



2023

# holiday package

V A L L E Y R I D G E G O L F C L U B

*book now!*

Valley Ridge Golf Club offers an ideal setting for your Christmas Event accommodating any occasion. We have several options to pick from to make your Christmas gathering memorable!

## **V A L L E Y   H A L L**

The 185 guest reception space has large picturesque windows and high detailed wooden beams, bringing in lots of light and showcasing the beautiful views of our surrounding golf course in a winter setting

## **B R A S S I E S**

If an intimate plated dinner is more your style, we've got just the space! Grab up to 30 of your dearest and allow us to make your gathering feel anything but small!

## **R I V E R   R O O M**

The most memorable events begin with an intimate setting, the River Room being perfect for this holds up to 85 people. With windows along two of the four walls, your holiday celebration will be even more magical with our charming outdoor Christmas displays and our festive décor set-up throughout the room.

## **F O O D   M E N U**

Choose from a variety of delicious and festive plated & buffet meals. Starting at \$65/person, we can work with any budget! Start your evening off right with one of our appetizer packages starting from \$16/person.

## **B E V E R A G E   M E N U**

Customize your party package with a signature welcome glass of Prosecco, seasonal cocktails, or fill the room with the aromatics of an old fashioned! We offer a fine variety of wines, beers and spirits available at the bar.

For any questions, please contact Breanne Cappelle  
bcappelle@valleyridgegolf.com or 403-221-9682 ext 242

venue info



**P I C K ( 4 )**  
**\$ 1 6 / G U E S T**

\*Must be ordered for Full Guest Count & will be served by a VR Staff Member\*

**Minimum of 2 dozen per choice. 1 Hour Service**

GF/Gluten free, NF/Nut free, DF/Dairy free

**C O L D**

**Tomato Bruschetta V/NF**

Crostini, olive oil, basil, parmesan, balsamic reduction

**Chilled Tiger Prawn Cocktail Shooters S/GF/NF**

Baby shrimp, American cocktail sauce, prawn, lemon

**Antipasto Skewers V/NF**

Marinated bocconcini, salami cone, artichoke heart, green olive & red pepper. Balsamic drizzle

**Smoked Salmon Pinwheels NF**

Cream cheese, smoked salmon, diced red onion, dill & capers

**H O T**

**Tempura Shrimp S/NF**

Japanese tempura batter, cucumber, teriyaki sauce

**Bocconcini Skewers**

Pomodoro sauce, horseradish aioli

**Pork dumplings**

Asian chili dipping sauce, sesame seeds

**Vegetable Spring Roll Shooters**

Sweet chili sauce

**Spinach & Artichoke Tartlets**

Smoked cheddar & chipotle aioli



Welcome your guests with a glass of Prosecco for \$7!

Passed Hors d'oeuvres

All items subject to change-18% gratuity + GST



**Artisan Charcuterie Board \$12/Person Minimum 25 guests**

Salami's, prosciutto ham, sliced smoked salmon, smoked sausage,  
Soft & hard Canadian and imported cheeses, assorted pickles, olives, vegetables & peppers.  
Crackers & garlic baguette crostini's

**Assorted Breads & Dips \$8 Minimum 25 guest**

Herbed focaccia, grilled Naan, French baguette.  
Garlicy chick pea hummus, spicy cheddar & cream  
cheese, fire roasted tomato salsa & grilled mango &  
red pepper chutney

**Vegetable Crudit  \$6 Minimum 15 guests**

A variety of fresh & grilled vegetables including  
carrots, cucumber, cauliflower, radish, peppers,  
asparagus, broccoli & grape tomatoes.  
Ranch, garlic & citrus hummus & roasted red pepper  
cream cheese

**Seasonal Fruit Platter \$6/Person Minimum 15 guests**

Variety of melons, berries, grapes & citrus

**Cheese Board \$10/Person Minimum 25 guests**

**Shrimp On Ice \$8/Person Minimum 25 Guests**

(Served in an ice bowl) Crushed ice, cocktail sauce, lemon &  
tabasco



Stationed Hors d'oeuvres

All items subject to change-18% gratuity + GST



## H O T I T E M S

### **Carved 16 Spice Alberta Beef Brisket**

Seasoned with our 16 spice rub and slow roasted for ultimate flavor & tenderness. Cabernet Peppercorn demi, creamy horseradish, Dijon mustard & chimichurri  
Served on a fresh baked crusty roll

