



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 - [Cocktail Party](#)
- 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:

Residence Inn by Marriott Downtown – preferred partner offering preferred pricing

The Westin Hotel

The Sheraton Eau Claire

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.



ROOM MINIMUMS

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	250	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 (60" Monitor & Clickshare)	\$75.00
Viking Room & Trophy Lounge (70" Monitor & Clickshare)	\$75.00
Wine Cellar (Screen & LCD Projector)	\$75.00
Sports Lounge (6 x 60" Monitors & Clickshare)	\$175.00
McMurray Room (122" Screen, LCD & Clickshare)	\$175.00
Devonian Room (2 Large 119" Screens, 2 x 55" Monitors & LCD)	\$350.00

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T**Plated Breakfast:**

(choose one)

Includes: French roast coffee 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 Croissant: Kennebec potato hash (GF/V/DF), Dijon maple syrup, arugula salad - **\$24**
4. 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 coffee 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) - **\$26**
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), 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**





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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)	\$10 per person
Cheese Board (V): house made preserves, crackers, crisps	\$16 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
Friandise	\$5 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>	

Entrée

Oven Roasted Chinook Salmon (GF)	\$26
<i>sauce Vierge, chickpeas, artichoke barigoule, balsamic reduction</i>	
Piri-Piri Roasted Chicken (GF)	\$28
<i>roasted baby potato, root vegetables, Romesco sauce, cumin spiced yogurt</i>	
Carved Alberta Beef Striploin	\$30
<i>confit garlic baby potato, roasted root vegetable, carrot puree chimichurri, crispy shallots</i>	
Baked Gnocchi (GF/V)	\$32
<i>pesto cream, mushrooms, spinach, roasted red pepper, goat cheese, mozzarella, sundried tomatoes</i>	

Dessert

Dark Chocolate Cake (GF/Vegan)	\$12
<i>raspberry coulis, whipped coconut cream, fresh berries, sponge toffee</i>	
Seasonal Crème Brûlée	\$12
<i>ginger & oatmeal cookie</i>	
Crème Fraiche Cheesecake	\$12
<i>brown butter crumb, smoked sea salt caramel, pecan praline, raspberry</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 entrees, 2 desserts, \$9.25pp choice charge

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



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Lunch Buffet

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

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 entrée)
 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 entrée)
 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 Entrée 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





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

COCKTAIL PARTY

EXECUTIVE CHEF: SEAN CUTLER

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Crab Salad Tartlet (DF)	\$42
preserved lemon aioli, compressed cucumber, avocado purée	
** Pickled Beet Salad (GF/V)	\$32
mascarpone, chive, toasted walnuts	
Marinated Poached Prawn (GF/DF)	\$38
horseradish cocktail, pickled red onion	
Whipped Brie Mousse Tart (V)	\$34
port blackberry jam	
Soy Marinated Beef Carpaccio (DF)	\$42
togarashi aioli, crispy shallots, nori, sesame seed	
Truffle Deviled Eggs (GF/V)	\$28
smoked aioli, chive	
CPC Smoked Salmon (GF)	\$42
capers, dill crème fraiche	
Spiced Roast Garlic Hummus (GF/Vegan)	\$32
vegetable crudité, cold pressed canola	

Truffle Mushroom Arancini (V)	\$38
shaved parmesan, roasted garlic aioli	
Goat Cheese Stuffed Peppadew Peppers (GF/V)	\$38
fresh herbs, olive oil	
Mini Alberta Beef Sliders	\$52
American cheddar, house sauce, bread & butter pickles	
**Roasted Artichoke Hearts (GF/V)	\$36
jalapeno lime aioli, parmesan cheese crisp	
Thai Chicken Brochette (GF/DF)	\$42
green onion, Thai BBQ sauce	
BBQ Glazed Meatballs (GF/DF)	\$42
sweet & sour pickles, red onion	
Vegetarian Spring Rolls (DF/V)	\$42
hoisin, crushed cashews, green onion	
Bacon Wrapped Scallops (GF/DF)	\$42
"Old Bay" butter, horseradish cocktail sauce	
Tempura Prawns (DF)	\$38
togarashi aioli , crispy shallots, nori, sesame seed	
Grilled Lamb Lollipops (GF/DF)	\$52
chimichurri, Maldon salt	
Vegetable Empanadas (Vegan)	\$42
charred pepper salsa	



Back to Top

** Can be Vegan on Request

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



Cocktail Receptions

Fruit Tray (GF/V/DF)	\$10 per person
Cheese Board (V) (house made preserves, crackers, crisps)	\$16 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 *
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>	
Roasted Brussels Sprouts (GF)	\$18
<i>64-degree egg, prosciutto, parmesan cheese, frisée lettuce, vincotto, olive oil</i>	
Alberta Beef Carpaccio (DF)	\$24
<i>truffle chips, confit egg yolk, pickled shallot, arugula, roasted garlic aioli, shaved aged cheddar</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
herb crushed potatoes, celery root puree, roasted carrot, broccolini, peppercorn port jus	
Grilled Alberta Beef Tenderloin (GF/DF)	\$45
mushroom & pearl onion ragout, confit garlic, spinach, roasted tri colour potato	
Oven Roasted Chinook Salmon (GF)	\$35
sauce Vierge, chickpeas and artichoke barigoule, balsamic reduction	
Herb Roasted Chicken (GF)	\$34
buttermilk mashed potatoes, roasted root vegetables, truffle jus	
Prime Rib of Alberta Beef	\$40
Yorkshire pudding, buttermilk mashed potato, roasted carrot, broccolini, horseradish jus	
Roasted Rack of Lamb (GF/DF)	\$55
confit baby potato, Chimichurri, charred onion puree, roasted carrot	
Baked Gnocchi (GF/V)	\$32
pesto cream, mushrooms, spinach, roasted red pepper, goat cheese, mozzarella, sundried tomatoes	
Grilled Zucchini (GF/Vegan)	\$30
crispy chickpea falafel, Romesco sauce, blistered cherry tomato compote, pickled red onion, avocado gribiche sauce, zucchini ribbons, arugula salad	

