

## FROM OUR BAKERY

	Each	Per Dozen
Assorted Jumbo Muffins	\$2.95	\$33.95
Danish Pastries	\$2.95	\$33.95
Freshly Baked Croissants with Butter & Preserves	\$2.95	\$33.95
Bagels and Cream Cheese	\$2.95	\$33.95
Cinnamon Buns	\$2.95	\$33.95
Banana Bread or Cranberry Nut Loaf (2 slices)	\$2.95	\$33.95
Assorted Jumbo Cookies		\$18.95
Assorted Dessert Squares		\$22.95

## OTHER SNACKS

Individual Yogurts	\$ 2.75 each
Granola or Nutrigrain Bars	\$ 1.95 each
Snack Baskets (pretzels, chips, popcorn)	\$ 5.95 each
Mixed Bakery Basket (dozen items)	\$32.95 each
Whole Fruit	\$ 1.95 each
Sliced Seasonal Fruit Platter	\$5.50 per person

## BEVERAGES

Torrefazione Italia Coffee (15 cup urn)	\$32.95 each
Herbal and Flavoured Teas (per bag)	\$ 2.50 each
Assorted Soft Drinks (per can)	\$ 2.50 each
Assorted Juices (per bottle)	\$ 2.95 each
Bottled Spring Water (per bottle)	\$ 2.95 each
Perrier, Evian Water, or San Pellegrino (per bottle)	\$ 3.50 each
Pitchers – Assorted Juices (Apple, Orange, Cranberry, Red Grapefruit)	\$17.95 each
Milk (2%, White or Chocolate)	\$14.95 each

## ULTIMATE MEETING PACKAGE

### *Morning Arrival*

Assortment of Bakery Items, such as Muffins,  
Danishes, Pastries, Bagels, Croissants  
Butter & Preserves  
Sliced Seasonal Fruit Platter  
Assorted Chilled Fruit Juices  
Torrefazione Italia Coffee and Assorted Teas

### *Morning Coffee Break*

Torrefazione Italia Coffee and Assorted Teas

### *Working Lunch*

Chef's Daily Soup  
Market Field Greens with Assorted Dressings  
Traditional Caesar Salad  
  
Assorted Deli Style Sandwiches and Wraps  
Choice of: Creamy Egg Salad, Roast Beef, Ham,  
Smoked Turkey, Tuna Salad, Vegetarian  
  
Assorted Dessert Squares  
  
Torrefazione Italia Coffee & Assorted Teas  
Assorted Juices & Soft Drinks

### *Afternoon Coffee Break*

Torrefazione Italia Coffee & Assorted Teas  
Assortment of Juices & Soft Drinks  
Assorted Jumbo Cookies

**\$38.95 per person**

A minimum of 15 people is required for Meeting Package. Packages are not subject to substitutions.

A surcharge of \$8.00 per person less than 15 will apply.

5% GST and 15% gratuities are applicable to the above prices. Prices are subject to change.

## REFRESHMENT MEETING PACKAGES

### Executive Break Package

#### *Morning Arrival*

Assortment of Bakery Items, such as Muffins,  
Danishes, Pastries, Bagels, Croissants  
Butter & Preserves  
Sliced Seasonal Fruit Platter  
Assorted Chilled Fruit Juices  
Torrefazione Italia Coffee and Assorted Teas

#### *Morning Coffee Break*

Torrefazione Italia Coffee and Assorted Teas  
Assortment of Juices

#### *Afternoon Coffee Break*

Torrefazione Italia Coffee & Assorted Teas  
Assortment of Juices & Soft Drinks  
Assorted Dessert Squares and Freshly Baked Cookies

\$19.95 per person

### Standard Break Package

#### *Morning Arrival*

Torrefazione Italia Coffee and Assorted Teas  
Assortment of Juices

#### *Morning Coffee Break*

Torrefazione Italia Coffee and Assorted Teas  
Assortment of Juices

#### *Afternoon Coffee Break*

Torrefazione Italia Coffee & Assorted Teas  
Assortment of Juices and Soft Drinks  
Assorted Dessert Squares and Freshly Baked Cookies

\$11.95 per person

A minimum of 15 people is required for Meeting Package. Packages are not subject to substitutions.

