



Best Western Plus Village Park Inn

2018 Catering Menu

BREAKFAST BUFFETS

Each selection includes assorted fruit juices, 100% Arabica coffee & specialty teas, all prices per person.

Continental | 12 (minimum 10 guests)

Mini baker basket (croissants, Danishes, muffins) ^(V)

Assorted individual fruit yogurts ^(V)

Sliced seasonal fruit platter ^{(V) (VE) (GF) (DF)}

Served with butter and preserves

Ultimate | 23 (minimum of 20 guests)

Mini baker basket (croissants, Danishes, muffins) ^(V)

Build your own yogurt parfait (assorted individual fruit yogurts, roasted granola, dried berries, chocolate chips & slivered almonds) ^(V)

Sliced seasonal fruit platter ^{(V) (VE) (GF) (DF)}

Traditional eggs benedict **OR** Western chive scrambled egg with three cheese blend

French toast **OR** Pancakes ^(V)

Berry compote, maple syrup, whipped cream & butter ^(V)

Maple smoked bacon ^{(GF) (DF)}

Honey maple glazed turkey sausage ^{(GF) (DF)}

Homemade herb roasted potato wedges ^{(V) (VE) (GF) (DF)}

Healthy Lifestyle | 18 (minimum of 15 guests)

Gluten free assorted muffins and white & whole grain sliced bread ^(GF)

Sliced seasonal fruit platter ^{(V) (VE) (GF) (DF)}

Greek yogurt ^{(V) (GF)}

Artisan blueberry scones with berry compote ^(V)

Mushroom, spinach & fresh tarragon egg white frittata ^{(V) (GF)}

Honey maple glazed turkey sausage ^{(GF) (DF)}

Homemade herb roasted potato wedges ^{(V) (VE) (GF) (DF)}

Rise & Shine | 20 (minimum of 20 guests)

Mini baker basket (croissants, Danishes, muffins) ^(V)

Assorted individual fruit yogurts with roasted granola ^(V)

Sliced seasonal fruit platter ^{(V) (VE) (GF) (DF)}

Western chive scrambled egg with three cheese blend

Maple smoked bacon ^{(GF) (DF)}

Honey maple glazed turkey sausage ^{(GF) (DF)}

Caramelized onion & homemade herb roasted potato wedges ^{(V) (VE) (GF) (DF)}

(V) Vegetarian

(VE) Vegan

(GF) Gluten Free

(DF) Dairy Free

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BUILD YOUR OWN BREAKFAST

Your choice of any food combinations, served buffet style. All prices per person unless indicated otherwise.

Hot Breakfast Items

- Fried egg, bacon & cheddar buttermilk biscuit sandwich 8
- Fried & cheddar cheese sandwich on gluten free bun 8
- Bacon, scrambled egg & cheese sandwich on English muffin 8
- Turkey sausage, fried egg & cheddar buttermilk biscuit sandwich 8

Fruit

- 3" Mini fresh fruit skewer ^{(V) (VE) (GF) (DF)} 6
- 6" Fruit & cheese skewer ^{(V) (GF)} 6
- Sliced seasonal fruit platter ^{(V) (VE) (GF) (DF)} 6
- Fresh fruit salad (diced pineapple, cantaloupe, honeydew, grapes, strawberries) ^{(V) (VE) (GF) (DF)} 4

Smoothies & Parfaits

- Strawberry Banana Bliss (5oz) ^{(V) (GF)} 5
- Mixed Berry Medley (5oz) ^{(V) (GF)} 5
- Blackberry, mandarin orange, mint & sea salt (6oz) ^{(V) (GF)} 6
- Fresh fruit & gluten free granola yogurt parfait ^{(V) (GF)} 5

Bakery

- Savoury bistro pastry (butter & egg, spinach, feta, tomato, olive, leek & parmesan) ^(V) 30 / dz
- Assorted mini delight pastries (cream J  s  ite, raspberry rolls, finger praline & chocolate twist) ^(V) 25 / dz
- Artisan savoury cheese & fresh herb scones ^(V) 30 / dz
- Breakfast strudel (egg, feta, pepper & bacon) 6
- Breakfast frittata (chorizo, three cheese, pepper & mushroom) 6
- Assorted gluten free muffins (blueberry & double chocolate) ^{(V) (GF)} 3
- Apple petite strudel ^(V) 2
- Assorted breakfast muffins (blueberry, chocolate chip, poppy seed, oatmeal, apple, dark bran) ^(V) 3
- Assorted mini Danish (raisin swirl, raspberry, apple cinnamon trellis, maple) ^(V) 30 / dz

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BREAKFAST ENHANCEMENTS

For an added touch to your morning, all prices per person.

