

# 2023 BANQUET 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**

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# *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

All prices are subject to 5% GST

## ***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

## ***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 Decor***

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. tabors 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)

<b>Capacity</b>	<b>Without Dancing</b>	<b>With Dancing</b>
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)

<b>Capacity</b>	<b>Without Dancing</b>	<b>With Dancing</b>
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

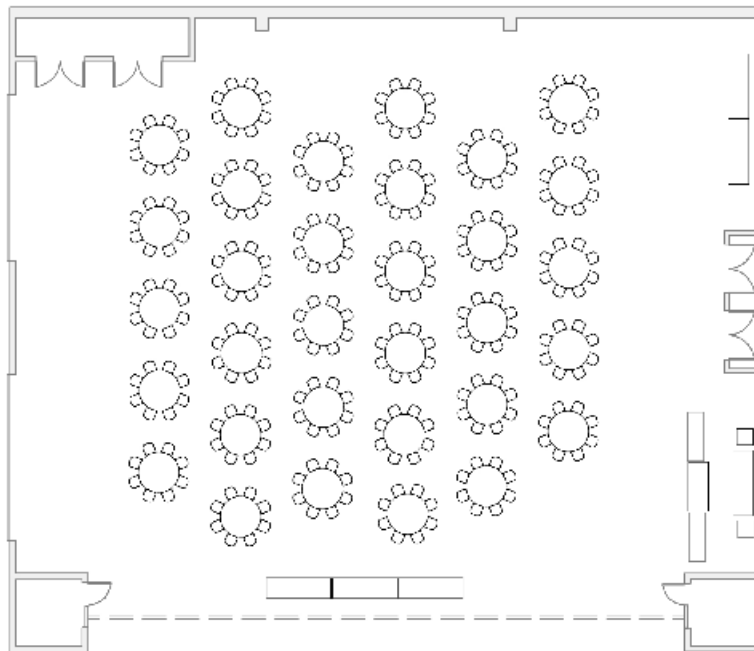
*This chart is for estimated #'s only and will depend on setup style and table size.*

## Meeting Rooms

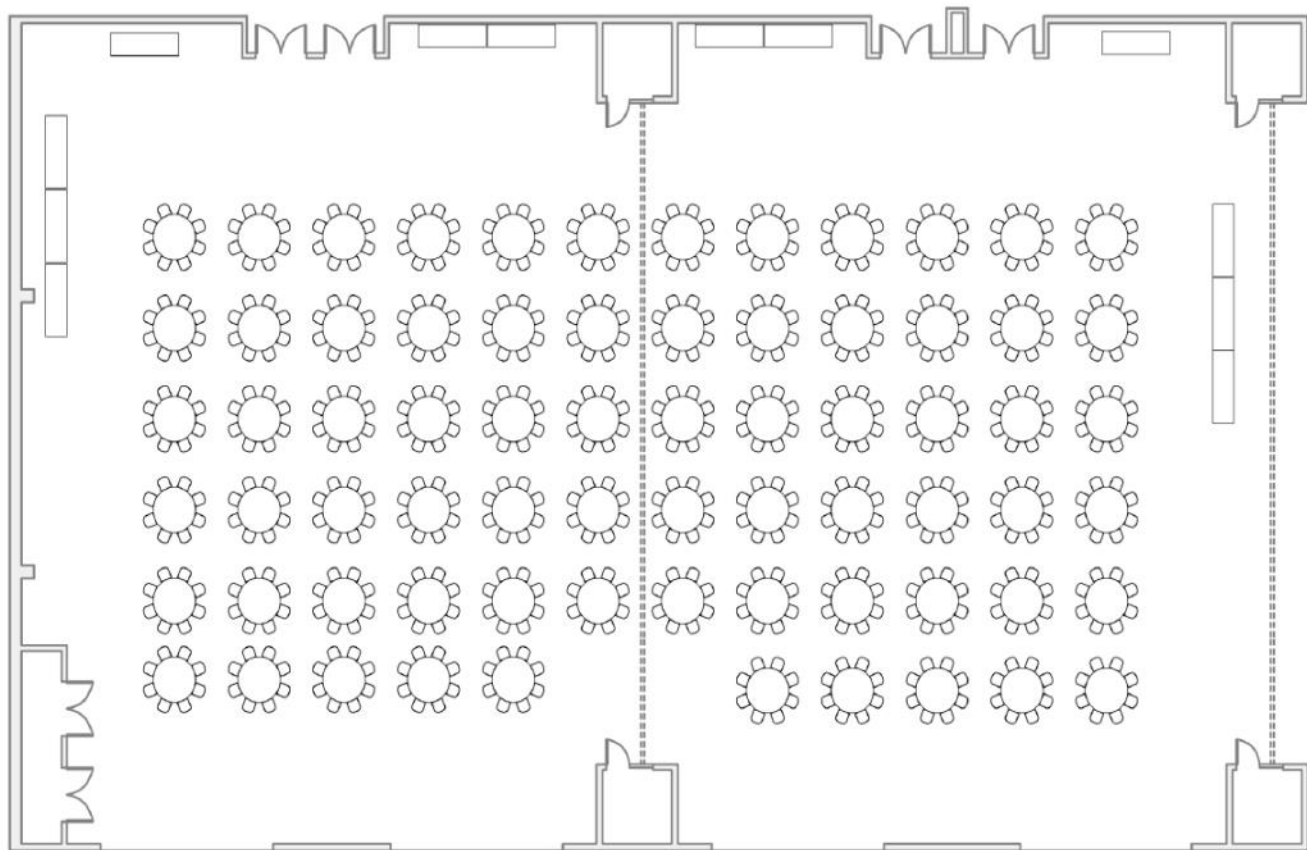
NAME	DIMENSION	SQ FT	THEATRE	CLASS ROOM	U-SHAPE	BOARD ROOM	RNDS OF 8	RECEPTION	8X10 BOOTHS
CHAMBER	40 x 45	1800	100	45	27	36	96	100	10
LSM	54.5 x 45	2452	130	60	33	42	128	130	11
CHUCKWAGON	54.5 x 45	2452	130	60	33	42	128	130	12
KIN	40 x 45	1800	100	45	27	36	96	100	10
HALL A	210 x 220	46,200	2000	2000	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	



