

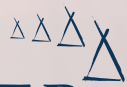


# *Stay, Play & Celebrate*

W E D D I N G   P A C K A G E

300 EAST LAPOTAC BOULEVARD | ENOCH, AB | T7X 3Y3

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**RIVER CREE**  
RESORT AND CASINO  
ENOCH, ALBERTA

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# *Our Resort*

AN EXPERIENCE BUILT AROUND YOU

Proudly located on Enoch Cree Nation, the River Cree Resort and Casino is the perfect destination for the most important day of your life! An all-inclusive journey beginning with hosting your wedding in one of our two superb pillar-free ballrooms and putting your feet up in one of our luxurious (and newly renovated) guestrooms. Embrace the lively resort environment, featuring a Casino, along with exceptional on-site

dining options to satisfy all appetites! Conveniently located on the corner of Whitemud Drive and Winterburn Road, just minutes away from Anthony Henday Drive. We offer ample complimentary on-site parking. Leave the planning and execution of your wedding up to us, with our VIP River Cree Tux Service, just a call or text away... Stay, Play and Celebrate at the River Cree!

# Our Chef

CREATING A WORLDLY FUSION  
OF FLAVOURS



## CAITLIN MARK

*Resort Executive Chef*

Raised in Guelph, Ontario, Chef Caitlin grew early interest to cook while looking into the window of a pizza kitchen in Italy, sparking her love of food. As she continues to explore and travel in Europe her passion grew considerably stronger. Following her passion of cooking, she attended culinary school at Collège La Cité and obtained her Red Seal certification.

Chef Caitlin's career started out in Ontario then moved to the West Coast where she worked at The Westin Bayshore hotel for a few years. From there, she travelled to places in the United States such as New Orleans, San Francisco, and Hawaii, while also travelling internationally to experience the world. During those travels she went to work at a variety of restaurants and gain experience in different culinary settings and roles.

Aside from cooking, one of her other passions is agriculture and staying current on food information. This stems from being exposed to local sourced products and the agriculture lifestyle from a young age, influencing her overall view on food.

Chef Caitlin joined the River Cree Resort and Casino in May 2022, where she honed her skills and brought flavours from her international travels. Her passion for agriculture and ability to "make people find happiness and joy out of the food that they are eating and experiencing" has made her the chef she is today.

# *Indigenous*

## CONTEMPORARY INDIGENOUS CUISINE

Take a delicious journey into our Indigenous cuisine selections, serving up dishes inspired by the deep connection to our community, based on mouth-watering traditional recipes that have been passed down through generations.

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# Indigenous Buffets

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## ALL BUFFETS INCLUDE:

Starbucks® coffee and selection of Teavana® teas, rustic and traditional bread display or baked bannock with berry jam and butter.

### WOLF

**\$60 PER PERSON** (minimum 20 people)

Selection of 2 salads, 2 main courses, 2 accompaniments and 2 desserts

### BEAR

**\$65 PER PERSON** (minimum 30 people)

Selection of 3 salads, 2 main courses, 2 accompaniments and 3 desserts

### EAGLE

**\$70 PER PERSON** (minimum 30 people)

Selection of 1 soup, 3 salads, 3 main courses, 3 accompaniments and 3 desserts

### BUFFALO

**\$76 PER PERSON** (minimum 40 people)

Selection of 1 soup, 3 salads, 2 main courses, carved bison, 3 accompaniments and 3 desserts

## SOUPS

### MÉTIS BOULETTES

Lean ground beef, Yukon Gold potatoes, tomatoes, juniper berries, fresh herbs

### NECK BONE AND VEGETABLE BARLEY

Rich broth, oregano, diced root vegetables, fresh herbs

### SALMON AND WILD RICE CHOWDER

Cream cheese, dill weed, celery, peppers

### CHIPPEWA WILD RICE AND CHICKEN

Rich creamy broth, diced vegetables, fennel seeds

## SALADS

### HONEY ROASTED SQUASH AND CARROT

Herb dressing

### CORN AND ANCIENT GRAIN

Saskatoon berry dressing

# *Indigenous Buffets*

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## ALL BUFFETS INCLUDE:

Starbucks® coffee  
and selection of Teavana® teas,  
rustic and traditional bread  
display or baked bannock with  
berry jam and butter.

## **SALADS (CONTINUED)**

### **WILD RICE AND DRIED CRANBERRY**

Apple cider maple dressing

### **ROASTED CARROT AND RADICCHIO**

Zesty lemon dressing

### **THREE SISTERS SALAD**

Lime vinaigrette

### **WILD GITIGAN**

Rice, black beans, kale, gem tomatoes

## **ENTRÉES**

### **ALBERTA BEEF STEW**

Forest mushroom, onions

### **NORTH AMERICAN MEATLOAF**

Bacon wrapped, crushed Yukon Gold potatoes

### **ROASTED SALMON**

Peppery greens, blueberry dressing

### **SLOW COOKED BISON EYE OF ROUND**

Wild mushrooms, peppercorn sauce

### **BRAISED OXTAIL**

Caramelized onions, carrots, beans

### **GAME BIRD STEW**

Chef's braised vegetables

### **SEARED HALIBUT**

Roasted yams, maple glaze

### **HOT SMOKED SALMON**

Maple mustard, wild grain pilaf, Chef's seasonal vegetables

### **BRAISED NECK BONE**

Root vegetables, potatoes

# *Indigenous Buffets*

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## ALL BUFFETS INCLUDE:

Starbucks® coffee  
and selection of Teavana® teas,  
rustic and traditional bread  
display or baked bannock with  
berry jam and butter.

## ACCOMPANIMENTS

- Wild rice casserole
- Roasted sweet yams, honey
- Rosemary roasted potatoes
- Rustic barley risotto
- Smashed potatoes, fresh herbs
- Roasted acorn squash
- Chef's field vegetables
- Sweet corn and bean succotash, onions
- Roasted root vegetable hash
- Three sisters stew

## DESSERTS

- Mixed berry crumble
- Assorted squares
- Fried bannock bits drizzled with honey
- Berry bannock bread pudding
- Beaver tails



# *Indigenous Plated Dinners*

(minimum 30 people)

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*Minimum of 3 courses need to be selected. Prices are based on the main course and how many courses you select.*

## **PLATED DINNERS INCLUDE:**

Starbucks® coffee, Teavana® teas, rustic breads or baked bannock with berry jam and butter.

## **SOUPS** *Select One*

### **MÉTIS BOULETTES**

Lean ground beef, Yukon Gold potatoes, tomatoes, juniper berries, fresh herbs

### **MOHAWK CORN**

Dried corn, diced pork, rich broth, carrots, swede, parsley

### **SALMON AND WILD RICE CHOWDER**

Cream cheese, dill weed, celery, peppers

### **HAMBURGER**

Lean beef, diced tomatoes, Yukon Gold potatoes, fresh thyme

### **LAMB AND PEARL BARLEY BROTH**

Carrots, celery, onions, white wine vinegar, fresh rosemary

## **SALADS** *Select One*

### **ROASTED CARROT AND SQUASH**

Acorn squash, carrots, red onions, mesclun mix, honey and herb dressing

### **SMOKED MEAT**

Chef's choice of assorted smoked meats, granny smith apples, shaved radishes, tomatoes, golden Italian dressing

### **MAPLE ROASTED ROOT VEGETABLES**

Marinated and roasted beets, rutabaga, parsnips, carrots, baby potatoes, onion petals, crumbled feta, rocket leaves, balsamic reduction

### **COTTAGE**

Gem tomatoes, roasted sweet potatoes, ancient grains, honey mustard vinaigrette

### **CITRUS KALE**

Baby kale, microgreens, fresh berries, pepitas, shaved carrots, lemon vinaigrette

### **WILD RICE AND CRANBERRY**

Local grains, dried cranberries, apple cider maple dressing

# Indigenous Plated Dinners

(minimum 30 people)

Minimum of 3 courses need to be selected. Prices are based on the main course and how many courses you select.

