

FOOD & BEVERAGE MENU 2020

CANYON

SKI RESORT

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~ PRICES DO NOT INCLUDE GST, AND ARE SUBJECT TO CHANGE WITHOUT NOTICE ~

NON ALCOHOLIC BEVERAGES

Pitchers of Ice Water
Free

Coffee
$1.00/cup

Tea Service
$25.00 /25 people

Lemonade/Ice Tea
$7.00/pitcher

Orange, Apple, Grapefruit Juice
$2.00/glass | $ 7.00/pitcher

Cranberry/Orange Punch
$15.00/bowl

Bottled Spring Water
$2.00/bottle

Assorted Pop
$2.00 glass

ALCOHOLIC BEVERAGES

Domestic Bottled Beer
$5.75

Imports
$6.50-$7.00

Draft
$5.75

Coolers
$5.75

Hi-balls
$6- $6.50

Doubles
$11.00

Wine (red & white)
$5.75 glass | $22.00 bottle

COCKTAIL HOUR GRAZING'S

~ 6 INCH DISPOSABLE PLATES AND NAPKINS ARE SUPPLIED WITH INDIVIDUAL TRAYS ~

Cheese, Sausage and Crackers
$ 100.00/tray | Serves 45 people

Seasonal Vegetables with Roasted Red Pepper Hummus
$ 80.00/tray | Serves 45 people

Seasonal Fruit with whipped Cream Cheese Dip
$ 80.00/tray | Serves 45 people

Assorted Desserts
$ 75.00/tray | 75-80 Desserts

Designer Sandwiches
$ 75.00/tray | Serves 25 people

Pizza 4 flavours available
(Pepperoni, Cheese, Vegetarian & Hawaiian)
$30.00/pizza | 10 slices

You have the option to purchase your own alcohol and set your own price i.e. open bar, loonie, toonie etc. When bringing your own alcohol, all supplies required for corkage must be supplied by Canyon Ski Resort at the rate of $9 per person (including children).

Canyon must supply Bartenders at $25/hr (Plus 1/2 hr for set up and take down) Two Bartenders are needed for 75 or more people, and a 3rd Bartender is needed when there are 160 people or more.

The $9 Corkage fee includes, plastic glasses, ice, pop, juice (orange juice, cranberry juice, and Clamato), limes, lemons. Feel free to let us know if you have any additional requests and we can bring them in.

When providing your own alcohol, you are welcome to bring in your own full keg or 2 half kegs for a $50 service charge.

HORS D'OEUVRES MENU

(SELECTIONS SERVE 15-20 PEOPLE UNLESS OTHERWISE SPECIFIED)
If you wish to replace a traditional dinner for a hor dourves style dinner we recommend planning for 13-15 pieces per person.

Smoked Salmon
Fresh Smoked Salmon accompanied by honey grain bread and cream cheese *(Serves 25 - 30 people)*
$99 Platter

Italian Meatballs *(min order of 2)*
In a Honey Garlic Sauce
$24

Chicken Wings *(min order of 2)*
Choose 1 flavor per tray: Hot, Honey Garlic, Teriyaki, Thai Sweet Chili all served with Ranch Dressing
$24

Shrimp with Cocktail Sauce *(min order of 2)*
$30

Dry Ribs *(min order of 2)*
Boneless pork ribs skewered to cooked to perfection
$29

Deviled Eggs *(min order of 2)*
These gourmet deviled eggs are piped and topped with fresh chef inspired herbs
$24 dozen

Mushroom Caps *(min order of 2)*
Stuffed with a Seafood Cream cheese or a broccoli cheddar stuffing.
$24 dozen

Specialty Cheese Tray
A presentation of speciality hard and soft cheeses including: Brie, Boursin, goat cheeses and mini baby bell. Served with assortment of bread, crackers and red pepper jelly.
$75 Platter

