

BANQUET PACKAGE

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Thank you for choosing the Calgary Petroleum Club to host your event. We look forward to providing you and your guests with an enjoyable experience.

Please look through our catering menu, and feel free to call us with your questions or dietary requests. Groups of twelve or more are required to pre-select from menus attached. Our Executive Chef will be happy to customize items to meet your needs or dietary requests.

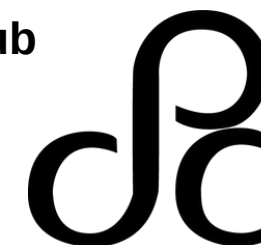
Menu selections are requested no less than eight days prior to your event, with final guarantee of attendance and any special dietary needs, two business days prior to the event. Please be aware that the guaranteed attendance number will be charged (even if attendance to the event is less than committed to).

We are happy to assist in selections of wine to pair with your dinner. If you are looking to pre-order the wine for your event, we ask that you do so three weeks prior, in order to guarantee availability of product.

Please contact our Catering Office for more information, and to confirm menu and wine selections;
Event Manager - Carole Fjellstad; carole@calpeteclub.com (403) 260-6354
Event Coordinator - Jacqueline Eveleigh; function@calpeteclub.com (403) 260-6370
Event Coordinator - Mackenzie Storm; catering@calpeteclub.com (403) 260-6383

Updated April 2025

The Calgary Petroleum Club
319 5th Ave SW
Calgary, AB T2P 0L5
calpeteclub.com



Club Event Guidelines

Please review the following CPC Event Guidelines . Thank you!

- Our approach to any events that take place at CPC stems directly from the Club's values.
- CPC puts its members first. It welcomes diverse perspectives and encourages open, constructive, respectful dialogue.
- CPC condemns hate speech and discriminatory speech.
- Views expressed by any individual may not reflect our values or beliefs as a Club.
- We encourage events at the Club to be fair and beneficial for all concerned, and to contribute to building goodwill.
- Please bring to the Club's attention any individuals or topics with the potential to provoke controversial reactions.
- If in doubt, please bring it up; we can offer our experience and guidance on the matter and we can help you to achieve a successful event!

Item Pricing:

- All pricing is subject to change depending on availability and market price.

Payment:

- Payment for events are required no less than 30 days from the date of the function. Deposits for functions may be required depending on the size of the function and member status. The Club accepts Visa, Mastercard, Debit, Cash, EFT, Pre-Authorized Debit, and Cheques.

Reciprocal Member Hosted Event:

- Events require payment prior to departure

Service Charge, Applicable Taxes and Tariffs

All food and beverage prices are subject to an 18% service charge. 5% GST is applied on all food and beverage charges, equipment rental fees, labour and service charges.

SOCAN and/or Re: Sound tariffs apply to live and pre-recorded music at your event. Rates are imposed by the Federal Government, and vary by room size, and if guests are dancing. Please contact your Event Coordinator for more information on applicable charges.

Room Assignment Policy

Room assignments are made at the time of booking and are based according to the size of the group and the type of function. Catering reserves the right to re-assign rooms as needed.

Cancellation Policy

Cancellations of a Private Room Booking for 10 or more people, must be received 1 week prior to the date you have reserved. Cancellations received less than 5-days will incur a charge of 1/3 of the room minimum if we are unable to book in another group for that date.

Bar Services

We offer a variety of liquor service options, including host bar service, drink tickets, or cash bar service. One bar is provided per 100 people. Additional bars are available upon advanced request and subject to availability, and additional service fees. A cashier charge applies to cash or ticketed bars, at a rate of \$30.00 per hour, for a three (3) hour minimum. Corkage is available on wine only, from a licensed Alberta Distributor. \$25 per 750 mL bottle of wine

Additional Services and Fees:

- Stemware Polishing Fee: \$0.40 per glass. This is subject to an 18% service fee and 5% GST

Choice Menu Versus Set Menu:

- Groups of 40 or less, offer guests a choice of 3 entrees, \$10 pp choice charge Or, offer a choice of 2 starters, 3 entrees, 2 desserts, \$13 pp choice charge. Groups of 41 or more must pre-select their choices a minimum of **72 hours** before the event. When deciding on choices, there must be a minimum of 5 order per option.

Buffet Minimums:

- Breakfast, Lunch and Dinner buffets all have a minimum that needs to be met. If the minimum is not met, there will be an additional charge of \$7 per person on top of the current buffet price.
*Guaranteed numbers are required **48 hours** before date of function. In the event that numbers for the event increase more than 10% of total guests after confirmation, a \$7 charge per person may be added in addition to any additional food and drink required.

Coat Check:

- We offer a self-serve coat check. An attendant is available at the rate of \$30.00 per hour, for a three (3) hour minimum.

Taxi Vouchers:

- In order to ensure a safe and fun time for all our patrons, we encourage you and your guests to never drink and drive. We can assist in arranging taxi chits for your event.

Parking:

- The Calgary Petroleum Club does not have parking facilities; however, private lots and street parking are available nearby. We can also recommend nearby underground parking facilities.

