



YOUR *Mountain Dining Experience* STARTS HERE

WEDDING CATERING GUIDE



Breakfast

MINIMUM 20 GUESTS

FRESH START

\$5/Person

Fresh Brewed Starbucks Coffee & Tazo Herbal Teas
Apple, Cranberry & Orange Juice

MONDAY MORNING

\$40/Service

Fresh Brewed Starbucks Coffee ~ 20 Cup Urn

CONTINENTAL BREAKFAST

\$15/Person

Fresh Brewed Starbucks Coffee & Tazo Herbal Teas
Apple & Orange Juice
Fresh Fruit
Greek Yogurt & Granola
Baked Muffins, Pastries & Bagels

HOT BREAKFAST BUFFET

\$19/Person

Fresh Brewed Starbucks Coffee & Tazo Herbal Teas
Apple & Orange Juice
Fresh Fruit
Fresh Baked Goods
Bacon & Sausage
Scrambled Eggs
Hash Brown Potatoes

BREAKFAST ENHANCEMENTS

Add to Continental or Breakfast Buffet

Eggs Benedict with Smoked Ham & Hollandaise	\$4/Person
French Toast with Maple Syrup	\$3/Person
Canadian Back Bacon	\$4/Person
Yogurt Parfait	\$3/Person
Assorted Cereals & Milk	\$3/Person
Omelette Station - Chef Attended	\$5/Person



Prices are subject to applicable taxes and 18% gratuity

Lunch

MINIMUM 20 GUESTS

CEDAR BOWL SOUP, SALAD & SANDWICH BUFFET

\$20/Person

One Soup & One Vegetarian Soup

One Salad

Choice of Sandwich

Served on Assorted Breads and Wraps

Assorted Dessert Squares

Fresh Brewed Starbucks Coffee, Tazo Herbal Teas & Soft Drinks

Add Extra Soup *\$3/Person*

Add Extra Salad *\$2/Person*

HOLO HIKE GRAB & GO LUNCH

\$16/Person

Choice of Sandwich

Seasonal Fresh Fruit

Jumbo Chocolate Chunk Cookie

Old Dutch Potato Chips

Choice of Juice, Soft Drink or Water

PIZZA PARTY

\$29/Pizza \$2/Cookie

Choice of 16" Pizza (Hawaiian, Vegetable, Pepperoni, Deluxe or Three Cheese)

Jumbo Chocolate Chunk Cookie

Choice of Juice, Soft Drink or Water



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Lunch Options

SOUP OPTIONS

Thai Yam & Coconut
Curried Lentil & Cauliflower
Honey Roasted Parsnip
Beef & Barley
French Onion
Roasted Red Pepper & Tomato

SANDWICH OPTIONS

Roast Beef
Black Forest Ham
Deli Sliced Turkey
Vegetarian

SALAD OPTIONS

Artisan Garden Salad
Traditional Caesar Salad
Apple & Fennel Coleslaw
Baby Potato Salad

PREMIUM SALAD OPTIONS

Add \$2/Person

Greek Salad
Roasted Beetroot & Goat's Cheese Salad
Caprese Salad
Couscous Salad
Quinoa & Kale Salad

PREMIUM SANDWICH OPTIONS

Add \$3/Person

Chicken, Bacon & Avocado
Mediterranean Vegetables, Hummus & Arugula
Smoked Salmon, Cucumber, Lemon & Chive Cream Cheese & Arugula
Baby Prawn, Romaine & Marie Rose Sauce
Chicken, Brie & Cranberry Sauce
Tuna Mayo, Chive, Green Onion, Sweetcorn & Avocado



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Dinner

MINIMUM 50 GUESTS

GREEN RUN

\$40/Person Buffet \$45/Person Plated

Fresh Baked Dinner Rolls
Seasonal Vegetable Tray & Dipping Sauce
Choice of Two Salads
Choice of Two Main Course
Choice of Starch & Vegetable
Vegetarian Option Available on Request
Chef's Desserts
Fresh Brewed Starbucks Coffee & Tazo Herbal Teas

BLUE RUN

\$45/Person Buffet \$50/Person Plated

Fresh Baked Dinner Rolls
Domestic Cheese Platter with Crackers, Pita Bread & Hummus
Seasonal Vegetable Tray and Dipping Sauce
Choice of Three Salads
Choice of Two Main Course
Choice of Starch & Vegetable
Vegetarian Option Available on Request
Chef's Desserts
Fresh Brewed Starbucks Coffee & Tazo Herbal Teas

BLACK DIAMOND

\$50/Person Buffet \$55/Person Plated

Fresh Baked Dinner Rolls
Domestic Cheese Platter with Crackers, Pita Bread & Hummus
Seasonal Vegetable Tray and Dipping Sauce
Choice of Three Salads
Choice of Three Main Course
Choice of Starch & Vegetable
Vegetarian Option Available on Request
Chef's Desserts
Fresh Brewed Starbucks Coffee & Tazo Herbal Teas



