

2 0 2 3 C A T E R I N G M E N U S



Table of Contents

Buffet Options

Buffet Breakfast	4
Private Brunch	5
Themed Coffee Breaks	6
Deluxe Buffet Lunch	7
Themed Buffet Lunch	8
Buffet Dinner	10
Build-Your-Own BBQ Buffet	12
Premium Buffet Experience	14

Plated Meal Options

Plated Breakfast	16
Plated Lunch	17
Plated Dinner	19

À la Carte Options

À la Carte Cocktail Reception	23
À la Carte Snack Breaks	28

Weddings

Wedding Buffet Dinner	30
Wedding Plated Dinner	32

Other Menu Offerings

Celebration of Life	36
---------------------	----

Drinks

Bar Service	39
White Wine	40
Red Wine	41
Beverage Service	42

Buffet Options

Buffet Breakfast Menu

30 guest minimum. \$10/person surcharge for groups of less than 30.

Breakfast selections:

ZOO CONTINENTAL

Fresh baked scones, fruit Danish and croissants, jam and whipped butter **v**
Individual assorted yogurt cups with honey roasted granola **v**
Seasonal fresh fruit arrangement **v VE GF DF**

\$19/person

THE RAINFOREST

Fresh baked scones, fruit Danish and croissants, jam and whipped butter **v**
Scrambled eggs **v GF DF**
Crispy bacon **GF DF**
Spolumbo's maple breakfast sausage **GF DF**
Poplar Bluff potatoes with caramelized onions and herbs **v DF**
Seasonal fresh fruit arrangement **v VE GF DF**

\$23/person

MORNING GLORY

Fresh baked scones, fruit Danish and croissants, jam and whipped butter **v**
Buttermilk pancakes with Chantilly cream, field berry compote and maple syrup **v**
Individual assorted yogurt cups with honey roasted granola **v**
Scrambled eggs **v GF DF**
Crispy bacon, Spolumbo's maple breakfast sausage **GF DF**
Poplar Bluff potatoes with caramelized onions and herbs **v DF**
Seasonal fresh fruit arrangement **v VE GF DF**

\$26/person

Upgrades:

ADD EGGS BENEDICT

With back bacon

+\$7/person

UPGRADE SCRAMBLED EGGS TO 3 CHEESE STYLE EGGS **GF**

+\$2/person

ADD CHEF-ATTENDED OMELETTE BAR

With smoked ham,
peppers, onions,
tomatoes, mushrooms
and cheese **GF**

+\$8 /person

ADD CHEF-ATTENDED CARVING STATION

Pick one:

- Maple bourbon glazed ham **GF DF**
- Slow roasted AAA Alberta Angus beef **GF DF**

+\$8/person

ADD SMOOTHIE ACTION BAR

Pick one:

- *Extreme Green:*
Baby kale, spinach,
green apple,
avocado, vanilla
soy milk **v VE GF DF**
- *Power Berry:*
Strawberry, raspberry,
sour cherry, Greek
yogurt **GF v**
- *Tropical Oasis:*
Mango, coconut
milk, pineapple
v VE GF DF

+\$9/person

All Buffet Breakfasts include Starbucks Shade Grown coffee, assorted fruit juices and assorted teas.



Private Brunch Menu

50 guest minimum. \$10/person surcharge for groups of less than 50.

Included with this menu:

Fresh baked scones, fruit Danish and croissants, jam and whipped butter **v**

Buttermilk pancakes with chantilly cream, field berry compote and maple syrup **v**

Scrambled eggs **GF DF v**

Crispy bacon and *Spolumbo's* maple breakfast sausage **GF DF**

Poplar Bluff potatoes with caramelized onions and herbs **DF v**

Artisan tangled greens with assorted vinaigrettes **GF v**

Hearts of romaine salad, lemon garlic croutons, parmesan cheese and bacon bits

Chef fresh seasonal salad **v**

Artisan antipasto platter **GF**

Chef choice of alternate entrée

Variety of cakes and pastries **v**

Fresh seasonal fruit arrangement **v VE GF DF**

Variety of fruit juices

Starbucks shade grown coffee and assorted teas

Plus choose from these chef carved stations:

SLOW ROASTED AAA ALBERTA ANGUS BEEF

Slowly roasted baron of Alberta AAA beef, seasoned with our specialty dry rub and served with a caramelized shallot merlot jus and creamy horseradish aioli **GF DF**

\$46/person

MAPLE BOURBON GLAZED HAM

Slow roasted ham glazed with a maple Kentucky bourbon reduction, served with caramelized *Okanagan* apple chutney and *Brassica* grainy mustard **GF DF**

\$44/person

v = Vegetarian

VE = Vegan

GF = Gluten-Friendly

DF = Dairy-Friendly

OW = Ocean Wise™



Themed Coffee Breaks

30 guest minimum. \$10/person surcharge for groups of less than 30.

Themed Coffee Breaks are options to accompany lunch or breakfast events. Coffee and tea ordered on consumptions.

BAKER'S DELIGHT v	FITNESS BREAK v	"REV IT UP" BREAK v	SUMMER BREEZE v	MEDITERRANEAN AFTERNOON v	CARNIVAL v	BISTRO BREAK
<p>Selection of whole fruit <i>(1 pc/person)</i></p> <p>Variety of freshly baked scones, croissants and Danishes <i>(1.5 pc/person)</i></p>	<p>Selection of whole fruit</p> <p>Greek yogurt and wild berry compote parfait</p> <p>House-made energy bars GF</p>	<p>Energy drinks and Vitamin Water</p> <p>House-made energy bars GF</p> <p>Fresh seasonal fruit arrangement GF DF V VE</p>	<p>Fruit kabobs</p> <p>Soft serve sundaes with assorted toppings</p> <p>\$12/person</p>	<p>Roasted red pepper hummus</p> <p>Tomato bruschetta and tzatziki sauce</p> <p>Oven baked garlic pita chips</p> <p>\$12/person</p>	<p>Theater style popcorn</p> <p>Cotton candy</p> <p>Mini donuts</p> <p>Twizzlers</p> <p>\$10/person</p>	<p>Charcuterie and cheese board</p> <p>A selection of local and imported cured meats and cheeses, grainy mustard, pickles, and crackers</p> <p>\$14/person</p>
\$10/person	\$10/person	\$14/person				

v = Vegetarian ve = Vegan GF = Gluten-Friendly DF = Dairy-Friendly OW = Ocean Wise™

Deluxe Buffet Lunch Menu

30 guest minimum. \$10 per person surcharge for groups of less than 30.

Included with this menu:

Fresh baked rolls and whipped butter **v**

Soup du jour

Organic gathered tangled greens with assorted dressings **v GF**

Hearts of romaine salad with lemon garlic croutons, parmesan and bacon bits

Chef selection of potato **v**

Chef selection of seasonal vegetable **v GF DF**

Variety of cakes and pastries

Fresh seasonal fruit selection **v VE GF DF**

Starbucks shade-grown coffee and assorted teas

Plus your choice of two entrées:

ASIAN SPICED AND SLOW ROASTED ALBERTA BEEF BRISKET

Brassica mustard demi glaze, Zoo Grown microgreens **GF DF**

FREE RANGE CHICKEN BREAST FORESTIERE

Grilled lemon and tarragon jus **GF DF**

LOIS LAKE STEELHEAD TROUT FILET

Soy, lime, ginger and broccoli grilled mandarin orange **GF DF OW**

SPINACH AGNOLOTTI FILLED WITH PORCINI MUSHROOMS

Rustic tomato and herb sauce with locally grown bell peppers **v**

\$40/person

v = Vegetarian

VE = Vegan

GF = Gluten-Friendly

DF = Dairy-Friendly

OW = Ocean Wise™



Themed Buffet Lunch Menu

30 guest minimum. \$10 per person surcharge for groups of less than 30.

