



Sit Down

Price: C\$85.00

Casual Sit-down Menu 1

Artisan Green Salad
artisan lettuce, cherry tomato, cucumber, in-house raspberry vinaigrette
Trio of Buns
Sesame Kaiser, Piccolo & Rainy Rye
with dairy creamed butter
Braised Boneless Chicken Thigh
Mustard thyme sauce
Roasted Yukon Gold Potatoes
Seasonal Vegetable Medley
Rum Chata Limon Cheesecake
gluten free graham crumb crust
Fresh Brewed Single Origin Coffee
Herbal Tea
\$80.93 per person (based on 150 guests)

Standard Sit down Menu 1

Ancient Grain Salad
blend of ancient grains, baby carrots, herb vinaigrette
Braised AAA Alberta Beef Short Rib
rosemary jus
Potato Ecraisse Lemon
Fennel Roasted Cauliflower
Green and yellow beans
Trio of Buns
Sesame Kaiser, Piccolo & Rainy Rye
with garlic herbed & black peppercorn butter compote
Chocolate Ganache Draped Flourless Chocolate Torte
Fresh Brewed Single Origin Coffee
Herbal Tea
\$91.96 per person (based on 150 guests)

Formal Sit down Menu 1

Salad of in house grown micro greens, avocado lime crema
Surf & Turf
AAA Alberta Beef Tenderloin & Jumbo Shrimp
Roasted Purple Potatoes
Broccolini with Lemon Avocado Oil
Trio of Buns
Sesame Kaiser, Piccolo & Rainy Rye

Waterfront Park

with garlic herbed & black peppercorn butter compote

Raspberry Cheesecake Sphere

Fresh Brewed Single Origin Coffee

Herbal Tea

\$110.70 per person (based on 150 guests)

MENUS INCLUDE: Service staff site manager (1), server (1/25 guests), cook (1/35 guests), Dinner Fork, Dinner Knife, Salad Fork, Dessert Fork, Teaspoon, Side Plate, 10" Dinner Plate, Salad Plate, Coffee mug, Salt & Pepper Shakers, Cream & Sugar Bowls, Water glass, Wineglass.

Based on 150 guests, cost will change depending on guest count and on staff hours necessary to complete your event. Operational Services Fee 18% and GST will be added to all prices quoted. Gratuity is not included.