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CATERING POLICIES

We thank you for choosing the Rimrock Resort Hotel to host your special event.

Our Conference Services and Catering representatives are readily available to assist you with all aspects of your event, through to its successful conclusion. We ask that you take a few moments to familiarize yourself with the following catering policies.

- 1) All prices are subject to change without notice, however, The Rimrock Resort Hotel will guarantee prices sixty (60) days prior to the function. All food and beverage prices are subject to an 18% service charge and Goods and Services Tax.
- 2) For all meal functions, the Conference Services Department must be notified of the guaranteed number of guests attending the function(s) by 12:00 noon, 2 days prior to the function date (excluding weekends and holidays). Should no guarantee be received the hotel will prepare and charge for the original numbers quoted. Upon request and space permitting, the hotel will set 5% above the guaranteed number (to a maximum of 20). The hotel will charge for the guaranteed number or actual attendance, whichever is greater.
- 3) To be assured of your menu choice, we ask that you advise the hotel of your menu selection thirty (30) days prior to the function date.
- 4) The Rimrock Resort Hotel will be the sole supplier of food and beverage items, with the exception of wedding cakes. Any special items (i.e. Food samples) must be approved by the Senior Conference Services Manager at least 2 weeks prior to the event and will be subject to labour charges. The customer is to indemnify and hold harmless The Rimrock Resort Hotel, their employees and agents against any damages and all suits caused by own, or by independent contractors on their behalf, including supplied materials and food or beverages for use or consumption by guests.
- 5) Hotel policy permits the service of alcoholic beverages from 10:00 a.m. – 1:00 a.m.
- 6) For host and cash bars, should consumption fall below \$200.00 per hour, per bar, a bartender fee of \$25.00 per hour, per bar (minimum 3 hours) will be applied.
- 7) All live or recorded entertainment is subject to a SOCAN (Society of Composers, Authors and Music Publishers of Canada) fee. Please see your Conference Services representative for details.

CATERING POLICIES

CONTINUED....

- 8) The use of confetti, sparkles or glitter is prohibited.
- 9) Audiovisual equipment may be arranged through TELAV, our in house supplier.
- 10) To ensure that all requirements are as agreed upon, we ask that a signed copy of the Banquet Event Orders be returned to the Conference Services Office at least 30 days prior to the event.
- 11) Should the number of guests attending the function differ greatly from the original contracted number, the hotel reserves the right to provide an alternative room best suited for the group's size.
- 12) All weddings, social events and small meetings require full prepayment 30 days prior to arrival. A credit card authorization form must be completed with the understanding that any and all unpaid charges will automatically be applied to the credit card.
- 13) Cancellation of a confirmed event within 30 days of the date of the event, for a cost recovery of lost revenue, will incur a cancellation charge.
- 14) Personal effects and equipment must be removed from the function rooms at the end of the scheduled day unless reserved on a twenty-four (24) hour basis. We reserve the right to inspect and control all private functions. The Rimrock Resort Hotel is not responsible for damages to or loss of any articles left in the hotel prior to, during or following any function by the client or their guests. Special security arrangements may be made through our Conference Services Department.
- 15) The Rimrock Resort Hotel does not maintain storage space. Storage of goods shipped prior to the event are subject to prior arrangements and space availability. The Rimrock Resort Hotel does not accept liability for any loss or damage to goods stored before, during or after the conference.
- 16) To avoid damage to doors and wall coverings, strong tape, tacks, nails or other attachments for posters, flyers or written materials are not permitted without prior consent from the Hotel.

COFFEE BREAKS A LA CARTE

BEVERAGES

Freshly Brewed Coffee, Decaffeinated Coffee & Tea (per person)	\$ 3.75
Hot Chocolate with Whipped Cream (per person)	\$ 3.75
Milk (per 60 ounce pitcher)	\$ 18.00
Freshly Squeezed Orange or Grapefruit Juice (per 60 ounce pitcher)	\$ 36.00
Assorted Fruit Juices (per 60 ounce pitcher)	\$ 28.00
Orange, Apple, Grapefruit, Cranberry & Tomato	
Assorted Fruit Juices (473 ml bottle)	\$ 3.75
Soft Drinks (regular or diet - 350 ml can)	\$ 3.50
Bottled Water	\$ 3.50

FROM THE BAKESHOP

Croissants (each)	\$ 3.00
Mini Danish Pastries (each)	\$ 3.00
Assorted Muffins (each)	\$ 3.00
Raisin Carrot, Lemon Blueberry, Honey Raspberry, Cranberry Banana, Oat with Chocolate Chip, Bran with Sundried Apricot	
Mini Bagel with House Smoked Atlantic Salmon, Lemon Herb Cream Cheese, Capers (per person)	\$ 4.25
Pretzel Sandwich with Oka Cheese & Prosciutto (per person)	\$6.50
Scones, Plain & Assorted Fruit (each)	\$ 2.00
Ham & Cheese Croissant Sandwiches (per person)	\$ 5.50
Assortment of Cookies (per dozen)	\$ 24.00
French Pastries (each)	\$ 3.25
Seasonal Fresh Fruit Tartlets (each)	\$ 3.25
Double Chocolate Brownies (each)	\$ 3.25
Chocolate Banana Bread (per slice)	\$ 2.50
Cinnamon Swirl Bread (per slice)	\$ 3.25
Lemon Cranberry Bread (per slice)	\$ 2.50
Butter Tart (each)	\$ 3.25
Chocolate Dipped Strawberries (per dozen)	\$ 30.00

COFFEE BREAKS A LA CARTE
CONTINUED....

OTHER FAVOURITES

Seasonal Fresh Fruit Skewers with Yogurt Honey Drizzle (per dozen)	\$ 36.00
Bowls of Fresh Seasonal Berries, Chantilly Cream (per bowl - serves 12)	
- In Season (June - September)	\$ 36.00
- Out Season (October - May)	\$ 80.00
Assortment of Whole Fruits (each)	\$ 2.50
Nutrigrain Bars & Granola Bars (each)	\$ 2.75
Ice Cream Bars (each)	\$ 4.00
Smoothies (each)	\$6.00
Banana, Wild Berry, Apple & Strawberry	

EXECUTIVE BREAK

Selection of Cookies & Banana Bread,
Assorted Whole Fruit



Assorted Soft Drinks, Bottled Water & Fruit Juices
Freshly Brewed Coffee, Decaffeinated Coffee & Tea



\$ 14.00/ person

SPA BREAK

Fresh Seasonal Fruit Skewers
with Honey Yogurt Drizzle,
Mini Bagels with House Smoked Atlantic Salmon,
Lemon Cream Cheese & Capers
Chocolate Dipped Strawberries
Individual Rimrock Granola Parfaits



Assorted Soft Drinks, Bottled Water & Fruit Juices
Freshly Brewed Coffee, Decaffeinated Coffee & Tea



\$ 20.00/ person

HOT CHIP & DIP BREAK

Baked Pita & Flatbread Chips with
Feta Cheese & Pesto Hummus,
Tortilla & Nacho Chips, Tomato Salsa,
Baklava



Assorted Soft Drinks, Bottled Water & Fruit Juices
Freshly Brewed Coffee, Decaffeinated Coffee & Tea



\$ 15.00/ person

THE RIMROCK BREAK

Selection of Imported & Domestic Cheese
Assorted Crackers & Bread
Sliced Seasonal & Whole Fruit



