

2022 CATERING PACKAGE



EVERGREEN PARK
HOSPITALITY

Welcome to Evergreen Park.

We are a not for profit organization that offers the largest full featured exhibition facility North of Edmonton. Our Chefs are passionate about food. Our skilled team has developed menus that accentuate all occasions. With a variety of versatile function spaces including Clarkson Hall, four large ballrooms, meeting rooms of all sizes, and the unique Old Timers Cabin, we have a diverse range of facilities customizable for your event.

Evergreen Park is proud to be the host venue for such events as the Festival of Trees Gala, Presidents Ball, Stars Hangar Dance, and more.

Whether you are planning a meeting, wedding, tradeshow or gala our experienced team will work with you to ensure your event is a great success!

EVERGREEN PARK WOULD LIKE TO ACKNOWLEDGE THAT WE ARE MEETING ON TREATY 8 TERRITORY AND WE HONOUR AND ACKNOWLEDGE ALL OF THE FIRST NATIONS, METIS AND INUIT PEOPLES WHOSE FOOTSTEPS HAVE MARKED THESE LANDS FOR CENTURIES.



EVERGREEN PARK
HOSPITALITY

INDEX

PAGE 4	BOOKING INFORMATION
PAGE 5	CATERING INFORMATION
PAGE 6	RENTAL INFORMATION
PAGE 7	FACILITY INFORMATION
PAGE 12	BEVERAGES
PAGE 13	EVERGREEN SPIRITS
PAGE 15	BREAKFAST
PAGE 19	AM SNACKS
PAGE 21	MEETING PACKAGES
PAGE 23	LUNCH
PAGE 29	BOXED LUNCH
PAGE 30	PM SNACKS
PAGE 32	APPETIZERS & PLATTERS
PAGE 37	DINNER
PAGE 42	LATE NIGHT
PAGE 43	WEDDING
PAGE 44	CHRISTMAS

BOOKING INFORMATION

In order to hold space on a definite basis a signed contract and a deposit equal to the amount of the room rental is required. Event space is booked only for the times indicated. Should setup and dismantle times be required, please specify at the time of booking as additional charges may apply. Evergreen Park reserves the right to provide an alternate function room best suited for the group should the number of guests attending the function or room setup differ from the original contract.

A final guaranteed number of guests for each event will be required by 12:00 noon, seven working days prior to the function. Should we not receive your guaranteed numbers by this date, we will invoice you for the original estimated number or total number of guests attending – whichever is greater.

Supplies and equipment must be removed from the property at the end of the function. Additional space may be rented for overnight storage and would be subject to applicable room rental fees.

All functions must be paid in full prior to the event date unless credit has been approved by the Evergreen Park Accounting Department.

Cancellation charges will be applied to all functions once the contract has been signed. Please note that the deposit is non-refundable and will be applied to your function costs.

Limited Audio Visual equipment is available. Details can be arranged through the Facility Sales Department or you may choose an alternate supplier.

Food Service:

Children ages 5 and under are free, ages 6 - 12 are half price and 13 and older are full price on all dinner buffets. Numbers must be confirmed 7 days prior to the event.



CATERING INFORMATION

Food & Beverage

- All Food & Beverage served in Evergreen Park is to be provided by Evergreen Park, the only exception being wedding and special occasion cakes. In accordance to Health & Safety Regulations, Evergreen Park prohibits guests from removing any food and beverage products after the function, with the exception of special occasion cakes.
- A final guaranteed number of guests for each event will be required by 12:00 noon, seven working days prior to the function. Should we not receive your guaranteed numbers by this date, we will invoice you for the original estimated number or total number of guests attending – whichever is greater.
- Evergreen Park is responsible for all beverage sales and service in accordance with the Alberta Gaming and Liquor Commission. Evergreen Park will supply alcoholic beverages served in a licensed public area. No alcoholic beverage of any kind is allowed to be brought into Evergreen Park areas for sale or consumption other than through Evergreen Park.
- As a general rule, only disposable wares are used for a licensed event. Glass service is available at an extra charge.
- Juice and soft drinks at additional prices are always available as non-alcoholic beverages for all licensed events.
- All menu prices and room rental charges are subject to change without notice to reflect current market conditions.
- Prices do not include 17% service charge or 5% GST.

Bar Types Available

Minimum bar purchases of \$500 are required or a bartender fee of \$35 per hour will apply

Host Bar

This type of bar service is used when you, as the host, pay for all drinks consumed by your invited guests. Our staff will keep track of the number of drinks consumed and you will be invoiced afterwards according to the beverage consumption. Drink tickets, host bars & tabs are subject to 17% service charge.

Cash Bar

This type of bar service is used when the guests are required to pay for their own beverages individually on a cash basis. For a larger event we will provide a cashier at a rate of \$35 per hour to sell drink tickets on site.

A labor charge of \$35 per hour, per bartender (minimum 3 hours) will be applied if beverage sales are below \$500 per bar.



RENTAL INFORMATION

Audio Visual

• LCD projector	\$75
• Flip-chart & markers	\$15
• Whiteboard & markers	\$15
• Conference phone	\$45
• Wireless internet	no charge
• Stage	\$25/piece
• Screen	\$20
• Sound system	\$80
• Built in PA system	no charge

Audio Visual Clarkson Hall

• LCD projector x 3/screens x 3/ (includes AV tech for 3 hr.)	\$225
• Mic/podium & sound system	\$150
• Stage	\$25/piece

All prices are subject to 5% GST

Connectivity

All meeting rooms are equipped with standard power.

Wireless high speed internet access is available in all meeting rooms at no extra charge.

Clients may supply their own computers and/or laptops/projectors.

Linen Rental

Assorted colors available

Tablecloths: \$4.5/each

Cloth napkins: \$0.85/each

Equipment and Décor

Evergreen Park does not permit any article to be fastened onto walls or electrical fixtures. The use of tacks, tape, nails, screws, bolts or any tools which could mark the floors, walls or ceilings is prohibited. Evergreen Park will hold the organization and/or exhibitor responsible for any and all damages to the property. Personal effects, décor items and any other equipment must be removed from the function room at the end of the function unless the room is reserved on a 24 hour basis. Evergreen Park will apply a labor charge of \$100 per hour if these items are not removed by the agreed take down time. Evergreen Park will not be held responsible or liable for any missing items. Evergreen Park is pleased to receive and assist in the handling of boxes and packages. Due to limited storage space, we are unable to accept shipments earlier than 2 days prior to event. Please coordinate the pickup of items immediately following your event as the Evergreen Park is not responsible for damage to, or loss of any articles left on the premises after the event. Candles with open flame (e.g. tapers or candelabras) are not permitted. Candles in an enclosed container (e.g. votives), where the tip of the flame is at least one inch below the lip of the container, are acceptable. Confetti (or similar) is not permitted on Evergreen Park premises, including Evergreen Park. A clean up charge of \$500 minimum will apply if used. Requests to place promotional materials and signage in Evergreen Park should be coordinated with the Facility Sales Manager. All signage should be professional quality and are subject to Evergreen Park management approval.

If you have any questions or concerns about Equipment and/or Décor, please contact the Facility Sales Team.



FACILITY INFORMATION

Entertainment – Tariffs for Music at Events

All events with musical entertainment, live or recorded, are subject to both SOCAN and Re-Sound charges listed below. The fees collected by these two agencies are licensing fees and/or distributed as royalties to the original artists and do not represent any revenue to the Evergreen Park. Evergreen Park will apply these charges to the final bill. Both SOCAN and Re-Sound charges are based on room capacity authorized under the Evergreen Park Liquor License, not on actual attendance of the event.

SOCAN (Licensing fee collected by the Society of Composers, Authors and Music Publishers of Canada)

<u>Capacity</u>	<u>Without Dancing</u>	<u>With Dancing</u>
1 – 100	\$22.06 plus tax	\$44.13 plus tax
101 – 300	\$31.72 plus tax	\$63.49 plus tax
301 – 500	\$66.19 plus tax	\$132.39 plus tax
Over 500	\$93.78 plus tax	\$187.55 plus tax

Re-Sound (Royalties collected for Public Performance of Sound Recordings)

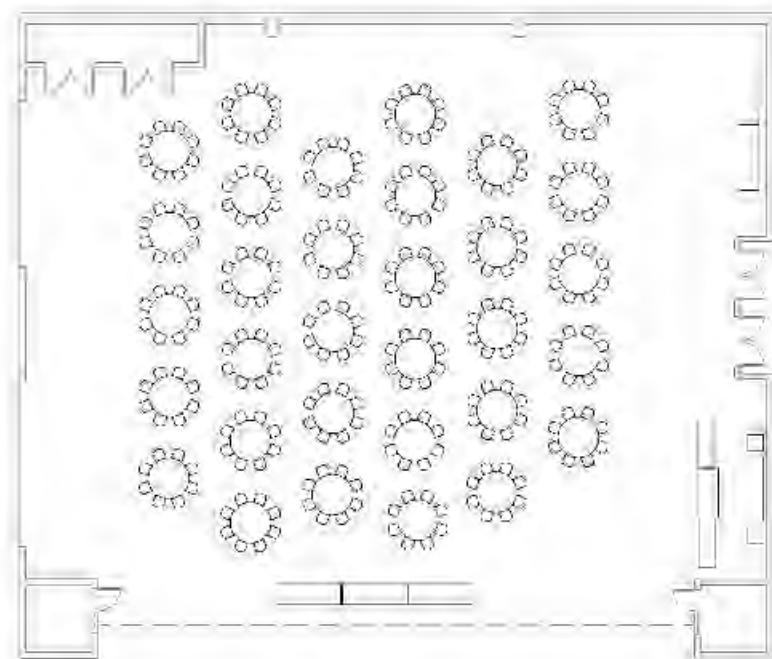
<u>Capacity</u>	<u>Without Dancing</u>	<u>With Dancing</u>
1 – 100	\$9.25 plus tax	\$18.51 plus tax
101 – 300	\$13.30 plus tax	\$26.63 plus tax
301 – 500	\$27.76 plus tax	\$55.52 plus tax
Over 500	\$39.33 plus tax	\$78.66 plus tax

This chart is for estimated #'s only and will depend on setup style and table size.