Please take a moment to thoroughly review the Fine Print. If you have any questions or need clarification, our Events Team are happy to help

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Room	Breakfast	Lunch	Cocktail/Dinner
Devonian Room	\$1200	\$3000	\$3000
McMurray Room	\$900	\$1500	\$2000
Cardium Room A or B (half)	\$100	\$175	\$175
Cardium A&B (Full)	\$175	\$450	\$450
Viking Room A or B (half)	\$100	\$250	\$250
Viking Room A&B (full)	\$250	\$700	\$700
Trophy Lounge	\$175	\$550	\$550
Wine Cellar	\$175	\$550	\$550
President's Room	\$150	\$450	\$450
Midale Room	\$100	\$150	\$150
Shaunavon Room	\$100	\$150	\$150
Bluesky Room	\$100	\$150	\$150
Montney Podcast Room		\$50 per hour	
Forester's Lounge	N/A	N/A	\$700
Renfrew Lounge	N/A	N/A	\$700
Poker Room	N/A	\$50	\$50

When the Club's private rooms are used, minimum food and beverage spends apply; any shortfall in these spend amounts are charged as a room rental, and is subject to tax. Rates below apply Monday-Friday. Other charges may apply for Weekend and Holiday events.

Breakfast rate time is in effect from 7:00am – 10:30am

Lunch rate time is in effect from 10:30am – 2:30pm

Cocktail/Dinner rate time is in effect from 2:30pm – close

Rates are cumulative for events that run over into multiple time periods

*Holiday Minimum Spends effective:
November 15th - December 31st, 2025*

Room	Breakfast	Lunch	Cocktail/Dinner
Devonian Room	\$1200	\$3000	\$9000 (Fri. & Sat. Only)
McMurray Room	\$900	when available \$2000	\$7000 (Fri. & Sat. Only)

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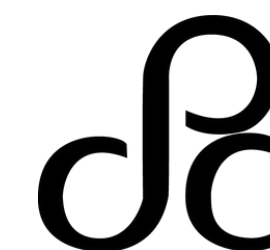


Room	Sq. Ft.	Boardroom	U-Shape	Rounds	Theatre	Cocktail
Devonian Room *	6000			280 *	250	425
McMurray Room	4200	40	40	120	180	280
Cardium Room A or B (half)	332	12		8	20	25
Cardium A&B (Full)	665	20	20	32	40	50
Viking Room A or B (half)	469	20	20	16	30	40
Viking Room A&B (full)	938	36	33	48	65	70
Trophy Lounge	670	16	22	32	30	60
Wine Cellar **	575	20 **				
President's Room	510	20		24	40	40
Midale Room	200	10		8		
Shaunavon Room	220	10		8		
Bluesky Room	200	10		8		

Please note room capacities are a guideline as occupancy levels have to be adjusted for each unique event. Beverage service stations, buffets, and audio-visual equipment can all affect the below capacities. Please contact us directly for capacities specific to your event.

* The Devonian Room is a 3-tiered circular space; it fits a combination of rounds and rectangular tables of different sizes.

** The Wine Cellar features a custom table, it seats a maximum of 20; this is a firm number.



THE CALGARY PETROLEUM CLUB

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Equipment	Cost
House Sound or Speakers	Free
Easel	Free
Wireless Mouse/Advancer	Free
Internet Hard Wired (recommended for presentations)	50 Mbits/s
Photocopy: Black and White or Colour	\$0.10 or \$0.25
Pens	\$1.50
Notepads: Lined or Blank	\$1.50 or \$3.00
Whiteboard	\$10.00
Flipchart	\$15.00
Post-it Flipchart	\$40.00
Polycom Speakerphone, Long Distance Charges May Apply	\$30.00
Podium & mic	\$35.00
Wireless handheld, lapel*, countryman or tabletop mics	\$50.00
Name Cards, Menus & Signage	\$0.25-\$1.00

Equipment listed below is available for rental or if you require a more complex set-up, such as more than four microphones, an operating technician, video, or items not listed, we can refer you to our preferred partner, Inland Audio Visual. Please note that we do not have A/V technicians on site; however, our maintenance team can help get you started. Please let us know if you are using a Mac product at the time of booking so appropriate connections are provided.

*Lapel mics require an Inland Audio & Visual Technician at an additional charge. Please inquire for pricing

Equipment	Cost
LCD Projector	\$55.00
HD Webcam	\$25.00
Video Conferencing System	\$75.00
Laptop	\$30.00
Owl Video Conferencing System	\$75.00
Shaunavon, Midale, & Bluesky (80" Flat Monitor & Click Share)	\$50.00
President's Room (80" Monitor & Clickshare)	\$50.00
Cardium Room (60" Monitor & Clickshare)	\$50.00
Viking Room & Trophy Lounge (85" monitor & Clickshare)	\$50.00
Wine Cellar (Screen & LCD Projector)	\$50.00
Poker Room (TV Only 70")	\$50.00
McMurray Room (122" Screen, LCD & Clickshare)	\$200.00
Devonian (2 Large 119" screens, 2 x 55" Monitors & LCD)	\$350.00



FOOD & BEVERAGE



BREAKFAST

Plated Breakfast: Choose One

INCLUDES: FRENCH ROAST COFFEE & TEA

DECAFFEINATED COFFEE AVAILABLE FOR \$21/POT (5 SERVINGS)

Classic Morning - \$35

Scrambled Eggs, Bacon, House Cubed Hash Browns, Poached Tomato, Side Cup of Fruit (GF)