### **Baked Cedar Plank Rum Salmon**

Cured overnight & baked over cedar with dark rum and glazed with maple syrup.  
Steamed Jasmine rice & Mojo Verde

## C O L D S T A T I O N A R Y I T E M S

### **Open Face Baguettes**

Whipped cream cheese, cucumber & brie. Smoked salmon, lime & fresh dill. Salami, whipped cream cheese, diced red onions, olive & parsley.  
Prosciutto, baby pickle & tomato

### **Shrimp Shooters GF/NF**

Poached baby shrimp, cocktail sauce & lemon

### **Devilled Eggs GF/NF**

Piped whipped egg yolk, paprika & avocado

### **Pork Dumplings**

Sweet chili sauce

### **Caesar Salad**

Hearts of romaine, focaccia croutons, parmesan & creamy garlic citrus dressing

### **Vegetable Crudité**

Selection of crisp seasonal vegetables with house ranch dip

### **Cheese Board**

Assorted domestic & international Cheeses & crackers

\$ 8 5 / P E R S O N

50 Guest Minimum



### **Assorted Breads & Dips**

Herbed focaccia, grilled Naan, French baguette.  
Garlicy chick pea hummus, spicy cheddar & cream cheese, fire roasted tomato salsa & grilled mango & red pepper chutney

### **Artisan Charcuterie Board**

Salami's, prosciutto ham, sliced smoked salmon & smoked sausage. Assorted pickles, olives, vegetables & peppers.  
Crackers & garlic baguette crostini's

### **Seasonal Fruit Platter**

Melons, grapes, citrus & berries

### **Dessert**

Baked Christmas cookies & stollen. Seasonal assorted buffet cakes  
Array of festive French pastries, mousses, fruit tarts & fine pastries.  
Fresh brewed Columbian Citavo coffee & selected Higgins & Burke fine teas

# Executive Standup Cocktail Social

All items subject to change-18% gratuity + GST



Please choose one soup or salad and one dessert. Pricing listed with Entrees.

**Bread & Butter to accompany**

## S A L A D S

### **VR Caesar Salad**

Crisp hearts of romaine, baby kale & arugula, topped with a creamy garlic citrus dressing.

Crispy prosciutto ham, warm herbed focaccia, parmesan & lemon

### **Caprese Salad**

Roma tomato, fior di latte, cucumber ribbon, arugula, sundried tomato, asparagus & orange. Olive oil, cracked pepper & balsamic

## S O U P S

### **Butternut Squash**

with cinnamon, ginger and maple syrup

### **Tomato Bisque**

with fennel, honey, cream & topped with parmesan

### **Forest Mushroom**

with white cream & truffle oil



## D E S S E R T S

### **Sticky Toffee Pudding**

Warm caramel sauce, vanilla ice-cream

### **Vienna Apple Strudel**

Vanilla Anglais, whipped cream & fruit

### **Kahlua & Chocolate Truffle Mousse**

Raspberry coulis, whipped cream & fruit

### **Baked NY Cheese Cake**

Raspberry coulis, whipped cream & fruit

### **Christmas Buffet Dessert (+\$15/Person)**

Add a Fourth Course by choosing an additional soup/salad for \$10/guest

**Plated 3 Course Dinner**  
All items subject to change-18% gratuity + GST



# M A I N S

Choose two entrée selections and one vegetarian selection

## **Roasted Chicken Supreme: \$80**

Filled with a spinach, goat cheese & toasted pine nut mousse.

Brushed with olive oil, cracked pepper & kosher salt.

Roasted paprika, thyme & honey glazed fingerling potatoes & seasonal vegetables.

Grainy mustard lemon parsley cream sauce.

## **Baked Cedar Plank Rum Salmon: \$80**

Marinated overnight and baked over a cedar plank.

Roasted paprika, thyme & honey glazed fingerling potatoes & seasonal vegetables.

Smothered with a rich Italian grape tomato, olive & basil puttanesca sauce.