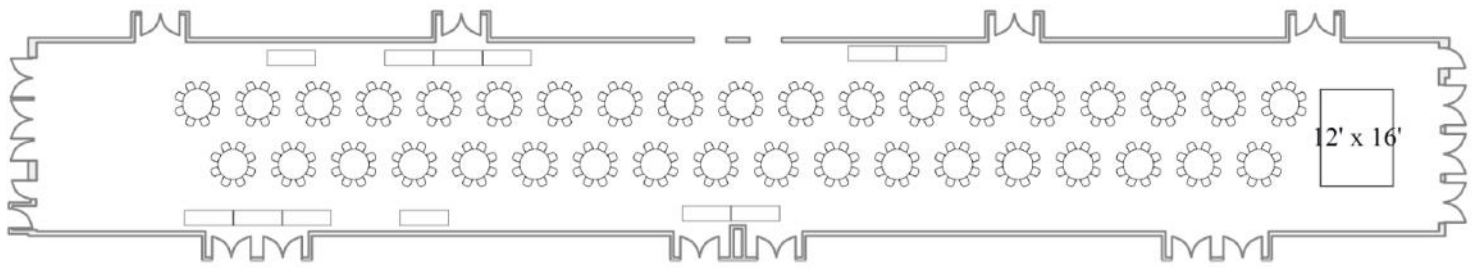
SALON B



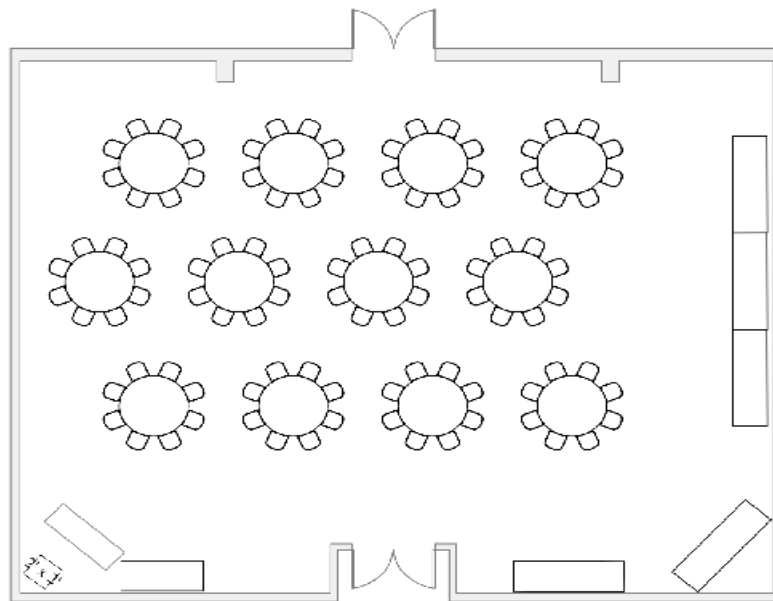
SALON B & C





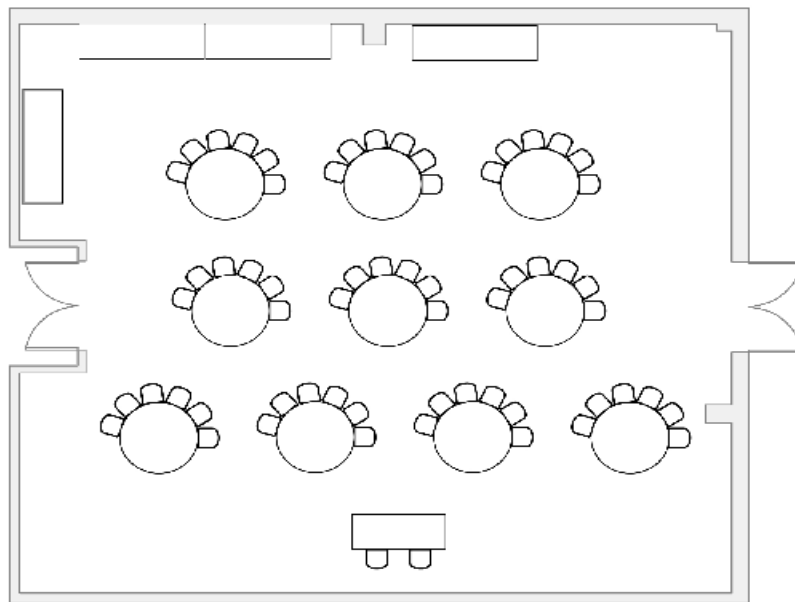


GRANDE HALLWAY

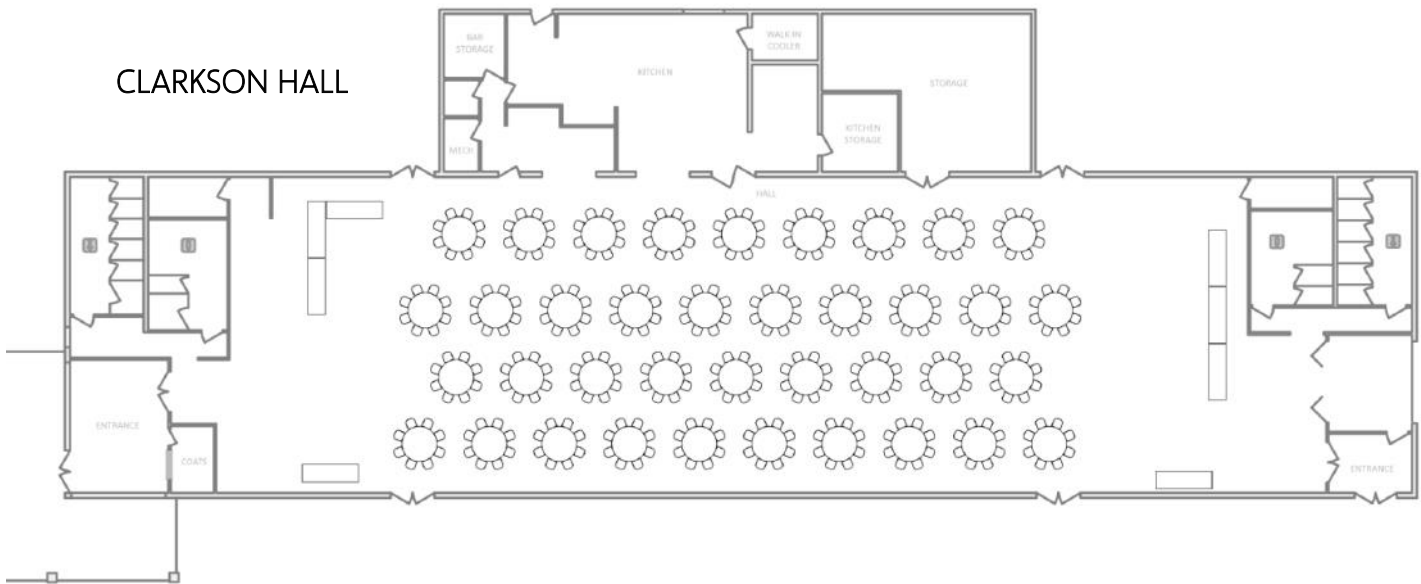


LSM OR  
CHUKWAGON  
ROOM

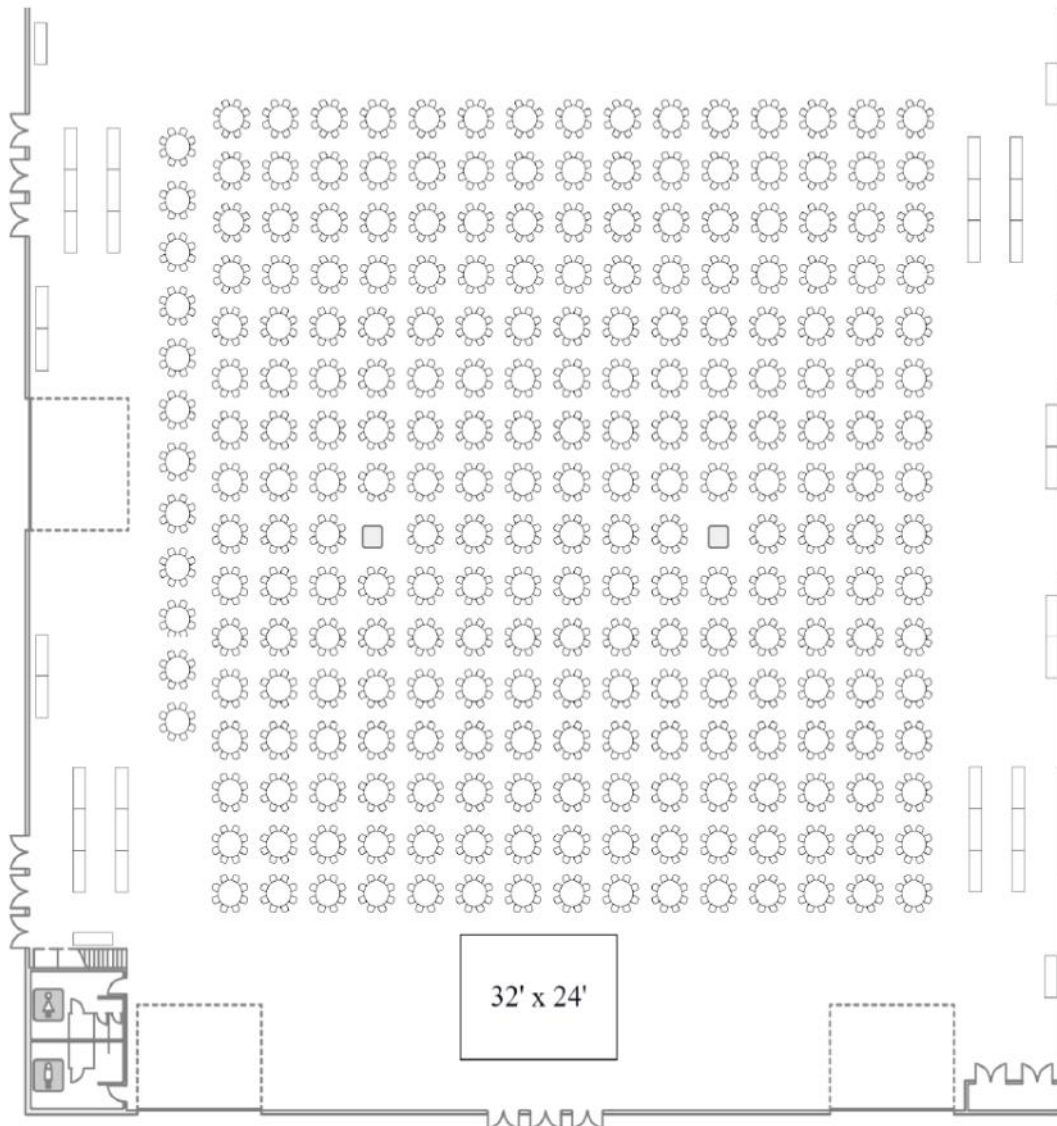
CHAMBER  
ROOM

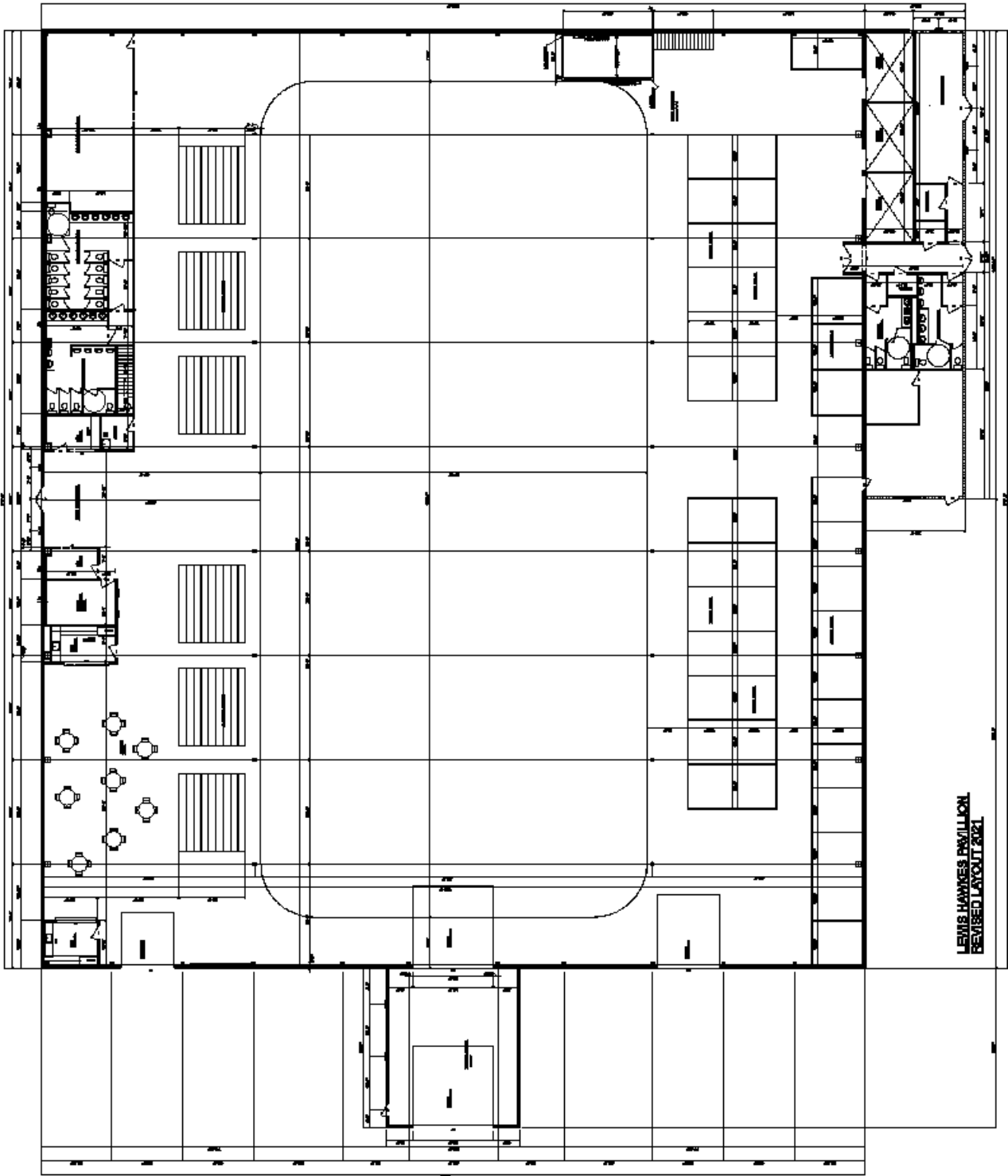


## CLARKSON HALL



## HALL E





# 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
- ALL DAY COFFEE \$11.25/PERSON