A surcharge of \$4.00 per person less than 15 will apply.

5% GST and 15% gratuities are applicable to the above prices. Prices are subject to change.

## THEMED COFFEE BREAKS

### The Original

Assortment of Bakery Items, such as  
Muffins, Danish Pastries, Croissants and Bagels  
Butter and Preserves  
Fresh Sliced Fruit Platter  
Assortment of Juices & Soft Drinks  
Torrefazione Italia Coffee & Assorted Teas  
\$8.95

### The Health Craze

Whole Fruit  
Nutrigrain or Granola Bars  
Yogurt Cups  
Assorted Juices  
Torrefazione Italia Coffee & Assorted Teas  
\$9.95 per person

### The Intermission

Assortment of Snack Baskets  
(Pretzels, Chips & Popcorn)  
Assorted Juices and/or Pop  
Torrefazione Italia Coffee & Assorted Teas  
\$6.95 per person

### The Indulgence

Assorted Mixed Bakery Baskets  
(Cookies, Pastries & Danishes)  
Assorted Juices and/or Pop  
Torrefazione Italia Coffee & Assorted Teas  
\$8.95 per person

A minimum of 15 people is required for Themed Break Selections.  
A surcharge of \$2.00 per person less than 15 will apply.  
5% GST and 15% gratuities are applicable to the above prices.  
Prices are subject to change.

## BREAKFAST BUFFET SELECTIONS

### The Continental Breakfast

Assortment of Bakery Items, such as Muffins, Danishes, Pastries  
Croissants & Bagels with Butter & Preserves  
Sliced Seasonal Fruit Platter  
Assorted Chilled Fruit Juice  
Torrefazione Italia Coffee and Assorted Teas  
\$ 13.95 per person

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### Healthy Start

Freshly Baked Muffins  
Assorted Cereals  
Fruit Yogurts  
Sliced Seasonal Fruit Platter  
Assorted Chilled Fruit Juices  
Torrefazione Italia Coffee and Assorted Teas  
\$ 13.95 per person

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### The Grand Breakfast Buffet

Assortment of Bakery Items, such as Muffins, Danishes, Pastries  
Croissants & Bagels, Butter & Preserves  
Assorted Dry Cereals  
Fruit Yogurts  
Sliced Seasonal Fruit Platter  
Scrambled Eggs  
Seasoned Hash Brown Potatoes  
Choice of Bacon, Ham or Sausage  
Assorted Chilled Fruit Juices  
Torrefazione Italia Coffee and Assorted Teas  
\$ 17.95 per person

A minimum of 15 people is required for the Breakfast Buffet Selections.  
A surcharge of \$5.00 per person less than 15 will apply.  
5% GST and 15% gratuities are applicable to the above prices.  
Prices are subject to change.

## **WORKING LUNCH BUFFETS**

### **Country Lunch Buffet**

Chef's Soup of the Day  
Assorted Deli Style Sandwiches & Wraps  
Assorted Dessert Squares  
Torrefazione Italia Coffee and Assorted Teas  
\$15.95 per person

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### **River Valley Lunch Buffet**

Chef's Soup of the Day  
Market Field Greens with Dressings  
Traditional Caesar Salad  
Deli Style Sandwich options on Various Breads/Wraps, including;  
Creamy Egg Salad, Tuna, Salmon, Smoked Turkey, Ham, Vegetarian  
Fresh Sliced Seasonal Fruit Platter  
Assorted Dessert Squares  
Torrefazione Italia Coffee & Assorted Teas  
\$18.95 per person

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### **Build Your Own Deli Sandwich Bar**

Chef's Soup of the Day  
Market Field Greens with a variety of dressings  
Traditional Caesar Salad  
Sandwich Fillings including;  
Tuna Salad, Ham, Smoked Turkey, Roast Beef  
Assorted Breads, Rolls & Wraps  
Assorted Condiments, including Mayonnaise, Mustard,  
Sliced Cheeses, Shredded Lettuce, Sliced Tomato, Onion, Pickles  
Assorted Dessert Squares  
Torrefazione Italia Coffee and Assorted Teas  
\$19.95 per person

A minimum of 15 people is required for the Lunch Buffets.  
A surcharge of \$5.00 per person less than 15 will apply.  
5% GST and 15% gratuities are applicable to the above prices.  
Prices are subject to change.