Steel cut oatmeal (brown sugar, raisins, dried cranberries, slivered almonds) ^(V) 6

Smoked salmon (capers, onion, lemon, mini bagels, cream cheese) 6

Gluten free bread ^(GF) 2

Hard boiled egg ^(V) ^(GF) ^(DF) 2

Maple pork sausage ^(GF) ^(DF) 3

Maple smoked bacon ^(GF) ^(DF) 3

Assorted bagel with cream cheese ^(V) 3

Assorted individual yogurt ^(V) ^(GF) 2

Assorted mini muffin ^(V) 2

Banana bread ^(V) 4

Mini plain croissant ^(V) 3

Mini chocolate & hazelnut filled croissant ^(V) 3

Seasonal whole fruit ^(V) ^(VE) ^(GF) ^(DF) 2

Buttermilk biscuit with preserves ^(V) 4

Mini baker basket (croissant, Danish, banana bread, muffin) ^(V) 5

Breakfast sandwich (black forest ham, Swiss cheese & fried egg on an English muffin) 6

Breakfast burrito (bell peppers, scrambled eggs & shredded cheese wrapped in a tomato tortilla, served with tomato salsa) 6

Chef Attended Stations

Omelette Station

Fresh eggs, tomatoes, green onions, mushrooms, smoked salmon, bacon, ham, spinach, mild tomatillo salsa, three cheese blend

14 | minimum of 20 guests

Eggs Benny Bar

Poached fresh eggs & wilted spinach

Choice of one (1): back bacon, braised Alberta short rib, smoked salmon

Choice of one (1): olive oil Hollandaise, truffle Hollandaise, dill Hollandaise, mornay sauce

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BREAK OPTIONS

Nourishment to keep focused throughout the day, all prices per person.

Milk & Cookies I 9

Chocolate chip, oatmeal raisin, double chocolate, macadamia white chocolate with chocolate and 2% milk ^(V) (4 pieces per person)

Fruit & Nut Bar I 12

Build your own trail mix (dried apricots, cranberries, pineapple, mango, papaya, whole almonds, pecans, walnuts, sunflower seeds, pumpkin seeds, cashews) ^(V) ^(VE) ^(GF) ^(DF)

Sweet Tooth I 12 (minimum of 20 guests)

Chocolate dipped twizzlers, smarties, assorted gummies & Devonshire cream

Best Fit I 14

Fruit kebobs, granola bars, honey parfaits with granola & seasonal berries, apple & kale juice shooters ^(V)

The Glacier Break I 10 (minimum of 20 guests)

Ice cream bars, ice cream sandwiches, cones & assorted popsicles served on a bed of ice

Charcuterie Board I 14

Enhanced with premium deli smoked and cured meat (salami, prosciutto, smoked sausage, cured beef pepperoni)

Grainy mustard, pickled vegetable & relish ^(GF) ^(DF)

Only Cheese I 12

An assortment of premium gorgonzola, Madagascar green peppercorn cheese, jalapeno jack, marble, smoked gouda, muenster, brie & aged cheddar ^(V) ^(GF)

Smoothie & Juice Bar I 16 (minimum of 30 guests)

Chef attended

Raspberry, blueberry, strawberry, banana, mango, kale, spinach, avocado, cucumber, celery, red beets & carrots

Apple juice, orange juice, pineapple juice, coconut water, Greek yogurt & non-fat yogurt ^(V) ^(GF)

Crudites I 10

Carrots, celery, cucumber, peppers, tomato medley, mushroom, hummus & ranch dressing

House made strawberry lemonade ^(V) ^(GF)

Antipasto Platter I 20

Prosciutto di parma, calabrese, soppressata, copa, prosciutto, smoked oyster with cheese, gorgonzola, Roquefort, Canadian brie, dried fruits & nuts, grainy mustard, artichoke hearts, olives

Accompanied with bread sticks & assortment of crackers

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BREAK ENHANCEMENTS

Treat yourself, all prices per person unless indicated otherwise.

Fresh From the Bakery

Individual granola bars ^(V) 3

Warm sticky cinnamon buns ^(V) 4

Chocolate dipped biscotti ^(V) 4

Traditional rice krispies squares 4

Mini baker basket (croissant, Danish, muffins & banana bread) ^(V) 5

Warm pretzel with assortment of spiced nuts ^(V) 7

Cookie club (chocolate chip, oatmeal raisin, double chocolate, white chocolate macadamia) ^(V) 18 / dz

Sweet & Savoury Selections

Variety of petit fours ^(V) 4

White & dark chocolate dipped strawberries ^(V) (GF) 4

Assorted dessert squares & cupcakes ^(V) 3

Premium salted nuts and peanuts mix (priced per bowl, serves 20)
^(V) (VE) (GF) (DF) 18

Assorted packaged chips ^(V) 3

Baked tri-color tortilla corn chips with salsa, sour cream & guacamole
^(V) (GF) (DF) 6

Healthy Choices (minimum order of 12)