PLATED DINNERS INCLUDE:  
Starbucks® coffee, Teavana® teas,  
rustic breads or baked bannock  
with berry jam and butter.

## ENTRÉES *Select One*

	3 COURSES	4 COURSES
<b>GRILLED BEEF TENDERLOIN FILET</b> Garlic whipped potatoes, roasted mushroom fricassee, seasonal vegetables, shallot jus	79	89
<b>HERITAGE BISON STEW</b> Cubed bison and beef, swede, carrots, onions, potatoes, slow cooked in rich gravy and baked bannock	69	79
<b>ROAST SPRING CHICKEN</b> Apple and sage stuffing, double smoked bacon, maple roasted root vegetables, pan jus	69	79
<b>CHARRED SALMON</b> Crushed new boil potatoes, squash purée, blueberry gastrique	69	79
<b>SEARED HALIBUT</b> Olive oil confit potatoes, field cherry tomatoes, onion compôte	70	80
<b>SUCCOTASH AND ROASTED BARLEY RISOTTO</b> Corn, onions, carrots, peas, Oka cheese, kale	61	71
<b>GAME PIE</b> Pheasant, venison, boar, bacon, short crust pastry	75	85
<b>SURF AND TURF</b> Juniper crusted bison fillet, grilled prawns, whipped potatoes, seasonal vegetables, thyme shallot jus	90	100

## DESSERTS *Select One*

**APPLE AND BLACKBERRY CRUMBLE TOP TART**  
Rhubarb sauce, custard

**BERRY BANNOCK BREAD PUDDING**  
Crème anglaise, fresh berries

**BEAVER TAILS**  
Cinnamon sugar, seasonal berries, Chantilly cream

# *Reception Menu*

ONE-OF-A-KIND RECEPTION CREATED FOR YOU

We specialize in creating memorable experiences by delivering first-class culinary creations using fresh ingredients.

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## Reception Stations

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### FULLY LOADED MASHED POTATO BAR

**\$22 PER PERSON** (minimum 25 people)

- Baked potato, garlic whipped potato, crispy smashed potato
- Smoked bacon
- Caramelized onions
- Chives
- Beef gravy
- Jalapeño cheese sauce
- Chipotle corn chili
- Sautéed mushrooms and peppers
- Cheddar
- Roasted garlic
- Sour cream

### ASIAN EXPRESS

**\$37 PER PERSON** (minimum 25 people)

*Based on 5-6 pieces per person*

- Vegetable spring rolls
- Vegetable samosa with mint chutney
- Green onion cake
- Crispy shrimp, sweet chili sauce
- Teriyaki beef skewer

### FOOD TRUCK

**\$65 PER PERSON** (minimum 50 people)

*Based on 8-10 pieces per person*

- Mini triple cheese grillers, Cajun aioli
- West Coast salmon sliders, dill aioli
- Deep fried mac and cheese, house-made ketchup
- Chicken Tikka Masala, naan bread
- BBQ pulled pork tostada
- Jamaican beef patty, tamarind chutney
- Doughnuts: fritters, glazed, chocolate, sugar dusted
- Fried bacon bites, strawberry jam
- Starbucks® coffee and selection of Teavana® teas

## Reception Stations

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### CHEF'S MARTINI BAR

**\$48 PER PERSON** (minimum 50 people)

- Beef short rib with smoked cheddar polenta
- Seared Scallop, roasted garlic risotto
- Sautéed chili prawns, glass noodle salad
- Ginger chicken, cashew tofu mousse
- Eggplant caviar, ponzu pea shoot salad, wonton crisps

### CREATE YOUR OWN PASTA

**\$25 PER PERSON** (minimum 50 people)

- Penne pasta (gluten free available upon request)
- Classic alfredo sauce or roasted vine-ripened tomato basil sauce
- Choice of chicken or shrimp
- Sautéed mushrooms, pesto, sweet bell peppers, shallots
- Scallions, garlic, sun-dried tomatoes, olives
- Spicy chorizo sausage, parmesan cheese
- Fresh herbs, red onions

### TAILGATE

**\$37 PER PERSON** (minimum 30 people)

- Mini striploin beef sliders, pickles, tomatoes, caramelized onions, relish, dinner rolls
- Beef chili, sour cream, shredded cheese
- Hot dogs, ketchup, mustard, relish, hot peppers
- Buffalo wings, celery, blue cheese dip

### CHILLED SEAFOOD TASTING

**\$55 PER PERSON** (minimum 30 people)

- Chilled pacific prawns
- Honey mussels
- Manila clams
- Crab on ice, cocktail sauce
- House-cured local salmon gravlax
- Candied salmon
- Smoked mackerel and trout
- Cold smoked salmon
- Crème fraîche
- Whipped chive cream cheese
- Tabasco® sauce, crostini

## Reception Stations

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### SWEET DECADENCE

**\$28 PER PERSON** (minimum 50 people)

- Chocolate brownies and Nanaimo bars
- Éclairs
- Cheesecakes
- Custard tarts
- Individual chocolate mousse
- Coconut cake
- Mini fruit pies
- Brûlée spoons
- Macarons
- Freshly sliced fruits
- Chocolate fountain, marshmallows, strawberries, cubed fruits
- Artisan cheese display, compôte, crackers

### INDIAN STREET CHAAT JUNCTION

**\$20 PER PERSON** (minimum 25 people)

- Papdi Chaat: chickpeas, potatoes, papdi
- Pani puri: a deep-fried crisp flatbread, filled with a mixture of flavored water (known as imli pani), chili powder, chaat masala, potato mash, onions, or chickpeas
- Served with tamarind and mint chutney

### DOUGHNUT TABLE

**\$19 PER PERSON** (minimum 30 people)

- Chef's selection of: glazed, chocolate coated, jam filled, mini apple fritters, cinnamon dusted, Bavarian cream stuffed, coulis, vanilla sauce, chocolate sauce

# Reception Display Stations

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## MARKET CRUDITÉ DISPLAY

**\$9 PER PERSON** (minimum 10 people)

Hummus, buttermilk ranch

## FRESH SEASONAL FRUIT PLATTER

**\$10 PER PERSON** (minimum 10 people)

## CHEF'S ANTIPASTO BOARD

**\$21 PER PERSON** (minimum 10 people)

Grilled vegetables, cured meats, olives

## BASKET OF POPCORN

**\$12 PER PERSON** (minimum 8 people)

Truffle and parmesan, or traditionally buttered

## CHEESE BOARD

**\$21 PER PERSON** (minimum 10 people)

Domestic and international cheeses, chutneys, compotes

## HOUSE FRIED POTATO CHIPS

**\$21 PER PERSON** (minimum 8 people)

Parmesan dip

## DIP TRIO

**\$17 PER PERSON** (minimum 10 people)

- Hummus, salsa, and ranch dip
- Carrot sticks, celery sticks, cherry tomatoes, cucumber spears, broccoli, and cauliflower shards
- Grilled pita, tortilla chips

## Reception

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Add sparkling wine  
for \$8 per glass

