



The Calgary Petroleum Club

Thank you for choosing the Calgary Petroleum Club to host your event. We look forward to providing you and your guests with an enjoyable experience.

Please look through our catering menu, and feel free to call us with your questions or dietary requests. Groups of ten or more are required to pre-select from menus attached.

Chef Sean Cutler will be happy to customize items to meet your needs or dietary requests.

Menu selections are requested no less than eight days prior to your event, with final guarantee of attendance and any special dietary needs, two business days prior to the event. Please be aware that the guaranteed attendance number will be charged (even if you show up with less people).

We are happy to assist in selections of wine to pair with dinner. If you are looking to pre-order the wine for your event, we ask that you do so three weeks prior, in order to guarantee availability of product.

Please contact our Function Coordinators for more information, and to confirm menu and wine selections;

Carole Fjellstad; carole@calpeteclub.com (403) 260-6354

Sinead Keating; function@calpeteclub.com (403) 260-6370

Contents:

- 1 - The Fine Print
- 2 - Private Room Minimums
- 3 - Room Capabilities
- 4 - Equipment Rental
- 5 - Breakfast (Plated / Buffet)
- 6 - Break & Snack Items
- 7 - Plated Lunch
- 8 - Lunch Buffet
- 9 - Working Lunch Buffet
- 10 - Canapes & Hors d'Oeuvres
- 12 - Plated Dinner
- 14 - Dinner Buffet
- 15 - Premium Host Bar



Bar Services

We offer a variety of liquor service options, including host bar service, drink tickets, or cash bar service. One bar is provided per 100 people. Additional bars are available upon advanced request and subject to availability, and additional service fees. A cashier charge applies to cash or ticketed bars, at a rate of \$30.00 per hour, for a three (3) hour minimum.

Corkage is available on wine only, from a licensed Alberta Distributor. Please call for the current rate.

Service Charge, Applicable Taxes and Tariffs

All food and beverage prices are subject to a 18% service charge. 5% GST is applied on all food and beverage charges, equipment rental fees, labour and service charges.

SOCAN and/or Re:Sound tariffs apply to live and pre-recorded music at your event. Rates are imposed by the Federal Government, and vary by room size, and if guests are dancing. Please contact your Function Coordinator for more information on applicable charges.

Parking

The Calgary Petroleum Club does not have parking facilities; however, private lots and street parking are available nearby.

We can also recommend valet services for your event, or nearby underground parking facilities with pre-order validation tickets available.

Accommodation

The Calgary Petroleum Club does not have guest rooms; however, we are centrally located within walking distance to a number of downtown Calgary hotels, including:

The Westin Hotel
The Sheraton Eau Claire
The International Hotel
The Hyatt-Regency Calgary
The Calgary Marriott Downtown
Le Germain Hotel Calgary
Delta Hotels by Marriott Calgary Downtown
The Fairmont Palliser Calgary
Hotel Arts

Additional Services and Fees

The Calgary Petroleum Club offers custom desserts, including wedding and special occasion cakes, made in house. Please contact your Function Coordinator for more information.

We offer a self-serve coat check. An attendant is available at the rate of \$30.00 per hour, for a three (3) hour minimum.

We are happy to assist in your other event needs as well, and can refer you to vendors for entertainment, games, photographers, florists, bands or DJ services.

In order to ensure a safe and fun time for all our patrons, we encourage you and your guests to **not** drink and drive. We can assist in arranging taxi chits for your event.



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When the Club’s private rooms are used, minimum food and beverage spends apply; any shortfall in these spend amounts are charged as a room rental, and is subject to tax. Rates below apply Monday-Friday. Other charges may apply for Weekend and Holiday events.

Breakfast rate time is in effect from 6:30am - 10:30am

Lunch rate time is in effect from 10:30am - 2:30pm

Cocktail/Dinner rate time is in effect from 2:30pm – close

Rates are cumulative for events that run over into multiple time periods. Where rooms can be rebooked for additional functions during the same time period, the corresponding rate would not be applied to the first group. Rates may be waived or adjusted for lack of suitable availability at the discretion of the Function Coordinator.

The Club’s Wine Cellar has its own separate policy. Please speak with the Function Coordinator for details.

