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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 a 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.
- 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 14 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 14 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 14 days of the date of the event, resulting in a loss of 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 per break)	\$ 3.50
Hot Chocolate with Whipped Cream (per person)	\$ 3.50
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) Orange, Apple, Grapefruit, Cranberry and Tomato	\$ 28.00
Assorted Fruit Juices (473 ml bottle)	\$ 3.50
Soft Drinks (regular or diet - 350 ml can)	\$ 3.25
Bottled Water	\$ 3.25

FROM THE BAKESHOP

Breakfast Pastries (served with butter & preserves)	
Croissants (each)	\$ 3.00
Danish Pastries (each)	\$ 3.00
Assorted Muffins (each)	\$ 3.00
Bagels with Cream Cheese (each)	\$ 4.50
Scones	\$ 1.50
Assorted Cookies (per dozen)	\$ 24.00
French Pastries (each)	\$ 3.25
Seasonal Fresh Fruit Tartlets (each)	\$ 3.25
Double Chocolate Brownies (each)	\$ 3.25
Banana Bread (per slice)	\$ 2.50
Zucchini Bread (per slice)	\$ 2.50
Lemon Poppyseed Bread (per slice)	\$ 2.50
Chocolate Dipped Strawberries (per dozen)	\$ 30.00
Assorted Donuts (each)	\$ 3.00

OTHER FAVOURITES

Sliced Seasonal Fresh Fruit	- per tray (serves 30)	\$150.00
	- per person	\$ 6.00
Bowls of Fresh Seasonal Berries, Chantilly Cream (per bowl - serves 12)		
	- in season (May - Sept.)	\$ 34.00
	- out season (Oct. - Apr.)	\$ 80.00
Assorted Fruit & Plain Yoghurts	- Individual Servings	\$ 3.50
	- Bowls (serves 12)	\$ 32.00
Seasonal Fresh Fruit Skewers with Yoghurt Dip (per dozen)		\$ 36.00
Nutrigrain Bars & Granola Bars (each)		\$ 2.75
Whole Fresh Fruit (each)		\$ 2.50

SET BREAKS

ENERGY BREAK

Vector Energy Bar
Trail Mix, Sesame Seed Snap
Fruit Skewer, Fruit Leather
ARush Energy Drink
Freshly Brewed Coffee, Decaffeinated Coffee & Tea
\$17.00/person

DEATH BY CHOCOLATE

Hot Chocolate Station, Marshmallows, Whipped Cream
Chocolate Milk, Chocolate Hazelnut Coffee,
Chocolate Chip Cookies, Chocolate Brownies,
Chocolate Dipped Strawberries
\$15.00/person

AFTERNOON TEA BREAK

High End Teas and Herbal Teas
Tea Sandwiches, Crumpets with Butter,
Scones with Devonshire Cream and Mignardise
\$17.00/person

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

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
\$18.00/person

SPA SMOOTHIE BREAK

Nutrigrain & Granola Bars
Assorted Low Fat Individual Yoghurts
100% Fruit Smoothies, Strawberry Banana,
Mixed Berry, Orange Mango
Freshly Brewed Coffee, Decaffeinated Coffee & Tea
\$16.00/person

(Breaks set for a maximum of 30 minutes)

(Breaks must be guaranteed for the total number of guests attending function)

BREAKFAST BUFFETS

THE CONTINENTAL

Orange Juice, Grapefruit Juice, Apple Juice & Milk



Croissants, Muffins, Danish Pastries & Scones
Butter & Preserves



Selection of Individual Cereals



Sliced Seasonal Fresh Fruit



Freshly Brewed Coffee, Decaffeinated Coffee & Tea
\$17.00

THE RIMROCK

(Minimum 12 People)

Orange Juice, Grapefruit Juice, Apple Juice & Milk



Scrambled Eggs, Bacon & Chicken Apple Sausages
Breakfast Potatoes

Choice of: Pancakes or French Toast



Croissants, Muffins, Danish Pastries & Scones
Sweet Butter & Preserves



Sliced Seasonal Fresh Fruit & Yoghurt



Rimrock Granola



Selection of Individual Cereals



Selection of Domestic Cheese



Assorted Deli Meat Platter



House Smoked Salmon



Freshly Brewed Coffee, Decaffeinated Coffee & Tea
\$25.00

DELUXE CONTINENTAL

Orange Juice, Grapefruit Juice, Apple Juice & Milk



Croissants, Muffins, Danish Pastries & Banana Bread
Butter & Preserves



Assortment of Yoghurts



Sliced Seasonal Fresh Fruit



Selection of Individual Cereals



Selection of Domestic & Imported Cheese



Assorted European Style Deli Meat Platter



Freshly Brewed Coffee, Decaffeinated Coffee & Tea
\$21.00

THE BOW VALLEY

(Minimum 12 People)

Orange Juice, Grapefruit Juice, Apple Juice & Milk



Eggs Benedict

Grilled Tomatoes, Scrambled Eggs

Bacon & Maple Chicken Sausages

Breakfast Potatoes



Croissants, Muffins, Danish Pastries, Scones, Chocolate
Croissants, Butter & Preserves



Sliced Seasonal Fresh Fruit



Selection of Individual Cereals



Selection of Domestic & Imported Cheese



Assorted European Style Deli Meat Platter



House Smoked Salmon



Freshly Brewed Coffee, Decaffeinated Coffee & Tea
\$30.00

(\$2.00 per person surcharge for service prior to 6:00 a.m.)