Specialty Meat Tray
A presentation of speciality meats including Salami, Prosciutto not limited to beef, lamb, pork and other cured or preserved sausages and delicacy meats.
$75 Platter

Charcuterie Board
A deluxe variety of cured meats & cheeses, crackers, jam, jelly, spreads, olives and pickles all served on a wooden platter.
$8 Per Person

Tomato, Basil, Bocconcini Skewers with Balsamic Drizzle *(min order of 2)*
$20 dozen

Prairie Sushi *(min order of 2)*
Colourful tortillas rolled up and filled with broccoli, carrots, cheddar cheese all blended in a cream cheese filling
$20 dozen

Chlebicky *(serves 30 people)*
A Czechoslovakian gourmet open faced French baguette sandwich topped with delectable European potato salad, layered with specialty meat, cheese, and topped with chef inspired vegetable and herb garnishes.
$60 Platter

Cocktail Hour
Chefs selection of Hors d'oeuvres
$14 per person



BUTLER SERVICE

Add a special touch to your wedding with our Butler Service. Have your Champagne & Hors d'oeuvres served on silver plates to your guests. **$25 per hour/per butler** (2 HR minimum per butler).

"HERE COMES THE..." DINNER MENUS

ALL DINNER MENUS COME WITH
CHOICE OF 2 STANDARD SALADS, CHOICE OF 2 STANDARD VEGETABLES
FRESHLY BAKED DINNER BUNS, BUTTER AND PICKLES, COFFEE AND TEA SERVICE
ADD STANDARD DESSERT FOR $2.75 ADD PREMIUM DESSERT FOR $4.75



"The Canyon Classic"

Slow Roasted AAA Inside Round Roast, hand carved to your liking
Rosemary Jus, Horseradish & Mustard
Baked Potato with Trimmings
$ 29.00 per person



"Get Stuffed"

Beer Basted Roast Turkey with Sage European Stuffing,
Pan Gravy and Cranberry Caramelized Garlic Mashed Potatoes
$ 30.00 per person

"Swine & Dine"

Canyon's own Spit Roast Pig hand carved to your liking Honey Hot Mustard and Apple Sauce Choice of Baked Potatoes with Trimmings or Caramelized Garlic Mashed Potatoes
$ 31.00 per person



"Love me Tender" Prime Rib

Pepper Crusted Prime Rib Roast hand carved to your liking Rosemary Jus, Horseradish & Mustard Choice of Baked Potatoes with Trimmings or Caramelized Garlic Mashed Potato
$ 34.00 per person



All Inclusive Wedding Feast
(Dinner & Midnight Lunch)

Slow Roasted AAA Inside Round Roast, hand carved to your liking
Rosemary Jus, Horseradish & Mustard
Choice of Baked Potatoes with Trimmings
or Caramelized Garlic Mashed Potatoes
Choice 3 Standard Salads and 3 Standard Hot Vegetables
Freshly Baked Dinner Buns, Butter and Pickles
Includes choice of Standard Dessert
Includes choice of Midnight Lunch
All day Coffee and Tea Service

$ 42.00 per person



HAPPILY EVER AFTER

(A.K.A MIDNIGHT CRAVINGS)

Add Midnight Lunch to any Dinner Menu for $8.00 per person

Option #1
Designer Sandwiches

(Roast beef and mustard pickle on toast,
Maple ham with fruit preserves on whole wheat,
Deviled egg on rye)
Fresh Fruit and Vegetable Tray with Dips
Coffee and Tea service

Option #2
Assorted Pizza

Pepperoni, Cheese, Vegetarian and Hawaiian
Seasonal Fruit with whipped cream cheese dip
Seasonal Vegetable Tray with Roasted Red Pepper Hummus
Coffee and Tea service

"SAY I DO" TO ADDITIONS

(ADD AN EXTRA ENTRÉE FOR $6.00 PER PERSON)