(Vegetarian option: Sautéed Spinach with Tomatoes - [Add Vegan Sausage for \\$6](#))

Breakfast Sandwich - \$34

Brioche Bun, Tomato Jam, Egg and Chorizo Patty, Arugula, Cheddar Cheese, Cubed Hash Browns, Side Cup of Fruit

(Vegetarian option: Sautéed Spinach with Tomatoes - [Add Vegan Sausage for \\$6](#))

Avocado Toast - \$24

2 Slices of Toasted Sourdough, Smashed Avocado, Poached Tomato, Flaky Salt, Side Cup of Fruit (V/DF)

Buttermilk Pancakes: - \$24

2 Fluffy Pancakes, Whipped Butter, Maple Syrup, Bacon, Side Cup of Fruit

Buffet Breakfast: (Minimum 15 People)

INCLUDES: FRENCH ROAST COFFEE & TEA

DECAFFEINATED COFFEE AVAILABLE FOR \$21/POT (5 SERVINGS)

The Continental Breakfast: - \$34

House Baked Muffins, Scones & Croissants, Preserves & Butter, Seasonal Fruit Salad (GF/DF), Individual Yogurt (GF)

The Business Class: - \$38

Scrambled Eggs with Chives (GF), Bacon (GF/DF), House Fried Potatoes, Broiled Tomatoes, Muffins & Pastries, Seasonal Fruit Platter (GF/DF)

The Downtown: - \$34

Breakfast Wrap with Bacon Bits, Cheese and Salsa, House Seasoned Cubed Hash Browns, Fresh Fruit Platter (GF/DF), Mini Muffins & Pastries

CPC First Class: - \$38

Fluffy Pancakes with Maple Syrup, Scrambled Eggs, Thick Applewood Smoked Bacon (GF), House Seasoned Cubed Hash Browns, Fresh Cut Seasonal Fruit (GF/DF)

Buffet Add Ons:

- Bacon (2pc) - \$6 pp
- Chicken or Pork Sausage (2pc) - \$7 pp
- Hash Browns - \$4 pp
- Yogurt Parfait Buffet - \$5 pp
- Assorted Juice - \$5 pp
- Sub Vegan Egg Patty - \$4 pp

*Note: Surcharges applied if minimums are not met - \$7/pp - See Fine Print

BREAK & SNACK

Items can be added to sandwich and breakfast buffets

Small Talk - \$14 pp

Popcorn with Parmesan Zest, Chef's Chip and Nut Mix (V/GF)

Perk Me Up - \$17 pp

Chocolate & Dried Fruit Energy Cookies, Date Power Balls, Mixed Nuts & Granola Bars (GF/DF/V)

The Greek - \$17 pp

Artisanal Olives, Mini Naan, Toasted Pita, Chef's Creation Hummus, Grilled Haloumi Cheese (V)

Chips & Dip - \$15 pp

House Kettle Chips, Corn Tortilla Chips with Fresh Salsa, Caramelized Onion Dip (V/GFA/DFA) - **Add Guacamole \$3 pp**

Sweet Tooth - \$15 pp

Chef's Inspired Cookies, Squares & Seasonal Loaf

PLATTER SIZES

SM = 10 people MED = 15 people LG = 20 people

Seasonal Fruit Platter

Selection of Sliced Fresh Fruits (GF/DF/V)

SM = \$110 MED = \$165 LG = \$275

Garden Vegetable Platter

Market Fresh Vegetables, House-Made Dips

SM = \$110 MED = \$165 LG = \$275

Additional Options:

- **Cookies - \$40/Dozen**
- **Assorted Pastries & Muffins - \$46/Dozen**
- **Gluten Free Muffins - \$46/Dozen**
- **Whole Fruit (Based on Availability) - \$3.50 each**
- **Coffee & Tea - \$4.50 pp**
- **Assorted Pop & Juice - \$5.00 pp**
- **Bottled Water - 5.00 pp**

PLATED LUNCH

Choice Menu Versus Set Menu:

Groups of 40 or less, offer guests a choice of 3 entrees, \$10 pp choice charge

Or, offer a choice of 2 starters, 3 entrees, 2 desserts, \$13 pp choice charge

When pre-selecting set menus, please note a minimum of 5 orders per selection is required. Dietary restrictions can be accommodated

Step 1: Choose Your Soup OR Salad (Choose Only One) - \$16

Soup of the Day - Chef's Daily Creation

Tomato Bisque

(GF/V)

Bistro Salad

Butter Leaf, Seasonal Lettuces, Pickled Onion, Candied Pecans, Sherry Vinaigrette (GF/NFA)

House Greens

Cucumber, Tomatoes, Carrot Swirls, Pepitas, Balsamic House Vinaigrette (GF/DF)

Caesar Salad

Baby Wedge, Crispy Bacon Bits, Parmesan Dust, Club Anchovy Dressing

GF = Gluten Friendly GFA = Gluten Friendly Available

NF = Nut Free NFA = Nut Free Available

DF = Dairy Free DFA = Dairy Free Available

V = Vegetarian PP = Per Person

Step 2: Choose Your Entrée (Choose Only One) - \$38

Herb Roasted Chicken Supreme

Mushroom Ragu, Seasonal Vegetables, Baby Potatoes (GF)

