



Quality Hotel Airport & Conference Centre



2008 Catering Menu

Located on the corner of McKnight Blvd & Edmonton Trail
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Breakfast Buffet

Choose one of Chef Nathalie Fleury's Breakfast Buffets
or Have Her Design a Deluxe Menu for Your Event.

The Medallion

Freshly Baked Assorted Croissants, Muffins and Fruit Danish
Butter, Preserves and Jam
\$8

The Windsor

Freshly Baked Assorted Croissants, Pastries, and Muffins
Served with Butter, Preserves, Jam and
Fresh Fruit Salad
\$12

The Victoria

Sliced Seasonal Fresh Fruit, Fresh Scrambled Eggs, Buttermilk Pancakes with Syrup,
Smoked Bacon and Link Sausages,
Freshly Baked Assorted Croissants, Danish Pastries and Muffins,
Butter, Preserves and Jam
\$17

The McKnight

Sliced Seasonal Fresh Fruit, Eggs Benedict with Canadian Back Bacon,
French Toast with Syrup, Home-Fried Potatoes,
Freshly Baked Assorted Croissants, Danish Pastries and Muffins,
Butter, Preserves and Jam
\$19

All Breakfast Buffets are served with Chilled Fruit Juices Freshly Brewed Regular and Decaffeinated Coffee and
an Assortment of Regular and Herbal Teas

A minimum of 10 people required for our Breakfast Buffets.

Breakfast Buffet Enhancements

Hot or Cold Cereal
\$3

Sliced Seasonal Fruit
\$5

Sausage & Egg Muffin with Cheddar Cheese
\$5

Eggs Benedict
\$6

Chef Attended Omelette Station
\$8

Cheese Platter – Domestic and Imported
\$8

Subject to 17% Gratuity and 5% GST
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Nutri-Break Packages

All packages are priced per person.
Minimum 10 people required for Nutri-Break Packages

Morning Breaks

Muffins

Freshly Baked Muffins
Bite Sized Fruit with Yogurt Dip
Coffee and Tea
\$7

Tea Time

Freshly Baked Scones and Pastries with Butter and Preserves
Coffee and Tea
\$8

Loaves

Freshly Baked Mini Loaves
Individual Yogurts
Whole Fruit
Coffee and Tea
\$10

Afternoon Breaks

Cookie Break

Two Freshly Baked Cookies per Person
Coffee, Tea and Milk
\$6

Bakeshop

Savoury Breads, Squares and Cookies
Garden Veggies and Dip
Whole Fruit
Coffee and Tea
\$10

Chocoholic

Chocolate Truffles
Chocolate Squares and Tarts
Chocolate Covered Strawberries
Coffee and Tea
\$14

Mediterranean

Pita Chips with Hummus and Bruschetta
Dried Fruit and Mixed Nuts
Coffee and Tea
\$11

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Tex Western

Nachos and Salsa with Guacamole and Sour Cream
Warm Black Bean Dip
Mini Chicken Quesadillas
\$13

Antipasto Platter

Meats, Cheeses, Olives, Pickles, Roasted Vegetables and Antipasto
Sliced Seasonal Fruit
Bite Sized Desserts
\$16

Coffee Break a la Carté

Prices are quoted per person unless otherwise specified

Beverages

Assortment of Herbal and Regular Tea and Coffee
\$3

Assorted Pitchers of Chilled Fruit Juices: Orange, Apple, Cranberry
\$16

Pitcher of Milk
\$10

Assorted Fruit and Vegetable Juices or Sparkling Mineral Water in Bottles
\$4

Bottled Water
\$3

Assorted Pop, Regular and Diet
\$3

Assorted Snacks

Fresh Baked Assorted Goods
Choice of Croissant, Danish, Muffin, Loaf Cake or Cookies
Per Piece \$2 Per Dozen \$21

Assorted Home-Style Squares, Brownies or Granola Bars
Per Piece \$2 Per Dozen \$21

Assorted Fruit Flavoured Yogurt
Per Container \$2 Per Dozen \$21

Whole Fresh Fruit
Per Piece \$2

Bag of Chips
Per Bag \$2

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Meals on the Go

Finished your meeting early? Running Late? No worry.
We have customized breakfast and lunch selections so you can take it with you.