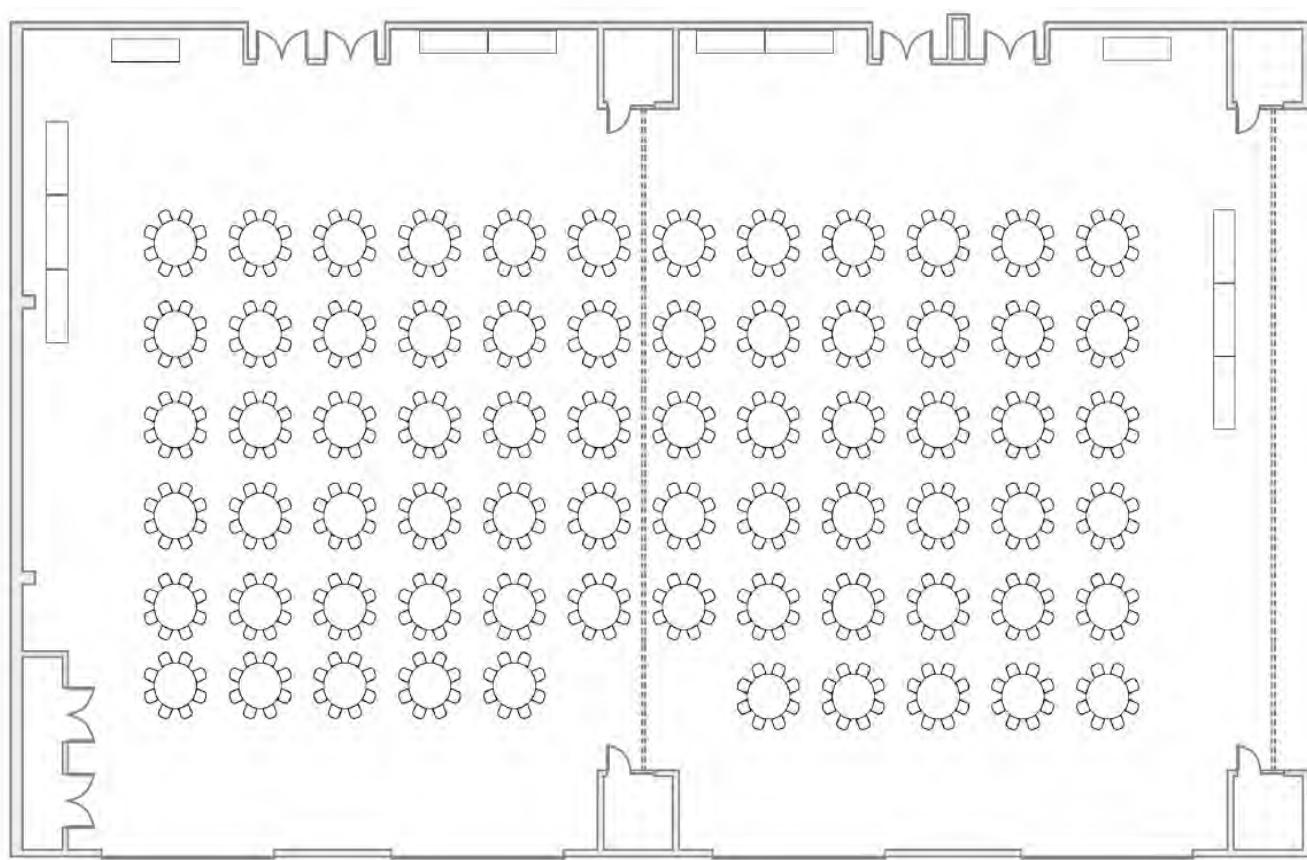
Meeting Rooms

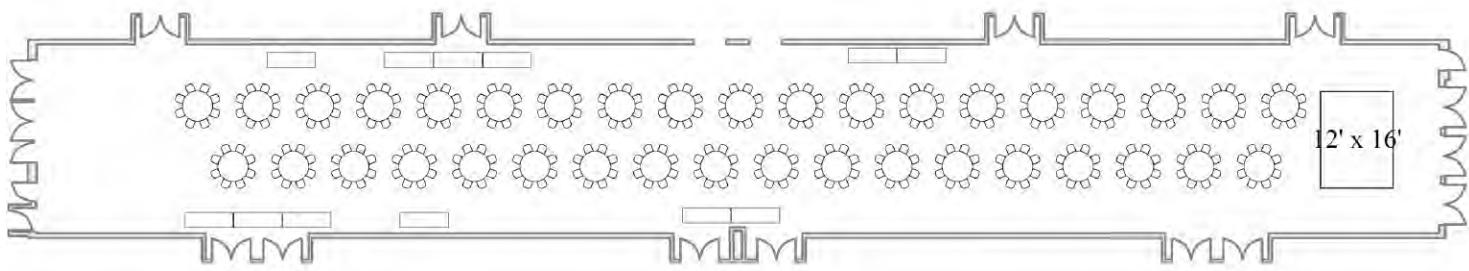
NAME	DIMENSION	SQ FT	THEATRE	CLASS ROOM	U-SHAPE	BOARD ROOM	RNDS OF 8	RECEPTION	8X10 BOOTH S
CHAMBER	40 x 45	1800	100	45	27	36	96	100	10
LSM	54.5 x 45	2452	130	60	33	42	128	130	11
CHUCKWAGON	54.5 x 45	2452	130	60	33	42	128	130	12
KIN	40 x 45	1800	100	45	27	36	96	100	10
HALL A	210 x 220	46,200	2000	2000	N/A	2000	2000	2000	200
SALON B	72.8 x 90	6552	300	144	60	78	250	300	36
SALON C	73.4 x 90	6606	300	144	60	78	250	300	36
SALON D	72.8 x 90	6552	300	144	60	78	250	300	36
SALON B & C	146 x 90	13,212	600	288	N/A	N/A	560	600	72
SALON C & D	146 x 90	13,212	600	288	N/A	N/A	560	600	72
SALON B & C & D	219 x 90	19,764	900	432	N/A	N/A	816	900	108
GRANDHALL-WAY	30 x 219.6	6570	N/A	N/A	N/A	N/A	200	400	N/A
CABIN	29 x 29	841	50	30	20	N/A	50	50	N/A
CLARKSONHALL	198 x 47	9600	500	120	69	84	300	400	

