



Banquet Menus



Table of Contents

<u>Breakfast</u>	3
<u>Breaks</u>	6
<u>Full Day Meeting Packages</u>	9
<u>Take Me With You (Boxed Breakfasts & Lunches)</u>	13
<u>Lunch</u>	16
<u>Dinner</u>	20
<u>Children's Banquet Menus</u>	28
<u>Receptions</u>	31
<u>Beverage Service</u>	37
<u>Catering Policies</u>	40



Breakfast

[Back to the top](#)

GF: Gluten Free
DF: Dairy Free
V: Vegetarian

Breakfast Buffets

Buffet to be served for a maximum of 2 hours

\$2 per person surcharge for service prior to 6am

Each Breakfast Buffet is served with Orange, Cranberry or Apple Juice, Milk,
Freshly Brewed Coffee, Decaffeinated Coffee and Tea

The Continental

\$25/person

Fresh Made Croissants, Muffin Selection, [V](#)
Breakfast Pastries, Selection of Individual Cereals, [V](#)
Swiss Muesli & Individual Fruit Yogurts [V](#)

...

Seasonal Fresh Fruit & Natural Yogurt [GF/V](#)

...

Assortment of Toast, Butter & Jam [V](#)

Healthy Morning

(Minimum 10 people)

\$35/person

Scrambled Farm Eggs [GF/DF](#)
Frittata with Kale, Peppers & Tomatoes [GF/DF](#)
Gluten Free Breakfast Sausages [GF/DF](#)
Grilled Plum Tomatoes with Herb Oil [GF/DF/V](#)
Hot Steel Cut Oats with Dried Fruits & Nuts [DF/V](#)

...

Fresh Made Multigrain Croissants & Muffin Selection [V](#)

Build your own Granola - Nuts, Seeds, Fruits [V](#)

Seasonal Fresh Fruit & Natural Yogurt [GF/V](#)

House Smoked Atlantic Salmon [GF/DF](#)

Sliced Garden Vegetables & Sprouts [GF/DF/V](#)

Cottage Cheese [GF/V](#)

...

Assortment of Gluten Free & Regular Toast,
Butter, Cream Cheese & Jam [V](#)

The Rock

(Minimum 10 people)

\$32/person

Scrambled Farm Eggs, Roasted Pork Bacon, [GF/DF](#)
Gluten Free Breakfast Sausages [GF/DF](#)
Pancakes with Quebec Maple Syrup &
Seasoned Hash Browns [V](#)

...

Fresh Made Croissants, Muffin Selection,
Breakfast Pastries & Bagels [V](#)

Seasonal Fresh Fruit & Natural Yogurt [GF/V](#)

Field Vegetables with Feta Cheese & Olives [GF/V](#)

Cream Cheese & Vegan Spread [GF/V](#)

...

Assortment of Toast, Butter & Jam [V](#)

Wake Up Deluxe

(Minimum 10 people)

\$40/person

Eggs Benedict with Smoked Salmon & Back Bacon

Scrambled Farm Eggs [GF](#)

Gluten Free Chicken Sausages [DF](#)

Pork Bacon, Frittata of the Day [GF](#)

Cinnamon French Toast with Quebec Maple Syrup [V](#)

Pancakes & Berry Compote [V](#)

Breakfast Potatoes [DF/V](#)

...

Selection of Domestic Sliced Cheeses [GF/V](#)

Sliced Genoa Salami with Olives

House Smoked Salmon & Condiments [GF](#)

Fruit Salad with Berries [GF/DF/V](#)

Sliced Watermelon [GF/DF/V](#)

...

Assortment of Toast, Butter & Jam Selections

Embellish Your Breakfast

(per person)

Chef Attended Omelet Station \$15 [GF/DF](#)



Breakfast À la Carte & Add On

Fresh Cut Fruit Salad GF/DF/V	\$6/person
House Smoked Salmon with Condiments	\$10/person
Selection of Sliced Canadian Cheese	\$8/person
Scrambled Eggs GF/DF/V	\$8/person
Double Smoked Bacon	\$6/person
Crispy Breakfast Potatoes	\$4/person
Classic Eggs Benedict	\$10/person
Grilled Roma Tomatoes with Herbs GF/DF/V	\$3/person
Oatmeal Bar with Various Toppings	\$5/person
Assorted Breakfast Danish	\$3/person
Egg White Frittata with Kale, Peppers, Tomato & Gruyère	\$7/person
Buttermilk Pancakes with Maple Syrup	\$5/person
Cinnamon French Toast with Icing Sugar & Syrup	\$5/person
Warm Waffles with Fruit Compote	\$5/person
Fresh Baked Bagels with Cream Cheese	\$5/person
Chef Attended Omelet Station (10 person minimum)	\$15/person
Fresh Baked Scones with Whipped Butter & House-Made Jams	\$5/person



Breaks

[Back to the top](#)

GF: Gluten Free
DF: Dairy Free
V: Vegetarian

Sunrise Break

\$18/person

Fresh Cut Fruit, Build your own Granola [V](#)
House Baked Muffins & Danishes [V](#)

...

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

Warm Delights Break

\$22/person

Assorted Pastries & Danishes [V](#)
Warm Cinnamon Buns [V](#)
Spinach & Feta Viennese Pastry [V](#)

...

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

Treat Yourself Break

\$24/person

Spanish Bread Salad with Goats Cheese [V](#)
House Made Warm Cinnamon Rolls with
Warm Pan au Chocolate [V](#)
House Made Granola Bar [DF/V](#)
Royalty Chocolate Brownies [GF/V](#)

...

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

Energizer Break

\$24/person

Blueberry Smoothie [GF/V](#)

...