Individual fruit parfait shooters ^(V) 3

Individual packages of trail mix ^(V) (GF) 4

Fruit & Nuts

Seasonal whole fruits ^(V) (VE) (GF) (DF) 2

3" Mini fresh fruit skewer ^(V) (VE) (GF) (DF) 4

6" Fruit & cheese skewer ^(V) (GF) 6

Sliced seasonal fruit platter ^(V) (VE) (GF) (DF) 6

Roasted granola with sundried fruits and assorted individual yogurts ^(V) 5

Fresh fruit salad (diced pineapple, cantaloupe, honeydew, grapes & strawberries) ^(V) (VE) (GF) (DF) 4

House made trail mix (peanuts, sun dried cranberries, roasted pumpkin seeds, sunflower seeds, raisins, cashews & chocolate chips) ^(V) (GF) 5

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LUNCH BUFFETS

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Build Your Own Sandwich Bar | 22 (minimum of 20 guests)

Meats

Roast beef, shaved ham, pastrami

Cheese

Wood smoked cheddar, Havarti, Swiss cheese

Toppings

Tomatoes, arugula, green leaf, picked cucumber, onions, banana peppers, grilled vegetables, butter, mayo, mustard, hummus

Assorted sliced bread & bun

Included:

Chef's selection of soup

Tuscan greens mix with sundried tomato vinaigrette (V) (VE) (GF) (DF)

Raw seasonal vegetable platter with house made ranch (V) (GF)

Assorted cookies & dessert squares (V)

Gluten free add \$2

Substitute with signature sandwiches \$2

Advance with Signature Sandwiches

Smoked salmon, whipped lemon caper cream cheese, shaved red onion on marble rye

Grilled chicken breast, guacamole, tomato & cheese on multigrain bread

Egg salad with scallion on white bread

Shaved beef, caramelized onion, arugula, roasted red pepper aioli on ciabatta

Build Your Own Salad Bar | 20 (minimum of 25 guests)

Greens (V) (VE) (GF) (DF)

Tuscan greens mix, romaine, arugula, spinach

Toppings (V) (VE) (GF) (DF)

Cucumber, broccoli, carrot curl, mushrooms, bell pepper, corn, celery, red onion, quinoa, olives, garbanzo beans, tomato medley, almonds, sunflower seeds, raisins, cranberry, croutons

Cheese (V) (GF)

Feta cheese, parmesan cheese, goat cheese, bocconcini

Dressings (V)

Balsamic vinaigrette, Greek feta, parmesan ranch, sundried tomato

Bread basket (V)

Garlic focaccia stick, brown & white cocktail buns

Fruits (V) (VE) (GF) (DF)

Strawberries, cantaloupe, pineapple, grapes, watermelon, peaches

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Premade Sandwiches & Wraps | 29

Chef's selection of soup

Mixed iceberg & field greens, tomato medley, cucumber, red cabbage, pepper, carrot curl with ranch & Italian dressing on the side ^{(V) (VE) (DF)}

Chipotle chicken wrap with lettuce, tomato, roasted pepper & artichoke tapenade

Roast beef & Swiss cheese in ciabatta bread with horseradish mayo

Ham & cheddar in multigrain bread

Grilled vegetables with roasted red pepper hummus wrapped in tomato tortilla ^{(V) (DF)}

Tuna salad in white bread with lettuce, tomato & mayo

Assorted cookies & petit fours ^(V)

Oriental Express | 26

Asian style suey choy nappa cabbage, carrots, peppers with a gluten free soy honey ginger vinaigrette ^{(V) (GF) (DF)}

Mixed greens salad with balsamic dressing ^{(V) (DF)}

Vegetable spring rolls with plum sauce ^{(V) (DF)}

Hoisin & black bean chicken and vegetable stir fry OR Beef strips with honey & pepper glazed vegetables ^(DF)

Mixed vegetables & egg fried rice ^{(V) (DF)}

Vanilla mousse tartlets ^(V)

Lemon cream squares ^(V)

Healthy Fit Wrap Buffet | 27

Watercress, albacore tuna salad, olive oil & fresh lemon marinade

Lemon & mirepoix poached chicken breast, lettuce, shaved red onion

Grilled marinated vegetable & arugula ^{(V) (DF)}

Roasted turkey breast, avocado, lettuce, tomato, cucumber, citrus corn salsa

Included

Low carb chef's choice soup

Radicchio, pear, arugula & quinoa salad with olive oil & honey vinaigrette ^{(V) (VE) (GF) (DF)}

Mint, lime & honey infused cantaloupe and watermelon ^{(V) (VE) (GF) (DF)}

Gluten free add \$2

Athens Express | 23

Greek salad with Tuscan mix lettuce with feta, lemon and oregano dressing ^{(V) (GF)}

Warm grilled pita with tzatziki sauce

Spinach & feta cheese mini spanakopita

Marinated chicken souvlaki ^{(V) (GF) (DF)}

Greek lemon herb rice pilaf ^{(V) (DF)}

Assorted baklava & brownies ^(V)

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Tuscan Express | 25

Heart of romaine salad, croutons, parmesan cheese & our signature Caesar dressing ^(V)