SALON B

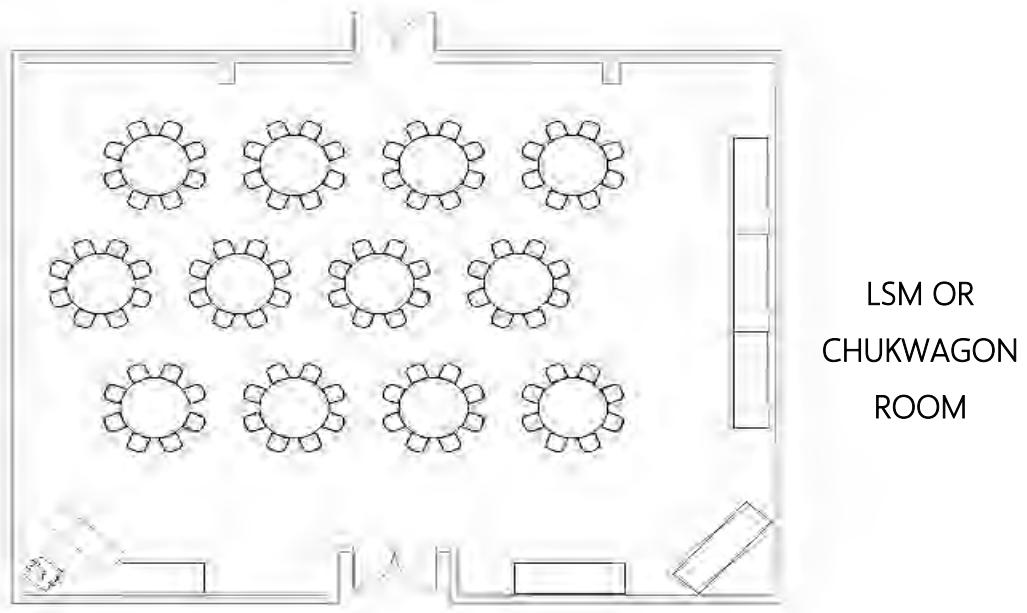


SALON B & C

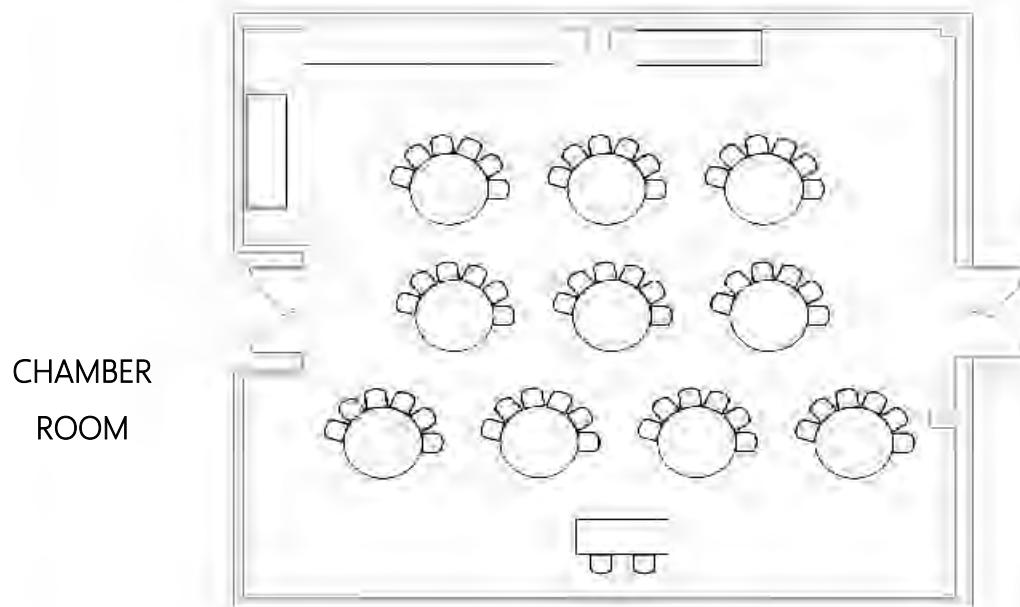




GRANDE HALLWAY

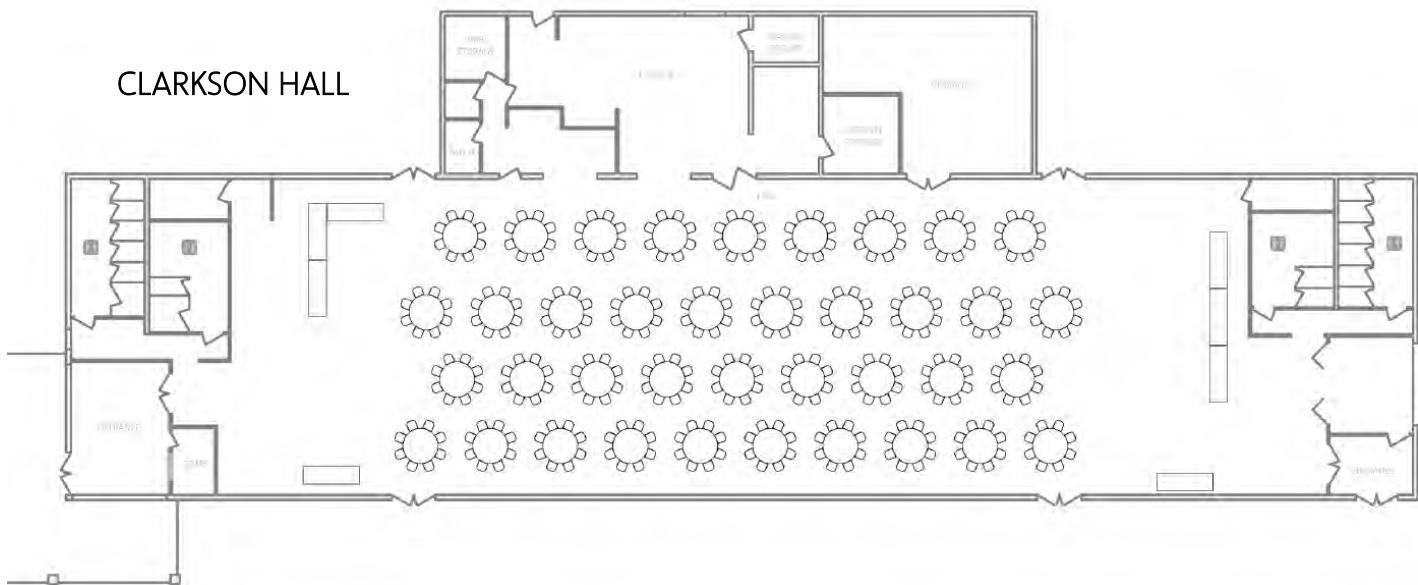


LSM OR
CHUKWAGON
ROOM

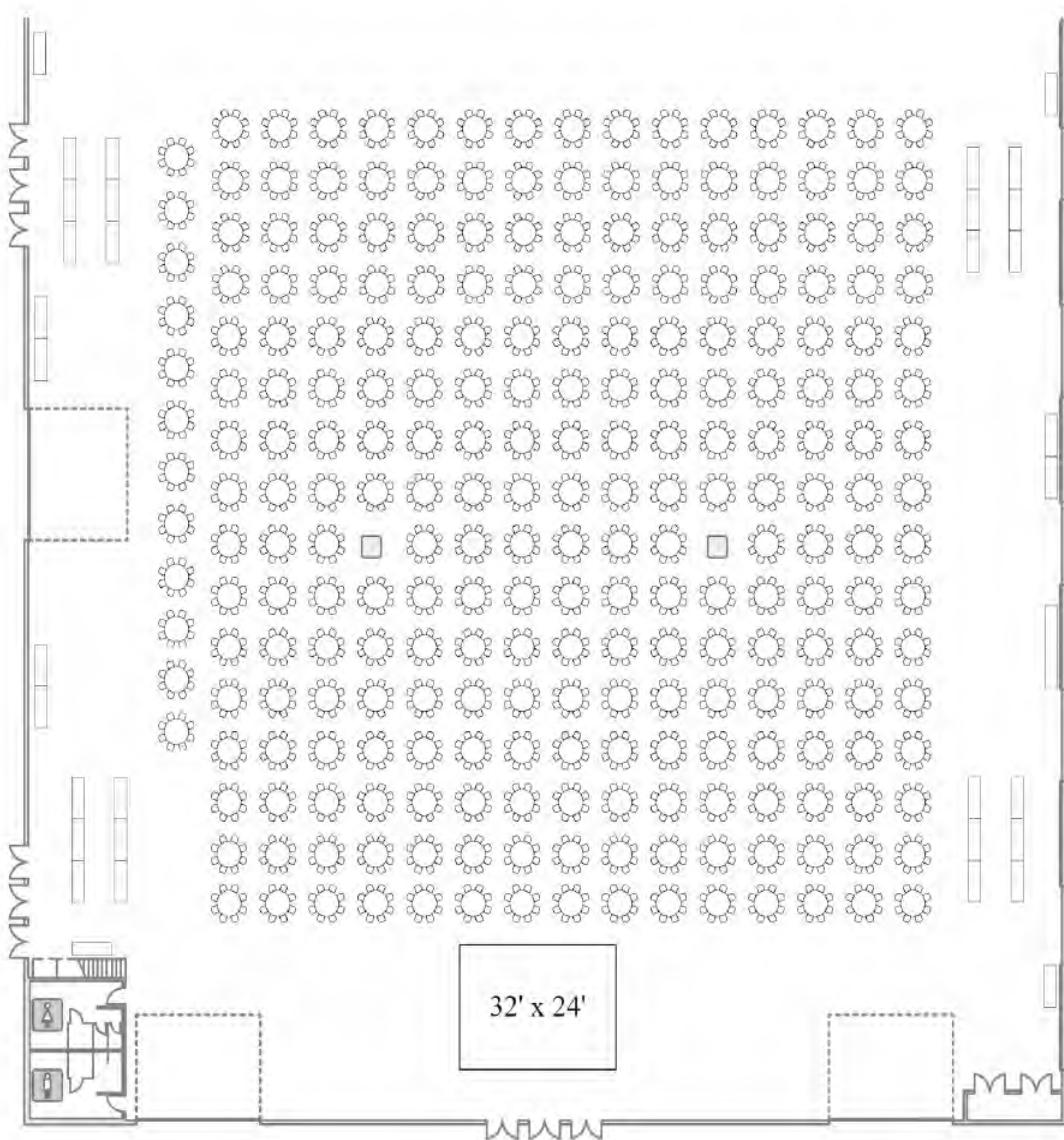


CHAMBER
ROOM

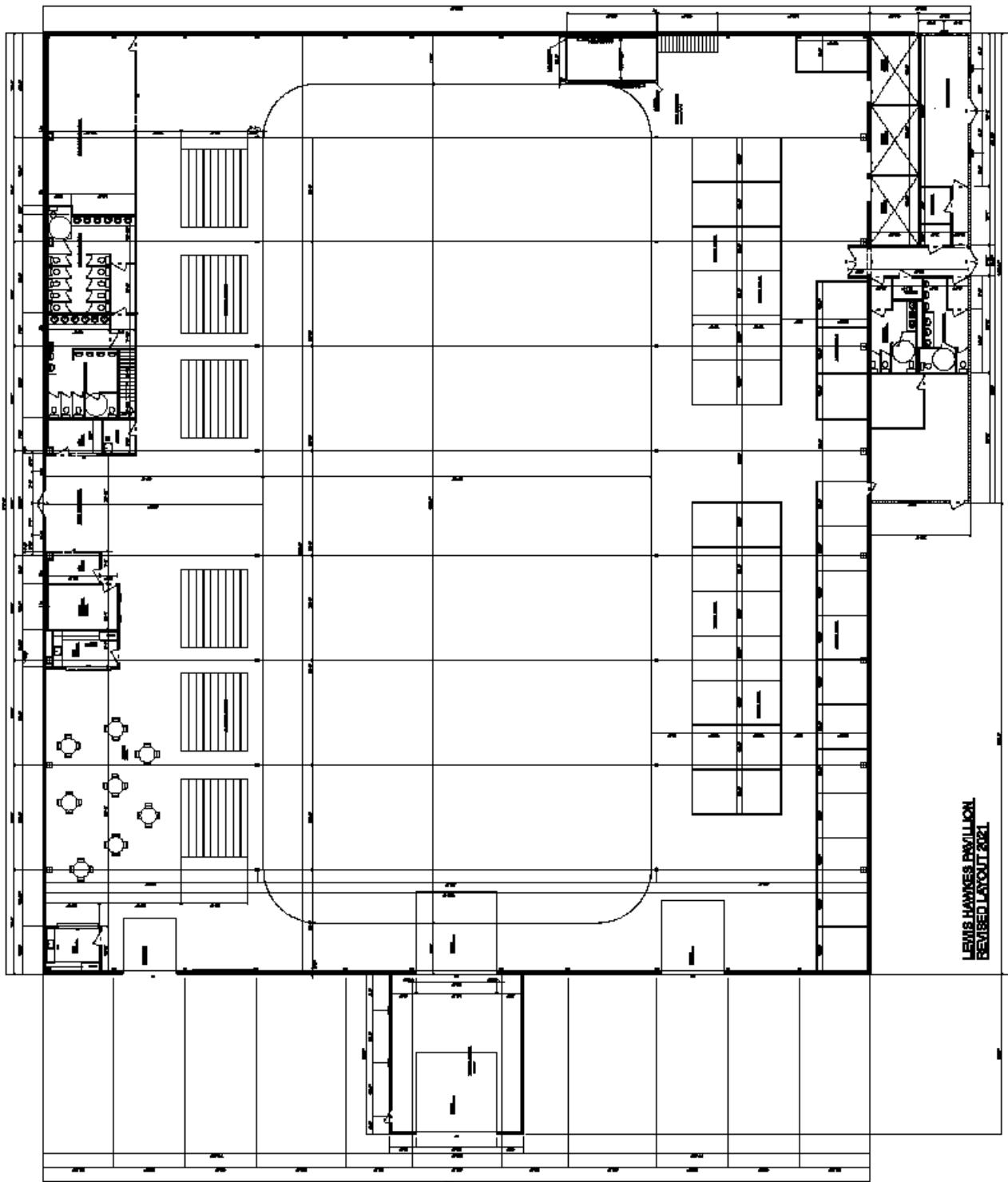
CLARKSON HALL



HALL E



LEWIS HAWK



START YOUR DAY



BEVERAGE

FRESHLY BREWED REGULAR OR DECAFFEINATED COFFEE & PREMIUM TEA, WATER PITCHERS
PLEASE NOTE THE BEVERAGE BELOW HAS A 2 HOUR MAXIMUM SERVICE WINDOW

COFFEE STATION

- 2 HOUR COFFEE BREAK \$4.5/PERSON
- 8 HOUR COFFEE BREAK \$9/PERSON

PREMIUM BODUM COFFEE SERVICE – SPECIALTY CREAMERS

COFFEE BREAK

COFFEE 25 CUP URN \$50

COFFEE 50 CUP URN \$90

COFFEE 100 CUP URN \$160

PREMIUM TEAS \$3/EACH

HOT CHOCOLATE PER CARAFE (ONE CARAFE SERVES 10 CUPS) \$25 ADD TO YOUR COFFEE
STATION

HOT CHOCOLATE 50 CUP URN \$110

MULLED WARM APPLE JUICE PER CARAFE (ONE CARAFE SERVES 10 CUPS) \$25

ASSORTED MINI CANS OF COKE PRODUCTS \$2/EACH

ASSORTED BOTTLED JUICES \$2.5/EACH

SAN PELLEGRINO SPARKLING MINERAL WATER \$3.75/EACH

SAN PELLEGRINO SPARKLING JUICE \$2.75/EACH

FIJI WATER \$3.5/EACH

EARTH WATER \$4.5/EACH (PACKAGED IN RE-USABLE CONTAINER)

MONSTER \$7/EACH

BOTTLED SPRING WATER \$2.5/EACH

PARK POWER SMOOTHIES FRESH GREEN KALE - GREEK YOGURT - ACAI CONCENTRATE -

STRAWBERRIES - MANGO - APPLE JUICE (300ML) \$7.5/EACH

ORANGE JUICE (8 LITERS) \$45

FRUIT JUICE PUNCH WITH FRESH FRUIT (8 LITERS) \$49

MILK 2% EACH 237 ML \$2.5/EACH

CHOCOLATE MILK 237 ML \$2.5/EACH



*ALL PRICES DO NOT INCLUDE 17% SERVICE CHARGE AND 5% GST.
PRICES ARE SUBJECT TO CHANGE.*



EVERGREEN PARK SPIRIT SELECTION

HOUSE SPIRITS \$6.25/OZ

ALBERTA PURE VODKA	KALHUA
ALBERTA PREMIUM WHISKEY	DRAMBUIE
CAPTAIN MORGAN'S SPICED RUM	RED SOURPUSS
BACARDI WHITE RUM	GREEN SOURPUSS
LAMBS NAVY RUM	BUTTER RIPPLE SCHNAPPS
MALIBU RUM	BLUE CARACAO
GORDAN'S GIN	FIREBALL
BAILEYS	CHERRY WHISKEY

PREMIUM SPIRITS \$8.25/OZ

GREY GOOSE VODKA
CROWN ROYAL WHISKEY
JOSE CUERVO TEQUILA
GLENNFIDDICH SCOTCH
BOMBAY GIN

WINE \$8.25/6 OZ \$35/BOTTLE

RIESLING/GWURZTRAMINER HARDY'S
PINOT GRIGIO SACCHETTO
MALBEC DON RUDOLPHO
SHIRAZ/CABERNET PENFOLDS

BEER \$6.25/EACH

BUDWISER	CORONA
BUD LITE	STELLA ARTOIS
KOKANEE	

PREMIUM BEER \$8.25/EACH

COOLERS \$6.25/EACH

AMERICAN VINTAGE TEA LEMON
PALM BAY - SEASONAL FLAVOURS
MIKE'S HARD - SEASONAL FLAVOURS
OKANAGAN CIDERS - SEASONAL FLAVOURS

NON-ALCOHOLIC

BUD PROHIBITION
POP/JUICE



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BREAKFAST



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BREAKFAST BUFFET

ALL BREAKFASTS INCLUDE FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE, PREMIUM TEAS, CHILLED FRUIT JUICES AND PITCHERS OF WATER

MINIMUM 20 PEOPLE

THE PIPELINERS' SUNRISE \$21.5/PERSON

C.A.B. SLOW ROAST BRISKET- BACON OR SAUSAGE -SCRAMBLED EGGS - PANCAKES - OVEN ROASTED BABY POTATOES - SLICED FRUIT

LLANERO BENNY \$21/PERSON

IN HOUSE SMOKED BRISKET - PARK'S BISCUITS - OVEN ROASTED BABY POTATO - WHITE SAUSAGE GRAVY - SLICED FRUIT - PASTRIES

SOUTHWEST TARA HASH \$18.5/PERSON

MAPLE SAUSAGE WITH SMOKED BACON, SAUTEED BELL PEPPERS AND ONIONS, OVEN ROASTED BABY POTATOES, SCRAMBLED EGGS LOADED WITH CHEESE- BISCUITS