### LITTLE TASTES CANAPÉS

**\$22 PER PERSON** 3-4 canapés per person (minimum 25 people)

Selection of 2 cold and 2 hot items

### DELIGHTFUL BITES CANAPÉS

**\$26 PER PERSON** 3-4 canapés per person (minimum 25 people)

Selection of 3 cold and 2 hot items

### COMFORT ZONE CANAPÉS

**\$31 PER PERSON** 4-5 canapés per person (minimum 30 people)

Selection of 3 cold and 3 hot items

### THE DELUXE CANAPÉS

**\$36 PER PERSON** 5-6 canapés per person (minimum 30 people)

Selection of 4 cold and 3 hot items

### THE EXCLUSIVE CANAPÉS

**\$41 PER PERSON** 8-10 canapés per person (minimum 40 people)

Selection of 4 cold and 4 hot items

### THE EXTRAVAGANT CANAPÉS

**\$46 PER PERSON** 8-10 canapés per person (minimum 40 people)

Selection of 5 cold and 5 hot items

### COLD CANAPÉS SELECTION

- Tomato and basil bruschetta, crostini
- Asparagus, goat cheese quiche
- Roasted beet salad and whipped goat cheese spoons
- Lychee prawn, green tea syrup, lychee salsa
- Mini caprese salad skewers
- Prosciutto wrapped asparagus
- Smoked salmon, cream cheese pin wheel, crisp cucumbers
- Basil and parmesan cheesecake crostini, tomato chutney
- Szechuan chicken salad, wonton cup

### HOT CANAPÉS SELECTION

- Mini vegetable spring rolls, plum sauce
- Mushroom risotto bites with Italian marinara
- Vegetable pakoras, cucumber raita
- Breaded mushrooms



## *Pre-Dinner Reception*

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Add sparkling wine  
for \$8 per glass

### **HOT CANAPÉS SELECTION (CONTINUED)**

- Wild mushroom tart, whipped goat cheese
- Chorizo and blue cheese fritter
- Vegetable samosa with mint chutney
- Pork belly BLT, fresh basil, tomato aioli
- Salmon satays, maple glazed
- Crumbed shrimp, sweet chili dip
- Chicken tikka bites, coriander, lime yogurt
- Chicken satays, peanut sauce
- Crispy pork pot stickers
- Butter Chicken Samosa with tamarind chutney
- Mini beef tourtière with whipped potato
- AAA beef sliders, aged cheddar, dill pickle, Russian dressing
- Teriyaki beef satays

### **CANAPÉS ENHANCEMENT**

**UPGRADE ANY ONE OF YOUR HOT OR COLD CANAPÉS TO ONE OF THE ENHANCEMENTS BELOW FOR AN ADDITIONAL \$6**

- Seared tuna, wasabi aioli, wonton crisps
- Tenderloin carpaccio, arugula pesto, shaved parmesan, caper aioli, crostini
- Garlic and herb marinated lamb loin lollipops
- Braised short rib, whipped potato spoons
- Bacon wrapped diver scallops, garlic butter

# *Resort Menu*

PERSONALIZED CATERING TAILORED TO YOUR EVENT

Transform your wedding dinner into a shared culinary experience.  
Wow your guests with delectable hors d'oeuvres, mouth-watering  
mains and satisfying sweets.

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# Buffets

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## ALL BUFFETS INCLUDE:

Starbucks® coffee  
and selection of Teavana® teas,  
rustic and traditional bread  
display or baked bannock with  
berry jam and butter.

### CLASSIC

**\$60 PER PERSON** (minimum 30 people)

Selection of 2 salads, 2 main courses, 2 accompaniments and 2 desserts

### BUSINESS

**\$65 PER PERSON** (minimum 30 people)

Selection of 3 salads, 2 main courses, 2 accompaniments and 3 desserts

### EXECUTIVE

**\$70 PER PERSON** (minimum 30 people)

Selection of 3 salads, 2 main courses, 1 vegetarian main course,  
2 accompaniments and 3 desserts

### DELUXE

**\$75 PER PERSON** (minimum 40 people)

Selection of 3 salads, 2 main courses, carved roast beef, 2 accompaniments  
and 3 desserts

### ELEGANCE

**\$80 PER PERSON** (minimum 40 people)

Selection of 3 salads, 2 main courses, 1 carving station item,  
1 vegetarian main course, 2 accompaniments and 3 desserts

### LUXURY

**\$85 PER PERSON** (minimum 50 people)

Selection of 4 salads, 2 main courses, 1 carving station item,  
2 accompaniments and 3 desserts

### ULTIMATE

**\$90 PER PERSON** (minimum 50 people)

Selection of 4 salads, 3 main courses, 1 carving station item,  
2 accompaniments and 3 desserts

### SPARKLING CANAPÉ ENHANCEMENT

**\$27 PER PERSON**

Choice of 3 cold and 2 hot canapés and a glass of sparkling wine to any  
dinner buffet

# Buffets

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## ALL BUFFETS INCLUDE:

Starbucks® coffee  
and selection of Teavana® teas,  
rustic and traditional bread  
display or baked bannock with  
berry jam and butter.

## SALADS

### BEET ROOT

Quinoa, arugula with coriander yogurt dressing

### CAESAR

Romaine salad, croutons, parmesan, garlic dressing,

### GATHERED GREENS

Shaved cucumbers, radishes, tomatoes, house dressing

### COLESLAW

Shredded red and green cabbage, carrots, pickled onions, golden raisins,  
creamy apple cider vinaigrette

### MANDARIN ORANGE AND ALMOND

Baby spinach, slivered almonds, feta salad with herb vinaigrette

### ROASTED CARROT AND SQUASH

Squash, seasonal honey roasted, carrots, raisin nutmeg vinaigrette

### THE PLAINS CORN AND FARRO

Saskatoon berry dressing

### WILD RICE AND CRANBERRY SALAD

Local grains, dried cranberries, apple cider maple dressing

### ROQUETTE SALAD

Baby arugula, shaved carrots, confit tomatoes, shaved fontina,  
champagne vinaigrette

### POTATO SALAD

Yukon Gold potatoes, hard-boiled eggs, bacon, green onions, dill pickle,  
garlic mayonnaise dressing

### TOMATO CAPRESE

Field ripe tomatoes, basil marinated mozzarella, baby spinach,  
extra virgin olive oil, balsamic reduction

### GREEK SALAD

Tomatoes, peppers, cucumbers, crumbled feta, herb dressing

### KACHUMBER SALAD

Shaved cucumbers, tomatoes, red onions, crushed cumin seeds,  
lemon cilantro dressing

# Buffets

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## ALL BUFFETS INCLUDE:

Starbucks® coffee  
and selection of Teavana® teas,  
rustic and traditional bread  
display or baked bannock with  
berry jam and butter.

## MAIN COURSES

### DILL SALMON

Crisp shaved fennel, pea shoots, citrus butter sauce

### HERB CRUSTED COD

White bean cassoulet, chardonnay velouté

### WEST COAST SEAFOOD MEDLEY

Salmon, cod, prawns, shellfish, pea shoots, citrus butter sauce

### SLOW COOKED BISON

Sliced bison eye of round, wild mushrooms, peppercorn sauce

### 440 BEEF STEW

Cubed beef, swede, carrots, onions, Yukon Gold potatoes,  
slow cooked in rich gravy

### ROASTED AAA BEEF

Mushrooms, caramelized onions, oak barrel jus

### LEG OF LAMB

Mediterranean spiced, couscous pilaf, harissa pan jus

### BBQ CHICKEN

Corn and potato hash, tangy barbeque sauce

### THYME AND SEA SALT ROAST CHICKEN

Mushroom risotto, rosemary jus

### CHICKEN SALTIMBOCCA

Sage seared chicken thighs, prosciutto crisps, lemon crushed potatoes,  
marsala sauce

### PORK PICCATA

Dusted and seared, warm mushroom and asparagus salad,  
caper cream sauce

### GRILLED PORK LOIN MEDALLIONS

Roasted mushrooms, zucchini fricassee, merlot, dark cherry jus

### SLOW COOKED BARBEQUED PORK RIBS

Buttered corn on the cob, house Jack Daniel's BBQ sauce or Louisiana  
dry rub

# Buffets

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## ALL BUFFETS INCLUDE:

Starbucks® coffee  
and selection of Teavana® teas,  
rustic and traditional bread  
display or baked bannock with  
berry jam and butter.