Room	Breakfast	Lunch	Cocktail/Dinner
Devonian Room	\$1200	\$3000	\$3000
McMurray Room	\$900	N/A	\$2000
Cardium Room A or B (half)	\$100	\$175	\$175
Cardium Room A&B (full)	\$175	\$450	\$450
Viking Room A or B (half)	\$100	\$250	\$250
Viking Room A&B (full)	\$250	\$700	\$700
Trophy Lounge	\$175	\$550	\$550
Renfrew Lounge	N/A	N/A	\$700
President’s Room	\$150	\$450	\$450
Midale Room	\$100	\$150	\$150
Shaunavon Room	\$100	\$150	\$150
Bluesky Room	\$100	\$150	\$150
Montney Room	\$25	\$50	\$50

Holiday Minimum Spends: effective November 12th - December 31st, 2019

Room	Breakfast	Lunch	Cocktail/Dinner
Devonian Room	\$1200	\$3000	\$9000
McMurray Room	\$900	N/A	\$7000



ROOM CAPABILITIES

Please note room capacities are a guideline and occupancy levels have to be adjusted for each unique event. Beverage service stations, buffets, and audio visual equipment can all affect the below capacities. Please contact us directly for capacities specific to your event.

Room	Sq. Ft.	Boardroom	U-Shape	Rounds	Theatre	Cocktail
Bluesky	200	10		8		
Cardium (A or B)	332	12		8	20	25
Cardium [A & B]	665	20	20	32	40	50
Devonian ²	6000			280 ²	200	425
McMurray	4200	40	40	120	180	280
Midale	200	10		8		
Montney	100			4		
Presidents	510	20		24	40	40
Renfrew Lounge	1750					140
Shaunavon	220	10		8		
Sports Lounge	2188					100
Trophy	670	16	22	32	30	60
Viking (A or B)	469	20	20	16	30	40
Viking [A & B]	938	36	33	48	65	70
Wine Cellar ¹	575	20 ¹				

¹The Wine Cellar features a Custom Table, it seats 20 maximum. This is a firm number.

²The Devonian Room is a 3 tiered circular space; it fits a combination of rounds and rectangular tables of different sizes.



EQUIPMENT RENTAL

Equipment listed below is available for rental or if you require a more complex set-up, such as more than four microphones, an operating technician, video, or items not listed, we can refer you to our preferred partner, Inland Audio Visual. You are welcome to provide your own projector and we will provide cabling and a screen at no charge. Please note that we do not have A/V technicians on site; however, our maintenance team can help get you started. Please let us know if you are using a Mac product at the time of booking so appropriate connections are provided.

House Sound or Speakers	Free
8' or 10' Screen	Free
Easel	Free
Wireless Mouse/Advancer	Free
Internet Hard Wired (recommended for presentations)	50 Mbits/s
Photocopy: Black/White or Color	\$0.10 or \$0.25
Pens	\$0.10
Notepads: Lined or CPC Blank	\$0.80 or \$3.00
Whiteboard or Flipchart	\$10.00
Post-it Flipchart	\$20.00
Polycom Speakerphone, Long Distance Charges May Apply	\$30.00
Podium & Mic	\$30.00
Wireless Handheld, Lapel, Countryman or Tabletop Mics	\$50.00
Smart KAPP Digital Whiteboard	\$50.00
Laptop	\$50.00
LCD Projector	\$200.00
Shaunavon, Midale, Bluesky & Montney (40" Flat Monitor & Clickshare)	\$50.00
Presidents Room (80" Flat Monitor & Clickshare)	\$75.00
Cardium Room AV Package (60" Monitor & Clickshare)	\$75.00
Viking Room & Trophy Lounge AV Package (70" Monitor & Clickshare)	\$75.00
Wine Cellar (Screen & LCD Projector)	\$75.00
Sports Lounge AV Package (6 x 60" Monitors & Clickshare)	\$175.00
McMurray Room AV Package (122" Screen, LCD & Clickshare)	\$175.00
Devonian AV Package (2 Large 119" Screens, 2 x 55" Monitors & LCD)	\$350.00

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T**Plated Breakfast:**

(choose one)