EVERGREEN SUNRISE BUFFET \$17.5/PERSON

ASSORTED FRUIT YOGURTS, FRUIT SALAD, OVEN ROASTED BABY POTATOES

SELECT ONE (GLUTEN FREE OPTION IS AVAILABLE FOR ADDITIONAL \$1)

- ◆ SMOKE SALMON, FRIED EGG, DILL CREAM CHEESE ON CROISSANT
- ◆ FRIED EGG, CHEDDAR CHEESE & BACON ON A KAISER BUN
- ◆ SOUTH WEST MONTEREY CHEESE, SAUSAGE PATTY ON A BUN

SPANIARD OMELETTE \$17/PERSON

A DEEP DISH OMELETTE WITH BAKED ANDOUILLE SAUSAGE, OVEN ROASTED BABY POTATO, BROCCOLI AND MONTEREY CHEESE SERVED WITH MELON KABOBS

THE BENNY HILL \$17/PERSON

CANADIAN BACK BACON -TOasted ENGLISH MUFFIN- POACHED EGGS - OVEN ROASTED BABY POTATOES - SLICED FRUIT

THE PARK \$17/PERSON

BACON OR SAUSAGE - SCRAMBLED EGGS - OVEN ROASTED BABY POTATOES - FRUIT MEDLEY- PASTRIES

DRYSDALE CONTINENTAL BREAKFAST \$11/PERSON

AN ASSORTMENT OF MUFFINS, CROISSANTS, DANISHES, TURNOVERS & SWEET BREADS SERVED WITH HOUSE JAMS

ENJOY THE LEWIS HAWK INCLUDING THE ABOVE WITH FRUIT YOGURTS, FRUIT AND BERRIES FOR ADDITIONAL \$3/PERSON



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BREAKFAST PLATED

ALL BREAKFASTS INCLUDE FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE, PREMIUM TEAS, CHILLED FRUIT JUICES AND PITCHERS OF WATER

DRILLERS SUNRISE BREAKFAST \$27.5/PERSON

GRILLED 6 OZ BEEF SIRLOIN - SCRAMBLED EGGS - 3 BACON OR SAUSAGE - TATOR TOTS WITH CHEESE - FRUIT SALAD

TARA CANADIAN BENNY \$19.5/PERSON

POACHED EGGS-HOLLANDAISE -CANADIAN BACK BACON- TOASTED ENGLISH MUFFIN - OVEN ROASTED BABY POTATOES - SLICED FRUIT - PASTRIES

THE COMMERCE BREAKFAST \$15.5/PERSON

CHOICE OF CRISP BACON, PORK SAUSAGES OR HAM, SEASONAL SLICED FRESH FRUIT, PASTRIES, SCRAMBLED EGGS, OVEN ROASTED BABY POTATOES, FROM THE GRIDDLE ADD PANCAKES OR BELGIUM WAFFLE ADDITIONAL \$3/PERSON

RITCHIE BROTHER BUNWICH \$15.5/PERSON

GLOSSY BUN - FRIED EGG - CHEDDAR CHEESE - CHOICE SAUSAGE PATTY/BACON - TATOR TOTS - FRUIT SALAD

WILD HORSE STUFFED FRENCH TOAST \$13/PERSON

TEXAS BREAD FILLED WITH MAPLE CREAM CHEESE - BERRY COMPOTE - WHIPPED CREAM



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BREAKFAST BUFFET ENHANCEMENTS

MINIMUM 15 PEOPLE

CHOOSE AN ITEM TO ADD TO YOUR BUFFET SELECTION

FISH PLATTER - QUALITY SELECTION FROM CANADAS' THREE COASTS - CURED - SMOKED - PICKLED \$14.25/PERSON

CHARCUTERIE BOARD - INTERNATIONAL CURED MEATS - QUALITY DELI CUTS - PICKLED VEG- RELISHES & MUSTARDS - GLOBAL FROMAGE & DOMESTIC CHEESES \$13/PERSON

TARA CANADIAN BENNY \$13/EACH

SOUTHWEST HASH - GRILLED ANDOUILLE SAUSAGE - FRESH CANADIAN EGGS - MONTEREY - CHEDDAR - SAUTEED BELL PEPPERS \$11/PERSON

SPANIARD OMELETTE - ANDOUILLE SAUSAGE, BABY POTATO, BROCCOLI AND MONTEREY CHEESE \$10/PERSON

BREAKFAST BURITO - FRESH CANADIAN EGGS - MONTEREY - CHEDDAR - HAM - ROAST BELL PEPPERS - SPANISH ONION \$8/PERSON

CHEESE BOARD - GLOBAL FROMAGE - DOMESTIC CHEESES \$7.5/PERSON

ACTIVIA YOGURT STATION - YOGURT-GRANOLA-BERRIES-FRESH FRUIT SAUCE \$5.25/PERSON

FRUIT PARFAIT \$5.25/EACH

WESTERN OMELETTE \$4/EACH

DANISH,-SWEET BREADS-TURNOVERS-CROISSANT \$3.75/PERSON

SCRAMBLED EGGS +CHEESE \$3.5/PERSON

ARTISAN BAGUETTE CARAMEL FRENCH TOAST \$3.25/PERSON

HAM \$3/PERSON

BACON \$3/PERSON

SAUSAGE \$3/PERSON

GOLDEN BUTTERMILK FLAPJACK \$3/PERSON

CROISSANT \$3/EACH

JUMBO MUFFIN INDIVIDUALLY PACKED BANANA, WILD BLUEBERRY, DOUBLE CHOCOLATE \$3/EACH

SEASONALLY FRESH MARINATED FRUIT SALAD \$2.75/PERSON

TURNOVERS - FRESH BAKED - CRISP & FLAKY - SWEET APPLE FILLING \$2.25/EACH

ROESTIS' - SWISS STYLE SEASONED SHREDDED IDAHO POTATO CAKES PAN SEARED \$1.75/PERSON

CHEFS QUALITY SELECTION OF SEASONAL WHOLE FRUITS \$1.75/EACH

TATER TOTS \$1.50

PARK POWER SMOOTHIES FRESH GREEN KALE - GREEK YOGURT - ACAI CONCENTRATE -

STRAWBERRIES - MANGO - APPLE JUICE (300ML) \$7.5/EACH

MIMOSAS - 100% ORANGE JUICE AND SPARKLING WINE \$7.5/EACH

REAL FRUIT JUICE PUNCH \$2.5/EACH



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AM SNACK

AM SNACKS MINIMUM 15 PEOPLE SERVED BUFFET STYLE

ACTIVIA YOGURT PARFAITS \$5.25/PERSON

FRESH BAKED DANISH & FLAKY CROISSANTS \$3.75/PERSON

MELON KABOB (2) \$2.75/EACH

CHEFS' CHOICE OF SWEET BREADS \$3.75/EACH

TRADITIONAL BUTTER CROISSANT-FRUIT PRESERVES \$3/PERSON

ASSORTED MUFFINS \$3/EACH

WARM JUMBO BROWN SUGAR GLAZED CINNAMON BUN \$3.5/EACH

WITH CINNAMON CREAM CHEESE ICING \$5/EACH

FRESH BAKED SAUSAGE ROLLS \$3.25/EACH

CINNAMON RAISIN AND PLAIN BAGELS WITH CREAM CHEESE \$2.25/EACH

FRUIT MEDLEY \$2.75/PERSON

SEASONAL SLICED FRESH FRUIT \$2.75/PERSON

CRISPY MONTEREY SAUSAGE TAQUITO \$2.5/EACH

INDIVIDUAL PROBIOTIC FRUIT YOGURTS \$2/EACH

ASSORTED WHOLE FRUITS \$1.75/EACH

GRANOLA BARS \$1.5/EACH

AM SNACK PACKAGES

HEALTH PAC

SUGAR FREE FRUIT & BERRY SALAD - BERRY, KALE, YOGURT POWER SMOOTHIES - BOTTLE EARTH WATER - CEREAL

\$14/PERSON

FRUIT AND BAKERY

FRESH PASTRIES - PARFAITS - SAUSAGE ROLLS - MUFFINS - FRUIT SALAD \$12.75/PERSON

NATURAL

GRANOLA BARS, FRESH WHOLE FRUIT, INDIVIDUAL YOGURTS \$8/PERSON

CHOCOLATE TREAT

BELGIUM SUGAR WAFFLE DIPPED IN DARK CHOCOLATE SERVED WITH MAPLE CREAM \$8/PERSON

OLD TIMERS

MINI SUGARED DONUTS \$6.5/PERSON

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MEETING PACKAGES



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ALL DAY MEETING PACKAGES

ALL IN ONE

HAVE YOUR GUESTS ARRIVE WITH FRESHLY BREWED REGULAR OR DECAFFEINATED COFFEE, PREMIUM TEAS, PITCHERS OF WATER, MUFFINS AND BUTTER. SERVICE WINDOW 45 MINUTES FOR MUFFINS. COFFEE TEA SERVICE ALL DAY

LUNCH CHOOSE ONE OF THE THREE ENTREES BELOW

CRISPY CHICKEN PARMIGANA

CRISP FRIED BREAST OF CHICKEN TOPPED WITH ZESTY HERB TOMATO SAUCE, HAM, MOZZARELLA CHEESE AND BAKED GOLDEN BROWN, BUTTERED NOODLES, DESSERT

CLARKSON QUICHE

TENDER PASTRY FILLED WITH DOUBLE SMOKED BACON, SUNDRIED TOMATOES, SMOKED CHICKEN AND SWISS CHEESE, HERITAGE GREENS SALAD, DESSERT

EVERGREEN BBQ BEEF ON A BUN

SLOW ROASTED C.A.B BEEF BRAISED IN KANAS CITY BBQ AU JUS - GLOSSY ROLL - CHEDDAR CHEESE - ALL THE FIXINGS, THE PARK'S POTATO SALAD, DESSERT

AFTERNOON BREAK

FRESH BAKED COOKIES

\$39



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LUNCH AT EVERGREEN PARK



LUNCH

LUNCH BUFFETS, PLATED MEALS ARE AVAILALBLE FROM 11 AM TO 2 PM

ALL LUNCHES INCLUDE FRESH BREWED COFFEE, PREMIUM TEAS AND PITCHERS OF WATER

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LUNCH PLATED

ALL LUNCHES INCLUDE FRESH BREWED COFFEE, PREMIUM TEAS AND PITCHERS OF WATER

SHRIMP & WILD MUSHROOM PENNE \$28/PERSON

CREAMY CAESAR SALAD - TENDER PRAWNS - WHITE WINE BRINED WILD MUSHROOMS & ROAST GARLIC CREAM SAUCE - PENNE PASTA, DESSERT

BUTTER PANKO CRUSTED SALMON \$27/PERSON

ROAST BEET AND COTIJA SALAD - BAKED ATLANTIC SALMON - LEMON PARSLEY CRUST - HERB RICE PILAF - CHEFS SEASONAL SELECTION BUTTERED VEGETABLES, DESSERT

BACON WRAPPED GRILLED CHICKEN THIGH \$24.5/PERSON

GREEK SALAD - ADOBE MARINATED CHICKEN THIGH WRAPPED IN APPLEWOOD SMOKED BACON - CAROLINIAN MUSTARD BBQ SAUCE - RED SKIN MASHED POTATO - MARKET BUTTERED VEGETABLE, DESSERT

TARA BBQ \$31/PERSON

THE PARK'S POTATO SALAD - HICKORY SMOKED SHORT RIB WITH HOUSE BBQ SAUCE - MAC & AGED CHEDDAR - HOUSE BAKED BEANS, DESSERT

QUESIDILLA & WINGS \$26/PERSON

FLOUR TORTILLA - SOUTHWEST SEASONED GROUND TURKEY, MONTEREY JACK CHEESE - SALT PEPPER GUNBARREL CHICKEN WINGS - ROAST CORN/BLACK BEAN/GRAPE TOMATO SALAD - HERITAGE GREENS SALAD -DESSERT

THE GREEK \$22/PERSON

MEDITERRANEAN HERB CHICKEN SOUVLAKI - GREEK SALAD - TZATZIKI SAUCE- HERB RICE PILAF- MINI NAAN BREAD, DESSERT

C.A.B. BEEF & ANDOUILLE EVERGREEN PARK LASAGNA \$22/PERSON

CREAMY CAESAR SALAD - HOUSE MADE LASAGNA - ARTISAN GARLIC BREAD -DESSERT

ASIAN \$27/PERSON

THAI NOODLE SALAD OR WONTON SOUP—6 OZ TERYAKI BEEF SIRLOIN STEAK - VEGETABLE - HERB RICE - CHEFS SEASONAL SELECTION BUTTERED VEGETABLES, -DESSERT

DESSERT CHOICE

INDIVIDUAL FRUIT TARTS , LEMON, APPLE OR BLUEBERRY

MINI DONUTS

COOKIES

VANILLA CUP CAKES

BROWNIES

BOSTON CREAM CAKE

ALL PRICES DO NOT INCLUDE 17% SERVICE CHARGE AND 5% GST.

