



Matt Kuhn Photography

YOUR *Mountain Dining Experience* STARTS HERE



GROUP CATERING GUIDE



# Breakfast

MINIMUM 20 GUESTS

## FRESH START

\$10/Person

Fresh Brewed Starbucks Coffee & Tazo Herbal Teas  
Juice

## CONTINENTAL BREAKFAST

\$22/Person

Fresh Brewed Starbucks Coffee & Tazo Herbal Teas  
Juice  
Fresh Fruit  
Yoghurt Cups  
Baked Muffins & Pastries

## HOT BREAKFAST BUFFET

\$32/Person

Fresh Brewed Starbucks Coffee & Tazo Herbal Teas  
Juice  
Fresh Fruit  
Fresh Baked Goods  
Bacon & Sausage  
Scrambled Eggs  
Hash Brown Potatoes (fried or baked)

## BREAKFAST ENHANCEMENTS

Add to Continental or Breakfast Buffet

Eggs Benedict with Smoked Ham & Hollandaise \$5/Person  
French Toast with Maple Syrup \$4/Person  
Yoghurt Parfait \$3/Person  
Assorted Cereals & Milk \$3/Person

Room Rental \$500

Prices are subject to applicable taxes and 18% gratuity

# Lunch

## CEDAR BOWL SOUP, SALAD & SANDWICH BUFFET

\$32/Person

Choice of One Soup and One Salad  
Sandwiches and Wraps  
Variety of Roast Beef, Black Forest Ham,  
Smoked Turkey Breast and Vegetarian  
Upgrade to Premium option +\$5/Person  
Assorted Dessert Squares  
Fresh Brewed Starbucks Coffee, Tazo Herbal Teas & Pop

Add Extra Soup      \$3/Person

Add Extra Salad      \$3/Person

## HOLO HIKE GRAB & GO LUNCH

\$24/Person

Choice of Sandwich  
Seasonal Fresh Fruit  
Chocolate Chunk Cookie  
Potato Chips  
Choice of Juice, Pop or Water

## BBQ

\$35/Person

+ \$2/Person to add bacon

Choice of Beef, Chicken or Veggie Burger with an assortment of toppings  
including lettuce, tomato, onion, cheese, pickles, and condiments. Bacon is extra.  
Salad and Fries  
Choice of Juice, Pop or Water

Prices are subject to applicable taxes and 18% gratuity

# Lunch Options

## SOUP OPTIONS

Butternut Squash GF  
Cauliflower & Chestnut GF  
Honey Roasted Parsnip GF  
Beef & Barley DF  
Roasted Red Pepper & Tomato GF DF  
All options can be requested to be DF

## SANDWICH OPTIONS

Roast Beef  
Black Forest Ham  
Deli Sliced Turkey  
Vegetarian

## SALAD OPTIONS

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

## PREMIUM SALAD OPTIONS

Add \$5/Person

Greek Salad  
Roasted Beetroot & Goat's Cheese Salad  
Caprese Salad  
Bacon Blue Cheese Potato Salad  
Couscous & Kale Salad

## PREMIUM SANDWICH OPTIONS

Add \$5/Person

Chicken, Bacon & Avocado  
Mediterranean Sundried Tomato Pesto & Arugula  
Smoked Salmon, Cucumber, Lemon & Chive Cream Cheese & Arugula  
Chicken, Brie & Cranberry Sauce  
Proscuitto, Brie, Balsamic Glaze & Arugula



# Canapés

Choice of up to four different options with a recommended amount of four pieces per person. Gluten-free options are available for an additional cost.

Available at Cirque Restaurant Only.

**\$40/DOZEN**

## COLD

### Caramelized Onion Tarte Tatin

Caramelized Onion Baked in a Puff Pastry Shell

### Bruschetta

Served on Crostini with Balsamic glaze DF (can be GF)

### Watermelon Prosciutto & Feta Skewers

With Strawberry & Rosemary Glaze (can be GF)

### Beef Carpaccio

With Horseradish Mascarpone (can be GF)

## HOT

### Chicken Satay

With Spicy Peanut Sauce (can be DF)

### Spinach & Feta Spanakopita

With Tzatziki

### Brie & Cranberry Bites

Fried Brie with Cranberry Chutney (can be GF)

### Bacon & Blue Cheese Dates

Dates Stuffed with Gorgonzola & Wrapped in Bacon (can be DF)

### Mushroom & Goat Cheese Crepes

Savoury Crepe Rolled with a Mushroom Duxelles & Goat Cheese (can be DF)

Prices are subject to applicable taxes and 18% gratuity

# Premium Canapés

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

Gluten-free options are available for an additional cost.

Available at Cirque Restaurant Only.