ZOO DELI BOARD

Soup du jour

Freshly baked artisan rolls, whipped butter **v**

Local artisan greens with assorted vinaigrettes **v GF**

Hearts of romaine salad with lemon herb croutons, asiago cheese and bacon bits

Selection of artisan meats **GF DF**

Sliced assorted cheeses **v GF**

Tomato, lettuce and pickle **GF DF v VE**

Variety of condiments **v GF**

Assorted pastries and squares **v**

\$30/person

Gluten free breads available for \$3/person

BURGER BAR

Soup du jour

Variety of freshly baked buns and ciabatta **v**

Local artisan greens with assorted vinaigrettes **v GF**

Crispy French fries **DF v VE**

Seasoned beef burgers and grilled free range chicken breast **GF DF**

Sliced artisan cheese platter **GF**

Tomato, lettuce, onions, dill pickle coins **GF DF v VE**

Variety of condiments **v GF**

Variety of inspired desserts **v**

\$34/person

Gluten free bread available for \$3/person

Veggie burgers available for \$5 each

Bacon (3pc/person) \$3/person

BUILD YOUR OWN FAJITA

Aztec tortilla soup **GF DF v VE**

Fire roasted corn and black bean salad with chipotle crème fraiche **v GF**

Warm soft flour tortillas **DF v**

Cumin chili dusted Alberta beef tenderloin and chicken breast **GF DF**

Medley of roasted peppers and onions **GF DF v VE**

Mexican rice **GF DF v VE**

Salsa fresca, sour cream, guacamole, shredded lettuce, salsa verde and shredded cheeses **v GF**

Variety of inspired desserts **v**

\$38/person

Gluten free tortilla available for \$3/person

All Buffet Lunches include Starbucks Shade Grown coffee and assorted teas.



Themed Buffet Lunch Menu

30 guest minimum. \$10 per person surcharge for groups of less than 30.

ALBERTA HOUSE

Freshly baked rolls and whipped butter **v**

Chipotle corn chowder **v GF**

Local artisan greens with assorted vinaigrettes **v GF**

Coleslaw with tangy dressing **v GF**

Little Potato Company tricolour potatoes with caramelized onion and herbs **GF DF V VE**

Lethbridge Family Farms BBQ style pulled pork **GF DF**

Asian spiced and slow roasted Alberta brisket with mesquite BBQ glaze **GF DF**

Variety of inspired desserts **v**

\$38/person

Gluten free breads available for \$3/person

TUSCAN AFFAIR

Freshly baked garlic baguette and focaccia bread, whipped butter **v**

Hearty minestrone soup **DF V**

Tomato and bocconcini salad with fresh basil **v GF**

Traditional caesar salad with lemon herb croutons, Parmesan and bacon bits

Free range chicken cacciatore **GF DF**

Spinach ricotta gnocchi with creamy tomato pesto, arugula, locally grown bell peppers, kalamata olives

Variety of inspired desserts **v**

\$34/person

Gluten free bread available for \$3/person

ASIAN INSPIRATION

Wonton soup with pork wontons

Sesame Oriental noodle salad with Asian cut vegetables **GF DF V VE**

Ginger beef with julienne vegetable

Roasted Char Siu BBQ pork with honey hoisin sauce **DF**

Chicken potstickers with ginger and green onions **DF**

Vegetable spring rolls with hot and sweet plum sauce **DF V**

"Mans Egg" vegetable fried rice and pineapple **DF**

Assorted fruit tray **GF DF V VE**

Tapioca mango pudding **GF**

\$34/person

GREEK ODYSSEY

Fresh baked bread rolls and pita with whipped butter **v**

Avgolemono Soup **GF DF**

Traditional Greek salad **GF V**

Lemon Greek potatoes **GF DF V VE**

Seasonal vegetables **GF DF V VE**

Oregano, garlic and lemon chicken thighs with tzatziki **GF**

Alberta beef and lamb moussaka

Variety of inspired desserts **v**

\$36/person

Gluten free breads available for \$3/person

v = Vegetarian

VE = Vegan

GF = Gluten-Friendly

DF = Dairy-Friendly

OW = Ocean Wise™



Buffet Dinner Menu

50 guest minimum. \$10/person surcharge for groups of less than 50.

Included with this menu:

Artisan dinner rolls with seasonal whipped butter **v**

Gluten free buns available: \$3/bun

Artisan greens with assorted vinaigrettes **GF V**

Hearts of romaine salad with lemon garlic croutons, parmesan cheese and bacon bits

Chef selection of fresh seasonal salads **v**

Artisan antipasto platter **GF**

Chef selection of potato **GF V**

Organizer's choice of carved entrée

Organizer's choice of alternate entrée

Chef selection of fresh seasonal vegetables **GF V**

Variety of mousses, cakes and French pastries **v**

Seasonal fresh fruit arrangement **GF DF V VE**

Starbucks shade grown coffee and assorted teas

See next page for entrée selections.

v = Vegetarian **VE** = Vegan **GF** = Gluten-Friendly **DF** = Dairy-Friendly **OW** = Ocean Wise™

Buffet Dinner Menu

50 guest minimum. \$10/person surcharge for groups of less than 50.

Choose one carved entrée:

MAPLE BOURBON GLAZED HAM

Slow roasted ham glazed with a maple Kentucky bourbon reduction, served with caramelized *Okanagan* apple chutney and *Brassica* grainy mustard **GF DF**

\$54/person

SLOW ROASTED BARON OF AAA ALBERTA ANGUS BEEF

Seasoned with our specialty dry rub, served with caramelized shallot cabernet sauvignon jus and creamy horseradish aioli **GF DF**

\$56/person

WHOLE HERB ROASTED ALBERTA BEEF STRIPLOIN

Premium cut of beef rubbed with fresh herbs, served with caramelized shallot cabernet sauvignon jus and creamy horseradish aioli **GF DF**

\$63/person

AAA ALBERTA ANGUS PRIME RIB

Premium cut of beef rubbed with fresh herbs and roasted naturally, served with a caramelized shallot cabernet sauvignon jus and creamy horseradish aioli **GF DF**

\$65/person *Upgrade to whole roast beef tenderloin: add \$10/person*

SLOW ROASTED ALBERTA LEG OF LAMB

Okanagan red wine jus, garlic, lemon and oregano **GF DF**

\$65/person

Choose one alternate entrée:

ICELANDIC COD WITH PERNOD

Dill and lemon beurre blanc, paysanne of braised fennel, *Zoo Grown* microgreens **GF OW**

LETHBRIDGE FAMILY FARMS PORK LOIN

Pan jus, cinnamon scented crabapple sauce, vegetable medley **GF DF**

BEEF BOURGUIGNONNE

Double smoked bacon, pearl onions and mushrooms **GF DF**

LOIS LAKE STEELHEAD TROUT

Soy, lime, ginger, broccoli and grilled lemon **GF OW**

FREE RANGE CHICKEN SUPREME

Wild mushroom and cognac cream sauce **GF**

SPINACH RICOTTA GNOCCHI

Creamy tomato pesto, arugula, locally grown bell peppers, kalamata olives **v**

v = Vegetarian

VE = Vegan

GF = Gluten-Friendly

DF = Dairy-Friendly

OW = Ocean Wise™



Build-Your-Own BBQ Buffet

50 guest minimum. \$10/person surcharge for groups of less than 50.

This menu includes:

ALL-BEEF BURGERS AND HOT DOGS

Grilled all-beef patties and hot dogs served with assorted fresh baked buns, tomato, lettuce, onions, dill pickle coins, cheese slices, ketchup, relish and mustard.