Chia Seed Pudding with Berries [GF/DF/V](#)
Whipped Coconut Milk with Strawberries [GF/DF/V](#)
Grilled Vegetable Wrap with Saffron Aioli
Fresh Cut Fruit Salad with Pomegranate [GF/DF/V](#)

...

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

Gourmet Break

\$29/person

Selection of Imported & Domestic Cheese
with Small Batch Crackers [GF/V](#)
Oven Fresh Dark Rye Sourdough Bread with
Whipped Truffle Butter
Hazelnut & Chocolate Pastry [V](#)

...

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



Breaks À la Carte

Freshly Baked Cookies	\$30/dozen
Fresh Cut Seasonal Fruit with Chantilly Crème	\$60/platter (10pax)
Artisan Cheese Plate with Jelly & Crisp	\$12/person
Assorted Macaroons	\$36/dozen
Granola Bars & Dried Fruit Munchies	\$36/dozen
Warm Quiche Lorraine	\$4/person
Assorted Tea Sandwiches	\$36/dozen
Charcuterie with Rye Sourdough	\$9/person
Individual Mini Yogurt Parfaits	\$3/person
Fruit Salad & Natural Yogurt	\$5/person
Variety of Sweet Danishes	\$4/person
Pretzels & Whipped Butter	\$4/person





Full Day Meeting Packages

[Back to the top](#)

GF: Gluten Free

DF: Dairy Free

V: Vegetarian

Make My Day Package

Includes Breakfast, Lunch & 2 Coffee Breaks
AM & PM Breaks are set for a maximum of 30 minutes
Minimum of 10 people
\$90/person

Breakfast

Scrambled Farm Eggs, Gluten Free Breakfast Sausage, Sliced Bacon **GF**
Seasoned Hash Browns, Pancakes with Quebec Maple Syrup
Sliced Seasonal Fruit & Natural Yogurt **GF**
Croissants, Muffins & Danishes
Assortment of Toast, Butter & Preservatives
Freshly Brewed Coffee, Decaffeinated Coffee & Tea, Assorted Juices

AM Break

Assorted Coffee Cake
Chocolate Pot de Crème **GF**
Freshly Brewed Coffee, Decaffeinated Coffee & Tea, Bottled Water

Build Your Own Sandwich Buffet

Tomato Rosemary Soup with Basil **GF/DF/V**
•••
Caesar Salad with Shaved Parmesan **GF/V**
Spanish Bread Salad with Lemon Vinaigrette & Goat Cheese **DF/V**
Artisan Leaf Lettuce with Rimrock Dressing **GF/V**
Italian Pasta Salad with Olives, Pesto, Cashews & Grilled Zucchini
•••
Assortment of Artisan Deli Meats **GF**
Sliced Local Cheeses **GF**
Dijon Mustards, Pickled Onions, Lettuce, Mayonnaise, Pickles, BBQ Sauce, Sauerkraut **GF**
Antipasto of Vegetables with Olives & Dried Tomatoes **GF/V**
Sandwich Bread, Buns & Butter
•••
Bite-Sized French Pastries
Freshly Brewed Coffee, Decaffeinated Coffee & Tea **GF**

PM Break

Assortment of Seasoned Nuts & Crackers, Chips & Hummus **GF/V**
Seasonal Whole Fruits **GF/DF/V**
Freshly Brewed Coffee, Decaffeinated Coffee & Tea
Hot Chocolate, Soft Drinks, Bottled Water

Healthy Day Package

Includes Breakfast, Lunch & 2 Coffee Breaks
AM & PM Breaks are set for a maximum of 30 minutes
Minimum of 10 people
\$100/person

Breakfast

Scrambled Farm Eggs GF/DF/V
Frittata with Kale, Peppers, Tomatoes GF/V
Breakfast Sausage GF/DF
Grilled Plum Tomatoes with Herb Oil GF/DF/V
Fresh Cut Fruit & Berries GF/DF/V
Hot Oatmeal with Brown Sugar, Dried Fruit, Nuts & Maple Syrup V
Make you own Granola Bar V
Freshly Brewed Coffee, Decaffeinated Coffee & Tea, Assorted Juices

AM Break

House Made Cranberry & Pumpkin Granola Bars DF
Selection of Natural Yogurts, Fresh Whole Fruit V
Freshly Brewed Coffee, Decaffeinated Coffee & Tea, Bottled Water

Lunch Buffet

Potato Soup with Beans & Kale GF/DF/V
• • •
Artisan Lettuce with Rimrock Dressings V
Wild Arugula with Cherry Tomatoes , Cashews & Shaved Parmesan GF/V
Seven Grain Salad with Spinach, Vegetables & Blueberries GF/DF/V
Marinated Corn & Squash Salad with Parsley & Rosemary GF/DF/V
Tomato & Bocconcini Salad with Peach & Apple Cider
• • •
Italian Pasta with Confit Cherry Tomatoes, Basil, Green Asparagus & Fior di Latte V
Oven Baked Salmon Filet with Miso Butter, Brown Rice & Butternut Squash Purée GF
Seasonal Vegetables with Kalamata Olive Oil & Fresh Herbs GF/DF/V
Whole Grain Buns & Butter
• • •
Chocolate Pudding with Toasted Coconut V
Bite-Sized French Pastries V
Freshly Brewed Coffee, Decaffeinated Coffee & Tea

PM Break

Country Style Bruschetta with Avocado & Parmesan V
Melon Salad with Basil & Lime Perfume GF/DF/V
Truffle Hummus Served with Marinated Olives & Artisan Flatbread DF/V
Freshly Brewed Coffee, Decaffeinated Coffee & Tea, Soft Drinks, Bottled Water

