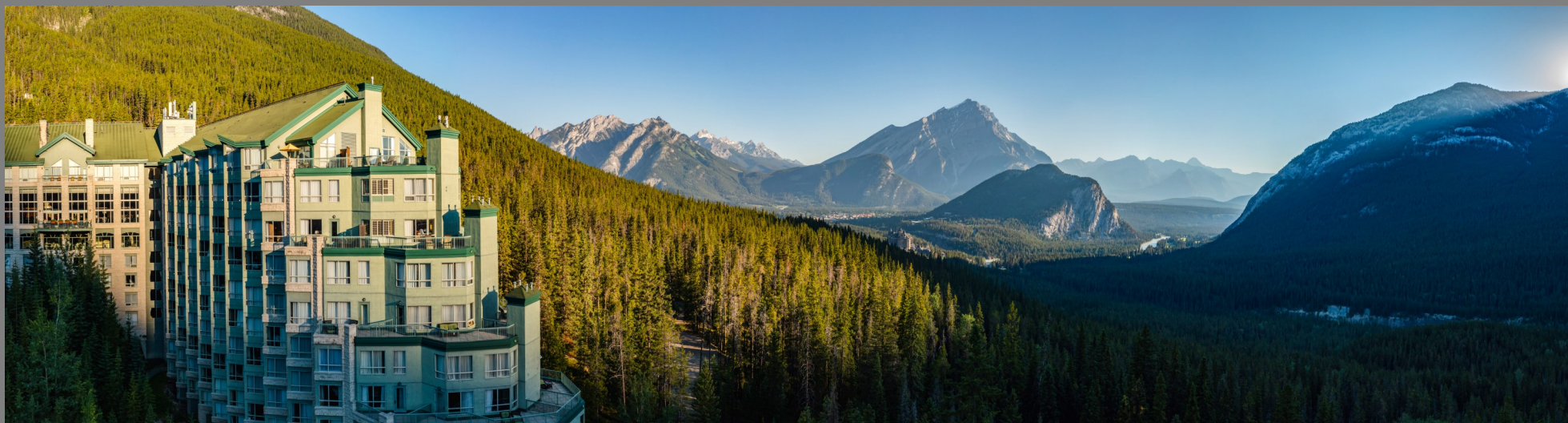




EVENTS MENU

THE
RIMROCK
BANFF



EVENTS MENU

THE RIMROCK BANFF

300 Mountain Avenue

Banff, AB T1L 1J2

Phone (403) 762-3356

Email: sales@rimrockresort.com



BREAKFAST

Breakfast Buffets

Each Breakfast Buffet is served with Orange, Cranberry, Apple Juice and Milk,
Chronicle Coffee Roasters and Tea Monde Teas

The Continental

25 Per Person

fresh made croissants & muffin
breakfast pastries
swiss muesli & individual fruit yogurts
freshly sliced seasonal fruit
breads, toast, butter & jam

Healthy Morning (Minimum 10 people)

35 Per Person

scrambled hutterite farm eggs
gluten free breakfast sausages
hot steel cut oats with dried fruits & toasted granola seeds
build your own granola with nuts, seeds & berries
freshly sliced seasonal fruit & cottage cheese
bread & toast, butter, cream cheese & preserves

The Rock (Minimum 10 people)

38 Per Person

scrambled hutterite farm eggs
roasted pork bacon
gluten free breakfast sausages
buttermilk pancakes with Quebec maple syrup
seasoned hash browns
signature Rimrock banana loaf
seasonal fresh fruits & natural yogurt
breads, toast, butter & jam

Wake Up Deluxe (Minimum 10 people)

42 Per Person

eggs benedict with house cured back bacon
scrambled farm eggs, frittata of the day
gluten free chicken sausages
roasted pork bacon
cinnamon french toast with Quebec maple syrup
buttermilk pancakes & berry compote
gluten free breakfast potatoes
domestic sliced cheese & genoa salami
house smoked salmon & condiments
fruit salad with berries
sliced watermelon
breads, toast, butter & jam