## VEGETARIAN MAIN COURSES

### PENNE PASTA TOSSED IN ALFREDO SAUCE

Roasted vegetables, shaved parmesan

### BAKED SPINACH AND RICOTTA CANNELLONI

Rich tomato sauce, shredded cheese

### PANEER TIKKA MAKHANI

Cheese Paneer is prepared usually with butter (makhani),  
tomatoes and cashews spices

### ROASTED CAULIFLOWER RISOTTO

Low carb cauliflower bound with vegan cheese, herb vegetables

## ENHANCED MAIN COURSES

UPGRADE ANY ONE OF YOUR MAIN COURSES TO ONE OF THE  
ENHANCEMENTS BELOW FOR AN ADDITIONAL \$10 PER PERSON

### SEARED HALIBUT

Roasted yams, pan sauce

### ROASTED AAA STRIPLOIN

Mushrooms, caramelized onions, oak barrel jus

### DIJON CRUSTED LAMB RACKS

Fig sauce, selection of mustards, mint sauce

### PETIT MEDALLIONS OF BEEF TENDERLOIN

Potato mushroom hash, wilted greens, Merlot jus

## CARVING STATIONS (CHEF ATTENDED)

ADD EXTRA CARVING STATION FOR THE PRICES INDICATED BELOW

### ROAST TURKEY

**\$15 PER PERSON**

Sage stuffing, cranberry sauce, pan jus

### HAM

**\$15 PER PERSON**

Maple cured, bone-in, honey mustard glaze

### ROUND OF BEEF

**\$20 PER PERSON**

Slow roasted, horseradish, mustards, buns, condiments

# Buffets

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## ALL BUFFETS INCLUDE:

Starbucks® coffee  
and selection of Teavana® teas,  
rustic and traditional bread  
display or baked bannock with  
berry jam and butter.

## CARVING STATIONS (CONTINUED)

### LEG OF LAMB

**\$22 PER PERSON**

Roasted, minted red wine jus

### PRIME RIB OF BEEF

**\$32 PER PERSON**

Rosemary demi-glace, Yorkshire pudding

### AAA ALBERTA BEEF TENDERLOIN

**\$37 PER PERSON**

Roasted, demi-glace, Yorkshire pudding

## ACCOMPANIMENTS

- Market vegetables, fresh seasonal
- Grilled vegetables, asparagus, broccolini, eggplant, bell peppers
- Green bean cassoulet, caramelized onions, bacon crumble, roasted garlic cream sauce
- Pesto orzo pasta, shaved parmesan
- Potato gratin, gruyère cheese
- Three sisters succotash – corn, roasted squash, green beans with butter and herbs
- Potatoes, herb roasted
- Potatoes, baked, butter, sour cream, green onions, bacon bits
- Potatoes, garlic whipped
- Risotto, mushrooms
- Basmati, sweet onions, herbs

## DESSERTS

- Assorted mini cheesecakes
- Mousse, assorted flavors
- French pastries, assorted flavors
- Profiteroles, éclairs
- Cheese display, international, domestic
- Fresh seasonal fruit board
- Mixed berry crumble or bread and butter pudding
- Chef's selection of dessert squares, cookies

# Plated Dinners

(minimum 30 people)

Minimum of 3 courses need to be selected. Pricing is based on the main course and how many courses you select.

## PLATED DINNERS INCLUDE:

Starbucks® coffee, Teavana® teas, rustic breads or baked bannock with berry jam and butter.

## SOUPS *Select One*

### CRAB BISQUE

Lemon chive foam

### ITALIAN TOMATO SOUP

Parmesan and basil oil

### FOREST MUSHROOM BISQUE

Sherry Chantilly, thyme

### POTATO AND LEEK VELOUTÉ

Bacon butter

### ROASTED CARROT AND CORIANDER BISQUE

Ginger cream

## APPETIZERS *Select One*

### TOMATO CAPRESE

Vine ripened tomatoes, herb marinated bocconcini, balsamic reduction, arugula pesto

### BEET SALAD

Candy cane, roasted red and golden beets, apple beet purée, arugula leaves, pomegranate chive vinaigrette, whipped goat cheese, candied pecans

### GATHERED GREENS

Cucumber, tomatoes, radish, dried cranberries, pickled shallots, pumpkin seeds, red pepper purée, white balsamic vinaigrette

### BEEF CARPACCIO

Shaved beef tenderloin, micro lettuce salad, roasted garlic aioli, confit tomatoes, crumbled Merlot cheddar

### ANTIPASTO SALAD

Marinated and grilled zucchini, eggplant, red peppers served with crumbled chorizo, havarti cubes, olive vinaigrette

### SEARED TUNA

Togarashi spiced albacore tuna, pea shoot and tender green salad, ponzu vinaigrette, wonton chips



# Plated Dinners

(minimum 30 people)

Minimum of 3 courses need to be selected. Prices are based on the main course and how many courses you select.

PLATED DINNERS INCLUDE:  
Starbucks® coffee, Teavana® teas,  
rustic breads or baked bannock  
with berry jam and butter.

## ENTRÉES

Select One

	3 COURSES	4 COURSES
<b>BEEF TENDERLOIN FILET</b> Garlic whipped potatoes, roasted mushroom fricassee, seasonal vegetables, shallot jus	79	89
<b>ROASTED LAMB SIRLOIN</b> Olive crushed potatoes, oven-dried tomatoes, seasonal vegetables, rosemary lamb jus	69	79
<b>PAN SEARED CHICKEN BREAST</b> Merlot onion potato purée, seasonal vegetables, thyme scented veal jus	67	77
<b>BRAISED BEEF SHORT RIB</b> Yam puree, herb roasted fingerlings, seasonal vegetables, Merlot veal jus	75	85
<b>PAN SEARED SALMON</b> Herb and lemon crushed fingerlings, Chef's vegetables, shaved fennel, herb salad, butter sauce	69	79
<b>HERB CRUSTED LINGCOD</b> Dill fingerling potatoes, celeriac purée, grilled asparagus, confit tomatoes, lemon cream sauce	71	81
<b>MOZZARELLA STUFFED RISOTTO CAKE</b> Smoked tomato coulis, garlic sautéed greens, seasonal vegetables	61	71
<b>HERB AND MUSTARD CRUSTED PORK LOIN</b> Whipped potatoes, roasted yam confetti, seasonal vegetables, merlot and dark cherry jus	67	77
<b>BEEF FILET AND BRAISED SHORT RIB</b> Garlic whipped potatoes, seasonal vegetables, mushroom jus	89	99
<b>STEAK AND LOBSTER</b> 4oz beef filet, buttered poached Atlantic lobster tail, Boursin whipped potato, seasonal vegetables, thyme scented jus, choron sauce	90	100

# *Plated Dinners*

(minimum 30 people)

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*Minimum of 3 courses need to be selected. Pricing is based on the main course and how many courses you select.*

## **PLATED DINNERS INCLUDE:**

Starbucks® coffee, Teavana® teas, rustic breads or baked bannock with berry jam and butter.

## **DESSERTS**

*Select One*

### **APPLE TARTE**

Served warm, salted caramel, vanilla ice cream

### **RASPBERRY AND ALMOND TARTLET**

Almond cream, crunchy praline

### **MIXED BERRY CHEESECAKE**

Gluten free, fresh berries, pomegranate glaze

### **CHOCOLATE MOUSSE**

Berry coulis, dark chocolate dust

### **DECONSTRUCTED FRUIT SALAD**

Raspberry coulis, sweet wine sabayon

# *South Asian*

VARIETY IS THE SPICE OF LIFE

Try our delicious authentic Indian Cuisine, from traditional heart-warming favourites to exotic and vibrant 'crowd-pleasers', a rich variety of flavours and aromas.