## **Roasted Striploin \$80**

Rubbed with our 16 spices & slow roasted for ultimate flavor & tenderness.

Roasted paprika, thyme & honey glazed fingerling potatoes & seasonal vegetables.

Cabernet au jus.

## **Braised Beef Short Rib \$90**

Alberta Prime beef short rib, dry rubbed with our 16 spices &

braised overnight for ultimate flavor & tenderness. Roasted

paprika, thyme & honey glazed fingerling potatoes & seasonal

vegetables. Cabernet au jus.

## **Butternut Squash Ravioli (Vegetarian) \$75**

Olive oil, lemon parsley cream sauce, balsamic, grated parmesan &

seasonal vegetables.

## **Vegetable Empanadas \$75**

Marinara sauce & seasonal vegetables.



TIP: With a plated meal you must have your choices on your invitation so that guests RSVP in advance their selection. A seating plan is required with a place card for each guest indicating their meal choice. This can be done by a color code, picture or sticker etc.

# Plated 3 Course Dinner

All items subject to change-18% gratuity + GST



CHOOSE ONE OF THE  
FOLLOWING CARVED ITEMS

75 Guest Minimum

Served with warm bread rolls & butter

**Carved 16 Spice Alberta Slow Roasted Brisket**

Seasoned with our 16 spice rub and slow roasted for ultimate flavor & tenderness.

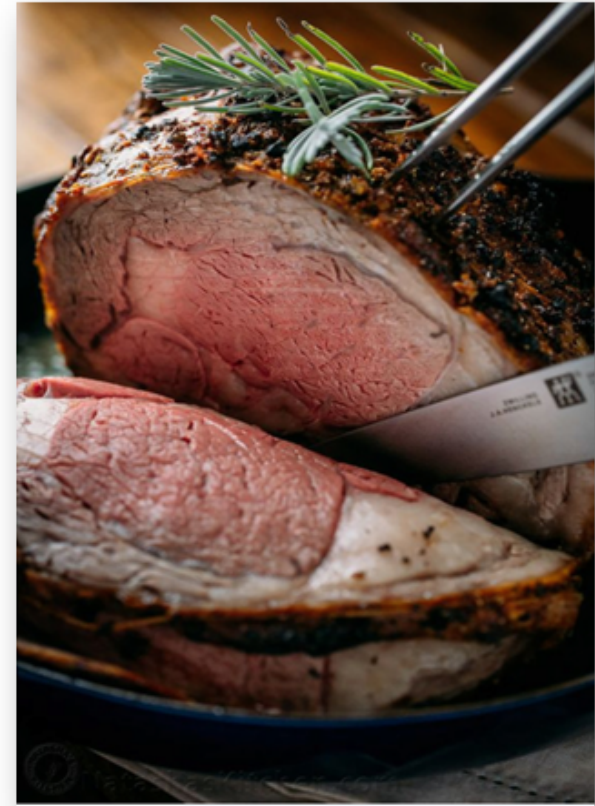
Cabernet demi, creamy horseradish & Dijon mustard

**OR**

**Carved Maple & Sage Glazed Manitoba Turkey**

Brushed with buttermilk and seasoned with winter spices & brushed with maple syrup. Apple sage stuffing, cranberry & cinnamon compote, traditional house prepared gravy

**\$65/ PERSON**



**ADD AN ADDITIONAL CARVED ITEM FOR \$10/PERSON**

**SUBSTITUTE BEEF BRISKET FOR OUR FAMOUS ALBERTA AAA PRIME RIB \$10/PERSON**

Seasoned with our 16 spice rub and slow roasted for ultimate flavor & tenderness.

Cabernet Peppercorn demi, creamy horseradish & Dijon mustard

Dinner Buffet

All items subject to change-18% gratuity + GST





Christmas Buffet's include the following:

## S A L A D S

### **Farfalle Pasta**

Bowtie noodles, broccoli, toasted pecans, matchstick carrots, cranberries, parsley & parmesan. Yogurt & arugula rice wine dressing

### **Spicy Winter Crunch**

Thinly sliced red cabbage, peeled cucumber, red & yellow peppers, feta, carrot strips, sundried cranberries, chickpeas, olive oil, vinegar, chili flakes, kosher salt & cracked pepper

### **Caesar**

Hearts of romaine, focaccia croutons, parmesan & creamy garlic citrus dressing.

