

The ClubHouse at



PARADISE VALLEY
GOLF COURSE

2023 Banquet and Events Menu



Menu by Chef Sourav Saha – RSE

Breakfast Buffets *minimum 20 guests*

Continental Breakfast Buffet

\$15 per person

- Selection of Danishes, Croissants, Muffins and Loaves
- Seasonal Sliced Fruit and Berry Platter
- Assorted Fruit Yogurts
- Coffee & Tea

Paradise Breakfast Buffet

\$18 per person

- Scrambled Eggs with Brie Cheese & Scallions (available df)
- Bacon & Breakfast Sausage (gf & df)
- Hashbrowns (gf, df & v)
- Seasonal Sliced Fruit and Berry Platter
- Coffee & Tea

Brunch Buffet

\$35 per person

Choose 2 Entrées:

- Carved Honey Ham with Maple Mustard
- Eggs Benedict with Poached Eggs, English Muffins, Sliced Ham and Honey Sriracha Hollandaise
- Salmon Fillet with Dill and Maple Mustard
- Banana Bread French Toast & Pancakes with Berry Compote, Maple Syrup and Chantilly Cream
- Penne Pasta Bake with Roasted Red Peppers and Kalamata Olives in a Pomodoro Sauce

Accompanied by:

- House Garden Salad with Dried Cranberries, Candied Pecans, Pumpkin Seeds, Goat Cheese and a Strawberry Vinaigrette
- Caesar Salad with Garlic Croutons and Parmesan Cheese
- Scrambled Eggs with Brie Cheese & Scallions
- Bacon & Breakfast Sausage (gf & df)
- Hashbrowns
- Seasonal Sliced Fruit and Berry Platter
- Selection of Danishes, Croissants, Muffins and Loaves
- Coffee & Tea

Add an action station to any of the above buffets:

\$8 per person

Choose 1:

- **Build Your Own Omelet Station** Ham, Bacon, Onions, Peppers, Spinach, Mushrooms and Mixed Cheeses
- **Eggs Benedict Station** Poached Eggs, Ham, Smoked Salmon, Spinach, English Muffins and Honey Sriracha Hollandaise Sauce

Lunch Buffets *minimum 20 guests*

The Working Luncheon Buffet

\$23 per person

- Assorted Finger Sandwiches including Egg Salad, Tuna Salad, Ham, Turkey & Roast Beef
- Homemade Pickled Vegetable Platter
- Crudité Platter with Fresh Vegetables, House-made Hummus and Ranch
- Seasonal Sliced Fruit and Berry Platter
- Chef's Choice Soup
- Coffee & Tea

The Paradise Lunch Buffet

\$35 per person

Choose 1 Entrée:

- House Cured Salmon Fillet with Dill and Maple Mustard (gf & df)
- Roasted Chicken Supreme with a Lemon Cream Sauce (gf)
- Braised Boneless Alberta Beef Short Ribs with Roasted Tomato and Chimichurri (gf & df)

Accompanied by:

- House Garden Salad with Dried Cranberries, Candied Pecans, Pumpkin Seeds, Goat Cheese and a Strawberry Vinaigrette (gf)
- Caesar Salad with Garlic Croutons and Parmesan Cheese
- Chefs Choice Seasonal Vegetable Medley
- Choice of Roasted Potatoes with Fresh Herbs or Mashed Potatoes
- Chef's Choice Soup
- Bread & Butter
- Coffee & Tea

Paradise Hearty Lunch Buffet

\$39 per person

Choose 2 Entrées:

- House Cured Salmon Fillet with Dill and Maple Mustard (gf & df)
- Roasted Chicken Supreme with Lemon Cream Sauce (gf)
- Braised Boneless Alberta Beef Short Ribs with Roasted Tomato and Chimichurri (gf & df)
- Mustard Roast Pork Loin with Onion Jus (df)
- Penne Pasta Bake with Roasted Red Peppers, Kalamata Olives and a Pomodoro Sauce (veg)

Accompanied by:

- House Garden Salad with Dried Cranberries, Candied Pecans, Pumpkin Seeds, Goat Cheese and a Strawberry Vinaigrette (gf)
- Caesar Salad with Garlic Croutons and Parmesan Cheese
- Chefs Choice Seasonal Vegetable Medley
- Choice of Roasted Potatoes with Fresh Herbs or Mashed Potatoes
- Chef's Choice Soup
- Bread & Butter
- Coffee & Tea

Add on Assorted Dessert Squares (may contain nuts) **\$6 per person**

Dinner Buffets

Paradise Buffet *minimum 20 guests*

Choose 1 entrée

- Roasted Chicken Supreme with a Lemon Cream Sauce (gf) **\$35 per person**
 - Grilled Salmon Fillet with Tarragon Beurre Blanc (gf) **\$35 per person**
 - Mustard Roast Pork Loin with Onion Jus (df) **\$32 per person**
 - Braised Boneless Alberta Beef Short Ribs with Roasted Tomato and Chimichurri (gf & df)
- \$39 per person**

Accompanied by:

- Penne Pasta Bake with Roasted Red Peppers, Kalamata Olives and a Pomodoro Sauce (veg)
- House Garden Salad with Dried Cranberries, Candied Pecans, Pumpkin Seeds, Goat Cheese and a Strawberry Vinaigrette (gf)
- Caesar Salad with Garlic Croutons and Parmesan Cheese
- Chefs Choice Seasonal Vegetable Medley
- Choice of Roasted Potatoes with Fresh Herbs or Mashed Potatoes

- Chef's Choice Soup
- Bread & Butter
- Coffee & Tea

Add on Assorted Dessert Squares (may contain nuts) **\$6 per person**

Add on a Premium Dessert \$9 per person

Choose 1:

- Sticky Toffee Pudding with Vanilla Ice Cream
- Warm Seasonal Crumble with Vanilla Ice Cream

Gold Buffet *minimum 30 guests*

Carved Item

Choose 1:

- Prime Rib with Au Jus Gravy, Horseradish and Grainy Dijon (df,) **\$56 per person**
- Alberta AAA Striploin with Au Jus Gravy, Horseradish and Grainy Dijon **\$58 per person**
- Honey Glazed Ham with Honey Mustard (gf & df) **\$45 per person**
- House Cured Salmon with Maple Mustard (gf & df) **\$45 per person**

Entrées

Choose 1:

- Roasted Chicken Supreme with Lemon Cream Sauce (df)
- Penne Pasta Bake with Roasted Red Peppers, Kalamata Olives and a Pomodoro Sauce (veg)
- Braised Boneless Alberta Beef Short Ribs with Roasted Tomato, Chimichurri and Mashed Potatoes (gf & df)
- Grilled Salmon Fillet with Tarragon Beurre Blanc (gf)

Salads

Choose 3:

- House Garden Salad with Dried Cranberries, Candied Pecans, Pumpkin Seeds, Goat Cheese and a Strawberry Vinaigrette (gf, veg, available df & contains nuts)
- Caesar Salad with Garlic Croutons and Parmesan Cheese (veg & available gf)
- Spinach Salad with Red Onions, Strawberries, Goat Feta, Toasted Almonds and a Poppyseed Vinaigrette (veg, available df, v & contains nuts)
- Greek Salad with Goat Feta, Tomatoes, Bell Peppers, Cucumbers, Tomatoes, Kalamata Olives and a Lemon Oregano Vinaigrette (veg)
- Beet Salad with Arugula, Goat Cheese, Candied Pecans, Red Onions and a Maple Onion Vinaigrette (gf, veg, contains nuts, available df & v)
- German Potato Salad with Bacon, Caramelized Onions, Scallions and a Dijon Vinaigrette (gf, df, available veg & v)

Starch

Choose 1:

- Roasted Potatoes with Fresh Herbs (gf, df, veg & v)
- Garlic Parmesan Scalloped Potatoes (gf & veg)
- Mashed Potatoes (gf & veg)
- Coconut Cumin Basmati Rice (gf, df, veg, & v)

Accompanied by:

- Chef's Choice Steamed Vegetable Medley
- Bread & Butter
- Domestic Cheese & Seasonal Fruit Display
- Coffee & Tea

Dessert

Choose 1:

- Sticky Toffee Pudding with Vanilla Ice Cream
- Warm Seasonal Crumble with Vanilla Ice Cream
- Assorted Dessert Squares

Dinner – Plated *minimum 30 guests*

All plated dinners are 3 courses. Served with bread and butter.

