



Quality Hotel Airport & Conference Centre



2010 Catering Menu

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

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.

The Medallion

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

The Windsor

Freshly Baked Assorted Croissants, Pastries, and Muffins
Served with Butter, Preserves, Jam and
Fresh Fruit Salad
\$11

The Kennedy

Granola and Yogurt Parfaits
Sliced Seasonal Fresh Fruit and Low Fat Cottage Cheese
Bagels, English Muffins and Cream Cheese
Cold Cereal and Milk
\$13

Victoria

Sliced Seasonal Fresh Fruit, Fresh Scrambled Eggs, Multigrain Pancakes or French Toast with Syrup,
Smoked Bacon and Link Sausages,
Freshly Baked Assorted Croissants, Danish Pastries and Muffins,
Butter, Preserves and Jam
\$15

The McKnight

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

Breakfast Buffet Enhancements

Hot or Cold Cereal \$2 per person

Sliced Seasonal Fruit \$3 per person

Sausage & Egg Muffin with Cheddar Cheese \$4 per person

Eggs Benedict \$6 per person

Subject to 17% Gratuity and 5% GST
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Chef Attended Omelette Station \$8 per person

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
\$6

Cinnamon Coffee

Freshly Baked Cinnamon Buns and Scones
Fruit Salad
Coffee and Tea
\$6

Healthy Start

Granola and Fruit Yogurt Parfaits
Sliced Seasonal Fresh Fruit Platter
Coffee and Tea
\$7

Afternoon Breaks

Cookie Break

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

Vending Machine

Chocolate Bars, Bags of Candies and Chips
Cans of Pop, Juice and Bottled Water
\$8

Healthy Break

Garden Veggies and Dip
Canadian Cheese Board and Crackers
Whole Fruit
Coffee and Tea
\$10

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
\$15

Coffee Break a la Carte

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
\$10

Pitcher of Milk
\$12

Assorted Fruit and Vegetable Juices or Sparkling Mineral Water in Bottles
\$3

Bottled Water
\$2.50

Assorted Pop, Regular and Diet
\$2.50

Assorted Snacks

Fresh Baked Assorted Goods
Choice of Croissants, Danishes, Muffins, Scones 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
A 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**



Corporate Meeting Packages

Includes Room Rental and the Choice of Flip Chart or Audio Visual Screen
A minimum of 10 people required

Corporate Meeting Package I

Upon Arrival

The Medallion Breakfast Buffet served upon arrival

Morning Break

Freshly Brewed Regular and Decaffeinated Coffee, Regular and Herbal Teas,

Lunch

Kick Start Your Afternoon Buffet

Freshly Brewed Regular and Decaffeinated Coffee, Regular and Herbal Teas

Afternoon Nutri-Break

Choose the Cookie Break, Vending Machine, Healthy Heart or Mediterranean Break

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

\$42 per Person

Corporate Meeting Package II

Upon Arrival

The Medallion Breakfast Buffet served upon arrival

Morning Nutri-Break

Choose one of the Morning Breaks

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

Lunch

Choose either the Deluxe Sandwiches, Make Your Own Sandwiches,
That's Amore, Mama Mia Lasagna or BBQ Lunch Buffet

Served with Freshly Brewed Regular and Decaffeinated Coffee, Regular and Herbal Teas

Afternoon Nutri-Break

Choose the Cookie Break, Vending Machine, Healthy Heart or Mediterranean Break

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

\$52 per Person

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Sandwich Buffet

Choose One of Our Signature Sandwich or Lunch Buffets
or Have our Culinary Team Design a Deluxe Menu for Your Event.