Assorted Soft Drinks, Bottled Water & Fruit Juices
Freshly Brewed Coffee, Decaffeinated Coffee & Tea



\$ 17.00/ person

FITNESS BREAK

Fresh Seasonal Fruit Skewers
with Vanilla Yogurt Drizzle,
House Made Granola Bar,
Wild Berry Smoothie



Assorted Soft Drinks, Bottled Water & Fruit Juices
Freshly Brewed Coffee, Decaffeinated Coffee & Tea



\$ 16.00/ person

MOUNT RUNDLE BREAK

Mini Bagels with
House Smoked Atlantic Salmon,
Lemon Cream Cheese & Capers
Pretzel Stick with Prosciutto & Oka Cheese
Mini Chocolate Brownies, Chocolate Croissant



Assorted Soft Drinks, Bottled Water & Fruit Juices
Freshly Brewed Coffee, Decaffeinated Coffee & Tea



\$ 18.00/ person

MORNING SUNSHINE BREAK

Mini Danish Pastries, Fruit Tarts
Chocolate Banana Bread



Assorted Soft Drinks, Bottled Water & Fruit Juices
Freshly Brewed Coffee, Decaffeinated Coffee & Tea



\$ 14.00/ person

(Breaks are set for a maximum of 30 minutes)
(Breaks must be guaranteed for the total number of guests attending the function)

BREAKFAST BUFFETS

Each Breakfast served with Orange Juice, Grapefruit Juice, Apple Juice & Milk,
Freshly Brewed Coffee, Decaffeinated Coffee & Tea

THE BOW VALLEY

(Minimum 12 people)

Scrambled Eggs & Classic Eggs Benedict,
Baked Breakfast Tomato, Bacon, Ham,
Chicken Apple Sausages & Spicy Sausages,
Herb Breakfast Potatoes,
Waffles with Berries & Whip Cream



Fresh Made Cheese Croissants, Muffin Selection,
Danish Pastries, Fresh Baked Scones



Sliced Seasonal Fresh Fruit & Assortment of Yogurt
European Muesli



Selection of Individual Cereals



House Smoked Atlantic Salmon



Assortment of Toast, Farm Butter & Jam Selections



\$ 27.00/ person

THE CONTINENTAL

Fresh Made Croissants, Muffin Selection,
Danish Pastries & Fresh Baked Scones



Selection of Individual Cereals



Sliced Seasonal Fresh Fruit & Assortment of Yogurt



Assortment of Toast, Farm Butter & Jam Selections



\$ 17.00/ person

THE RIMROCK

(Minimum 12 people)

Scrambled Eggs, Bacon, Ham,
Chicken Apple Sausages & Spicy Sausages,
Herb Breakfast Potatoes
Choice of : Pancakes or French Toast with
Blueberry Compote



Fresh Made Croissants, Muffin Selection,
Danish Pastries



Sliced Seasonal Fresh Fruit & Assortment of Yogurt
Rimrock Granola



House Smoked Atlantic Salmon



Assortment of Toast, Farm Butter & Jam Selections



\$ 24.00/ person

DELUXE BREAKFAST BUFFET

(Minimum 25 people)

Fresh Made Cheese Croissants, Muffin Selection,
Danish Pastries, Fresh Baked Scones, Mini Bagels



Breakfast Burritos with
Ground Beef & Green Peppers



Scrambled Eggs & Classic Eggs Benedict,
Bacon, Ham, Chicken Apple Sausages &
Spicy Sausages, Mini Beef Steaks,
Herb Breakfast Potatoes &
Bermuda Onion Hash



Sliced Seasonal Fresh Fruit & Assortment of Yogurt,
European Muesli & Ricotta Cheese



Selection of Individual Cereals



Local Cured Cold Cuts, House Smoked Salmon & Prosciutto



Selection of International & Canadian Cheese



Assortment of Toast, Farm Butter & Jam Selections



\$ 32.00/ person

(\$2.00 per person surcharge for service prior to 6:00 am)
(Buffets set for a maximum of 2 hours)

ADDITIONAL CHOICES TO COMPLIMENT YOUR BREAKFAST BUFFET

COLD

Fruit Salad Bowls (per person)	\$5.00
Freshly Squeezed Orange or Grapefruit Juice (per 60 ounce pitcher)	\$ 36.00
Sliced Seasonal Fresh Fruit - Per tray (serves 30)	\$ 150.00
- Individual serving	\$ 6.00
Bowls of Fresh Seasonal Berries with Chantilly Cream (per bowl - serves 12)	
- In Season (June - Sept.)	\$ 36.00
- Out Season (Oct. - May)	\$ 80.00
Selection of Assorted Individual Cereals (each)	\$ 3.50
Rimrock Granola or Muesli (per person)	\$ 4.25
Mini Bagel with House Smoked Atlantic Salmon, Lemon Herb Cream Cheese, Capers (per person)	\$ 4.25
House Smoked Atlantic Salmon (per person)	\$ 9.00
Canadian & International Selection of Sliced Cheeses (per person)	\$ 6.00
Ham & Cheese Croissant Sandwiches (per person)	\$ 5.50
Pretzel Sandwich with Oka Cheese & Prosciutto (per person)	\$ 6.50
Local Cured Cold Cuts, House Smoked Atlantic Salmon (per person)	\$ 7.00

HOT

Classic Eggs Benedict (per person)	\$ 7.00
Eggs Benedict with Salmon & Spinach (per person)	\$ 9.00
Eggs Benedict with Lobster & Canadian Back Bacon (per person)	\$ 15.00
Mini Steaks, Caramelized Onions (per person)	\$9.00
Chef Attended Omelet Station (per person, minimum of 15 people)	\$ 10.00
Scrambled Eggs (per person)	\$4.00

MEETING EXTRAVAGANZA # 1

Includes breakfast, lunch & two coffee breaks

BREAKFAST

Assortment of Fresh Made Croissants, Muffins, Danish Pastries
Valbella Breakfast Sausage, Bacon and Ham, Scrambled Eggs with Peppers & Bermuda Onions,
Breakfast Potatoes, Muesli & Assortment of Yogurts, Sliced Seasonal Fresh Fruit Platters
Assortment of Toast, Farm Butter & Jam Selections
Freshly Brewed Coffee, Decaffeinated Coffee & Tea, Assorted Juices

AM BREAK

Cranberry Lemon Slice & Chocolate Banana Bread,
Fruit Skewers with Honey Yogurt Drizzle
Freshly Brewed Coffee, Decaffeinated Coffee & Tea, Bottled Water

BUILD YOUR OWN SANDWICH BUFFET

Soup of the Day



Chef's Selection of Four Assorted Salads



Local Cured Meats & Smoked Turkey, Ham, Salami & Roast Beef
Egg Salad with Bermuda Onions
Dressed Tuna with Ancho Chili Mayonnaise
Assortment of Classic Sandwich Condiments
Sliced Canadian Cheeses
Grilled Vegetables with Extra Virgin Oil Balsamic Vinaigrette

DESSERT

Selection of Bite Size French Pastries
Freshly Brewed Coffee, Decaffeinated Coffee & Tea

PM BREAK

House Made Melon Cocktail
Freshly Baked Pretzel Stick, Oka Cheese & Prosciutto, House Made Rimrock Cookies
Freshly Brewed Coffee, Decaffeinated Coffee & Tea,
Bottled Water, Assorted Soft Drinks

\$77.00

(Minimum of 15 People)