Slow Baked Salmon

Roasted Cherry Tomato, Chili Oil, Seasonal Vegetables on Steamed Rice (GF/DF)

Grilled Lemongrass Chicken Breast

Steamed Rice, Nước Chấm Glaze, Seasonal Vegetables (GF/DF/Contains Fish Sauce)

Smoked Slow Roasted Brisket

Sweet and Zesty Sauce, Seasonal Vegetables, Thick Cut Fries (GFA)

Grilled Striploin

Roasted Baby Potatoes, Seasonal Vegetables, Peppercorn Sauce (GF/DFA)

Sundried Tomato Pesto Gnocchi

Parmesan, Seasonal Vegetables (V)

Step 3: Choose Your Dessert (Choose Only One) - \$18

Passion Fruit Crème Brûlée

With Biscotti (GF without cookie)

CPC Key Lime Pie

Whipped Topping

Citron Chocolate Cake

Fruit Coulis, Cream and Berries

Raspberry Almond Cake

Gluten Free Cake, Raspberry and Crunchy Topping (Vegan/GF/DFA)

Seasonal Mixed Berries (\$19)

CURATED LUNCH BUFFET

(Min. 20 people)

***Note: Surcharges applied if minimums are not met. This applies to both 'Curated' and 'Build Your Own' buffets - \$7/pp
See Fine Print on Page 2**

Curated Lunch Buffets come with soup of the day, cookies & squares, and coffee & tea

The Big Four - \$49

Classic Coleslaw with Zesty Dill Dressing (GF/DF), Smoked Beef Brisket with BBQ Sauce (GF/DF), Roasted Wedge Potatoes (GF/DF), Baked Beans in Tomato Sauce (GF/DF), Corn Muffins

Pacific Coast - \$55

Kale & Quinoa Salad with Lemon Vinaigrette (GF/DF), Baked BC Salmon, Chopped Salsa Verde (GF/DF), Seasonal Rice Pilaf (GF/DF), Garden Medley (GF/DF), Sourdough Buns

Tuscan Garden - \$46

Caesar Salad (GFA), Bolognese with Penne (GFA/DFA) (GF Pasta \$2), Vegetable Lasagna (V), Garlic Focaccia

Taste of Manilla - \$48

Ginger Soy Cabbage Salad (GF/DF), Chicken in Adobo with Pepper (GF/DF), Vegetable Pancit Noodles (GF/DF), Steamed Rice (GF/DF), Soft Bun

French Villa - \$52

Bistro Salad with Herbs and Shallots (GFA/DF), Beef Bourguignon (DF/GF), Whipped Mashed Potatoes (GF), Green beans (GF/DF), French Rolls

Brighton Pier - \$54

Creamy Dill Coleslaw (GF/DF), Crispy Fried Battered Fish with Tartar Sauce, Thick Cut Fries (GFA/DF), Butter Poached Green Peas (GF), Soft Buns

Streets of Mumbai- \$46

Chickpea Chaat Salad - Cucumber, Carrots, Yogurt Dressing (GF), Butter Chicken (GF), Steamed Jasmine Rice (GF/DF), Spiced Cauliflower Aloo Gobi (GF/DF), Naan Bread

BUILD YOUR OWN LUNCH BUFFET

(Min. 20 people)

Salad Options:

Garden Greens - \$6 pp

Mixed Greens, Assorted Seasonal Vegetables, Chef's Seasonal Vinaigrette (GF/DF/NF/V)

Caesar Salad - \$7 pp

Romaine, Parmesan, House Made Herb Croutons, Lemon Wedges, Caesar Dressing

Moroccan Couscous - \$6 pp

Turmeric & Cinnamon Couscous, Carrot, Chickpea, Raisins, Red Pepper, Mint, Zesty Moroccan Dressing (GF/NF/V)

Sesame Ginger Salad- \$7 pp

Red & Green Cabbage, Edamame, Carrot, Green Onion, Mandarin Orange, Sesame Gigner Vinaigrette Dressing (DF/GF/NF/V)

Baby Potato Salad- \$8 pp

New Potatoes, Red Onions, Celery, Carrots, Hard Boiled Eggs, Creamy Herb Vinaigrette (DF/GF/NF/V)

Entrée Options:

BBQ Marinated Chicken - \$13 pp

Chargrilled with BBQ Sauce (DF/GFA)

Ginger Beef - \$18 pp

Crispy Fried Beef with Sweet & Spicy Sauce (DF)

Roasted Chicken Supreme - \$14 pp

Sundried Tomato Cream Sauce (GF)

Baked Salmon - \$16 pp

Spiced Vodka Tomato Sauce (GF/DFA)

Seared Pork Tenderloin - \$14 pp

Apple and Rhubarb (GF/DF)

Roasted Carved Beef - \$18 pp

Horseradish and Jus (GF/DF)

Pesto Garden Vegetable Pasta - \$12 pp

Penne with Seasonal Vegetables and Pesto (V) (GF Pasta - \$2)

Fried Spicy Tofu - \$12 pp

Stir-Fried Seasonal Vegetables (V/GFA)

Side Options:

Roasted Fingerling Potatoes - \$8 pp

(GF/DF)

Butter Mashed Potatoes - \$9 pp

(GF)