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Dinner Options

MAIN COURSE

- Carved Roast Beef Sirloin with Red Wine Jus *Add Yorkshire Pudding* \$2/Person
Oven Roasted Chicken Supreme with Lemon & Rosemary Butter
Traditional Turkey Dinner with all the Trimmings & Gravy
Tender Brandy BBQ Glazed Pork Ribs
8oz Grilled Striploin Steak with Peppercorn Jus Cooked to Medium Rare *11oz Add* \$9/Person
Pan Seared Salmon Fillet with Lemon Caper & Butter Sauce
Certified AAA Angus Beef Prime Rib Roast *Add \$5/Person*
Roasted Supreme of Chicken Stuffed with Apple & Goat Cheese *Add \$4/Person*

VEGETARIAN

- Pea, Fava Bean, Goat Cheese & Mint Risotto
Lentil & Kalamata Olive Lasagna with Spinach & Ricotta Cheese

VEGAN

- Roasted Peppers Stuffed with Lemon & Coriander Couscous, Toasted Almonds, Kale & Sultanas
Polenta Cake with Garlic Wild Mushrooms, Spinach, Lentils & Pomegranate Dressing
Pad Thai

VEGETABLE SIDES

- Roasted Root Vegetables
Honey Roasted Carrots
Seasonal Vegetables
Asparagus Spears in Whipped Butter (Seasonal)

STARCH

- Oven Roasted Rosemary Potatoes
Roasted Garlic Mashed Potatoes
Baked Potato with Sour Cream, Chives, & Whipped Butter
Long Grain & Wild Rice
Traditional Savory Bread Stuffing
House Cut Fries

SALAD

- Artisan Garden Salad
Traditional Caesar Salad
Apple & Fennel Coleslaw
Baby Potato Salad

PREMIUM SALAD

- Add \$2/Person*
Greek Salad
Roasted Beetroot Salad
Caprese Salad
Couscous Salad
Quinoa & Kale Salad



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Hors d'oeuvres

\$24/DOZEN

COLD OPTIONS

Hoisin Duck Cucumber Cup Canapes
Poached Pear & Gorgonzola Cheese Canapes
Cherry Tomato Bruschetta Canapes
Smoked Salmon, Lemon & Chive Cream Cheese Blini
Oysters Served with Mignonette & Fresh Lemon
Avocado & Crab Tian Bites
Beef Carpaccio with Horseradish Aioli & Deep Fried Capers
Goats Cheese Cheesecake Bites with Red Onion Jam

HOT OPTIONS

Spinach & Feta Cheese Spanakopita with Tomato Salsa
Chicken Satay with Spicy Peanut Sauce
Pork Belly & Caramelized Apples
Brie & Cranberry Bites
Lamb Kofta, Cucumber & Mint Raita
Grilled Vegetable & Marinated Tofu Skewers
Sticky Sesame Pulled Beef Filo Cups
Lime & Coriander Prawns

Choose up to four different options with a recommended amount of four pieces per person



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Platters

Vegetable Crudités Platter with Ranch Dip

\$65/Platter for 25

Hummus & Pita Platter

\$55/Platter for 25

Tortilla Chips with House-made Salsa & Guacamole

\$50/Platter for 25

Fresh Seasonal Fruit Platter

\$90/Platter for 25

Domestic Cheese Platter with a Variety of Crackers

\$120/Platter for 25

Assorted Deli Meats with Condiments & Fresh Rolls

\$150/Platter for 25

Charcuterie Board

\$200/Platter for 25

Late Night Snack

Poutine Bar

\$7.50/Person

Taco Bar

Choice of Beef or Chicken

\$7.50/Person

Pizza

Meat, Hawaiian, Vegetable

\$29.00/Pizza

Pig Roast

Serves up to 75

\$750.00/Pig



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Bar

STANDARD HIGHBALL

\$5.65/Drink

PREMIUM LIQUOR

\$6.09/Drink

DOMESTIC BOTTLED BEER

\$6.00/Drink

DOMESTIC DRAFT BEER

\$7.00/Drink

IMPORTED BEER

\$6.53/Drink

PROSPECT WINERY

\$8.00/Glass \$30.00/Bottle

Pinot Grigio

DONA PAULA

\$30.00/Bottle

Malbec

VILLA CONCHI CAVA

\$39.00/Bottle

Sparkling Wine

Work with our team to create a signature cocktail or customize the bar menu for your event



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Ice Bar

VODKA TASTING EXPERIENCE

\$10/1oz Tasting

\$15/ 3x 1/2oz Tasting

ICE BAR

FERNIE

Join us in embracing our frosty Canadian heritage at the Ice Bar located in the main building of Lizard Creek Lodge at Fernie Alpine Resort.

Cozy up in a Helly Hansen jacket provided to you for this special experience. Choose to do vodka sampling experience with your choice of 3 different vodkas, or simply choose one vodka to taste.

The experience will last about 10-20 minutes where you sample our vodka in a truly unique spectacle of carved ice blocks and a dramatic arched entrance.



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