(Buffets set for a maximum of 2 hours)

DELUXE BREAKFAST BUFFET

Orange Juice, Grapefruit Juice, Apple Juice & Milk



Croissants, Muffins, Danish Pastries, Scones, Butter & Preserves



European Style Deli Meats, Roll Mops, Cheese Platter, Rimrock Granola & Mueslix,
Natural Yoghurt, Ricotta & Prunes



Scrambled Eggs, Bacon & Maple Chicken Sausages, Breakfast Potatoes, Pancakes, French Toast



Chef Attended Omelette Station with Onions, Ham, Cheese, Tomatoes & Fresh Herbs



Sliced Seasonal Fresh Fruit



Selection of Individual Cereals



Freshly Brewed Coffee, Decaffeinated Coffee & Tea

\$36.00

(Minimum of 25 Persons)

ADDITIONAL CHOICES TO COMPLIMENT YOUR BREAKFAST BUFFET

Cold

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 (May - Sept.)	\$ 34.00
- out season (Oct. - Apr.)	\$ 80.00
Assorted Fruit and Plain Yoghurts - bowls (serves 12)	\$32.00
- individual servings	\$ 3.50
Rimrock Granola or Mueslix (per person)	\$ 4.25
Selection of Assorted Individual Cereals (each)	\$ 3.50
Bagels with Cream Cheese (each)	\$ 4.50
European Style Deli Meats (per person)	\$ 6.00
House Smoked Atlantic Salmon (per person)	\$ 9.00
Canadian Selection of Sliced Cheeses (per person)	\$ 5.50
Croissant Sandwiches	\$ 7.00

Hot

(per person)

Eggs Benedict	\$ 7.00
Eggs Benedict with Lobster	\$ 19.00
Eggs Benedict with West Coast Atlantic Salmon	\$ 9.00
Chef Attended Omelette Station (minimum of 25 people)	\$ 10.00
Buttermilk Pancakes with Blueberry Sauce	\$ 6.00
Canadian Gourmet Back Bacon	\$ 3.75
Toast Station	\$ 3.00

RIMROCK RESORT BRUNCH

Selection of Chilled Juices



COLD

Alberta Roast Beef & Assorted European Style Deli Meat Platter • Selection of Domestic & Imported Cheese
Seafood Platter with Smoked Salmon, Mussels, Prawns, Squid and Assorted Smoked Fish



SALADS

Potato Salad with Grainy Mustard • Grilled Vegetable Platter • Japanese Sunomon Shrimp Salad • Tomato & Cucumber
Salad • Greek Style Salad • Sliced Seasonal Fruit Platter • Mixed Baby Greens with Assorted Rimrock Dressings



BREAKFAST

Sliced Seasonal Fruit Platter

Scrambled Eggs

and

Eggs Benedict

Bacon, Maple Chicken Sausage, Breakfast Potatoes

Assortment of Breads, Bagels, Danishes, Muffins & Croissants

Chef Attended Omelette Station with Onions, Ham, Cheese, Tomatoes & Fresh Chopped Herbs

Choice of: Pancakes or French Toast



HOT

(Choice of Two)

Maple Honey Glazed Ham with a selection of Mustards

Grilled Chicken with Herb Jus

Roasted Porkloin, Old Fashioned Mustard Cream

Beef Cannelloni with Béchamel and Tomato Basil Sauce

Fresh Atlantic Salmon Newburg

&

Seasonal Vegetables

Chef's Choice of Potato or Rice Pilaf



Desserts from our Pastry Shop



Freshly Brewed Coffee, Decaffeinated Coffee & Tea

\$45.00

(Minimum of 50 Persons)

(Buffet set for a maximum of 2 hours)


BOX BREAKFAST

SUNRISE

Fruit Juice, Fruit Salad
Cheese & Crackers
Muffin, Nutrigrain Bar
Fruit Yoghurt
Freshly Brewed Coffee, Decaffeinated Coffee or
Tea To Go


\$17.00

GOOD MORNING


Fruit Juice
Croissant with Smoked Turkey, Honey Mustard
& Mozzarella Cheese
Fruit Yoghurt, Fruit Salad, Boiled Egg
Cheese & Crackers
Danish & Muffin
Freshly Brewed Coffee, Decaffeinated Coffee
or Tea To Go