MEETING EXTRAVAGANZA #2

Includes breakfast, lunch & two coffee breaks

CONTINENTAL BREAKFAST

Assortment of Fresh Made Croissants, Muffins, Danish Pastries,
Fresh Fruit Salad, European Style Muesli,
Assortment of Toast, Farm Butter & Jam Selections
Freshly Brewed Coffee, Decaffeinated Coffee & Tea, Assorted Juices



AM BREAK

Banana or Wild Berry Fruit Smoothies
Individual Fruit Tarts, House Made Energy Bars
Freshly Brewed Coffee, Decaffeinated Coffee & Tea, Bottled Water



LUNCH BUFFET

Soup of the Day



Green Leaf Lettuce with Rimrock Dressing, Rimrock Potato Salad,
Roasted Corn Salad in Herb Garlic Vinaigrette



Open-Faced Sandwiches:

Seasoned Chicken Sandwich,

Prosciutto & Melon,

Grilled Vegetables, Brie & Oka Cheese, Sundried Tomato Mayonnaise



DESSERT

Selection of Bite Size French Pastries
Freshly Brewed Coffee, Decaffeinated Coffee & Tea



PM BREAK

Chocolate Brownies, House Made Rimrock Cookies
Freshly Brewed Coffee, Decaffeinated Coffee & Tea,
Bottled Water, Assorted Soft Drinks

\$67.00

(Minimum of 12 People)

MEETING EXTRAVAGANZA #3

Includes breakfast, lunch & two coffee breaks

BREAKFAST

Ham & Cheese Croissants, Lemon Blueberry Muffins,
Scrambled Eggs, Breakfast Potatoes, Fresh Seasonal Fruit Salad, Assortment of Yogurts,
Assortment of Toast, Farm Butter & Jam Selections
Freshly Brewed Coffee, Decaffeinated Coffee & Tea, Assorted Juice

AM BREAK

Fruit Skewers with Honey Yogurt Drizzle, Cinnamon Swirl Slices,
Mini Bagels with House Smoked Atlantic Salmon & Herb Lemon Cream Cheese
Freshly Brewed Coffee, Decaffeinated Coffee & Tea, Bottled Water

PLATED LUNCH

Carrot Ginger Soup with Ciabatta Herb Croutons



Choice of one Wrap:

Smoked Turkey Breast, Swiss Cheese & Sundried Tomato Mayonnaise

or

Crispy Chicken & Coleslaw

or

Baby Shrimp, Lettuce, Tomato & Bacon

All Wraps are accompanied with Mixed Green Salad & House Vinaigrette.

DESSERT

Berry Burst Cup with Chocolate Ganache
Freshly Brewed Coffee, Decaffeinated Coffee & Tea

PM BREAK

Freshly Made Over Sized Salted Pretzels, Sliced Chocolate Banana Bread
Freshly Brewed Coffee, Decaffeinated Coffee & Tea,
Bottled Water, Assorted Soft Drinks

\$72.00

(Minimum of 12 People)

BOX BREAKFAST

SUNRISE

Fresh Seasonal Fruit Salad, Yogurt
Fresh Baked Muffin, Granola Bar, Hard Boiled Egg
Black Forest Ham & Cheese Croissant
Mini Danish Pastries



Bottled Water
Freshly Brewed Coffee, Decaffeinated Coffee & Tea



\$ 18.00/ person



BOXED LUNCH

THE TRAVELLER

Choice of Sandwich or Wrap, Greek Salad,
Hard Boiled Egg, Whole Fresh Fruit,
Nutrigrain or Granola Bar,
Cheese & Crackers, Potato Chips,
Pepperoni Stick, Rimrock Cookie



Bottled Water



\$ 25.00/ person

THE BOW VALLEY

Choice of Sandwich or Wrap
Pasta Vegetable Salad, Hard Boiled Egg
Vegetable Crudités with Dip,
Whole Fresh Fruit, Cheese & Crackers,
Rimrock Cookie, Potato Chips



Bottled Water



\$ 23.00/ person



SANDWICH CHOICES:

Choice of French Baguette or Ciabatta Bun

(All sandwiches are made with Tomato, Lettuce & Butter, except if Mayonnaise or Butter is existing)

- Alberta Roast Beef with Oka Cheese & Honey Mustard
- Smoked Turkey with Brie Cheese, Sundried Tomato Mayonnaise
- Grilled Vegetables with Avocado Spread, Sprouts, Swiss Cheese
- Sliced Chicken Breast, Shaved Onions, Grilled Vegetables, Cranberry Butter



COLD WRAP CHOICES:

- Crispy Chicken & Bacon with Coleslaw
- Smoked Salmon, Coleslaw, Tomato & Onions in Soft Tortilla Shell



RIMROCK RESORT BRUNCH

COLD

International & Canadian Cheese, Antipasto with Pâtés, Salami,
Local Cured Cold Cuts, Smoked Seafood & Prawns



SALADS

Marinated & Grilled Vegetable Platter • Roasted Corn • Basil Tomato Bocconcini Salad
Carrot & Cucumber Salad • Greek Style Salad • Sliced Seasonal Fruit Platter
Mixed Leaf Lettuce & Assorted Rimrock Dressings



BREAKFAST

Scrambled Eggs & Classic Eggs Benedict
Bacon, Ham, Maple Chicken Sausage & Spicy Sausage
Chef Attended Omelet Station with Onions, Ham, Cheese, Tomatoes & Fresh Chopped Herbs
Herb Potatoes & Onion Hash
Choice of: Waffles, Pancakes or French Toast



HOT

(Choice of Two)

Farm Chicken Breast in Hunter Mushroom Sauce
Herb Crusted Pork Loin, Calvados Veal Reduction
Atlantic Salmon, White Wine Tarragon Cream
Veal Lasagna or Vegetarian Lasagna
Chicken Fettuccini Alfredo
Beef Classic Stroganoff



HOT CARVING STATION

(Choice of One)

Slow Roasted Alberta Prime Rib
Herb Crusted New York Strip Loin
Dijon Honey Glazed Ham

Accompanied with Chef's Choice of Seasonal Vegetables, Rosemary Garlic Potatoes, Pilaf Rice & Fresh Chopped Herbs



Elaborate Dessert Buffet from our Award Winning Pastry Shop
French Pastries, Chocolate Fountain, Cakes & Other Sweet Delights



Freshly Brewed Coffee, Decaffeinated Coffee & Tea, Assorted Juice



\$45.00

(Minimum of 40 Persons) (Buffet set for a maximum of 2 hours)

WORKING LUNCH BUFFETS

All Working Lunches Include:

Soup of the Day



Chef's Selection of Four Assorted Salads to include Mixed Baby Greens & Assorted Rimrock Dressings



Selection of Fresh Baked Pastries & Desserts from our Pastry Shop



Fresh Baked Breads, Rolls, Farm Butter



Freshly Brewed Coffee, Decaffeinated Coffee & Tea

#1 BUILD YOUR OWN SANDWICH

Local Cured Meats & Smoked Turkey, Ham, Salami & Roast Beef

Egg Salad with Bermuda Onions

Dressed Tuna with Ancho Chili Mayonnaise

Assortment of Classic Sandwich Condiments

Sliced Canadian Cheeses

Grilled Vegetables with Extra Virgin Oil Balsamic Vinaigrette



\$26.00

(Minimum of 10 People)

#2 OPEN FACE RIMROCK SANDWICH BUFFET

(Choice of Three)