Includes: French roast or decaffeinated coffee, selection of teas and juice

1. Traditional Breakfast: scrambled free run eggs (GF), maple breakfast sausages (GF), thick cut bacon (GF/DF), Kennebec potato hash (GF/V/DF), buttermilk cheddar biscuits (V) - **\$26**
or Vegetarian replacement: sautéed cherry tomato, kale and mushrooms
2. Traditional Eggs Benedict: smoked ham, English muffin, medium poached egg, Kennebec potato hash (GF/V/DF) - **\$26**
3. Slow Roasted Ham & Gruyere Cheese Croque Monsieur: Kennebec potato hash (GF/V/DF), Dijon maple syrup, arugula salad - **\$24**
4. Fried Chicken & Waffles: buttermilk marinated chicken, foie gras butter, whiskey maple syrup, red eye gravy - **\$25**
5. CPC Smoked Salmon Bagel: toasted everything bagel, lemon horseradish cream cheese, capers, pickled red onion, fresh dill, mixed green salad - **\$22**

Buffet Breakfast:

(Minimum 12 people, choose one)

Includes: French roast or decaffeinated coffee, selection of teas and juice

1. Scrambled free run eggs (GF), 2 maple breakfast sausages (GF), 3 thick cut bacon (GF/DF), Kennebec potato hash (GF/V/DF), fresh fruit (GF/V/DF), breakfast pastries; buttermilk cheddar biscuits, seasonal muffins, club made fruit preserves (V) - **\$25**
2. Roasted red pepper, spinach and goat cheese frittata (GF), club made turkey patty, Kennebec potato hash (GF/V/DF), breakfast pastries; buttermilk cheddar biscuits, seasonal muffins, club made fruit preserves (V), fresh fruit (GF/V/DF) - **\$24**
3. Slow roasted ham and gruyere cheese croque monsieur, Kennebec potato hash (GF/V/DF), breakfast pastries;- buttermilk cheddar biscuits, seasonal muffins, club made fruit preserves (V), fresh seasonal fruit (GF/V/DF), toasted honey nut & dried fruit granola, assorted probiotic fruit yogurt (V) - **\$23**
or Vegetarian replacement: grilled vegetables and goat cheese
4. Continental Breakfast: Highwood Crossing organic maple oatmeal, fruit compote, breakfast pastries;- buttermilk cheddar biscuits, seasonal muffins, club made fruit preserves (V), fresh seasonal fruit (GF/V/DF), assorted probiotic fruit yogurt (V), toasted honey nut & dried fruit granola (V) - **\$22**



FOOD & BEVERAGE MANAGER: FRANK KRSEK

EXECUTIVE CHEF: SEAN CUTLER

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Break & Snack Items

Smoothie Bar	\$8 per person
Chef choice of fruit smoothies served with flax seed, hemp hearts, chia seeds, toasted coconut	
Fruit Tray (GF/V/DF)	\$9 per person
Cheese Board (V): house made preserves, crackers, crisps	\$15 per person
Charcuterie Board: mustard, house made preserves, pickles, crackers, crisps	\$16 per person
Vegetable Platter (GF/V)	\$8 per person
Cookies, Squares, Banana Bread (V)	\$6.5 per person
Granola Bars, Power Balls, Fruit and Nut Trail Mix (GF/V)	\$9 per person
Muffins, Danish, Croissants, Jams and Butter (V)	\$9 per person
Hummus and Naan Bread (V)	\$40 serves 10
Honey Truffle Chips; French Onion Dip (V)	\$25 serves 10
Club Popcorn (GF/V)	\$15 serves 10
Coffee / Tea	\$4.00
Assorted Pop / Juice	\$4.00
CPC Bottled Water	\$3.85

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Plated Lunch

Soup

Curried Sweet Potato Soup (GF/Vegan)	\$10
<i>toasted pumpkin and sunflower seed, Korean chili powder, cilantro</i>	
Wild Mushroom Soup (GF)	\$10
<i>truffle oil, fines herbs</i>	
Apple & Celery Root Soup	\$10
<i>apple gastrique, brown butter croutons</i>	
Soup of the Day	\$8