\$22.00

BOX LUNCH

THE HIKER

Choice of Sandwich
Vegetable Crudités with Dip, Whole Fresh Fruit
Cheese & Crackers, Rimrock Cookie
Bottled Water

\$22.00

THE TRAVELLER

Choice of Sandwich
Pasta Salad, Vegetable Crudités with Dip,
Cheese & Crackers
Whole Fresh Fruit, Rimrock Cookie
Granola Bar, Potato Chips
Bottled Water

\$25.00

SANDWICH CHOICES:

Alberta Roast Beef with Oka Cheese & Honey Mustard on a Light Rye Baguette
Smoked Turkey with Brie Cheese, Pickles & Tomato on a Mini Baguette
Grilled Vegetables with Avocado Spread, Cucumber & Tomato on Multigrain Baguette
Atlantic Smoked Salmon Wrap with Onion Marmalade, Vegetables & Cream Cheese (add \$3.00)
Crab Salad with Lettuce and Tomato on a Ciabatta Bun (add \$6.00)



WORKING LUNCH BUFFET

All Working Lunches Include:

Fresh Soup of the Day



Chef Selection of four Assorted Salads to include Mixed Baby Greens with Assorted Rimrock Dressings



Selection of Fresh Baked Breads & Rolls



Dessert Selection with Cakes, French Pastries, Fruit Salad & Fresh Whipped Cream



Freshly Brewed Coffee, Decaffeinated Coffee & Tea

Based on 2 Sandwiches per Person

BUILD YOUR OWN SANDWICHES

(Minimum of 12 People)

Assorted Deli Meats & Alberta Roast Beef

Egg & Tuna Salads • Sliced Canadian Cheeses • Assorted Pickles & Condiments • Grilled Marinated Vegetables



\$28.00

OPEN FACE RIMROCK SANDWICHES

(Minimum of 12 People)

(Choice of Three)

Basil Smoked Salmon with Caper Cream Cheese • Alberta Roast Beef, Honey Mustard & Shaved Onions

Salt Water Shrimp with Herb Lemon Mayonnaise • Black Forest Style Ham & Aged Gouda Cheese

Sliced Oka & Brie on Cranberry Spread • Grilled Sliced Chicken with Crushed Pepper Aioli

Vegetarian - Tomato, Lettuce, Cucumber & Sprouts



\$30.00

ASSORTED WRAPS

(Minimum 20 People)

(Choice of Three)

Premade Cold Wraps:

Salmon & Caper Cream Cheese • Spiced Grilled Vegetables • Clubhouse Wrap

Roast Beef with Spicy Avocado Mousse

Make your own Hot Wraps:

Grilled Chicken Breast with Spicy Tomato Sauce • Rock Shrimp with Peppers & Bermuda Onions

Beef Strips Fajita Style



\$32.00

JUMBO BAKED POTATO STATION

(Minimum of 30 People)

Seafood Newbourg, Rimrock Chili, Braised Short Ribs, Broccoli and Cheddar



Jumbo Baked Potatoes, Sour Cream, Chives and Bacon Bits



\$32.00

LUNCHEON BUFFET

Fresh Soup of the Day



SALADS

Chef Selection of four Assorted Salads to include Mixed Baby Greens with Assorted Rimrock Dressings



HOT

Choice of Two:

Fresh Atlantic Salmon, Coldwater Shrimp, White Wine Sauce,

Pork Medallions with Grainy Mustard Cream Sauce

Beef Cannelloni (Vegetarian option available on request)

Seafood Pasta with Scallops & Shrimp in a Creamy Pesto Sauce

Fish and Scallops, Newburg Vol-au-vent

Herb Roasted Breast of Chicken, Herb Jus

&

Fresh Seasonal Vegetables

Chef's Choice of Potato or Rice Pilaf



Selection of Fresh Baked Breads & Rolls



DESSERTS

Selection of Cakes • French Pastries • Fresh Fruit Salad

Fresh Whipped Cream



\$38.00

Additional Hot Item: \$4.00 per Person

(Minimum of 25 People)

(Buffet set for a maximum of 2 hours)

LUNCHEON BUFFET

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, Artisan and Domestic Cheese



COLD

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



HOT

Chicken Penne with Pesto
Salmon Fillet, Genevoise, Lime Buerre Blanc



DESSERTS

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



Freshly Brewed Coffee, Decaffeinated Coffee or Tea

\$45.00

(Minimum of 50 Persons)

(Buffet set for a maximum of 2 hours)

THEME WORKING LUNCHEON BUFFET

ASIAN / THAI BUFFET

Thai Chicken Lemongrass Soup



SALADS

Asian Vegetable Salad, Thai Noodle Salad, Mixed Greens with Soy Ginger Dressing



HOT

Asian Stir Fry with Noodles & Vegetables:

Chicken & Shrimp with Thai Coconut Red Curry

Basmati Rice



DESSERTS

Selection of Desserts Freshly from our Pastry Shop



Freshly Brewed Coffee, Decaffinated Coffee or Tea

\$36.00

(Buffet set for a maximum of 2 hours)