Let's Treat Ourselves Package

Includes Breakfast, Lunch & 2 Coffee Breaks
AM & PM Breaks are set for a maximum of 30 minutes
Minimum of 10 people
\$115/person

Breakfast

Scrambled Farm Eggs, Classic Eggs Benedict with Home Made Hollandaise Sauce
Selection of Gluten Free Breakfast Sausages & Streaky Bacon GF
Seasoned Hash Browns, Fluffy Pancakes, Maple Syrup & Fruit Coulis V
House Smoked Salmon with Condiments GF
Selection of Domestic Cheeses with Grapes GF/V
Fresh Cut Seasonal Fruit & Natural Yogurt GF/V
Croissants, Muffins, Breakfast Pastries & Danishes V
Freshly Brewed Coffee, Decaffeinated Coffee & Tea, Assorted Juices

AM Break

Mini Donuts, Multi Grain Croissant & House Preserves, Rimrock Cookies V
Freshly Brewed Coffee, Decaffeinated Coffee & Tea
Bottled & Flavoured Water
Add Individual Soft Drinks for \$6/person

Lunch Buffet

Potato & Leek Soup with Parsley GF/DF/V
•••
Pasta Salad with Baby Kale, Almonds, Cherry Tomatoes & Red Peppers V
Heritage Greens with Rimrock Dressings GF/V
Antipasto Platter, Grilled & Pickled Vegetables, Assorted Cured Meats GF
•••
Seared Salmon with Confit Tomatoes & Rosemary Butter GF
Roasted Baby Potatoes with Smoked Crème Fraîche GF/V
Leek Ash Crusted Pork Loin & Belly with Root Vegetable Ratatouille & Wild Herb Aioli GF/DF
Panache of Seasonal Vegetables GF/DF/V
Buns & Butter
•••
Earl Grey Tea Cake with Lemon Gel
Assorted Seasonal French Tarts
Wild Honey Crème Brûlée
Freshly Brewed Coffee, Decaffeinated Coffee & Tea
Flavoured Water

PM Break

Yogurt Pana Cotta with Seasonal Fruit Compote GF
Fresh Blended Fruit Smoothies GF/V
Mini Quiche Lorraine
Freshly Brewed Coffee, Decaffeinated Coffee & Tea
Bottled & Flavoured Water



Take Me With You

[Back to the top](#)

GF: Gluten Free

DF: Dairy Free

V: Vegetarian

Sulphur Boxed Breakfast

24hrs notice required

\$26/person

Sandwich

BLT Bagel with Tomato Cream Cheese

Snack

Trail Mix

Fruit

Banana

Sweet

Pumpkin Muffin

Fresh and Healthy

Fruit Salad

Drink

Bottled Water

Bow Valley Boxed Breakfast

24hrs notice required

\$30/person

Sandwich

House Smoked Salmon with Honey Dill Dressing on a Whole Wheat Bagel

Snack

Granola Bar

Fruit

Fresh Cut Fruit

Sweet

Banana Bread

Fresh and Healthy

Yogurt Granola Parfait

Drink

Bottled Water

Tunnel Mountain Boxed Lunch

24hrs notice required

\$26/person

Sandwich

Smoked Turkey on Rye Bread with Field Cucumbers & Crispy Radish **DF**

Snack

Potato Chips

Fruit

Banana

Sweet

Chocolate Brownie

Fresh and Healthy

Greek Salad with Kalamata Olives & Feta Cheese **GF/V**

Drink

Bottled Water, Pepsi or Diet Pepsi

Rimrock Boxed Lunch

24hrs notice required

\$30/person

Sandwich

Alberta Roast Beef with Truffle Aioli, Baby Spinach & Sliced Gruyere

Snack

Garlic Hummus with Crackers

Fruit

Fruit Salad

Sweet

Blueberry Muffin

Fresh and Healthy

Kale & Blueberry Salad with Almonds & Champagne Vinaigrette **GF/DF/V**

Drink

Bottled Water



Lunch

[Back to the top](#)

GF: Gluten Free

DF: Dairy Free

V: Vegetarian

Create Your Own Lunch

Buffet set for a maximum 2 hours

\$8/person for additional items

Buffets Include Dessert, Coffee & Tea

Guest's choice of: 1 Soup, 1 Mixed Green Salad & 1 Extra Salad Selection, 2 Mains & 2 Desserts

Served with Herb Roasted Baby Potato & Panache of Seasonal Vegetables

Minimum of 10 people - \$10/person for additional Entrée

\$48/person

Chef's Soups

Chef's Creation of the Day **GF**

Goats Cheese infused Butternut Squash Soup with Pumpkin Seeds **GF/V**

Lake Fish Chowder with Fennel & Roasted Corn **GF/DF**

Roasted Cauliflower Bisque with Burnt Butter & Chives **GF/V**

Salads

Pasta Salad with Baby Kale, Toasted Almonds & Red Peppers **DF/V**

Mediterranean Vegetable Salad with Chickpeas, Lemon, Red Onion & Parsley Vinaigrette **GF/DF/V**

Spiced Quinoa Salad with Baby Spinach, Cucumber & Blueberries **GF/DF/V**

Caesar with Creamy Dressing, Bacon & Shaved Parmesan

Greek Salad with Peppers, Tomatoes, Cucumbers & Marinated Feta Cheese **GF/V**

Asian Style Noodle Salad with Organic Sprouts, Baby Shrimp, Cilantro & Crushed Cashews **DF**

German Baby Potato Salad with Grainy Mustard, Bacon & Green Onions **GF/DF**

Artisan Romaine with Cherry Tomatoes, Avocado, Strawberries & Shaved Gouda **GF/V**

Main Course

(All dishes can be made Gluten Free by request)