Alberta Braised Lamb with Mushroom Ragoût & Honey Dijon
Salt Water Shrimp, Basil Aioli Mayonnaise & Sprouts
Sliced Farm Chicken, Brie Cheese with Avocado Spread
Black Forest Ham, Aged Gouda & Dijonnaise
Grilled & Marinated Vegetables, Camembert Cheese & Pesto Aioli
Roast Beef with Shaved Onion, Coleslaw & Spicy Mustard
Montreal Smoked Meat, Double Smoked Bacon & Fresh Sauerkraut
House Smoked Atlantic Salmon, Lemon Herb Cream Cheese, Capers & Sweet Onions
Lobster & Dungeness Crab Sandwich with Avocado & Mango (\$2.00 surcharge)
Vegetarian - Tomato, Lettuce, Cucumber & Sprouts



\$28.00

(Minimum 10 People)

(Options are based on two sandwiches per person, \$2.00 each additional sandwich per person)

#3 ASSORTED WRAP BUFFET

(Choice of Two Cold Wraps & One Hot Wrap)

COLD WRAPS:

House Smoked Atlantic Salmon, Lemon Herb Cream Cheese, Lettuce, Tomato & Avocado
Shaved Roast Beef, Dijonnaise, Lettuce Leaves & Mushroom Ragoût
Breaded Chicken Strips, Bacon, American Coleslaw & Lime Mayonnaise
Seasonal Grilled Vegetables, Sprouts & Spiced Herb Hummus
Smoked Turkey, Gouda Cheese, Shredded Lettuce, Tomato & Pesto
The Greek: Chicken, Feta Cheese, Sliced Cucumber, Tomato & Peppers

HOT WRAPS:

Shaved Beef Burrito, with Rice & Soft Beans
Seafood Cocktail with Assortment of Fresh Seafood, Couscous & Lemon Pesto
Julienne of Chicken, Seasonal Vegetables & Rice Noodles
Shrimp, Bermuda Onions, Soya Teriyaki Seasoned Vegetables & Sprouts
Grilled Vegetables, Melted Bocconcini Cheese & Tomato Ragoût
Shaved Lamb Donair, Garlic Cucumber & Tzatziki, , Fresh Salsa, Spicy Guacamole



\$28.00

(Minimum 10 People)

(Options are based on two sandwiches per person, \$2.00 each additional sandwich per person)

BUILD YOUR OWN LUNCHEON BUFFET

CHEF'S SOUP

(Choice of One)

Soup of the Day

Country Vegetable with Orzo Pasta

Tomato Soup with Fresh Basil

Bisque of Squash with 3 Herb Pesto

Thai Spiced Lemongrass Soup with Chives



SALADS

(Choice of Three)

Mixed Baby Greens with Assorted Rimrock Dressings

Carrot Raisin in Orange Vinaigrette

Tomato & Basil Bocconcini

Sliced Cucumbers in Sour Cream & Dill

Roasted Corn & Peppers with Herbs

Seasonal Grilled Vegetable Salad, Aged Balsamic

European Potato Salad in Grainy Mustard & Bacon Bits

Wild Rice, Sundried Cranberries & Bermuda Onions

Greek Style, Tomato, Cucumber, Peppers & Feta Cheese

Rice Noodles in Ginger Dressing, Sprouts & Soya Beef

Basmati Rice & Baby Shrimp Salad with Julienne of Vegetables & Herb Vinaigrette



BUILD YOUR OWN LUNCHEON BUFFET

CONTINUED....

HOT

(Choice of Two)

(\$4.00 each Additional Choice per Person)

Lasagna with Alberta Beef, Fresh Egg Noodles, Tomato & Two Types of Cheese

Lasagna with Grilled Curried Vegetables, Tomato, Locally Made Mozzarella & Caprini Goat Cheese

Fresh Atlantic Salmon in Chardonnay Shrimp Sauce

Loin of Alberta Pork in Calvados Reduction

Chicken Breast in Champignon Herb Jus

Grilled Vegetable Cannelloni, Feta Cheese & Herb Tomato Bisque

Shrimp Fettuccini, Bok Choy & Tomato in Pine Nut Basil Cream Sauce

Butter Chicken Karai Region with Authentic Indian Curry Sauce

Shaved Thai Beef, Red Chili & Lemongrass

Spaghetti & Large Meatballs in Tomato Sauce & Padano Cheese

Hungarian Beef Stew, Sweet Onions in Smoked Paprika Reduction

Tequila BBQ Roasted Country Chicken



STARCH

(Choice of One)

Steamed Bay Leaf Basmati Rice

Rosemary Garlic Roast Potato

Paprika & Onion Shredded Potatoes

VEGETABLES

(Choice of One)

Medley of Seasonal Vegetables Tossed in Farm Butter

Baked Ripe Tomato with Cheese & Herbs

Broccoli & Cauliflower in Cheese Mornay Sauce



DESSERTS

Elaborate Dessert Buffet from our Award Winning Pastry Shop

French Pastries, Chocolate Fountain, Cakes & Other Sweet Delights



\$38.00

(Minimum 25 People)

(Buffet set for a maximum of 2 hours)

RIMROCK LUNCHEON BUFFET

SOUP

Soup of the Day



SALADS

Pasta Salad Primavera, German Style Potato Salad, Fire Roasted Vegetables, Seafood Ceviche,
Seasonal Vegetables and Dip, Garden Leaves with Assorted Rimrock Dressings,
International and Domestic Cheese



COLD

Open Faced Sandwiches, House Smoked Atlantic Salmon, Tomato Bocconcini,
Egg Salad, Baron of Roast Beef, Chicken Salad



HOT

Chicken Penne with Pesto
Salmon Fillet, Genevoise, Lime Beurre Blanc
Fresh Seasonal Vegetables
Chef's Choice of Potato



DESSERTS

Assorted Fruit Tarts, Apple Maple Tart with Vanilla Sauce
Chocolate Brownies, Fresh Fruit



Freshly Brewed Coffee, Decaffeinated Coffee or Tea



\$40.00

(Minimum of 30 Persons)

(Buffet set for a maximum of 2 hours)

PLATED LUNCHEONS

All Plated Luncheons Include:
Freshly Brewed Coffee, Decaffeinated Coffee & Tea

PLATED LUNCH #1

Caesar Salad, Grand Padano Cheese,
Double Smoked Bacon & Focaccia Croutons



Penne Arrabiatta (Angry Tomato Sauce),
Farm Chicken Breast, Wild Mushroom Ragoût



Italian Orange Tiramisu



\$ 32.00/ person

PLATED LUNCH #2

Country Style Minestrone Soup with Orzo Pasta



Choice of One:

Alberta Beef Lasagna Layered with Egg Noodles,
Tomato & Mushroom Baked with Mozzarella

or

Layers of Curried Vegetable Pasta & Tomato with
Mozzarella and Caprini Goat Cheese



Chocolate Monton



\$ 31.00/ person

PLATED LUNCH #3

Mixed Green Leaf Lettuce, Ragoût of Mushroom,
3 Herb Vinaigrette



Seared Atlantic Salmon Fillet, Shrimp,
Lemongrass Dill Cream, Steamed Turmeric
Basmati Rice & Seasonal Vegetables



Berry Burst Mousse & Fresh Fruits



\$ 34.00/ person

PLATED LUNCH #4

Soup of the Day



New York Alberta Striploin, Pesto Seared Bay Scallop,
Lavender Red Wine Reduction, Steamed Parsley Potatoes &
Seasonal Vegetables