AAA Alberta Inside Round Roasts
Roasted Turkey
AAA Prime Rib of Beef
Rib eye or Sirloin steaks
Barbecue Chicken
Boneless Herbed Chicken Breasts
Glazed Ham
Roasted Pig on a Spit ($8.00)
Lasagna (meat or vegetarian)
Cabbage Roll Casserole
Fish Selection (Market Price)



GLUTEN FREE & VEGAN ENTREE OPTIONS:
Quinoa black bean and sweet potato Mexican casserole
Moroccan chickpea and vegetable stew

MENU SELECTIONS

STARCH

STANDARD:

- Baked Potato with all the Trimmings
- Caramelized Garlic Mashed Potatoes

PREMIUM:

- Baby roast potatoes with rosemary
- Mac & cheese gratin
- Seasonal Risotto with Chef inspired pairing
- Biryani rice

HOT VEGETABLE CHOICES

STANDARD:

- Cauliflower in Cheese Sauce
- Corn on the Cob
- Vegetable Medley
- Dill Carrots
- Garlic and Tomato Green Beans

PREMIUM:

- Pan Fried Broccoli topped with golden roasted almonds
- Butter and Pepper Roasted Squash
- Baked Pistachio and Sweet Potato
- Roasted Seasonal Root Vegetables

SALAD CHOICES

STANDARD:

- Tomato Pesto Pasta Salad
- Summer Vegetable and Pasta Salad Classic
- Classic Caesar Salad (no bacon)
- Mixed Garden Green Salad with a Variety of Dressing
- Berrylicious Spinach
- Oriental Cabbage Slaw

PREMIUM:

- Cilantro Avocado and Roasted Red Pepper Quinoa
- Chick Pea Salad with Seasonal Vegetables and lemon vinaigrette
- Greek Salad loaded with Olives, Feta and house made dressing
- Sun dried Tomato Artichoke Arugula Salad with peppers and goat cheese
- Ultimate Ceasar Salad (with Parmagano-Reggiano and smokey Panchetta and rustic croutins)

Add any additional Salad/Hot Vegetable/ Starch/Dessert for only $2 per person
Upgrade to premium for $2.75 per person
Our in house Chefs prepare all items on our menu from scratch.
Please specify if you have any dietary requirements. Prices subject to change.

*****THESE OPTIONS CAN BE MADE GLUTEN OR VEGAN FRIENDLY.******

A SWEET ENDING...DESSERTS"

STANDARD DESSERTS:

Under 80 guests - 1 dessert choice
Over 80 guests - 2 dessert choices

Sex in a Pan
Silky Chocolate Mousse, Graham Crumb, Whipped Cream, Chocolate Ganache Drizzle and Caramel Nut Crunch

Cherry or Blueberry Cheesecake
Creamy and delicious cherry or blueberry topped cheesecake on a graham crumb

Layered Lemon
Delicate whipped cream cheese topping. Bold Lemon Custard on Buttery Shortbread and Toasted Almonds

Chocolate Skor Cake
Moist Chocolate Cake, Salted Toffee Sauce, Whipped Cream and Skor Crumble

Carrot Cake
Fluffy-Spiced-Carrot Sponge and Whipped Cream Cheese Icing

PREMIUM DESSERTS:

Minimum 40 per selection



Pavlova Nests
This perfectly crispy on the outside and light on the inside meringue Nest , is filled with fresh cream and loads of fresh fruit piled high.



Creme Brulee
A rich custard base topped with a layer of caramelized sugar all served in ceramic dishes



Key Lime Tarts
Nothing is better then Key Lime-except maybe mini key lime tarts! Deliciously sweet and tart topped off with whip cream and a slice of lime.



Caramelized Fruit Crepes
Walnut crumble & vanilla ice cream



CAKE CUTTING SERVICE

This includes ceramic dessert plates, cutlery, and staff to assist with cutting and plating your wedding cake. Please note if you choose not to have the cake cutting service you must provide your own plates, cutlery, napkins etc.

Wedding Cake Cutting Service $150