Breakfast on the Run

Health Muffin
Ham and Cheese Croissant
Nutri-Grain Bar
Fruit Yogurt
Whole Fresh Fruit
Fruit Juice and Bottled Water
\$14

We are happy to create custom croissants in accordance with your dietary needs

Got time for Lunch

Mixed Seasonal Greens with Dressing
Hearty Sandwich (European Cold Deli-Meats or Vegetarian) on
Crusty Kaiser, Croissant or Ciabatta Bun
Fruit Yogurt
Whole Fresh Fruit
Fruit Juice and Bottled Water
Granola Bar
Home-Baked Cookie
\$18

We are happy to create custom sandwiches in accordance with your dietary needs.

**Please allow for 72 hours notice when requesting Meals on the Go.
A minimum of 10 people required for Meals on the Go**



The Corporate Meeting Package

Upon Arrival

The Medallion Breakfast Buffet served upon arrival

Morning Break

Freshly Brewed Regular and Decaffeinated Coffee, Regular and Herbal Teas,
and a Selection of Fruit Juices

Afternoon Break

Freshly Brewed Regular and Decaffeinated Coffee, Regular and Herbal Teas,
and a Selection of Soft Drinks

Choose up to Three of the Following Items
(Quantities based on 1 ½ portions per person)

Seasonal Whole Fresh Fruit
Granola Bars
Trail Mix with M&M's
A Selection of Chocolate Bars
Classic Potato Chips and Pretzels
Freshly Baked Assorted Cookies
Freshly Baked Muffins

\$20 per Person

Add one of the Sandwich Buffets or a Signature Lunch Buffets to the Corporate Meeting Package
for an additional \$17 per Person (\$22 for the Dominican Buffet)



Sandwich Buffet

Choose one of Chef Nathalie Fleury's Signature Sandwich or Lunch Buffets
or Have Her Design a Deluxe Menu for Your Event.

Kick Start Your Carbs

Assorted Deluxe Sandwiches and Wraps (including vegetarian options)
Platter of Assorted Chips
Fresh Garden Vegetable Platter with Savoury Dip
Sliced Seasonal Fresh Fruits
A Selection of Loaves, Squares and Cookies
\$14

Deluxe Sandwiches

Chef's Choice Soup of the Day
Mixed Seasonal Greens with Assorted Dressings
Marinated Vegetable Salad
Deluxe Sandwiches Include a Selection of:
Black Forest Ham with Swiss Cheese, Roast Hickory Smoked Turkey,
Egg Salad with Green Onions,
British Columbia Smoked Salmon with Cream Cheese, Capers and Green Onions
Roasted Garlic Hummus with Cucumber and Alfalfa Sprouts
Served on Assorted Breads
Assorted Pastries, Squares and Fresh Fruit Salad
\$18

Make Your Own Sandwich

Chef's Choice Soup of the Day
Mixed Seasonal Salad with Assorted Dressings
Caesar Salad
Sandwich Ingredients Include a Selection of:
European Style Assorted Cold Cuts, Sliced Canadian Cheeses,
Sliced Tomato, Lettuce, Cucumber, Roasted Garlic Hummus and Alfalfa Sprouts
Served with Assorted Breads
Mustard, Mayonnaise, Pickles and Onions
Assorted Pastries, Squares and Fresh Fruit Salad
\$19

Sandwich Buffets are served with Freshly Brewed Regular and Decaffeinated Coffee and
an Assortment of Regular and Herbal Teas

A minimum of 6 people required for Sandwich Buffets

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Signature Lunch Buffet

That's Amoré

Mixed Seasonal Greens with Assorted Dressings
Greek Style Salad
Crisp Crudités and Dip
Fresh-Baked Assorted Pizzas
Assorted Squares
\$21

Mama Mia Lasagna

Caesar Salad with Seasoned Croutons and Parmesan Cheese
Marinated Vegetable Salad
Baked Beef Lasagna with Fresh Tomato Basil Sauce
Baked Italian Vegetable and Three Cheese Lasagna
Toasted Garlic French Baguette
Fresh Fruit Salad
Tiramisu
\$22

Mexican Fiesta

Mixed Seasonal Greens with Assorted Dressings
Jambalaya Rice Salad
Spicy Mexican Bean Salad
Chipotle Corn Salad with Cilantro and Peppers
Build your own:
Mexican Spicy Chicken and Beef Soft-Shell Tortillas,
Tacos and Nacho Chips
Sour Cream, Salsa, Guacamole, Shredded Lettuce, Onions,
Mozzarella and Cheddar Cheese
Fresh Fruit Salad with Whipping Cream
Assorted Cakes
\$22

