

 **ROGERS PLACE**



2025-26 CATERING MENU



ROGERS PLACE

Thank you to our food and beverage partners:



Tim Hortons



TRULY
HARD SELTZER



The Finnish
LONG DRINK
Legend of 1952



DOG'S LIFE
WINES

PLANTERS[®]



Red Bull[®]
ENERGY DRINK

Confetti
SWEETS

THE BRICKHOUSE
SMOKERY



HARIBO



EXPERIENCE THE ICE DISTRICT DIFFERENCE

EXCELLENCE IN CULINARY INNOVATION.

MENU SELECTION

Our experienced catering team is ready to support you with event planning, guide you through menu selections, and answer any questions you may have. Our menus offer a wide variety of options, however, our Catering Team and Executive Chef would be happy to create custom menus to suit your event and budget. Additional costs may apply for custom menus.

In addition to designing menus for special events, our sales professionals are often asked to design menu proposals to meet additional customer requirements. Included in the menu planning and pricing evaluations which accompany these proposals are considerations given to the expected attendance at these events.

FOOD & BEVERAGE

Food and beverage pricing will be provided in advance and will be confirmed subject to inflation upon the signing of the ICE District Hospitality contract. However, due to fluctuating market prices, we reserve the right to make product substitutions based on specific commodity price increases. All prices are subject to a service charge of 18% plus current Provincial taxes and are valid for all events through June 2026. Subsequent years may be subject to a market increase.

DIETARY CONSIDERATIONS

ICE District Hospitality can accommodate a variety of dietary requests, which must be prearranged. Menu items are not made in an allergen-free environment, please advise your catering sales team of any allergies.

ORDER SPECIFICATIONS

To ensure the proper planning of your event, we request that all food and beverage specifications be confirmed in writing by our ICE District Hospitality Catering Representative no less than **72 hours prior** to the date of your first scheduled service. Changes after 72 hours are subject to a 25% change fee.



MEET OUR EXECUTIVE CHEF

EXECUTIVE CHEF FABIAN FFRENCH

Executive Chef

Fabian Ffrench,

Retail Chef of the Year 2024 and ranked among the Top 3 Chefs at Compass Group Canada in 2024, Fabian brings over 20 years of culinary expertise and leadership to his role. Born in St. Catherine, Jamaica, Fabian began his culinary journey competing in island competitions and appearing as a guest chef presenter on Grace Creative Cooking. He launched his professional career at the Jamaica Pegasus Hotel, catering to then Prime Minister Hon. Bruce Golding, before joining Royal Caribbean Cruise Line where he advanced from 2nd Commis to Chef de Partie by his second contract, earning multiple awards for his dedication and skill.



In 2014, Fabian immigrated to Canada, starting as a Banquet Chef at a prominent Edmonton hotel and rising to Head Chef before joining Rogers Place in 2016. He prides himself on consistently delivering excellence, creativity, and guest-focused experiences.

His professionalism, resilience and passion for culinary innovation have led him to the role of Executive Chef, where he continues to inspire teams, elevate standards and create memorable dining experiences at one of Canada's premier sports and leisure venues.

F. Ffrench





ELEVATE YOUR PACKAGE

ALL PRICES ARE PER PERSON,
MINIMUM ORDER OF 15 PER ITEM

FRITATA • 5.5

ONION, POTATO, HAM, SPINACH,
EGG, RED PEPPER

SLICED FRUIT • 7.75

WATERMELON, CANTALOUPE,
HONEYDEW, GRAPES,
PINEAPPLE, BERRIES

BYO PARFAIT • 10.75

GREEK YOGURT, STRAWBERRY,
BLUEBERRY, RASPBERRY,
GRANOLA

OATMEAL STATION • 8

HOUSE-MADE OATMEAL
TOPPING SELECTION OF BROWN
SUGAR, FRESH BERRIES, NUTS
RAISINS & HONEY

GOOD MORNINGS

MINIMUM 15 GUESTS

FOR GROUPS UNDER 15 PPL,
ADD 5 TO THE COST OF EACH ITEM

(BREAKFAST INCLUDES COFFEE AND
ASSORTED TEAS, VEGAN OPTION UPON REQUEST)

THIRD STAR

27

Whole Fresh Fruit
Fresh Baked Breakfast
Pastries and Muffins
Selection of Chilled Juices
Water Station
Coffee and Assorted Teas

SECOND STAR

35.5

Sliced Fresh Fruit
Fresh Baked Breakfast
Pastries and Muffins
Scrambled Eggs with
Cheddar
Smoked Bacon
Spiced Breakfast Potatoes
Selection of Chilled Juices
Water Station
Coffee and Assorted Teas

FIRST STAR

40

Sliced Fresh Fruit
Fresh Baked Breakfast
Pastries and Muffins
Warm Cinnamon Rolls
Assorted Individual Yogurts
and Overnight Oats
Eggs Benedict with Peameal
Bacon & Lemon Hollandaise
Spiced Breakfast Potatoes
Selection of Chilled Juices
Water Station
Coffee and Assorted Teas



VEGETARIAN



PLANT-BASED/ CAN BE MADE PLANT-BASED

ACTION STATIONS

MINIMUM ORDER OF 15 PER ITEM

PRICING IS PER GUEST | SUBJECT TO A CHEF ATTENDANT FEE

OMELETTE STATION

18.50

Whole Uncracked Eggs, Crumbled Pork Sausage
Bacon, Diced Ham, Spinach, Mushroom, Tomato
Peppers, Cheddar Cheese