FAJITA AND TACO BUFFET

Chilled Gazpacho Soup



SALADS

Corn & Black Bean Salad, Roasted Vegetable Salad, Mixed Green Salad with Assorted Rimrock Dressings



Taco Chips with Salsa



HOT

(MAKE YOUR OWN)

Fajitas - Chicken, Beef and Vegetarian

Tacos - Lettuce, Tomatoes, Onions, Peppers, Monterey Jack Cheese and Ground Beef



DESSERTS

Selection of Cakes • French Pastries • Fresh Fruit Salad

Fresh Whipped Cream



\$36.00

(Minimum of 35 Persons)

PLATED LUNCHEONS

All Plated Luncheons Include:

Choice of 1 First Course, 1 Main Course & 1 Dessert
Freshly Brewed Coffee, Decaffeinated Coffee or Tea

FIRST COURSE

Chef's Soup of the Day
Baby Field Greens with Balsamic Vinaigrette
California Mixed Young Greens, Raspberry Vinaigrette
Rimrock Caesar Salad, Fresh Bacon Bits & Parmesan Cheese



MAIN COURSE

- * Seared Chicken Breast, Mediterranean Sauce, Potato Gnocchi \$32.00
- * Beef Cannelloni on Bell Pepper Pepperonata, Asiago-Mornay Sauce \$30.00
- * Fresh Seasonal Vegetable Quiche, Mesclum Walnut and Pea Salad, Sundried Tomato Vinaigrette \$28.00
- * Oven Baked Suprême Chicken Breast, Italian Parsley, Sundried Tomatoes, Pine Nuts with
Fresh Seasonal Vegetables, Mushroom Risotto \$32.00
- * Seared Atlantic Salmon Fillet, Lime Beurre Blanc Sauce, Snow Baby Shrimp Risotto, Fresh Seasonal Vegetables \$30.00
- * "AAA" Alberta Beef Tenderloin Medallion, Sage Port Honey Jus, Fresh Seasonal Vegetables, Herb Potatoes \$38.00



DESSERTS

Tiramisu
Chocolate Monton
Berry Burst Crème Anglaise, Fresh Fruits
Original Deep Dish Apple Pie, with Calvados Crème Chantilly
New York Style Vanilla Cheesecake, Fruit Coulis and Chantilly

DINNER MENUS

All Dinner Menus Include:

Freshly Brewed Coffee, Decaffeinated Coffee or Tea

Choose 2 from Appetizer, Soup or Salad, 1 Main, 1 Dessert

APPETIZER

Wild Game Terrine with Housemade Ketchup, Mixed Greens and Crispy Croutons

Ahi Tuna, Carpaccio Bread with Wasabi Panzu Dressing, Asian Slaw (add \$5.00)

Tomato Americana filled with Bay Shrimp, Vodka and Horseradish Sauce

Duo of Salmon - Tartar and House Smoked, Green Leaves, Fried Capers, Red Onion

Nouvelle Façon Shrimp Cocktail, Cocktail Sauce, Green Leaves (add \$6.00 per person)



SOUP OR SALAD

Ginger Carrot Pea Puree

Roasted Butternut Squash, Cinnamon Cream

Borlotti Beans Soup, Fresh Italian Herbs

Taber Corn Chowder

West Coast Fish Chowder (add \$3.00)

Lobster Bisque (add \$5.00)



Caesar Salad

Baby Spinach, Candied Pecan Stilton, Crisp Pancetta, Pear Vinaigrette

Baby Mixed Greens, White Balsamic Reduction, Bocconcini

Warm Goat Cheese, Crouton, Crisp Frisee, House Dressing

California Salad, Fresh Fruit, Raspberry Dressing

Roasted Vegetables, Sea Salt, Sherry Dressing

3 Heart Salad (Palm, Artichoke, Asparagus) Dijon Vinagirette



DINNER MENUS CONTINUED...

MAIN

- Oven Baked Free Range Chicken Suprême stuffed with Goat Cheese, Herbed Tomato, Demi-Glaze Jus \$60.00
Seared Guinea Fowl Breast, Apricot Venison, Enhance Figs, Pinot Noir Reduction \$65.00
Seared Atlantic Salmon, Champagne Chives, Beurre Blanc, Cold Water Shrimp Risotto \$59.00
Southern Sea Oven Baked Seabass, Tapenade Crust, Tomato Concasse, Yellow Bell Peppers, Beurre Blanc \$70.00
Roast Alberta Venison Loin, Cabernet Blueberry Reduction \$75.00
“AAA” Alberta 10oz New York Steak, Madagascar Pepper Cream Reduction \$69.00
“AAA” 8oz Beef Tenderloin, Black Peppercorn Pancetta, Sage Trebbiano Jus \$75.00
add Prawns \$8.00 ea
Carmen Creek Bison New York Steak, Roasted Garlic Chive Butter \$68.00
6 oz Buffalo Tenderloin and Seared Giant Prawn, Horseradish Jus \$82.00
Duo of Scallops and Prawns, Sweet Key West Lime Beurre Blanc, Seafood Risotto \$72.00
Chicken Suprême and Thai Shrimp, Pine Nuts, Garlic, Parsley, Sundried Tomatoes, Orvieto Butter \$60.00