Salad

Cherry Tomato Salad (GF/V)	\$12
<i>arugula, sunflower shoots, smoked tomato vinaigrette, vincotto, aged cheddar</i>	
Beet Salad (GF/V)	\$12
<i>roasted beets, pickled beets, toasted walnuts, crumbled goat cheese, leafy greens, white balsamic honey vinaigrette</i>	
Black Kale Caesar	\$12
<i>garlic crouton, parmesan cheese, double smoked bacon</i>	
Iceberg Wedge Salad (GF)	\$12
<i>buttermilk ranch, cherry tomatoes, blue cheese, pickled red onion, hard-boiled egg, bacon</i>	
CPC House Salad (GF/V/DF)	\$12
<i>seasonal greens, prairie seeds, rainbow carrot, radish, cucumber, cold pressed canola vinaigrette</i>	

Main Course

Oven Roasted Chinook Salmon (GF)	\$26
<i>sauce Vierge, chickpeas, artichoke barigoule</i>	
Piri-piri Roasted Chicken (GF)	\$28
<i>roasted baby potato, root vegetables, Romesco sauce, cumin spiced yogurt</i>	
Gnocchi (GF/Vegan)	\$24
<i>tomato Pomodoro sauce, balsamic glaze, roasted red peppers, Kalamata olives, spinach, mushroom</i>	
Carved Alberta Beef Striploin	\$30
<i>confit garlic baby potato, roasted root vegetable, carrot puree chimichurri, crispy shallots</i>	
Crispy Duck Confit (GF)	\$26
<i>lentils, braised red cabbage, glazed Cipollini onions, blackberry red wine compote</i>	

Dessert

Dark Chocolate Cake (GF/Vegan)	\$12
<i>raspberry coulis, whipped coconut cream, fresh berries, sponge toffee</i>	
Citrus & Honey Crème Brûlée	\$12
<i>lemon white chocolate biscotti</i>	
Buttermilk Cheesecake	\$12
<i>brown butter crust, cranberry compote, baklava crumble, pistachio puree</i>	
Passion Fruit Meringue Tart	\$12
<i>strawberry compote, fresh berries, white chocolate crumb</i>	

Note: Groups of 40 or less, offer guests a choice of 3 entrees, \$6.25pp choice charge
Or, offer a choice of 2 starters, 3 mains and 2 desserts, \$9.25pp choice charge

GF = Gluten Friendly / V = Vegetarian / DF = Dairy Free

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Lunch Buffet

Lunch Buffet #2 **\$45**
 Soup of the day, buns and butter
 (choice of 2 salads)
 Honey truffle chips and French onion dip
 (choice of 2 main courses)
 Oven roasted baby potatoes
 Mixed seasonal vegetables
 Selection of club made cookies & squares
 Tea / Coffee

Lunch Buffet #1 **\$35**
 Soup of the day, buns and butter
 (choice of 2 salads)
 (choice of 1 main courses)
 Oven roasted baby potatoes
 Mixed seasonal vegetables
 Selection of club made cookies & squares
 Tea / Coffee

Lunch Buffet #3 **\$55**
 Soup of the day, buns and butter
 (choice of 2 salads)
 Charcuterie board
 Vegetable platter
 Honey truffle chips and French onion dip
 (choice of 2 main courses)
 Oven roasted baby potatoes
 Mixed seasonal vegetables
 Selection of club made cookies & squares
 Fresh fruit
 Tea / Coffee

Lunch Buffet Salad Options

Tomato and Bocconcini Salad (GF/V): arugula, balsamic and olive oil

Classic Romaine Caesar Salad: garlic crouton, parmesan cheese, double smoked bacon

Mixed Greens (GF/V/DF): seasonal greens, prairie seeds, rainbow carrot, radish, cucumber,
 cold pressed canola vinaigrette

Coleslaw (GF/V/DF): dried cranberries, kale, radish, shaved fennel, apple slaw dressing

Pasta Salad (V): chickpeas, roasted artichokes, sundried tomatoes, olives, parmesan, parsley,
 confit garlic vinaigrette

Baby Potato Salad (V): shaved broccoli, smoked cheddar cheese, celery, dill, chive

Lunch Buffet Main Course Options

Vegetarian Gnocchi (GF/Vegan): tomato Pomodoro sauce, balsamic glaze, roasted red peppers,
 Kalamata olives, spinach, mushroom