### **Balsamic Beet & Mozzarella**

Arugula, roma tomatoes, pickled red beets, mozzarella, pine nuts, parsley, lemon zest, roasted artichokes & orange slices, balsamic vinaigrette

## D E S S E R T S

Baked Christmas cookies & stolen  
Seasonal assorted buffet cakes

Array of festive mousses, fruit tarts, fine pastries, squares & tarts.

Fresh brewed Columbian Citavo coffee & selected Higgins & Burke fine teas

## A C C O M P A N I M E N T S

### **Domestic & International Cheese Board**

Cheddar, marble, Swiss, Brie, Danish blue & Havarti. Gourmet & GF Crackers

### **Charcuterie**

Salami's, prosciutto ham, sliced smoked salmon, pepperoni & garlic sausage

### **Pickles & Olives**

Variety of pickles, vegetables & olives

### **Seasonal Fruit Platter**

Melons, grapes, citrus & berries

## H O T I T E M S

### **Scallop Potatoes**

Scallop Potatoes Sauteed onions, roasted garlic, cream & topped with aged cheddar and parmigiano

### **Winter Vegetable Medley**

Brussel sprouts, green beans, roasted carrot, acorn squash & braised red cabbage.  
Drizzled with balsamic reduction & fresh herbs

### **Butternut Squash Ravioli**

Creamy tomato green peppercorn sauce



# Dinner Buffet

All items subject to change-18% gratuity + GST



# A D D I T I O N S   T O   Y O U R   B U F F E T

## **Baked Cedar Plank Rum Salmon \$8/PERSON**

Cured overnight & baked over cedar with dark rum and glazed with honey. Sauce remoulade

## **Roasted Honey Glazed Leg of Ham \$6/PERSON**

Apple cinnamon compote

## **Cheese Empanadas \$3.50/PERSON**

Marinara sauce

## **Butter Chicken \$8/PERSON**

Grilled chicken breast baked in a traditional creamy Indian butter chicken sauce

## **Baked Vegetable & Pea Rice Pilaf \$3/PERSON**

Scented with saffron & garam masala

## **Devilled Eggs \$3/PERSON**

Whipped egg yolk, cucumber, peppers & parsley

## **Shrimp On Ice \$8/PERSON**

Ice bowl, cocktail sauce, lemon wedges & tabasco

## **Vegetable Crudit  \$4/PERSON**

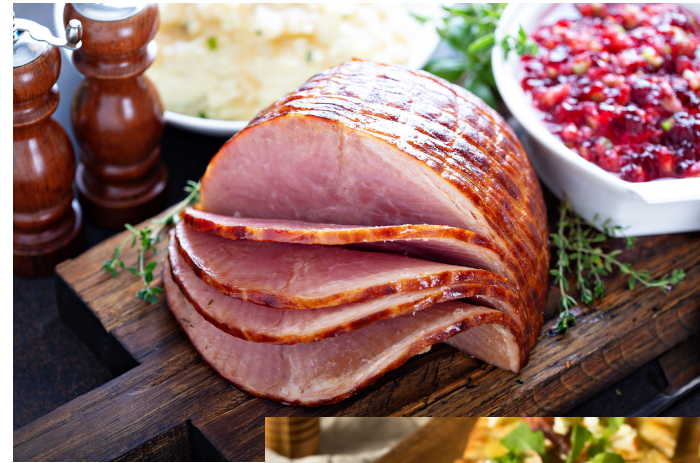
Selection of crisp seasonal vegetables with hummus & ranch dipping sauce

## **Grilled Flatbreads Crisps & Dips \$5/PERSON**

Grilled focaccia, naan & tortilla chips. Salsa, guacamole, hummus, tapenade, olive oil, pico de galo & balsamic

## **Chocolate Fountain \$10/PERSON**

Strawberries, bananas, pretzels, pineapple, marshmallows



# Dinner Buffet

All items subject to change-18% gratuity + GST



# F U L L H O U S E B A R O R P R E M I N U M B A R

Available Cash or Host

## **Full House Highballs \$7**

Sky Vodka, J Wray White Rum,  
Appleton Estates Dark Rum, Tanqueray Gin, Forty Creek Rye