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

Kick Start Your Afternoon

Assorted Deluxe Sandwiches and Wraps (including vegetarian options)

Mixed Seasonal Greens with and Assorted Dressings

Fresh Garden Vegetable Platter with Savory Dip

Sliced Seasonal Fresh Fruits

A Selection of Squares and Cookies

\$15

Deluxe Sandwiches

Chef's Choice of Vegetarian Soup of the Day

Mixed Seasonal Garden Greens with Assorted Dressings

Fresh Vegetable Salad

Deluxe Sandwiches Served on Assorted Artisan Style Breads and Wraps

Assorted Pastries, Squares and Fresh Fruit Salad

\$18

Make Your Own Sandwich

Chef's Choice of Vegetarian Soup of the Day

Mixed Seasonal Garden Greens 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 Artisan Style Breads

Mustard, Mayonnaise, Pickles and Onions

Assorted Cookies, Squares and Fresh Fruit Salad

\$19

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Signature Lunch Buffet

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

That's Amoré

Mixed Seasonal Garden Greens with Assorted Dressings
Crisp Crudités and Dip
Fresh-Baked Assorted Pizzas
Assorted Squares
\$17

Mama Mia Lasagna

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

The Dominican

(Minimum 15 people required for The Dominican)

Mixed Seasonal Garden Greens with Assorted Dressings
Roasted Potato Salad with Bacon Vinaigrette
Fresh 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 (upon request) and Smokies
Sliced Seasonal Fruit
Pies and Squares
\$18



Signature Dinner Buffet

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

The Highland Park

Mixed Seasonal Garden Greens with Assorted Dressings
Roasted Potato Salad, Marinated Vegetable Salad, Pickle and Olive Tray

Seasonal Fresh Vegetables, Roast Potatoes or Rice Pilaf

With your Choice of a Hot Entrée:

Baked Cheese or Beef Tortellini in Tomato Basil Sauce
Grilled Breast of Chicken with Mushroom and White Wine Sauce
Oven-baked Whitefish with Almond Butter Sauce
Braised Alberta Beef with Root Vegetable Ragout

Seasonal Fresh Fruit Platter with an Assortment of Squares, Cakes and Tortes
\$28

The Greenview

Featuring Fresh Market Greens with Assorted Dressings, Marinated Tomato and Red Onion Salad, Pasta Salad with Vegetables, Roasted Potato Salad
Grilled Vegetable Platter with Balsamic Drizzle, Pickle and Olive Tray

Seasonal Fresh Vegetables, Roast Potatoes or Rice Pilaf

With your Choice of One Carved Item:

Carved Roast Baron of Alberta Beef au Jus
Maple Dijon Crusted Ham
Young Turkey with Pan Jus

With your Choice of One Hot Entrées:

Grilled Breast of Marinated Chicken with a Basil Cream Sauce
Pan-seared Filet of Atlantic Salmon with a Tomato Caper Relish
Pork Medallions, Apple Whisky Sauce
Baked Cheese or Beef Tortellini in Tomato Basil Sauce
Braised Alberta Beef with Root Vegetable Ragout

Seasonal Fresh Fruit Platter with an Assortment of Squares, Cakes and Tortes
\$35



The Thorncliffe

Featuring Fresh Market Greens with Assorted Dressings,
Spinach Salad with Mandarin Oranges and Candied Pecans
Marinated Tomato and Red Onion Salad,
Pasta Salad with Vegetables, Roasted Potato Salad
Grilled Vegetable Platter with Balsamic Drizzle and Feta Cheese,
Seasonal Crudités with House Dip, Pickle and Olive Tray

Served with Seasonal Fresh Vegetables, Roast Potatoes and Rice

With Your Choice of One Carved Item:

Carved Prime Rib of Alberta Beef au Jus with Yorkshire Pudding
Roast Pork Loin with Rosemary Apricot Sauce
Roasted Leg of Lamb with Merlot Reduction

And Your Choice of Two Hot Entrees:

Seafood Newburg Fettuccini
Grilled Breast of Chicken with Green Peppercorn Sauce
Pan-seared Filet of Salmon with Maple Syrup Glaze
Pork Medallions, Mushroom Whisky Sauce
Braised Bison Short Ribs with Sundried Blueberries and Root Vegetables