VEGETARIAN

- Free Form Vegetarian Lasagna
California Salad
Napolean of Roasted Portobella Muchrooms, Goat Cheese and Sundried Tomatoes, Tomato Coulis Risotto Cake
Fruit Salad & Sorbet
\$60.00

DESSERTS

- Tiramisu
Chocolate Monton
Berry Burst Crème Anglaise, Fresh Fruit
Original Deep Dish Apple Pie, with Calvados Crème Chantilly
New York Style Vanilla Cheesecake, Fruit Coulis and Chantilly

CHILDREN'S BANQUET MENUS

(Under 12 Years of Age)

BUFFET MENU #1

Vegetable Crudités, Grilled Flat Bread with Hummus & Tzatziki Dip



Cheese & Tomato Sauce Pizza



Cheeseburger with French Fries



Fruit Salad



Jello



Choice of Milk, Fruit Juice or Soft Drink

\$20.00

BUFFET MENU #2

Vegetable Soup



Chicken Drumsticks and Mashed Potato



Spaghetti & Meatballs in Tomato Sauce



Vegetable Crudités, Grilled Flat Bread with Hummus & Tzatziki Dip



Fruit Salad



Jello



Choice of Milk, Fruit Juice or Soft Drink

\$20.00

DINNER A LA CARTE

APPETIZERS

House Cured Gravlax Avocado Flan, Saffron Aioli, Crispy Capers	\$ 15.00
Warm Goat Cheese, Croutons, Crisp Frisee, House Dressing	\$ 12.00
Bison Carpaccio, Spicy Oil, Sea Salt, Modern Slaw	\$ 20.00
Wild Mushroom and Escargot Feuilletée, Herb Pinot Demi	\$ 14.00
Wild Game Terrine, Onion Marmalade, Crisp Croutons, Mixed Greens	\$ 18.00

SOUPS

Carrot, Ginger, Pea Purée	\$ 12.00
Atlantic Lobster Bisque, Cognac, Crème Fraiche	\$ 14.00
Roasted Butternut Squash Puree, Cinnamon Cream	\$ 11.00
Taber Corn Chowder	\$ 10.00
West Coast Fish Chowder	\$ 13.00

SALADS

Caesar Salad, Ciabatta Croutons, Double Smoked Back Bacon	\$ 12.00
Baby Spinach, Candied Pecans, Stilton Crisp Pancetta, Green Pea Vinaigrette	\$ 13.00
Chef's Baby Mixed Green Salad, Balsamic Vinaigrette	\$ 11.00

DINNER A LA CARTE CONTINUED...

ENTREÉS

Accompanied with

Seared Atlantic Salmon Fillet, Champagne Tarragon Jus, Beurre Blanc	\$ 42.00
Oven Baked Seabass, Manilla Clams and P.E.I Mussels, Crisp Chorizo, Bouillabaise Broth	\$ 44.00
Duo of Digby Scallops and Thai Prawns, Key Lime Chardonnay, Beurre Blanc	\$ 38.00
Chicken Suprême and Giant Thai Prawn, Sage Port Honey Jus	\$ 38.00
Fire Grilled 10 oz New York Steak, Madagascar Cream Reduction	\$ 45.00
“AAA” 6 oz Alberta Beef Tenderloin, Crisp Pancetta, Tubiano Sage Jus	\$ 49.00
Free Range Alberta Bison Striploin and Seared Giant Prawns, Rosemary Roasted Garlic Jus	\$ 48.00

**Add Lobster to any dish at Market Price*

DESSERT

Chocolate Monton	\$ 10.00
Original Deep Dish Apple Pie, With Calvados Crème Chantilly	\$ 10.00
Berry Burst Crème Anglaise, Fresh Fruits	\$ 10.00
Tiramisu	\$ 10.00
New York Style Vanilla Cheesecake, Fruit Coulis and Chantilly	\$ 12.00

AFTER DINNER

Petit Fours (per person)	\$ 5.50
Chocolate Truffles (per person)	\$ 5.50
Chocolate Dipped Strawberries (each)	\$ 2.50
Selection of Three Imported Cheeses served with French Baguette (per person)	\$ 7.50

THE RIMROCK DINNER BUFFET

COLD

Seafood Platter with Smoked Salmon, Mussels, Squid, Candied Salmon
Assorted European Style Deli Meats with Pâtés & Terrines
Fresh Baked Breads & Rolls



SALADS

Mixed Baby Greens with Assorted Rimrock Dressings
Greek Salad • Grilled Vegetable Platter • Korean Style Beef Rice Noodle Salad
Garden Vegetable Salad with Italian Dressing
Potato Salad with Grainy Mustard