## WORKING LUNCH BUFFETS

### Italian Pasta Buffet

Garlic Toast  
Market Field Greens with a variety of dressings  
Traditional Caesar Salad  
*Meat or Vegetarian Lasagna*  
*Fettucini or Penne Pasta with*  
*Tomato Sauce or Chicken Alfredo Sauce*  
Assorted Dessert Squares  
Torrefazione Italia Coffee and Assorted Teas  
\$21.95 per person

### Mexican Taco Bar

Spanish Rice  
Flour Tortillas & Hard Taco Shells  
*Choice of Spicy Beef or Chicken*  
Shredded Lettuce and Cheese  
Peppers, Onions, Tomato, Olives, Jalapenos  
Refried Beans, Salsa & Sour Cream  
Assorted Dessert Squares  
Torrefazione Italia Coffee and Assorted Teas  
\$21.95 per person

A minimum of **15** people is required for the Lunch Buffets.  
A surcharge of \$5.00 per person less than 15 will apply.  
5% GST and 15% gratuities are applicable to the above prices.  
Prices are subject to change.

## PREMIER LUNCHEONS

### Deluxe Lunch Buffet

Freshly Baked Bread Rolls & Butter

Chef's Soup of the Day

Market Field Greens with Dressing

Traditional Caesar Salad

Potato Salad

Pasta Salad

Creamy Coleslaw

Vegetable Crudites with Dip

International Cheese Board

*Selection of entrée(s), with choice of potato or rice,  
and seasonal vegetables*

Chicken Breast with Italian Sauce

Pork Chop with Apple Sauce

New York Striploin with Rosemary au Jus

Atlantic Salmon with Lemon Herb Butter

Sliced Seasonal Fruit Platter

Chocolate Mousse

Raspberry Torte

Tiramisu

Torrefazione Italia Coffee and Assorted Teas

\$29.95 per person – 1 Hot Entrée

\$32.95 per person – 2 Hot Entrees

### Executive Plated Lunch

Freshly Baked Bread Rolls & Butter

*Choice of:*

Chef's Soup of the Day

Market Field Greens with Dressing

Traditional Caesar Salad

*Selection of entrée, with choice of  
potato or rice, and seasonal vegetables*

Chicken Breast with Italian Sauce

Pork Chop with Apple Sauce

New York Striploin with Rosemary au Jus

Atlantic Salmon with Lemon Herb Butter

*Choice of Dessert:*

Black Forest Cake

European-style Cheesecake

Mango Tulips

Crème Brule

Fresh Marinated Fruits with Ginger Lime Syrup

Apple Strudel with Whipped Cream

Torrefazione Italia Coffee and Assorted Teas

\$19.95 per person

A minimum of 15 people is required for the Gourmet Lunch Selections.

A surcharge of \$5.00 per person less than 15 will apply.

5% GST and 15% gratuities are applicable to the above prices.

Prices are subject to change.

## RECEPTION DISPLAYS

*Platters serve approximately 20 people each.*

<b>Fresh Vegetable Crudités Platter</b> <i>Carrot, Celery, Broccoli and Cauliflower Florets, Cherry Tomatoes, and English Cucumber with Dip</i>	<b>\$80.00</b>
<b>Albertan Deli Platter</b> <i>Smoked Turkey, Smoked Ham, Alberta Roast Beef, Mundare Sausage, Assorted Fresh Vegetables, Crisp Pickles, Fresh Buns, Butters, &amp; Dips</i>	<b>\$120.00</b>
<b>Assorted Finger Sandwiches</b> <i>Creamy Egg Salad, Tuna Salad, West Coast Salmon lightly smoked with green onion, Ham and Cheese with garlic pickle, Roast Beef with pickle and horseradish mustard</i>	<b>\$90.00</b>
<b>Fresh Fruit Platter</b> <i>Fresh Sliced Seasonal Fruits, including Watermelon, Cantaloupe, Honeydew, Strawberries, Seedless grapes, and Pineapple.</i>	<b>\$100.00</b>
<b>International Cheese Board</b> <i>Assortment of different cheeses and crackers.</i>	<b>\$120.00</b>
<b>Dessert Platter</b> <i>Assorted desserts from our gourmet restaurant menu, including fruit salad and ice cream.</i>	<b>\$80.00</b>

