CATERING MENU

2027

Thoughtful menus for meetings, celebrations, tournaments and special events.



All buffet packages require a minimum of 20 guests.
Prices are per person unless otherwise indicated.

BREAKFAST BUFFETS

Freshly prepared for morning meetings and events

Continental Breakfast $17 per person

Beverages
Freshly Brewed Coffee • Assorted Tea

Bakery, Fruit & Yogurt
Assorted Muffins • Danish Pastries • Croissants • Fresh Fruit • Yogurt & Granola

Accompaniments
Butter • Preserves

Classic Canadian Breakfast $21 per person

Beverages
Freshly Brewed Coffee • Assorted Tea

Fruit
Fresh Fruit

Hot Breakfast
Scrambled Eggs • Thick-Cut Bacon • Breakfast Sausage • Home Fries

Accompaniments
Toast • Butter & Preserves

French Toast Breakfast $22 per person

Beverages
Freshly Brewed Coffee • Assorted Tea

Fruit
Fresh Fruit

Hot Breakfast
Cinnamon French Toast • Scrambled Eggs • Thick-Cut Bacon • Breakfast Sausage • Home Fries

Accompaniments
Butter • Maple-Flavoured Syrup

Premium Breakfast Buffet $25 per person

Beverages
Freshly Brewed Coffee • Assorted Tea

Bakery, Fruit & Yogurt
Assorted Pastries • Fresh Fruit • Yogurt & Granola

Hot Breakfast
Scrambled Eggs • Thick-Cut Bacon • Breakfast Sausage • Home Fries • French Toast

Accompaniments
Butter • Preserves • Maple-Flavoured Syrup

LUNCH BUFFETS

Buffet selections presented in service order

Canadian Lunch Buffet $22 per person

Soup
Soup of the Day

Salads
Garden Salad • Caesar Salad

Main Course
Assorted Sandwiches • Pickle Platter

Dessert
Nanaimo Bars

Mediterranean Lunch Buffet $25 per person

Soup
Soup of the Day

Salads
Greek Salad • Garden Salad

Main Course
Chicken Souvlaki • Seasoned Rice • Roasted Mediterranean Vegetables • Hummus & Pita • Pickle & Olive Platter

Dessert
Baklava

Asian Lunch Buffet $25 per person

Soup
Soup of the Day

Salads
Asian Slaw • Garden Salad

Main Course
Ginger-Soy Chicken • Vegetable Stir-Fry • Fried Rice • Vegetable Spring Rolls • Pickle Platter

Dessert
Lychees with Vanilla Ice Cream

Thai Lunch Buffet $26 per person

Soup
Soup of the Day

Salads
Thai Noodle Salad • Garden Salad

Main Course
Thai Red Curry Chicken • Jasmine Rice • Vegetable Stir-Fry • Vegetable Spring Rolls • Pickle Platter

Dessert
Assorted Dessert Squares

SANDWICHES & DINNER BUFFETS

Flexible lunch service and complete evening buffets

Sandwich Package $12 per person

One Sandwich Per Person

Ham & Cheese • Egg Salad • Cucumber, Tomato & Cheese • Turkey & Swiss • Roast Beef & Swiss

Gluten-Free Option

Add $3 per sandwich

Make It a Complete Lunch — Add $10 per person

Choose One: Soup of the Day OR Garden Salad • Dessert: Assorted Dessert Squares

Grilled Chicken Breast Dinner $38 per person

Soup

Soup of the Day

Salads — Choose Two

Garden Salad • Caesar Salad • Greek Salad

Main Course

Grilled Chicken Breast • Mushroom & Herb Cream Sauce

Starch — Choose One

Mashed Potatoes • Roasted Potatoes • Rice Pilaf

Vegetable

Seasonal Vegetables

Accompaniments

Pickle & Olive Platter • Dinner Rolls & Butter

Dessert

Assorted Dessert Squares

Traditional Roast Beef Dinner $45 per person

Soup

Soup of the Day

Salads — Choose Two

Garden Salad • Caesar Salad • Greek Salad

Main Course

Traditional Roast Beef • Rich Beef Gravy • Yorkshire Pudding

Starch — Choose One

Mashed Potatoes • Roasted Potatoes • Rice Pilaf

Vegetable

Seasonal Vegetables

Accompaniments

Pickle & Olive Platter • Dinner Rolls & Butter

Dessert

Assorted Dessert Squares

DINNER BUFFETS & UPGRADES

Premium selections and enhancements

AAA Alberta Prime Rib Dinner $68 per person

Soup
Soup of the Day

Salads — Choose Two
Garden Salad • Caesar Salad • Greek Salad

Main Course
Slow-Roasted AAA Alberta Prime Rib • Au Jus • Yorkshire Pudding

Starch — Choose One
Mashed Potatoes • Roasted Potatoes • Rice Pilaf

Vegetable
Seasonal Vegetables

Accompaniments
Pickle & Olive Platter • Dinner Rolls & Butter

Dessert
Assorted Dessert Squares

DINNER ADD-ONS & DESSERT UPGRADES

6 oz Baked Salmon	**+$12 per person**
Shrimp Skewers	**+$5 per person**
Apple Pie with Vanilla Ice Cream	**+$3 per person**
Cheesecake	**+$4 per person**
Chocolate Cake	**+$4 per person**

HORS D'OEUVRES *Priced per dozen*

Vegetable Spring Rolls with Sweet Chili Sauce	**$19**
Mini Vegetable Samosas with Mango Chutney	**$19**
Spanakopita	**$36**
Boneless Chicken Wings	**$19**
Cocktail Meatballs — Honey Garlic or BBQ	**$19**
Chicken Satay with Peanut-Soy Dip	**$25**
Gourmet Deli Sliders	**$39**
Beef Tenderloin Crostini	**$48**

MEETING BREAKS & BEVERAGES

Simple refreshments for meetings and receptions

Coffee Break $10 per person

Beverages

Freshly Brewed Coffee • Assorted Tea

Bakery & Fruit

Assorted Baked Goods • Fresh Fruit

HOT BEVERAGES

Freshly Brewed Coffee & Assorted Tea	**$3 per person**

COLD BEVERAGES

Bottled Water	**$3.50 each**
Assorted Soft Drinks	**$3.50 each**
Assorted Juice	**$3.50 each**



CATERING INFORMATION

Planning details for your event

Buffet Minimum

All breakfast, lunch and dinner buffet packages require a minimum of 20 guests.

Clubhouse Rental & Advance Payment

Clubhouse Rental — $300 plus applicable taxes. A $300 plus applicable taxes advance payment is required to confirm and secure the event booking. The advance payment will be applied toward the Clubhouse Rental charge on the final event invoice. The $300 advance payment is not applied toward food, beverage, catering, or other event charges. All food, beverage and other applicable charges will be billed separately as part of the final event invoice.

Dietary Requirements

Please advise us in advance of allergies or dietary requirements. Gluten-free and vegetarian options may be available with advance notice. Additional charges may apply.

Customized Menus

Customized menus can be prepared for weddings, corporate functions, celebrations, golf tournaments and other special events.

Alcohol Service

Licensed beverage service is available. Alcohol service is subject to applicable liquor regulations and venue policies.

Statutory Holiday Service

Events held on a statutory holiday are subject to a $10 per person, per meal service surcharge.

Taxes & Gratuity

All menu prices are subject to 5% GST and 17% gratuity.

Final Details

Final guest counts and menu selections are required in advance in accordance with the catering agreement.