Sliced vine ripened tomato & mini bocconcini salad, basil, balsamic glaze and extra virgin olive oil ^{(V) (GF)}

Warm focaccia garlic bread sticks

Fresh garlic & basil tossed linguini with side of tomato basil sauce ^{(V) (DF)}

Pan fried breaded chicken breast with a tomato, caper & herb sauce gratinated with parmesan and mozzarella cheese

Tiramisu

Mini Nutella (hazelnut) mascarpone cannoli ^(V)

Stampede BBQ Beef on a Bun Express | 24

Mixed greens with tomato, cucumber, carrot curl and a field berry balsamic vinaigrette ^{(V) (VE) (DF)}

Granny smith apple & toasted sunflower seed coleslaw with a tarragon dressing ^(V)

Slow roasted & shaved beef soaked with house made maple Dijon BBQ sauce ^{(GF) (DF)}

Loaded in between Kaiser buns

Russet potato coins with sour cream & scallions ^(V)

Cinnamon sugar mini donuts ^(V)

Triple chocolate brownies ^(V)

A Taste of the Land | 24

Assorted bread basket with whipped butter

Mixed field greens salad with field berry vinaigrette ^{(V) (VE) (GF) (DF)}

Fresh herb & honey roasted chicken breast with cherry glaze ^{(V) (DF)}

Rosemary roasted baby red potatoes ^{(V) (VE) (GF) (DF)}

Seasonal vegetables ^{(V) (VE) (GF) (DF)}

Fresh berry tartlets ^(V)

Watermelon wedges ^{(V) (VE) (GF) (DF)}

Mexican Fiesta | 27

Red kidney bean & red pepper soup served with jalapeño corn bread

Tri-colored tortilla corn chips with sour cream, roasted tomato salsa & guacamole ^{(V) (GF)}

Mixed greens with cilantro yogurt vinaigrette ^{(V) (GF)}

Served with warm flour tortillas, shredded lettuce, tomato, green onions, salsa & sour cream ^(V)

Choice of one (1) skillet item:

Sautéed steak seasoned with smoked paprika & cumin ^{(GF) (DF)}

Grilled chicken breast marinated in oregano & citrus ^{(GF) (DF)}

Both skillet items served with sautéed peppers & caramelized onions

Cinnamon churros with chocolate sauce ^(V)

Have both skillet items for an extra \$5

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LUNCH BUFFETS (minimum of 25 guests)

Each selection includes assorted fruit juices, 100% Arabica coffee & specialty

Pasta | 20

Choice of one (1) pasta: herb & cheese tortellini, gnocchi, cheese & spinach ravioli

Choice of one (1) sauce: beef & mushroom, zesty tomato basil, parmesan cream

Accompanied with garlic toast, parmesan cheese & chili flakes

Asian Rice Box | 22

Choice of one (1): pan fried shrimp (4 pieces per person), sesame chicken, hoisin beef, tofu

Comes with stir fry vegetables, sweet chili sauce, green onion steamed rice

Pizzeria

Our classic pizzas are 10 inches with 10 slices per pizza

Classic (pepperoni & mozzarella cheese) 15

Hawaiian (honey ham, pineapple & mozzarella cheese) 15

Four Cheese (parmesan, cheddar, mozzarella & feta cheese) 15

All Dressed (pepperoni, ham, green peppers, red onion, mushrooms, black olives & mozzarella cheese) 18

Grilled vegetable (grilled Portobello mushrooms, peppers, red onion, zucchini, black olives mozzarella & feta cheeses) 18

BBQ Chicken (red onion, roasted red peppers, chicken breast strips, BBQ sauce & mozzarella cheese) 18

Add gluten free crust \$3

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BOXED LUNCHES

For those on the go, all prices per person.

Gourmet Sandwich I 9 (minimum of 15 guests)

Gourmet sandwich with green leaf lettuce, tomato & red onion

Choice of one (1) type of filling:

Roast beef & cheddar

Egg & scallion salad

Turkey & Swiss cheese

Chicken salad

Grilled vegetable

Gourmet Wraps I 10 (minimum of 15 guests)

All come with crisp Tuscan lettuce

Choice of one (1) filling:

Turkey, cranberry & brie

Red lentil & chickpea

Slow roasted beef with horseradish mayo

Chipotle chicken wrap

Enhancements

Fresh baked gourmet cookie ^(V) 2.25

Fruit cup ^{(V) (VE) (GF) (DF)} 2.5

Seasonal whole fruit ^{(V) (VE) (GF) (DF)} 1.5

Vegetables with ranch dip ^{(V) (GF)} 3

Chocolate bar ^(V) 2.5

Individually bagged potato chips ^(V) 2.25

Tuscan mix greens, tomato, cucumber & carrot with balsamic dressing ^{(V) (VE) (GF) (DF)} 5

Traditional Greek salad ^{(V) (GF)} 6

Potato & egg salad 5

Canned pop 3

Bottled fruit juice 3

Bottled water 3

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RECEPTION

Priced per dozen, minimum order of 3dz per order.