The Dominican

Minimum 25 people required for The Dominican

Mixed Seasonal Garden Greens with Assorted Dressings
Roasted Potato Salad with Bacon Vinaigrette
Marinated Vegetable Salad
Your choice of:
Cheese Manicotti in Tomato Basil Sauce
Seasonal Vegetables
OR
Grilled Breast of Chicken with Mushroom and Madeira Sauce
Seasonal Vegetables
Rice Pilaf
OR
Oven-Baked Filet of Trout with Almond Butter Sauce
Seasonal Vegetables
Rice Pilaf
Fresh Fruit Salad with Whipped Cream
Fresh Pastries and Tortes
\$26

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BBQ Lunch

Caesar Salad
Veggie Platter and Dip
Tomato Salad
Pasta Salad
Potato Salad
Beef Burgers, Cheese Burgers, Veggie Burgers and Smokies
Sliced Seasonal Fruit
Pies and Squares
\$18

Signature Lunch Buffets are served with Assorted Fresh Baked
Dinner Rolls, Freshly Brewed Regular and Decaffeinated Coffee and
an Assortment of Regular and Herbal Teas
A minimum of 10 people required for Signature Lunch Buffets

Lunch Buffet Enhancements

Chef Attended Omelette Station
\$8
Sliced Seasonal Fruit
\$5
Garden Vegetable Platter with a Savoury Dip
\$4
Cheese Platter - Domestic and Imported with Crackers
\$8
Toasted Garlic French Baguette
\$2



Signature Dinner Buffet

Choose one of Chef Nathalie Fleury's Prix Fixe Dinner Buffets
or Have Her Design a Deluxe Menu for Your Special Event.

The Highland Park

Featuring Fresh Market Greens with Assorted Dressings,
Greek Salad with Feta Cheese, Toasted French Garlic Baguette
Fresh Baked Assorted Pizzas

Vegetable Lasagna with Tomato Basil Sauce and Mozzarella and Ricotta Cheeses
Assorted French Pastries and Sliced Fresh Fruit

\$34

The Greenview

Featuring Fresh Market Greens with Assorted Dressings, Tomato and Red Onion Salad in Vinaigrette,
Pasta Salad with Vegetables, Grilled Vegetable Platter with Balsamic Drizzle

With your Choice of Two Hot Entrées:

Grilled Breast of Marinated Chicken with a Basil Cream Sauce
Seafood Newburg

Pan Seared British Columbia Salmon with a Tomato Capers Relish
Carved Roast Baron of Alberta Beef

Served with Seasonal Fresh Vegetables and
Roast Potatoes, Pasta or Rice Pilaf

Assorted French Pastries, Tortes, Pies and Mousses and Sliced Fresh Fruit
\$39

The Thorncliffe

Minimum 30 people required for The Thorncliffe

Featuring Smoked British Columbia Salmon, Garnished Marinated Vegetable Salad with Feta Cheese,
Roasted Corn and Crab Salad, Fresh Market Greens with Assorted Dressings,
Seasonal Crudités with Ranch Dip, Peel 'n Eat Shrimp with Cocktail Sauce

With your Choice of Two Hot Entrées:

Pork Medallions, Mushroom Whisky Sauce
Roast Prime Rib of Alberta AAA Beef au Jus (carved)
Cheese Manicotti with Ratatouille

Grilled Breast of Chicken with Dried Apricots, Madeira Sauce
Pan Seared Filet of Steelhead Trout with Maple Syrup Glaze

Served with Seasonal Fresh Vegetables and
Roast Potatoes, Pasta or Rice Pilaf

Fresh Fruit Salad, a Selection of Tortes, Mousse and French Pastries
Domestic and Imported Cheeses with Grapes

\$54

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BBQ Dinner

Baked Potatoes with Sour Cream, Butter,
Bacon and Chives
Corn on the Cob
Marinated Vegetable Salad
Caesar Salad
Veggie Platter and Dip
Pasta Salad
Toasted Garlic Baguette

With your Choice of Three Items from the Grill

New York 8 oz Steak
Pork Back Ribs
Jumbo Shrimp Skewers (2)
Chicken Breast
Filet of Salmon
Vegetable Kabob

Sliced Fruit
A Selection of Cakes, Pies and Mousses
\$46

Signature Dinner Buffets are served with Assorted Fresh
Baked Dinner Rolls, Freshly Brewed Regular and Decaffeinated Coffee and
an Assortment of Regular and Herbal Teas