PREMIUM FRENCH PRESS COFFEE SERVICE \$ MARKET PRICE

OLE SMOKES - SMOKED SIPPIN' WHISKEY  
MAJESTIC BLACK TAIL  
BUGLING ELK

OTHER VARIETIES AVAILBALE ON REQUEST

*Proudly Serving Local*



## COFFEE BREAK

COFFEE 25 CUP URN \$65  
COFFEE 50 CUP URN \$115  
COFFEE 100 CUP URN \$210  
PREMIUM TEAS \$3.5/EACH

HOT CHOCOLATE PER CARAFE (ONE CARAFE SERVES 10 CUPS) \$28

HOT CHOCOLATE 50 CUP URN \$130

MULLED WARM APPLE JUICE PER CARAFE (ONE CARAFE SERVES 10 CUPS) \$28

## COLD BEVERAGES

PARK POWER SMOOTHIES FRESH GREEN KALE - GREEK YOGURT - ACAI CONCENTRATE -  
STRAWBERRIES - MANGO - APPLE JUICE (300ML) \$8.25/EACH

ASSORTED BOTTLED JUICES \$3/EACH

SAN PELLEGRINO SPARKLING MINERAL WATER \$4.5/EACH

SAN PELLEGRINO SPARKLING JUICE \$3.25/EACH

FIJI WATER \$4.25/EACH

EARTH WATER \$5/EACH (PACKAGED IN RE-USABLE CONTAINER)

BOTTLED SPRING WATER \$3/EACH

ASSORTED MINI CANS OF PEPSI PRODUCTS \$2.5/EACH

ORANGE JUICE (8 LITERS) \$53.5

FRUIT JUICE PUNCH WITH FRESH FRUIT (8 LITERS) \$58.25

MILK 2% EACH 237 ML \$3/EACH

CHOCOLATE MILK 237 ML \$3/EACH



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

*PRICES ARE SUBJECT TO CHANGE.*



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# EVERGREEN PARK SPIRIT SELECTION