FRENCH TOAST, PANCAKES OR WAFFLE STATION

13

CHOOSE ONE:

Classic with Maple Syrup, Nutella Stuffed, Caramelized Banana

BREAKFAST HANDHELDS

MINIMUM ORDER OF 15 PER ITEM

INCLUDES COFFEE, TEA AND FRESH WHOLE FRUITS

BREAKFAST BURRITO

28

Scrambled Eggs, Crumbled Chorizo
Hash Browns, Tomato Salsa, Cheddar Cheese

BREAKFAST SANDWICH

28

Fresh Bun, Fried Eggs
Your Choice of Bacon or Ham, Cheddar Cheese

MEDITERRANEAN BREAKFAST PITA

28

Vegan Eggs, Tomato, Cucumber, Hummus

BREAK MENU

PRICED AT 8.75 EACH

MINIMUM ORDER OF 15 PER ITEM

BAGELS AND CREAM CHEESE

BERRY SMOOTHIE SHOOTERS

YOGURT PARFAITS

OVERNIGHT OATS

ASSORTED MUFFINS

CHOCOLATE CHIP COOKIES
2 PER GUEST

ROSEMARY SALTED POPCORN

ARENA STYLE BUTTERY POPCORN

SWEET AND SALTY SNACK BOWL

FLASH FRIED POTATO CHIPS
SMOKED ONION DIP

GARDEN FRESH CRUDITÉ
RANCH DIP



LUNCHES MADE EASY

40

MINIMUM ORDER OF 15 PER ITEM

PRICES ARE PER GUEST

CHOICE OF SALAD

CHOOSE ONE:

- Chef's Garden Salad
(with Assorted Dressings)
- Classic Caesar Salad
- Greek Salad
- Potato Salad

CHEF'S SANDWICH SELECTIONS

1.25 PER PERSON

CHOOSE TWO:

Smoked Turkey and Provolone
Leaf Lettuce, Sliced Tomato
Cranberry, Mayonnaise

Black Forest Ham and Swiss Cheese
Rosemary Mayonnaise
Mustard, Arugula

The Italian Boss
Artisan Lettuce, Genoa Salami
Prosciutto, Provolone Cheese
Basil Pesto Aioli

Pesto Vegetable Wrap
Zucchini, Eggplant, Red Onion
Tomato, Goat Cheese

CHOICE OF DESSERT

CHOOSE ONE:

- Chef's Choice
- Freshly-Baked Chocolate Chip Cookies

ELEVATE YOUR PACKAGE

ALL PRICES ARE PER PERSON,
MINIMUM ORDER OF 15 PER ITEM

COFFEE & TEA • 4

ADD-ON HOUSEMADE
SOUP SELECTION • 8

SMOKED TOMATO &
FIRE-ROASTED RED PEPPER
MINISTRONE
BROCCOLI AND CHEDDAR
SPICY LENTIL

BUILD YOUR OWN SALAD
AND SANDWICH BAR
45

MAKE IT A BOXED LUNCH
ON THE GO
42



FAN FAVOURITES

SIGNATURE BURGER BAR

Grilled All Beef Burgers, Fresh Burger Buns
Leaf Lettuce, Sliced Tomato, Red Onions
Cheddar and Provolone Cheese
Mustard, Ketchup, Relish, Mayonnaise, Potato Salad
Flash Fried Potato Chips with Smoked Onion Dip
Fresh Baked Cookies

LUNCH 38
DINNER 48

MEXICAN FAJITA BAR

Paprika Grilled Chicken
Sauteed Bell Peppers and Onions, Fiesta Rice
Mexican Street Corn Salad, Flour Tortillas
Sour Cream, Pico de Gallo, Salsa, Guacamole
Shredded Lettuce, Grated Cheddar
Churros

LUNCH 40
DINNER 50

TACO BAR

Taco Seasoned Beef
Tortilla Chips with Warm Queso
Fiesta Rice, Mexican Street Corn Salad
Flour Tortillas, Sour Cream, Pico de Gallo
Salsa, Guacamole
Shredded Lettuce, Grated Cheddar
Churros

LUNCH 45
DINNER 55

HOT DOG BAR

Nathan's Famous Hot Dogs, Fresh Rolls
Grilled Onions, Raw Onions, Sauerkraut, Chili
Shredded Cheddar, Ketchup, Mustard, Relish
Potato Salad
Flash Fried Potato Chips with Smoked Onion Dip
Fresh Baked Cookies

LUNCH 30
DINNER 40

PASTA TWO WAYS

Caesar Salad
Cavatappi Pasta, Garlic Parmesan Cream Sauce
Sliced Grilled Chicken
Penne Pasta, Tomato Basil Sauce, Grilled Italian Sausage
Shaved Parmesan, Garlic Bread
Tiramisu

LUNCH 40
DINNER 50



FAN FAVOURITES

PULLED PORK MAC AND CHEESE

Coleslaw, BBQ Pulled Pork
Cavatappi Pasta, House-Made Cheese Sauce
Garlic Bread
Chocolate Brownies

LUNCH 35
DINNER 45

TASTE OF GREECE

Chicken Souvlaki with Tzatziki Dip
Traditional Greek Salad
Lemon Herb Roasted Potatoes
Greek Style Pita Bread
Fresh Baked Chocolate Chip Cookies