A minimum of 12 people required for Signature Dinner Buffets



Lunch Plate Service

Baked Manicotti

Spinach Salad with Bacon Bits, Egg and Swiss Dressing
Cheese Manicotti with Ratatouille and Parmesan Cheese
Toasted French Garlic Baguette
Cappuccino Cheesecake
\$24

Roast Peppered Pork Loin

Marinated Tomato Salad with Feta Cheese
Roast Peppered Pork Loin with Rosemary Apricot Sauce
Garlic and Thyme Whipped Potato
Seasonal Fresh Vegetables
Apple Strudel with Vanilla Ice Cream and Marinated Strawberries
\$27

Pan Seared Pacific Salmon

Assorted Greens, with Fried Egg Noodles, Peaches and Oriental Dressing
Pan Seared Pacific Salmon with Lemon Tarragon Sauce
Rice Pilaf
Seasonal Fresh Vegetables
Fresh Fruit Salad with Fruit Sorbet and Biscotti
\$29

Grilled Suprême of Chicken

Wild Mushroom Soup with Thyme and Sherry
Grilled Suprême of Chicken with Forest Mushroom Sauce
Garlic and Thyme Whipped Potato
Seasonal Fresh Vegetables
Berry Mousse with Compote
\$30

Prime Rib of Alberta AAA Beef

Cucumber Sleeve and Organic Baby Greens with Balsamic Reduction
Roast Prime Rib of Alberta AAA Beef au Jus with Yorkshire Pudding
Garlic and Thyme Whipped Potato
Seasonal Fresh Vegetables
Double Chocolate Cake
\$42

All Plated Luncheons Are Served With Assorted
Fresh Baked Buns & Whipped Butter, Freshly Brewed Regular And
Decaffeinated Coffee and an Assortment of Regular and Herbal Teas
A minimum of 15 people required for Plated Luncheon Service

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Dinner Plate Service

Grilled Suprême of Chicken

Fresh Market Greens with West Coast Candied Salmon
Lemon Caper Vinaigrette
Grilled Suprême of Chicken with a Whisky Jack Green Peppercorn Sauce
Mushroom Barley Risotto
Seasonal Fresh Vegetables
Mango Mousse Cake
\$35

Pan Seared British Columbia Salmon

Roasted Squash Soup with Blue Cheese
Baby Spinach with Candied Nuts and Raspberry Vinaigrette
Pan Seared British Columbia Salmon with Dijon Cream Sauce
Rice Pilaf
Seasonal Fresh Vegetables
Crème Brûlé with Caramelized Pineapple
\$40

Roast Young Turkey

French Canadian Pea Soup
Fresh Market Greens with Carrot Angel Hair and Cucumber,
Oriental Orange and Anise Dressing
Roast Young Turkey with Sage Stuffing
Garlic and Thyme Whipped Potato
Seasonal Fresh Vegetables
Pumpkin Tart with Whipping Cream
\$42

Prime Rib of Alberta AAA Beef

Marinated Tomato Wedges with Butter Lettuce and Lime Cream Dressing
Roast Prime Rib of Alberta AAA Beef, Natural Jus and Yorkshire Pudding
Garlic and Thyme Whipped Potato
Seasonal Fresh Vegetables
Tiramisu
\$45

Grilled New York Steak

Sweet Corn Chowder with Roasted Shallots
Assorted Baby Greens with Roasted Red Peppers and Sun-Dried Tomato Dressing
8 oz Grilled New York Steak with Sautéed Mushrooms and Red Wine Reduction
Garlic and Thyme Whipped Potato
Seasonal Fresh Vegetables
Apple Mascarpone Flan
\$48

All Plated Dinners are served with Assorted Fresh Baked Buns & Whipped Butter, Freshly Brewed Regular and Decaffeinated Coffee and an Assortment of Regular and Herbal Teas
A minimum of 15 people required for Plated Dinner Service

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Lunch & Dinner Items Vegetarian Style

Create your own Vegetarian meal by substituting any of the following delectable dishes to compliment our Lunch or Dinner Plate Service.

Stuffed Portabella Mushrooms with Spinach and Asiago
Vegetarian Strudel with Tofu and Roasted Red Pepper Coulis
Mediterranean Grilled Vegetable Potato Tart with Crumbled Goat Cheese and Sun-Dried Tomato Coulis

Lunch & Dinner Items à la Carté

Create your own menu with these Chef Nathalie Fleury's selections.