Seasonal Fruit Platter, Tortes, Mousses and French Pastries
\$45

The Mountainview

Featuring Garnished Smoked British Columbia Salmon
Grilled and Marinated Vegetable Platter with Feta Cheese
Roasted Corn and Crab Salad
Featuring Fresh Market Greens with Assorted Dressings,
Spinach Salad with Mandarin Oranges and Candied Pecans
Marinated Tomato and Red Onion Salad,
Pasta Salad with Vegetables, Roasted Potato Salad
Seasonal Crudités with House Dip, Pickle and Olive Tray

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

With your Choice of One Carved Item:

Roast Prime Rib of AAA Alberta Beef au Jus with Yorkshire Pudding
Dijon Herb Crusted Striploin of AAA Alberta Beef
Slow Roasted Pork Loin with Apple Whisky Sauce
Maple and Mustard Glazed Leg of Ham



And your Choice of Two Hot Entrees:

Pan-seared Filet of British Columbia Salmon
with a Tomato Caper Relish

Grilled Breast of Chicken with Basil Cream Sauce

Pan-seared Filet of Steelhead Trout with Maple Syrup Glaze

Pork Medallions with Mushroom Ragout

Beef Tenderloin Stroganoff

Bison Braised Bison Short Ribs with Sundried Blueberries and Root Vegetables

Marinated Chicken Breast with Tarragon White Wine Sauce

Seasonal Fruit Platter, Tortes, Cakes, Mousses and French Pastries

Imported and Domestic Cheese Board

with a Selection of Crackers and Breads

\$59

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

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

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2010 Catering Menu



Lunch Plate Service

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

Baked Manicotti

Spinach Salad with Egg, Pine Nuts and Strawberry Honey Vinaigrette
Cheese Manicotti with Ratatouille and Parmesan Cheese
Toasted French Garlic Baguette
Chocolate Cappuccino Mousse Cake
\$22

Roast Peppered Pork Loin

Marinated Tomato Salad with Feta Cheese
Roasted Pork Loin with Green Peppercorn Reduction
Garlic and Thyme Whipped Potato
Seasonal Fresh Vegetables
Maple Apple Strudel Tart with Vanilla Ice Cream
\$25

Grilled Breast of Chicken

Grainy Dijon Caesar with Parmesan Crisp
Grilled Breast of Chicken with Forest Mushroom Sauce
Roasted Garlic Whipped Potato
Seasonal Fresh Vegetables
Berry Mousse with Chocolate Drizzle
\$27

Pan Seared Pacific Salmon

Mixed Garden Greens with Strawberries, Pecans and Brown Sugar Balsamic Vinaigrette
Pan Seared Pacific Salmon with Roasted Tomato Caper Salsa
Rice Pilaf
Seasonal Fresh Vegetables
Lemon Gelato with Seasonal Fresh Berries and Biscotti
\$28

6oz Sterling Silver Sirloin Steak

Cucumber Sleeve and Organic Baby Greens with Mandarin Orange Vinaigrette
6oz Sterling Silver Sirloin Steak with Bourbon Reduction
Garlic and Thyme Whipped Potato
Seasonal Fresh Vegetables
Double Chocolate Cake
\$30

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Dinner Plate Service

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

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

Roast Young Turkey

Roasted Apple and Pumpkin Soup with Cinnamon Crème Fraiche
Roast Young Turkey with Sage Stuffing
Garlic and Thyme Whipped Potato
Seasonal Fresh Vegetables
Crème Brûlée Tulip
\$ 35

Pan Seared Atlantic Salmon

Roasted Squash Soup with Chive Oil
Baby Spinach with Candied Nuts and Raspberry Vinaigrette
Pan Seared Atlantic Salmon with Dijon Cream Sauce
Rice Pilaf
Seasonal Fresh Vegetables
Lemon Tart with Mixed Seasonal Berries and Cream
\$39