Penne with Confit Cherry Tomatoes, Basil & Fior Di Latte **V**

Oven Baked Rock Fish Fillet with Miso Butter, Almonds & Roasted Butternut Squash

Smoked Pork Loin with forged Mushrooms & Sage Infused Demi-Glace **GF**

Ratatouille Quiche with Goat Cheese & Pistachio Pesto **V**

West Coast Seafood Bake with a Variety of West Coast Fish in a White Wine Lemon Sauce with Baby Dill **GF**

Roasted Chicken Breast with Green Asparagus, Sugar Peas & Mushrooms in a Light Chicken Velouté **GF**

Coconut Infused Beef Curry with Asian Vegetables, Ginger & Shiitake Mushrooms **GF/DF**

Grilled Chicken Breast with Baby Kale, Confit Tomatoes & Green Pepper Jus **GF/DF**

Rocky Mountain Beef Stroganoff with Crème Fraiche & Local Mushrooms **GF**

Desserts

French Pastries

Wild Honey Crème Brûlée **GF**

Mini Fruit Tarts

Fruit Salad with Vanilla Crème **GF/V**

Dark Chocolate Mousse with Preserved Cherries **GF/V**

Pastry Surprise from our Chef Patisserie

Seasonal Profiterole **V**

Freshly Brewed Coffee, Decaffeinated Coffee & Tea

Lunch Buffets

Buffets set for a maximum of 2 hours

Artisan Charcuterie Buffet

Minimum of 10 people

Buffets Include Dessert, Coffee & Tea

\$40/person

Tomato Rosemary Soup with Basil Pistou GF/V

• • •

Baby Kale Caesar Salad with Shaved Parmesan GF/V

Spanish Bread Salad with Lemon Vinaigrette & Goat Cheese

Artisan Leaf Lettuce with Rimrock Dressing GF/V

Farfalla Salad with Artichokes, Pesto, Cashews & Grilled Chicken Breast

• • •

Assortment of Artisan Deli Meats GF/DF

Sliced Cheddar, Swiss Cheese, Gruyere Cheese GF

Dijon Mustard, Pickled Onions, Lettuce, Mayonnaise, Pickles, BBQ Sauce, Sauerkraut GF/DF/V

Anti Pasti of Vegetables with Olives & Dried Tomatoes GF/DF/V

Sandwich Bread, Buns & Butter

• • •

Bite-Sized French Pastries

Freshly Brewed Coffee, Decaffeinated Coffee & Tea

Rimrock Lunch Buffet

Minimum of 20 people

Buffets Include Dessert, Coffee & Tea

\$46/person

Potato Soup with Beans & Kale GF/DF/V

• • •

Artisan Lettuce with Rimrock Dressings V

Wild Arugula with Heirloom Carrots & Avocado GF/DF/V

Ancient Grains with Spinach, Charred Corn & Lemon Vinaigrette V

Vegetable Antipasto with Beet Aioli GF/DF/V

• • •

Penne with Confit Cherry Tomatoes, Basil, Green Asparagus & Fior di Latte V

Oven Baked White Fish Filet with Miso Butter, Brown Rice & Butternut Squash

Baked Organic Chicken with Olives, Tomato & Feta GF/DF

Seasonal Vegetables with Kalamata Olive Oil & Fresh Herbs GF/DF/V

Whole Grain Buns & Butter

• • •

Duo of Chocolate Mousse with Strawberries GF/V

Bite-Sized French Pastries

Freshly Brewed Coffee, Decaffeinated Coffee & Tea

Plated Lunch Options

Minimum of 10 people

As the host of the event, please select 1 Appetizer, 1 Entrée & 1 Dessert on behalf of your guests

\$48/person

Appetizer

Goats Cheese Infused Butternut Squash Soup with Pumpkin Seeds GF

Roasted Cauliflower Bisque with Burnt Butter & Chives GF/V

Tomato Rosemary Soup with Basil GF/DF/V

Creamy Potato Leek Soup with Parsley Oil GF/V

Vine Ripened Tomatoes with Goat Yogurt, Fennel Seeds & Compressed Cucumber GF/V

Assorted Greens with Radishes, Corn, Squash & Dried Tomato Vinaigrette GF/DF/V

Caesar Salad with Bacon & Herb Croutons

Spanish Bread Salad with Black Olives & Parsley Lemon Vinaigrette V

Main Course

Oven Baked Salmon with Miso Butter, Almonds & Roasted Butternut Squash

Smoked Pork Loin with Forged Mushrooms & Sage Infused Demi-Glace GF/DF

Ratatouille Quiche with Goat Cheese & Pistachio Pesto V

Roasted Chicken Breast with Green Asparagus, Sugar Peas & Mushrooms in a light Chicken Velouté GF

Seared Lake Trout with Root Vegetable Ratatouille & Saffron Aioli GF/DF

Wild Mushroom Risotto with Green Peas & Shaved Parmesan GF/V

Dessert

Raspberry Cheesecake with White Chocolate

Banana Crème Brûlée with Compote & Dulce de Leche V

Lemon Tart with Vanilla V

Chocolate Semifreddo with Caramelized Walnuts & Coffee





Dinner

[Back to the top](#)

GF: Gluten Free

DF: Dairy Free

V: Vegetarian

Plated Dinners

All Entrées are served with Rosemary Fondant Potatoes unless otherwise stated

(3 Course Menus include: 1 Soup OR Appetizer, 1 Entrée & 1 Dessert)

(When having 2 Entrées, price will be based on highest Entrée choice)

Add a 4th Course for \$15/person; selections must be received 72 business hours prior to dinner
OR