Appetizers

Citrus Ponzu Marinated Scallops Served with Organic Baby Leaves
\$9
Prosciutto with Cantaloupe Melon, Garnished
\$12
Traditional Jumbo Shrimp Cocktail with Brandied Cocktail Sauce
\$13
Smoked British Columbia Salmon with Bermuda Onions and Capers
\$13

Soups

Soup of the Day
\$4
Roasted Red Pepper Soup
\$6
Gordon's Gin Tomato Soup
\$6
Wild Mushroom Bisque with Fresh Thyme and Sherry
\$6

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Salads

Assorted Greens with Fried Egg Noodles, Peaches and Oriental Dressing
\$5

Organic Baby Leaves with Belgium Endive
Wrapped in Cucumber with Balsamic Herb Vinaigrette
\$6

Grilled, Marinated Vegetable Salad with Olive Oil and Feta Cheese
\$7

Spinach Leaves with Watercress, Roasted Garlic and Herb Vinaigrette
\$7

Granité

Thyme and Lime, Fruit Sorbet, or Tomato and Basil
\$4

Main Course

All Main Courses are Served with Seasonal Fresh Vegetables and
Choice of Roasted Tri-Coloured Potatoes, Mushroom Barley Risotto
or Whipped Garlic Potatoes.

Alberta Pork Loin Chop Bone-In, Pancetta Sage Jus
\$29

8 oz Grilled New York Steak of Alberta AAA Beef with Sautéed Wild Mushrooms
\$30

6 oz Grilled Filet Mignon of Alberta AAA Beef with a Sauce Marchant du Vin
\$35

Roast Rack of Lamb with Madeira Roast Shallot Jus
\$35

Filet of Sable Fish with Miso Molasses Marinade and Carrot Ginger Coulis
\$37

Desserts

Vanilla Bean Crème Brûlée
\$7

Spiced Apple Strudel with Vanilla Sauce
\$7

Chocolate Gâteau with Mango and White Chocolate Sauce
\$8

Dark Chocolate Mousse Tower
\$8

Dessert Buffet
\$9

Chocolate Truffles
Per Dozen \$20

All Full Meals are served with Assorted Fresh Baked Dinner Rolls, Freshly Brewed Regular and Decaffeinated Coffee and
an Assortment of Regular and Herbal Teas.

A minimum of 15 people required for Lunch & Dinner Items à la Carté

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Cocktail Receptions

Choose one of Chef Nathalie Fleury's Prix Fixe Cocktail Receptions
or Have Her Design a Deluxe Menu for Your Special Event.

(Based on a minimum of 20 guests)

The Winston

Vegetable Spring Rolls with Plum Sauce
Sweet Peppers, Onion and Goat Cheese Quesadilla
Beef Brochettes with a Soy Chili Sauce
Hot Chicken Wings - Louisiana Dry Rubbed
Beef Meatballs with Teriyaki Glaze
Roasted Tomato Bruschetta with Toasted Baguette
Caramelized Garlic Hummus Toasted Pita Chips
Selection of Fresh Seasonal Fruits
Selection of Vegetable Crudités with Dip

\$17

The Crescent

Jumbo Prawns with Dill Cream Cheese Dip
Mini Sun-Dried Tomato and Feta Frittatas
Satay of Chicken with Roasted Peanut Sauce
Mini Crab Cakes with Mango Chili Relish
Beef Brochettes with Soy-Chili Glaze
Selection of Vegetable Crudités with Dip
Roasted Tomato Bruschetta with Toasted Baguette
Caramelized Garlic Hummus Toasted Pita Chips
Selection of Fresh Seasonal Fruits
Mini Assorted Cheesecakes

\$22

The Sandstone

Coconut Breaded Lollypop Prawns with Sweet Chili Dipping Sauce
Mini Beef Burgers with Crab, Basil Aioli and Provolone Cheese
Scallop Shooters with Citrus Ponzu Sauce
Beef Wrapped Asparagus Spears with Soy Chili Glaze
Baked Brie Tartlet with Berry Compote
Satay of Chicken with Roasted Peanut Sauce
Selection of Vegetable Crudités with Dip
Roasted Tomato Bruschetta with Toasted Baguette
Caramelized Garlic Hummus Toasted Pita Chips
Selection of Fresh Seasonal Fruits
Mini Assorted Cheesecakes

\$28

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The Tuxedo

Featuring an array of Hot and Cold Hors d'oeuvres
Caesar Salad, Fresh Baked Buns & Whipped Butter

Hot Hors d'oeuvres Featured:

Sun-Dried Tomato and Feta Quiche
Mini Spring Rolls with Vegetables
Roast Striploin of Beef, Rosemary Jus
Vegetarian Samosa