PRICES ARE SUBJECT TO CHANGE.



LUNCH BUFFET AT EVERGREEN

MINIMUM 20 PEOPLE

ALL LUNCHEON BUFFETS INCLUDE FRESHLY BREWED REGULAR OR DECAFFEINATED COFFEE & PREMIUM TEAS, PICKLES AND CHOICE OF SOUP, SALAD AND DESSERT, PITCHERS OF WATER.

THE STABLES BUFFET

GOLD

BREAD ROLLS BUTTER

3 SALAD OR SOUP

2 ENTRÉE

1 STARCH

1 VEGETABLE

2 DESSERT

\$35/PERSON

ADD ACTION STATION

SILVER

3 SALAD OR SOUP

1 ENTRÉE

1 STARCH

2 DESSERT

\$26/PERSON

BRONZE

2 SALAD OR SOUP

1 ENTRÉE

1 DESSERT

\$23/PERSON

SALAD LEVEL 1

CAESAR - ROAST GARLIC - PARMESAN - CROUTON

MIXED GREENS - FRESH HERITAGE GREENS - MARKET VEGETABLES

THE PARK'S CREAMY HOUSE DRESSING - ROAST BABY POTATOES - CANDIED BACON

MALT SPIKED COLESLAW

SALAD LEVEL 2 ADD \$2/PERSON

GREEK - ROMA TOMATOES - HOTHOUSE CUCUMBERS - BELL PEPPERS - KALAMATA OLIVES - RED ONION - FETA

THE PARK'S ROTINI SALAD - SUN DRIED TOMATO - OLIVE OIL - VINAIGRETTE - FETA

TARA TACO SALAD

MARINATED ANTIPASTO VEGETABLE SALAD

ROASTED BEET SALAD WITH FETA, PICKLED RED ONIONS

SOUP LEVEL 1

ROASTED VEGETABLE AND WHITE BEAN

LAREDO CORN CHOWDER - SMOKED BACON, CREAMY CHOWDER - CORN - GARDEN VEGETABLES

WESTERN BEEF BARLEY

BUTTERNUT SQUASH BISQUE - SWEET BUTTERNUT SQUASH - APPLE - FALL BOUQUET

ROAST RED PEPPER AND TOMATO BISQUE

TORTILLA SOUP

SOUP LEVEL 2 ADD \$2/PERSON

HOT & SOUR PORK SOUP

CREAM OF POTATO AND SPINACH

LAZY UKRAINIAN CABBAGE ROLL - C.A.B. GROUND BEEF - CABBAGE - ROMA TOMATO - ONIONS - RICE

CREAM OF WILD MUSHROOM, TOMATO & ROASTED CORN

ROAST CHICKEN & VEGETABLE NOODLE

VEGETABLES LEVEL 1

CHEFS SEASONAL SELECTION BUTTERED VEGETABLES

ROAST ROOT & FALL VEGETABLE BLEND

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LUNCH BUFFET AT EVERGREEN

LEVEL 1 ENTRÉE

BAKED HAM WITH A DARK CHERRY GLAZE

MASTER CARVE HAM SIMMERED IN 7 UP GLAZED WITH FLAVORFUL DARK CHERRY GLAZE

CLARKSON QUICHE

TENDER PASTRY FILLED WITH SMOKED BACON, SUNDRIED TOMATOES, CHICKEN AND SWISS CHEESE

CRISPY CHICKEN PARMIGANA

CRISP FRIED PANKO BREADED BREAST OF CHICKEN TOPPED WITH ZESTY HERB TOMATO SAUCE, HAM, MOZZARELLA CHEESE AND BAKED GOLDEN BROWN

THE GREEK

MEDITERRANEAN MARINATED CHICKEN SOUVLAKI WITH TZATZIKI SAUCE AND MINI NAAN BREAD

HOUSE MADE BEEF & ANDOUILLE LASAGNA

TENDER NOODLES WITH C.A.B. GROUND BEEF-ANDOUILLE SAUSAGE-SPINACH-RICOTTA & MOZZARELLA CHEESE

BURGER BUFFET

6 OZ BISTRO BURGER - GLOSSY BUN - BACON - CHEDDAR - LETTUCE - TOMATO - CONDIMENTS

SMOKED BRISKET SHEPHERDS PIE

SMOKED BEEF BRISKET WITH GARDEN VEGETABLES - PAN GRAVY - RED SKIN MASHED POTATOES

WILD HORSE SANDWICH SELECT 2

- ◆ OVEN SMOKED CHICKEN SALAD WITH APPLESLAW ON A GLOSSY ROLL
- ◆ MASTER CARVE HAM AND SWISS ON RUSTIC BREAD
- ◆ EGG SALAD ON A CROISSANT
- ◆ ITALIAN SLICED SALAMI WITH MONTEREY CHEESE AND TOMATO
- ◆ SKIPJACK TUNA SALAD WITH DILL PICKLE ON BREAD
- ◆ C.A.B. ROAST BEEF WITH HORSERADISH AIOLI ON DEMI BAGUETTE
- ◆ ROASTED TURKEY BREAST WITH PESTO MAYO ON RYE

UKRAINIAN

GRILLED KOVBASA GARLIC SAUSAGE, CABBAGE ROLLS STUFFED WITH RICE AND ONION, BRAISED IN TOMATO SAUCE, CHEDDAR PEROGIES TOPPED WITH CARAMELIZED ONION AND CRISPY BACON,



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LUNCH BUFFET AT EVERGREEN

MINIMUM 20 PEOPLE

LUNCH BUFFET ENTRÉE CONTINUED

STARCH LEVEL 1

HERB LEMON RICE PILAF
RED SKIN MASHED POTATOES
CRISP GARLIC SPICED RED SKIN WEDGES
MINI NAAN BREAD

STARCH LEVEL 2 ADD \$1.5/PERSON

IDAHO FRENCH FRIES
BAKED PASTA
PEROGIES- BACON-ONIONS
ROAST BABY POTATOES

DESSERT LEVEL 1

INDIVIDUAL FRUIT TARTS, LEMON, APPLE OR BLUEBERRY
MINI DONUTS
COOKIES
VANILLA CUP CAKES
BROWNIES
BOSTON CREAM CAKE

DESSERT LEVEL 2 ADD \$2/PERSON

CHEESECAKE SMORE
DUTCH APPLE PIE TARTS
EUROPEAN CAKE BITES
CHOCOLATE TORTE WEDGES
SHORTBREAD FRUIT PIZZA
KALHUA PEANUT BUTTER
PECAN TARTS
APPLE POKE CAKE
INDIVIDUAL FRUIT TARTS, LEMON, APPLE OR BLUEBERRY

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LUNCH BUFFET

MINIMUM 20 PEOPLE

ALL LUNCHEON BUFFETS INCLUDE FRESHLY BREWED REGULAR OR DECAFFEINATED COFFEE & PREMIUM TEAS, PICKLES, PITCHERS OF WATER

WILD HORSE C.A.B. BRISKET \$23/PERSON

THE PARK'S C.A.B. SMOKED BEEF BRISKET - TEARDROP NAAN - PICKLED ONIONS - ICEBERG - THE PARK'S POTATO SALAD, DESSERT

CRISPY CHICKEN PARMIGANA \$20/PERSON

CRISP FRIED PANKO BREADED BREAST OF CHICKEN TOPPED WITH ZESTY HERB TOMATO SAUCE, HAM, MOZZARELLA CHEESE AND BAKED GOLDEN BROWN, BUTTERED NOODLES, CREAMY CAESAR SALAD, DESSERT

EVERGREEN BBQ BEEF ON A BUN \$19.5/PERSON

SLOW ROASTED C.A.B BEEF BRAISED IN KANAS CITY BBQ AU JUS - GLOSSY ROLL - CHEDDAR CHEESE - ALL THE FIXINGS, THE PARK'S POTATO SALAD, DESSERT

UKRAINIAN BUFFET \$22/PERSON

GRILLED KOVBASA GARLIC SAUSAGE, CABBAGE ROLLS STUFFED WITH RICE AND ONION, BRAISED IN TOMATO SAUCE, CHEDDAR PEROGIES TOPPED WITH CARAMELIZED ONIONS AND CRISPY BACON, HERITAGE GREENS SALAD, DESSERT

DESSERT LEVEL 1

INDIVIDUAL FRUIT TARTS, LEMON, APPLE OR BLUEBERRY
MINI DONUTS
COOKIES
VANILLA CUP CAKES
BROWNIES
BOSTON CREAM CAKE

DESSERT LEVEL 2 ADD \$2/PERSON

CHEESECAKE SMORE
DUTCH APPLE PIE TARTS
EUROPEAN CHEESE BITES
CHOCOLATE TORTE WEDGES
SHORT BREAD FRUIT PIZZA
KALHUA PEANUT BUTTER COOKIE
PECAN TARTS
APPLE POKE CAKE



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EVERGREEN PARK
HOSPITALITY

LUNCH BUFFET ENHANCEMENTS

MINIMUM 15 PEOPLE

BISTRO BURGER \$13.5/PERSON

BEEF STEW AND WILD HORSE BISCUITS (240 ML) \$9.5/PERSON

GRILLED KOVBASA \$3/PERSON

BBQ SIDE RIBS (270 GR) \$10.75/PERSON

QUESIDILLA TURKEY \$9.5/PERSON

GUNBARREL WINGS SALT & PEPPER (6) \$9.25/PERSON

FRIED 9 PIECE CHICKEN (2) \$10/PERSON

SMOKED PORK BELLY (90 GR) \$5.75/PERSON

STARCH OPTIONS

HERB LEMON RICE PILAF \$2/PERSON

CRISP GARLIC SPICED RED SKIN WEDGES \$2/PERSON

IDAHO FRENCH FRIES \$2/PERSON

BAKED ROTINI PASTA \$4.5/PERSON

CHEESE PEROGIES WITH BACON & ONIONS \$4/PERSON

MINI NAAN \$2/PERSON

ROAST BABY POTATOES \$3/PERSON

CHEFS SEASONAL SELECTION BUTTERED VEGETABLES \$3/PERSON

ROAST ROOT & FALL VEGETABLE BLEND \$3/PERSON

LOOKING FOR SOMETHING DIFFERENT

MANHATTAN CLAM, NEW ENGLAND CLAM, WOR WONTON \$6/PERSON

RAW MARKET VEG PLATTER WITH RANCH \$3/PERSON

TOasted SESAME HUMMUS, MARKET VEGETABLES, PITA \$4/PERSON

DOMESTIC CHEESE PLATTER \$5.5/PERSON

SLOW ROAST BRISKET, TEARDROP NAAN & COLESLAW \$15/PERSON

BRISKET SHEPHERDS PIE \$14.5/PERSON

EGG FRIED RICE \$4.5/PERSON

MOJO POT WEDGE \$3.5/PERSON

SMOKED PORK BELLY MAC CHEESE \$9.5/PERSON

VEG TEMPURA \$4.5/PERSON

ACTION STATION

DOES NOT INCLUDE ROLLS OR EXTRA CONDIMENT

BRISKET BUFFET CARVED \$14/PERSON

CARVED BEEF & TURKEY SANDWICH STATION \$15/PERSON

CARVED ROAST BARON OF C.A.B. BEEF \$10/PERSON

CARVED HERB RUBBED TURKEY BREAST \$10/PERSON



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EVERGREEN PARK
HOSPITALITY

BOXED LUNCHES

BOX LUNCHES ONLY AVAILABLE AS BOX LUNCH

MINIMUM 10 LUNCHES THE SAME

SALADS \$4.95 EACH

GARDEN MARKET VEGETABLES
EVERGREEN POTATO SALAD
MIXED GREENS
MEXICAN CORN PASTA

SANDWICH \$8 EACH PIC TWO HALF SANDWICH OF EACH

- ◆ OVEN SMOKED CHICKEN SALAD WITH APPLESALAW ON A GLOSSY ROLL
- ◆ MASTER CARVE HAM AND SWISS ON RUSTIC BREAD
- ◆ EGG SALAD ON A CROISSANT
- ◆ ITALIAN SLICED SALAMI WITH MOZZARELLA CHEESE AND TOMATO
- ◆ SKIPJACK TUNA SALAD WITH DILL PICKLE
- ◆ C.A.B. ROAST BEEF WITH HORSERADISH AIOLI ON DEMI BAGUETTE
- ◆ ROASTED TURKEY BREAST WITH PESTO MAYO