Egg Fried Rice- \$6 pp

(GF/DF)

Steamed Rice- \$5 pp

(GF/DF/V)

Charred Broccolini - \$9 pp

(GF/DF/V)

Glazed Baby Carrots- \$8 pp

(GF/V)

Steamed Market Vegetables- \$9 pp

(GF/DF/V)

Buffet Add Ons:

Cookies & Squares - \$9.50 pp

Coffee & Tea - \$4.50 pp

SANDWICHES

Sandwich Buffet - \$40 pp @ 1.5 sandwiches per person

Soup of the Day & Assorted Sandwiches

Choice of One Salad

Selection of Cookies and Squares

Sandwiches - \$24 pp @ 1.5 sandwiches per person

When ordering you will be given an assortment of all of the below options with 10% vegetarian options unless other wise specified. Sandwiches are served on assorted breads and wraps garnished with pickles, olives - Sub GF Bread \$4 pp

- Ham & Swiss Cheese, Lettuce, Tomato, Honey Dijon Aioli
- Roasted Beef, Cheddar Cheese, Lettuce, Tomato, Horseradish Aioli
- Roasted Turkey, Lettuce, Tomato, Cranberry Aioli
- Chicken Pesto Salad, Red Peppers, Parmesan Cheese, Lettuce, Balsamic Reduction
- Tuna Salad, Chopped Celery, Green Onion, Banana Peppers
- Egg Salad, Chopped Celery, Green Onion
- Tuscany Veg, Roasted Eggplant, Zucchini, Red Peppers, Feta, Hummus
- Chickpea Shawarma, Falafel, Lettuce, Tomato, Tzatziki Sauce

Salad Selections

Caesar Salad - Romaine, Parmesan, House-Made Herb Croutons, Lemon Wedges, Caesar Dressing

Garden Greens - Iceberg and Assorted Mixed Greens, Assorted Seasonal Vegetables, Ranch Dressing (GF/V)

Sesame Ginger Salad - Red and Green Cabbage, Edamame, Carrot, Green Onion and Mandarin Orange, Sesame Ginger Vinaigrette (DF/V/GF)

Moroccan Couscous - Turmeric and Cinnamon Couscous, Carrot, Chickpea, Raisins, Red Pepper, Mint, Zesty Moroccan Dressing (DF)

Tuscan Tomato - Arugula, Tomato, Cucumber, Balsamic Dressing (DF/GF/V)

Lemon Orzo - Chopped Cucumber, Cherry Tomato, Parsley, Lemon Vinaigrette (DF/V)

COCKTAIL PARTY

Priced Per Dozen

COLD

SEA

- Tuna Ceviche Cone (GF/DF)** \$50
Ginger, Soy, Mango, Avocado Crema
- Chilled Marinated Prawn (GF/DF)** \$55
Roasted Pepper Sauce, Horseradish
- Smoked Salmon Blini** \$58
Crème Fraiche, Caviar
- Miniature Lobster Roll** \$60
Chive and Tarragon Dressing, Mini Roll

LAND

- Beef Carpaccio (GFA)** \$45
Manchego, Pickled Shimeji, Dijon Aioli, Crostini
- Hoisin Duck (GF/DF)** \$46
Ginger, Green Onion, Cucumber Cup
- Bao Pork Belly Bite** \$42
Sweet Soy Belly on Bun
- Melon & Prosciutto (GF/DF)** \$40
Melon Piece Wrapped in Prosciutto with Mint

VEGETARIAN (V)

- Tomato Tartlet** \$38
Whipped Feta, Fresh Mint
- Brie Brulee** \$37
Apple Compote
- Truffle Cone** \$40
Whipped Mascarpone, Mushroom Duxelles, Waffle Cone
- Caprese Skewer (GF)** \$38

HOT

SEA

- Caribbean Prawn (GF/DF)** \$55
Jerk Spice and Mango Drizzle
- Thai Salmon Cake** \$52
Sweet Chili Aioli, Green Onion
- Bacon Wrapped Scallop (GF/DF)** \$58
Cocktail Sauce

LAND

- Malaysian Beef Satay (GF/DF)** \$48
Peanut Chili Glaze
- Malaysian Chicken Satay (GF/DF)** \$48
Peanut Chili Glaze
- BBQ Short Rib** \$44
Caramelized Onion, Gremolata on Crostini
- CPC Slider** \$46
House Made Bun & Patty, Onion Mustard Sauce, Cheddar
- Korean Chicken Bites** \$44
Gochujang, Toasted Sesame
- Char Grilled Lamb Lollipop (GF/DF)** \$108
Garlic, Rosemary and Lemon Aioli

VEGETARIAN (V)

- Spring Rolls (Vegan)** \$55
Spicy Plum Sauce
- Gochujang Cauliflower (GF/DF)** \$43
Fried Crispy, Zesty Sauce
- Spanakopita** \$38
Flaky Pastry, Spinach, Feta, Yogurt Dip
- Mozzarella Arancini** \$46
Tomato Chili Jam

**Upgrade to 'Butler Service" - Have Passed Hors D'oeuvres for an additional fee of \$50 per every 50 people*

Ask about our Gluten Free options

COCKTAIL PARTY

CHEF ATTENDED CARVING STATION

Alberta Striploin (GF/DF) \$28 pp

Fresh Made Rolls, Horseradish and Beef Jus

Roasted Prime Rib (GF/DF) \$34 pp

Fresh Made Rolls, Horseradish and Beef Jus

CHEF ATTENDED TACO BAR

\$30 pp (Minimum order of 25 people)