Add sauerkraut, hot peppers and diced onions +\$2/person

Add Sautéed mushrooms and caramelized onions +\$4/person

SUMMER SLAW

With kale and coleslaw vinaigrette

GF V

HOMESTYLE POTATO SALAD

With Zoo Grown pea shoots

GF DF V

INFUSED ICED TEA

STARBUCKS SHADE GROWN COFFEE AND ASSORTED TEAS

Plus choose one additional side dish:

COUNTRY STYLE BAKED BEANS

With chipotle essence **GF DF V VE**

CORN ON THE COB

With butter **GF V**

GRILLED VEGETABLES

With fresh herbs **GF DF V VE**

BAKED POTATO WITH "THE WORKS"

With butter, sour cream, bacon bits and chives **GF**

Additional Side Dish selection +\$3/person

And choose one House-made Dessert:

FRESH SLICED WATERMELON

GF DF V VE

STRAWBERRY SHORTCAKE **v**

Available gluten free +\$2/person

ASSORTED HOUSE-MADE SEASONAL SQUARES **v**

PEACH CRUMBLE **v**

*Additional Dessert selection +\$3/person
Add assorted ice cream treats +\$5/pc
Add cotton candy +\$4/bag
Add popcorn +\$3/person
Add assorted potato chips +\$3/bag*

\$30/adult • \$22/child (3-12 yrs)

Lunch or dinner. Menu items selected apply to entire party. Full bar service (host or cash) available for an additional charge. Canned Pepsi products/bottled water can be added at \$3 each and charged per consumption.

ELEVATE YOUR BBQ BUFFET

See next page for additions.

v = Vegetarian

VE = Vegan

GF = Gluten-Friendly

DF = Dairy-Friendly

OW = Ocean Wise™



Elevate Your BBQ Buffet

50 guest minimum. \$10/person surcharge for groups of less than 50.

Additional entrée selections:

SMOKEHOUSE ALBERTA BEEF CHILI

Slow-cooked chili with corn and black beans and a hint of smoky chipotle **GF DF**

\$6/person

MAPLE BOURBON ST. LOUIS BBQ RIBS

Braised and grilled pork side ribs in a sweet and spicy house-made BBQ sauce **GF DF**

\$12/person

BBQ CHICKEN THIGHS

Chicken thighs marinated in a sweet but bold sauce and barbecued for that rustic backyard taste **GF DF**

\$8/person

SPOLUMBO'S BRATWURST SAUSAGE

With sauerkraut and dijon mustard **GF DF**

\$7/person

ASIAN SPICY ALBERTA BEEF BRISKET

Brassica mustard demi glaze

GF DF

\$12/person

VEGAN BURGER

Vegetable protein **GF DF V VE**

\$5/person

CHIPOTLE GRILLED STREET CORN **v**

\$6/person

SMOKEHOUSE PULLED PORK

Smoky hickory BBQ sauce, sesame buns

\$6/person

FILLET OF STEELHEAD TROUT

With lemon, garlic and dill

GF OW

\$10/person

Please enquire about a specialty ice carving for your event.

Additional dessert selection:

ICE CREAM SUNDAE STATION

Vanilla ice cream with Variety of toppings like candy gummies, Skor pieces, Oreo crumbs, salted caramel sauce and more **v**

\$9/person

v = Vegetarian

VE = Vegan

GF = Gluten-Friendly

DF = Dairy-Friendly

OW = Ocean Wise™



Premium Buffet Experience

50 guest minimum. \$10/person surcharge for groups of less than 50.

Starters:

ARTISAN DINNER ROLLS

With seasonal whipped butter **v**

Gluten free buns available: \$3/bun

SUMMER SLAW

With kale and coleslaw vinaigrette **GF DF V**

HOMESTYLE POTATO SALAD

With Zoo Grown pea shoots **GF DF V**

GREEK SALAD WITH FETA **GF V**

CORN ON THE COB

With butter **GF V**

Entrées:

FRESH GRILLED TO ORDER NEW

YORK STEAK

(6oz./guest)

GF DF

BBQ CHICKEN THIGHS **GF DF**

SPOLUMBO'S BRATWURST SAUSAGE

Dessert and beverages:

ASSORTED HOUSE-MADE SEASONAL SQUARES **v**

FRESH SLICED WATERMELON **GF**

DF V VE

INFUSED ICED TEA

STARBUCKS SHADE GROWN COFFEE AND ASSORTED TEAS

\$60/person

v = Vegetarian

VE = Vegan

GF = Gluten-Friendly

DF = Dairy-Friendly

OW = Ocean Wise™



Plated Meal Options

Plated Breakfast Menu

30 guest minimum. \$10/person surcharge for groups of less than 30.

Breakfast selections:

SUNRISE BREAKFAST

Scrambled eggs, *Spolumbo's* maple breakfast sausage, *Poplar Bluff* potatoes with caramelized onions and herbs, and fresh fruit.

\$22/person

ANGUS BEEF FILET AND BOWDEN FARM FREE RANGE EGG

3oz. Angus beef filet served with *Bowden Farm* egg, chimichurri, fresh fruit and *Poplar Bluff* potatoes with caramelized onions and herbs.

\$30/person

BANANA BREAD FRENCH TOAST

Spolumbo's maple breakfast sausages, Chantilly cream, fresh fruit, salted caramel sauce.

\$20/person

BREAKFAST BURRITO

Filled with ham, cheese, bell pepper. Accompanied by salsa fresca, sour cream, *Poplar Bluff* potatoes with caramelized onions and herbs, and fresh fruit.

\$24/person

ZOO BENEDICT

Two poached *Bowden Farm* free range eggs with Canadian bacon, toasted English muffins, hollandaise sauce, *Poplar Bluff* potatoes with caramelized onions and herbs, and fresh fruit.

\$26/person

All plated breakfasts include Starbucks Shade Grown coffee, assorted fruit juices and teas along with fresh baked scones, fruit Danish croissants and whipped butter (shared at the table, family style).



Plated Lunch Menu

30 guest minimum. \$10/person surcharge for groups of less than 30.

All Plated Lunches include Starbucks Shade Grown coffee, assorted teas, fresh-baked artisan breads and butter. Gluten free buns available: \$3/bun. Minimum two courses required.

Soup selections:

PURÉE OF POPLAR BLUFF RAINBOW CARROTS

Parsnip chips and cumin dill crème **GF V**

\$7/person

ROASTED TOMATO BISQUE

Basil pesto and parmesan **GF V**

\$7/person

CHIPOTLE CORN CHOWDER **GF V**

\$7/person

Salad selections:

ORGANIC GATHERED TANGLED GREENS

Cucumber ribbon, shaved watermelon radish, grape tomatoes, fig and white balsamic dressing **GF DF V VE**

\$8/person

COMPRESSED WATERMELON SALAD

Charred jalapeño, Brassica honey citrus vinaigrette, baby greens mesclun, olive oil snow, kalamata olive dust **V GF DF**

\$8/person

CAESAR SALAD

Double smoked bacon, lemon scented croutons and grated parmigiana

\$8/person

V = Vegetarian

VE = Vegan

GF = Gluten-Friendly

DF = Dairy-Friendly

OW = Ocean Wise™



Plated Lunch Menu

30 guest minimum. \$10/person surcharge for groups of less than 30.

Entrée selections:

FREE RANGE CHICKEN SUPREME

Oven roasted with lemon tarragon jus, herb roasted baby potatoes **GF DF**

\$27/person

LOIS LAKE STEELHEAD TROUT

Soy, lime and ginger, grilled lemon and red pepper wasabi, herb mashed potatoes **GF**

\$29/person

SPINACH RICOTTA GNOCCHI

Creamy tomato pesto, arugula, locally grown bell peppers, kalamata olives **v**

\$24/person

ALBERTA SLOW BRAISED LAMB SHOULDER BHUNA

Lentil dahl and basmati rice with grilled vegetables **GF DF**

\$36/person

FIRE GRILLED NY AAA STEAK

Herb butter, onion rings, garlic toast, roast baby potatoes (cooked medium rare)

\$32/person

DECONSTRUCTED CAESAR SALAD

Baby hearts of romaine, roasted root vegetables, double smoked bacon, lemon scented croutons, grated Parmigiano-Reggiano

Served with choice of:

Grilled tiger prawns **OR**
Free range chicken supreme

\$29/person

All entrées are served with seasonal vegetables.