## OYSTERS

\$4 each

Minimum order of 100

With Mignonette & Fresh Lemon (can be GF + DF)

## COLD

\$52/DOZEN

### Hoisin Duck Cucumber Cup

(can be DF)

### Smoked Salmon

With Lemon & Chive Cream Cheese Blini (can be GF + DF)

### Tuna Poke

On Fried Wontons (can be DF)

### Goats Cheese Cheesecake Bites

With Red Onion Jam (can be GF)

## HOT

\$52/DOZEN

### Sticky Beef Phyllo cups

(can be DF)

### Pork Belly

With Pineapple Jam (can be GF + DF)

### Poached Pear and Smoked Gorgonzola Cups

(can be GF + DF)

### Prawns

With Coriander & Lime (can be GF + DF)

### Crab Cakes

With Lemongrass Aioli (can be GF + DF)

Prices are subject to applicable taxes and 18% gratuity

# Platters

Vegetable Crudités Platter with Ranch Dip

\$3/person

Hummus & Pita Platter

\$3/person

Tortilla Chips with Salsa & Guacamole

\$3/person

Fresh Seasonal Fruit Platter

\$6/person

Domestic Cheese Platter with a Variety of Crackers

\$10/person

Charcuterie Board

\$10/person

# Late Night Snack

Poutine Bar \$15.00/person

Truffle Fries

\$12.00/person

Taco Bar

Choice of Beef or Chicken

\$17.00/Person

Popcorn

\$6.00/Person

Gourmet - Maple Bacon or Truffle Parmesan \$7.50 per person

Prices are subject to applicable taxes and 18% gratuity

# Dinner

## DINNER BUFFET

\$65/Person

## FRESH BAKERY

Dinner Rolls

## TO BEGIN

Choice of Two Salads

## MAINS

Choice of Two Main Courses  
Choice of one Starch and one Vegetable

Please contact us about dietary restrictions

## DESSERT BUFFET

(Select One)

Assorted Squares  
Sticky Toffee Pudding  
Sponge Cake (Vanilla or Chocolate)  
New York Cheesecake  
Gluten-free Tarte +\$2  
Fruit & Cheese Board



# Dinner

## PLATED DINNER

\$60/Person

## FRESH BAKERY

Dinner Rolls

## TO BEGIN

Choice of One Salad

## MAINS

Choice of two Main Courses and one Vegetarian Option  
Choice of one Starch and one Vegetable

## DESSERT

(Select One)

GF Chocolate Torte  
New York Cheesecake  
Chocolate Mousse  
Creme Brûlée

# Kids Menu

12 and Under

Choose one for all kids meals

40% Off Regular Meal

Cheese Burger and Fries  
\$16.00/person

Chicken Fingers and Fries  
\$16.00/person

Kids Under 3 Eat Free

Prices are subject to applicable taxes and 18% gratuity

# Dinner Options

## MAIN COURSE

Dijon and Rosemary Crusted Carved Roast Beef Sirloin  
with Red Wine Jus (can be DF) + Yorkshire Pudding \$3/Person

Pan Seared Chicken Supreme Glazed  
with Orange and Cardamom Butter (can be GF)

Traditional Turkey Dinner  
with All the Trimmings & Gravy

Tender Cranberry Bourbon Glazed Pork Ribs  
(can be GF and DF)

Grilled 8oz California Cut Striploin Steak  
Served Medium Rare with Jus (can be GF and DF)

Seared Honey Ginger Glazed Salmon  
(can be DF)

Apple Brined Pork Loin  
Served with a Tangy Apple and Apricot Chutney (can be GF and DF)

Dijon and Rosemary Crusted Prime Rib Roast  
Add \$5/Person (can be DF)

Brioche & Sage Stuffed Chicken Supreme  
Add \$5/Person

## VEGETARIAN

Moussaka Stack, Fried Eggplant, Grilled Zucchini and Roasted Portobello Mushroom  
Served on a Pomme Purée and a Roasted Tomato Sauce (can be GF)

Eggplant Lasagna  
with Spinach, Ricotta and Mozzarella (GF noodles for \$2/person)

Smoked Blue Cheese and Brussel Sprout Risotto  
(can be GF)

Prices are subject to applicable taxes and 18% gratuity

# Dinner Options

## VEGAN

### Eggplant Lasagne

with Zucchini, Spinach, Oat Milk and Vegan Mozzarella (GF noodles for \$2/person)

### Wild Mushroom & Barely Risotto

with Nutritional Yeast and Truffle Oil

### Roasted Cauliflower Steak

with Vegetable Jus (plated dinner only) (can be GF)

### Dukkah Crusted Roast Yam

with Harissa and Tzatziki (plated dinner only)

## VEGETABLE SIDES

All can be DF GF

Roasted Root Vegetables

Honey Glazed Carrots

Seasonal Vegetables

Grilled Broccoli

Roasted Brussel Sprouts

Lemon Green Beans

## STARCH

Oven Roasted Rosemary Potatoes GF

Roasted Garlic Mashed Potatoes GF

Creamy Polenta GF

Wild Rice & Pistou Pilaf GF, DF

Traditional Savory Bread Stuffing (with Turkey dinner)

Truffle Mashed Potatoes GF (add \$2/person)

## SALAD

Artisan Garden Salad GF DF

Traditional Caesar Salad

Traditional Coleslaw DF GF

Baby Potato Salad GF

## PREMIUM SALAD OPTIONS

Add \$2/person

Greek Salad GF

Roasted Beetroot & Goat's Cheese Salad GF

Caprese Salad GF

Bacon Blue Cheese Potato Salad GF

Couscous & Kale Salad DF

Apple Fennel Coleslaw DF GF

# Bar

## STANDARD HIGHBALL

\$7.00/Drink

## TOP SHELF LIQUOR

Restaurant Pricing

## DOMESTIC BOTTLED BEER

\$8.50/Drink

## IMPORTED BOTTLE BEER

\$9.50/Drink

## WINE

House wine starts at \$13.00/Glass and \$38.00/Bottle  
(Please Inquire with Venue for Full Selection)

## SPARKLING WINE

Starting at \$45.00/Bottle

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



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