BREAKS

Breaks à la Carte

Rimrock banana bread 36/dozen

warm cinnamon buns with cream cheese frosting 66/dozen

riviera little pot yogurt 3.50/each

fresh cut fruit salad 6/each

spinach & feta strudel 8/each

assorted muffins 66/dozen

yogurt & berry parfait 6/each

house-made granola bars 5/each

raspberry white chocolate scones 66/dozen

chocolate chip cookies with maldon salt 48/dozen

overnight oats with hemp seed & candied ginger 6/each

quiche lorraine 66/dozen

herbed pancake with smoked salmon & avocado 48/dozen

pain au chocolat 6/each



Warm Delights Break

22 Per Person

sweet pastries & danishes
warm cinnamon buns with cream cheese icing
spinach & feta strudel
Chronicle Coffee Roasters & Tea Monde teas

Treat Yourself Break

29 Per Person

pain au chocolat
house-made granola bar with yogurt & super seeds
royalty chocolate brownies
Chronicle Coffee Roasters & Tea Monde teas

Trail Break

24 Per Person

build your own trail mix
almonds, cranberries, chocolate chips, house-made
granola, sunflower seeds, dried apricots,
toasted pecans & dried pineapple
Chronicle Coffee Roasters & Tea Monde teas

Gourmet Break

29 Per Person

imported & domestic cheese
with small batch crackers
truffle hummus with crudité
hazelnut & chocolate pastry
Chronicle Coffee Roasters & Tea Monde teas





Full Day Meeting Packages

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

105 per person

Breakfast

scrambled hutterite farm eggs

gluten free breakfast sausage

seasoned hash browns

pancakes with Quebec maple syrup

sliced seasonal fruit

croissants, muffins & danishes

toast, butter & preserves

Chronicle Coffee Roasters & Tea Monde teas

assorted juices

AM Break

fresh baked coffee cake

chocolate pot de crème with dark chocolate

Chronicle Coffee Roasters & Tea Monde teas

soft drinks

PM Break

build your own trail mix

seasonal whole fruits

Chronicle Coffee Roasters & Tea Monde teas

soft drinks

Build Your Own Sandwich Buffet

loaded potato bacon soup with chives

Caesar salad with shaved parmesan, herb croutons & crispy bacon

Spanish bread salad with lemon vinaigrette, chickpeas, tomatoes,

marinated olives & goat cheese

artisan leaf lettuce with Rimrock dressing

sliced deli meats & local cheeses

dijon mustards, mayonnaise, pickles, bbq sauce, sauerkraut

sliced tomatoes, iceberg lettuce & red onions

antipasto of vegetables with olives & dried tomatoes

sandwich bread, buns & butter

bite-sized French pastries

Chronicle Coffee Roasters & Tea Monde teas

Healthy Day Package

Includes Breakfast, Lunch & Two Coffee Breaks

AM & PM Breaks are set for a maximum of 30 minutes

Minimum of 10 people

129 per person

Breakfast

scrambled hutterite farm eggs

frittata with tuscan kale, peppers, roasted roma tomatoes

breakfast sausage

grilled plum tomatoes with herb oil

fresh cut fruit

toast, butter & preserves

hot oatmeal with brown sugar, dried fruit, nuts & maple syrup

make you own granola bar with seeds, fruits, grains,

yogurt & house granola

Chronicle Coffee Roasters & Tea Monde teas

fruit juices

AM Break

house-made cranberry & pumpkin granola bars

blended fruit smoothies

fresh whole fruit

Chronicle Coffee Roasters & Tea Monde teas

soft drinks

Lunch Buffet

German potato soup with parsnip & celeriac

build your own salad bar:

leaf lettuce, preserved vegetables, cherry tomato, corn, beans, sprouts,

carrots, English cucumber, feta cheese & roasted seeds

Italian pasta with confit cherry tomatoes, basil & fior di latte

oven baked kuterra salmon fillet with miso butter, brown rice &

butternut squash purée

grilled greek chicken with olives, artichokes & peppers

seasonal vegetables with kalamata olive oil & fresh herbs

whole grain buns & butter

chocolate pudding with toasted coconut

bite-sized French pastries

Chronicle Coffee Roasters & Tea Monde teas

PM Break

chia & almond pudding

truffle hummus served with marinated olives & artisan flatbread

Chronicle Coffee Roasters & Tea Monde teas

soft drinks

Let's Treat Ourselves Package

Includes Breakfast, Lunch & Two Coffee Breaks

AM & PM Breaks are set for a maximum of 30 minutes

Minimum of 10 people

145 per person

Breakfast

scrambled farm eggs

classic eggs benedict with home made hollandaise sauce

gluten free breakfast sausages & streaky bacon

seasoned hash browns

fluffy pancakes, maple syrup & fruit coulis

house smoked salmon with condiments

domestic cheeses with grapes

fresh cut seasonal fruit

artisan yogurt

croissants, muffins, breakfast pastries & danishes

toast, butter & preserves

Chronicle Coffee Roasters & Tea Monde teas

assorted juices

AM Break

mini donuts, croissant & house-made jams

signature Rimrock cookies

Chronicle Coffee Roasters & Tea Monde teas

soft drinks

Lunch Buffet

butternut squash bisque

pasta salad with baby kale, goats cheese, cherry tomatoes & red peppers

heritage greens with Rimrock dressings

antipasto platter, grilled & pickled vegetables

local charcuterie with preserved vegetables & olives

pan seared walleye with confit tomatoes, bacon lardon & fennel velouté

roasted baby potatoes with rosemary & vegan bao buns with sweet

shoyu & tempeh

Albertan striploin steak with whisky demi glace & green asparagus

panache of seasonal vegetables

buns & butter

seasonal French tarts & profiteroles

wild honey crème brûlée

Chronicle Coffee Roasters & Tea Monde teas

PM Break

yogurt panna cotta with seasonal fruit compote

fresh blended fruit smoothies

Chronicle Coffee Roasters & Tea Monde teas

soft drinks



Take Me With You

Bow Valley Boxed Breakfast

30 per person

bacon, lettuce & tomato on toasted bagel

granola bar

exotic fruit salad with berries

fresh baked banana bread

yogurt granola parfait

boxed water

Rimrock Boxed Lunch

35 per person

Alberta roast beef with truffle aioli, baby spinach & sliced gruyere

or

sliced turkey with aged cheddar, dijonnaise, spinach & cucumber

or

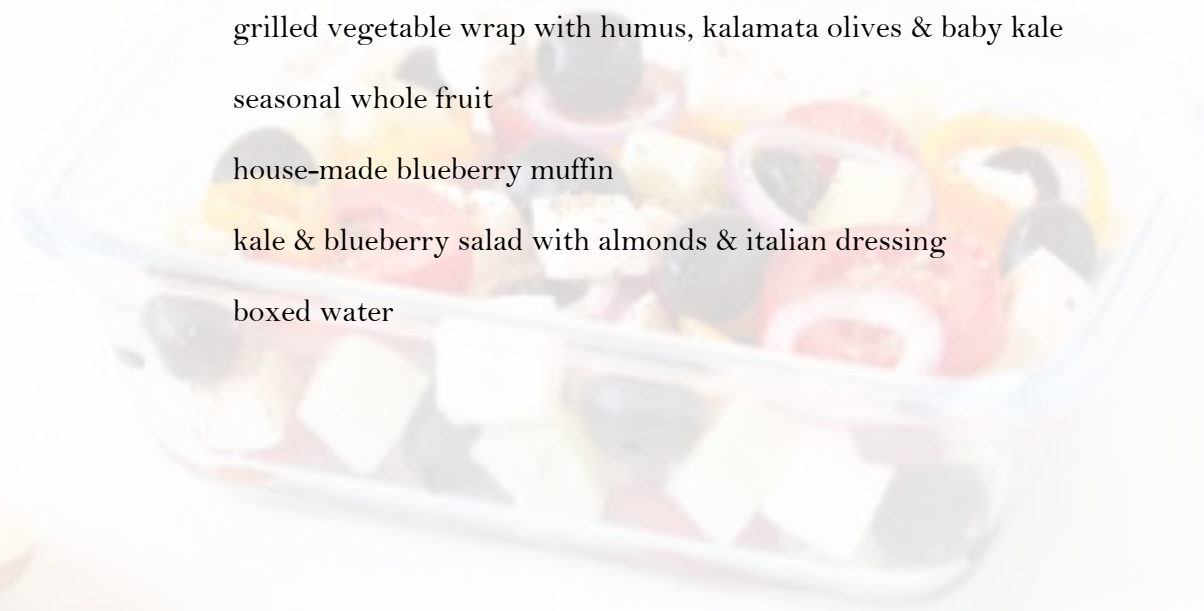
grilled vegetable wrap with humus, kalamata olives & baby kale