Prime Rib of Alberta Sterling Silver Beef

Marinated Tomato Wedges with Butter Lettuce and Maple Lime Dressing
Roast Prime Rib of Alberta Sterling Silver Beef, Natural Jus and Yorkshire Pudding
Garlic and Thyme Whipped Potato
Seasonal Fresh Vegetables
Chocolate Port Mousse
\$42

Grilled New York Sterling Silver Steak

Tomato Bisque with Herbed Sour Cream Drizzle
Assorted Baby Greens with Roasted Red Peppers and Sun-Dried Tomato Dressing
8 oz Grilled New York Sterling Silver Steak with Sautéed Mushrooms and Red Wine Reduction
Garlic and Thyme Whipped Potato
Seasonal Fresh Vegetables
Grand Marnier Chocolate Mountain
\$48

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Cocktail Receptions

Choose one of Our Prix Fixe Cocktail Receptions
or Have Our Culinary Team Design a Deluxe Menu for Your Special Event.
(Based on a minimum of 20 guests)

The Winston

Vegetable Spring Rolls with Plum Sauce
Sweet Pepper, Onion and Goat Cheese Pinwheels
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 Vegetable Crudités with Dip
Selection of Fresh Seasonal Fruits

\$18

The Crescent

Jumbo Prawns with Dill Cream Cheese Dip
Mini Sun-Dried Tomato and Feta Phyllo Cups
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 Desert Squares

\$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 Desert Squares

\$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
Jumbo Shrimp with Dill Cream Cheese
Asparagus Spears wrapped with Prosciutto
A Selection of Cold Cuts and Cheeses

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

Classic Selections

Assorted Cheese Platter (Imported and Domestic) with Crackers
Serves 20 \$88
Serves 50 \$185

Selection of Cold Cuts, Sliced Cheeses, Buns and Condiments
Per Person \$11

Fresh Garden Vegetable Platter with Dip
Serves 20 \$38
Serves 40 \$69

Platter of Chips and Pretzels
Serves 20 \$18
Large Serves 40 \$35

Assorted Pickle and Olive Platter
Serves 10 \$13

Sliced Seasonal Fruit Platter
Serves 20 \$46
Serves 40 \$78

Dessert Tray
Variety of Squares, Tarts and Cookies
\$5 Per Person

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Hors d'oeuvres

Hot Selections

Price Quoted per Dozen unless Otherwise Indicated

Mini Tart with Wild Mushrooms and Shallots \$22

Mini Quiche with Sun-Dried Tomato and Feta \$18

Bacon Wrapped Scallops \$24

Coconut Breaded Lollipop Prawns \$22

Mini Spring Rolls with Vegetables \$18

Mini Enchiladas with Salsa and Sour Cream \$23

Beef Meatballs with Teriyaki Glaze \$17

Beef Brochettes with a Soy Chili Sauce \$22

Grilled Lamb Chops with Roasted Garlic Jus \$23

Satay of Chicken with a Roasted Peanut Sauce \$24

Chicken Wings with Ranch Dip (choose hot, medium, mild, salt and pepper) \$18

Baby Beef Wellingtons \$27

Shrimp Brochette with Roasted Garlic, Peppers and Spiced Rum \$28

Samosa (Beef, Chicken and Vegetarian) \$28

Filo Hors d'oeuvres, Chef's Selection Assorted Fillings \$22

Spanakopita (Vegetarian) \$20

Cold Items

Price Quoted per Dozen unless Otherwise Indicated

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

Prosciutto with Cantaloupe \$20

Roasted Tomato Bruschetta with Toast Rounds \$16

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

Jumbo Shrimp with Dill Cream Cheese \$24

Asparagus Spears wrapped with Prosciutto \$25

Open-Faced Cocktail Sandwiches \$23

Jumbo Shrimp Skewers with Cocktail Sauce \$29

Smoked Salmon, Garnished Per Platter \$195

Sesame Beef Salad in Phyllo Cups \$21

Marinated Feta and Olive Skewers \$26

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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

In accordance with AGLC, homemade wine or liquor may not be served in the Hotel

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