Soy Glazed Chinook Salmon (GF/DF): sesame, green onion, puffed rice

Slow Roasted Alberta Beef Brisket (DF): CPC BBQ sauce, glazed pearl onions

Piri Piri Roasted Chicken (GF): red pepper Romesco sauce, cumin spiced yogurt

Alberta Beef Stroganoff (GF): dill crème fraiche, pearl onions

Butter Chicken (GF): basmati rice, mint riata

Bison Meat Loaf (GF): wild mushroom jus



Sandwich Buffet

\$15 @ 1.5 sandwiches per person

Sandwiches served on baguettes, wraps, whole grain and sourdough bread garnished with pickles, olives, banana peppers

- Roast Alberta beef, horseradish aioli, arugula
- Pork loin banh mi, pickled carrot, cucumber, roasted garlic aioli, cilantro **(DF)**
- Red pepper, hummus, artichoke, spinach, goat cheese, grilled eggplant, mixed greens **(V)**
- Albacore tuna, pickled red onion, mixed greens, dill **(DF)**
- Pulled BBQ chicken, crushed avocado, smoked cheddar
- Deviled egg salad, arugula, shaved green onion **(V/DF)**

Soup, Salad, Sandwich Buffet

\$30 @ 1.5 sandwiches per person

Soup of the day
(choose one salad)

Honey truffle chips and French onion dip **(V)**

Sandwiches served on baguettes, wraps, whole grain and sourdough bread garnished with pickles, olives, banana peppers

- Roast Alberta beef, horseradish aioli, arugula
- Pork loin banh mi, pickled carrot, cucumber, roasted garlic aioli, cilantro **(DF)**
- Red pepper, hummus, artichoke, spinach, goat cheese, grilled eggplant, mixed greens **(V)**
- Albacore tuna, pickled red onion, mixed greens, dill **(DF)**
- Pulled BBQ chicken, crushed avocado, smoked cheddar
- Deviled egg salad, arugula, shaved green onion **(V/DF)**

Selection of club made cookies and squares

Salad Selections

\$8.50 per person

Tomato and Bocconcini Salad (GF/V): arugula, balsamic and olive oil

Classic Romaine Caesar Salad: garlic crouton, parmesan cheese, double smoked bacon

Mixed Greens (GF/V/DF): seasonal greens, prairie seeds, rainbow carrot, radish, cucumber, cold pressed canola vinaigrette

Coleslaw (GF/V/DF): dried cranberries, kale, radish, shaved fennel, apple slaw dressing

Pasta Salad (V): chickpeas, roasted artichokes, sundried tomatoes, olives, parmesan, parsley, confit garlic vinaigrette

Baby Potato Salad (V): shaved broccoli, smoked cheddar cheese, celery, dill, chive