## South Asian Buffets

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### BUFFETS INCLUDE:

Tandoori naan and roti, poppadum,  
pickles, and assorted raita.  
Starbucks® coffee, Teavana® teas.

### CHENNAI EXPRESS DINNER TABLE

**\$89 PER PERSON** (minimum 50 people)

Selection of 1 vegetarian appetizer, 1 meat appetizer, 3 salads,  
2 main courses, 3 accompaniments, 1 rice and 2 desserts

### DELHI EXPRESS DINNER TABLE

**\$99 PER PERSON** (minimum 100 people)

Selection of 2 vegetarian appetizers, 2 meat appetizers, 1 stationed appetizer,  
3 salads, 2 main courses, 3 accompaniments, 1 rice and 3 desserts

### MUMBAI EXPRESS DINNER TABLE

**\$109 PER PERSON** (minimum 150 people)

Selection of 3 vegetarian appetizers, 3 meat appetizers, 1 stationed appetizer,  
3 salads, 3 main courses, 4 accompaniments, 1 rice and 3 desserts

### VEGETARIAN APPETIZERS

- Mixed vegetable pakora
- Tandoori soya chaap
- Vegetable samosa, mint chutney
- Vegetable spring rolls, sweet chili sauce
- Achari paneer tikka
- Chili paneer
- Cauliflower Manchurain

### MEAT APPETIZERS

- Tandoori chicken tikka bites
- Chicken malai kabab
- Chili chicken
- Lamb chapli kebab
- Fish amritsari
- Fish tikka
- Butter chicken samosa, mango chutney

### STATIONED APPETIZERS

- Bhel Puri and papdi
- Dahi bhalla
- Mumbai pav bhaji
- Aloo tikki chana chaat
- Pani puri and sev batata puri

# South Asian Buffets

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## BUFFETS INCLUDE:

*Tandoori naan and roti, poppadum,  
pickles, and assorted raita.*  
Starbucks® coffee, Teavana® teas.

## SALADS

### KACHUMBER SALAD

Cucumbers, tomatoes, red onions, lemon cilantro dressing, crushed cumin seeds

### INDIAN GREEN SALAD

Cucumbers, red onions, tomatoes, lemon, lime, green chili

### PAPDI CHAAT

Sweet and tangy salad, chickpea, potatoes, papdi, mint, tamarind chutney

### ALOO ANARDANA SALAD

Carrot ribbons, baby potatoes, pomegranate arils, fresh mint

### SPROUT SALAD

Spicy and crunchy salad, moong sprouts, onions, tomatoes, peanuts, cilantro

### KABULI CHANA SALAD

Chickpeas, coriander, potatoes, cucumbers, tomatoes, red onions, cumin citrus dressing

### INDIAN STREET CORN SALAD

Tomatoes, peppers, red onions, cumin, fresh mint, cilantro, lime

### KALA CHANA CHAAT

Boiled kala chana, tomatoes, onions, potatoes, cilantro, sev

## MAIN COURSES

### CHICKEN TIKKA MASALA

Tender chicken tikka pieces in a spicy aromatic tomato gravy

### MUGHLAI CHICKEN

Boneless chicken with a spiced tomato and butter (makhan) sauce

### NILGIRI CHICKEN KORMA

Boneless chicken, creamy green gravy, nuts, green peppers, cilantro, mint

### MUTTON VINDALOO

Goan delicacy, bone-in spring goat, a blend of chilis, tamarind and mustard seeds

### LAMB ROGAN JOSH

Signature festive Kashmiri dish, bone-in tender lamb, rich red gravy

### GOAT KORMA

Bone-in goat, braised with yogurt (dahi), nuts, stocks and spices

### KONKANI FISH CURRY

Tempered, dry red chili, curry leaves, mustard seeds

### GOAN FISH CURRY

Fresh coconut milk, garlic, tamarind, red chilies

## South Asian Buffets

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### BUFFETS INCLUDE:

Tandoori naan and roti, poppadum,  
pickles, and assorted raita.  
Starbucks® coffee, Teavana® teas.

### ACCOMPANIMENTS (VEGETABLE, PANEER AND DAL)

#### SHAHI PANEER

Cubes of paneer, ginger, garlic, yogurt gravy, aromatic spices

#### PANEER KADHAI

Cooking paneer and bell peppers in a fragrant, freshly ground spice powder

#### PANEER BUTTER MASALA

Paneer tikka cheese served in a spiced gravy sauce

#### DHABA STYLE SOYA CHAAP

Soya chaap, garam masala, yogurt, fresh tomatoes, kasturi methi

#### METHI MATAR MALAI

Peas, fenugreek leaves, mildly spiced creamy curry

#### DAL MAKHANI

Assorted lentils, rich creamy sauce

#### DHABA STYLE DAL TADKA

Slow cooked yellow lentil tempered, ginger, garlic, cumin, mustard seeds

#### RAJMA MASALA

North Indian delicacy, red kidney beans, tomato onion gravy

#### VEGETARIAN KOLHAPURI

Assortment of beans, cauliflower, okra, carrots, thick gravy, whole spices

#### VEGETARIAN JALFREZI

Mixture of beans, cauliflower, okra, carrots, onions, tomato gravy, whole spices

#### VEGETARIAN MASALA (choose one vegetable)

Okra, arbi, baby eggplant, bitter gourd, Tindora, spicy onion and tomato gravy

### LIVE STATION (Minimum 50 people)

#### TAWA VEGETARIAN

Assortment of exotic mixed vegetables of okra, arbi, baby eggplant, bitter gourd, tindora, spicy onion and tomato gravy

**\$15 PER PERSON**

#### TANDOORI SALMON

Accompanied with mint chutney, saffron rice

**\$15 PER PERSON**

#### INDIAN STREET CHAAT STATION

Indian street appetizers, pani - puri, papdi chaat, dahi bhalla, matar chaat

**\$18 PER PERSON**

## *South Asian Buffets*

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### BUFFETS INCLUDE:

*Tandoori naan and roti, poppadum,  
pickles, and assorted raita.*  
Starbucks® coffee, Teavana® teas.

### LIVE STATIONS (CONTINUED)

#### TRIO TANDOORI CHICKEN TIKKA

Tandoori chicken tikka, malai chicken tikka and pudina chicken tikka served with petite naan bread and trio chutney

**\$20 PER PERSON**

#### INDIAN SPICED BRAISED LAMB LEG

Spicy jerra potatoes, yogurt raita

**\$24 PER PERSON**

#### INDIAN TANDOORI TACO STATION

Flour tortilla topped with shredded lettuce, chicken tikka, spicy lamb keema and chilli paneer, onions, tomato salsa with mint chutney dip

**\$22 PER PERSON**

#### BIRYANI'S ENHANCEMENT *(Minimum 50 people)*

##### VEG DUM BIRYANI

The special rice dish is made with aromatic basmati rice and the chef's secret ingredients and is slow-cooked over a low flame to perfection

**\$8 PER PERSON**

##### CHICKEN DUM BIRYANI

The special rice dish is made with aromatic basmati rice and the chef's secret ingredients and is slow-cooked over a low flame to perfection

**\$10 PER PERSON**

##### GOAT OR SHRIMP DUM BIRYANI

The special rice dish is made with aromatic basmati rice and the chef's secret ingredients and is slow-cooked over a low flame to perfection

**\$12 PER PERSON**

# South Asian Buffets

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## BUFFETS INCLUDE:

*Tandoori naan and roti, poppadum,  
pickles, and assorted raita.*  
Starbucks® coffee, Teavana® teas.