## COLD CANAPÉS

Poached Prawns with Zesty Seafood Sauce	\$29.95
Mussels Provencale	\$26.95
Prosciutto & Melon	\$22.95
Smoked Salmon Crostini with Herb Cream Cheese	\$28.95
Cherry Tomato Stuffed with Dill Baby Shrimp	\$26.95
Roast Alberta Beef & Horseradish Rolls	\$24.95

## HOT HORS D'OEUVRES

Battered Calamari Rings with Tzatziki Sauce	\$23.95
Deep Fried Breaded Prawns with Citrus Cocktail Sauce	\$29.95
Vegetarian Samosas	\$23.95
Hot Wings with Blue Cheese Dip	\$21.95
Mini Two Cheese Quiche	\$21.95
Feta Cheese & Spinach in Phyllo	\$22.95
Sesame Crusted Chicken Satay with Spiced Peanut Sauce	\$23.95
Mini Egg Rolls with Plum Sauce	\$21.95
Dry Garlic Ribs with Salt & Pepper (25 pieces)	\$23.95

### 3 - COURSE PLATED DINNER

Freshly Oven-Baked Dinner Rolls & Butter

*Your Choice of Starter:*

Caesar Salad with Herb Croutons  
Market Field Greens with choice of Dressing  
Greek Salad  
Roasted Tomato Tortellini  
Cream of Butternut Squash & Ginger Soup  
Chicken & Seasonal Vegetable Noodle Soup

*Your Choice of Entrée*

Served with Seasonal Vegetables and  
Choice of Roast, Mashed or Baked Potato, or Rice Pilaf

<b>8oz Roast Prime Rib of Alberta Beef</b> <i>Yorkshire Pudding &amp; Gravy</i>	<b>\$35.95</b>
<b>Grilled New York Striploin</b> <i>Rosemary au Jus</i>	<b>\$32.95</b>
<b>Roast Breast of Chicken Supreme</b> <i>Stuffed with Roast Red Pepper, topped with Mango Salsa</i>	<b>\$26.95</b>
<b>Roast Leg of Spring Lamb</b> <i>Crusted in Rosemary, Garlic and Lemon, served with Mint au Jus</i>	<b>\$33.95</b>
<b>Fresh Atlantic Salmon</b> <i>Lemon Herb Butter</i>	<b>\$28.95</b>
<b>Pork Tenderloin</b> <i>Caramelized Onion and White Wine Jus</i>	<b>\$29.95</b>
<b>Steak &amp; Canadian Rock Lobster</b>	<b>Seasonal</b>

*Choice of Dessert:*

Black Forest Cake  
European-style Cheesecake  
Mango Tulips  
Crème Brule  
Fresh Marinated Fruits with Ginger Lime Syrup  
Apple Strudel with Whipped Cream

Served with Torrefazione Italia Coffee or Tea

## **BUFFET DINNER**

Freshly Oven-Baked Dinner Rolls & Butter

Caesar Salad with Herb Croutons  
Market Field Greens with Assorted Dressings  
Traditional Pasta Salad  
Potato & Egg Salad  
Creamy Coleslaw

Vegetable Crudities and Dips  
Sliced European Deli Meat Tray  
Domestic and Imported Cheese Platter

Hot Entrée Selection(s):  
*Served with Seasonal Vegetables  
And your choice of Roast, Baked or Mashed Potatoes, or Rice Pilaf*