Warm Corn (GF) OR Flour Tortillas

Choose 2:

Slow Roasted Shredded Beef (GF/DF)

Roasted Jackfruit & Peppers (GF/DF/Vegan)

Grilled Adobo Chicken (GF)

Slow Cooked Beans (GF/DF)

Toppings Included:

Sliced Jalapenos, Pickled Red Onions, Cilantro and

Dice White Onion, Crumbled Queso Fresco, Pico

de Gallo, Lime Crema

LATE NIGHT BUFFET

Pizza \$23 per pizza (8 slices)

Soppressata - with Hot Honey

Prosciutto & Pineapple - Pineapple, Sliced Prosciutto, Red Onion

Chorizo Sausage & Ricotta - Castelvetrano Olives

Roasted Mushroom - Bechamel Sauce, Roasted Mushrooms, Arugula, Lemon Oil

Trio of Cheese - Marinara Sauce, Mozzarella, Parmesan, Bocconcini

*Make it GF for \$4

Chip & Dip Station \$14 pp

Potato Chips, Tortilla Chips, Pita Chips,

Selection of Dips (GF/V/DFA)

Chicken Wings \$27 per dozen

Hot Valentina Honey, Cajun Spice, Salt &

Pepper, Honey Garlic (GF/DF)

Pierogi Box \$16 pp

Potato and Cheddar in Mini box, Dressed

with Bacon, Sour Cream and Chives

COCKTAIL PARTY

COCKTAIL PLATTERS

SM = 10 people MED = 15 people LG = 20 people

Charcuterie & Cheese Board

Selection of Cured Meats, Cheeses, House Made Preserves, Mustard, Pickles, Olives, Dried Fruit, Nuts, Artisan Crackers & Baguette Crostini

SM = \$180 MED = \$270 LG = \$450

Artisanal Cheese Board

Selection of Cheeses, House Made Preserves, Mustard, Pickles, Olives, Dried Fruit, Nuts, Artisan Crackers & Baguette Crostini

SM = \$160 MED = \$240 LG = \$400

Deluxe Charcuterie Board

Selection of Cured Meats, House Made Preserves, Mustard, Pickles, Olives, Dried Fruit, Nuts, Artisan Crackers & Baguette Crostini

SM = \$170 MED = \$255 LG = \$425

Chilled Shrimp Platter

Poached Shrimp, Lemon, CPC Cocktail Sauce

\$55 (price per dozen - minimum order of 5 dozen)

Sushi Platter (48 Hours Notice Required)

Assorted Maki and Nigiri Rolls

\$63 (price per dozen - minimum order of 5 dozen)

Seasonal Fruit Platter

Selection of Sliced Fresh Fruits (GF/DF/V)

SM = \$110 MED = \$165 LG = \$275

Garden Vegetable Platter

Market Fresh Vegetables, House Made Dips

SM = \$110 MED = \$165 LG = \$275

Decadent Platter

Assortment that May Include Decker Chocolate Mousse, Gateau Macaron, Frasier Truffle Cake, German Chocolate, Profiteroles, Lemon Meringue Tart, Key Lime Tart, Coconut Ganache Tart, Fudge Brownie, Chocolate Dipped Strawberry

SM = \$180 MED = \$270 LG = \$450

Assorted Petit-Four Bar & Cookies Platter

Assortment of Miniature Desserts that May include Chocolate Blondie, CPC Brownie, Honey Almond Square, Date Square, Lemon Coconut Bar, Chocolate Chip Cookies, Peanut Butter Cookies, White Chocolate Cranberry Cookies, Chocolate Crinkles

SM = \$120 MED = \$180 LG = \$300

PLATED DINNER

Choice Menu Versus Set Menu:

Groups of 40 or less, offer guests a choice of 3 entrees, \$10 pp choice charge

Or, offer a choice of 2 starters, 3 entrees, 2 desserts, \$13 pp choice charge

Groups of 41+ must pre-select their choices a minimum 72 hours before the event. When pre-selecting set menus, please note a minimum of 5 orders per selection is required. Dietary restrictions can be accommodated

Appetizers

Priced Per Person

Grilled Jumbo Prawns - \$19 pp

Grilled Jumbo Prawns, Thai Curry Sauce, Grilled Pineapple, Lemon Oil and Micro Salad (DF)

Seared Scallops (3 pc) - \$24 pp

Butter Seared Scallops and Lardon Cream (GF)

Seared Herb Polenta Cake - \$15 pp

Sautéed Summer Vegetables, Grana Padano, Salsa Verde (GF/V)

Prosciutto & Chevre - \$16 pp

Compressed Cantaloupe with Herbed Goat Cheese (GF)

Soup

Priced Per Person

Gruyere Onion Soup - \$15 pp

Velvety Smooth Caramelized Onion with Gruyere Crouton (GFA)

Seafood Bisque - \$15 pp

Chef's Seasonal Shellfish Pick, Simmered in Savoury Tomato Coconut Broth (GF/DF)