Cold Hors D'Oeuvres

- Mint, lime & honey infused cantaloupe and watermelon
(V) (VE) (GF) (DF) **20**
- Classic deviled eggs ^{(V) (GF)} **22**
- Antipasto vegetable stuffed cucumber cup ^{(GF) (DF)} **24**
- Waldorf chicken salad tartlet **24**
- Asparagus wrapped with prosciutto ^{(GF) (DF)} **24**
- Tomato & burrata crostini (tomato, jam, fresh burrata cheese & basil pesto) **24**
- Cajun BBQ prawn skewer with mango cilantro salsa ^{(GF) (DF)} **27**
- California rolls with soy, pickled ginger & wasabi **27**
- Parmesan cup filled with herbed goat cheese mousse ^{(V) (GF)} **30**
- Heirloom tomato gazpacho with chilled shrimp ^{(GF) (DF)} **36**
- Spiced citrus albacore tuna tartare in a cucumber cup ^{(GF) (DF)} **35**
- West Coast smoked oyster with lemon cream cheese **30**
- Smoked salmon bellini with crème fraiche & tobiko caviar **42**
- Citrus crab salad on wonton crisp with whipped citrus herb chevre **36**
- Cherry tomato & bocconcini skewers ^{(V) (GF) (DF)} **24**
- Heirloom bruschetta on a crostini ^{(V) (DF)} **28**

Hot Hors D'Oeuvres

- Vegetable spring rolls with sweet chili sauce ^{(V) (DF)} **28**
- Chickpea falafel balls with tzatziki sauce ^(V) **24**
- Bean & cheese empanadas ^(V) **24**
- Spinach & feta spanakopita with tzatziki sauce ^(V) **24**
- Vegetable samosa with tamarind chutney ^{(V) (DF)} **30**
- Italian style baked meatballs with blackberry & thyme gastrique ^{(GF) (DF)} **32**
- Chimichurri beef satay ^{(GF) (DF)} **32**
- Chicken satay with sriracha aioli **30**
- Spiced lamb kofta with spiced tomato chermoula sauce ^{(GF) (DF)} **32**
- Mini beef wellingtons **32**
- Pan-seared scallop wrapped in smoked bacon ^{(GF) (DF)} **45**
- Mini crab cakes with roasted red pepper remoulade **48**
- Mini Alberta beef wellington with a truffle aioli **48**
- Lemon herb chicken kabob with tzatziki ^(GF) **30**
- Thai chicken skewers with peanut sauce **30**
- Grilled Alberta beef tenderloin skewer with peppercorn sauce ^{(GF) (DF)} **40**
- Ginger chili chicken in a wonton crisp ^(DF) **28**
- Butterfly coconut prawns skewer drizzled with sweet chili sauce ^(DF) **28**
- Honey & lime chicken satay ^{(GF) (DF)} **28**
- Chicken wings (hot, salt & pepper, BBQ, Thai chili, honey garlic) **24**

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RECEPTION

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Mini French Pastries & Petit Fours | 24 / dz

Velvet chocolate volcano

Individual rich dark chocolate mousse on top of Breton crust, sprayed with dark chocolate

Canelé

French pastry with a soft & tender custard center and a dark, thick caramelized crust

Cream puff

Freshly baked choux pastry filled with whipped cream in assorted flavours

Fresh fruit tart

2" Sweet tart filled with vanilla custard & topped with seasonal fresh fruits

Chocolate éclair

Freshly baked choux pastry filled with infused whipped cream & topped with chocolate drizzle

Panna cotta

Fruit flavoured panna cotta on top of Breton crust

French macarons

French baked meringue cookies sandwiched with flavoured ganache filling.

Flavours: lemon zest, chocolate brownie, mango, hazelnut, raspberry

Mini Roulettes

Fluffy thin sponge rolled with fresh flavoured whipped cream
Flavours: lemon raspberry, vanilla bean, chocolate Chantilly, strawberry vanilla, pistachio & cappuccino

Cake pops

Chocolate & vanilla cake pops hand rolled & dipped in chocolate with assorted sprinkles & toppings, drizzled with chocolate

Slab Cakes

Chef cutting & plating fee **\$2 per person**

Quarter slab (serves 25) **\$60 per slab**

Half Slab (serves 50) **\$90 per slab**

Full slab (serves 100) **\$165 per slab**

Finger Food Sandwiches | 10 (minimum of 25 guests)

Choice of three (3) types of fillings:

Roast beef & Swiss cheese on ciabatta

Egg & scallion salad with green leaf on white bread ^(V)

Turkey, cheddar cheese & cranberry mayo on marble rye bread

Chicken salad, green leaf & onion on whole wheat bread

Grilled vegetable & green leaf on multigrain bread ^(V)

Gluten free add \$2 per person

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PLATED DINNER (minimum of 20 guests)

Accompanied with assorted rolls & butter, freshly brewed 100% Arabica coffee & specialty teas. All prices per person.