Add a 4th Course for \$20 per person, selections to be made at time of dinner

Soups

Wild Mushroom Bisque GF/V
Morels & Herb Crème Fraîche

Tomato Rosemary Soup GF/V
Basil Pistou & White Basil Perfume

Truffle Rutabaga Velouté GF/V
Crispy Leek & Ash

Sweet Green Pea Essence GF/DF/V
Coconut & Chives

Butternut Squash GF/DF
Corn & Chorizo Ragoût

Appetizers

Artisan Greens
Champagne Vinaigrette, Semi Dried Tomatoes, Toasted Hazelnuts, Parmigiano Reggiano GF/DF/V

House Smoked Atlantic Salmon GF/DF
Black Garlic Aioli, Confit Lemon, Watercress Pesto

Smoked Tuna Tartare GF/DF
Black Garlic & Lemon Aioli, Daikon Salad

Chicken Liver Pâté DF
Saskatoon Berry Preserve, Pear & Ginger

Fior di latte GF/V
Heirloom Tomatoes, Greek Yogurt, Micro Herbs & Cucumber Gel

Potato Gnocchi
Duck Confit, Preserved Carrot & Sweet Peas

Flambéed Prawns GF
Tomato & Corn Sugo, Chorizo & Seafood Velouté

Plated Dinners

Entrées \$60

Pan Seared Salmon **GF/DF**
Parsnip Puree, Leafy Greens, Butter Roasted Cashews

Organic Chicken Suprême
Brassica, Grilled Squash & Honey Brioche

Wild Mushroom Risotto **GF/V**
Watercress, Mascarpone & Chive

Charred Cauliflower **GF/DF/V**
Garden Vegetables, Wild Mushrooms, Chickpea Curry

Entrées \$70

Fresh Lake Trout **GF**
Squash Succotash, Chorizo, Confit Lemon, Parmesan Velouté

Miso Eggplant
Goats Cheese, Pistachio, Micro Vegetables & Fennel

Slow Braised Short Rib
Celeriac Purée, Maple Glazed Finger Carrots & Cilantro Gremolata

Sous Vide Alberta Lamb Sirloin **GF**
Arabic Spice Rub, Smoked Parsnip & Coffee Jus

Cured & Smoked Pork Loin **GF**
Vegetable Ash, Sautéed Savoy Cabbage, Grainy Mustard Jus & Caramelized Apple

Entrées \$80

Herb Crusted Beef Tenderloin **DF**
Wild Mushroom Ragout & Butternut Squash Purée

Thyme Infused Pickerel **GF**
Pancetta, Kohlrabi à la Crème, Pickled Mustard Seeds

Entrées \$100

Gras Beef Tenderloin **GF**
Seared Foie Gras, Caramelized Calvados Apple, & Truffle Jus

Wild Caught European Seabass **GF**
Flavours of Cioppino, Lobster Hollandaise & Poached Salsify

Plated Dinners

Desserts

Strawberry Mousse
Lemon Curd, Almond Cake & Vanilla GF

Chocolate v
Chocolate Cake, Passion Fruit & Tonka Bean

Classic Crème Brûlée v
Cherry Compote & Shortbread Cookie

Cheesecake
Raspberry, Pistachio & Graham Crackers

Seasonal Fruit Tart v
Sable & White Chocolate

Coconut Matcha Tea Cake VEGAN
Pineapple & Mango



Buffet Dinners

Buffets set for a Maximum of 2 hours

The Elk

Minimum of 20 people

\$80/person

Cold

Baby Potato Salad with Courtyard Basil Pesto, Arugula & Farm Tomatoes [GF](#)

Artisan Greens with Rimrock Dressings [GF](#)

Italian Pasta Salad with Swiss Chard & Sun Dried Tomato Vinaigrette

Salad Niçoise with Black Olives, Egg & Smoked Tuna [GF/DF](#)

Hot

Leek Ash Crusted Pork Loin with Champignon à la Crème & French Herbs [GF](#)

Oven Roasted Chicken with Grilled Lemon & Glazed Leeks [GF/DF](#)

Crispy Steelhead Trout with Grainy Dijon & Pickled Red Onions [GF](#)

Maple Infused Acorn Squash with Parsnips, Beets on Pea Risotto [DF](#)

Roasted Oven Potatoes with Torn Herbs [GF/DF](#)

Duck Fat Roasted Root Vegetables with Thyme & Sea Salt [GF/DF](#)

Freshly Baked Breads & Buns & Butter

Desserts

Petit Four from our Pastry Shop

Warm Apple Crumble with Vanilla Crème Anglaise

Chocolate Pot de Crème with Espresso Crumbs [GF](#)

Lemon Tart with Meringue

Freshly Brewed Coffee, Decaffeinated Coffee & Tea



Buffet Dinners

The Mountain Goat

Minimum of 25 people

\$90/person

Cold

Rustic Harvest Table:

A Variety of Fresh Baked Breads, Stirred Butter & Dips, Local Charcuterie & Cheese,
House-Made Preserves & Pickles, House Smoked & Cured Salmon with Condiments & Crisps **DF**

Shrimp Ceviche with Garden Radish & Cilantro Emulsion **GF/DF**

Variety of Leafy Greens with Rimrock Dressings **GF/DF/V**

Hot

Dry Rubbed & Oven Roasted Alberta Beef Sirloin with Dijon & Horseradish Mayo **GF/DF**

Slow Cooked Sungold Farms Lamb Leg with Glazed Onion & Barolo Reduction **GF/DF**