Cold Hors d'oeuvres Featured:

British Columbia Smoked Salmon Rouladen with Roasted Garlic and Chive Cream Cheese
Venison Sausage with Red Current Apple Chutney
Sun-Dried Tomato, Oka Cheese and Artichoke served in a Vol-au-Vent

Pies, Tortes and Assorted French Pastries
Freshly Brewed Regular and Decaffeinated Coffee, Regular and Herbal Teas
\$35

Hors d'oeuvres

Hot Selections

(price quoted per dozen unless otherwise indicated)

- Mini Quiche with Wild Mushrooms, Ham and Shallots \$16
- Mini Quiche with Sun-Dried Tomato and Feta \$18
- Bacon Wrapped Scallops \$22
- Breaded Fan Tail Shrimps \$23
- Mini Spring Rolls with Vegetables \$21
- Pecan Crusted Chicken Filets with Maple Barbecue Sauce \$20
- Beef Meatballs with Teriyaki Glaze \$17
- Beef Brochettes with a Soy Chili Sauce \$28
- Grilled Lamb Chops with Roasted Garlic Jus \$23
- Satay of Chicken with a Roasted Peanut Sauce \$28
- Tandoori Chicken Wings with Cilantro Yogurt Sauce \$27
- Shrimp Brochette with Roast Garlic and Pernod Brochette includes 6 Shrimp per Brochette \$8
- Samosa (Beef, Chicken and Vegetarian) \$28
- Filo Hors d'oeuvres, Chef's Selection Assorted Fillings \$20
- Spanokopita (Vegetarian) \$20

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Cold Items

(price quoted per dozen unless otherwise indicated)

Prosciutto with Cantaloupe \$20

Venison Sausage with Red Current Apple Chutney \$28

Jumbo Shrimp with Dill Cream Cheese \$28

British Columbia Smoked Salmon Rouladen with Roast Garlic and Chive Cream Cheese \$23

Canadian-Cured Salmon Mousse with Capers and Red Onion on Belgium Endive \$19

Sun-Dried Tomato, Oka Cheese and Artichoke served in a Vol-au-Vent \$26

Assorted European Cold Cuts with Cocktail Buns and Condiments per person \$8

Open-Faced Cocktail Sandwiches \$23

Jumbo Shrimps with Cocktail Sauce \$28

Smoked Salmon, Garnished Per Platter \$195

Fresh Oysters (in Season) \$ market price

Assorted Nori Maki Sushi Rolls \$28

Classic Selections

Assorted Cheese Platter (Imported and Domestic) with Crackers

Serves 20 \$88

Serves 50 \$185

Fresh Garden Vegetable Platter with Dip

Serves 20 \$38

Serves 40 \$69

Sliced Seasonal Fruit Platter

Serves 20 \$46

Serves 40 \$78

Platter of Chips and Pretzels

Serves 20 \$18

Serves 40 \$35

Assortment of Salted Nuts & Peanuts

Serves 10 \$15

Assorted Pickle Platter

Serves 10 \$13



Banquet Beverage Service

Host Bar

Prices are based on 1oz Servings

The bar set up includes the bartender, mix and glasses.
The consumption will be charged to the client on a per drink basis.
A bartender charge of \$15.00 will be applied
for the first 3 (three) hours if consumption is less than \$250.00.

Bar set up consists of: Scotch, Rye Whisky, Gin, Rum, Vodka, Beer and House Wine.
Mix includes: Orange, Tomato and Clamato Juice, Regular Soft Drinks.

Regular Brands \$4.25
Premium Brands \$5.00
Liqueur \$5.50
Domestic Beer \$4.25
Imported Beer \$5.50
House Wine, by the glass \$4.50
Soft Drinks or Juice \$2.00

Cash Bar

Prices are based on 1oz Servings

The bar set up includes the bartender, mix and glasses. The consumption will be charged to the client on a per drink basis.

Regular Brands \$5.25
Premium Brands \$6.00
Liqueur \$6.00
Domestic Beer \$5.25
Imported Beer \$6.50
House Wine, by the glass \$5.50
Soft Drinks or Juice \$2.50
GST included in Cash bar Prices

The Hotel has a variety of non-alcoholic beverages that can be added to your bar.
Please ask for selection and prices.

Any alcoholic beverages served must be in
accordance with the Alberta Liquor Control Board.

Alcoholic and Non-Alcoholic Punches

Non-Alcoholic punch, per bowl \$80.00
Alcoholic punch, per bowl \$120.00

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