LUNCH 38
DINNER 48

ASIAN INSPIRED

Vegetable Spring Rolls
Asian Noodle Salad
Vegetable Spring Rolls with Plum Sauce
Stir Fried Vegetables
Ginger Beef, Fried Rice

LUNCH 45
DINNER 55

UKRANIAN MENU

Cabbage Rolls (*served Deconstructed Style*)
Pan Fried Potato and Cheddar Perogies
Grilled Ukrainian Sausage
House-Made Cheese Sauce, Sour Cream, Green Onion
Freshly Baked Chocolate Chip Cookies

LUNCH 38
DINNER 48



PIZZA PARTY

14" PIZZA,
SLICED INTO 8 PIECES



PESTO GARDEN VEGGIE PIZZA

54

Red Onion, Fresh Spinach, Roasted Red Peppers
Pesto Sauce

PEPPERONI PIZZA

54

Marinara, Spicy Pepperoni, Mozzarella

HAWAIIAN FEAST PIZZA

54

Ham, Pineapple, Mozzarella

NOT SO BASIC CHEESE PIZZA

54

Mozzarella, Cheddar Cheese

MEAT SUPREME

54

Pepperoni, Salami, Ground Beef, Sausage Crumble
Bacon, Cheese

CAULIFLOWER CRUST AVAILABLE ON REQUEST

PIZZA 73



ALL-DAY MEETING PACKAGES

COLD COMFORTS 75

MINIMUM ORDER OF
15 PER ITEM

PRICES ARE PER GUEST

(PACKAGE INCLUDES COFFEE AND ASSORTED TEAS)

THIRD STAR BREAKFAST

Selection of Chilled Juices, Whole Fruit,
Assorted Breakfast Pastries

MORNING BREAK

CHOOSE ONE:

Bagels, Cream Cheese
Berry Smoothie Shooters
Rosemary Salted Popcorn
Flash Fried Potato Chips,
Smoked Onion Dip

CHEF'S SANDWICH SELECTIONS

1.25 PER PERSON

CHOOSE TWO:

Smoked Turkey and Provolone
Leaf Lettuce, Sliced Tomato
Cranberry Mayonnaise

Black Forest Ham and Swiss Cheese
Rosemary Mayonnaise
Mustard, Arugula

The Italian Boss
Artisan Lettuce, Genoa Salami
Prosciutto, Provolone Cheese
Basil Pesto Aioli

Pesto Vegetable Wrap
Zucchini, Eggplant, Red Onion
Tomato, Goat Cheese

AFTERNOON BREAK

Sweet and Salty Snack Bowl
Flash Fried Potato Chips,
Smoked Onion Dip
Chocolate Chip Cookies (2 per guest)
Garden Fresh Crudite, Ranch Dip

INFUSED WATER STATION

ELEVATE YOUR PACKAGE

ALL PRICES ARE CHARGED
BASED UPON CONSUMPTION

ADD ASSORTED
PEPSI PRODUCTS • 5

ADD AQUAFINA
BOTTLED WATER • 8.25



ALL-DAY MEETING PACKAGES

DAILY DELIGHTS 99

MINIMUM ORDER OF
15 PER ITEM

PRICES ARE PER GUEST

(PACKAGE INCLUDES COFFEE AND ASSORTED TEAS)

SECOND STAR BREAKFAST

Sliced Fresh Fruit
Fresh Baked Breakfast
Pastries and Muffins
Cheddar Scrambled Eggs
Smoked Bacon
Spiced Breakfast Potatoes
Selection of Chilled Juices

MORNING BREAK

CHOOSE ONE:

Bagels and Cream Cheese
Berry Smoothie Shooters
Rosemary Salted Popcorn
Flash Fried Potato Chips,
Smoked Onion Dip

FAN FAVOURITES LUNCH SELECTIONS

CHOOSE ONE:

Signature Burger Bar
Mexican Fajita Bar
Taco Bar
Hot Dog Bar
Pasta Two Ways
Pulled Pork Mac & Cheese
Taste Of Greece
Asian Inspired
Ukranian Menu

AFTERNOON BREAK

CHOOSE ONE:

Sweet and Salty Snack Bowl
Flash Fried Potato Chips,
Smoked Onion Dip
Chocolate Chip Cookies (2 per guest)
Garden Fresh Crudite, Ranch Dip