SALADS \$12 EACH

CHICKEN CASEAR SALAD
HERB SALMON SALAD
TARA CHEF SALAD
CHICKEN TACO SALAD

BREAKFAST OPTIONS

BREAKFAST BUNWICH CHOICE SAUSAGE/BACON \$9/EACH
SOUTH WEST HASH
SCRAMBLE - HASHBROWNS - BACON OR SAUSAGE \$10/EACH

BOX ADDITIONS INDIVIDUALLY PRICED

TWO GOURMET JUMBO COOKIES \$3/EACH
ONE PIECE WHOLE FRUIT \$1.75/EACH
AGED CHEDDAR CHEESE STICK \$2
SMALL JUICE OR MINI CAN OF POP \$2
CINNAMIN BUN \$3.5/EACH
GRANOLA BAR \$1.5/EACH

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PM SNACK

MINIMUM 15 PEOPLE SERVED BUFFET STYLE

CHARCUTERIE BOARD \$13/PERSON

SHRIMP COCKTAIL (4) WITH MARIE ROSE SAUCE \$11/PERSON

BAKED NACHO'S, SOUR CREAM, SALSA AND GREEN ONIONS 10.5/PERSON

*ADD TACO BEEF OR CHICKEN FOR \$3/PERSON

GUNBARREL CHICKEN WINGS (6) ONE SAUCE \$9.25/PERSON

SOUTH WESTERN'R TATOR TOT POUTINE STATION WITH WHITE SAUCE \$7/EACH

MARINATED ALBERTA BEEF SKEWERS WITH BELL PEPPERS, RED ONION AND RAW MARKET VEGETABLES \$6.5/PERSON

WILD HORSE TACO BEEF SALAD \$6.25/EACH

POTATO SKINS (2) WITH SOUR CREAM & SALSA, RAW MARKET VEGETABLES \$5.5/PERSON

EVERGREENS PARK'S QUICHE TRIO \$5.5/PERSON

PRETZEL BITES (5) WITH MUSTARD \$3.75/PERSON

CAPRESE BROCHETTE \$3.5/EACH

PARMA PROSCIUTTO & MELON BROCHETTE \$2.25/EACH

SWEET SNACKS

FRESH BAKED STRAWBERRY-CREAM CHEESE-PUFF PASTRY \$5.5/PERSON

BROWNIES \$3.5/EACH

THE "MINI" PIE BREAK - LEMON, CHERRY, APPLE \$3/EACH

MINI DONUTS (5) \$3/PERSON

COOKIES (2) \$3/EACH

PM SNACK PACKAGES

RANCHERO \$17.85/PERSON

ANDOUILLE & BLACK BEAN NACHOS - SALSA - SOUR CREAM - BOTTLE JUICE - CHOCOLATE BROWNIES - SAN PELLEGRINO WATER

PACIFIC RIM \$13/PERSON

BULGOGI ALBERTA BEEF BROCHETTES - CHICKEN WONTONS - TEMPURA GREEN BEANS
SWEET CHILI SAUCE - SAN PELLEGRINO WATER

PUB SPECIAL \$11/PERSON

GUNBARREL CHICKEN WINGS, GOLDEN SHRIMP, FRIED PICKLES AND DRY RIBS WITH
DIPPING SAUCE AND RAW MARKET VEGETABLES

REJUVE BREAK \$10.75/PERSON

FRESH FRUIT, RAW MARKET VEGETABLES, NUTS, HUMMUS AND CUCUMBER MINT WATER

POWER SMOOTHIE

SLICED FRUIT - RAW MARKET VEG - RANCH \$10.5/PERSON

COOKIE BUFFET \$7.75/PERSON

FRESH BAKED COOKIE WITH WHIP CREAM, NUTELLA, CHOCOLATE & CARAMEL
SAUCE AND COLD MILK

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APPETIZERS & PLATTERS



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APPETIZERS

ALL APPETIZERS ARE SERVED BUFFET STYLE

BUTLER SERVICE IS AVAILABLE, ASK YOUR EVERGREEN SALES REPRESENTATIVE

PRICE IS FOR ONE DOZEN, MINIMUM ORDER OF TWO DOZEN APPETIZERS PER SELECTION

SUGGESTED PORTIONS

5 PIECES PER PERSON SUGGESTED 1 TO 4 PM

12 PIECES PER PERSON SUGGESTED 5 TO 7 PM

8 PIECES PER PERSON SUGGESTED 8 TO 10 PM

SUGGESTED GROUPINGS

THE SPICE ROAD

WONTONS - TUNA POKE - TEMPURA GREEN BEANS

SALOON DOORS

WILD HORSE WINGS - MINI SMOKED BRISKET SHEPHERDS PIE - RAW MARKET VEGETABLES - DELI MEAT PLATTER

LATIN ORIGINS

PRAWN ANDOUILLE BROCHETTE - HICKORY SMOKED BEEF TENDERLOIN TOURNEDOS - PROSCIUTTO MELON SKEWER
- DUCK CONFIT

RANCH HAND

PULLED PORK NACHOS - BRISKET SLIDER - SMOKED LATTICE CHIPS - RAW MARKET VEGETABLES

BRITTANIA

MINATURE SHEPHERDS PIE - QUICHE - PECAN BUTTER TARTS - RAW MARKET VEGETABLES - CHEESE PLATTER - KING
PRAWN COCKTAIL WITH MARIE ROSE SAUCE



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EVERGREEN PARK
HOSPITALITY

APPETIZERS

ALL APPETIZERS ARE SERVED BUFFET STYLE- BUTLER SERVICE IS AVAILABLE, ASK YOUR EVERGREEN SALES REPRESENTATIVE
PRICE IS FOR ONE DOZEN, MINIMUM ORDER OF TWO DOZEN APPETIZERS PER SELECTION
SUGGESTED PORTIONS
5 PIECES PER PERSON SUGGESTED 1 TO 4 PM
12 PIECES PER PERSON SUGGESTED 5 TO 7 PM
8 PIECES PER PERSON SUGGESTED 8 TO 10 PM

HOT APPETIZERS

COCONUT SHRIMP WITH SWEET CHILI SAUCE \$19
MEDITERRANEAN PRAWN BROCHETTE WITH ANDOUILLE SAUSAGE-GARLIC CILANTRO \$29
SMOKED SALT & PEPPERED DRY BONELESS PORK RIBS WITH CAJUN AIOLI SAUCE \$33 (1 KG)
MINI MEATLOAF WITH BACON CARAMELIZED ONION JAM \$20
SMOKED PORK BELLY WITH CHEDDAR CHEESE QUESADILLA \$29
CHARBROILED ITALIAN CHICKEN SKEWER WITH SPICY ROMA SAUCE \$18
CHOICE GUN BARREL WINGS SERVED WITH DIPPING SAUCE \$19
SMOKED C.A.B BRISKET SLIDER \$36
KOREAN BBQ BEEF SKEWERS WITH SOY GINGER SAUCE \$18
SHRIMP PUFF \$23
HICKORY SMOKED BEEF TENDERLOIN TOURNEDOS \$34
PULLED PORK NACHOES \$42
MINI CALZONES \$36
TURKEY CRANBERRY MEATBALLS WITH SAUCE \$13
SMOKED BRISKET EMPANADAS FILLED WITH SWISS CHEESE AND DIJON MUSTARD \$22
SPICY MEATBALLS WITH SMOKED TOMATO SAUCE \$17
MINI SMOKED BRISKET SHEPHERD PIE \$25
CHICKEN WONTONS AND DIPPING SAUCE \$13
TEMPURA GREEN BEANS WITH DIPPING SAUCE (500 GR) \$21
DUCK CONFIT ON CROSTINI –DARK CHERRY GLAZE \$26

COLD APPETIZERS

CHARCUTERIE BOARD \$13/PERSON
ANTIPASTO PLATTER \$11/PERSON
SEAFOOD CHARCUTERIE BOARD \$14/PERSON
CHEF SELECTION IMPORTED PREMIUM OLIVE PLATTER \$31
TUNA AVOCADO POKE ON SILVER SPOON \$19
ANTIPASTO ENCROUTE \$23
KING PRAWN COCKTAIL WITH MARIE ROSE SAUCE \$32
SMOKED SALMON CHOP AND GRANNY SMITH SLAW ON CROSTINI \$20
GOLDEN PEACH SHOOTERS WITH FRESH TARRAGON BALSAMIC MARINADE \$16
WATERMELON SHOOTER \$16
DELUXE CANADIAN CHEESE BOARD WITH DRIED AND FRESH FRUIT, CRISPS AND BAGUETTE \$7/PERSON
ARTISAN TEA SANDWICHES (SMOKED CHICKEN WITH CASHEW CREAM CHEESE, PROSCIUTTO &
DATE CHUTNEY CROSTINI \$18/DOZEN
FRESH FRUIT SKEWERS WITH DOLCE CREAM \$14
THICK SLICED ASSORTED CRAFT DELI MEAT PLATTER WITH CONDIMENTS \$7/PERSON

ADD ROLLS \$9/PERSON

TOMATO & KALAMATA BRUSCHETTA ON AVOCADO SPREAD ARTISAN BAGUETTE \$12
RAW MARKET VEGETABLE SERVED WITH ASSORTED ZESTY DIPS \$3/PERSON
KETTLE CHIPS SMOKED LATTICE (1 KG) \$14.5
CARAMEL FLAVORED POPCORN (1 KG) \$36
PROSCIUTTO MELON SKEWER \$24