HOT

Choice of Three:

Pork Loin with Grainy Mustard Sauce
Roast of Baron Beef with Woodland Mushroom Sauce
Roast Leg of Lamb with Garlic Rosemary Glaze
Fresh Atlantic Salmon with Sweet Key Lime Beurre Blanc
Grilled Chicken Breast with Chanterelle Thyme Jus
Slow Roasted Alberta Prime Rib, Red Wine Jus
Beef Cannelloni with Tomato Basil Sauce

&

Fresh Seasonal Vegetables
Chef's Choice of Potatoes or Rice Pilaf



DESSERTS

Selection from our Pastry Shop including
Rimrock Cheesecakes • Fresh Fruit Tarts • French Pastries • Assorted Pies and Cakes
Fruit Coulis • Fresh Whipped Cream • Fruit Salad



Freshly Brewed Coffee, Decaffeinated Coffee & Tea

\$75.00

Additional Hot Item: \$5.00 per Person

(Minimum of 50 People)

(Buffet is set for a maximum of 2 hours)

GOURMET DINNER BUFFET

COLD

Jumbo Prawns on Ice • A variety of Smoked Salmon & Cured Fish • Smoked Chicken with Fruit Compote
Alberta Roast Beef & Assorted European Style Deli Meat Platter
Grilled Vegetable Platter with Aged Balsamic Vinegar & Extra Virgin Olive Oil
Selection of Imported and Domestic Cheese with Assorted Crackers & Breads



SALADS

P.E.I. Mussels with Vegetable Julienne •
Greek Salad with Feta Cheese • Curried Rice Salad with Market Fruit
Roast Potato Salad with Sweet Peppers • Oriental Salad with Rice Noodles
Mixed Baby Greens with Assorted Rimrock Dressings

Freshly Baked Breads & Rolls



HOT

Choice of Three:

Roasted "AAA" Alberta Beef Tenderloin with Morel Mushroom Sauce
Roasted "AAA" Beef Striploin with Green Peppercorn Cream Sauce
Seared Red Snapper Fillet Mediterranean Style
Alberta Wild Game Meat with Wild Mushroom
West Coast Fish Newburg
Chicken Suprême with Fig Port Jus
Four Cheese Tortellini with Tomato Basil Sauce
&
Fresh Market Vegetables
Chef's Choice of Potatoes or Rice Pilaf



DESSERTS

Selection from our Pastry Shop including
Fresh Fruit Tarts • Cheesecakes • French Pastries • Tiramisu
Fruit Coulis • Fresh Whipped Cream • Fruit Salad



Freshly Brewed Coffee, Decaffeinated Coffee & Tea

\$80.00

Additional Hot Item: \$7.00 per person

(Minimum of 50 People)
(Buffet is set for a maximum of 2 hours)

THEME BUFFETS

WESTERN

SALADS

Country Potato Salad • Vegetable Crudités with Ranch Dip • Roasted Corn with Garlic
Pasta Salad with Sweet Peppers • Ranch Coleslaw
Green Salad with Tomatoes, Cucumber & Assorted Rimrock Dressings



HOT

Choice of Three:

Slow Roasted Alberta Beef • Country Fried Chicken • Game Stew
Roast Pork with Forest Mushroom Sauce • Alberta Grilled Smokies & Braised Onion
BBQ Roast Chicken Breast

Accompanied with:

Herb Roasted Home Style Potatoes • Whole Corn on the Cob • Rimrock Baked Beans
Fresh Baked Breads featuring Jalapeño & Cheese Biscuits



DESSERTS

Saskatoon Berry Pie • Chocolate Pecan Pie • Brownies
Maple Apple Crumble, Chantilly Cream • Fruit Tarts



Freshly Brewed Coffee, Decaffeinated Coffee & Tea

\$65.00

Additional Hot Item: \$5.00 per Person

(Minimum of 30 People)

(Buffet set for a maximum of 2 hours)

THEME BUFFETS CONTINUED...

ITALIAN PASTA BUFFET

SOUP

Minestrone Soup



ANTIPASTO

Italian Deli Platter with Smoked & Cured Meats
Selection of Seafood with House Smoked Salmon, Squid Rings & Lemon Garlic Marinated Shrimp
Grilled Vegetable Platter with Aged Balsamic & Extra Virgin Olive Oil
Spiced Italian Olives • Marinated Mushrooms
Tomatoes and Bocconcini • Mixed Baby Greens with Assorted Rimrock Dressing
Fresh Baked Breads & Rolls



PASTA STATION

The Rimrock Chefs will prepare pasta to your liking
Shrimp, Scallops, Italian Sausage, Chicken, Chopped Tomatoes, Bermuda Onion
Sundried Tomatoes, Olives, Mushrooms
Tomato & Béchamel Sauce with Two Pasta Choices



PIZZA

Your choice of 1 of the following Pizzas:

Ham & Pineapple, Pepperoni, Vegetarian



PASTRY STATION

A Selection of Italian Dessert Specialties from our Pastry Chef



Freshly Brewed Coffee, Decaffeinated Coffee & Tea

\$68.00

(Buffet is set for a maximum of 2 hours)
(Minimum of 50 people)

THEME BUFFETS CONTINUED...