INFUSED WATER STATION

ELEVATE YOUR PACKAGE

ALL PRICES ARE CHARGED
BASED UPON CONSUMPTION

ADD ASSORTED
PEPSI PRODUCTS • 5

ADD AQUAFINA
BOTTLED WATER • 8.25



VEGETARIAN



PLANT-BASED/ CAN BE MADE PLANT-BASED

THE EXECUTIVE

**LUNCH 65
DINNER 75**

MINIMUM ORDER OF 15 PER ITEM

PRICES ARE PER GUEST

COFFEE, TEA & ARTISAN BREAD BAR
INCLUDED IN PACKAGE

CARROT & GINGER SOUP

BABY KALE SALAD

Dried Blueberry, Avocado
Green Goddess Dressing

ROASTED BEET & SQUASH SALAD

Baby Arugula, Orange Dressing
Dried Cranberry, Walnuts

SEARED SABLE FISH

Cherry Tomato Confit Sauce

BRAISED BEEF WITH RED WINE DEMI-GLACE

Pearl Onion

ROASTED SWEET POTATO

ROASTED TRI-COLOUR CAULIFLOWER

FRESH TRIO OF MELON

TIRAMISU SQUARES

ORIENTAL EXPRESS

**LUNCH 52
DINNER 62**

MINIMUM ORDER OF 15 PER ITEM

PRICES ARE PER GUEST

COFFEE, TEA & ARTISAN BREAD BAR
INCLUDED IN PACKAGE

CHICKEN HOT AND SOUR SOUP

NAPA CABBAGE SLAW

Crispy Noodles, Scallions, Toasted Cashews
Soy Ginger Dressing

BEAN SPROUT SALAD

Snow Peas, Carrot, Water Chestnuts
Scallions, Bell Peppers, Bok Choy,
Ginger Sesame Dressing

STEAMED GYOZA

Chicken and Vegetable Gyoza
Tamari Black Vinegar

SWEET AND SOUR CHICKEN

SCEZHUAN EGGPLANT

Scallion, Cilantro, Chili Peppers, Soy Sauce

VEGETABLE FRIED RICE

EGG CUSTARD TART



TASTE OF GREECE

LUNCH 60
DINNER 70

MINIMUM ORDER OF 15 PER ITEM

PRICES ARE PER GUEST

COFFEE, TEA & ARTISAN BREAD BAR
INCLUDED IN PACKAGE

GREEK SALAD

Cucumber, Bell Peppers, Red Onion
Tomato, Kalamata Olives, Oregano
Red Wine Vinaigrette

ORZO PASTA SALAD

Chickpea, Red Onion, Cucumber
Cherry Tomato, Fresh Mint
Lemon & EVOO Dressing

FASOLADA

White Bean Soup, Carrots, Potatoes
Tomato, Fresh Herbs

MOUSSAKA

Potato, Beef, Eggplant, Bechamel Sauce

CHICKEN AND BEEF SOUVLAKI SKEWERS

Tzaziki, Eggplant Dip

ROASTED LEMON HERBED POTATOES

White Wine Reduction, Garlic Chili Butter
Italian Parsley

STUFFED BELL PEPPERS

Zucchini, Onions, Eggplant, Tomatoes

GALAKTOBOUREKO

Phyllo, Creamy Custard, Syrup

BACKYARD BARBEQUE

LUNCH 75
DINNER 85

MINIMUM ORDER OF 15 PER ITEM

PRICES ARE PER GUEST

COFFEE, TEA & ARTISAN BREAD BAR
INCLUDED IN PACKAGE

ICEBERG WEDGE SALAD

Smoked Bacon, Baby Tomatoes
Red Onions, Blue Cheese

ROASTED CORN & BEAN SALAD

Apple Cider Vinaigrette

ROOT BEER BAKED BEANS

ALBERTA BBQ BEEF BRISKET

CRISPY FRIED CHICKEN

GOURMET BREADS ARTISAN ROLLS, BUTTER

SLICED SEASONAL FRUIT PLATTER

WARM CARROT CAKE





INDIAN-INSPIRED CHEF'S TABLE

**LUNCH 60
DINNER 70**

MINIMUM ORDER OF 15 PER ITEM

PRICES ARE PER GUEST

*COFFEE, TEA & ARTISAN BREAD BAR
INCLUDED IN PACKAGE*

COCONUT MILK & LEMONGRASS RASAM

Coconut Milk, Lemongrass, Fresh Ginger
Green Chili, Curry Leaves, Cumin
Tamarind, Cilantro

TANDOORI PANEER CHEESE & VEGETABLE SKEWERS

Creamy Paneer Cheese
Bell Peppers, Onions
Lemon Zest, Mint Chutney

CHICKEN PAKORA

Marinated Chicken, Ginger, Garlic
Garam Masala, Green Chili, Tamarind Chutney

VEGETABLE BIRYANI

Indian Spiced Basmati Rice, Onion
Fried Onions, Garam Masala, Green Chili
Carrots, Beans, Cauliflower

CLASSIC BUTTER CHICKEN

Chicken Thighs, Fresh Tomato, Onions, Curry
Leaves, Lemon Juice, Kasuri Methi

LAMB CHOP CURRY

Charred Lamb Chops, Onion, Garlic, Yogurt
Garam Masala, Fresh Cilantro

FRESH CHANA BASMATI RICE

Basmati Rice, Cumin

GULAB JAMUN TIRAMISU

Mascarpone Cheese, Masala Chai, Cardamom
Gulab Jamun, Crushed Pistachios



COLD PLATTERS

SERVES 12 GUESTS

ARTISAN CHEESE BOARD

Red Wine Aged Cheddar, Three Year Aged Cheddar
Herb Boursin, Smoked Gouda, Marble Cheddar
Sundried Fruits, Grapes, Strawberries, Assorted Crackers
Dijon Mustard, Fruit Jams

145

4oz PER PERSON

CHARCUTERIE BOARD

Sopressatta, Calabrese Salami, Prosciutto, Marinated Olives
Giardiniera, Grainy Prairie Mustard, Herb Crostini

145

3oz PER PERSON

SEASONAL FRUIT & BERRIES

Watermelon, Cantaloupe, Honeydew, Pineapple
Dragon Fruit, Grapes, Strawberries, Seasonal Berries