Chestnut and Porcini Velouté - \$15 pp

Earthy Blend of Tender Porcini Mushrooms and Roasted Chestnuts (GFA)

Salad

Priced Per Person

Melon and Burrata Salad - \$16 pp

Arugula, Burrata, Prosciutto, Mint Compressed Melons, Balsamic and Honey Vinaigrette (GF)

Little Gem Salad - \$16 pp

Whipped Feta, Charred Broccolini, Crispy Pepitas, Wild Mushrooms, Radishes, Sherry Vinaigrette (GF)

Kale Mesclun Salad - \$16 pp

Kale and Greens Mesclun, Pistachio Vinaigrette, Shaved Manchego, House Made Granola (GF/DFA/NFA)

PLATED DINNER

Entrées

Priced Per Person

Beef Tenderloin - \$65 pp

AAA Tenderloin, Peppercorn Sauce, Velvet Gruyere Yellow Potatoes, Seasonal Vegetables (GF)

NY Chipotle Striploin - \$61 pp

AAA NY Striploin, Chipotle Butter, Charred Broccolini, Crispy Potatoes (GF)

Salsa Verde Short Rib - \$58 pp

Short Ribs, Corn Puree, Blistered Cherry Tomatoes, Red Wine Demi, Salsa Verde, Crispy Shallots (GF)

Balsamic Salmon - \$48 pp

Seared Balsamic Glaze, Seasonal Succotash, Wild Rice Pilaf (DF/GF)

Honey Harissa Chicken - \$44 pp

Pan Seared Chicken, Honey Harissa Glaze, Dill Tzatziki, Seasonal Vegetables, Herb Roasted Potatoes (GF/DFA)

Herb Dijon Crusted Chicken - \$44 pp

Herbed Crusted Chicken, Dijon Jus, Mashed Potatoes, Seasonal Vegetables (GFA/DFA)

Vegetarian Entrées

Priced Per Person

Roasted Harissa Cauliflower- \$26 pp

Roasted Cauliflower Steak, Harissa Glaze, Roasted Potatoes, Asparagus, Dill Labneh (GF/V) (Vegan Available)

Butternut Squash Ravioli- \$26 pp

Roasted Carrot, Toasted Pecans, Truffle Cream (GF/V) (Vegan Available)

Roasted Portobello - \$25 pp

White Bean, Spinach, Pistachio Pesto (GF/Vegan)

Plated Desserts

Priced Per Person

Citron Chocolate Cake - \$18 pp

Croustillant Feuilletine, Fruit Coulis, Cream and Berries

Butterscotch Cheesecake - \$18 pp

Whipped Cream, Seasonal berries, Butterscotch Sauce (NF)

Passion Fruit Crème Brûlée - \$18 pp

Assorted Sliced Berries and Biscotti (GF without biscotti)

Stracciatella Semifreddo - \$18 pp

Yogurt and Chocolate Chip Cream, Bitter Chocolate Sauce (GF/NF)

DINNER BUFFET

(Min. 20 people)

***Note: Surcharges applied if minimums are not met - \$7/pp
See Fine Print on Page 2**

Select One Buffet Option From The List Below:

Dinner Buffet #1 - \$80 pp

Fresh Made Buns and Butter, 2 Cold Dishes, 2 Entrée Dishes, 2 Side Dishes, CPC Assorted Dessert Platter, Coffee & Tea

Dinner Buffet #2 - \$96 pp

Fresh Made Buns and Butter, 2 Cold Dishes, 3 Entrée Dishes, 4 Side Dishes, CPC Assorted Dessert Platter, Coffee & Tea

Dinner Buffet #3 - \$105 pp

Fresh Made Buns and Butter, 3 Cold Dishes, 2 Entrée Dishes, 1 Carved Striploin, 3 Side Dishes, CPC Assorted Dessert Platter, Coffee & Tea

Upgrade Carving: Tenderloin - +\$18 pp Prime Rib - +16 pp

Cold Dishes:

Classic Mixed Greens

Apple Cider Vinaigrette (GF/DF)

Caesar Salad

Crisp Romaine, Capers, Parmesan, Croutons (GFA)

Roasted Beetroot Salad

Goat Cheese, Walnuts, Balsamic Dressing (GF)

German Roasted Potato Salad

Crispy Bacon, Egg, Celery, Herb Vinaigrette (GF/DF)

Pearl Couscous Salad

Cucumber, Peppers, Onions, Mint, Lemon Vinaigrette (DF)

Truffle Mushroom Pasta Salad

Roasted Mushroom and Rotini

Dipping Duo Platter

Chef's Hummus, Spinach Parmesan Dip, Pita and Naan (GFA)

Crudité Platter

Seasonal Vegetables with Buttermilk Ranch Dip (GF/DFA)

Fromage Platter

4 Types of Artisanal Cheese, Jam, Nuts and Crackers (GFA)

Charcuterie Platter

Meats, Pate, Pickles and Breads (GFA/DFA)

DINNER BUFFET

Minimum 20 people

Entree Dishes:

Baked Salmon

Tuscan Salsa Verde, Capers, Herbs, Charred Lemon
(GF/DF)

Rotisserie Chicken

Adobo Zested Marinated, Slow Roasted (GF/DF)

Honey Mustard Chicken

House Made Zesty Mustard with CPC Honey (GF/DF)