Dessert selections:

SEASONALLY INSPIRED CRÈME BRULÉE

Accompanied by a biscotti **v**

\$9/person

SEASONAL FRUIT TART

Vanilla bean pastry cream, assorted fresh fruit and berries **v**

\$9/person

CARAMELIZED WHITE CHOCOLATE PANNA COTTA

Sponge toffee, fresh berries **GF**

\$9/person

FRENCH PASTRIES AND TARTS

Variety of fresh made decadent desserts served family style **v**

\$9/person

SOY FRUIT MOUSSE

with fresh berries **GF DF V VE**

\$9/person

(dietary option only)

v = Vegetarian

VE = Vegan

GF = Gluten-Friendly

DF = Dairy-Friendly

OW = Ocean Wise™



Plated Dinner Menu

30 guest minimum. \$10/person surcharge for groups of less than 30.

Soup selections:

PURÉE OF POPLAR BLUFF RAINBOW CARROTS

Parsnip chips and cumin dill crème **GF V**

ROASTED TOMATO BISQUE

Basil pesto and parmesan **GF V**

CREAM OF WILD MUSHROOM

Thyme sautéed mushrooms, crispy potato curls,
Zoo Grown microgreens **GF V**

Plated dinners include organizer's choice of one soup OR one salad. Add an additional soup or salad for \$6/person

Salad selections:

ORGANIC GATHERED TANGLED GREENS

Cucumber ribbon, shaved watermelon radish,
grape tomatoes, fig and sherry maple
vinaigrette **GF DF V VE**

COMPRESSED WATERMELON SALAD

Charred jalapeño, *Brassica* honey
citrus vinaigrette, baby greens mesclun,
olive oil snow, kalamata olive dust **V GF DF**

CAESAR SALAD

Double smoked bacon, lemon scented croutons
and grated parmigiana

Plated dinners include organizer's choice of one soup OR one salad. Add an additional soup or salad for \$6/person

Salad enhancements:

ALBERTA-RAISED BEEF CARPACCIO

with horseradish emulsion **GF**
+\$10/person

SEARED WILD BC ALBACORE TUNA

with ponzu chili sauce **GF DF OW**
+\$10/person

3OZ PAN SEARED STEELHEAD TROUT **DF OW**

+\$10/person

GRILLED PRAWN BROCHETTE

with lemon garlic butter **GF OW**
+\$10/person (3pc)

All Plated Dinners include Starbucks Shade Grown coffee, assorted teas, fresh-baked artisan breads and butter. Gluten free buns available: \$3/bun. Minimum three courses required.

V = Vegetarian

VE = Vegan

GF = Gluten-Friendly

DF = Dairy-Friendly

OW = Ocean Wise™



Plated Dinner Menu

30 guest minimum. \$10/person surcharge for groups of less than 30.

Entrée Selection

All entrées are served with a selection of seasonal vegetables. Plated dinners include Organizer's choice of one entrée. For additional entrées please contact your coordinator.

OVEN BAKED LOIS LAKE STEELHEAD TROUT FILLET

Lemon herb beurre blanc and wild rice sauté **GF OW**

\$50/person

ALBERTA-RAISED AAA BEEF FILET MIGNON

Cabernet Sauvignon infused jus, Café de Paris herb whipped butter, garlic roasted baby potatoes **GF**

\$65/person

MEDALLIONS OF ALBERTA PORK TENDERLOIN

Double smoked bacon and herb cream sauce, spinach ricotta gnocchi and sundried tomato julienne

\$48/person

ALBERTA LAMB DUO

Pistachio crusted rack, braised shoulder, roasted garlic and herb cream, shiraz wine, yam and Poplar Bluff potato purée **GF**

\$68/person

FREE RANGE CHICKEN SUPREME

Port wine infused jus with yam and Poplar Bluff mashed potatoes **GF**

\$53/person

PAN-SEARED HALIBUT FILLET

Golden beet, vodka and dill beurre blanc, red beet risotto **GF OW**

\$64/person (available Apr to Sep)

ALBERTA BEEF DUO/RED WINE BRAISED SHORT RIB/ROASTED STRIPLOIN

Roasted garlic Poplar Bluff mashed potatoes, rosemary demi-glace **GF**

\$60/person

Vegetarian and Vegan Entrées

Choose one. Must be prearranged with your event planner.

SUMMER VEGETABLE RISOTTO

Wilted arugula, shaved parmesan **GF V**

\$43/person

SPINACH RICOTTA GNOCCHI

Creamy tomato pesto, arugula, locally grown bell peppers, kalamata olives **v**

\$43/person

CAULIFLOWER STEAK

Chimichurri sauce, quinoa pilaf **GF DF V VE**

\$43/person

SPINACH LENTIL DAHL

Saffron scented basmati rice and grilled market vegetables

GF DF V VE

\$43/person

PORCINI AND WILD MUSHROOM AGNOLOTTI

Wilted arugula, tomato, pepper, saffron and kalamata olives **v**

\$43/person

v = Vegetarian

VE = Vegan

GF = Gluten-Friendly

DF = Dairy-Friendly

OW = Ocean Wise™



Plated Dinner Menu

30 guest minimum. \$10/person surcharge for groups of less than 30.

Dessert Selection

Organizers choice of one Dessert Selection per group.

CHOCOLATE OLIVE OIL PYRAMID CAKE

Chocolate, olive oil, and almond meal cake with raspberry coulis, fresh berries and chocolate garnish (contains nuts)

GF V

SEASONALLY INSPIRED CRÈME BRULÉE

Accompanied by a biscotti

V

PAVLOVA

Lemon curd, vanilla chantilly, fresh berries and coulis

GF V

SOY MOUSSE

Soy whip with fruit puree and fresh berries

GF DF V VE

V = Vegetarian

VE = Vegan

GF = Gluten-Friendly

DF = Dairy-Friendly

OW = Ocean Wise™



À la Carte Options

À la Carte Cocktail Reception

Minimum order of five dozen per selection.

Hot hors d'oeuvres (Stationed):

SURF AND TURF SKEWER

Selva shrimp and Spolumbo's spicy chorizo, sun dried tomato pesto

GF OW

\$41/dozen

ALBERTA BEEF MEATBALLS

With rustic tomato sauce GF

\$40/dozen

PETITE TRUFFLE BAKED POTATO

Asiago cheese, smoked paprika, chives GF V

\$36/dozen

BOMBAY VEGETABLE SAMOSAS

Cucumber raita V

\$38/dozen

SPICY CHORIZO STUFFED MUSHROOM

Crimini cap with Zoo Grown microgreens and smoked paprika GF DF

\$36/dozen

FREE RANGE BUTTER CHICKEN SKEWERS

Tandoori and yogurt marinated chicken GF

\$38/dozen

STEAMED PORK AND SHRIMP SHUMAI

Soy, lime and ginger drizzle

\$39/dozen

JAPANESE GYOZA

Chicken dumpling, ponzu chili sauce DF

\$36/dozen

Hot hors d'oeuvres (Passed):

ALBERTA BEEF YORKIES

Shaved Alberta beef, natural jus, peas, mint, goat cheese GF

\$42/dozen

TEMPURA FRIED CAULIFLOWER

Curry crème fraiche V

\$34/dozen

COCONUT CRUSTED TIGER PRAWNS

House-made salsa, yogurt, lime, cilantro and tequila

\$42/dozen

COCONUT CRUSTED BRIE

Cinnamon infused wild berry chutney V

\$38/dozen

CRISPY ALBERTA PORK BELLY

Sweet chili lemongrass, chives GF DF

\$40/dozen

POLENTA FRIES

With lemon herb aioli

GF V

\$36/dozen

ROASTED TOMATO BISQUE

Crispy basil, cheese mousse GF V

\$33/dozen

CRISPY AGNOLOTTI FILLED WITH PORCINI MUSHROOMS

Spinach, wild mushroom and porcini V

\$36/dozen

V = Vegetarian

VE = Vegan

GF = Gluten-Friendly

DF = Dairy-Friendly

OW = Ocean Wise™



À la Carte Cocktail Reception

Minimum order of five dozen per selection.