Appetizers

Choose 1 per guest:

- Sweet Potato Five Spice and Coconut Soup (gf, df, v)
- Roasted Tomato and Red Pepper Soup (gf, df, v)
- Creamy Wild Mushroom Velouté (df & veg)
- Roasted Butternut Squash Soup (seasonal) (gf, df, veg & v)
- Caesar Salad with Garlic Croutons and Parmesan Cheese
- House Salad with Pumpkin Seeds, Dried Cranberries, Candied Pecans, Goat Cheese and a Strawberry Vinaigrette
- Caprese Salad with Fresh Tomatoes, Buffalo Mozzarella, Basil Pesto and Balsamic Glaze
- Spinach Salad with Red Onions, Strawberries, Goat Feta, Toasted Almonds and a Poppy Seed Vinaigrette

Entrées

Choose 1 per guest:

- Boneless Braised Alberta Beef Short Ribs with Roasted Tomato, Chimichurri, Mashed Potatoes and Chef's Choice Vegetables (gf & df) **\$55 per person**
- Roasted Chicken Supreme with Butternut Squash Puree, Roasted Potatoes, Chef's Choice Vegetables and Red Wine Jus (gf) **\$50 per person**
- Grilled Salmon Fillet with Beurre Blanc sauce, Calrose rice and chef's choice vegetables (gf) **\$50 per person**

- Wild Mushroom Risotto with Mascarpone Cheese and Parmesan (gf & veg) **\$50 per person**
- Stuffed Bell Pepper with Coconut Rice, Roasted Vegetables and Homemade Tomato Sauce (gf, df, v) **\$50 per person**

Desserts

Choose 1 per guest:

- Very Berry Cheesecake with Macerated Berries
- Warm Sticky Toffee Pudding with Vanilla Ice Cream
- Chocolate Trio Mousse with Strawberry Milk and Toasted Pistachios

Live Action/ BBQ Menus /Themed Stations

minimum 30 guests

Live Action Deluxe Burgers or BBQ Beef on a Bun

With Caesar Salad, Chef's Choice Salad, Baked Beans and a Dessert Square Platter
\$23 per person

Live Action Mixed Grill BBQ

Grilled Teriyaki Chicken, Seven Persons Sausage & St Louis BBQ Pork Ribs
With Loaded Baked Potato, Chef's Choice Salad, Caesar Salad, Baked Beans and a Dessert Square Platter
\$35 per person

Live Action New York Steak Dinner

8 oz. Alberta AAA NY Strip Loin Steak, Loaded Baked Potato, Chef's Choice Salad, Caesar Salad, Baked Beans and a Dessert Square Platter
\$40 per person

Vodka Prawns

With Garlic, Parsley, Lemon and White Wine (gf, df)
minimum of 6 dozen required
\$25 per dozen

Live Action Pasta Station

Choice of Penne, Farfalle, Rotini or Fettucine
With Pomodoro Sauce & Béchamel Sauce, a Selection of Vegetables & Meats and Warm Baguette with Olive Oil & Balsamic Vinegar
\$22 per person

Mediterranean Station

Chicken Souvlaki, Warm Pita Bread, Tzatziki, Red Onions, Diced Tomatoes, Lettuce, Rice Pilaf and Greek Salad with Goat Feta, Tomatoes, Bell Peppers, Cucumbers, Tomatoes, Kalamata Olives & a Lemon Oregano Vinaigrette

\$25 per person

Dim Sum Station

(2 weeks notice required)

• BBQ Pork Bao Buns, Pork Shumai, Vegetable Spring Rolls with Plum Sauce, Chicken Gyoza and Asian Green Salad with Julienned Carrots, Peppers, Chopped Peanuts & a Sesame Hoisin Vinaigrette

