagus

SALMON FILET \$46

With pesto crust, tomato coulis and cous cous

CHOICE OF ONE DESSERT

Cheesecake | Old Fashioned Bread Pudding | Tuscan Tiramisu | Apple Crisp

BAR SERVICES

BEVERAGES

House Liquors (1oz)	\$6.50
Premium Liquors (1oz)	\$8.00
Domestic Beer	\$7.00
Imported Beer	\$8.00
Coolers	\$7.00

RED WINE

PER 750ML BOTTLE

House Wine	\$27.00
Robert Mondavi Merlot	\$35.00
Cedar Creek Merlot	\$62.00
Tarapaca Gran Reserva Syrah	\$49.00
NK MIP Pinot Noir	\$59.50
Altos Homigas Malbec	\$46.00

PUNCHES

SERVE APPROXIMATELY 50 PEOPLE

Fruit Punch (Non-Alcoholic)	\$60.00
Spiked Fruit Punch	\$100.00
Champagne Punch	\$150.00

WHITE WINE

PER 750ML BOTTLE

House White	\$27.00
Mondavi Woodridge Chardonnay	\$35.00
Sutter Home Zinfandel	\$28.00
Masi Masienco Pinot Grigio	\$39.00
Monkey Bay Savignon Blanc	\$41.00

RECEPTION DETAILS

CASH BAR

Guests pay for their own beverages.

Cash bar prices include GST.

Gratuities are not included and at the guests discretion

HOST BAR

All beverages are applied to a master account, prices are subject to GST and 15% gratuity.

Please inquire about Toonie or Ticket Bars

WINE CORKAGE

Organizer to provide sealed bottled wine for table service at a fee of \$10.00 per bottle

BARTENDERS

If beverage sales are under \$500.00, a bartender fee of \$20.00 per hour, per bartender, for a minimum of 3 hours will be applied. Bartender hours include 1/2 hour set-up and 1/2 hour clean up

HOURS

As per the Holiday Inn & Suites Grande Prairie, function rooms must be vacated by 1:00am. Last call should be announced and entertainment cease at 12:30 am.