Cold hors d'oeuvres (Stationed):

MANGO SALAD ROLL

Pineapple aioli, cucumber slivers **GF DF V VE**

\$38/dozen

ROASTED ALBERTA BEEF STRIPLOIN

Black garlic aioli, garlic rubbed crostini

\$40/dozen

ASSORTED SUSHI

Pickled ginger, wasabi **OW**

\$48/dozen

GRILLED SELVA SHRIMP COCKTAIL

Chipotle cocktail sauce **GF DF OW**

\$42/dozen

SMOKED ROASTED BEET SKEWER

Fine herb crème fraîche **GF V**

\$34/dozen

Cold hors d'oeuvres (Passed):

GRAVLAX OF STEELHEAD TROUT ARTISAN CROSTINI

Pickled cucumber, crispy capers,
dill crème fraîche, wild rice herb
blinis **OW**

\$40/dozen

TUNA POKE

Wonton crisp, sesame oil, wasabi
aioli, black and white sesame seed
on rice crack and cucumber slices

DF OW

\$42/dozen

SPICY GREEK CHICKEN BREAST

Tzatziki on pita chip, *Zoo Grown*
microgreens

\$38/dozen

CHILI LIME TIGER PRAWNS

Mango tequila cream cheese and
cilantro on crispy tortilla chip **GF OW**

\$42/dozen

COMPRESSED WATERMELON

Crispy prosciutto, lemon thyme,
honey, olive snow **GF DF**

\$32/dozen

DUCK CONFIT

Wild rice cake, *Zoo Grown*
preserved sour cherry

\$40/dozen

Desserts:

CALLEBAUT CHOCOLATE DIPPED STRAWBERRIES **GF V**

\$38/dozen

CHOCOLATE DIPPED OREO **V**

\$40/dozen

LEMON MERINGUE TARTLET **V**

Wild berry coulis

\$36/dozen

V = Vegetarian

VE = Vegan

GF = Gluten-Friendly

DF = Dairy-Friendly

OW = Ocean Wise™



À la Carte Cocktail Reception

50 guest minimum.

Chef Stations:

CARVED STRIPLOIN OF ALBERTA ANGUS BEEF

AAA Alberta beef striploin (3oz) seasoned with our special blend of herbs and spices and slowly roasted. Served on mini ciabatta with an assortment of condiments.

\$16/person

FLAMBÉ SHRIMP STATION

Tomato, peppers, fennel, pernod and fine herb on garlic herb crostini **GF**

\$20/person (4pc)

SEAFOOD CANOE STATION

Selection of east or west coast oysters, Steelhead trout gravlax and tiger prawns, horseradish, lemon, hot chili sauce, ponzu chili mignonette, vodka lemon and chive mignonette, wasabi aioli, cocktail sauce and a variety of pickles **OW**

\$32/person

Minimum 75 people

ALBERTA PAYSANNE OF BRAISED BEEF SHORT RIB AND ROASTED GARLIC MASHED POTATO MARTINI

Pan-seared sous vide Alberta beef short rib (3oz) with *Okanagan* red wine demi-glace **GF**

\$21/person

ZOO BUDDHA BOWL STATION

Wild rices and variety of organic *Zoo Grown* microgreens, fresh vegetables, beans, dried seeds, sprouts and dressings **GF V VE DF**

\$15/person

RISOTTO STATION

CHICKEN

Chicken (3oz/guest), black garlic, asparagus, sundried tomato, cream, asiago **GF V**

\$16/person

VEGETABLE

Local grilled vegetables and goat cheese **GF V**

\$12/person



À la Carte Cocktail Reception

50 guest minimum.

Pasta Stations:

SPINACH AGNOLOTTI FILLED WITH PORCINI MUSHROOMS

Garlic cream sauce, roasted bell pepper, baby arugula, *Broxburn* cherry tomato **v**

\$18/person

SPOLUMBO'S SAUSAGE POMODORO PENNE

Mini bocconcini, asiago, fresh herbs

\$16/person

Gluten free penne pasta available for an additional \$3/person

Dessert Buffets:

CALLEBAUT CHOCOLATE FONDUE

Free-flowing chocolate served with seasonal fresh fruit, strawberries, marshmallows and rice crispy bites for dipping **v**

\$14/person

CHEF ATTENDED FLAMBÉ DONUT HOLE STATION

Spiced rum, vanilla gelato, variety of toppings such as chocolate sauce, salted caramel sauce and Oreo crumbs **v**

\$15/person

SWEET ESCAPE

A display of house-made desserts including cakes, tartlets, squares, pastries, mousses and a decadent chocolate fountain with strawberries and seasonal fruits to dip **v**

\$18/person

v = Vegetarian

VE = Vegan

GF = Gluten-Friendly

DF = Dairy-Friendly

OW = Ocean Wise™



À la Carte Cocktail Reception

50 guest minimum.

Add-ons:

CHARCUTERIE

A selection of local and imported cured meats, grainy mustard, pickles, crackers **GF**

\$13/person

ARTISAN CHEESE BOARD

With a variety of crackers **v**

\$11/person

FRESH VEGETABLE PLATTER

With herb dip **GF v**

\$6/person

FRESH FRUIT ARRANGEMENT

Variety of tropical and seasonal fruits **v VE GF DF**

\$7/person

MINI SPOLUMBO'S SAUSAGE SLIDER

Pork sausage, French rolls, pickled onions, banana peppers, saurkraut, grainy mustard **DF**

\$12/person

TRADITIONAL POUTINE BAR

Crispy French fried potatoes, with rich beef gravy, cheese curds, bacon bits and green onions

\$12/person

TACO BAR

Warm soft taco, pork carnitas, salsa fresca, sour cream, guacamole, shredded lettuce, salsa verde and shredded cheeses

\$14/person

Gluten free tortillas available: \$3/tortilla

BUILD YOUR OWN SANDWICH

Variety of freshly baked artisan breads and rolls with a selection of deli meat, sliced cheeses, tomato, lettuce and pickles, served with a variety of condiments

\$14/person

Gluten free buns available: \$3/bun

ANTIPASTO PLATTER

Variety of pickled vegetables, artisan olives, cured meats and fresh cheeses with garlic-rubbed pita chips

\$12/person

MEDITERRANEAN AFTERNOON

Roasted red pepper hummus, tomato bruschetta and tzatziki sauce with oven baked garlic pita chips **v**

\$12/person

BUILD YOUR OWN SLIDER BAR

Miniature angus beef patties grilled and served with fresh baked buns, lettuce, tomato, pickles, red onions, sliced cheddar cheese, ketchup and mustard

\$12/person

SLIDER ENHANCEMENTS:

- Roasted Vegetable Slider
+ \$2/person
- BBQ Pulled Pork
+ \$3/person
- In-house Made Burgers
+ \$5/person
- Gluten Free Buns
+ \$3/person

LATE NIGHT FLATBREADS

Three varieties: BBQ chicken, margherita, local sausage and bell pepper

\$15/person

CANDY BAR

Assorted candies

3 servings: \$5
5 servings: \$8
7 servings: \$10
10 servings: \$12

v = Vegetarian

VE = Vegan

GF = Gluten-Friendly

DF = Dairy-Friendly

OW = Ocean Wise™



À la Carte Snack Breaks

15 guest minimum.