## **Premium Bar Plus Highballs \$9**

Grey Goose Vodka, Hendricks Gin,  
Bacardi 8 Year Rum, Crown Royal Black Rye,  
Glenfiddich Scotch

## **Premium Highballs \$8**

Jose Cuervo Tequila, Jack Daniels, Carolan's  
Irish Cream, Captain Morgan Spiced Rum

## **Domestic Beer \$7**

Budweiser, Bud Light, Kokanee/Cottage Springs Seltzer

## **Premium Beer \$8**

Stella, Corona, Keith's

## **Coolers \$8**

Smirnoff Ice

## **Wine \$9**

House Red or White

## **Soft Drinks or Juice \$3/Glass**

Note: All liquors and liqueurs are 1oz. All wines are 6oz



## Bar Options

All items subject to change-18% gratuity + GST



## H O U S E   W I N E

\$42.00/Bottle

### **White**

Sauvignon Blanc

Chardonnay

Pinot Grigio

### **Red**

Merlot

Cabernet Sauvignon

Malbec

Shiraz

## P R E M I N U M   W I N E S

\$52.00/Bottle

Kim Crawford Sauvignon Blanc (NZ)

Beringer Founders Estates Chardonnay (USA)

Kim Crawford Pinot Gris (NZ)

Fabre Montmayou Malbec (ARG)

Beringer Founders Estates Merlot (USA)

Tom Gore Cabernet Sauvignon (USA)



## R O S É

\$45.00/Bottle

Dirty Laundry (CAD)

## P R O S E C C O

\$40.00/Bottle

Villa Marchesi (ITA)

# Wine List



All items subject to change-18% gratuity + GST

Welcome your guests with a signature drink to cheers to a great year!

**P R O S E C C O**

\$7.00/ Glass

Villa Marchesi Prosecco (ITA)

**C H R I S T M A S  
C H A M P A G N E**

\$8.00/ Glass

Prosecco, Chambord, topped with  
your choice of colored sugar design

**T H E G R I N C H**

\$11.50/Glass (2oz)

Vodka, Ginger ale, Melon liquor & Lime Juice

**P I M M ' S C H R I S T M A S  
C U P**

\$9.50/Glass

Pimm's, cranberry juice, ginger ale, topped  
with a lemon slice & frozen cranberry

**S A N T A ' S M A G I C  
P O T I O N**

\$8.00/Glass

Eggnog, Baileys topped with  
Nutmeg & Christmas Treat

**O L D F A S H I O N E D**

Bourbon, Angostura bitters, simple syrup & orange twist

Wild turkey \$15/Glass (2oz)

Long branch \$19/Glass (2oz)

**C H E R R Y T E M P L E**

\$4.00/Glass (Zero Proof)

Traditionally made with ginger ale, a splash of  
grenadine & garnished with a maraschino cherry



Welcome Cocktails

All items subject to change-18% gratuity + GST



## **TERMS AND CONDITIONS - CATERING**

Valley Ridge Golf Club strives to deliver exceptional customer service and the following terms and conditions are in place to ensure that your experience with us reflects the vision that you have for your event. Please read the following terms and conditions carefully. We look forward to offering our assistance during the planning and execution of your special day. The signatory of this contract will be known as the "Convener" herein.