105

4oz PER PERSON

FRESH MARKET VEGETABLE FARMSTAND

Baby Bell Pepper, Asparagus, Young Carrots
Cauliflower, Heirloom Cherry Tomato, Cucumber
Spinach & Artichoke Hummus, Chive Buttermilk Ranch Dip

105

4oz PER PERSON

VEGETABLE AND DIP PLATTER

Tabbouleh, Tzatziki, Spinach & Artichoke Hummus, Gherkins
Marinated Feta Cheese Cucumber Sticks, Roasted Bell Peppers
Olives, Cherry Tomatoes, Greek Pita Bread, Herb Crostini

135

MARINATED LEMON PEPPER SHRIMP COCKTAIL

Artisan Greens, Chipotle Cocktail Sauce, Lemon Cheeks

150

3oz PER PERSON

MEDITERRANEAN TAPAS PLATTER

Roasted Red Pepper Hummus, Spinach Dip
Tzatziki Dip, Bruschetta, Crostini, Naan, Pita Bread

105

ELEVATE YOUR PACKAGE

ALL PRICES ARE PER PERSON, MINIMUM ORDER OF 15 PER ITEM

CHEF'S TAPAS TABLE 35

TABBOULEH, TZATZIKI, ARTICHOKE AND SPINACH HUMMUS
ROASTED RED PEPPER HUMMUS, SPINACH DIP, BRUSCHETTA
GHERKINS, MARINATED FETA CUCUMBER STICKS
ROASTED BELL PEPPERS, OLIVES
GREEK PITA BREAD, HERB CROSTINI, CRACKERS

CHEF'S GRAZING TABLE 40

CURED MEATS, CHEESES
ANTIPASTI, PATE, PATE EN CROUTE
FINGER SANDWICHES
TARTINES BREADS
CRACKERS, CROSTINI



HOT PLATTERS

SERVES 12 GUESTS

PHILLY CHEESESTEAK STICKS

Shaved Beef, Mozzarella, Parmesan Cheese
Bell Peppers, Onions, Horseradish Aioli

85

BUFFALO CRISPY CHICKEN SLIDERS

Hawaiian Roll, Fried Pickles, Lemon Cabbage Slaw
Buttermilk Ranch

145

16 SLIDERS

GOURMET PRIME RIB BEEF SLIDERS

Hawaiian Roll, Smoked Cheddar Cheese, Beef Bacon
BBQ Mayonnaise, Pickle, Onion Rings

155

16 SLIDERS

MINI BEEF WELLINGTONS

Prarie Mustard

215

CRISPY THAI CHILI GLAZED CHICKEN BITES

Baby Bok Choy, Bell Peppers, Toasted Sesame, Green Onion Curls

155

4oz PER PERSON

KOREAN BBQ ST. LOUIS PORK RIBS

Toasted Sesame Seeds, Green Onion Curls

178

36 RIBS

ALBERTA BEEF STEAK BITES

Alberta Beef Sirloin Cubes, Onion Rings,
Cajun Garlic Butter, Roasted Garlic Aioli

225

4OZ PER PERSON

SMOKED BEEF BRISKET PEROGIES

House-Made Smoked Gouda Cream Sauce, Three Cheese Blend
Beef Bacon, Green Onion

155

36 PIECES

NACHO BAR

Three Cheese Blend, Heirloom Tomatoes
Bell Peppers, Sour Cream, Green Onion, Pico de Gallo

Add Smoked BBQ Brisket +35

Add Pulled Chipotle Chicken +30

110

30Z PER PERSON

GAME TIME CHICKEN WINGS

Your Choice Of:

Maple Beef Bacon, Buffalo Sauce, Honey Garlic, Salt and Pepper
Thai Sesame Sweet Chili, Caesar Parmesan, Lemon Pepper
Celery Sticks, Chive Ranch Dip

215

36 PIECES

BRAISED BEEF SHANK YORKIES

Merlot Demi-Glace, Provolone Cheese, Horseradish Crema

195

36 PIECES



DESSERTS

SERVES 12 GUESTS

CRÈME BRÛLÉE CHEESECAKE

Wild Berry Coulis, Butterscotch Whipped Crème

145

12 PIECES

CONFETTI SWEETS COOKIES *Confetti* SWEETS

Assorted Cookies

52

12 COOKIES

CARAMEL BEIGNETS

Shaved Chocolate, Vanilla Sauce

110

18 PIECES

DEEP FRIED BANANA BREAD PUDDING BITES

Chocolate Sauce

150

18 PIECES

LOADED SWEET AND SALTY SNACK BASKET

Popcorn, Planters Peanuts, Bagged Chips
Milk Chocolate Bars, Flash Fried Potato Chips
Smoked Onion Dip