seasonal whole fruit

house-made blueberry muffin

kale & blueberry salad with almonds & italian dressing

boxed water





Lunch

Lunch Buffets

Artisan Charcuterie Buffet

Minimum of 10 people

55 per person

soup of the day

baby kale Caesar salad with shaved parmesan

Spanish bread salad with olives, roma tomatoes, peppers, lemon vinaigrette & goat cheese

artisan leaf lettuce with Rimrock dressing

artisan deli meats

sliced cheddar, Swiss cheese, gruyere cheese

dijon mustard, pickled onions, lettuce, mayonnaise, pickles & tomatoes

antipasti of vegetables with olives & dried tomatoes

sandwich bread, buns & butter

bite-sized French pastries

Chronicle Coffee Roasters & Tea Monde teas

Rimrock Lunch Buffet

Minimum of 20 people

65 per person

soup of the day

artisan lettuce with Rimrock dressings

ancient grains with spinach, charred corn & lemon vinaigrette

vegetable antipasto with beet aioli

wild mushroom ravioli with sage, vine tomatoes & fior di latte

oven roasted organic chicken with winter squash, puffed grains & rosemary jus

seasonal vegetables with kalamata olive oil & fresh herbs

baked fingerling potatoes with wild herbs & sea salt

fresh baked buns & butter

duo of chocolate mousse with strawberries

bite-sized French pastries

Chronicle Coffee Roasters & Tea Monde teas



Lunch Buffets

Hamburger Lunch

Minimum 10 people
60 per person

Caesar salad with shaved parmesan
country style potato salad with cucumber, dill & yogurt
artisan leaf lettuce with Rimrock dressing

charred house-made angus beef hamburgers, grilled chicken
breast & impossible burger
sliced cheddar, Swiss cheese, gruyere cheese
dijon mustard, pickled onions, lettuce, mayonnaise, pickles &
tomatoes

brioche burger buns from our bakery
herbed french fries & spicy sweet potato fries

fresh baked pies & whipped cream
build your own s'mores
Chronicle Coffee Roasters & Tea Monde teas

Healthy Bowls

Minimum of 10 people
55 per person

soup of the day

build your own salad bowl
romaine, Rimrock mix, wild arugula & kale
tomatoes, cucumbers, carrots, fermented cabbage, green onions,
seeds, avocado, corn, edamame & chickpeas
ancient grains, coconut rice

grilled chicken breast, Korean style shaved beef & hot & sweet tofu

green goddess dressing, buttermilk-orange dressing &
honey shoyu dressing

exotic fruit platter
bite-sized French pastries
Chronicle Coffee Roasters & Tea Monde teas



Dinner

Selections must be made 72 hours in advance

Plated Dinner

To Start

wild mushroom bisque
morels & herb crème fraîche

roasted tomato & rosemary soup
whipped ricotta

roasted cauliflower soup
bacon bits & chive oil

spring pea soup
coconut milk & ginger

summer squash velouté
corn & chorizo ragoût

seafood bisque **\$10 supplement**
potato & fennel pot-au-feu

wild greens
apple vinaigrette, vegetables, toasted pumpkin seeds, roasted yam & sprouted lentil

house smoked Atlantic salmon mille feuille
pickled shallot, confit lemon & watercress pesto

burratini
peaches, cherry tomatoes, toasted fennel seeds & basil

potato gnocchi
braised bison short rib, ricotta & sweet peas

three flambéed prawns
tomato & corn sugo, chorizo & seafood velouté

three pan seared U12 scallops **\$15 supplement**
scallops, truffle corn purée, xo sauce

Plated Dinner

Entrée

pan seared lake trout 80
pumpkin risotto, braised fennel & confit lemon

herb crusted grass fed beef tenderloin 115
wild mushroom a la crème, grilled asparagus & duchess potato

organic chicken supreme 80
brassica, grilled squash & creamy truffle polenta

cured & smoked berkshire pork loin 95
sautéed savoy cabbage, pretzel dumpling & calvados jus

wild caught European seabass 135
pan seared vanilla scallops, spinach strudel & sweet corn

slow braised Albertan short rib 95
fondant celeriac, juniper jus & cilantro gremolata

whole roasted Alberta prime rib 105
spice rub, maple carrots, rosemary potatoes & pan gravy

duck breast 95
braised red cabbage, black berries & thyme spaetzle

kuttera salmon 95
squash succotash, chorizo, confit lemon & parmesan velouté

vegan charred cauliflower 80
garden vegetables, wild mushrooms & marsala chickpea curry

thyme infused pickerel 95
pancetta, horseradish risotto & dill oil

wild mushroom ravioli 80
watercress, mascarpone & chive

Albertan beef striploin steak 95
shallot jus, charred broccolini & roasted fingerling potatoes