Mediterranean Beef Kofta

Marinated Beef Kabobs with Yogurt Dip (GF)

Marinated Grilled Flank

Kalbi Maui Style Sauce (GF/DF)

Smoked Whisky Cola Back Ribs

Slow Roasted, Whisky Glaze (DF)

6 hour Braised Chuck Flat

Fall Apart Beef with Red Wine Sauce 9DF.GF)

Upgrade Your Buffet:

AAA Striploin - \$28 pp

AAA Prime Rib - \$34 pp

AAA Tenderloin - \$40 pp

Vegetarian Entree Dishes:

Lemon Ricotta Pasta

Chef's Selection Pasta, Spinach with Zested Lemon,
Extra Virgin Olive Oil, Ricotta (V)

Spicy Italian 'Sausage' Carbonara

Beyond Sausage, Penne Pasta, Vegetables, Cream
Sauce (V/Vegan)

Cauliflower Aloo Gobi

Spiced Cauliflower, Chickpea and Potatoes (V/GF/Vegan)

Vegetarian Chili

5 Kinds of Beans, Zesty Vegetable Ground, Stewed Tomato
(GF/V/Vegan)

Side Dishes:

Green Beans

In Balsamic (GF/DF)

Butter Poached Asparagus

(GF)

Garlic Charred Broccolini

(GF/DF)

Side Dishes Continued:

Baby Roasted Carrots

(GF/DF)

Rosemary Sweet Potatoes

(GF/DF)

Olive Oil Poached Baby Potatoes

(GF)

Greek Style Lemon Potato Wedge

(GF/DF)

Whipped Butter Mashed Potatoes

(GF)

Spanish Rice with Sweet Pea

(GF/DF)

BAR SERVICE

All prices subject to 18% service fee and GST

We offer a variety of liquor service options, including host bar service, drink tickets, or cash bar service. One bar is provided per 100 people. Additional bars are available upon advanced request and subject to availability, and additional service fees.

Pop & Juice: \$5.00
Bottled Water: \$5.00

[Click to view our Banquet Wine List](#)
[Click to see our Cocktail Menu](#)

Corkage is available on wine only, from a licensed Alberta Distributor. Please call for the current rate.

CASH BAR PRICES	
Wine	\$13
Beer	\$13
Highball	\$13
Pop & Juice	\$7

*All cash bar pricing includes service fee & GST

A cashier charge applies to cash or ticketed bars, at a rate of \$30.00 per hour, for a three (3) hour minimum.

HOST BAR

- White - House Wine
- Red - House Wine
- *6oz pours - \$52 per bottle
- Sparkling 200 mL - \$15

HIGHBALL BOTTLE SERVICE

- 1oz pours - \$245 per bottle
- Scotch - Grants (Blend)
- Rye - Alberta Premium
- Gin - Beefeater
- Vodka - Buckle
- White Rum - Bacardi
- Dark Rum - Lambs Navy
- Bourbon - Jack Daniels

BEER

- \$10.25 per bottle
- Domestic
- Import
- Gluten Free
- Non-Alcoholic
- *selection may vary depending on availability

DELUXE BAR

- White & Red - 6oz pours - \$70
- Ask your Event Coordinator for the deluxe wine selection
- Sparkling 200 mL - \$15

HIGHBALL BOTTLE SERVICE

- 1oz pours - \$330 per bottle
- Scotch - Highland Park 12 yr
- Rye - Crown Royal Northern Harvest
- Gin - Tanqueray 10
- Vodka - Grey Goose
- White Rum - Rig Hand Ghost Brum
- Dark Rum - Rig Hand Spiced Brum
- Bourbon - Buffalo Trace

BEER

- \$10.25 per bottle
- Domestic
- Import
- Gluten Free
- Non-Alcoholic
- *selection may vary depending on availability

PREFERRED VENDORS

a comprehensive list of vendors we have worked with in the past

Photographers:

Mark Eleven Photography | <https://www.mark11.com/>

Bonnie Rink Photography | <https://www.bonnierink.com/>

Remember When Photography | <https://www.rememberwhenphotography.ca/>

Kelly Mulner Photography | www.mulner-photography.com

Event Touches:

Cosmo Photo Booths (10% off) | <https://cosmophotoboosts.com/>

Modern Rentals (10% off) | <https://modernrentals.ca/>

Chair Flair Décor (15% off) | <https://www.chairflair.ca/>

Frozen Memories Ice Sculptures | <https://www.icesculpture.ca/>

Creative Twist Inc Event Planning | [MORE INFORMATION](#)

Treats By Thomas | [MORE INFORMATION](#)

Accommodations:

Hotel Arts (15% off) | <https://www.hotelarts.ca/>

Dorian Autograph Collection and Courtyard Marriott Hotels | <https://www.thedorianhotel.com/?>

Fairmont Palliser | <https://www.fairmont.com/palliser-calgary/>

Marriott Residence Inn | <https://www.marriott.com>

Flowers:

Itinerante Flowers (10% off) | <https://itineranteflowers.ca/>

White's Flowers | <https://www.whitesflowerscalgary.ca/>

DJ Services

Music by Starlite | <https://www.starlitemusic.com/>

Audio & Visual Equipment:

Inland AV | <https://inlandav.ca/>