FOOD & BEVERAGE MANAGER: FRANK KRSEK

EXECUTIVE CHEF: SEAN CUTLER

COCKTAIL PARTY

C O L D P E R D O Z E N H O T

Tuna Poke (DF) \$42

crisp wonton, compressed cucumber, avocado puree

**** Pickled Beet Salad (GF/V) \$32**

mascarpone, chive and toasted walnuts

Shrimp & Crab Rolls \$38

mini brioche bun, pickled red onion

Whipped Brie Mousse (V) \$34

brioche crostini, port black berry jam

Soy Marinated Beef Carpaccio (DF) \$42

togarashi aioli, crispy shallots, pea shoots

Pimento Cheese Deviled Eggs (GF/V) \$32

smoked paprika, pickled shallot

CPC Smoked Salmon (GF) \$42

capers, dill crème fraiche

**** Compressed Watermelon (GF/V) \$32**

crisp prosciutto, feta and vincotto

**** White Bean Hummus (GF/V) \$32**

toasted naan chip and cold pressed canola

Whipped Boursin Cheese Profiteroles (V) \$34

fig jam, microgreens

Truffle Mushroom Arancini (V) \$38

shaved parmesan, roasted garlic aioli

Goat Cheese Stuffed Peppadew Peppers (GF/V) \$38

fresh herbs and olive oil

Braised Beef & Smoked Cheddar Pierogis \$42

dill crème fraiche

**** Roasted Artichoke Hearts (GF/V) \$36**

jalapeno lime aioli, parmesan cheese crisps

Grilled Yakitori Chicken (GF/DF) \$42

green onion and soy glaze

Italian Meatballs (GF/DF) \$44

San Marzano tomato sauce, basil puree

Vegetarian Spring Rolls (V/DF) \$42

hoisin, crushed cashews, green onion

Bacon Wrapped Scallops (GF/DF) \$42

"Caesar" cocktail sauce

Crispy Pork Belly (GF/DF) \$42

Sichuan peppercorn and root beer glaze

Tempura Prawns (DF) \$42

togarashi aioli, bonito flake

Grilled Lamb Lollipops (GF/DF) \$52

chimichurri, maldon salt

Vegetable Empanadas (Vegan) \$42

charred pepper salsa

** Can be Vegan on Request

GF = Gluten Friendly / V = Vegetarian / DF = Dairy Free



Cocktail Receptions

Fruit Tray (GF/V/DF)	\$9 per person
Cheese Board (V) (house made preserves, crackers, crisps)	\$15 per person
Charcuterie Platter (mustard, house made preserves, pickles, crackers, crisps)	\$16 per person
Vegetable Platter (GF/V)	\$8 per person
Grilled Vegetable Platter (GF/V/DF)	\$10 per person
Chilled Seafood Platter (GF/DF) (shucked East Coast Oysters, smoked salmon, mussels, clams & prawns on ice; lemon dill aioli, cocktail sauce, hot sauce, sherry mignonettes)	\$20 per Person – 5 pieces per person
Hummus & Naan Bread (V)	\$40 serves 10
Honey Truffle Chips & French Onion Dip (V)	\$25 serves 10

Chef Attended Station (Cocktail Parties)

Carved Alberta Beef BBQ Brisket (DF) (buns, mustard, horseradish, and pickles)	\$16 per person – 1 brisket serves 35-40
Carved Alberta Beef Striploin (DF) (buns, mustard, horseradish, and pickles)	\$18 per person – 1 striploin serves 25-30
Shrimp Flambé (GF) (lemon herb butter, roasted garlic, cocktail sauce)	\$45 per dozen – Min. 5 dozen

Late Night

Flat Bread Pizza - Chorizo, caramelized onion, goat cheese - Vegetarian, spinach, tomato, feta, roasted red peppers (V) - Margarita, bocconcini, tomato, basil, mozzarella (V)	\$15 per pizza (6 slices) * GF on request *
Mini Alberta Beef Sliders (aged cheddar, club secret sauce, bread and butter pickles)	\$52 per dozen
Mac and Cheese (cheddar cheese sauce, caramelized onions, club secret sauce, cheesy breadcrumbs)	\$16 per person
Tater-Tot Poutine (GF) (cheese curds, gravy, caramelized onions, roasted garlic aioli)	\$14 per person

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Plated Dinner

Appetizers

Crab Cakes (DF)	\$22
<i>Cajun remoulade, corn and black bean salsa</i>	
CPC Salmon (DF)	\$22
<i>crisp capers, old bay lemon aioli, sauerkraut, rye crisp, marinated cucumber</i>	
Crispy Pork Belly (GF/DF)	\$21
<i>ginger glaze, red pepper and pickled fennel slaw, puffed rice</i>	
Grilled Asparagus (GF)	\$18
<i>64-degree egg, prosciutto, parmesan cheese</i>	
Alberta Beef Tartare (DF)	\$24
<i>truffle chips, confit egg yolk, pickled shallot, crostini</i>	

Soup

Curried Sweet Potato Soup (GF/Vegan)	\$10
<i>toasted pumpkin and sunflower seed, Korean chili powder, cilantro</i>	
Wild Mushroom Soup (GF)	\$10
<i>truffle oil, fines herbs</i>	
Apple & Celery Root Soup	\$10
<i>apple gastrique, brown butter croutons</i>	
Lobster Bisque (GF)	\$12
<i>Atlantic lobster meat, crème fraiche, herb oil</i>	

Salad

Cherry Tomato Salad (GF/V)	\$12
<i>arugula sunflower shoots, smoked tomato vinaigrette, vincotto, aged cheddar</i>	
Beet Salad (GF/V)	\$12
<i>roasted beets, pickled beets, toasted walnuts, crumbled goat cheese, leafy greens, apple vinaigrette</i>	
Kale Salad (GF)	\$12
<i>dried cranberries, red onion, carrot, cabbage, bacon, white balsamic honey vinaigrette</i>	
CPC House Salad (GF/V/DF)	\$12
<i>seasonal greens, prairie seeds, rainbow carrot, radish, cucumber, cold pressed canola vinaigrette</i>	