**Roast Prime Rib of Alberta Beef**  
Served with Yorkshire Pudding &  
Rosemary au Jus

**Pork Loin**  
Crowned with Pineapple and Mango Salsa

**Grilled New York Striploin**  
Served with Rosemary au Jus

**Fresh Atlantic Salmon**  
Lemon Herb Butter

**Roast Chicken Breast**  
Stuffed with Red Pepper topped with Mango Salsa

**Roast Turkey**  
Sage Dressing & Gravy

**Chicken Cordon Bleu**  
Drizzled with White Wine Mushroom Sauce

**Roast Lamb**  
Served with Mint au Jus

*Desserts include:*  
Chocolate Mousse  
Pear William Cake  
Raspberry Torte  
Tiramisu

Torrefazione Italia Coffee & Assorted Teas

<b>1 Entrée Selection</b>	<b>\$38.95</b>
<b>2 Entrée Selections</b>	<b>\$41.95</b>
<b>3 Entrée Selections</b>	<b>\$44.95</b>

Prices are per person. Minimum 15 guests. Surcharge of \$5.00 per person less than 15 will apply.  
Subject to 15% gratuity and 5% GST. Prices are subject to change.

## BAR SERVICES

### Bartender Fees

If less than \$300.00 in bar sales is consumed from any bar type, a \$15.00 per hour bartender fee will apply for a minimum of 3 hours.

Non-refundable pre-paid tickets are available.

### HOST BAR

Highballs	\$4.95
Premium Highballs	\$5.95
Coolers	\$4.95
Domestic/Light Beer	\$4.95
Imported Beer	\$5.50
House Wine (red or white, per glass)	\$4.95
Liqueurs	\$5.95
Premium Liqueurs	\$6.25
Juice / Soft Drinks	\$2.75

### CASH BAR

Highballs	\$5.50
Premium Highballs	\$6.25
Coolers	\$5.50
Domestic/Light Beer	\$5.50
Imported Beer	\$6.25
House Wine (red or white, per glass)	\$5.50
Liqueurs	\$6.25
Premium Liqueurs	\$6.75
Juice / Soft Drinks	\$2.75

## WINE SELECTIONS

### *House White Wines*

Berringer Pinot Gringo <i>California, USA</i>	\$28.00
Lindeman Chardonnay <i>Australia</i>	\$32.00
Berringer Founders Selection Sauvignon Blanc <i>California, USA</i>	\$40.00
Yellowglen (200ml) <i>Argentina</i>	\$9.50

### *House Red Wines*

Lindeman South African Merlot <i>Australia</i>	\$28.00
Lindeman Shiraz <i>Australia</i>	\$32.00
Berringer Founders Selection Cabernet Sauvignon <i>California, USA</i>	\$42.00
La Puerta Malbec <i>Argentina</i>	\$28.00

### *Other White Wines*

Gray Monk Pinot Gris <i>British Columbia, Canada</i>	\$42.00
Red Rooster Reisling <i>British Columbia, Canada</i>	\$42.00

### *Other Red Wines*

Mission Hill "Five Vineyards" Cabernet / Merlot <i>British Columbia, Canada</i>	\$45.00
Cedar Creek Merlot <i>British Columbia, Canada</i>	\$48.00
Tinhorn Creek Pinot Noir <i>British Columbia, Canada</i>	\$48.00
Sumac Ridge Meritage <i>British Columbia, Canada</i>	\$65.00

### *Sparkling Wine Selection*

Segura Viudas Cava Brut Reserva <i>Spain</i>	\$28.00
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## AUDIO VISUAL EQUIPMENT RENTALS

6ft Tripod Projection Screen	\$35.00
Wireless Lavalier Microphone with Amplifier Speaker	\$95.00
LCD Projector	\$225.00
Overhead Projector	\$70.00
VCR	\$40.00
DVD Player	\$45.00
TV	\$50.00
Flipchart with paper & markers	\$40.00
Whiteboard with markers & eraser	\$30.00
Podium	\$15.00
Laptop Speakers	\$10.00
CD/Cassette/Radio	\$40.00

Alternate rentals can be made through our partner if required.  
Please ask for additional rental options.