## **HOUSE SPIRITS \$6.25/OZ**

ALBERTA PURE VODKA  
ALBERTA PREMIUM WHISKEY  
CAPTAIN MORGAN'S SPICED RUM  
BACARDI WHITE RUM  
LAMBS NAVY RUM  
MALIBU RUM  
GORDAN'S GIN  
BAILEYS

KALHUA  
DRAMBUIE  
RED SOURPUSS  
GREEN SOURPUSS  
BUTTER RIPPLE SCHNAPPS  
BLUE CARACAO  
FIREBALL  
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  
BUD LITE  
KOKANEE

## **PREMIUM BEER \$8.25/EACH**

CORONA  
STELLA ARTOIS

## **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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## *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

6 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 C.A.B BRISKET SHEPHERDS PIE - 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 - VEGETABLES

### BRITTANIA

MINATURE SHEPHERDS PIE - QUICHE - PECAN BUTTER TARTS - VEGETABLES - CHEESE PLATTER - KING PRAWN COCK-  
TAIL WITH MARIE ROSE SAUCE



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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 UNLESS OTHERWISE SPECIFIED, MINIMUM ORDER OF TWO DOZEN APPETIZERS PER SELECTION  
SUGGESTED PORTIONS

6 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 \$23

MEDITERRANEAN PRAWN BROCHETTE WITH ANDOUILLE SAUSAGE-GARLIC CILANTRO \$35

SMOKED SALT & PEPPERED DRY BONELESS PORK RIBS WITH CAJUN AIOLI SAUCE \$39 (1 KG)

MINI MEATLOAF WITH BACON CARAMELIZED ONION JAM \$24

SMOKED PORK BELLY WITH CHEDDAR CHEESE QUESADILLA \$35

CHARBROILED ITALIAN CHICKEN SKEWER WITH SPICY ROMA SAUCE \$21

GUN BARREL WINGS SERVED WITH DIPPING SAUCE \$23

SMOKED .C.A.B BRISKET SLIDER \$43

KOREAN BBQ BEEF SKEWERS WITH SOY GINGER SAUCE \$21

SHRIMP PUFF \$27

HICKORY SMOKED BEEF TENDERLOIN Tournedos \$40

PULLED PORK NACHOES \$50

MINI CALZONES \$43

TURKEY CRANBERRY MEATBALLS WITH SAUCE \$15

SMOKED C.A.B BRISKET EMPANADAS FILLED WITH SWISS CHEESE AND DIJON MUSTARD \$26

SPICY MEATBALLS WITH SMOKED TOMATO SAUCE \$20

MINI SMOKED C.A.B BRISKET SHEPHERD PIE \$30

CHICKEN WONTONS AND DIPPING SAUCE \$15

TEMPURA GREEN BEANS WITH DIPPING SAUCE (500 GR) \$25

DUCK CONFIT ON CROSTINI -DARK CHERRY GLAZE \$31

## COLD APPETIZERS

CHARCUTERIE BOARD \$15/PERSON

ANTIPASTO PLATTER \$13/PERSON

SEAFOOD CHARCUTERIE BOARD \$17/PERSON

CHEF SELECTION IMPORTED PREMIUM OLIVE PLATTER \$37

TUNA AVOCADO POKE ON SILVER SPOON \$23

ANTIPASTO ENCROUTE \$27

KING PRAWN COCKTAIL WITH MARIE ROSE SAUCE \$38

SMOKED SALMON CHOP AND GRANNY SMITH SLAW ON CROSTINI \$24

GOLDEN PEACH SHOOTERS WITH FRESH TARRAGON BALSAMIC MARINADE \$19

WATERMELON SHOOTER \$19

DELUXE CANADIAN CHEESE BOARD WITH DRIED AND FRESH FRUIT, CRISPS AND BAGUETTE \$8/PERSON

ARTISAN TEA SANDWICHES SMOKED CHICKEN WITH CASHEW CREAM CHEESE, PROSCIUTTO & DATE CHUTNEY  
CROSTINI \$21

FRESH FRUIT SKEWERS WITH DOLCE CREAM \$17

THICK SLICED ASSORTED CRAFT DELI MEAT PLATTER WITH CONDIMENTS \$8/PERSON

**\*ADD ROLLS\*** \$11/PERSON

TOMATO & KALAMATA BRUSCHETTA ON AVOCADO SPREAD ARTISAN BAGUETTE \$14

RAW MARKET VEGETABLE SERVED WITH ASSORTED ZESTY DIPS \$3.5/PERSON

SMOKED LATTICE CHIPS (1 KG) \$17

CARAMEL POPCORN (1 KG) \$43

PROSCIUTTO MELON SKEWER  
16

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\$29



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# *APPETIZERS & ACTION STATION*