220

SWEET TOOTH SNACK PACKAGE

Haribo, Starburst, Skittles, Twizzlers
M&M Peanut, M&M Plain

135





COLD CANAPES HORS D'OEUVRES

5.50 PER PIECE

CRAB DEVILLED EGGS

Pimento Pepper, Dijon Mustard
Mayonnaise, Green Onion, Balsamic Pearls

THAI VEGETABLE SUMMER ROLL

Spiced Peanut Sauce

SMOKED TOMATO BRUSCHETTA

Crostini

AVOCADO AND CREAM CHEESE

Tartine

ROASTED BEET, SQUASH PUREE

Feta Cheese, Tartine

5.75 PER PIECE

BEEF CARPACCIO ROLLS

Tender Greens, Truffle Aioli
Shaved Pecorino Cheese

STEAK BITES ON CROSTINI

Tender Greens, Garlic Aioli, Crispy Onion

TUNA TARTARE CONE

Fresh Dill, Capers, Pita Chips, Caviar Aioli
Fresh Lemon

SMOKED SALMON CONES

Lemon-Dill Cream Cheese, Capers
Red Onion

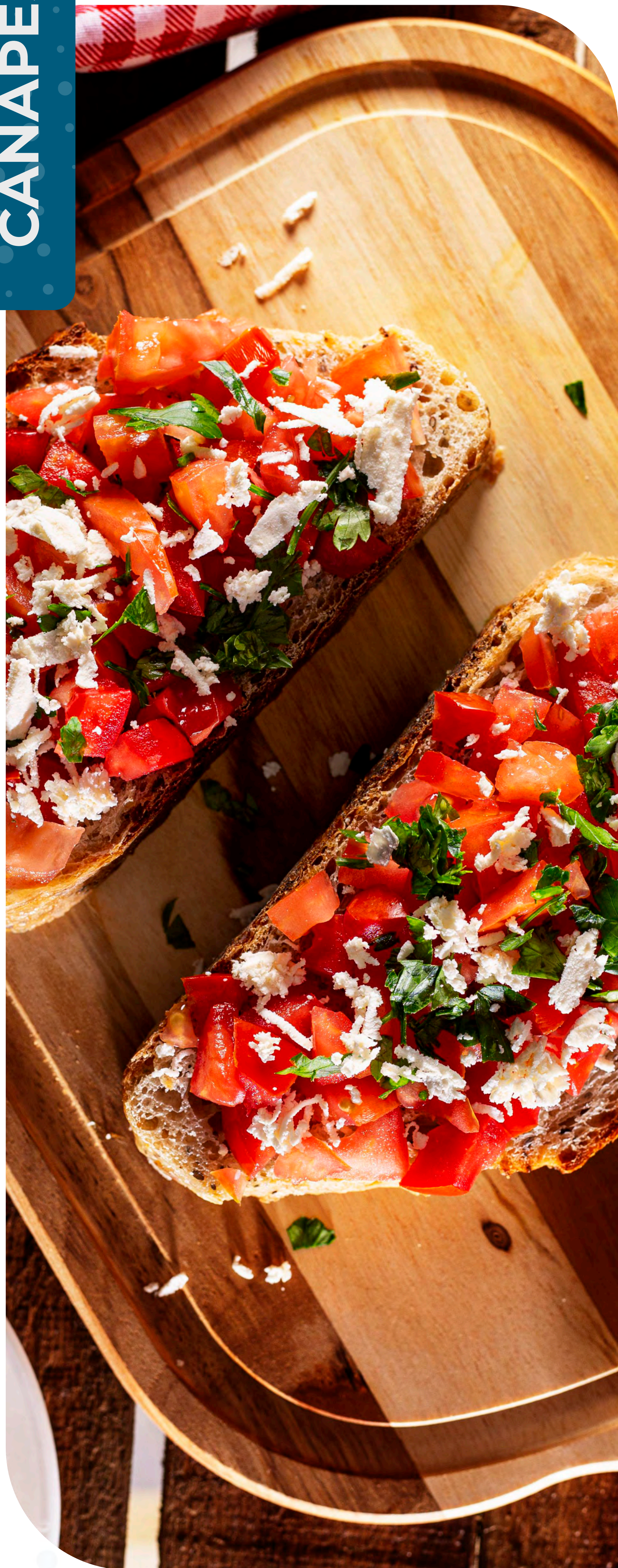
CHILLED SMOKED DUCK BREAST

Tender Greens
Orange Pomegranate Glaze

SHRIMP COCKTAIL SHOOTERS

Chipotle Caesar





HOT CANAPES HORS D'OEUVRES

5.75 PER PIECE

ASSORTED POT STICKERS

Ginger Hoisin, Sweet Chili

MUSHROOM ARANCINI

Parmesan Crust

BEEF SLIDERS

Smoked Gouda Cheese

SINGAPORE CHICKEN SATAY

Coconut Peanut Sauce

CHICKEN SOUVLAKI

Tzatziki

ZUCCHINI CANNELONI

Rosetta Sauce, Chevre

6.25 PER PIECE

MEATBALL WELLINGTON

Horseradish Aioli

SAUTEED CAJUN PRAWN SKEWER

BRAISED BEEF SHANK YORKIES

Provolone Cheese, Horseradish Crema

RECEPTION PACKAGE

MINIMUM 15 GUESTS

3 PIECES PER GUEST 17.25

5 PIECES PER GUEST 28.75

7 PIECES PER GUEST 40.25

SMOKED TOMATO
BRUSCHETTA CROSTINI

BRAISED BEEF
SHANK YORKIES

SINGAPORE CHICKEN SATAY
MUSHROOM ARANCINI



V VEGETARIAN



P PLANT-BASED/ CAN BE MADE PLANT-BASED

BUILD YOUR OWN CHEF'S TABLE

DINNER 85

COFFEE, TEA & ARTISAN BREAD BAR INCLUDED IN PACKAGE

SOUPS

Choose One:

Chicken Noodle
Beef and Barley
Roasted Butter Nut Squash
Spicy Lentil
Roasted Mushroom
Served with Dinner Roll & Butter

SALADS

Choose Two:

Beet Salad
Beets, Candied Pecans, Feta
Orange Pommery Dressing

Caesar Salad
Romaine, Shaved Parmesan
Croutons, Bacon Bits
Caesar Dressing

Spinach Salad
Spinach, Goat Cheese, Cherry Tomato
Pine Kernels
Citrus Vinaigrette

Caprese Salad
Vine Ripened Tomato, Buffalo Mozzarella
Basil, Balsamic Pearls
EVOO

German Potato Salad
Potatoes, Double Smoked Bacon, Scallions
Creamy Cider Dressing

Slaw Salad
Celery Root, Green Apple Slaw
Honey Roasted Walnuts
Citrus Dressing

ACCOMPANIMENTS

Choose Two:

Roasted Tri-Color Baby Potatoes
Parmesan Whipped Potatoes
Parmesan Polenta
Honey Roasted Baby Carrots
Ratatouille
Baked Macaroni and Cheese
Green Bean Sofrito
Scalloped Potato
Crispy Brussels Sprouts

ENTREES

ADD A SECOND ENTREE +17 PER GUEST

Choose One:

Braised Short Ribs

Herb Roasted Chicken
Mushroom Medley

Seared Halibut
Herb Cream Sauce

Sable Fish
Pancetta, White Bean Kale

Salmon Escabeche
Julienned Vegetables

Pork Loin
Baked Granny Smith Apple, Cider Sauce

Butternut Squash Ravioli
Brown Butter Sage Sauce

Penne a la Vodka
Crushed Tomato, Cream, Grana Padano
Fresh Basil

Spinach Canneloni
Saffron Creamy Tomato

Garbanzo Bean and Kale Stew
Coconut Milk, Red Curry
Green Mango - Cilantro Emulsion

SWEETS

Choose Two:

Carrot Cake
Chocolate Lava Cake
Tiramisu
Crème Brulee Cheesecake
Chocolate Brownie (*Gluten Free Option*)
Triple Chocolate Mousse
Apple Crumble



PLATED DINNER PACKAGES

WALTERDALE 95

SALAD COURSE

Choose One:

Roasted Baby Beet Salad
Baby Romaine, Red Onion, Oregano
Red Wine Vinaigrette

OR

Caesar Salad
Romaine, Herb Croutons
Shaved Parmesan, Caesar Dressing
Citrus Dressing

ENTREE COURSE

Choose One:

Provence Roasted Chicken
Mascarpone Polenta, Green Beans
Sage Jus

OR

Grilled Striploin
Roasted Garlic Smashed Potato
Field Mushrooms
Pinot Noir Beef Reduction

DESSERT COURSE

Choose One:

Classic Tiramisu
Salted Caramel Sauce, Fresh Berries

OR

Dulce de Leche Cheesecake
Creme Anglaise, Fresh Berries

HIGH LEVEL 95

SOUP OR SALAD COURSE

Choose One:

Caprese Salad
Heirloom Tomatoes, Mozzarella
Red Onion, Balsamic Syrup

OR

Roasted Tomato and Basil Soup

ENTREE COURSE

Choose One:

Provence Roasted Chicken
Mascarpone Polenta, Green Beans
Sage Jus

OR

Merlot Braised Alberta Beef Short Rib
Buttermilk Mashed Potato
Honey Glazed Golden Beets
Mushroom Ragout

DESSERT COURSE

Choose One:

Classic Tiramisu
Salted Caramel Sauce, Fresh Berries

OR

Crème Brulee Cheesecake
Wild Berry Coulis



PLATED DINNER PACKAGES

ICE DISTRICT 125

APPETIZER COURSE

Choose One:

Seven Pepper Seared Albacore Tuna
Mango Soy Drizzle, Micro Greens

OR

Crab Cake
Whole Grain Mustard Aioli
Sweet Chili Mango Salsa

SALAD COURSE

Choose One:

Wedge Salad

Iceberg Lettuce Wedges, Bacon
Grape Tomato, Red Onion
Crumbled Blue Cheese, Ranch Dressing

OR

Caesar Salad
Romaine, Herb Croutons
Shaved Parmesan, Caesar Dressing

ENTREE COURSE

Choose One:

Seared Alberta Beef Tenderloin
Potato Gratin, Roasted Mushrooms
Cabernet Reduction