72h braised barbacoa lamb 95
orzo, sweet pimento, semi dried olives & chèvre

Desserts

chocolate

hazelnut, cherry & espresso

classic crème brûlée

berries & sable cookie

vanilla bean cheesecake

strawberry, rhubarb & rosé

lemon tart

variations of lemon & meringue

chocolate cake

coconut, mango & caramel



Buffet Dinners

Buffet set for a maximum of 2 hours

The Lobster Boil

Minimum of 15 Guests

195 per person

Start

seafood chowder with celery, mussels, clams & fennel

cabbage & broccoli slaw, dill, ginger & carrots

east coast potato salad with farm egg, pickles & dill

mini lobster rolls with mayonnaise, yuzu & chive

fresh shucked east coast oysters with rhubarb mignonette

artisan greens with Rimrock dressings

hot smoked salmon with capers & dill aioli

white wine poached shrimps with garlic & green pepper

Main

fresh boiled whole nova scotia lobster 1.5lbs 1p.p

buttered corn on the cob

mussels in white wine bacon sauce & old bay

nugget potatoes with garlic butter & chives

manila clams with cajun & spiced butter sauce

Café de Paris butter, lemons, house hot sauce

cornbread muffins, whipped butter & fresh baked buns

Desserts

petit fours from our pastry shop

artisan cheese, chutneys & baguette

Chronicle Coffee Roasters & Tea Monde teas

Buffet Dinners

Buffet set for a maximum of 2 hours

Mount Rundle 2,948 m

Minimum of 25 Guests

89 per person

Cold

baby potato salad with courtyard basil pesto, arugula & farm tomatoes

local charcuterie with house preserves & churned butter

artisan greens with Rimrock dressings

italian pasta salad with Swiss chard & sun dried tomato vinaigrette

Hot

oven roasted chicken breast with grilled lemon & glazed leeks

crispy steelhead trout with grainy dijon velouté & pickled red onions

maple infused acorn squash with parsnips & beets on green pea risotto

fingerling potatoes with torn herbs & sea salt

roasted root vegetables with pumpkin seeds

freshly baked breads, buns & butter

Desserts

petit fours from our pastry shop

artisan cheese, chutneys & baguette

Chronicle Coffee Roasters & Tea Monde teas

Buffet Dinners

Buffet set for a maximum of 2 hours

Tunnel Mountain 1,692 m

Minimum of 25 Guests

95 per person

Cold

rustic harvest table:

a variety of fresh baked breads, stirred butter, spiced Greek yogurt, hummus & olive tapenade

local charcuterie & cheese

house-made preserves & pickles

house smoked & cured salmon with condiments & crisps

variety of leafy greens with Rimrock dressings

Hot

dry rubbed & oven roasted Alberta beef striploin with dijon

farmer's lamb stew with Spanish onions, harissa & parsnip

white fish fillet served with a seven herb velouté & lemon butter

oven roasted baby potatoes with rosemary

provençal vegetable ratatouille with lavender

seasonal vegetables with sea salt

Desserts

petit fours from our pastry shop

key lime pie, mocha opera torte & raspberry profiterole

Chronicle Coffee Roasters & Tea Monde teas





Buffet Dinners

Buffet set for a maximum of 2 hours

Cascade Mountain 2,998 m

Minimum of 25 Guests

120 per person

Cold

house smoked river trout with oregano & balsamic
fingerling & butternut squash salad with Italian parsley & arugula
mixed baby greens with assorted Rimrock dressing
sliced Alberta beef with smoked mustard & pickled onions