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Carved Alberta Beef Striploin (GF)	\$38
smoked cheddar potato pave, celery root puree, roasted carrot, broccolini, peppercorn port jus	
Grilled Alberta Beef Tenderloin (GF)	\$45
confit baby potato, roasted root vegetable, carrot puree, sauce bordelaise	
Oven Roasted Chinook Salmon (GF)	\$35
sauce Vierge, chickpeas and artichoke barigoule	
Herb Roasted Chicken (GF)	\$34
thyme mascarpone polenta, roasted root vegetables, caramelized shallot jus	
Prime Rib of Alberta Beef	\$40
Yorkshire pudding, buttermilk mashed potato, roasted carrot, broccolini, horseradish jus	
Juniper Crusted Roasted Rack of Lamb (GF/DF)	\$55
confit baby potato, Chimichurri, charred onion puree, roasted carrot	
Roasted Cauliflower (GF/Vegan)	\$30
crispy chickpea falafel, Romesco sauce, blistered tomato, lentil puree, pickled red onion	
<u>Dessert</u>	
Dark Chocolate Cake (GF/Vegan)	\$12
<i>raspberry coulis, whipped coconut cream, fresh berries, sponge toffee</i>	
Citrus & Honey Crème Brûlée	\$12
<i>lemon white chocolate biscotti</i>	
Buttermilk Cheesecake	\$12
<i>brown butter crust, cranberry compote, baklava crumble, pistachio puree</i>	
Passion Fruit Meringue Tart	\$12
<i>strawberry compote, fresh berries, white chocolate crumb</i>	

Note: Groups of 40 or less, offer guests a choice of 3 entrees, \$6.25pp choice charge
Or, offer a choice of 2 starters, 3 mains and 2 desserts, \$9.25pp choice charge

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Premium Bar

SUMMARY OF ALCOHOL PRICES

(PLEASE NOTE: Prices & Brands Are Subject To Change Without Prior Notice)

Wine:

House "Premium" – White – AG 47 Chardonnay

House "Premium" – Red – AG 47 Malbec

750ml. Bottle - \$44.50 + 18% Gratuity (\$8.01) + GST (\$2.63) = \$55.14

Sparkling White: Bottega Prosecco

200ml. Bottle - \$11.35 + 18% Gratuity (\$2.04) + GST (\$.67) = \$14.06

Aperitif - Dubonnet Red

750ml. Bottle - \$70.00 + 18% Gratuity (\$12.60) + GST (\$4.13) = \$86.73

Scotch – Adelphi (Blend) - \$160.20 + 18% Gratuity (\$28.84) + GST (\$9.45) = \$198.49

Highballs 750 ml. Bottle - \$140.10 + 18% Gratuity (\$25.22) + GST (\$8.27) = \$173.59

1 ¼ Ounce serving

Rye – Alberta Premium

Gin – Beefeater

Vodka – Edge FX (Caesars Available)

White Rum – Bacardi

Dark Rum – Lamb's Navy

Bourbon – Jack Daniels

Scotch – Grant's (Blend)

Bottled Beer:

Domestic: \$6.25 + 18% Gratuity (\$1.13) + GST (\$.37) = \$7.75

Premium: \$7.30 + 18% (\$1.31) + GST (\$.43) = \$9.04

Import: \$7.30 + 18% (\$1.31) + GST (\$.43) = \$9.04

Specialty: Minhas Boxer – Gluten Free - \$7.50 + 18% Gratuity (\$1.35) + GST (\$.44) = \$9.29

Non – Alcoholic:

O'Doul's: \$4.90 + 18% Gratuity (\$.88) + GST (\$.29) = \$6.07

Pellegrino: \$4.20 + 18% Gratuity (\$.76) + GST (\$.25) = \$5.21

Pop: \$4.00 + 18% Gratuity (\$.72) + GST (\$.24) = \$4.96

Juice: \$4.00 + 18% Gratuity (\$.72) + GST (\$.24) = \$4.96

CPC Bottled Water: \$3.75 + 18% Gratuity (\$.68) + GST (\$.22) = \$4.65