OR

Pan-Seared Salmon
Horseradish Potato, Wilted Spinach
Roasted Tomatoes

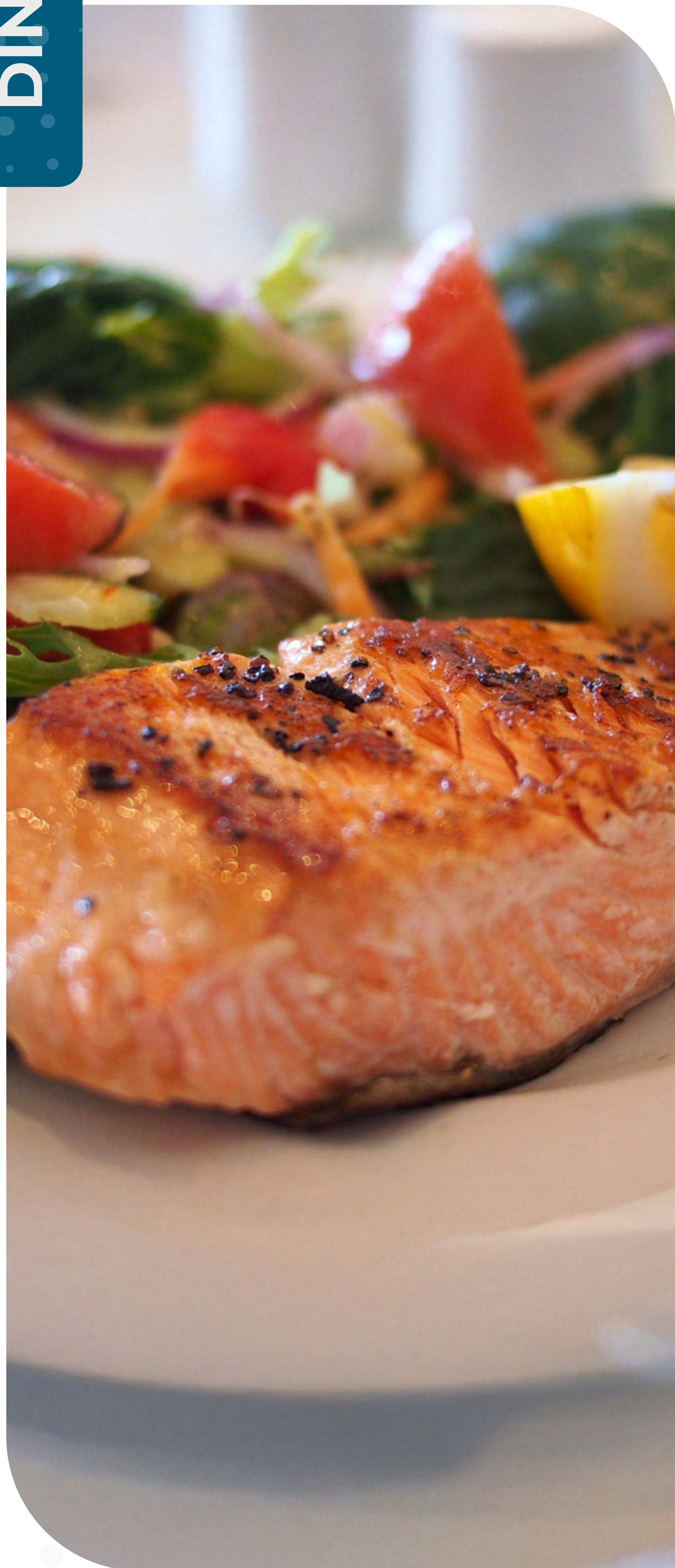
DESSERT COURSE

Choose One:

Dulce de Leche Cheesecake
Creme Anglaise, Fresh Berries

OR

Black Forest Chocolate Cake
Creme Anglaise, Fresh Berries



BEER + COOLERS



PREMIUM/DOMESTIC DRAFT

Molson Canadian

17.50

24oz

CRAFT/IMPORT DRAFT

Heineken

18

24oz

PREMIUM/DOMESTIC PACKAGED

Molson Canadian, Coors Light, Pilsner

Miller Lite, Molson Ultra

15.50

16oz

CRAFT/IMPORT PACKAGED

Coors Original, Heineken, Blue Moon, Madri Exceptional

16

16oz

CIDERS

Strongbow

16.75

473ML

COOLERS

Truly Hard Seltzer | Berry or Peach

Coors Seltzer | Cherry Slushie or Grape Slushie

The Finnish Long Traditional Citrus

The Finnish Long Traditional Sugar Free Citrus

16.75

16oz

COOLERS

Sun Cruiser | Classic Iced Tea, Iced Tea + Lemonade

OLE | Paloma or Margarita

SIPP Caesar

16.50

12oz





SPIRITS

HOUSE 10Z 15.75

- SIPP Vodka
- Pendleton’s Whisky
- Flourish Gin
- Bacardi - White, Spiced, Black

PREMIUM 10Z 16.75

- Ketel One Vodka
- Crown Royal
- Botanist Gin
- Siempre Plata
- Flor De Cana 7 Year

ULTRA 10Z 17.75

- Grey Goose
- Woodford Reserve
- Hendricks Gin
- Siempre Reposado
- Flor De Cana 12 Year

HOUSE WINE

	9OZ	BTL
Dirty Laundry Hush Red, Canada	19.50	55
Dog’s Life Special Edition Sauvignon Blanc, Chile	19.50	55



NON ALCOHOLIC



PACKAGED SOFT DRINKS

Pepsi, Diet Pepsi, 7-Up, Dr. Pepper, Schweppes Ginger Ale, Schweppes Tonic, Schweppes Club Soda, Mug Root Beer, Brisk Iced Tea

5
20oz

AQUAFINA BOTTLED WATER

8.25
20oz

ASSORTED DOLE FRUIT JUICES

7
16oz

ENERGY DRINKS

Red Bull Original, Sugarfree, Peach

8.75
12oz

ELEVATE YOUR PACKAGE

ALL PRICES ARE PER PERSON, MINIMUM ORDER OF 15 PER ITEM

INFUSED WATER STATION 4 | COFFEE + TEA 4