### **(1) CONTRACTS, DEPOSITS, PAYMENTS AND CANCELLATIONS**

- (a) All events require a signed contract and a non-refundable, non-transferable deposit to confirm your date.
- (b) For subsequent payments or refunds, Valley Ridge Golf Club requires a valid credit card number on file (Visa, Master Card or American Express).
- (c) Six Months prior to your event, a 50% installment payment of the minimum food requirement outlined in your contract is required.
- (d) Initial deposit and all subsequent installment payments are non-refundable.
- (e) Should you cancel within six (6) months prior to your event date; the balance of the food minimum requirement outlined in your contract will automatically be processed to the credit card number on file.
- (f) All cancellations must be received in writing by your Valley Ridge Golf Club Events Manager.
- (g) A change in date, based on availability, will result in the signing of a new contract.
- (h) Final installment payment is due five (5) business days prior to your event (based on the guaranteed number of guests disclosed to the Events Manager at the same time) for food, alcoholic and non-alcoholic beverages, rentals, ceremony fee, chair rental and any miscellaneous costs. Should your final installment payment date fall on a Statutory Holiday, the final installment payment is due on the preceding business day. Final payment can be made by credit card or certified cheque.
- (i) Final installment payment not received five (5) business days prior to your event may result in cancellation of your event.
- (j) Valley Ridge Golf Club will process your final billing the next business day following your event. Should you wish to make billing inquiries, please ensure it is within 30 days following your function. If an outstanding balance exists after 30 days of your event date, the credit card number on file will be billed for the full amount owing in addition to interest charged retroactively on the outstanding balance at a rate of 2% per month.

### **(2) FOOD AND BEVERAGE**

- (a) Due to licensing requirements by the Calgary Health Authority and quality control issues, all food and beverage served on the premises will be supplied by Valley Ridge Golf Club with the exception of wedding cakes, cupcake or a candy bar.
- (b) Valley Ridge Golf Club is not responsible for the presentation or quality of the wedding cake supplied from another licensed food establishment.
- (c) To comply with the Health and Safety Regulation and the A.G.L.C. Valley Ridge prohibits the removal of any food and beverage following an event.
- (d) If dietary substitutions are required, please advise the Events Manager a minimum of five (5) business days prior to your event.
- (e) Should an event be delayed for any reason outside of Valley Ridge Golf Club control, we cannot guarantee the quality of the meal.
- (f) All stationary appetizers, buffets and late night snacks can stay out a maximum of 1.5 hours as per Alberta Health regulations
- (g) On bars with less than \$250.00 in sales and/or upon request of an additional bartender (one bartender per 120 guests will be provided), a fee of \$20.00/hour per bartender (minimum 4 hours) will be applied to your final bill.
- (h) Valley Ridge Golf Club reserves the right to refuse alcohol service to anyone who appears overly intoxicated. A \$200 fee will be added to the final bill for each occurrence of drinking any alcoholic beverage not supplied by Valley Ridge Golf Club on property; including but not limited to the function space, parking lot, golf course, and practice areas.
- (i) Valley Ridge Golf Club reserves the right to end all alcoholic service at any time if outside beverages are found. Liquor service ends strictly at 1AM.
- (j) Gifts or Favours that include alcoholic beverages will be held within Valley Ridge Golf Club's administrative office and returned to the client at time of departure.

### **(3) MENU PRICES**

- (a) All food and beverages prepared and services provided including but not exclusive to the ceremony fee, audio/visual equipment and any rentals are subject (to 18% gratuity and all applicable taxes.
- (b) All prices are subject to change based on market conditions subject to subsection 4(c).
- (c) Catering package and prices are guaranteed three (3) months prior to your event date.

#### **(4) GUARANTEES**

- (a) We require a tentative headcount at the time of contract. A guaranteed number of guests must be received five (5) business days prior to your event).
- (b) The guaranteed number of guests quoted five (5) business days prior to your event is not subject to reduction. Your number may increase within the five (5) business days prior to your event with the approval of your Valley Ridge Golf Club Events Manager.
- (c) Final billing will be based on the guaranteed number or actual number of guests served, whichever is greater. By signing this contract, you authorize the individual designated as the on-site contact for your event with signing authority for additional food and beverages (alcoholic and non-alcoholic) served on the day/evening of your event.
- (d) A confirmed menu and all setup requirements will be required four (4) weeks prior to your event.
- (e) Each function space at Valley Ridge Golf Club has a minimum food requirement that will be outlined in the event contract. This food minimum requirement does not include gratuity, tax or beverages. If the minimum food requirement is not met, the difference will be charged as a room rental to the final bill.
- (f) Ceremony rehearsal date and time will be determined seven (7) days prior to your event.
- (g) A backup plan in case of inclement weather is available for ceremonies. The decision to move the ceremony indoors must be made 24 hours in advance. If the convener does not contact the Events Manager 24 hours in advance the decision will be made at the Event Managers discretion.