## RICE

### STEAMED RICE

Steamed long grain basmati rice

### JEERA RICE

Fragrant basmati rice, toasted cumin seeds, chili pepper

### VEGETABLE PULAO

Fragrant basmati rice, vegetables, cardamom, cinnamon, raisins, nuts

### BIRYANI

Fragrant basmati rice, fried onions, mint, saffron, fresh coriander, rose water, kewra essence

### CARDAMOM YELLOW RICE

Saffron, turmeric, black and green cardamom

## DESSERTS

### HOMEMADE SHAHI TUKDA

Fried bread slices soaked in rabri, spices, saffron, dry fruits

### WARM GULAB JAMUN

Fried khoya balls, soaked in rose syrup

### JALEBI AND RABRI

Fried batter soaked in a sugar syrup

### RASMALAI AND PISTACHIO SHAVINGS

Cottage cheese balls, sweetened milk, saffron, cardamom

### MANGO CUSTARD

Delicious creamy Indian pudding, sweet mango pulp

### GAJAR KA HALWA

Carrots, condensed milk, aromatic spices, nuts

### ASSORTED BARFI

Besan, mawa, chocolate barfi

### RICE KHEER

Rice, milk, sugar topped with slivered nuts



# South Asian Plated Dinners

Minimum of 3 courses required.  
Pricing is based on the main course  
and how many courses you select.

**PLATED DINNERS INCLUDE:**  
Starbucks® coffee, Teavana® teas.

## MAHARAJA (Minimum 40 people)

### SALADS *Select One*

#### KACHUMBER SALAD

Cucumbers, tomatoes, red onions, lemon cilantro dressing, crushed cumin seeds

#### MIXED GREEN SALAD

Garbanzo beans, cucumbers, cherry tomatoes, cilantro lime dressing

#### INDIAN STREET CORN SALAD

Tomatoes, peppers, red onions, cumin, fresh mint, cilantro, lime

#### VEGETABLE CUTLET

Tamarind and mint chutney

### APPETIZERS *Select One*

All appetizers come with cilantro and mint chutney, laccha salad,  
homemade tomato chutney

#### ACHARI PANEER TIKKA

Soft cottage cheese, spicy tangy pickle spices marinade

#### TANDOORI TRIO CHICKEN TIKKA

Chicken, spicy aromatic yogurt mixture

#### CHICKEN CUTLET

Crisp deep fried crumbed patties of chicken mixture, vegetables

### ENTRÉES

*Select One*

**3 COURSES**

**4 COURSES**

#### BUTTER CHICKEN SHASHLIK

**70**

**77**

Chicken tikka, butter rich gravy, saffron rice

#### CHICKEN REZALA

**70**

**77**

Dish enriched, cashews, almonds, poppyseeds

#### LAMB ROGAN JOSH

**75**

**82**

Bone-in tender lamb, rich red gravy, steamed rice

#### BADAMI GOSHT KORMA

**75**

**82**

Lamb slow cooked, ginger, black cardamom, cream,  
pea pulao

#### PANEER TIKKA MAKHANI SKEWER

**60**

**67**

Served with vegetable pulao, mint chutney

#### NAVRATNA KORMA

**60**

**67**

Jeera rice, aloo gobi

## *South Asian Plated Dinners*

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Prices are based on the main course  
and how many courses you select.  
Minimum of 3 courses required.

### PLATED DINNERS INCLUDE:

Tandoori naan and roti, poppadum,  
pickles, and assorted raita.  
Starbucks® coffee, Teavana® teas.

### DESSERTS *Select One*

#### **HOMEMADE SHAHI TUKDA**

Fried bread slices soaked in rabri, spices, saffron, dry fruits

#### **WARM GULAB JAMUN**

Vanilla ice cream

#### **JALEBI WITH RABRI AND NUTS**

Fried batter soaked, sugar syrup

#### **MANGO PHIRNI**

Delicious creamy Indian pudding, sweet mangoes, rice

#### **RASMALAI AND PISTACHIO SHAVINGS**

Cottage cheese balls, sweetened milk, saffron, cardamom

# *Middle Eastern Menu*

A TRULY AUTHENTIC EXPERIENCE

Combining the perfect blend of spices, grains, vegetables and meats.  
We've taken all of the best ingredients to create unparalleled decadent  
dishes for your event.

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# Middle Eastern Buffets

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## BUFFETS INCLUDE:

*rustic bread, grilled pita bread,  
marinated olives and za'atar oil*  
Starbucks® coffee, Teavana® teas.

## THE NILE RIVER DINNER TABLE

**\$89 PER PERSON** (Minimum 30 people)

Selection of 1 dip, 2 vegetarian appetizers, 2 meat appetizers,  
3 salads, 2 main courses, 2 accompaniments and 2 desserts

## RED SEA DINNER TABLE

**\$99 PER PERSON** (Minimum 100 people)

Selection of 2 dips, 2 vegetarian appetizers, 2 meat appetizers,  
4 salads, 3 main courses, 3 accompaniments and 3 desserts

## ARABIAN SEA DINNER TABLE

**\$109 PER PERSON** (Minimum 150 people)

Selection of 2 dips, 2 vegetarian appetizers, 2 meat appetizers,  
4 salads, 3 main course, 1 carving station item, 3 accompaniments and  
3 desserts

## DIPS

- Hummus
- Baba ganoush
- Tabneh

## VEGETARIAN APPETIZERS

- Deep fried falafel, mint cilantro chutney, harissa tomato sauce,  
tahini yogurt sauce
- Spinach kibbet batata, cream dip
- Vegetarians dolmadakia, tahini sauce
- Spinach and feta parcels

## PROTEIN APPETIZERS

- Stuffed zucchini, ground beef, rice
- Mini lamb koftas, harissa yogurt dip
- Shish kababs, ajvar sauce
- Beef kibbeh, mint lime dressing
- Salmon, pomegranate molasses

# *Middle Eastern Buffets*

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## **BUFFETS INCLUDE:**

*rustic bread, grilled pita bread,  
marinated olives and za'atar oil*  
Starbucks® coffee, Teavana® teas.

## **SALADS**

### **CHICKPEAS AND CARROTS**

Spices, fresh herbs, raisins, honey lemon dressing

### **TOMATO AND CUCUMBER**

Tomatoes, fennel, sweet onion shavings, mint leaves, extra virgin olive oil

### **CHICKPEAS**

Fragrant spices, tomatoes, carrots, onions, lemon dressing

### **ZESTY 3 BEANS**

Peppers, onions, tomatoes, lettuce

### **FATTOUSH**

Tomatoes, onions, chopped romaine, sumac, fried pita chips, citrus dressing

### **TRADITIONAL BEET SALATA**

Lemon, herbs, pomegranate syrup

### **TABBOULEH**

Cracked bulgur wheat, tomatoes, onions, parsley, lemon dressing

### **LENTIL SALAD**

Garlic and herbs

### **BATATA SALATA**

Butter potatoes, lemon dressing, herbs

## **MAIN COURSES**

### **CHICKEN SHAWARMA**

Shredded lettuce, shaved cucumbers, tomatoes, pita, yogurt dip

### **BEEF SHAWARMA**

Shredded lettuce, shaved cucumbers, tomatoes, pita, yogurt dip

### **AROMATIC BEEF KOFTAS**

Served with pan sauce

### **HASHWEH**

Ground beef, pine nuts

### **STUFFED LEG OF LAMB**

Garlic, dry fruits, sumac, spices

### **CHICKEN MARBELLA**

Prunes, olives

### **ROASTED FISH**

Sumac, peppers, oregano, evoo

### **BAKED SNAPPER**

Herbed tahini sauce, fried onion, pine nuts

# Middle Eastern Buffets

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## BUFFETS INCLUDE:

*rustic bread, grilled pita bread,  
marinated olives and za'atar oil*  
Starbucks® coffee, Teavana® teas.