Hot

braised Albertan beef short rib with thyme & roasted garlic
roasted kuterra salmon with preserved beets & maple
berkshire porchetta with fennel & olive sugo
ricotta gnocchi with brown butter, cherry tomatoes, baby spinach & morels
our famous scalloped potatoes with mushrooms & gruyère cheese
vegetable pilaf with kale, corn, brussel sprouts & chive reduction
medley of seasonal vegetables with herbs & olive oil
house-made bread from our boulangerie

Desserts

choux pastry, lemon & meringue
64% chocolate, hazelnut & espresso sable, custard & berries
cheesecake, bourbon & pecan
Chronicle Coffee Roasters & Tea Monde teas

Enhance Your Buffet

Add a Chef Attended Station to Any buffet

Buffet set for a maximum of 2 hours

Minimum of 20 Guests

Carvery Station

All items are served with accompaniments

AAA beef striploin, madeira jus 35 per person

AAA prime rib, horseradish demi glace 39 per person

AAA beef tenderloin, cabernet jus 60 per person

smoked & roasted berkshire pork belly 25 per person

whole roasted porchetta 35 per person

Sauté Station

pan seared Atlantic scallops with bacon lardons 90 per dozen

steamed blue mussels with garlic & rouille 20 per person

seawater prawns à la provençal 25 per person

fresh made parsnip tortellini with pancetta & sage 39 per person

made to order salad bar 25 per person (set up for 1 hour)

made to order pasta station 39/person (set up for 1 hour)





Children's Banquet Menu

Children's Buffet Dinners

Unicorn Buffet

Minimum of 5 People
Under 10 years of Age
25 per child

Cold

assorted vegetables with dips
cheddar cubes

Hot

penne in alfredo sauce
pepperoni pizza
chicken fingers & plum sauce

Desserts

fruit dippers
cotton candy cupcakes
rocky road brownie

milk, fruit juices & soft drinks

Explorer Buffet

Minimum of 5 People
Under 10 years of Age
25 per child

Cold

chilled watermelon
cucumber sticks with dips

Hot

grilled cheese
pasta bolognese
mini veggie quesadilla

Desserts

monster cookies
worms in the dirt cake
oreo cupcakes
fruit dippers

milk, fruit juices & soft drinks

Children's Plated Dinners

Under 10 years of Age

18 per child

Includes milk, fruit juices & soft drinks

Pick & Choose

1 Starter, 1 Entrée, 1 Dessert

crazy vegetables with ranch & lemon dip

cheddar cubes with cherry tomatoes

tomato soup with cheese croutons

chicken noodle soup

*

grilled chicken breast with green peas & mashed potatoes

mini pepperoni pizza

world's best mac & cheese

crispy chicken fingers with french fries

mini quesadilla with avocado

*

fresh fruit salad

orange jelly with whipped cream & lot's of sprinkles

chocolate pudding





Receptions

Canapé Reception

All Canapés are for a duration of 1 hour prior to your event
pick 4 Canapés with a total consumption of 3 per person for 32 per person
Minimum 20 people

Cold

grilled prawn with double smoked bacon & chive vinaigrette
salmon ceviche with rhubarb & edamame
watermelon gazpacho with cucumber-avocado salsa & labneh
smoked duck breast with candied orange & leek slaw
triple crème brie with preserved pear & pickled watermelon skin

Hot

herb crusted pork tenderloin with smoked mustard seeds & port
beef tenderloin with black truffle demi-glace & burnt cauliflower
beetroot poached cod with green olive mayonnaise & herbal crumbs
textures of ratatouille with blue benedictine & pear pearls
potato cakes with hot smoked salmon & crème fraîche

Desserts

bite-sized French delights
almond macarons with seasonal flavours
honey crème brûlée
mini fruit tarts



Canapés by the Dozen

65 per dozen

Each item must be ordered by the dozen.

Tray served or stationed.

