



FOOD & BEVERAGE MENU 2021

**CANYON**  
SKI RESORT





# CANYON SKI RESORT FOOD & BEVERAGE 2021

~ 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
\$7.00
Imports/Tall Boys
\$8.00-\$9.00
Draft
\$8.00
Coolers
\$7.00
Hi-balls
\$7.00- \$9.00
Doubles
\$11.00 - \$13.00
Wine (red & white)
\$6.00 glass   \$24.00 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
\$ 80.00/tray   75-80 Desserts
Designer Sandwiches
\$ 80.00/tray   Serves 25 people
Pizza 4 flavours available
(Pepperoni, Cheese, Vegetarian & Hawaiian)
\$32.00/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 hors d'oeuvres 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*)

**\$109 Platter**

## Italian Meatballs (*min order of 2*)

In a Honey Garlic Sauce

**\$26**

## Chicken Wings (*min order of 2*)

Choose 1 flavor per tray: Hot, Honey Garlic, Teriyaki, Thai Sweet Chili all served with Ranch Dressing

**\$26**

## 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.

**\$80 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.

**\$80 Platter**

## Charcuterie Board

A deluxe variety of cured meats & cheeses, crackers, jam, jelly, spreads, olives and pickles all served on a wooden platter.

**\$10 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 (*30 sandwiches*)

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<sup>00</sup> per person**



## "Get Stuffed"

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

**\$ 30<sup>00</sup> 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

**\$ 32<sup>00</sup> 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

**\$ 35<sup>00</sup> 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 Midnight Lunch  
All day Coffee and Tea Service

**\$ 42.<sup>00</sup> per person**



## HAPPILY EVER AFTER

(A.K.A MIDNIGHT CRAVINGS)

Add Midnight Lunch to any Dinner Menu  
for \$9.00 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
- 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 w/lemon vinaigrette
- Chick Pea Salad with Seasonal Vegetables and lemon vinaigrette
- Greek Salad loaded with Olives, Feta and house made dressing
- Ultimate Caesar Salad (with Parmagiano-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 require-  
ments. 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 than 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**