## MAIN COURSES *(Continued)*

### OVEN BAKED SALMON

Shaved fennel, pomegranate molasses glaze

### CHICKEN OTTOLENGHI

Sumac, za'atar, lemon

### LAMB AND AUBERGINE POT STEW

Slow cooked lamb, potatoes, onions, eggplant, 7 spice blend

### HARISSA BONE-IN CHICKEN

Braised vegetables

### CHICKPEA STEW

Tahini, za'atar drizzle

## CARVING STATION (CHEF ATTENDED) *(Minimum 40 people)*

Overnight slow roasted spiced whole lamb

**\$22 PER PERSON**

Spiced whole chicken

**\$12 PER PERSON**

## ACCOMPANIMENTS

### HOMEMADE SPICED POTATO WEDGES

### ROASTED VEGETABLES

Honey, aged balsamic reduction

### VERMICELLI RICE PILAF

Broken vermicelli pasta, long grain basmati, olive oil, toasted pine nuts

### MUJADARA LENTIL RICE

Crushed garlic, basmati rice, lentils, olive oil, fresh cilantro, parsley

### WARM COUSCOUS

Preserved lemon, raisins

### BATATA HARRA

Hot potatoes, green chili, fresh leafy herbs

# *Middle Eastern Buffets*

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## **BUFFETS INCLUDE:**

*rustic bread, grilled pita bread,  
marinated olives and za'atar oil*  
Starbucks® coffee, Teavana® teas.

## **DESSERTS**

### **BAKLAVA**

Filo pastry, chopped nuts, honey

### **BASBOUSA AND COCONUT CAKE**

Semolina, coconut cake, chopped assorted nuts

### **SFOUF**

Turmeric, sugar, eggs, baking powder, sesame paste, aniseed, pine nuts

### **RIZ BI HALEEB WITH ORANGE BLOSSOMS**

Broken rice pudding flavoured, orange, shredded pistachios

### **AYESH EL SARAYA**

Syrup soaked breadcrumbs, clotted cream, pistachios

### **FRESH FRUITS**

Chef's choice of assorted market fruits, berries

# Middle Eastern Plated Dinners

Minimum of 3 course need to be selected prices are based on main course and how many courses you select.

PLATED DINNERS INCLUDE:  
Starbucks® coffee, Teavana® teas.

## SOUPS *Select One*

### CHARD LENTIL SOUP

Zesty yellow lentils, puy lentils, potatoes, lemon

### CHICKPEA SOUP

Cumin chickpeas, roasted peppers, chilies, chopped parsley, vegetable broth

### CHICKEN AND VERMICELLI SOUP

Fresh garlic, turmeric, chilies, shredded kale, chicken broth

## SALADS *Select One*

### TRADITIONAL BEET SALATA

Lemon, herbs, pomegranate syrup

### TABBOULEH

Cracked bulgur wheat, tomatoes, onions, parsley, lemon dressing

### MEZZE PLATE

Chickpea hummus, baba ganoush, olives, dolmadakia, grilled pita

## ENTRÉES

*Select One*

**3 COURSES 4 COURSES**

### CHICKEN

**70**

**77**

Charred cauliflower, lemon, flatbread

### CHICKEN FATTEH DINNER BOWLS

**70**

**77**

Served with minted yogurt

### RAS EL HANOUT SPICED BRAISED LAMB SHANKS

**75**

**82**

Saffron rice, wilted kale

### LAMB KAFTA

**75**

**82**

Lemon potatoes, yogurt dip, chopped salad

### VEGETABLE MOUSSAKA

**60**

**67**

Roasted eggplants, zucchini, lentils, tomatoes, peppers, spices, crisp salad

### CHICKPEA STEW

**60**

**67**

Saffron rice, potato kibbeh, tahini, za'atar drizzle



*Middle  
Eastern  
Plated  
Dinners*

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Minimum of 3 course need to be selected prices are based on main course and how many courses you select.

**PLATED DINNERS INCLUDE:**  
Starbucks® coffee, Teavana® teas.

**DESSERTS** *Select One*

**BAKLAVA**

Filo pastry filled, chopped nuts, sweetened with honey

**BASBOUSA AND COCONUT CAKE**

Semolina, coconut cake, chopped assorted nuts

**SFOUF**

Turmeric, sugar, eggs, baking powder, sesame paste, aniseed, pine nuts

**RIZ BI HALEEB WITH ORANGE BLOSSOMS**

Broken rice pudding flavoured, orange, shredded pistachios

**AYESH EL SARAYA**

Syrup-soaked breadcrumbs topped, clotted cream, pistachios

**FRESH FRUITS**

Chef's choice of assorted market fruits, berries

## *Late Night Eats*

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### **NACHOS** *(minimum 5 platters)*

**\$25 PER PLATTER**

Cheese blend, spring onions, tomatoes, jalapeños, olives, sour cream, salsa

### **PIZZAS** *16 inch crust (minimum 5 pizzas of your choice)*

#### **MARGHERITA**

Shaved basil, tomatoes

**\$25 PER PIZZA**

#### **SPICY SAUSAGE**

Spinach, bell peppers, olives, artichokes, feta

**\$26 PER PIZZA**

#### **CARMELLA**

Sliced salami, blue cheese, mozzarella, onions, aged balsamic

**\$27 PER PIZZA**

### **TACOS, SLIDERS AND WINGS** *(includes 2 tacos/sliders)*

#### **PULLED PORK TACOS**

Served with shredded coleslaw *(minimum 25 guests)*

**\$12 PER PERSON**

#### **FISH TACOS SNAPPER**

Snapper fish, avocado, citrus dressing *(minimum 25 guests)*

**\$12 PER PERSON**

#### **CHEDDAR BACON BEEF SLIDERS**

Pickle, garlic aioli *(minimum 25 guests)*

**\$15 PER PERSON**

#### **CHEF'S SALT AND PEPPER CHICKEN WINGS**

*(minimum 5 pounds)*

**\$28 PER POUND**

# *Beverage Menu*

PLANNING THE BEVERAGES FOR YOUR RECEPTION

Nothing gets your guests into the party spirit like the perfect wedding bar. Pick from our great selection to meet all your guests' needs. Your guests will appreciate the pairings and will be totally delighted.

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# Table Wines

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## BY THE BOTTLE

750ML table service only

### RED WINE

MASI MERLOT	\$48
GUENOC CABERNET SAUVIGNON	\$48
FARNESE FANTINI SANGIOVESE	\$48
KIM CRAWFORD PINOT NOIR	\$60
GRAY MONK BLEND	\$62
LAYER CAKE MALBEC	\$62
INDIGENOUS WORLD MERLOT	\$65
MISSON HILL RESERVE SHIRAZ	\$70

### WHITE WINE

MASI PINOT GRIGIO	\$48
TOSO CHARDONNAY	\$48
FARNESE FANTINI TREBBIANO	\$48
THE NED ROSE	\$52
KIM CRAWFORD SAUVIGNON BLANC	\$58
MISSON HILL RESERVE VIOGNER	\$60
GRAY MONK RIESLING	\$60
INDIGENOUS WORLD CHARDONNAY	\$65

## BY THE GLASS    HOST \$7.50    CASH \$9.50

### RED WINE

MASI MERLOT
GUENOC CABERNET SAUVIGNON

### WHITE WINE

MASI PINOT GRIGIO
TOSO CHARDONNAY
THE NED ROSE

*From  
The Bar*

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**BOTTLED BEER** 330ML **HOST \$7.50 CASH \$9.50**  
CANADIAN  
COORS LIGHT  
ALEXANDER KEITH'S  
COORS ORIGINAL  
HEINEKEN  
SOL