Pollock Fillet Served with a Seven Herb Velouté & Baby Scallops **GF**

Fire Kissed Potatoes with Sea Salt & Greek Olive Oil **GF/DF/V**

Provençal Vegetable Ratatouille with Albertan Goat Cheese & Lavender **GF/V**

Roasted Cauliflower with Fennel Seeds & Brown Butter **GF/V**

Freshly Baked Breads & Buns with Farm Butter

Desserts

Petit Four from our Pastry

Exotic Chocolate Torte, Strawberry Lemonade Cake & Vanilla Crème Brûlée

Chocolate Fountain **GF** with Fruit, Marshmallows & Pound Cake

Freshly Brewed Coffee, Decaffeinated Coffee & Tea



Buffet Dinners

The Black Bear

Minimum of 25 people

\$100/person

Cold

House Smoked River Trout with Oregano & Balsamic GF/DF

Heirloom Tomato Salad with Goat Yogurt & Focaccia Crouton V

Fingerling & Butternut Squash Salad with Italian Parsley & Arugula GF/DF/V

Mixed Baby Greens with Assorted Rimrock Dressing GF/DF/V

Sliced Alberta Beef with Smoked Mustard & Pickled Onions GF/DF

Hot

Braised Albertan Beef Cheeks with Thyme & Roasted Garlic GF

Roasted Salmon with Preserved Beets & Maple GF/DF

Smoked Berkshire Pork Belly with Grilled Apples GF/DF

Gnocchi with Asparagus Tips, Mozzarella & Confit Tomatoes V

Our Famous Scalloped Potatoes with Mushrooms & Gruyère Cheese GF/V

Vegetable Pilaf with Kale & Chive Reduction GF/DF/V

Medley of Seasonal Vegetables with Herbs & Olive Oil GF/DF/V

House-Made Bread from our Boulangerie

Dessert

Orange Cream Slice & Chiffon

Espresso, Milk, Chocolate & Almond GF

Black Forrest, Cherry & Vanilla GF

Profiterole, Strawberry & Tonka Bean

Sable, Coconut & Lime

Freshly Brewed Coffee, Decaffeinated Coffee & Tea



Enhance Your Buffet

Add a Chef Attended Station to Any Buffet
Maximum Two Hour

Carvery Station

All items are served with accompaniments

AAA Baron of Beef \$18/person GF/DF

AAA Prime Rib \$25/person GF/DF

Freshly Carved AAA Beef Tenderloin \$40/person GF/DF

Smoked & Roasted Berkshire Pork Belly \$18/person GF/DF

Whole Roasted Porketta \$20/person GF/DF

Sauté Station

Pan Seared Atlantic Scallops with Bacon Lardons & White Wine \$20/person GF/DF

Steamed Blue Mussels with Garlic & Rouille \$16/person

Seawater Prawns à la Provençal \$16/person GF/DF

Fresh Made Parsnip Tortellini with Pancetta & Sage \$16/person

Made to Order Salad Bar \$16/person





Children's Banquet Menus

[Back to the top](#)

GF: Gluten Free
DF: Dairy Free
V: Vegetarian

Children's Buffet Dinners

Unicorn Buffet

Minimum of 5 people

Under 10 years of age

\$21/child

Cold

Assorted Vegetables with Dips GF/V
Cheddar Cubes with Radish Mousse GF/V

Hot

Penne in Alfredo Sauce V
Pepperoni Pizza
Meatballs in Mushroom Gravy GF

Desserts

Fruit Dippers GF/DF/V
Cotton Candy Cupcakes V
Ferry Dust Cake V

Explorer Buffet

Under 10 years of age

\$23/child

Cold

Chilled Watermelon GF/DF/V
Cucumber Sticks with Dips GF/V

Hot

Grilled Cheese V
Pasta Bolognese DF
Mini Veggie Quesadilla V

Desserts

Monster Cookies V
Worms in the Dirt Cake V
Chocolate Cupcakes V
Fruit Dippers

Milk, Fruit Juice & Soft Drinks

Children's Plated Dinners

Plated Dinner Option 1

Under 10 years of age
\$18/person

Crazy Vegetables with Ranch and Lemon Dip [GF/V](#)

...

Grilled Chicken Breast with Green Peas and Mashed Potatoes [GF](#)

...

Chocolate Pudding [GF/V](#)

Plated Dinner Option 2

Under 10 years of age
\$18/person

Mini Pizza Peppers [GF](#)

...

World's Best Mac and Cheese [V](#)

...

Orange Jelly with Whipped Cream and lot's of Sprinkles [GF/V](#)

Plated Dinner Option 3

Under 10 years of age
\$18/person

Cheddar Cubes with Radish Mousse [GF/V](#)

...

Crispy Chicken Fingers with Crudités [DF](#)

...

Fresh Fruit Salad [GF/DF/V](#)





Receptions

[Back to the top](#)

GF: Gluten Free
DF: Dairy Free
V: Vegetarian

Gourmet Reception

Buffet set for a Maximum of 2 hours

Minimum of 50 people

\$110/person

Cold Canapés

Salmon Ceviche with Rhubarb & Edamame GF/DF

Watermelon Gazpacho with Cucumber Avocado Salsa & Herbed Labneh V

Smoked Duck Breast with Candied Orange & Leek Slaw GF

Fresh Shucked Raspberry Point Oysters with all the Condiments GF/DF

Compressed Cantaloupe Melon with Jumbo Prawn & Cilantro Emulsion GF

Triple Crème Brie with Preserved Pear & French Endive V

Seawater Prawns with Gin Gel, Cucumber & Tapioca GF/DF

Hot Canapés

Wild Mushroom Arancini with Seven Herb Hollandaise V

Pan Seared Scallops with Sesame, Dashi & Pickled Daikon GF/DF

Beef Tenderloin with Black Truffle Demi-glace & Burnt Cauliflower GF

Beetroot Poached Sable Fish with Green Olive Mayonnaise & Herbal Crumbs DF

Spring Lamb with Rosemary & Tomato Jam GF/DF

Textures of Ratatouille with Blue Benedictine & Pear Pearls GF/V

Desserts

Chocolate Fountain, Fruits & Pound Cake V

Bite Size French Delights V

Chocolate Passion Fruit Cake V

Almond Macarons with Seasonal Flavours V/GF



Canapé Reception

All Canapés are for a duration of 1 hour prior to your event
You can pick 4 Canapés with a total consumption of 3/person for \$25/person