Trio of Sorbet with Chocolate Garnish



\$ 38.00/ person

3 COURSE DINNER MENUS

All Dinner Menus Include:

Freshly Brewed Coffee, Decaffeinated Coffee or Tea

PLATED DINNER #1

Free Form Tomato Bocconcini Salad, Extra Virgin Olive Oil,
Italian Balsamic Reduction, Basil Chiffonade



Alberta Marinated 8 oz New York Baseball Steak,
Provincial Mushroom Ragoût, Grainy Mustard
Whiskey Demi Glaze, Chef's Choice of Potato or Rice &
Fresh Seasonal Vegetables



Chocolate Monton with Grand Marnier Chantilly



\$ 55.00/ person

PLATED DINNER #2

Ginger, Apple, Tomato Soup with
Sour Cream Chive Drops



Fresh Halibut & Butter Poached Lobster Claw,
Pancetta Herb Beurre Blanc, Basmati Rice &
Fresh Seasonal Vegetables



Exotic Mousse with Fresh Fruit



\$ 55.00/ person

PLATED DINNER #3

California Mixed Green Lettuce, Citrus House
Dressing, Candied Nuts & Goat Cheese Croutons



Chicken Suprême, Giant King Prawn,
Port Calvados Reduction, , Chef's Choice of Potato or Rice &
Fresh Seasonal Vegetables



Banana Cake, Cherry Sauce Anglaise



\$ 55.00/ person

PLATED DINNER #4

Creamy Seafood Chowder with Dill Lemon Scone



Alberta Charbroiled 6 oz Beef Tenderloin wrapped in
Maple Smoked Bacon, Madagascar Green Peppercorn Pan Jus, ,
Chef's Choice of Potato or Rice & Fresh Seasonal Vegetables



Berry Burst with Almond Wafer



\$ 57.00/ person

PLATED DINNER #5

House Cured Vodka Orange Gravlax on Frisée Lettuce, Mandarin Ginger Dressing



Braised Leg of Lamb with Garlic Rosemary Honey Reduction, Tomato Onion Compote,
Sweet Onion Grainy Mustard Mashed Potatoes, Fresh Seasonal Vegetable



Chicago Style Deep Dish Apple Pie, Sweet Vanilla Whipping Cream



\$ 56.00/ person

4 COURSE DINNER MENUS

All Dinner Menus Include:
Freshly Brewed Coffee, Decaffeinated Coffee or Tea

PLATED DINNER #1

Rimrock Caesar Salad, Double Smoked Bacon &
Ciabatta Croutons
~*~
3 Onion Bisque, Nut Free Pesto Oil, Red Pepper Coulis
~*~
Boneless English Cut Alberta Prime Rib,
Roasted Garlic Red Wine Reduction,
Whipped Potatoes & Fresh Seasonal Vegetables
~*~
Vanilla & Chocolate Swirl Cheesecake, Fruit Coulis
~*~
\$ 63.00/ person



PLATED DINNER #3

Butternut & Seasonal Squash Bisque, Cinnamon Foam
~*~
Mixed Green Lettuce with Fresh Berries, Goat Cheese
Crumble & Herb Avocado Dressing
~*~
Atlantic Salmon Filet filled with Dungeness Crab &
Mascarpone in Phyllo Crust, Orange Cream Reduction,
Seared Spinach & Tomato with Risotto Cake
~*~
White & Dark Chocolate Mousse, Almond Wafer
~*~
\$ 72.00/ person

PLATED DINNER #2

Cold West Coast Salmon Crab Cakes, Warm Citrus Honey
Chive Vinaigrette, Jicama Roasted Pine Nut Slaw
~*~
Classic Chicken Noodle Soup with Asian Wonton
~*~
Alberta Farmed Bison New York Steak,
Chanterelle Bacon Port Reduction, Parsley Potatoes &
Fresh Seasonal Vegetables
~*~
Tiramisu,
Almond & Anise Biscotti
~*~
\$ 76.00/ person



PLATED DINNER #4

House Smoked Atlantic Salmon, Red Shaved Onions,
Horseradish Foam & Sweet Onion Marmalade,
Pretzel Croutons
~*~
Vegetable Minestrone with Orzo Pasta
~*~
Slow Braised New Zealand Lamb Shank,
Red Wine Pan Rosemary Jus, Soft Goat Cheese Polenta,
Steamed Vegetable Medley with Maple Syrup
~*~
Opera Cake with Chocolate Cigar
~*~
\$ 66.00/ person



4 COURSE DINNER MENUS

CONTINUED

All Dinner Menus Include:

Freshly Brewed Coffee, Decaffeinated Coffee or Tea



PLATED DINNER #5

Vegetable Spring Rolls with Asian Slaw & Plum Ginger Dip



Spinach Leaf Salad, Candied Nuts,
Cherry Tomatoes with Blue Cheese Pear Dressing



Roast Beef Tenderloin & Giant Seared Scallop, Symphony of Sauces,
Fresh Seasonal Vegetables & Chef's Choice of Potato



Chocolate Monton, Grand Marnier Chantilly



\$76.00/ person



PLATED DINNER #6

Asian Broth with Julienne of Vegetables & Seafood Wonton



Spinach Salad, Egg Mimosa, Pear Basil Vinaigrette



Suprême of Free Range Chicken, Large Digby Scallops,
Port Glaze & Roasted Red Pepper Coulis,
Pesto Egg Noodles & Seasonal Vegetables



Pistachio Cheesecake



\$65.00/ person

CHILDREN'S BANQUET MENUS

(Under 10 Years of Age)

CHILDREN'S BUFFET

Carrot, Tomato, Cucumber Crudités with Ranch Dip, Grilled Pita Bread with Sweet Hummus & Tzatziki Sauce,
Noodle Soup with Chicken & Vegetables



MAIN COURSE

(Choice of Two)

Canadian Mozzarella & Tomato Sauce Pizza

Pepperoni & Mushroom Pizza

Pineapple & Ham Pizza

Cheeseburgers on Soft Bun with French Fries

Meat Lasagna with Tomato Sauce

Rimrock Sloppy Joe with French Fries

Organic Macaroni, White Sauce & Cheese

Chicken Fingers with French Fries



DESSERT

Chocolate Brownies, Fruit Salad

Fruit Jello with Whipping Cream, House Made Smores



Choice of Milk, Fruit Juice or Soft Drink



\$18.00

(per person)

(Minimum 10 people)

CHILDREN'S PLATED MENUS

Please select one item from each section above

\$14.00

(per person)

(Minimum 10 people)

DINNER A LA CARTE

APPETIZERS

Ahi Tuna & Atlantic Salmon, Modern Asian Coleslaw, Ponzu Vinaigrette	\$ 15.00
House Mixed Leaf Lettuce, Honey Cranberry Vinaigrette with Warm Goat Cheese Cake	\$14.00
Cured Local Meats, Smoked Salmon, Game Pâté, Relish Pickled Vegetables & Sweet Onion Marmalade	\$ 15.00
Spinach Leaves drizzled with Cranberry Hibiscus Vinaigrette, Slices of Duck	\$ 16.00

SOUPS

English Style Clam & Guinness Corn Chowder	\$ 10.00
Lobster & Shrimp Bisque, Cognac, Crème Fraîche, Fresh Chives	\$ 12.00
Smoked Purée of Tomatoes, Gin Sour Cream	\$ 9.00
Cream of Yukon Gold Sweet Potato, Leeks & Truffle Oil	\$ 9.00
Wild Forest Mushroom Soup with Chanterelles & Bacon	\$ 9.00

SALADS

Caesar Salad, Ciabatta Croutons, Double Smoked Back Bacon	\$ 10.00
Baby Spinach, Candied Pecans, Stilton Crisp Pancetta, Herb Dressing	\$ 12.00
Chef's Baby Mixed Green Salad, Balsamic Vinaigrette	\$ 9.00

ENTRÉES

All Entrées Accompanied with Fresh Seasonal Vegetables

Elk Rib Eye, Aged Port Cassis Reduction, Pancetta Potato Roesti	\$ 38.00
Grilled Half Lobster & New York Steak, Cognac Clarified Farm Butter, Steamed Young Potatoes	\$46.00
Suprême of Chicken filled with Caprini Goat Cheese, Roasted Pine Nuts & Basil Leaves, Apricot Brandy Sauce, Chef's Choice of Potato	\$36.00
Country Style Braised Leg of Lamb & Buffalo Short Rib, Dark Red Wine Jus, Garlic & Caramelized Onion Mash Potato	\$40.00

DINNER A LA CARTE

CONTINUED...

