



each morsel, each detail blended to create a work of art

2011 event palette



breakfast palette



SERVED BREAKFAST

The Canadian

Chilled Orange, Apple, Cranberry Juice
Selection of Fresh Bakery Items, Butter
Scrambled Eggs
Herb Oven Roasted Potatoes
Valbella Sausage
French Roast and Decaffeinated Coffee, Selection of Tea

\$24

Traditional Canadian Eggs Benedict

Chilled Orange, Apple, Cranberry Juice
Selection of Fresh Bakery Items, Butter
Soft Poached Free-Range Eggs, Canadian Back Bacon, Chive Hollandaise
Herb Oven Roasted Potatoes
French Roast and Decaffeinated Coffee, Selection of Tea

\$26

Heart Smart Breakfast

Chilled Orange, Apple, Cranberry Juice
Vanilla Yogurt with House Made Granola Parfaits
Seasonal Sliced Fruits
Egg White Frittata with Wild Mushrooms and Arugula
French Roast and Decaffeinated Coffee, Selection of Tea

\$26



BUFFET BREAKFAST

Continental Breakfast Buffet

Chilled Orange, Apple, Cranberry Juice
Croissants, Danishes, Muffins, Butter, Preserves
Seasonal Sliced Fruits
Assorted Individual Yogurt and House Made Granola
French Roast and Decaffeinated Coffee, Selection of Tea

\$22

No Minimum Number of Guests Required

Sunshine Breakfast Buffet

Chilled Orange, Apple, Cranberry Juice
Selection of Fresh Bakery Items, Butter
Seasonal Sliced Fruits
Scrambled Eggs
Herb Oven Roasted Potatoes
Double Smoked Bacon, Valbella Sausage
French Roast and Decaffeinated Coffee, Selection of Tea

\$26

Minimum of 10 Guests

Health Buffet

Chilled Orange, Apple, Cranberry Juice
House Made Granola with Milk and Assorted Individual Yogurts
Assorted Low Fat Breakfast Cereals with Skim and Soy Milk
Seasonal Sliced Fruits
Assorted Breakfast Wraps:

Egg White on Sun Dried Tomato Wrap with Mushrooms and Spinach
Scrambled Egg on Whole Wheat Wrap with Smoked Turkey and Havarti Cheese
(equal quantities of wraps produced based on guaranteed numbers)
French Roast and Decaffeinated Coffee, Selection of Tea

\$28

Minimum of 20 Guests

Art of Indulgence Buffet

Chilled Orange, Apple, Cranberry Juice
Selection of Fresh Bakery Items, Butter
Hotel Arts Fresh Apple and Blueberry Muesli
Assorted Individual Yogurts
Sliced Seasonal Fruit
Wild Mushroom & Arugula Eggs Benedict
on Toasted English Muffin, Tarragon Hollandaise Sauce
Fine Imported and Canadian Cheese Platter
Herb Oven Roasted Potatoes
Double Smoked Bacon, Valbella Sausage
French Roast and Decaffeinated Coffee, Selection of Tea

\$32

Minimum of 24 Guests



BRUNCH BUFFET

Chilled Orange, Apple, Cranberry Juice
Seasonal Sliced Fruits
Selection of Fresh Bakery Items to Include Croissants, Danishes, Muffins
Assorted Individual Yogurts
House Made Granola

Artisan Greens, House Pickled Vegetables, Citrus Vinaigrette
Garganelli Pasta Salad, Broccoli Florets, Artichokes, Olives, Feta, Creamy Celery, Dill Dressing
Vine Ripened Tomato, Watermelon Salad, Basil, Goat Cheese Feta

House Smoked Salmon, Bagels, Sliced Tomato, Pickled Red Onions, Capers, Cream Cheese
Charcuterie Board of Prosciutto, Genoa Salami, Chimney Sticks, Selection of Canadian Cheeses, Gherkin Pickles, Rain Coast Crisps
Mushroom and Arugula Eggs Benedict, on Toasted English Muffin, Chive Hollandaise
Buttermilk Pancakes, Vanilla Maple Syrup

Double Smoked Bacon
Valbella Sausage
Herb Oven Roasted Potatoes

Assorted Handmade Mini Desserts
French Roast and Decaffeinated Coffee, Selection of Tea

\$38

Minimum of 30 Guests



DAY ENHANCEMENTS

*Muffins / Danish / Croissants **\$2.75 each**

Seasonal Sliced Fruit **\$9.00 per person**

Assorted Individual Yogurts **\$3.50 each**

Individual Packaged Cereal **\$4.00 each**

Hotel Arts Granola **\$ 3.00 per person**

*Assorted Loaves to Include:

Zucchini, Banana Nut, Carrot **\$3.00 per person**

*Fresh House Made Cinnamon Buns **\$3.50 each**

*Assorted English Bay Cookies **\$2.75 each**

Belgian Waffles, Stewed Blueberries, Maple Syrup, Citrus Whipped Cream **\$4.00 per person**

Cinnamon French Toast, Candied Pecans, Vanilla Maple Syrup **\$3.50 per person**

Buttermilk Pancakes, Strawberry & Rhubarb Compote, Maple Syrup **\$3.50 per person**