Cold

Albacore Tuna with Black Garlic Mayonnaise GF/DF
Grilled Prawn with Double Smoked Bacon & Chive Vinaigrette GF/DF
Freshly Shucked East Coast Oyster with Grated Lime & Champagne Vinaigrette GF/DF
Salmon Ceviche with Rhubarb & Edamame GF/DF
Watermelon Gazpacho with Cucumber-Avocado Salsa & Herbed Labneh V
Smoked Duck Breast with Candied Orange & Leek Slaw GF
Compressed Cantaloupe Melon with Jumbo Prawn & Cilantro Emulsion GF/DF
Triple Crème Brie with Preserved Pear & Pickled Watermelon Skin V
Lobster with Green Pea & Lemongrass GF/DF

Hot

Herb Crusted Pork Tenderloin with Smoked Mustard Seeds & Port DF
Beef Tenderloin with Black Truffle Demi-glace & Burnt Cauliflower GF
Beetroot Poached Cod with Green Olive Mayonnaise & Herbal Crumbs DF
Black Micro Sponge with Miso & Kiwi Mussel DF
Spring Lamb Lollipop with Rosemary & Tomato Jam GF/DF
Textures of Ratatouille with Blue Benedictine & Pear Pearls GF/V
Braised Beef Tortelloni with Crispy Pork Skin & Plum Tomato Chutney
Potato Cakes with Hot Smoked Salmon & Crème Fraîche GF

Sweet

Bite Size French Delights V
Almond Macarons with Seasonal Flavours V
Honey Crème Brûlée GF/V
Mini Fruit Tarts



Canapés by the Dozen

\$35/dozen

Smoked Pork Belly with Pickled Mustard & Glazed Onions GF/DF
Prosciutto with Pear & Melon Juice (Cold) GF/DF
Cajun Chicken on Mini Naan with Avocado Salsa DF
Crispy Tartlet with Avocado, Sprouted Legumes & Meyer Lemon (Cold) DF/V

\$40/dozen

Kiwi Mussel with Wasabi, Toasted Sesame Seeds Ginger (Cold) GF/DF
Pulled Pork Slider with Apple BBQ Sauce & Red Cabbage Slaw
Braised Beef Arancini with Cured Tomato & Demi-glace
Kalamata Olive Tapenade with Grilled Squash & Shoots (Cold) GF/DF/V
Ratatouille Arancini with Preserved Beets & Goat Cheese

\$45/dozen

Sautéed Garlic Prawn with Smoked Bell Pepper GF/DF
Roast Beef Tenderloin with Black Portuguese Bread & Pickled Beets (Cold) DF
Wagyu Beef Kebab with Herbed Labneh & Lemon GF
Liver Pâté with Stone Fruit & Black Sesame Crisp

\$55/dozen

House Smoked Salmon Terrine with Crème Fraiche & Salmon Roe
Duck Rillettes with Preserved Apples, Apple Gel & Pickled Shallots (Cold) GF/DF
Truffled Potato Gratin with Gruyere Cheese & Black Garlic Aioli



Embellishments

Focaccia Pizza

\$80 Full (serves 10)

Mozzarella, Tomatoes, Pepperoni & Grilled Zucchini

Mozzarella, Bacon, Caramelized Onions, Peppers, & Wild Mushrooms

Mozzarella, Grilled Vegetables, Basil Pesto, Kalamata Olives & Cashews [V \(Vegan Available\)](#)

Mozzarella, Prosciutto, Baby Arugula, Truffle Oil & Shaved Parmesan

Poutine

Homestyle Poutine with Cheese Curds & Beef or Vegan Gravy \$10/person

Add Pulled Pork \$5/person

Add Shredded Korean Style Beef \$5/person

Add Assorted Cheese (Mozzarella, Goat Cheese Crumble, Blue Cheese, Smoked Cheddar) [V](#) \$8/person

Sliders

Mini Beef Sliders with Steak Spice Sauce, Pickled Tomatoes & Onion \$48/dozen

Pulled Pork Sliders with Smokey BBQ Sauce & Coleslaw \$48/dozen

Salmon Sliders with Pickled Onions & Tartar Sauce \$48/dozen

Falafel Sliders with Tzatziki Sauce & Cucumber [V](#) \$38/dozen

Snacks (serves 10)

Crisps & Chips with Paprika & Onion Dip [V](#) \$20/bowl

Pretzels, Chips, Artisan & Asian Style Nuts [DF/V](#) \$55/bowl

Assorted Sandwich Platter [DF](#) \$120/platter

Crudités Platter with a Greek Yogurt Dip [GF/V](#) \$35/platter

Beet Hummus with Goats Cheese & Naan Bread \$44/platter

Sweet Savory Rimrock Popcorn [GF/V](#) \$15/bowl

Embellishments

Antipasti

(Serves 10)

Assorted Antipasto with Grilled & Marinated Vegetables, Shaved Parmesan & Olives GF/V	\$90
Assorted Cured Meats with Marinated Lemon Olives & Crackers	\$150
Assorted International Cheese with House-Made Chutneys & Crackers	\$160
Variety Platter (Mix of all of the above)	\$160

Sweets

Seasonal Fruit Tartlets V	\$36/dozen
Assorted Macarons V	\$36/dozen
Chocolate Fountain with Pound Cake & Fruit V	\$18/person
Dessert Variety (A mix of Crème Brûlée, Petit Four & Verines) V	\$45/dozen





Beverages

[Back to the top](#)

Beverage Services

All alcoholic beverages served in function space must be provided by The Rimrock Resort Hotel.