AROUND THE WORLD BUFFET

JAPANESE

Sushi, Maki, Teriyaki Salmon & Chicken, Tempura,
Sashimi, Miso Soup, Seaweed Salad, Rice



FRENCH

Beef Bourguignon, Roasted Garlic Chicken, Quiche Lorraine,
Onion Soup, Rice Pilaf, Green Salad



MEXICAN

Tacos, Fajitas (Beef), Chilli con Carne, Shrimp, Testaverde Tortilla, Salsa, Guacamole, Sour Cream,
Gazpacho Soup, Refritos, Chilli Lime Roasted Chicken, Mexican Rice, Ocean Perch Vera Cruz



ITALIAN

Pasta, Pizza, Insalada Caprese, Antipasto Grilled Vegetable, Olives
Cippoline, Garlic Bread, Beef Roast with Olives & Tomatoes,
Oregano Mock Cioppino, Radicchio Salad



DESSERT STATION

Assorted International Desserts including
Sliced Fresh Fruit

Freshly Brewed Coffee, Decaffeinated Coffee & Tea

\$100.00

(Minimum of 50 People)
(Buffets set for a maximum of 2 hours)

Theme décor is available through local suppliers, please contact Conference Services
for recommended suppliers.

RIMROCK RECEPTION

(Hot & Cold Hors D'oeuvres based on a total of 6 pieces per person)

HOT HORS D'OEUVRES

Chorizo Crescent
Lobster Phyllo Roll
Mushroom Tart



COLD HORS D'OEUVRES

Southwestern Pinwheels
Italian Tri Colour Torte
Smoked Salmon and Dill Rolls



BEEF & PORK ON A BUN

Roast Alberta Beef Top Striploin
Pulled Pork Southwestern Style
Red Wine Veal Reduction
Mustard & Horseradish
Dollar Buns



DESSERT STATION

A selection of Assorted Cakes, Pastries and Pies



CHEESE STATION

Selection of Canadian & Imported Cheese with Assorted Breads & Crackers



Freshly Brewed Coffee, Decaffeinated Coffee & Tea

\$54.00

(Minimum of 35 People)

(Stand up reception set for a maximum of 2 hours)

HORS D'OEUVRES

(Priced per Dozen)

COLD HORS D'OEUVRES

Chef's Selection of Assorted Cold Hors d'Oeuvres	\$36.00
Deluxe Cold Hors d'Oeuvres	\$40.00
Southwestern Pinwheel	
Italian Tri Colour Torte	
Smoked Salmon and Dill Rolls	
Asian Shrimp Roll	
Regular Shrimp with Cocktail Sauce	\$39.00
Fresh B.C Oysters on Ice, Mignonette Tabasco & Horseradish Sauce	\$42.00
Sushi and Moki	\$42.00
Jumbo Shrimp with Cocktail Sauce	\$60.00
Lobster Claw with Dipping Sauce	\$75.00

HOT HORS D'OEUVRES

Chef's Selection of Assorted Hot Hors d'Oeuvres	\$38.00
Deluxe Hot Hors d'Oeuvres	\$42.00
Chorizo Crescent	
Lobster Phyllo Roll	
Mushroom Tart	
Crab Cake	
Cranberry Pecan Spiral	
Escargot Putt	
Wild Mushroom Risotto Ball	
Brazilian Chicken Wings, Salt & Peppers or Hot, Celery, Carrots and Ranch Dip	\$25.00
Prawns Tempura and Panzu Dipping Sauce	\$39.00
Grilled Shrimp, Salsa Dip, Avocado, Sour Cream	\$44.00
Oyster Rockefeller	\$38.00
Grilled Lamb Chop, Rosemary Sauce	\$49.00

GALA DINNER

1 Hour Reception with passed Hors d'Oeuvres and Champagne

CANAPÉS

(4 pieces per person)

Chef's Choice of 4 Cold and 4 Hot Canapés

DINNER

Salmon Gravlax Avocado Flan, Crisp Capers



Carrot, Ginger and Pea Purée



Baby Mixed Greens, White Balsamic Dressing, Pine Nuts and Caramelized Warm Goat Cheese, Croutons



Grilled Beef Tenderloin, Morels Mushrooms, Cabernet Franc Thyme Jus, Root Vegetable Gratin

or

Oven Baked Seabass, Black Olive Tapenade, Vine Tomato Concasse, Yellow Pepper Beurre Blanc, Cold

Water Shrimp Risotto



Trio of Vintage Chocolate



Mignardise & Petit Fours

\$150.00

(Minimum of 30 people)

(Mains selection requires minimum 48 hours notice)

WINE TASTING

Wine Tasting will consist of 1 Champagne, 1 White wine and 2 Red wines.