**BOTTLED COOLER** 330ML **HOST \$7.50 CASH \$9.50**  
SMIRNOFF ICE  
TWISTED TEA  
PEACH BELLINI

**HIGHBALLS** 1oz **HOST \$7.50 CASH \$9.50**  
ABSOLUT VODKA  
SEAGRAM'S RYE  
J&B SCOTCH  
CAPTAIN MORGAN WHITE RUM  
BEEFEATER GIN  
JOSE CUERVO TEQUILA

**PREMIUM HIGHBALLS** 1oz **HOST \$8.50 CASH \$10.50**

**VODKA**  
KETEL ONE, GREY GOOSE

**GIN**  
BOMBAY SAPPHIRE, TANQUERAY SPECIAL DRY, EMPRESS

**RUM**  
CAPTAIN MORGAN SPICED RUM, BACARDI WHITE, APPLETON

**WHISKEY**  
CROWN ROYAL, JACK DANIEL'S

**SCOTCH** 1oz **HOST \$8.50 CASH \$10.50**  
GLENFIDDICH 12 YR, JOHNNIE WALKER BLACK

**TEQUILA** 1oz **HOST \$8.50 CASH \$10.50**  
DON JULIO BLANCO

## Cocktails

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### LIQUEUR 1oz

HOST \$7.50 CASH \$9.50

BAILEY'S IRISH CREAM

KAHLÚA

SAMBUCA

TRIPLE SEC

### COCKTAILS 1oz

HOST \$7.50 CASH \$9.50

#### CAESAR

1oz Vodka, clamato juice, spices

#### SINGAPORE SLING

1oz Gin, orange juice, 7 Up, grenadine

#### MOJITO

1oz Rum, mint, lime, 7 Up, grenadine

#### RUSTY NAIL

½oz Scotch, ½oz Drambuie, ice

### COCKTAILS 2oz

HOST \$12.00 CASH \$15.00

#### MARTINI

1½ oz Gin or Vodka, ½ oz Vermouth

#### NEGRONI

1oz Gin, ½ oz Campari, ½ oz Vermouth

#### OLD FASHION

2oz Bourbon, Bitters, simple syrup

### NON-ALCOHOLIC BEVERAGES

HOST \$4.50 CASH \$5.50

BOTTLED WATER

## *Cocktails*

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SOFT DRINKS

ENERGY DRINKS

VIRGIN COCKTAILS

JUICES

HEINEKEN 0.0

O'DOUL'S

Host bar prices do not include 21% service charge and 5% GST.

Cash bar prices include GST. One (1) bartender per 75 people for host bars.

One (1) bartender per 100 people for cash bars.

Bartender fee is \$30 per hour and requires ½ hour setup and ½ hour clean up, for three hours minimum.

## *Preferred Vendors*

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### **CAKE DESIGNER**

#### **ART OF CAKE**

[theartofcake@shaw.ca](mailto:theartofcake@shaw.ca)

780.441.1339

### **PHOTOGRAPHY**

#### **RHIANNON**

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780.934.8641

### **DJ / ENTERTAINMENT**

#### **MATT FOSSEY ENTERTAINMENT**

[info@mattfosseyent.ca](mailto:info@mattfosseyent.ca)

780.965.5657

#### **HAPPY WIFE HAPPY LIFE DJ**

[info@happywifeent.ca](mailto:info@happywifeent.ca)

780.953.4945

#### **DJ FOZZIE – STR8T4WARD ENTERTAINMENT LTD**

[fazman@str84wardent.ca](mailto:fazman@str84wardent.ca)

780.708.1525

#### **ANDREW JOHN – MUSICIAN, ENTERTAINER, THRILLER**

[andrewjohns2323@gmail.com](mailto:andrewjohns2323@gmail.com)

1.778.212.1223

### **STATIONARY**

#### **PAPER PRESS STUDIO**

[hello@paperpressstudio.com](mailto:hello@paperpressstudio.com)

207.265.2500

### **HAIR AND MAKEUP STYLISTS**

#### **BLUSHED BEAUTE**

[bookings@blushedbeaute.com](mailto:bookings@blushedbeaute.com)

780.999.5047

### **DRESS STYLISTS**

#### **THE DRESS LOUNGE**

[hello@thedresslounge.ca](mailto:hello@thedresslounge.ca)

780.509.9387



## *Preferred Vendors*

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### **FLORISTS**

#### **FLOWERS IN THE PARK**

[info@flowersinthepark.com](mailto:info@flowersinthepark.com)

780.417.0293

#### **CERISE FLOWERS**

[info@cerisefloral.com](mailto:info@cerisefloral.com)

780.490.1813

### **WEDDING PLANNERS**

#### **STORY WEDDINGS AND EVENTS**

[infostoryweddings@gmail.com](mailto:infostoryweddings@gmail.com)

780.221.9436

#### **JENNIFER BERGMAN WEDDINGS**

[info@JenniferBergmanWeddings.com](mailto:info@JenniferBergmanWeddings.com)

780.298.8244

### **WEDDING DECOR RENTALS**

#### **INFINITE SERVICES**

[info@infiniteeventsservices.com](mailto:info@infiniteeventsservices.com)

780.975.6152

#### **RIVER CITY EVENT RENTALS**

[info@rivercityevents.ca](mailto:info@rivercityevents.ca)

780.424.6001

### **GROOMS / GROOMSMEN SUITS**

#### **SUITS BY CURTIS**

[info@suitsbycurtiseliot.com](mailto:info@suitsbycurtiseliot.com)

780.757.7848

#### **MR. DERK**

[mrderk.com/pages/contact](http://mrderk.com/pages/contact)

780.431.4293

### **TRANSPORTATION**

#### **PARK LANE TRANSPORTATION**

[parklanelimo@telus.net](mailto:parklanelimo@telus.net)

780.448.1666

# *General Information*

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## **CONFIRMING YOUR WEDDING**

In order to hold space on a definite basis, a signed group sales agreement along with the first deposit is required. All food, beverage and event space rentals are subject to 21% service charge and 5% GST.

## **SOCAN AND RE:SOUND FEE**

All functions where music is part of the entertainment are subject to these fees.

## **FOOD AND BEVERAGE**

All food and beverages served at functions associated with the event must be provided, prepared and served by the hotel banquet kitchen and must be consumed on hotel premises. All restaurant and in-room dining items must be consumed in the restaurant or personal sleeping room, not in the banquet function space. Bar service is available until 1:00AM and consumption until 2:00AM.

## **SPECIAL MENU REQUESTS**

The Event Management Team and the Executive Chef are happy to work with you on any custom and dietary needs you may have.

## **COAT CHECK**

We are pleased to offer coat check services upon request. Please confirm pricing with your Sales or Events Manager.

## **DÉCOR**

Arrangements for centerpieces, special props and entertainment may be made by an outside vendor. Please inform your Events Manager of any special arrangements made with an outside vendor. All décor must meet the fire code requirements. The Hotel will not permit the affixing of items to the wall unless approved by the Events Manager in writing and it is included in the Banquet Event Order.

## **EVENT GUARANTEES**

Prices for food and beverage will be guaranteed for 90 business days prior to the event. A final guaranteed number of guests is required by 10:00AM, three business days prior to the event.

## **PARKING**

We offer ample complimentary on-site parking.



RIVER CREE  
RESORT AND CASINO  
ENOCH, ALBERTA

300 EAST LAPOTAC BOULEVARD | ENOCH, AB | T7X 3Y3

780.484.2121 | [WWW.RIVERCREERESORT.COM](http://WWW.RIVERCREERESORT.COM)