Baked Selections

FRESHLY BAKED BANANA BREAD ^v

\$4/person

SOFT AND CHEWY COOKIES ^v

\$3/person

MUFFIN TULIP ^v

\$4 each

HOUSE-MADE ENERGY BAR ^v

\$5 each

FRESH-BAKED CINNAMON BUNS ^v

Cream cheese icing
\$5/pc.

ASSORTED BAKED GOODS ^v

Fresh-baked croissants, Danishes and scones
\$4/person

Fruit and Veggies

FRUIT KABOBS ^{GF V VE}

\$5/person

INDIVIDUAL WILD BERRY SMOOTHIES ^{GF V}

\$5 each
Dairy-friendly option available

FRESH VEGETABLE PLATTER WITH HERB DIP ^{GF V}

\$6/person

FRESH FRUIT ARRANGEMENT

^{GF DF V VE}
Variety of tropical and seasonal fruits
\$7/person

Bistro Choices

CHARCUTERIE ^{GF}

A selection of local and imported cured meats, grainy mustard, pickles and crackers
\$13/person

ARTISAN CHEESE BOARD ^v

With a variety of crackers
\$11/person

Treats

INDIVIDUAL POTATO CHIPS ^{GF V}

\$3 each

FRESH THEATER-STYLE POPCORN ^{GF V}

\$3/person

VARIETY OF ICE CREAM NOVELTIES ^v

\$6 each

^v = Vegetarian

^{VE} = Vegan

^{GF} = Gluten-Friendly

^{DF} = Dairy-Friendly

^{OW} = Ocean Wise™



Weddings

Wedding Buffet Dinner Menu

50 guest minimum. \$10/person surcharge for groups of less than 50.

Included with this menu:

Artisan dinner rolls with
seasonal whipped butter **v**

Gluten free buns available: \$3/bun

Artisan greens with assorted
vinaigrettes **GF V**

Hearts of romaine salad with
lemon garlic croutons, parmesan
cheese and bacon bits

Chef selection of fresh
seasonal salads **v**

Artisan antipasto platter **GF**

Chef selection of potato **GF V**

Organizer's choice of
carved entrée

Organizer's choice of
alternate entrée

Chef selection of fresh
seasonal vegetables **GF V**

Variety of mousses,
cakes and French pastries **v**

Seasonal fresh fruit
arrangement **GF DF V VE**

Starbucks shade grown
coffee and assorted teas

See next page for entrée selections.

v = Vegetarian

VE = Vegan

GF = Gluten-Friendly

DF = Dairy-Friendly

OW = Ocean Wise™



Wedding Buffet Dinner Menu

50 guest minimum. \$10/person surcharge for groups of less than 50.

Choose one carved entrée:

MAPLE BOURBON GLAZED HAM

Slow roasted ham glazed with a maple Kentucky bourbon reduction, served with caramelized *Okanagan* apple chutney and *Brassica* grainy mustard **GF DF**

\$54/person

SLOW ROASTED BARON OF AAA ALBERTA ANGUS BEEF

Seasoned with our specialty dry rub, served with caramelized shallot cabernet sauvignon jus and creamy horseradish aioli **GF DF**

\$56/person

WHOLE HERB ROASTED ALBERTA BEEF STRIPLOIN

Premium cut of beef rubbed with fresh herbs, served with caramelized shallot cabernet sauvignon jus and creamy horseradish aioli **GF DF**

\$63/person

AAA ALBERTA ANGUS PRIME RIB

Premium cut of beef rubbed with fresh herbs and roasted naturally, served with a caramelized shallot cabernet sauvignon jus and creamy horseradish aioli **GF DF**

\$65/person *Upgrade to whole roast beef tenderloin: add \$10/person*

SLOW ROASTED ALBERTA LEG OF LAMB

Okanagan red wine jus, garlic, lemon and oregano **GF DF**

\$65/person

Choose one alternate entrée:

ICELANDIC COD WITH PERNOD

Dill and lemon beurre blanc, paysanne of braised fennel, *Zoo Grown* microgreens

GF OW

LETHBRIDGE FAMILY FARMS PORK LOIN

Pan jus, cinnamon scented crabapple sauce, vegetable medley **GF DF**

BEEF BOURGUIGNONNE

Double smoked bacon, pearl onions and mushrooms **GF DF**

LOIS LAKE STEELHEAD TROUT

Soy, lime, ginger, broccoli and grilled lemon **GF OW**

FREE RANGE CHICKEN SUPREME

Wild mushroom and cognac cream sauce **GF**

SPINACH RICOTTA GNOCCHI

Creamy tomato pesto, arugula, locally grown bell peppers, kalamata olives **v**



Wedding Plated Dinner Menu

30 guest minimum. \$10/person surcharge for groups of less than 30.

Soup selections:

PURÉE OF POPLAR BLUFF RAINBOW CARROTS

Parsnip chips and cumin dill crème **GF V**

ROASTED TOMATO BISQUE

Basil pesto and parmesan **GF V**

CREAM OF WILD MUSHROOM

Thyme sautéed mushrooms, crispy potato curls,
Zoo Grown microgreens **GF V**

Plated dinners include organizer's choice of one soup OR one salad. Add an additional soup or salad for \$6/person

Salad selections:

ORGANIC GATHERED TANGLED GREENS

Cucumber ribbon, shaved watermelon radish,
grape tomatoes, fig and sherry maple
vinaigrette **GF DF V VE**

COMPRESSED WATERMELON SALAD

Charred jalapeño, *Brassica* honey
citrus vinaigrette, baby greens mesclun,
olive oil snow, kalamata olive dust **V GF DF**

CAESAR SALAD

Double smoked bacon, lemon scented croutons
and grated parmigiana

Plated dinners include organizer's choice of one soup OR one salad. Add an additional soup or salad for \$6/person

Salad enhancements:

ALBERTA-RAISED BEEF CARPACCIO

with horseradish emulsion **GF**
+\$10/person

SEARED WILD BC ALBACORE TUNA

with ponzu chili sauce **GF DF OW**
+\$10/person

3OZ PAN SEARED STEELHEAD TROUT **DF OW**

+\$10/person

GRILLED PRAWN BROCHETTE

with lemon garlic butter **GF OW**
+\$10/person (3pc)

All Wedding Plated Dinners include Starbucks Shade Grown coffee, assorted teas, fresh-baked artisan breads and butter as well as a Late Night Snack of assorted cheeses, crackers and fresh seasonal fruit. Minimum three courses required.



Wedding Plated Dinner Menu

30 guest minimum. \$10/person surcharge for groups of less than 30.

Entrée Selection

All entrées are served with a selection of seasonal vegetables. Plated dinners include Organizer's choice of one entrée. For additional entrées please contact your coordinator.