ALL APPETIZERS ARE SERVED BUFFET STYLE  
BUTLER SERVICE IS AVAILABLE, ASK YOUR EVERGREEN SALES REPRESENTATIVE  
PRICE IS PER PERSON UNLESS OTHERWISE SPECIFIED

## ***SWEET APPETIZERS***

ASSORTED CUP CAKES \$4.5  
CHEESECAKE S'MORE \$8.25  
MINI DONUTS DUSTED IN CINNAMON SUGAR \$3.5  
DUTCH APPLE PIE TARTS \$3.5  
EUROPEAN CAKE BITES \$2.5  
CHOCOLATE TORTE WEDGES \$9.25  
SHORTBREAD FRUIT PIZZA \$3.25  
KALHUA PEANUT BUTTER COOKIE \$3.25  
PECAN TARTS \$3  
APPLE POKE CAKE \$4.5

## ***ACTION STATIONS***

***\*\*SURCHARGE OF \$100 FOR ACTION STATIONS IF GUEST COUNT IS UNDER 200\*\****

DRUNKEN GRAPES WITH BAKED BRIE ACTION STATION \$9.5  
OYSTER BAR \$ MARKET PRICE  
SLIDER BAR BEEF & CHICKEN \$14.75  
ITALIAN PASTA BAR –2 PASTA-2 SAUCES-SHRIMP & CHICKEN \$14.25  
SAUTEED SHRIMP BAR \$14.25  
CARVED BEEF TENDERLOIN \$23  
HICKORY SMOKED C.A.B CARVED BRISKET \$16.5



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# PLATTERS

ALL PLATTERS ARE SERVED BUFFET STYLE

BUTLER SERVICE IS AVAILABLE, ASK YOUR EVERGREEN SALES REPRESENTATIVE

FRESHLY BAKED ASSORTED COOKIES \$3.25/PERSON

VEGETABLE CRUDITÉS WITH HOUSE DIP \$4.25/PERSON

HEARTY SANDWICHES \$10.75/PERSON

TEA SANDWICHES (3) \$3.5/PERSON

ASSORTED CUPCAKES \$5.25/PERSON

CHOCOLATE FUDGE BROWNIES \$4.75/PERSON

SLICED FRESH SEASONAL FRUIT PLATTER \$6.75/PERSON

CHARCUTERIE BOARD \$18.5/PERSON

DELI STYLE COLD CUT PLATTER \$9.75/PERSON

DIPS (X2) & RUSTIC BREADS PLATTER \$4.25/PERSON

SELECTION OF IMPORTED & DOMESTIC CHEESE WITH ASSORTED CRACKERS \$9.75/PERSON

DINNER ROLLS, MAYO, MUSTARD, PICKLE \$4.5/PERSON

ANTIPASTO \$15.5/PERSON

TART PLATTERS \$4.25/PERSON

PREMIUM CHEESE CAKE \$12/PERSON

PREMIUM TORTES \$12/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 \$83/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 - SEASONAL SELECTION BUTTERED VEGETABLES - CHOCOLATE SENSATION TORTE - STICKY TOFFEE PUDDING - CHEESE CAKE - FRUIT PLATTER-SHRIMP SAUTE STATION - CREPE STATION

### **THE RANCH HOUSE \$55.5/PERSON**

OLD FASHIONED SPINACH SALAD- CREAMY CAESAR SALAD - BEET BARLEY SALAD - GRILLED CHICKEN AND VEGETABLES - BAKED SALMON WITH SUNDRIED TOMATO CREAM SAUCE - COFFEE RUBBED C.A.B BEEF STRIPLOIN CARVED - SMASHED BABY POTATOES - GARDEN HERB RICE PILAF - ROASTED ROOT VEGETABLES - INDIVIDUAL FRUIT TARTS - CHOCOLATE FUDGE BROWNIE

### **THE GLOBE TROTTER \$52.5/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 \$47/PERSON**

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

### **THE WILD HORSE \$38/PERSON**

CREAMY CAESAR SALAD- THE PARK'S POTATO SALAD - HERITAGE GREENS SALAD - C.A.B. ROAST BEEF - CREAMY MASHED POTATOES - SEASONAL SELECTION BUTTERED VEGETABLES - CHOCOLATE FUDGE 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

<b>GOLD</b>	<b>SILVER</b>	<b>BRONZE</b>
3 SALAD	2 SALAD	2 SALAD
3 ENTRÉE	2 ENTRÉE	1 ENTRÉE
1 VEGETABLE	1 VEGETABLE	1 VEGETABLE
2 STARCH	2 STARCH	1 STARCH
3 DESSERT	2 DESSERT	1 DESSERT
<b>\$53.5/PERSON</b>	<b>\$42.5/PERSON</b>	<b>\$38/PERSON</b>