Cold

smoked salmon with boursin crème, dill & caper berry
tuna poke in sesame cone with black garlic aioli & avocado
poached shrimp with cocktail sauce & cress
compressed cantaloupe melon with lime, honey, feta & olive
beef tartare with crème fraîche & caviar
chicken liver pâté, pickled Saskatoon berries & brioche

Hot

butter chicken on naan with yogurt & cilantro
beef short rib arancini with tomato jam
bison meatball in apple bbq sauce
crispy pork & kimchi dumpling with sweet chili dip
tempura prawns with wasabi aioli
pulled pork sliders with crispy onions
vegetable spring roll with coconut mango dip



Embellishments

Focaccia Pizza

80 Full (Serves 10)

pepperoni—mozzarella, tomatoes, pepperoni & grilled zucchini

Canadian—mozzarella, bacon, caramelized onions, peppers & wild mushrooms

garden—mozzarella, grilled vegetables, basil pesto, kalamata olives & cashews

Poutine

homestyle poutine with cheese curds & beef or vegan gravy

15 per person

add pulled pork

5 per person

add shredded Korean style beef

5 per person

add assorted cheese (mozzarella, goat cheese crumble, blue cheese & smoked cheddar)

8 per person

Sliders

mini beef sliders with steak spice sauce, pickled tomatoes & onion

65 per dozen

pulled pork sliders with smokey bbq sauce & coleslaw

60 per dozen

salmon sliders with pickled onions & tartar sauce

65 per dozen

falafel sliders with tzatziki sauce & cucumber

55 per dozen

Snacks (Serves 10)

crisps & house-made chips with paprika onion dip

45 per bowl

pretzels, chips, artisan & Asian style nuts

55 per bowl

sweet savory Rimrock popcorn

25 per bowl

assorted sandwich platter

150 per platter

crudités platter with a Greek yogurt dip

60 per platter

truffle hummus with goat cheese & naan bread

80 per platter

Embellishments

Antipasti

(Serves 10)

antipasto with grilled & marinated vegetables, shaved parmesan & olives	150
cured meats with marinated lemon olives & crackers	200
international cheese with house-made chutneys & crackers	250

Sweets

seasonal fruit tartlets	36 per dozen
macarons	48 per dozen
waffle cones filled with vanilla custard & berries	8 per person
dessert variety (a mix of crème brûlée, petit fours & verines)	48 per dozen





Beverages

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.

	<u>Host Bar</u>	<u>Cash Bar</u>	<u>Punches (serves 25)</u>	
premium brands	9.50	11	fruit punch	65
deluxe brands	11	13	vodka punch	175
luxury brands	14	16	champagne punch	185
liqueurs	10	12		
cognac vs	10	12	<u>Coffee Break</u>	
cognac vsop	10.50	13	coffee	6
ports	10.50	13	juice	6
domestic beer	9	11	soft drink	6
imported beer	10	12	flow water	6
glass of house wine	11	13		
non-alcoholic beer	8.50	8.75		

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 \$40.00 per hour, per bar (minimum 3 hours) will be applied if total sales are less than \$400.00 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 9:00am to 1:00am.

International House Selections

Canadian House Selections

White Wine

Domaines Perrin L'oustalet Blanc (blend), Rhone Valley, France	
Gruen Riesling, Rheingau, Germany	
Oyster Bay, Sauvignon Blanc, Marlborough, New Zealand	
Quail's Gate, Chardonnay, Okanagan, BC, Canada	
Burrowing Owl Sauvignon Blanc, BC, Canada	
Stuhlmuller, Chardonnay, Alexander Valley, California, USA	
Montalto Pinot Grigio, Italy	
Jackson Triggs chardonnay, Canada	

Non-Alcoholic Wine

Ariel Cabernet Sauvignon	
Ariel Chardonnay	

54

Champagne, Sparkling & Rosé

Woodbridge, White Zinfandel (Rosé) , California, USA	57
Vaporetto Prosecco Brut, Veneto, Italy	80
Canella Prosecco, Veneto, Italy	66
Oyster Bay, Sparkling Rosé, Marlborough, New Zealand	58
Piper Heidsieck, Champagne, France	173

63

Red Wine

Domains Perrin Le' Oustalet Rouge (blend)	54
Rhone Valley, France	
Zenato, Valpolicella, Veneto, Italy	65
Oyster Bay, Pinot Noir, Marlborough, New Zealand	68
Luigi Bosca, Cabernet Sauvignon, Mendoza, Argentina	76
Boomtown Merlot, Washington, USA	87
Sokol Blosser Evolution Pinot Noir, Oregon, USA	77
Rodney Strong Knotty Vine, Zinfandel, California, USA	87
J. Lohr Seven Oaks Cabernet Sauvignon, California, USA	87
Montalto Cabernet, Italy	58
Jackson Triggs Merlot, Canada	59