ENTRÉES

All Entrées Accompanied with Fresh Seasonal Vegetables

PEI Mussels & Digby Scallop, Champagne Beurre Blanc, Bok Choy Vegetable & Rice Croquette	\$ 42.00
Tenderloin of Prime Canadian Beef "Oscar Style" with Dungeness Crab Meat, Veal Merlot Reduction, Fresh Béarnaise, Château Herb Potato & Zucchini Boat	\$ 46.00
Northern Caribou, Wild Chanterelle Cassis Jus, Truffle Potato & Creamed Savoy Cabbage with Double Smoked Bacon (SEASONAL)	\$52.00
10 oz Alberta New York Style Steak, Madagascar Green Peppercorn Reduction, 3 Herb Potatoes	\$40.00
Turkey Schnitzel Picatta in Herb Parmesan Egg Crust, Tomato Ratatouille over Fresh Egg Pasta Noodles	\$33.00
Curried Goat Cheese Lasagna, Tomato, Portabella, Pasta Sheets, Cheese & Egg Plants, Light Béchamel Pesto Sauce	\$29.00

DESSERT

Coconut Passion Fruit Mousse Dome with Lime Curd Centre & Bitter Chocolate Coulis	\$ 10.00
White Chocolate Raspberry Truffle Garnished with White Chocolate Shavings	\$ 10.00
Chocolate Royal Praline Crunch, Lemon Sauce	\$ 10.00
Granny Smith Apple Twins with Maple Apple Caramel Sauce, Cinnamon Chantilly	\$ 10.00
Dark Chocolate Molten with a Hint of Dark Chili Cherry Sauce, Brown Sugar Chantilly	\$ 12.00

AFTER DINNER TREATS

French Pastries (per person)	\$7.00
House Made White & Dark Chocolate Truffles & Chocolate Dipped Strawberries (per four)	\$ 9.00
Selection of Canadian & International Cheeses Served with Grapes & Sliced French Baguette (per person)	\$ 9.00

GOURMET DINNER BUFFET

COLD/SALAD

King Prawns on Ice • A Variety of Smoked & Cured Salmon • Beef & Chicken Salad • Seafood Salad
Cucumber Salad • Carrot Salad • Potato Salad • Grilled Marinated Vegetables • Mixed Greens with Rimrock Dressing
• Antipasto Platters • Salami • Prosciutto • Cheese • Olives • Fresh Chucked Oysters



Freshly Baked Breads & Buns with Farm Butter



HOT

(Choice of Three)

Carved Alberta Prime Rib of Beef

Chicken Suprême filled with Sundried Tomato, Goat Cheese & Roasted Pine Nuts

Rack of New Zealand Lamb, Rosemary Reduction

Asparagus, Grilled Tomato & Curried Vegetable Medley

3 Herb Pesto Egg Noodles,

Meat or Curried Vegetable Lasagna

Accompanied with Fresh Seasonal Vegetables

Chef's Choice of Potato or Rice Pilaf



DESSERTS

Selection from our Pastry Shop including

Fresh French Pastries • Chocolate Fountain • Cakes • Tiramisu

Specialty Gourmet Desserts



Freshly Brewed Coffee, Decaffeinated Coffee & Tea



\$82.00

Additional Hot Item: \$7.00 per person

(Minimum of 40 People)

(Buffet is set for a maximum of 2 hours)

THEME DINNER BUFFET

ESCAPE TO FRANCE

SOUP

French Onion Soup with Cheese Croutons



COLD

Mini Baguettes with House Smoked Atlantic Salmon

Salami & Ham Baked Panini's Bistro Style

Green Bean & Bacon Salad

Mixed Greens

Assorted Dressings

Artichoke & Cucumber Salad



Fresh Baked Baguettes



HOT

Chanterelle & Chicken Pie

Mussels & Seafood à la Provençale

Beef Bourguignon

Classic Thin Crust Flat Bread with Sour Cream, Onions & Bacon



DESSERTS

Crème Caramel • Salad de Fruit • Pralines Bavaoises • Petits Choux à la Crème

Gâteau au Chocolat Fondant



Freshly Brewed Coffee, Decaffeinated Coffee & Tea



\$67.00

(Buffet is set for a maximum of 2 hours)

(Minimum of 25 people)

Additional Hot Item: \$5.00 per Person

THEME DINNER BUFFET

THE MOUNTAINEER

COLD

Antipasto Platter with Salamis, Prosciutto, Canadian Cheese & Pickled Vegetables

Grilled & Marinated Vegetable Assortment

Leaf Lettuce with Rimrock Dressings

Country Style Potatoes & Pasta Salad

Wild Rice with Sundried Cranberries & Leeks



Fresh Baked Breads & Rolls



HOT

Slow Roasted Alberta Prime Rib, Veal Reduction • Atlantic Salmon Filet, Chardonnay Caper Wine Sauce

Farmed Chicken Breast in Champignon Bacon Jus • Fresh Seasonal Vegetable Medley

Roasted Garlic Potatoes • Steamed Basmati Rice



DESSERTS

Selection of House Made Traditional Pies & Tarts, Fresh Seasonal Fruit, Chocolate & Cake Selection of the Day



Freshly Brewed Coffee, Decaffeinated Coffee & Tea



\$68.00

(Buffet is set for a maximum of 2 hours)

(Minimum of 25 people)

Additional Hot Item: \$5.00 per Person

THEME DINNER BUFFET

SHANGHAI NIGHTS

APPETIZERS

Spring Rolls with Dip, Seafood Cakes with Sauces, Dim Sum,
California Rolls, Maki, Sushi & Sashimi with BBQ Eel & Prawns,
Pickled Asian Vegetables & Fruits, Wasabi & Condiments



SOUP

Miso Soup with Wontons or Gyoza



COLD/SALAD

Korean Beef Salad, Daikon & Beans, Chick Peas & Sprouts in Chinese Dressing, Leaf Lettuce & Asian Slaw



HOT

Shanghai Noodles & Chicken Stir Fry, Sweet & Sour Pork, Crispy Ginger Sesame Beef, Chow Mein Pasta,
Soya Sautéed Bok Choy & Vegetables, Steamed Japanese Rice



DESSERTS

Fortune Cookies, Authentic Asian Style Dessert Buffet



Freshly Brewed Coffee, Decaffeinated Coffee or Green Tea



\$62.00

(Minimum of 25 Persons)