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EVERGREEN PARK
HOSPITALITY

APPETIZERS & ACTION STATION

ALL APPETIZERS ARE SERVED BUFFET STYLE

BUTLER SERVICE IS AVAILABLE, ASK YOUR EVERGREEN SALES REPRESENTATIVE

PRICE IS FOR ONE DOZEN, MINIMUM ORDER OF TWO DOZEN APPETIZERS PER SELECTION

SWEET APPETIZERS

VANILLA CUP CAKES \$3.75/EACH

CHEESECAKE SMORE \$7/EACH

MINI DONUTS \$3/PERSON

DUTCH APPLE PIE TARTS \$3/PERSON

EUROPEAN CAKE BITES (3) \$2.25/EACH

CHOCOLATE TORTE WEDGES \$7.75/EACH

SHORTBREAD FRUIT PIZZA \$2.75/EACH

KALHUA PEANUT BUTTER COOKIE \$2.75/EACH

PECAN TARTS \$2.5/EACH

APPLE POKE CAKE \$3.75/EACH

ACTION STATIONS

DRUNKEN GRAPES WITH BAKED BRIE ACTION STATION \$8/PERSON

OYSTER BAR \$MARKET PRICE

SLIDER BAR BEEF & CHICKEN \$12.5/PERSON

ITALIAN PASTA BAR -2 PASTA-2 SAUCES-SHRIMP & CHICKEN \$12/PERSON

SAUTEE SHRIMP BAR \$12/PERSON

CARVED BEEF TENDERLOIN \$21/PERSON

HICKORY SLOW ROASTED CARVED BRISKET \$15/PERSON

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PLATTERS

ALL PLATTERS ARE SERVED BUFFET STYLE
BUTLER SERVICE IS AVAILABLE, ASK YOUR EVERGREEN SALES REPRESENTATIVE

FRESHLY BAKED ASSORTED COOKIES \$2.25/PERSON
VEGETABLE CRUDITÉS WITH HOUSE DIP \$3/PERSON
HEARTY SANDWICHES \$7.5/PERSON
TEA SANDWICHES (3) \$2/PERSON
CUPCAKES \$3.75/PERSON
BROWNIES \$3.50/PERSON
SLICED FRESH SEASONAL FRUIT PLATTER \$4.9/PERSON
CHARCUTERIE BOARD \$13/PERSON
DELI STYLE COLD CUT PLATTER \$7/PERSON
DIPS (X2) & RUSTIC BREADS PLATTER \$3/PERSON
SELECTION OF IMPORTED & DOMESTIC CHEESE WITH ASSORTED CRACKERS \$7/PERSON
DINNER ROLLS, MAYO, MUSTARD, PICKLE \$3.25/PERSON
ANTIPASTO \$11/PERSON
TART PLATTERS \$3/PERSON
PREMIUM CHEESE CAKE \$8.5/PERSON
PREMIUM TORTES \$8.5/PERSON



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DINNER



DINNER

DINNER BUFFETS AND PLATED MEALS AVAILABLE FROM 4 PM TO 10 PM

EVERGREEN DINNERS INCLUDE ROLLS, WHIPPED BUTTER, PICKLE SELECTION, FRESH BREWED COFFEE AND PREMIUM TEAS, PITCHER OF WATER

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DINNER BUFFET

MINIMUM 20 PEOPLE

ALL BUFFET DINNERS INCLUDE FRESH REGULAR & DECAFFEINATED COFFEE & PREMIUM TEAS, PICKLE VARIETY, ROLLS, BUTTER, PITCHERS OF WATER

BLACK GOLD \$69.75/PERSON

CREAMY CAESAR SALAD - THE PARK'S POTATO SALAD - BROCCOLI AND WHITE CHEDDAR SALAD - C.A.B. SHORT RIBS - ANDOUILLE STUFFED CHICKEN - DAUPHINOISE POTATO - SMOKED MAC & CHEESE - CHEFS SEASONAL SELECTION BUTTERED VEGETABLES - CHOCOLATE SENSATION TORTE - STICKY TOFFEE PUDDING - CHEESE CAKE - FRUIT PLATTER-SHRIMP SAUTE STATION - CREPE STATION

THE RANCH HOUSE \$46.5/PERSON

OLD FASHIONED SPINACH SALAD- CREAMY CAESAR SALAD - BEET BARLEY SALAD - GRILLED CHICKEN AND VEGETABLES - BAKED SALMON WITH SUNDRIED TOMATO CREAM SAUCE - COFFEE RUBBED BEEF STRIPLOIN CARVED - SMASHED BABY POTATOES - GARDEN HERB RICE PILAF - ROAST ROOT VEGETABLES - INDIVIDUAL FRUIT TARTS & ROCKY ROAD BROWNIE

THE GLOBE TROTTER \$44/PERSON

SHRIMP THAI NOODLE SALAD - CREAMY CAESAR SALAD - THE PARK'S POTATO SALAD - VEAL SCALLOPINI WITH SMOKED TOMATO PRIMAVERA - VITI SEAFOOD KETTLE - RATATOUILLE - BAKED RAVIOLI - GARDEN HERB RICE PILAF - WARM PEACH COBBLER - CHOCOLATE PURE SENSATION TORTE

RANGE RIDER \$39.5/PERSON

BROCCOLI AND WHITE CHEDDAR SALAD - MEXICAN PEACH PASTA SALAD - CREAMY CAESAR SALAD - FRIED CHICKEN - C.A.B. SLOW ROASTED BEEF - ROAST BABY POTATOES - CHEFS SEASONAL SELECTION BUTTERED VEGETABLES - FRUIT PIES - BANQUET CAKES

THE WILD HORSE \$33/PERSON

CREAMY CAESAR SALAD- THE PARK'S POTATO SALAD - HERITAGE GREENS SALAD - C.A.B. ROAST BEEF - RED SKIN MASHED - CHEFS SEASONAL SELECTION BUTTERED VEGETABLES - DEEP CHOCOLATE BROWNIE & FRUIT TARTS



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DINNER

MINIMUM 30 PEOPLE

INCLUDES FRESH REGULAR & OR DECAFFEINATED COFFEE & PREMIUM TEAS, ASSORTED PICKLES, ROLLS, BUTTER, PITCHERS OF WATER

GOLD	SILVER	BRONZE
3 SALAD	2 SALAD	2 SALAD
2 ENTRÉE	2 ENTRÉE	1 ENTRÉE
CARVED BARON OF BEEF	1 VEGETABLE	1 VEGETABLE
1 VEGETABLE	2 STARCH	1 STARCH
2 STARCH	2 DESSERT	1 DESSERT
3 DESSERT	\$35.5/PERSON	\$32/PERSON
		\$45/PERSON

SALAD LEVEL 1

THE PARK'S POTATO SALAD WITH CANDIED BACON
 CREAMY CAESAR SALAD WITH SHAVED PARMESAN CHEESE
 PANZANELLA SALAD - FRIED CROUTONS - BALSAMIC BOCCONCINI
 GRILLED ANTIPASTO VEGETABLE SALAD
 RAW MARKET VEGETABLES WITH DIP
 MEXICAN PEACH PASTA SALAD

SALAD LEVEL 2 ADD \$1.5/PERSON

WHITE CHEDDAR & BROCCOLI SALAD
 HERITAGE BLEND OF LETTUCES WITH DRIED APRICOTS-PICKLED RED ONION-CRUMBLED FETA-BALSAMIC VINAIGRETTE-BUTTERMILK RANCH
 OVEN ROASTED CAULIFLOWER, PUMPKIN SEEDS, RED RADISH AND ORANGE SEGMENTS WITH A LIGHT OREGANO DRESSING
 ROMA TOMATO BOCCONCINI -FRESH BASIL-BALSAMIC GLAZE
 OLD FASHIONED SPINACH SALAD CROWDED WITH BALSAMIC MUSHROOMS-CRISP PROSCIUTTO-PICKLED BEETS- BOILED EGGS
 THAI NOODLE SALAD WITH BABY SHRIMP-JULIENNED GARDEN VEGETABLES IN A ORANGE CILANTRO DRESSING

SALAD LEVEL 3 ADD \$3/PERSON

NEPTUNES SALAD - LOBSTER, SHRIMP-CRABMEAT-FRESH PINEAPPLE-CITUS MAYO DRESSING
 CURLY KALE-PEPPERY ARUGULA-CHEDDAR CRISPS-BROWN SUGARED ONIONS-FRESH STRAWBERRIES-DRUNKEN GRAPES

STARCH LEVEL 1

CREAMY GARLIC REDSKIN MASHED POTATOES
 PROVENCALE HERB RICE
 HOME STYLE ROSEMARY ROASTED BABY POTATOES
 PAN FRIED CHEDDAR CHEESE PEROGIES

STARCH LEVEL 2 ADD \$2/PERSON

SMOKED CHEDDAR MAC & CHEESE
 WILD MUSHROOM RICE PILAF
 SARDALAISE POTATOES COUPLED WITH CANDIED BACON
 BAKED RAVIOLI
 GRATIN SCALLOPED POTATOES
 WHITE CHEDDAR DAUPHINOISE POTATOES
 HASSELBACK POTATO

ALL PRICES DO NOT INCLUDE 17% SERVICE CHARGE AND 5% GST.

PRICES ARE SUBJECT TO CHANGE.



DINNER BUFFET SELECTION

ENTRÉE LEVEL 1

HERB BREAST OF CHICKEN SERVED WITH A SMOKED TOMATO VEGETABLE MEDLEY
DRUNKEN LEG OF ROOT BEER HAM SERVED WITH CARAMELIZED PINEAPPLE & MOLASSES SAUCE
SEASONED ROAST TURKEY BREAST WITH PESTO GRAVY
SLOW ROASTED C.A.B. ALBERTA BEEF WITH SHIRAZ WINE JUS

ENTRÉE LEVEL 2 ADD \$3/PERSON

ROAST BREAST OF CHICKEN SUPREME FILLED WITH ANDOUILLE SAUSAGE-FRESH BASIL-CREAM CHEESE
SERVED WITH WILD MUSHROOM ESPAGNOLE SAUCE
BAKED ATLANTIC SALMON FILLED WITH A BABY SHRIMP-CREAM CHEESE RESTING IN SUNDRIED TOMATO
CREAM SAUCE
SOLE SHRIMP PAUPIETTE—TENDER FILLET OF SOLE WITH ICE SHRIMP FRAGRANCED WITH WHITE WINE AND
HERB BUTTER
KETTLE OF FISH—SELECTION OF FISH AND SHELL FISH IN A SAFFRON BROTH
SESAME SALMON WITH A ASIAN GARLIC HOI SIN SAUCE
BAKED BREAST OF CHICKEN SUPREME STUFFED WITH A PESTO CHEVRE & SERVED WITH A MEDITERRANEAN
ONION ROMA PRIMAVERA SAUCE
BBQ SIDE RIBS MARINATED IN OUR WILD HORSE TEXAN BBQ SAUCE

ENTRÉE LEVEL 3 ADD \$10/PERSON

ROASTED ALBERTA STRIPOIN RUBBED WITH "OL SMOKE COFFEE" SERVED WITH GRAINY MUSTARD SWEET
ONION JUS & SMOKY TOMATO BEEF SAUCE
SAFFRON KING PRAWN NEWBERG
BONELESS C.A.B. BEEF SHORT RIB
VEAL SCALLOPINI WITH SMOKED TOMATO PRIMAVERA
ALBERTA SMOKED PRIME RIB MARINATED WITH FRESH HERBS, DIJON MUSTARD AND FRESH GARLIC SLOW
ROASTED SERVED WITH SOUR CREAM HORSERADISH DEMI AND A CABERNET JUS

VEGETABLE LEVEL 1

RATATOUILLE
ROAST ROOT AND FALL VEGETABLES
CHEF SEASONAL SELECTION BUTTERED VEGETABLES

VEGETABLE LEVEL 2 ADD \$2/PERSON

STUFED HEIRLOOM TOMATOES
GRILLED ASPARAGUS
WILD MUSHROOM AND ZUCCHINI SAUTE



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DINNER BUFFET SELECTION

DESSERT LEVEL 1

FRESH SLICED SEASONAL FRUITS
ASSORTED BANQUET CAKES
APPLE, BLUEBERRY AND CHERRY PIE
BANANA AND COCONUT CREAM PIE
DEEP DISH COCOA CHOCOLATE BROWNIE
BOSTON CREAM CAKE
BANQUET CHEESE CAKE
INDIVIDUAL FRUIT PIES