OVEN BAKED LOIS LAKE STEELHEAD TROUT FILLET

Lemon herb beurre blanc and wild rice sauté **GF OW**

\$50/person

ALBERTA-RAISED AAA BEEF FILET MIGNON

Cabernet Sauvignon infused jus, Café de Paris herb whipped butter, garlic roasted baby potatoes **GF**

\$65/person

MEDALLIONS OF ALBERTA PORK TENDERLOIN

Double smoked bacon and herb cream sauce, spinach ricotta gnocchi and sundried tomato julienne

\$48/person

ALBERTA LAMB DUO

Pistachio crusted rack, braised shoulder, roasted garlic and herb cream, shiraz wine, yam and Poplar Bluff potato purée **GF**

\$68/person

FREE RANGE CHICKEN SUPREME

Port wine infused jus with yam and Poplar Bluff mashed potatoes **GF**

\$53/person

PAN-SEARED HALIBUT FILLET

Golden beet, vodka and dill beurre blanc, red beet risotto **GF OW**

\$64/person (available Apr to Sep)

ALBERTA BEEF DUO/RED WINE BRAISED SHORT RIB/ROASTED STRIPLOIN

Roasted garlic Poplar Bluff mashed potatoes, rosemary demi-glace **GF**

\$60/person

Vegetarian and Vegan Entrées

Choose one. Must be prearranged with your event planner.

SUMMER VEGETABLE RISOTTO

Wilted arugula, shaved parmesan **GF V**

\$43/person

SPINACH RICOTTA GNOCCHI

Creamy tomato pesto, arugula, locally grown bell peppers, kalamata olives **v**

\$43/person

CAULIFLOWER STEAK

Chimichurri sauce, quinoa pilaf **GF DF V VE**

\$43/person

SPINACH LENTIL DAHL

Saffron scented basmati rice and grilled market vegetables

GF DF V VE

\$43/person

PORCINI AND WILD MUSHROOM AGNOLOTTI

Wilted arugula, tomato, pepper, saffron and kalamata olives **v**

\$43/person

v = Vegetarian

VE = Vegan

GF = Gluten-Friendly

DF = Dairy-Friendly

OW = Ocean Wise™



Wedding Plated Dinner Menu

30 guest minimum. \$10/person surcharge for groups of less than 30.

Dessert Selection

Organizers choice of one Dessert Selection per group.

CHOCOLATE OLIVE OIL PYRAMID CAKE

Chocolate, olive oil, and almond meal cake with raspberry coulis, fresh berries and chocolate garnish (contains nuts) **GF V**

SEASONALLY INSPIRED CRÈME BRULÉE

Accompanied by a biscotti **v**

PAVLOVA

Lemon curd, vanilla chantilly, fresh berries and coulis

GF V

SOY MOUSSE

Soy whip with fruit puree and fresh berries

GF DF V VE

WEDDING CAKE CUTTING AND PLATING

\$3/person

With whipping cream,
berries and coulis

\$6/person



Other Menu Offerings

Celebration of Life

Hot hors d'oeuvres:

Minimum order of five dozen per selection.

COCONUT CRUSTED BRIE

Cinnamon infused wild berry chutney **v**

\$38/dozen

FREE RANGE BUTTER CHICKEN SKEWERS

Tandoori and yogurt marinated chicken **GF**

\$38/dozen

SPICY CHORIZO STUFFED MUSHROOM

Crimini cap with Zoo Grown microgreens and smoked paprika **GF DF**

\$36/dozen

CRISPY AGNOLOTTI FILLED WITH PORCINI MUSHROOMS

Spinach, wild mushroom and porcini **v**

\$36/dozen

Cold hors d'oeuvres:

Minimum order of five dozen per selection.

MANGO SALAD ROLL

Pineapple aioli, cucumber slivers **GF DF V VE**

\$38/dozen

GRILLED SELVA SHRIMP COCKTAIL

Chipotle cocktail sauce **GF DF OW**

\$42/dozen

DUCK CONFIT

Wild rice cake, Zoo Grown preserved sour cherry

\$40/dozen

ROASTED ALBERTA BEEF STRIPLOIN

Black garlic aioli, garlic rubbed crostini

\$40/dozen

Chef Stations:

30 guest minimum. \$10/person surcharge for groups of less than 30.

CARVED STRIPLOIN OF ALBERTA ANGUS BEEF

AAA Alberta beef Striploin (3oz) seasoned with our special blend of herbs and spices and slowly roasted. Served on mini ciabatta with an assortment of condiments.

\$16/person

FLAMBÉ SHRIMP STATION

Tomato, peppers, fennel, pernod and fine herb on garlic herb crostini **GF**

\$20/person (4pc)

RISOTTO STATION

CHICKEN

Chicken (3oz/guest), black garlic, asparagus, sundried tomato, cream, asiago cheese **GF**

\$16/person

VEGETABLE

Local grilled vegetables and goat cheese **GF V**

\$12/person

v = Vegetarian

VE = Vegan

GF = Gluten-Friendly

DF = Dairy-Friendly

OW = Ocean Wise™



Celebration of Life

Platters:

ARTISAN CHEESE BOARD

With a variety of crackers **v**

\$11/person

FRESH FRUIT ARRANGEMENT

Variety of tropical and seasonal fruits

v VE GF DF

\$7/person

MEDITERRANEAN AFTERNOON

Roasted red pepper hummus, tomato bruschetta and tzatziki sauce with oven baked garlic pita chips **v**

\$12/person

FRESH VEGETABLE PLATTER

With herb dip **GF v**

\$6/person

CHARCUTERIE

A selection of local and imported cured meats, grainy mustard, pickles, crackers **GF**

\$13/person

ANTIPASTO PLATTER

Variety of pickled vegetables, artisan olives, cured meats and fresh cheeses with garlic-rubbed pita chips

\$12/person

SOFT AND CHEWY COOKIES **v**

\$3/person

FRENCH PASTRIES

Variety of French pastries freshly made by our pastry chef (3 pcs/person)

\$8/person

TRADITIONAL POUTINE BAR

Crispy French fried potatoes, with rich beef gravy, cheese curds, bacon bits and green onions

\$12/person

ASSORTED BAKED GOODS

Fresh baked croissants, Danishes and scones **v**

\$4/person

BUILD YOUR OWN SANDWICH

Variety of freshly baked artisan breads and rolls with a selection of deli meat, sliced cheeses, tomato, lettuce and pickle, served with a variety of condiments

\$14/person

Gluten free buns available: \$3/bun

v = Vegetarian

VE = Vegan

GF = Gluten-Friendly

DF = Dairy-Friendly

OW = Ocean Wise™



Drinks

Bar Service

Highballs

WELL LIQUORS

Vodka: Skyy
 Gin: Bombay Sapphire
 Rum: Appleton's
 Whiskey: Canadian Club
 Tequila: El Tequileño
 Bourbon: Wild Turkey

\$8 (1oz)

ENHANCEMENTS

Vodka: Grey Goose / Wild Life
 Whiskey: Crown Royal / Bridgeland TaBerbon
 Scotch: Rhino Limited Reserve
 Cognac: Bisquit & Dubouche VSOP
 Gin: Eau Claire Gin
 Tequila: Patron Silver
 Liqueurs: Forty Creek Cream / Grand Marnier
 Rum: Zaya Gran Reserva 16 yr

\$10 (1oz)

Beer

BEER, CIDER AND CRAFT COCKTAILS

Kokanee
 Coors Light
 Moosehead
 Original 16 Pale Ale
 Corona
 Stella Artois
 Big Rock Creek Cider
 Wildlife Craft Cocktail

\$8

LOCAL CRAFT BEER

Artisan Local Craft (*rotational*)
 Annex Good Authority Golden Ale
 Wild Rose Velvet Fog
 Toolshed Red Rage

\$10 (473ml)

Wine by the Glass

TRULY WILD SAUVIGNON BLANC

Calgary Zoo exclusive private label white wine from Mendoza, Argentina

\$8 (5oz glass)

TRULY WILD CABERNET SAUVIGNON

Calgary Zoo exclusive private label red wine from Mendoza, Argentina

\$8 (5oz glass)

SUPERIOR WINE (*rotational*)

Red / White

\$10 (5oz glass)

Non-alcoholic

Soft Drinks and Juices
 Partake Local Beer

\$4

White Wine and Sparkling

House Wine

TRULY WILD SAUVIGNON BLANC

MENDOZA, ARGENTINA

Calgary Zoo exclusive private label

\$40

Light Body

INVIVO AWATERE VALLEY SAUV. BLANC

MARLBOROUGH, NEW ZEALAND

Intensely aromatic. Notes of grapefruit, feijoa, lime zest and sweet basil. Fine and bright.