Standard bar set-up includes the following:

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

Domestic, Imported & Non-Alcoholic Beer.

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

Each drink contains a minimum of one ounce of alcohol.

	Host Bar	Cash Bar
Premium Brands	\$9.00	\$11.50
Deluxe Brands	\$10.00	\$12.75
Liqueurs	\$8.50	\$10.75
Cognac VS	\$9.50	\$12.00
Cognac VSOP	\$10.00	\$12.75
Ports	\$8.50	\$10.75
Domestic Beer	\$7.50	\$9.50
Imported Beer	\$8.50	\$10.75
Glass of House Wine	\$9.50	\$12.00
Juice	\$5.25	\$6.75
Soft Drinks	\$5.25	\$6.75
Non-alcoholic Beer	\$7.00	\$8.75
Bottled Water (500ml)	\$5.25	\$6.75

Punches	25 Servings
Fruit Punch (non-alcoholic)	\$65.00
Rimrock Vodka Punch	\$145.00
Champagne Punch	\$145.00
Glühwein	\$150.00
Rum & Eggnog	\$145.00

Coffee Break

Freshly Brewed Coffee, Decaf & Tea	\$5.25
Bottled Juice	\$5.25
Soft Drinks	\$5.25
Bottled Water	\$5.25

Cash bar prices include an 20% service charge & GST.

Consumption for host bars will be charged on a per drink basis. A bartender charge of \$30.00 per hour, per bar (minimum 3 hours) will be applied if total sales are less than \$300.00 per hour, per bar.

It is 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 10:00am to 1:00am Monday through Sunday and Holidays.

White Wine

Montalto Pinot Grigio , Italy	\$48.00
Open, Sauvignon Blanc, Okanagan, BC, Canada	\$51.00
Alpha Zeta, Pinot Grigio, Venezia, Italy	\$55.00
Gruen Riesling, Rheingau, Germany	\$55.00
Oyster Bay, Sauvignon Blanc, Marlborough, New Zealand	\$55.00
Quail's Gate, Chardonnay, Okanagan, BC, Canada	\$59.00
Burrowing Owl Sauvignon Blanc	\$80.00
Stuhlmuller, Chardonnay, Alexander Valley, California, USA	\$85.00

Champagne, Sparkling & Rosé

Woodbridge, White Zinfandel (Rosé) , California, USA	\$51.00
Canella Prosecco, Veneto, Italy	\$54.00
Oyster Bay, Sparkling Rosé, Marlborough, New Zealand	\$55.00
Piper Heidsieck, Champagne, France	\$120.00

Red Wine

Nero d'Avola/Cabernet Sauvignon, Italy	\$48.00
Open, Merlot, Okanagan, BC, Canada	\$51.00
Zenato, Valpolicella, Veneto, Italy	\$59.00
Cedar Creek, Merlot, Okanagan, BC, Canada	\$59.00
Rodney Strong Knotty Vine, Zinfandel, California, USA	\$59.00
Wynns Shiraz, Australia	\$59.00
Oyster Bay, Pinot Noir, Marlborough, New Zealand	\$59.00
Luigi Bosca, Cabernet Sauvignon, Mendoza, Argentina	\$59.00
Sokol Blosser Evolution Pinot Noir, Oregon, USA	\$69.00
J. Lohr Seven Oaks Cabernet Sauvignon, California, USA	\$80.00

Catering Policies

We thank you for choosing The Rimrock Resort Hotel to host your special event. Our Conference Services 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 & beverage prices are subject to a 20% 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) 3 business days prior. At this time, a maximum of 10% may be reduced from the number of attendees. Any reduction must still be within the contractual minimum food & beverage revenue. Should no guarantee be received, the hotel will prepare and charge the original numbers quoted. Upon request and space permitting, the hotel will set up to 10% above the guaranteed number to a maximum of 20 people. 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 & beverage items, with the exception of wedding cakes. Any special items (i.e. Food Samples) must be approved by your 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 and damages and all suits caused by own, or by independent contractors on their behalf, including supplied materials and food or beverage for use or consumption by guests.
- 5) Hotel policy permits the service of alcoholic beverages from 9:00am – 1:00am.
- 6) For host and cash bars, should consumption fall below \$300.00 per hour, per bar, a bartender fee of \$30.00 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 as well as Re: Sound (Canadian not-for-profit music licensing company for use of music to accompany live events). Please see your Conference Services Manager for details.
- 8) The use of confetti, sparkles, or glitter is prohibited.
- 9) Audiovisual equipment may be arranged through Encore Global, 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 ten (10) business 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.

Catering Policies Cont...

- 12) The Rimrock Resort Hotel is committed to accommodating all dietary needs such as gluten free, lactose intolerant, vegetarian, etc. Please provide us a list of any guests who have any special dietary requirements which will need to include the following: type of allergy or intolerance, along with the guests' name. Any additional last minute dietary requests that have not been pre-arranged will incur extra charges based on the price of the alternate items provided.
- 13) All weddings, social events, and small meetings require full pre-payment thirty (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.
- 14) Cancellation of a confirmed event within thirty (30) days of the date of the event, for a cost recovery of lost revenue, will incur a cancellation charge. Please refer to your signed contract.
- 15) 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.
- 16) 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.
- 17) To avoid damage to doors and wall coverings, strong tape, tacks, nails or other attachments for posters, flyer's, or written materials are not permitted.



[Back to the top](#)