(Buffet set for a maximum of 2 hours)

THEME DINNER BUFFET

A NIGHT IN ITALY

SOUP

Minestrone Soup



ANTIPASTO

Cured Local Meats & Ham, Prosciutto, Salami, Olives, Vitello Tonato

Tomatoes and Bocconcini • Grilled Vegetables with Aged Balsamic

Seared Prawns with Basil & Extra Virgin Olive Oil • Mixed Baby Greens, Italian House Dressing

Marinated Mushrooms

Fresh Baked Breads & Rolls



PASTA

The Rimrock Chefs will prepare your Pasta to Perfection with

Seafood, Meats, Fresh Seasonal Vegetables, Sauces, Pestos, Sundried Tomatoes, Vegetables & Herbs

* All Pastas are made to Order



FLAT BREAD & PIZZA STATION WITH DIPS



PASTRY STATION

Tiramisu, Soft Baked Biscotti, Chocolate Fountain, Pistachio Apricot Cake, Zuppa Inglese



Freshly Brewed Coffee, Decaffeinated Coffee & Tea



\$65.00

(Buffet is set for a maximum of 2 hours)

(Minimum of 25 people)

THEME DINNER BUFFET

AROUND THE WORLD BUFFET

ASIA

Sushi, Maki, Sashimi & California Rolls
Korean Beef Salad, Pickled Asian Vegetables & Fruits
Crispy Ginger Sesame Beef & Shanghai Chicken Stir-fry
Steamed Rice, Bok Choy Vegetables



ITALY

Pasta Buffet with Chef Attended Stations who will make your Pasta to order, Seafood, Meats, Vegetables, Sauces
Antipasto Platters with Cured Meats, Cheese, Olives & Seafood
Tomato Bocconcini, Grilled Vegetables in Aged Balsamic



GERMAN

Schnitzel in Hunter Sauce, Vienna Style Goulash Soup, Bratwurst with Sauerkraut, Potato, Carrots & Cucumber Salad



NEW ZEALAND

Roasted Lamb Legs, Rosemary Reduction, Minced Meat & Vegetable Pies, Classic Cottage Pie



INDIA

Authentic Indian Curries including Butter Chicken, Goat, Lamb & Egg Plant Curry
Rice Pilaf & Curried Vegetables



USA

Mini Burgers, Ribs, Wings, French Fries, Coleslaw, BBQ Chicken



CANADA

Carved Local Game Meats, Bison, Beef, Lamb & Cornish Hen, Sauces & Reductions



DESSERT STATION

Assorted International Desserts which will reflect participating Countries in an elaborate Buffet from our Pastry Shop
Cake, Chocolate Fountain, French Pastries, Pies & Other Sweet Delights
Freshly Brewed Coffee, Decaffeinated Coffee & Tea

\$120.00

(Minimum of 60 People)

(Buffets set for a maximum of 2 hours)

Theme décor is available, please contact Conference Services.

THEME DINNER BUFFET

ALBERTA PRAIRIE BUFFET

Hearty Vegetable & Chicken Soup



COLD

Country Potato & Pasta Salad • Roasted Corn with Garlic & Peppers • Cabbage Coleslaw
Beans with Double Smoked Bacon • Mixed Greens with Rimrock Dressing



Fresh Baked Biscuits & Rolls



HOT

Choice of Three:

Grilled Smokies topped by Caramelized Onions • Tequila BBQ Sauce Baked Chicken
Slow Braised Beef Ribs • Roast Beef in Hunter Sauce • Pan Seared Lake Trout in Lemon & Herbs

Baked Potatoes with Condiments • Sweet Frasier Valley Corn
Fire Baked Beans • Roasted Tomato & Pepper Slaw



DESSERTS

Assortment of Cakes & Pies, Cheesecake & Bite Sized Pastries,
Fruit Sauce & Crème Chantilly, Warm Canadian Berry Cobbler



Freshly Brewed Coffee, Decaffeinated Coffee & Tea



\$62.00

(Buffet is set for a maximum of 2 hours)

(Minimum of 25 people)

Additional Hot Item: \$5.00 per Person

PUB NIGHT AT THE ROCK

COLD

Tortilla & Pita Chips with Salsa & Dips

American Style Coleslaw

Carrot & Cucumber Crudités

Cheese & Cracker Board



HOT

Sambal Olek Hot Wings

Braised BBQ Flintstone Beef Ribs

Mini Burgers & Condiments

Pub Style Pizza



DESSERTS

Small French Pastry Bites

(Brownies, Cheese Cakes & Nanaimo Bars)



\$56.00

(Minimum of 25 Persons)

(Buffet set for a maximum of 2 hours)

HORS D'OEUVRES

(Priced per Dozen)

COLD HORS D'OEUVRES

Game Pâté with Crackers, Cumberland Sauce	\$26.00
Brie & Oka with Dark Marmalade	\$26.00
Chicken Breast on White Baguette, Camembert	\$28.00
California Rolls, Soya & Teriyaki Sauce	\$28.00
Bruschetta with Semi-Soft Toast	\$26.00

DELUXE COLD HORS D'OEUVRES

Pesto Garlic Seared Jumbo Prawns	\$42.00
Lobster Canape, Chive Crème Fraîche	\$43.00
House Smoked Atlantic Salmon on a Potato Crisp, Horseradish Foam	\$39.00
Oyster on Ice, Appropriate Condiments	\$36.00
Sushi & Sashimi	\$45.00
Duck Canapé on Dark Rye, Orange Crème Fraîche	\$43.00

HOT HORS D'OEUVRES

Spanakopitas, Tzatziki	\$26.00
Mini Quiches with Turkey or Vegetable	\$28.00
Large Brazilian Chicken Wings, Hot, Salt & Pepper	\$28.00
Chicken, Beef Satays, Dipping Sauce	\$28.00
Goat Cheese & Sundried Tomato Crescents	\$30.00
Vegetarian Spring Rolls, Plum Dip	\$26.00
Chicken Fingers with Spicy Herb Chili Ketchup Sauce	\$28.00
Dry Ribs with Cajun Seasoning (1/2 Pound)	\$28.00

DELUXE HOT HORS D'OEUVRES

Lamb Lollipops, Mint Chutney	\$46.00
Salmon & Crab Cakes, Cognac Sauce	\$40.00
Tiger Prawns, Ponzu Cocktail Sauce	\$38.00
Beef Tenderloin Skewers, Peppercorn Reduction	\$42.00
Baked Oyster "Rockefeller" with Toast	\$40.00
Butter Poached Lobster Claws, Citrus Dip	\$45.00

EMBELLISHMENTS

Imported & Domestic Cheese, Sliced Baguette (per person)	\$ 9.00
(per tray, serves approximately 25 people)	\$ 195.00
Crudités served with Onion & Herb, Anchovy & Blue Cheese Dips (per person)	\$ 4.00
(per tray, serves approximately 25 people)	\$ 85.00
Grilled Vegetables Marinated in Aged Balsamic Vinegar & Extra Virgin Olive Oil (per person)	\$ 5.00
(per tray, serves approximately 25 people)	\$ 100.00
Fruit Trays (per person)	\$6.00
Fruit Tray (30 people)	\$135.00

WINE TASTING

Wine Tasting will consist of 1 Sparkling Wine, 1 White Wine and 2 Red Wines

There will be 1.5 - 2 ounces per glass

The wines will be tasted with various Cheese and Baguettes to show the effects

The presentation will be approximately 45 minutes to 1 hour

\$30.00 per person plus \$200.00 Sommelier Fee

DESSERT RECEPTION

A Luxurious Selection of European & Canadian Style Sumptuous Temptations
created by our Pastry Department.