\$50

MONTECI PINOT GRIGIO

DELLE VENEZIE IGT, NORTHEAST ITALY

Delicately fruity, full and refined, lightly dry and extremely fresh, light and elegant structure.

\$45

Medium Body

SPIER SIGNATURE CHENIN BLANC

OKANAGAN VALLEY, CANADA

Fresh and crisp, richly aromatic, notes of ginger, honey, quince, pear and lime.

\$55

11TH HOUR CHARDONNAY

CALIFORNIA, USA

The crisp tropical citrus flavours are enhanced by an extended cool fermentation and pleasant acidity. This presents a clean, smooth and well-balanced profile.

\$55

GRAY MONK PINOT GRIS

OKANAGAN VALLEY, CANADA

Delicate bronze blush. Notes of fine herbs, citrus, citrus peel, pear, apple and white peach.

\$60

SANDHILL ORGANIC ROSÉ

OKANAGAN VALLEY, CANADA

Aromas of rose petal, red delicious apple and fresh cut peppers. The palate is off-dry with crisp acidity and flavours of spring strawberries and peach, with exotic orange oil and nectarine flavours on the long finish.

\$60

BURROWING OWL SAUV. BLANC

OKANAGAN VALLEY, CANADA

Grassy, fresh, dry and crisp. Notes of citrus, orchard fruits, melon, orange, honey, gooseberry and sage.

\$75

BURROWING OWL CHARDONNAY

OKANAGAN VALLEY, CANADA

Crisp and fresh. Notes of vanilla, popcorn, peach, banana, melon, pear, lemon, tropical fruits and lemon verbena.

\$80

CARITA SAUV. BLANC / VIOGNIER BLEND

CALIFORNIA, USA

Bright and crisp. Notes of stone fruit, apple, pear and citrus. Proceeds support The Brakemen Foundation's Zero Hungry Kids initiative.

\$65

QUAIL'S GATE DRY RIESLING

OKANAGAN VALLEY, CANADA

Aromas of lime, green apple, and hints of white peach. Zesty and bright flavours of lemon, nectarine, and peach, with a refreshing stony finish.

\$55

Sparkling

VILLA MARCHESI PROSECCO

DOC VENETO, ITALY

Crisp with notes of fruit salad and citrus fruits, this wine is lovely on its own or in a spritz.

\$50

FAUSTINO BRUT CAVA ROSADO SPARKLING ROSÉ

FRIULI VENEZIA GIULIA, ITALY

Fresh and fragrant. Notes of strawberry, rose, berries. Elegant, refreshing, delicate.

\$55

VEUVE CLICQUOT

CHAMPAGNE, FRANCE

Pale lemon with fine bubbles; the nose is filled with aromas of apple, pear, toast and brioche; the palate is extra-dry and medium to full body with flavours that match the aromas.

\$115

Red Wine

House Wine

**TRULY WILD
CABERNET SAUVIGNON**

MENDOZA, ARGENTINA

Calgary Zoo exclusive
private label

\$40

Light Body

**INNISKILLIN OKANAGAN PINOT
NOIR**

OKANAGAN VALLEY, CANADA

Light flavours of juicy red cherry and
black cherry, with a faint hint of
earth and mushroom on the finish.

\$65

Medium Body

CHIANTI CLASSICO

TUSCANY, ITALY

Garnet colour; floral
aromas of red plum and
berries, blood orange fruit
with cedar notes; extra
dry, medium to full bodied,
with balanced fruit flavors,
notes of plum, red fruit and
citrus with a touch of spice
and leather.

\$55

**VINELAND ESTATES
CABERNET FRANC**

VQA NIAGARA
PENINSULA, CANADA

Light to medium
body. Notes of cherry,
strawberry and spice.
Pairs well with Variety
of dishes.

\$50

**PERRON '16
BORDEAUX**

BORDEAUX, FRANCE

It's expressive and intense
bouquet is one of ripe
fruits, vanilla and spices
with just the right degree
of toastiness.

\$90

Full Body

**ALTA VISTA
CLASSIC MALBEC**

MENDOZA,
ARGENTINA

Notes of violet, plum,
cherry, blackberry, spice
and vanilla. Firm structure
and balanced tannins.

\$45

**KINGSTON
SHIRAZ**

CLARE VALLEY, AUSTRALIA

Red currant and
dark plum aromas
with delightful fruit
characters follow onto
the palate and combine
harmoniously with
smooth tannins.

\$50

**RED ROOSTER
CABERNET MERLOT**

OKANAGAN VALLEY,
CANADA

Dark plum, black
cherry, baking spices,
chocolate, oak, black
tea and currant.

\$60

**LES COTEAUX
COTES DU RHONE**

COTES DU RHONE
VILLAGES, FRANCE

Warm, ripe fruit and
oak notes. Full-flavoured
smooth texture.

\$60

**SILVIA CELLARS NORTH
COAST CABERNET
SAUVIGNON**

SONOMA COUNTRY,
CALIFORNIA, USA

Flavours of wild berries,
plum, licorice and mocha.
Full bodied, long finish.

\$55

**BURROWING OWL
MERLOT**

OKANAGAN VALLEY,
CANADA

Lush, complex. Dark fruits,
vanilla, spices, chocolate,
licorice and sage. Soft,
rich, ripe and round.

\$85

Bartender labour charges
of \$30/hour will apply
if bar sales are less than
\$400 (minimum 4 hours)

The Calgary Zoo will
provide one bartender
for every 75 guests.

Additional bartenders
and tray service are
\$30/hour per bartender/server
(minimum 4 hours)

Additional labour charges
may apply on Canadian
statutory holidays.

The Calgary Zoo does not
extend corkage privileges.

The Calgary Zoo reserves the
right to change prices due to
current market conditions.

Beverage Service

Hot Beverages

FRESHLY BREWED SHADE GROWN STARBUCKS COFFEE

Regular or decaf

Silex: \$40 15 cups

Cambro: \$125 50 cups

ASSORTED TEA

\$3/bag

HOT APPLE CIDER

Silex: \$40 15 cups

Cambro: \$125 50 cups

Cold Beverages

INFUSED WATER

Orange, vanilla and cinnamon or cucumber mint

Pitcher: \$20 Serves 8-10

Cylinder: \$60 Serves 50

100% FRUIT JUICE

Apple, orange or cranberry

Pitcher: \$30 Serves 8-10

Cylinder: \$150 Serves 50

FRUIT PUNCH

Pitcher: \$30 Serves 8-10

Cylinder: \$150 Serves 50

TRADITIONAL HOME BREWED ICED TEA

Pitcher: \$25 Serves 8-10

Cylinder: \$100 Serves 50

OLD FASHIONED LEMONADE

Pitcher: \$25 Serves 8-10

Cylinder: \$100 Serves 50

Upgrade to herb infused lemonade: +\$1/guest

ALCOHOLIC BEVERAGE CYLINDERS

Delicious drinks in a self-serve cylinder. Choose from vodka and Zoo Grown herb infused lemonade, fresh fruit sangria (red, white or rosé) or rum and pineapple punch

\$250 Serves 50

Individual Beverages

SOFT DRINKS

Assorted Varieties

\$3/can

JUICES

Assorted Varieties

\$4/bottle

INDIVIDUAL MILK

White or Chocolate

\$3/carton

Serving suggestions based on average consumption.

THANK YOU FOR SUPPORTING WILDLIFE CONSERVATION