#### **(5) SECURITY AND ROOM LIMITATIONS**

- (a) Complimentary white or black table cloths and napkins are provided.
- (b) A complimentary podium and microphone for speeches is provided for events booked in Valley Hall & River Room.
- (c) Valley Ridge Golf Club is not responsible for any lost, stolen or damaged items or any personal injuries prior to, during or following your event.
- (d) Valley Ridge Golf Club reserves the right to inspect and regulate all event including but not exclusive to the right to deny entry or remove from the property any person / persons whose behavior or demeanor is not conducive to the enjoyment or safety of other guests and/or staff.
- (e) Valley Ridge Golf Club does not permit nails, staples, tacks, or similar items to be used anywhere on the property including but not exclusive to function room walls, ceilings or furniture. All repair costs plus a service charge of \$200 per damaged area will be added to the final bill.
- (f) Bubble machines are not permitted. Flower petals used in outdoor spaces must be real. Fog machines, Popcorn machines, popcorn, rice, confetti of any kind (on tables or otherwise) and any decoration affixed to the ceilings, walls and floors of the Valley Ridge Clubhouse are strictly prohibited. A \$500 cleaning fine will be added to the final bill if any of the previous items are used.
- (g) The Convener will be held responsible for any damages to the property incurred by him/her, his/her guests or outside contracted suppliers hired or working on behalf of the convener (i.e. bands, decorators, disc jockeys, audio visual companies, etc.).
- (h) Children under 12 years of age must be in constant supervision by an adult.
- (i) Guests are not permitted in any areas of golf play for safety purposes, including but not exclusive to walking on the golf cart paths or anywhere on the golf course, putting or chipping greens or driving range areas for safety purposes. Any damages to the golf course caused by guests will be billed to the event.
- (j) In adherence with Fire Regulations and for safety of guests and staff: Open-flame candles are not permitted. Candles are only permitted within our facilities if, when lit, the top of the candle flame is at least one inch below top of candle holder.
- k) Valley Ridge Golf Club will not provide ladders for decorating purposes. Conveners must sign a waiver if they or any of their contractors intend to supply their own.
- (l) Artwork in the event rooms cannot be removed from the walls.
- (m) Valley Ridge Golf Club will strictly adhere to all rules and regulations set out by the Alberta Gaming & Liquor Commission.

#### **(6) MISCELLANEOUS**

- (a) Photographs are permitted within the beautiful Valley Ridge Clubhouse Gardens and the front entrance gardens only. All golf course areas are strictly off limits.
- (b) All musical entertainment (live and recorded) is subject to both the Re:Sound and SOCAN fees and will be applied to your final bill.
- (c) Smoking is permitted in designated areas only at Valley Ridge Golf Club.
- (d) Trailers, motorhomes, RV's are not permitted on the Valley Ridge Golf Club property at any time. A \$500 fee will be applied to the final bill for each occurrence.

## B U F F E T O N E - \$ 8 5 / P E R S O N

### **Carved 16 Spice Alberta Slow Roasted Brisket**

Seasoned with our 16 spice rub and slow roasted for ultimate flavor & tenderness.

Cabernet demi, creamy horseradish & Dijon mustard &

### **Carved Maple & Sage Glazed Manitoba Turkey**

Brushed with buttermilk and seasoned with winter spices & brushed with maple syrup. Apple sage stuffing, cranberry & cinnamon compote, traditional house prepared gravy



75 Guest Minimum

Served with warm bread rolls & butter

## B U F F E T T W O - \$ 9 5 / P E R S O N

Carved Items

### **Carved 16 Spice Alberta Prime Rib of Beef**

Seasoned with our 16 spice rub and slow roasted for ultimate flavor & tenderness.

Cabernet Peppercorn demi, creamy horseradish & Dijon mustard &

### **Carved Maple & Sage Glazed Manitoba Turkey**

Brushed with buttermilk and seasoned with winter spices & brushed with maple syrup. Apple sage stuffing, cranberry & cinnamon compote, traditional house prepared gravy

&

### **Baked Cedar Plank Rum Salmon**

Cured overnight & baked over cedar with dark rum and glazed with honey. Sauce remoulade

# Dinner Buffet

All items subject to change-18% gratuity + GST