Dessert

Dark Chocolate Cake (GF/Vegan)	\$12
<i>raspberry coulis, whipped coconut cream, fresh berries, sponge toffee</i>	
Seasonal Crème Brûlée	\$12
<i>ginger & oatmeal cookie</i>	
Crème Fraiche Cheesecake	\$12
<i>brown butter crumb, smoked sea salt caramel, pecan praline, raspberry</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 entrees, 2 desserts, \$9.25pp choice charge

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



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Dinner Buffet

Dinner Buffet #1 **\$50**

Charcuterie board
Vegetable platter
Buns and butter
(choice of 2 salads)
Honey truffle chips and French onion dip
(choice of 1 entrée)
Oven roasted baby potatoes
Mixed seasonal vegetables
Otto's dessert buffet
Tea / Coffee

Dinner Buffet #2 **\$65**

Charcuterie board
Vegetable platter
Buns and butter
(choice of 2 salads)
Honey truffle chips and French onion dip
(choice of 1 entrée)
Roast Prime Rib of Beef
Oven roasted baby potatoes
Mixed seasonal vegetables
Otto's dessert buffet
Fresh fruit
Tea / Coffee

Dinner Buffet #3 **\$75**

Charcuterie board
Vegetable platter
Buns and butter
(choice of 3 salads)
Devilled eggs
Honey truffle chips and French onion dip
(choice of 2 entrée's)
Roast Prime Rib of Beef
Oven roasted baby potatoes
Mixed seasonal vegetables
Otto's dessert buffet, fresh fruit, cheese board
Tea / Coffee

Dinner Buffet Salad Options

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

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

Kale Salad (GF): dried cranberries, red onion, carrot, cabbage, bacon, white balsamic honey vinaigrette

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

Roasted Beet Salad (GF/V): pickled beets, toasted walnuts, crumbled goat cheese, leafy greens, white balsamic honey vinaigrette

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

Dinner Buffet Entrée Options

Baked Gnocchi (GF/V): tomato Pomodoro, mozzarella, basil pistou

Cedar Planked Soy Glazed Salmon (GF/DF): sesame seed, green onion, puffed rice

Oven Roasted Chicken (GF): mushroom brandy sauce

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

Bison Lasagna: ricotta cheese, parmesan, mozzarella, aged balsamic, basil puree

Moroccan Braised Chicken (GF): olives, stewed tomatoes, saffron, preserved lemon yogurt



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Premium Bar

SUMMARY OF ALCOHOL PRICES

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

Wine: 750ml bottle

House "Premium" – White – AG 47 Chardonnay

House "Premium" – Red – AG 47 Malbec

\$45.85 + 18% Service Charge (\$8.25) + 5% GST (\$2.71) = \$56.81

Sparkling White: Bottega Prosecco: 200ml bottle

\$12.95 + 18% Service Charge (\$2.33) + 5% GST (\$0.76) = \$16.05

Aperitif: Dubonnet Red: 750ml bottle

\$72.80 + 18% Service Charge (\$13.10) + 5% GST (\$4.30) = \$90.20

Scotch: Adelphi (Blend): 750ml bottle

\$166.60 + 18% Service Charge (\$29.99) + 5% GST (\$9.83) = \$206.42

Highballs: 750ml bottle

\$145.70 + 18% Service Charge (\$26.23) + 5% GST (\$8.60) = \$180.52

Scotch – Grant's (Blend)

Rye – Alberta Premium

Gin – Beefeater

Vodka – Edge FX (Caesars Available)

White Rum – Bacardi

Dark Rum – Lamb's Navy

Bourbon – Jack Daniels

Bottled Beer:

Domestic: \$6.50 + 18% Service Charge (\$1.17) + 5% GST (\$0.38) = \$8.05

Premium: \$7.50 + 18% Service Charge (\$1.35) + 5% GST (\$0.44) = \$9.29

Import: \$7.50 + 18% Service Charge (\$1.35) + 5% GST (\$0.44) = \$9.29

Speciality: Minhas Boxer - Gluten Free

\$7.50 + 18% Service Charge (\$1.35) + 5% GST (\$0.44) = \$9.29

Non – Alcoholic:

O'Doul's: \$4.90 + 18% Service Charge (\$0.88) + 5% GST (\$0.29) = \$6.07

Pop / Juice: \$4.00 + 18% Service Charge (\$0.72) + 5% GST (\$0.24) = \$4.96

Pellegrino: \$4.20 + 18% Service Charge (\$0.76) + 5% GST (\$0.25) = \$5.20

CPC Water: \$3.85 + 18% Service Charge (\$0.69) + 5% GST (\$0.23) = \$4.77