There will be 1.5 - 2 ounces per glass.

The wines will be tasted with various Spices and Cheese 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 Sumptuous Temptations created by our Pastry Chef.

Includes Freshly Brewed Coffee & Herbal Teas (per person)

\$16.00 per person

CHOCOLATE FOUNTAIN

Served with Milk Chocolate and accompanied

by Sliced Fresh Fruits and Pound Cake for Dipping (per person)

\$14.00 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)	\$ 25.00
Breaded Chicken Tenders, Burnt Orange Sauce (per dozen)	\$ 28.00
Pepperoni Pizza (32 slices per)	\$ 48.00
Vegetarian Pizza (32 pieces per)	\$ 48.00
Shrimp & Pesto Pizzas (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
Fruit Tray (30 people)	\$150.00

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 Whisky, 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	\$5.25	\$6.50
Deluxe Brands	\$6.25	\$7.75
Liqueurs	\$6.50	\$8.00
Cognac VS	\$8.25	\$8.75
Cognac VSOP	\$10.00	\$12.50
Aperitifs	\$5.25	\$6.50
Sherries and Ports	\$7.75	\$9.75
Domestic Beer	\$5.00	\$6.00
Imported Beer	\$5.50	\$6.50
House Wine (Red and White) (glass)	\$6.50	\$8.00
Juice	\$2.50	\$2.75
Soft Drinks	\$2.50	\$2.75
Non-Alcoholic Beer	\$4.00	\$4.75
Bottled Water	\$3.25	\$3.75
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 thru 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)	\$ 3.25
Clamato Juice (each)	\$ 3.25
Tomato Juice (each)	\$ 3.25
Orange Juice (each)	\$ 3.25
Soft Drinks (regular & diet)	\$ 3.25
Mineral Water (Perrier or Aquafina)	\$ 3.25
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

Mission Hill, Semillion-Chardonnay	Canada	\$29.00
Inniskillin, Chardonnay	Canada	\$35.00
Robert Mondavi, Sauvignon Blanc	United States	\$35.00
Louis Latour, Chardonnay	France	\$35.00
Wolf Blass, Chardonnay	Australia	\$38.00
Sumac Ridge, Sauvignon Blanc	Canada	\$42.00
Cave Springs, Chardonnay	Canada	\$45.00
Cave Springs, Reisling, Off-Dry	Canada	\$45.00
Mission Hill, Grand Reserve Chardonnay	Canada	\$48.00
Kendall-Jackson, Vintners Reserve Chardonnay (2005)	United States	\$52.00
Joseph Burrier, Chateau de Beauregard Pouilly-Fuissé (2003)	France	\$52.00
Sterling, Vintners Collection Chardonnay	United States	\$53.00
Kendall-Jackson, Vintners Reserve Chardonnay (2004)	United States	\$58.00
Dry Creek Valley, Fumé Blanc	United States	\$60.00
Guy Saget, Vieilles Vignes, Sancerre	France	\$62.00
Joseph Burrier, Chateau de Beauregard Pouilly-Fuissé (2002)	France	\$62.00

ROSÉ WINE

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

Freixenet, Cordon Negro	Spain	\$30.00
Domane Chandon, Methode Champenoise, Brut	United States	\$62.00
Pol Roger, Champagne Brut	France	\$96.00
Veuve Cliquot, Brut	France	\$125.00
Moët et Chandon, Dom Pérignon, Champagne, Brut	France	\$365.00

RED WINES

Mission Hill, Cabernet-Shiraz	Canada	\$29.00
E & J Gallo, Cabernet Sauvignon	United States	\$29.00
Antinori, Santa Christina, Sangiovese	Italy	\$30.00
Robert Mondavi, Cabernet Sauvignon	United States	\$33.00
Bouchard Ainé, Beaujolais	France	\$37.00
Sterling, Cabernet Sauvignon	United States	\$40.00
Wolf Blass, Yellow Label Cabernet Sauvignon	Australia	\$47.00
Marqués de Cáceres, Rioja	Spain	\$47.00
Columbia Crest, Cabernet Sauvignon	United States	\$47.00
E. Guigal, Côtes-du-Rhône	France	\$48.00
Ravenswood, Vinters Blend Zinfandel	United States	\$48.00
Tinhorn Creek, Merlot	Canada	\$49.00
Rosemount Estate, Shiraz	Australia	\$50.00
J. Lohr, Seven Oaks Cabernet Sauvignon	United States	\$57.00
Zenato, Valpolicella Classico	Italy	\$58.00
Inniskillin, Dark Horse Vineyard Meritage	Canada	\$65.00
Ochoa, Navarra, Gran Reserva, Navarra	Spain	\$79.00
Zenato, Amarone della Valpolicella	Italy	\$102.00