\$25 per person

Add on Assorted Dessert Squares \$6 per person

Add on a Premium Dessert \$9 per person

Choose 1:

- Sticky Toffee Pudding with Vanilla Ice Cream
- Warm Seasonal Crumble with Vanilla Ice Cream

Hors d'oeuvres / Platters

Beef

- Boneless Short Rib Sliders with Jalapeno Honey Slaw on Brioche Buns **\$41 per dozen**
- Stuffed Yorkshire Puddings with Shaved Prime Rib and Horseradish Aioli **\$36 per dozen**
- Teriyaki Beef Skewers (gf & df) **\$36 per dozen**

Chicken

- Chicken Skewers with Tzatziki Drizzle **\$30 per dozen**
- Chicken Gyozas with Cashew Drizzle (gf & contains nuts) **\$22 per dozen**

Pork

- Bacon Wrapped Jalapeno Poppers with Cream Cheese, Cheddar and Bacon (gf) **\$31 per dozen**
- Prosciutto & Melon Skewers with Balsamic Glaze (gf & df) **\$24 per dozen**

Seafood

- House-made Seafood Cakes with Tarragon Aioli **\$28 per dozen**
- Grilled Shrimp Skewers with a Roasted Garlic Red Pepper Marinade and Siracha Aioli (gf & df) **\$36 per dozen**
- Smoked Salmon Crostini with Pickled Red Onion, Lemon Cream and Capers **\$36 per dozen**

Vegetarian

- Mini Spinach and Feta Quiche **\$20 per dozen**
- Bruschetta Crostini with Balsamic Glaze (df) **\$19 per dozen**
- Stuffed Cucumber with Citrus and Herb Cream Cheese and Balsamic Glaze (gf) **\$20 per dozen**
- Vegetarian Spring Rolls with Hoisin Sauce (df) **\$20 per dozen**

Platters and Snacks

Jumbo Shrimp Tower *with cocktail sauce* (gf, df, contains shellfish) **\$247 per 125 pieces**

Charcuterie Board *assortment of sliced deli meats and baguette* (df) **\$15 per person**

Imported & Domestic Cheeses *with assorted crackers* **\$11 per person**

Crudit  Platter *fresh cut vegetables, house-made hummus and ranch dip* **\$6 per person**

Sliced Fruit & Berry Platter *assorted fresh fruits and berries* **\$9 per person**

Yogurt Parfait Station *granola, vanilla yogurt, berries and fruit* **\$6.50 per person**

Assorted Dessert Platter *fresh cookies and assorted squares* **\$8 per person**

Baked Goods *assortment of loaves danishes and croissants* **\$6.50 per person**

Chips and Salsa (df) **\$5 per person**

Cajun Kettle Chips (df) **\$6.50 per person**

Late Night Snacks

Pizza Bar 12" (8 slices) Hawaiian, Pepperoni or Cheese (available gf) **\$20 per pizza**

Pierogi Bar with Bacon, Caramelized Onions, Green Onions and Sour Cream (Vegetarian options available) **\$15 per person**

Poutine Bar Gravy, Cheese Curds, Mixed Cheese, Jalapenos, Diced Tomatoes, Scallions and Bacon Bits (Vegetarian options available) **\$15 per person**

Taco Bar Soft Taco Shells, Ground Beef, Pulled Chicken, Cheddar Cheese, Diced Tomatoes, Salsa, Sour Cream and Guacamole (gf & df options) **\$25 per person**

Kids Menu *(12 & Under)*

Soup \$5 per child

- Cream of Mushroom (gf)

Salads \$5 per child

Choose 1:

- Carrot Sticks, Celery Sticks and Ranch Dip
- Caesar Salad

Entrées \$10 per child

Choose 1:

- Chicken Tenders with Fries, Plum Sauce and Ketchup
- Cheeseburger with Fries and Ketchup
- Grilled Cheese with Fries and Ketchup

Dessert \$5 per child

- Vanilla Ice Cream with Chocolate Sauce

gf- Gluten Free veg- Vegetarian
df- Dairy Free v-Vegan

All prices are subject to 17% gratuity and 5% gst. Please advise of any dietary restrictions - additional charges may apply.