DESSERTS LEVEL 2 ADD \$2.5/PERSON

MOLTEN LAVA CAKE WITH VANILLA GELATO & CARAMEL SUGAR
SUGAR WAFFLE BREAD PUDDING WITH WARM BOURBON CUSTARD
APPLE TARTLET WITH WHIPPED SWEET CREAM CHEESE ROSSETTE
INDIVIDUAL BAKED CHEESECAKE WITH BRANDY BLUEBERRY COMPOTE & CHANTILLY CREAM
SPIKED STRAWBERRY SHORTCAKE, WHITE CHOCOLATE SAUCE
BERRY PINEAPPLE FRUIT PLATTER
PREMIUM TORTES
ROCKY ROAD BROWNIE
STICKY TOFFEE PUDDING
BERRY PINEAPPLE FRUIT PLATTER WITH 3 FLAVORED WHIP CREAMS
WARM PEACH COBBLER

ACTION STATION ENHANCEMENTS

FRESH OYSTER BAR \$MARKET PRICE
ITALIAN PASTA BAR, TWO PASTAS, TWO SAUCES, SHRIMP AND CHICKEN \$10/PERSON
SAUTE SHRIMP BAR \$10/PERSON
CARVED BEEF TENDERLOIN \$17/PERSON
SMOKED C.A.B. BRISKET \$14/PERSON
CARVED BARON OF BEEF \$10/PERSON



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PLATED DINNER

MINIMUM 20 PEOPLE

ALL PLATED DINNERS INCLUDE FRESH REGULAR & DECAFFEINATED COFFEE & PREMIUM TEAS, ROLLS, BUTTER, PITCHERS OF WATER

OL' SMOKE STRIPLOIN \$44/PERSON

OLD FASHIONED SPINACH SALAD - ROASTED ALBERTA STRIPLOIN RUBBED WITH "OL' SMOKE COFFEE" SERVED WITH GRAINY MUSTARD SWEET ONION, SMOKED TOMATO JUS, SMASHED HERB BABY POTATOES AND CHEFS SEASONAL SELECTION BUTTERED VEGETABLES

BACON WRAPPED CHICKEN CORDON BLEU \$38/PERSON

GRILLED CITRUS ROMAINE SALAD - BACON WRAPPED BREAST OF CHICKEN CORDON BLEU WITH COGNAC AND WILD MUSHROOM SAUCE - RED SKIN MASHED POTATOES -CHEFS SEASONAL SELECTION BUTTERED VEGETABLES

HICKORY SMOKED PRIME RIB \$53/PERSON

HERITAGE GREENS SALAD - ALBERTA HICKORY SMOKED PRIME RIB MARINATED WITH FRESH HERBS, DIJON MUSTARD AND FRESH GARLIC, SLOW ROASTED SERVED WITH SOUR CREAM HORSERADISH DEMI, CABERNET JUS- RED SKIN MASHED POTATO -CHEFS SEASONAL SELECTION BUTTERED VEGETABLES

STUFFED BREAST OF CHICKEN \$30/PERSON

PICKLED BEET AND BARLEY SALAD - BAKED BREAST OF CHICKEN SUPREME STUFFED WITH PESTO CHEVRE SERVED WITH A MEDITERRANEAN ONION ROMA PRIMAVERA SAUCE. SIDES OF GARDEN HERB RICE PILAF AND CHEFS SEASONAL SELECTION BUTTERED VEGETABLES

BEEF TENDERLOIN \$49/PERSON

TOMATO BOCCONCINI FRESH BASIL SALAD - BACON WRAPPED ALBERTA BEEF TENDERLOIN, CABERNET JUS SIDES OF ROSEMARY SCENTED BABY POTATOES AND CHEFS SEASONAL BUTTERED VEGETABLES

ANDOUILLE STUFFED CHICKEN BREAST \$29/PERSON

FRENCH ONION SOUP WITH A SMOKED CHEDDAR CROUTON - ROAST BREAST OF CHICKEN SUPREME FILLED WITH ANDOUILLE SAUSAGE & HERB CREAM CHEESE RESTING IN A CAROLINA BBQ CREAM SAUCE SIDES SPANISH RICE AND CHEFS SEASONAL BUTTERED VEGETABLES

GRILL LEMON BASIL PRAWNS \$49/PERSON

BUTTERNUT BISQUE WITH MASCARPONE CROUTON - GRILLED LEMON & FRESH BASIL PRAWNS, STRIPED LOBSTER RAVIOLI - CHEFS SEASONAL VEGETABLES

INTERMEZZO (PALETTE CLEANSER)

BOMBAY LEMONADE - RASPBERRY MINT - CUCUMBER LIME

DESSERT CHOICES

MOLTEN LAVA CAKE WITH VANILLA GELATO & CARAMEL SUGAR

SUGAR WAFFLE BREAD PUDDING WITH WARM BOURBON CUSTARD

APPLE TARTLET WITH WHIP CREAM CHEESE ROSETTE

INDIVIDUAL BAKED CHEESECAKE WITH BRANDY BLUEBERRY COMPOTE & CHANTILLY CREAM



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LATE NIGHT

MINIMUM 50 PEOPLE - ONLY AVAILABLE IN CONJUNCTION WITH DINNER BANQUETS ALL OPTIONS INCLUDE FRESHLY BREWED REGULAR OR DECAFFEINATED COFFEE AND PREMIUM TEAS,

TARA DELI \$14.5/PERSON

MIXED DINNER ROLLS, VARIETY OF SLICED MEATS, RAW MARKET VEGETABLES, SLICED DOMESTIC CHEESE, PICKLES, CONDIMENTS

WILD HORSE NACHO \$10/PERSON

NACHO CHIPS, CHEESE, TOMATO'S, GREEN ONION, SALSA & SOUR CREAM

ADD TACO BEEF OR CHICKEN FOR \$2/PERSON

TRACK PIZZA \$10/PERSON

PIZZA (2 SLICES/PERSON), FRESH VEGETABLE TRAY

CASINO POUTINE \$12

POUTINE BAR INCLUDING CRISP FRIES, HOUSE GRAVY, CHEESE, SOUR CREAM, SALSA, GREEN ONION

CHEF ATTENDED ACTION STATIONS

HICKORY SMOKED PRIME RIB \$19.5/PERSON

HICKORY SMOKED PRIME RIB CARVED - ROLLS - CONDIMENTS

GBS SLIDER BAR \$12.5/PERSON

MINI SMOKED BRISKET SLIDER AND CAROLINA GRILLED CHICKEN BREAST SLIDERS GARNISHED WITH MAYONNAISE, BBQ SAUCE AND ROMA TOMATO

SHRIMP BAR \$12/PERSON

WINE AND GARLIC HERB SAUTEED PRAWNS WITH CROSTINI

BARON OF BEEF \$14/PERSON

SLOW ROASTED HERB CRUSTED C.A.B. BEEF, BURGER BUNS, CONDIMENTS, RAW MARKET VEGETABLES

ROOT BEER DRUNKEN HAM LEG \$9.25/PERSON

ROOT BEER MARINATED HAM - ROLLS - CONDIMENTS

ICE CREAM \$9/PERSON

CONES AND BOWLS, ICE CREAM FILLED WITH CARAMEL AND CHOCOLATE SAUCE, RAINBOW SPRINKLE TOPPING

PAPRIKA GARLIC RUBBED TURKEY BREAST \$14

SLOW ROASTED BREAST OF TURKEY SERVED WITH ROLLS AND RAW MARKET VEGETABLES

PRAWN OUZO FLAMBE CUP \$9.5/PERSON

CREPES JUBILEE FLAMBE \$7/PERSON

SMORE CREPES \$79PERSON

PEACH MELBA GELATO CUP \$7/EACH



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WEDDING BUFFETS

MINIMUM 30 PEOPLE

ALL WEDDING BUFFETS INCLUDE FRESH REGULAR & DECAFFEINATED COFFEE & PREMIUM TEAS,
ASSORTED PICKLES, ROLLS, BUTTER, PITCHERS OF WATER

PEROGOLA RECEPTION

PRAWN ANDOUILLE BROCHETTE
TENDERLOIN MUSHROOM VOL AU VENT
PROSUITTO MELON SKEWER
DUCK CONFIT

THE BETROTHED \$79/PERSON

APPETISER RECEPTION INCLUDES KING PRAWN COCKTAIL - FRESH FRUIT SKEWERS WITH DOLCE SAUCE -
PROSCUITTO DATE CHUTNEY - SMOKED BRISKET EMPANDAS - RAW MARKET VEGETABLES

THE PARK'S POTATO SALAD - BROCCOLI AND WHITE CHEDDAR SALAD - CREAMY CAESAR SALAD -
C.A.B. BEEF SHORT RIBS - STUFFED CHICKEN WITH ANDOUILLE SAUSAGE - SAUTEED SHRIMP STATION -
WHITE CHEDDAR DAUPHINOISE POTATO - CHEFS SEASONAL SELECTION BUTTERED VEGETABLES -
CHOCOLATE SENSATION TORTE - STICKY TOFFEE PUDDING - CHEESECAKE - FRUIT PLATTER - CREPE AND
FRUIT COMPOTE STATION

HAPPY MATRIMONY \$39.5/PERSON

MEXICAN PEACH PASTA SALAD - CREAMY CAESAR SALAD - BROCCOLI AND WHITE CHEDDAR SALAD -
BAKED ATLANTIC SALMON WITH COLD WATER SHRIMP CREAM CHEESE, SUNDRIED TOMATO CREAM
SAUCE - SLOW ROAST C.A.B. BEEF - CHEFS SEASONAL SELECTION BUTTERED VEGETABLES - FRUIT PIES -
BANQUET CAKES

NEWLYWEDS \$33/PERSON

CREAMY CAESAR SALAD - THE PARKS' POTATO SALAD - HERITAGE GREENS - ALBERTA ROAST C.A.B. BEEF
- SCALLOP POTATO - CHEFS SEASONAL SELECTION BUTTERED VEGETABLES- BANQUET
CAKES-INDIVIDUAL FRUIT PIES - ACTION STATION

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CHRISTMAS BUFFETS

MINIMUM 30 PEOPLE

ALL CHRISTMAS BUFFETS INCLUDE FRESH REGULAR & DECAFFEINATED COFFEE & PREMIUM TEAS,
ASSORTED PICKLES, ROLLS, BUTTER, PITCHERS OF WATER

CHRISTMAS BUFFETS ARE ONLY AVAILABLE NOVEMBER AND DECEMBER

MERRY CHRISTMAS \$45/PERSON

BROCCOLI CHEDDAR SALAD - BARLEY & PICKLED BEET SALAD - CREAMY CAESAR SALAD - HERB RUBBED ROAST
TURKEY - BACON APRICOT STUFFING - TURKEY GRAVY - DRUNKEN ROOT BEER HAM - SMASHED BABY POTATO
- GARDEN VEGETABLE PILAF - ROAST ROOT VEGETABLE - INDIVIDUAL FRUIT TARTS - BANQUET CAKES - STICKY
TOFFEE PUDDING - CARVED BARON OF C.A.B. BEEF

YULETIDE \$39.5/PERSON

CREAMY CAESAR SALAD - MEXICAN PEACH PASTA SALAD BROCCOLI CHEDDAR SALAD - HERB RUBBED ROAST
TURKEY - BACON APRICOT STUFFING - TURKEY GRAVY - SLOW ROASTED C.A.B. BEEF - CHEFS SEASONAL
SELECTION BUTTERED VEGETABLES - FRUIT MEDLEY - STICKY TOFFEE PUDDING - ROCKY ROAD BROWNIE

SEASONS GREETINGS \$34/PERSON

THE PARK'S POTATO SALAD - CREAMY CAESAR SALAD - HERB RUBBED ROAST TURKEY - BACON APRICOT
STUFFING - TURKEY GRAVY - CHEFS SEASONAL SELECTION BUTTERED VEGETABLES - RED SKIN GARLIC MASHED
- DEEP CHOCOLATE COCOA BROWNIES & BOSTON CREAM CAKES



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