



YOUR *Mountain Dining Experience* STARTS HERE

CIRQUE WEDDING CATERING GUIDE - 2026



Breakfast

MINIMUM 35 GUESTS

FRESH START

\$12/Person

Fresh Brewed Starbucks Coffee & Tazo Herbal Teas
Juice

CONTINENTAL BREAKFAST

\$24/Person

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

HOT BREAKFAST BUFFET

\$35/Person

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

BREAKFAST ENHANCEMENTS

Add to Continental or Hot Breakfast Buffet

Pancakes with Maple Syrup (GF Available +\$2/person)	\$4/Person
Eggs Benedict with Smoked Ham & Hollandaise	\$5/Person
French Toast with Maple Syrup	\$4/Person
Yoghurt Parfait	\$3/Person
Room Rental	\$500

Prices are subject to applicable taxes and 18% gratuity

Canapés

Choose up to four options; four pieces per person is recommended.

Gluten-free options are available for an additional cost.

\$40/DOZEN

COLD

Caramelized Onion Tarte Tatin

Caramelized Onion Baked in a Tartlet

Bruschetta

Served on Crostini with Balsamic Glaze (can be GF)

Watermelon Prosciutto & Feta Skewers

With Balsamic Glaze (can be GF)

Beef Carpaccio

With Dijon Mascarpone (can be GF)

Caprese Skewer

Bocconcini, Cherry Tomato, Basil, & Balsamic Glaze (can be GF)

Cantaloupe Cube

Topped with Lemon Mascarpone & Crispy Prosciutto (can be GF)

HOT

Chicken Satay

With Peanut Sauce (can be DF & GF)

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 GF)

Mushroom & Goat Cheese Crêpes

Savory Crêpe Rolled with a Mushroom Duxelles & Goat Cheese (can be GF)

Halloumi Skewer

With Hot Honey Drizzle (can be GF)

Prices are subject to applicable taxes and 18% gratuity

Premium Canapés

Choose up to four options; four pieces per person is recommended.

Gluten-free options are available for an additional cost.

SHUCKED OYSTERS

\$5 each

Minimum order of 100

Add Shot Glass of Caesar Cocktail \$1/each

(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

In a Sesame Cone with Avocado Mousse (can be DF)

Goats Cheese Cheesecake Bites

With Red Onion Jam (can be GF)

Watermelon Crudo

Compressed Crudo with Avocado Mousse in a Sesame Cone (Vegan)

HOT

\$52/DOZEN

Sticky Beef in a Sesame Cone

(can be DF)

Confit Duck Croquette

With Spiced Orange Gelee

Pork Belly

With Pineapple Jam (can be GF + DF)

Poached Pear and Smoked Gorgonzola Tartlette

(can be GF)

Prawns

With Coriander & Lime (can be GF + DF)

Crab Cakes

With Lemongrass Aioli (can be GF + DF)

King Oyster Mushroom Scallop

Pan Seared with Miso Broth & Puffed Rice Noodle Nest (Vegan)

Prices are subject to applicable taxes and 18% gratuity

Platters

Vegetable Crudités Platter with Ranch Dip

\$5/person

Hummus & Pita Platter

\$5/person

Tortilla Chips with Salsa & Guacamole

\$5/person

Fresh Seasonal Fruit Platter

\$8/person

Domestic Cheese Platter with a Variety of Crackers

\$10/person

Charcuterie Board

\$12/person

Late Night Snack

Poutine Bar

\$15/person

Upgrade to Bison for +\$3/person

Truffle Fries

\$12/person

Taco Bar

\$17/person

Select one: Beef, Chicken, or Veggie

Popcorn

\$6/Person

Prices are subject to applicable taxes and 18% gratuity

Dinner

DINNER BUFFET

\$70/Person

MINIMUM 50 GUESTS

FRESH BAKERY

Dinner Rolls

TO BEGIN

Choice of Two Salads

MAINS

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

DESSERT BUFFET OPTIONS

(Select One)

Assorted Squares
Sticky Toffee Pudding
New York Cheesecake
Fruit & Cheese Board
Lemon Tart
GF/Vegan Cheesecake +\$3
GF/Vegan Brownie +\$3

Please contact us about dietary restrictions

Prices are subject to applicable taxes and 18% gratuity

Dinner

PLATED DINNER

\$65/Person

MINIMUM 50 GUESTS

FRESH BAKERY

Dinner Rolls

TO BEGIN

Choice of One Salad

MAINS

Choice of Two Main Courses and one Vegetarian or Vegan Option
Choice of One Starch and One Vegetable

DESSERT

(Select One)

New York Cheesecake

Chocolate Mousse Crème

Brûlée

Lemon Tart

GF/Vegan Cheesecake +\$3

GF/Vegan Brownie +\$3

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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)
Add Yorkshire Pudding \$3/Person

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

Traditional Turkey Dinner
with all the Trimmings & Gravy

Tender Canadian Whiskey & Maple BBQ 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)

Mushroom Mousseline Stuffed Chicken Supreme
Add \$5/Person (can be GF)

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Dinner Options

MAIN COURSE

VEGETARIAN & VEGAN

Select one for all plant-based guests

Vegetable Stack

Served with a Roasted Tomato Sauce and selected sides
(can be GF or Vegan)

Veggie Lasagna

with Roasted Bell Pepper, Zucchini, Eggplant & Marinara
(GF noodles for \$2/person) (can be vegan)

Wild Mushroom Risotto

(can be GF & Vegan)

Pea, Asparagus & Mint Risotto

(can be GF & Vegan)

Roasted Cauliflower Steak

with Vegetable Jus and selected sides (can be GF and vegan)
cannot be served on the buffet

Vegan Gnocchi

in pesto sauce and sundried tomatoes (GF & vegan)

Kids Menu

3 to 10 Years of Age

Please select the same option for all children

40% Off Regular Meal

Cheese Burger & Fries \$20.00/person

Chicken Fingers & Fries \$18.00/person

Spaghetti Alfredo \$20.00/person

Kids 2 & Under are Free

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Dinner Options

VEGETABLE SIDES

All can be DF GF

Roasted Root Vegetables
Honey Glazed Carrots
Seasonal Vegetables
Grilled Broccoli
Maple Dijon Brussel Sprouts
Lemon Green Beans

STARCH

Oven Roasted Rosemary Potatoes GF
Roasted Garlic Mashed Potatoes GF
Traditional Savory Bread Stuffing (with Turkey dinner) DF
Garlic & Herb Rice Pilaf GF DF
Crispy Confit Garlic Potato Pave GF DF V (add \$3/person)
Truffle Mashed Potatoes GF (add \$3/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
Couscous & Kale Salad DF
Apple Fennel Coleslaw DF GF
Roasted Sweet Potato & Quinoa DF GF

Bar

STANDARD HIGHBALL

Restaurant Pricing

TOP SHELF LIQUOR

Restaurant Pricing

DOMESTIC BOTTLED BEER

Restaurant Pricing

IMPORTED BOTTLE BEER

Restaurant Pricing

WINE

Restaurant Pricing

(Please Inquire with Venue for Full Selection)

SPARKLING WINE

Restaurant Pricing

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



Prices are subject to applicable taxes and 18% gratuity



Dessert | Sam Hornquist Photography



Cirque Restaurant & Bar Table Setting
Matt Khun Photography



Canapes | Matt Kuhn Photography