Soup | 5

Tomato herb with basil oil ^{(V) (GF) (DF)}

Corn & sage chowder with sage oil & puffed wild rice ^(V)

Roasted butternut squash, basil crème fraiche & maple caramelized apple ^{(V) (GF)}

Potato & leek soup with fresh parsley & cardamom crème fraiche ^{(V) (GF)}

Cream of wild mushroom with truffle oil ^{(V) (GF)}

Thai chicken soup with fresh shredded lime leaves ^{(GF) (DF)}

Salad | 6

Baby field green bundle (Tuscan greens, cucumber ribbon, grape tomatoes, curled carrots & crumbled blue cheese, candied pecans with a balsamic dressing) ^{(V) (GF)}

Baby kale salad (baby kale with shaved radish, mandarin oranges, creamy goat cheese, grape tomatoes with raspberry vinaigrette) ^{(V) (GF)}

Vine ripened tomato & fresh mozzarella (thin sliced yellow & red vine ripened tomato layered with fresh mozzarella & basil, drizzled with balsamic glaze) ^{(V) (GF)}

Watercress root (cucumber, watercress, shaved red onion, mandarin oranges, fennel & herb dressing) ^{(V) (VE) (GF) (DF)}

Wild baby arugula & beet (curled beets, arugula, red onion, chevre with sherry vinaigrette) ^{(V) (GF)}

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Entrée

Pan seared rosemary & garlic chicken supreme 30

Stuffed with mushroom, spinach, onion, & cream cheese, served with fresh herb roasted Yukon gold potatoes, smoked tomato & pepper basket and lemon caper sauce ^(GF)

Pan seared honey & lime infused salmon (6oz) 35

Served with rice pilaf, grilled tomato & zucchini lemon dill beurre blanc ^(GF)

Grilled Alberta AAA beef tenderloin (6oz) 40

Buttermilk mashed potatoes, fresh parsley tossed button mushrooms & asparagus, red wine Cipollini onions ^(GF)

Grilled Alberta AAA sirloin steak (6oz) 35

Rubbed with our house steak spice, roasted fingerlings, duo of baby carrot & Brussel sprouts, brandy green peppercorn & caramelized onion demi-glace ^{(GF) (DF)}

Surf & Turf 40

Combo of grilled fillet mignon (4oz) and lobster tail with red skin smashed potato, seared asparagus & broccoli with lemon mustard sauce ^(GF)

Ricotta cheese & potato gnocchi 25

With wild mushrooms, spinach, truffle infused basil cream, cauliflower, corn & quinoa trio ^(V)

Whole wheat nine veg lasagna 25

Enriched with mixed vegetables & combination of cheese, served with tomato basil sauce & garlic toast ^(V)

Dessert

Baked New York cheese cake 8

Cinnamon strawberry compote, nutmeg whipped cream

Chocolate mousse dome 8

On chocolate genoise, maraschino cherry & vanilla bean whipped cream

Triple chocolate mousse tower 9

Creamy white & milk chocolate mousse layered on top of a dark chocolate genoise, finished with chocolate ganache rosette

Zesty lemon meringue tart 9

Tangy lemon curd in a sweet tart shell, topped with fluffy toasted Italian meringue

Infused crème brûlée 8

Consisting of a rich custard base topped with a contrasting layer of hard caramel, flavoured with vanilla bean

(V) Vegetarian

(VE) Vegan

(GF) Gluten Free

(DF) Dairy Free

We require a minimum of 48 hours notice for all menu items

Prices do not include a 17% gratuity & 5% GST and are subject to change without notice

DINNER BUFFET (minimum of 30 guests)

Accompanied with assorted rolls, sticks & butter, freshly brewed 100% Arabica coffee & specialty teas. All prices per person.

Main Entrée

- Whole roasted honey chicken with rosemary & Cipollini onions ^{(GF) (DF)} 34
- Oven seared Atlantic salmon with fennel & cherry tomato relish ^{(GF) (DF)} 38
- Pre-sliced grilled NY strip loin with rosemary demi-glace ^{(GF) (DF)} 40
- Pan seared gnocchi with kale, cherry tomatoes & shaved parmesan ^(V) 30
- Honey BBQ glazed baby back ribs ^{(GF) (DF)} 38
- AAA Beef tenderloin tips with roasted garlic mushroom ^(GF) 38
- Spinach & cheese cannelloni with creamy roasted tomato basil sauce ^(V) 30
- Whole wheat nine veg lasagne with fresh basil & parsley ^(V) 32
- Pan seared herb & citrus chicken supreme with mushroom velouté ^(GF) 38

Desserts

- Assorted Nanaimo bar squares & cakes
- Assorted cheesecake bites, triple chocolate mousse
- Brownies, mixed berries & diced fruit

Additional

- Entrée 8
- Soup 4
- Salad 3
- Vegetable 3
- Starch 4

NOTE: Additional entrée cost will be charged on the maximum listed price

(V) Vegetarian

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Chef Attended Carvery | minimum of 50 guests