Including the popular Spoon Wall of flavor

Chocolate Fountain served with Milk, Dark or White Chocolate and accompanied

With Sliced Fresh Fruit & Pound Cake for Dipping

\$15.00 per person

(Minimum of 20 people)

(Enhance your dessert reception by adding Specialty Coffee. Pricing available upon request)

PARTY FAVOURITES

Nachos topped with Cheese, Jalapeños, Olives, Tomatoes & Red Onion (per tray)	\$ 40.00
Spicy Chicken Wings (per dozen)	\$ 28.00
Breaded Chicken Tenders, Burnt Orange Sauce (per dozen)	\$ 26.00
Pepperoni Pizza (32 slices per)	\$ 48.00
Vegetarian Pizza (32 pieces per)	\$ 48.00
Shrimp & Pesto Pizza (32 Slices per)	\$ 54.00
Potato Chips & Dip (Basket)	\$ 9.00
Pretzels (Basket)	\$ 9.00
Tortilla Chips with Salsa (Basket)	\$ 12.00
Mixed Nuts (Bowl)	\$ 12.00
Trail Mix (Bowl)	\$ 12.00
Imported & Domestic Cheese, Sliced Baguette (25 people)	\$ 195.00

BEVERAGE SERVICES

All alcoholic beverages served in function rooms must be provided by the Rimrock Resort Hotel.

Standard bar set-up includes the following:

Rye and Scotch Whiskey, Vodka, Gin, Light and Dark Rum, House Red and White Wine,

Domestic, Imported and Non-Alcoholic Beer.

Orange, Tomato and Clamato Juice, Regular and Diet Soft Drinks.

Each drink contains a minimum of one ounce of alcohol.

	HOST BAR	CASH BAR
Premium Brands	\$6.00	\$7.50
Deluxe Brands	\$7.00	\$8.75
Liqueurs	\$7.00	\$8.75
Cognac VS	\$8.00	\$10.00
Cognac VSOP	\$9.00	\$11.25
Aperitifs	\$6.00	\$7.50
Sherries and Ports	\$7.75	\$9.75
Domestic Beer	\$5.50	\$6.75
Imported Beer	\$6.00	\$7.50
House Wine (Red and White) (glass)	\$8.00	\$10.00
Juice	\$3.00	\$3.75
Soft Drinks	\$3.00	\$3.75
Non-Alcoholic Beer	\$4.00	\$5.00
Bottled Water	\$3.50	\$4.00
 PUNCHES		
Fruit Punch (non-alcoholic)	\$ 95.00	(50 Servings)
Rimrock Vodka Punch	\$225.00	(50 Servings)
Champagne Punch	\$225.00	(50 Servings)
Glühwein	\$150.00	(50 Servings)
Rum & Eggnog	\$225.00	(50 Servings)

Cash bar prices include an 18% service charge & GST.

The hotel will be responsible for the sale of drink tickets.

Consumption for host bars will be charged on a per drink basis. A bartender charge of \$25.00 per hour per bar (minimum 3 hours) will be applied if total sales are less than \$200.00 per hour, per bar.

It is the policy of The Rimrock Resort Hotel to serve alcoholic beverages in a professional manner at all times.

The Rimrock will adhere to all laws and regulations pertaining to the service of alcohol to intoxicated or under age persons. The hours of alcoholic beverage service are

10:00 a.m. to 1:00 a.m. Monday through Sunday and Holidays.

HOSPITALITY SUITES

DRY BAR SET-UP INCLUDES:

Assorted Glassware (rock, pilsner, wine)
Lemons, Limes, Worcestershire Sauce, Tabasco Sauce, Salt & Pepper, Celery Salt
Paper Cocktail Napkins, Swizzle Sticks, Straws
Bottle Opener, Corkscrew & Ice

Dry Bar set up is charged at \$3.00 per person, with a minimum \$50.00 charge.

Each additional refresh is charged at \$3.00 per person.

MISCELLANEOUS ITEMS

Bottled or Canned Juices

Grapefruit Juice (each)	\$ 3.50
Clamato Juice (each)	\$ 3.50
Tomato Juice (each)	\$ 3.50
Orange Juice (each)	\$ 3.50
Soft Drinks (regular & diet)	\$ 3.25
Mineral Water (Perrier or Aquafina)	\$ 3.50
Glasses (per dozen)	\$ 8.00
Glasses & Ice (per dozen)	\$10.00
* Bartenders (per hour - minimum of 3 hours)	\$25.00

Complete Bar Set-Up with bartender is available. Consumption will be charged on a per drink basis. Should consumption be less than \$300.00, a \$50.00 set-up charge and bartender fees of \$25.00 per hour (3 hour minimum) will be levied.

WHITE WINES

Sonora Ranch, Pinot Grigio	International	\$32.00
Woodbridge, Sauvignon Blanc	United States	\$35.00
Louis Latour, Chardonnay	France	\$42.00
Oyster Bay, Sauvignon Blanc	New Zealand	\$44.00
Bollini, Pinot Grigio	Italy	\$50.00
Wishing Tree, Unoaked Chardonnay	Australia	\$50.00
Wolf Blass, Chardonnay	Australia	\$52.00
Mission Hill, Grand Reserve, Chardonnay	Canada	\$60.00
Joseph Burrier, Pouilly Fuissé	France	\$69.00
Vineland Estates, Riesling	Canada	\$42.00

ROSÉ WINE

Cypress, White Zinfandel	United States	\$39.00
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CHAMPAGNE & SPARKLING

Canella, Prosecco	Italy	\$52.00
Domaine Chandon, Brut	United States	\$70.00
Bollinger Special Cuvée, Champagne Brut	France	\$160.00
Veuve Cliquot, Champagne Brut	France	\$165.00
Moët et Chandon, Dom Pérignon, Champagne	France	\$450.00

RED WINES

Sonora Ranch, Cabernet-Shiraz	International	\$32.00
Woodbridge, Cabernet Sauvignon	United States	\$33.00
Zenato Valpolicella, Classico	Italy	\$44.00
Dona Paula, Malbec	Argentina	\$44.00
Columbia Crest, Cabernet Sauvignon	United States	\$45.00
Wolf Blass, Cabernet Sauvignon	Australia	\$47.00
Wishing Tree, Shiraz	Australia	\$50.00
Ravenswood, Vintners Blend, Zinfandel	United States	\$54.00
J.Lohr, Seven Oaks, Cabernet Sauvignon	United States	\$70.00
Zenato, Valpolicella, Ripasso	Italy	\$66.00
Iniskillin Dark Horse, Méritage	Canada	\$74.00

RESERVE WINES

WHITE

Kettle Valley, Pinot Gris	Canada	\$79.00
William Fevre, Chablis	France	\$80.00
Cave Springs, CSV Riesling	Canada	\$89.00
Cave Springs, CSV Chardonnay	Canada	\$105.00
Cakebread, Chardonnay	United States	\$150.00

RED

Jackson Triggs, Grand Reserve, Meritage	Canada	\$95.00
Zenato, Amarone della Valpolicella, Veneto	Italy	\$119.00
Chateau La Nerthe, Chateauneuf de Pape	France	\$120.00
Joseph Phelps, Cabernet Sauvignon	United States	\$150.00