### **SALAD LEVEL 1**

THE PARK'S POTATO SALAD  
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 \$2/PERSON**

WHITE CHEDDAR & BROCCOLI SALAD  
HERITAGE BLEND OF LETTUCES WITH DRIED APRICOTS-PICKLED RED ONION-CRUMBLD 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 CROWNED 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 MASHED POTATOES  
PROVENCE HERB RICE  
HOME STYLE ROSEMARY ROASTED BABY POTATOES  
CHEDDAR CHEESE PEROGIES WITH ONIONS & BACON

### **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



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PRICES ARE SUBJECT TO CHANGE.



EVERGREEN PARK  
HOSPITALITY

# 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 \$3.5/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 \$14/PERSON**

ROASTED ALBERTA STRIPLOIN 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  
ROASTED ROOT AND FALL VEGETABLES  
CHEF SEASONAL SELECTION BUTTERED VEGETABLES

## **VEGETABLE LEVEL 2 ADD \$2.5/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  
BANANA AND COCONUT CREAM PIE  
CHOCOLATE FUDGE BROWNIE  
BOSTON CREAM CAKE  
BANQUET CHEESE CAKE  
INDIVIDUAL FRUIT PIES

## **DESSERTS LEVEL 2 ADD \$3/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**

**\*\* SURCHARGE OF \$100 FOR ACTIONS STATIONS IF GUEST COUNT IS UNDER 200\*\***

FRESH OYSTER BAR \$ MARKET PRICE  
ITALIAN PASTA BAR, TWO PASTAS, TWO SAUCES, SHRIMP AND CHICKEN \$12/PERSON  
SAUTE SHRIMP BAR \$14/PERSON  
CARVED BEEF TENDERLOIN \$22/PERSON  
SMOKED C.A.B. BRISKET \$17/PERSON  
CARVED BARON OF BEEF \$12/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, INTERMEZZO

### **OLE SMOKES STRIPLOIN \$52.5/PERSON**

OLD FASHIONED SPINACH SALAD - ROASTED ALBERTA STRIPLOIN RUBBED WITH "OLE SMOKES 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 \$45/PERSON**

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

### **HICKORY SMOKED PRIME RIB \$63/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- CREAMY MASHED POTATO - SEASONAL SELECTION BUTTERED VEGETABLES

### **STUFFED BREAST OF CHICKEN \$38/PERSON**

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

### **BEEF TENDERLOIN \$65/PERSON**

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

### **ANDOUILLE STUFFED CHICKEN BREAST \$39/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 - SPANISH RICE - SEASONAL SELECTION BUTTERED VEGETABLES

### **GRILL LEMON BASIL PRAWNS \$53.5/PERSON**

BUTTERNUT BISQUE WITH MASCARPONE CROUTON - GRILLED LEMON & FRESH BASIL PRAWNS, STRIPED LOBSTER RAVIOLI - SEASONAL SELECTION BUTTERED 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 \$17/PERSON**

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

**WILD HORSE NACHO \$12/PERSON**

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

\*ADD TACO BEEF OR CHICKEN FOR \$2/PERSON\*

**TRACK PIZZA \$12/PERSON**

PIZZA (2 SLICES/PERSON), FRESH VEGETABLE TRAY

**CASINO POUTINE \$14/ PERSON**

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

**CHEF ATTENDED ACTION STATIONS**

**\*\*SURCHARGE OF \$100 FOR ACTION STATIONS IF GUEST COUNT IS UNDER 100\*\***

**HICKORY SMOKED PRIME RIB \$23.5/PERSON**

HICKORY SMOKED PRIME RIB CARVED - ROLLS - CONDIMENTS

**GBS SLIDER BAR \$15/PERSON**

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

**SHRIMP BAR \$15/PERSON**

WINE AND GARLIC HERB SAUTEED PRAWNS WITH CROSTINI

**BARON OF BEEF \$12/PERSON**

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

**ROOT BEER DRUNKEN HAM LEG \$11/PERSON**

ROOT BEER MARINATED HAM - ROLLS - CONDIMENTS

**ICE CREAM \$11/PERSON**

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

**PAPRIKA GARLIC RUBBED TURKEY BREAST \$16.5**

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

**PRAWN OUZO FLAMBE CUP 11.5/PERSON**

**CREPES JUBILEE FLAMBE \$8.5/PERSON**

**S'MORE CREPES \$8.5/PERSON**

**PEACH MELBA GELATO CUP \$8.5/EACH**



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