Each station requires a minimum of one attending chef for a minimum of three (3) hours

Fresh herb marinated baron of beef 10

Accompanied with horseradish, Dijon & grainy mustard ^{(GF) (DF)}

Brown sugar & pommery mustard glazed burn smoked ham 8

Accompanied with horseradish, Dijon & grainy mustard, sliced green onions, lime wedges ^{(GF) (DF)}

Rosemary & garlic roasted boneless leg of lamb 12

Accompanied with grainy Dijon & dried fruit jus ^{(GF) (DF)}

Dijon, herb & steak spice marinated prime rib 12

Accompanied with ancho pepper & smoked tomato jus, horseradish, Dijon & grainy mustard ^{(GF) (DF)}

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DINNER BUFFET (minimum of 30 guests)

Accompanied with assorted rolls, sticks & butter, freshly brewed 100% Arabica coffee & specialty teas. All prices per person.

Salads

Choice of two (2) of the following:

Heart of romaine salad, croutons, parmesan cheese & our signature Caesar dressing ^(V)

Curled red beets with goat cheese & toasted walnuts, accompanied with escarole & herb vinaigrette ^{(V) (GF)}

Arugula, curled carrot, shaved crisp celery, quinoa topped with crumbled feta & balsamic vinaigrette ^{(V) (GF)}

New potato salad with grainy mustard, peppers & chopped egg ^{(V) (GF)}

Tuscan mix greens with curled carrot, tomato medley, cucumber, mandarin orange & a variety of dressings on the side ^{(V) (VE) (GF) (DF)}

Caprese salad boards of vine ripened tomato, bocconcini with fresh basil pesto & balsamic reduction ^{(V) (GF)}

Crunchy couscous salad, chickpeas, bell peppers, cucumbers, feta & parsley ^(V)

Radicchio, pear & arugula with croutons, candied pecans, shaved parmesan with olive & honey vinaigrette ^(V)

Vegetables

Choice of one (1) of the following:

Honey glazed roasted carrot ^{(V) (VE) (GF) (DF)}

Seasonal fresh vegetable medley ^{(V) (VE) (GF) (DF)}

Broccoli & cauliflower flan with spinach béchamel ^{(V) (GF)}

Cider glazed roasted root vegetables ^{(V) (VE) (GF) (DF)}

Baby carrots with cardamom butter ^{(V) (GF)}

Fresh herb & butter tossed Brussel sprouts & green beans ^{(V) (GF)}

Starches

Choice of one (1) of the following:

Roasted garlic, sour cream & aged cheddar mashed potatoes ^{(V) (GF)}

Garlic & herb roasted fingerling potatoes ^{(V) (VE) (GF) (DF)}

Rice pilaf with sautéed vegetables & chopped herbs ^{(V) (VE) (GF)}

Oven roasted new potatoes with rosemary ^{(V) (VE) (GF) (DF)}

Scalloped potatoes ^(V)

Grilled sweet potato slices ^{(V) (VE) (GF) (DF)}

Black bean & mushroom couscous ^{(V) (VE)}

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BEVERAGES

All prices per person, unless otherwise specified.

Non-Alcoholic

Freshly brewed 100% Arabica coffee (regular & decaf) & selection of Higgins & Burke teas 3.25

Starbucks iced coffee (350ml) 4.5

Infused water dispenser (3 gallon) 35

Choice of: mixed berries & mint, lemon & basil,
cucumber & mint, lemon & lime

Refreshed throughout the day

Carafe of infused water (2L, refreshed throughout day) 9

Unlimited fountain pop 3

Based on Consumption

Chilled bottled fruit juices 3

Canned soft drinks 3

Bottles of still & sparkling water served with fresh sliced lemon 3

Welcome Break | 7

Freshly brewed 100% Arabica coffee (regular & decaf) & selection of Higgins & Burke teas

Chilled bottled fruit juices

Canned soft drinks

Alcoholic

Wine by the glass (choice of house red or white) 7.5

Wine for the table 48

One (1) bottle of house red & one (1) bottle of house
white wine per table

Passed sparkling wine 8

Served with fresh berries

Champagne by the bottle *selections available upon request*

Signature mocktail 5

Any non-alcoholic beverage, customized to fit your theme
or company event

Signature cocktail 7.25

Any alcoholic beverage (1oz), customized to fit your
theme or company event

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BAR OPTIONS

All prices per drink.

Host Bar

Best Western Plus Village Park Inn will provide the full bar set-up, including bartender, condiments, mix with garnishes & glassware.

A Bartender charge of \$25 per hour for a minimum of 4 hours will apply for bar revenue under \$425.