Specialty Cocktail Bar Choices

raise my rum (r & r) 16

1.5oz white rum, sugar & lime

vodka lime crush 16

2oz vodka, sugar & lime

old fashioned 18

2oz bourbon brown sugar & bitter

maple old fashioned 18

2oz local park maple rye, seagrams, dehydrated orange disk & bitters

piña colada 16

1.5oz white rum, coconut cream, pineapple juice & lime

tequila sunrise 16

1.5oz tequila, orange juice, grenadine & lemon

applecran oasis 14

1.5oz gin, apple juice, cranberry juice & lemon



Catering Policies

Thank you for selecting The Rimrock Resort Hotel as the venue for your special event. Our dedicated Conference Services Representatives are here to support you every step of the way, ensuring the success of your event.

To help you prepare, please take a moment to review the following catering policies:

1. **Pricing:** Prices are subject to change without notice, but we guarantee prices 60 days in advance of the function. All food and beverage prices are subject to a 20% service charge and Goods and Services Tax.
2. **Guest Counts:** For meal functions, please inform our Conference Services Department of the guaranteed number of guests attending at least three business days before the event. You may reduce the count by up to 10%, as long as it remains above the minimum contractual food and beverage revenue. If we do not receive a guarantee, we will prepare and charge for the original guest count. Upon request and subject to space availability, we can set up for 10% above the guaranteed number, up to a maximum of 20 people. Charges will be based on the greater of the guaranteed or actual attendance.
3. **Menu Selection:** To ensure your preferred menu, please inform us of your menu choice, including special dietary requests, 30 days prior to the event.
4. **Food and Beverage:** The Rimrock Resort Hotel is the exclusive supplier of food and beverages, with the exception of wedding cakes. Special items, like food samples, must be approved by your Conference Services Manager at least two weeks before the event and may incur labor charges. You are responsible for indemnifying and holding us harmless against any damages or suits caused by your independent contractors or materials supplied.
5. **Alcohol Service:** Alcohol service is permitted from 9:00 am to 1:00 am.
6. **Bar Fees:** For host and cash bars, if consumption falls below \$400.00 per hour, per bar, a bartender fee of \$40.00 per hour, per bar (minimum 3 hours) will be applied.
7. **Entertainment:** Live or recorded entertainment is subject to SOCAN and Re: Sound fees. Please consult your Conference Services Manager for details.
8. **Prohibited Items:** The use of confetti, sparkles, or glitter is not allowed. A cleaning fee of \$500 will be applied if used.
9. **Audiovisual Equipment:** Encore Global, our in-house supplier, can assist with audiovisual equipment arrangements.
10. **Banquet Event Orders:** Please return a signed copy of the Banquet Event orders to the Conference Services Office at least ten business days before the event to confirm all requirements.
11. **Room Allocation:** If the guest count significantly differs from the contracted number, we reserve the right to provide an alternative room suitable for your group's size.

Catering Policies Cont...

12. **Dietary Requirements:** We are committed to accommodating dietary needs, such as gluten-free, lactose intolerant, vegetarian, etc. Please provide a list of guests with special dietary requirements, including the type of allergy or intolerance and the guest's name. We can accommodate up to 10% of pre-chosen dietary and preference requests. A surcharge of \$25 per request applies to un-notified requests.
13. **Payment:** For weddings, social events, and small meetings, full pre-payment is required 30 days before the arrival date. An authorized credit card form is needed, and any unpaid charges will be automatically applied to the card.
14. **Cancellation:** Cancellation within 30 days of the event date will incur a charge, as specified in your signed contract.
15. **Personal Effects:** Personal items and equipment must be removed from function rooms by the end of the scheduled day, unless reserved for a 24-hour basis. We reserve the right to inspect and control all private functions. The Rimrock Resort Hotel is not responsible for any damages or loss of items left in the hotel before, during, or after an event. Special security arrangements can be made through our Conference Services Department.
16. **Storage:** We do not have storage space available. Storage of goods shipped before, during, or after the conference is subject to prior arrangements and space availability. We are not liable for any loss or damage to stored items.
17. **Attachments:** To prevent damage to doors and wall coverings, please do not use strong tape, tacks, nails, or other attachments for posters, flyers, or written materials.

If you have any questions or require further information, please do not hesitate to contact us. We look forward to making your event a memorable one!