Premium Liquor & Cocktails (1 oz) | 6.5

Vodka: Finlandia

Rum: Bacardi white & black

Gin: Bombay sapphire

Rye: Wisers

Tequila: Jose Cuervo gold

Scotch: Dewar's white label

Brandy: E & J Gallo

Wine by the Glass | 7.5

Black Cellar: white blend & red blend

Domestic Beers | 6

Alexander Keiths

Coors Light

Kokanee

Molson Canadian

Budweiser

Imported Beers | 6.5

Corona

Heineken

Stella Artois

Growers Cider Peach

Ciders & Coolers | 6.5

Mike's Hard Lemonade

Smirnoff Ice

Growers Cider (Peach)

Cash Bar

Best Western Plus Village Park Inn will provide the full bar set-up, including bartender, condiments, mix with garnishes & glassware.

A Bartender charge of \$25 per hour for a minimum of 4 hours will apply for bar revenue under \$425.

Premium Liquor & Cocktails (1 oz) | 7

Vodka: Finlandia

Rum: Bacardi white & black

Gin: Bombay sapphire

Rye: Wisers

Tequila: Jose Cuervo gold

Scotch: Dewar's white label

Brandy: E & J Gallo

Wine by the Glass | 8

Black Cellar: white blend & red blend

Domestic Beers | 6.5

Alexander Keiths

Coors Light

Kokanee

Molson Canadian

Budweiser

Imported Beers | 7

Corona

Heineken

Stella Artois

Growers Cider Peach

Ciders & Coolers | 7

Mike's Hard Lemonade

Smirnoff Ice

Growers Cider (Peach)

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WINE SELECTIONS

All prices per bottle.

White Wine

House White: Black Cellar White Blend 37
Chardonnay, JJ McWilliams, South Eastern Australia 39
Riesling, Prospect Winery, Okanagan 39
Pinot Grigio, Villa Teresa, Italy 41
Sauvignon Blanc, Ara Pathway, New Zealand 43

Rose & Sparkling

White Zinfandel, E&J Gallo Rose, Family Vineyards, California 38
Prosecco, Bastianich Flor, Italy 50
Champagne Brut Cuvee, Moet & Chandon, France 115

Red Wine

House Red: Black Cellar Red Blend 37
Merlot, Leon Tarapaca Organic, Chile 39
Cabernet Sauvignon, Santa Rita, Maipo Valley, Chile 39
Malbec, Trivento, Tribu, Mendoza, Argentina 41
Sangiovese, Da Vinci, Chianti, Italy DOCG 43

Corkage Fee | 7 per person

Copy of original receipt must be provided for proof Of purchase.
Homemade liquors / wines / beers, are prohibited.

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AUDIO & VISUAL

All prices per day / item.

All Inclusive Plus Package | 555

LCD projector & 6' OR 8' tripod screen
Projection table with extension cord & power bar
2 Speaker PA system (200 watt speakers with stands)
6 Channel mixer
Equalizer
DI box (sound patch)
Podium
One wireless handheld with stand OR lavalier microphone

Podium & Microphone Package | 333

Podium
One wireless microphone with stand
2 Speaker PA system (200 watt speakers with stands)
6 Channel mixer
Equalizer
DI box (sound patch)
Extension cord & power bar

Tripod Projection Package | 333

LCD projector & 8' OR 10' tripod screen
Projection table with extension cord & power bar
2 Speaker PA system (200 watt speakers with stands)
DI box (sound patch)

AV Technician

Price based per hour / per technician. Please contact our sales & catering department for full details relating to labour rates.

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A LA CARTE AV PRICE LIST

All prices per day / item.

Laptop 225

LCD Projector with projection table 200

10' x 10' Post & cradle screen (includes power bar & extension cord) 95

10 ft. Tripod screen (includes power bar & extension cord) 85

8 ft. Tripod screen (includes power bar & extension cord) 55

6 ft. Tripod screen (includes power bar & extension cord) 45

DI box (sound patch) with cables 25

Computer Speakers 25

1 Speaker with stand (200 watt speaker) 80

Wireless handheld microphone with stand 115

Lavalier wireless microphone 115

Podium 45

14 Channel mixer 65

Equalizer 60

Polycom conference phone 110

Wireless mouse (for laptop) 40

Laser pointer 15

Flip chart package with easel, flip chart pad & markers 40

4' x 6' Whiteboard with markers 40

SOCAN Fee

A government tariff imposed on behalf of music composers, songwriters, lyricists and their publishers for the public performance of their music in accordance with rights provided in the COPYRIGHT ACT of Canada, R.S.C. 1985, c.C-42 will be applied according to your function musical requirements.

Without dancing (100 guests or less) 20.56

Without dancing (101-300 guests) 29.56

With dancing (100 guests or less) 41.13

With dancing (101-300 guests) 59.17

Re:Sound Fee

Re:Sound is also a member of the Canadian Private Copying Collective, created to receive private copying levies from the manufacturers and importers of blank audio recording media.

Without dancing (100 guests or less) 9.25

Without dancing (101-300 guests) 13.30

With dancing (100 guests or less) 18.51

With dancing (101-300 guests) 26.63

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