*Chef Attended

Omelet Station – individually made **\$12.00 per person**

To Include: Ham, Red Peppers, Spinach, Mushrooms, Shallots, Cheddar Cheese

Organic Granola Bar **\$3.50 each**

Ritters Mini Candy Bars: Hazelnut, Milk, Dark Chocolate **\$1.50 each**

Protein Power Bars **\$4.50 each**

Kettle Valley Artisan Potato Chips **\$3.00 each**

Haagen Dazs Ice Cream Bars **\$4.00 each**

Whole Fresh Fruit – Selection of Apples, Bananas, Oranges **\$2.00 each**

Selection of Fine Imported and Canadian Cheeses

House Dried Fruits and Rain Coast Crisps **\$12.00 per person**

***Minimum of 12 people or 1 dozen orders required**

BEVERAGES

French Roast Coffee **\$3.50 per person**

Selection of Tea **\$3.50 per person**

Individual Juice **\$3.50 per bottle**

Pepsi Branded Soft Drinks **\$3.50 per bottle**

Bottled Fruit Smoothies **\$4.00 each**

Bottled Aquafina Water **\$3.50 per bottle**

375ml San Pellegrino Water **\$3.50 per bottle**

Red Bull **\$5.00 per can**

Assorted Bars and Squares **\$3.00 per person**

Chocolate Dipped Strawberries **\$3.50 each**

Assorted Petit Fours **\$3.50 each**

Assorted Closed Faced Sandwiches **\$7.50 per person**

to Include:

- Baby Shrimp, Cucumber, Cocktail Aioli

- Shaved Roast Beef, Horseradish Mayonnaise, Havarti

- Bacon, Lettuce, Tomato, Cheddar, Grainy Mustard

(based on 1.5 sandwiches per person)



break time

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BREAKS

Come Out Of The Cold

Freshly Baked Cinnamon Buns, Cream Cheese Icing
Hot Chocolate, Mini Marshmallows, Shaved Chocolate
French Roast and Decaffeinated Coffee, Selection of Tea **\$12**

Health Break

Assorted Bottled Fruit Smoothies
Ancient Grain and Sesame Bars
French Roast and Decaffeinated Coffee, Selection of Tea **\$12**

Cookie Monster

Selection of English Bay Cookies
Chocolate 1% Milk
French Roast and Decaffeinated Coffee, Selection of Tea **\$10**

Not as Sweet

Selection of Fine Imported and Canadian Cheeses
Sun Dried Fruit and Toasted Nuts
Sparkling and Still Mineral Waters
French Roast and Decaffeinated Coffee, Selection of Tea **\$12**

Power Boost

Clif Soy Protein Bar, Taste of Nature Organic Nut Bars
Whole Seasonal Fresh Fruit
Sparkling and Still Mineral Water **\$15**

Strawberry Delight

Peppered Strawberry Tartlets, Chocolate Dipped Strawberries
Strawberry Honey Mousse, Minted Strawberry Salad, House made
Strawberry Milkshakes **\$16**

Urban Hiker

Okanagan Fruit Straps
Harvest Trail Mix
Fresh Fruit Skewers with Honey Yogurt Dip
Sparkling and Still Mineral Waters **\$15**

Got the Munchies

Sea Salt Pretzels, Kettle Valley Artisan Potato Chips
Assorted BBQ and Asian Nut Mixes
Ritter Mini Candy Bars: Hazelnut, Milk, Dark Chocolate
Assorted Soft Drinks **\$12**

Feel Like a Kid Again

Chocolate Bars, Ju Jubes, M&M's,
Liquorices, Gummies, Jelly Beans,
Root Beer, Orange Crush, Cream Soda **\$12**

Kick Start Stampede

Fresh Made Mini Doughnuts, Cotton Candy, Mini Candy
Apples, Assorted Warm Nuts, Praline Caramel Popcorn Balls,
Kettle Chips & Assorted Dips **\$16**

Crazy About Coffee

Individual Tiramisu, Florentine Cookies, Chocolate Dipped
Biscotti, Mini Mocha Cream Eclairs, Kahlua Truffles **\$16**

****All breaks inclusive of beverages are calculated at one beverage per person***

****Additional beverages charged on consumption***



lunch palette

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SERVED LUNCH

*All Lunches Offered as a Minimum 3 Courses
Served with Freshly Baked Bread Rolls and French Roast and Decaffeinated Coffee, Selection of Tea*

Soup Selection

Chicken Broth, Sea Shell Pasta, Root Vegetables, Roasted Corn **\$8**

Wild Mushroom Bisque, Truffle Essence **\$8**

Roasted Red Pepper and Tomato, Basil Cream **\$8**

Roasted Butternut Squash, Chive Oil **\$8**

Beef and Barley, Fresh Herbs **\$10**

Salad Selection

Panzanella Salad, Onions, Tomatoes, Yellow Peppers, Focaccia Bread, Italian Vinaigrette **\$10**

Mediterranean Tomato, Feta and Cucumber Salad, Red Wine Vinaigrette **\$10**

Chopped Romaine Salad, Olives, Grape Tomatoes, Crispy Pancetta, Basil Crostini, Capers Caesar Dressing **\$10**

Chef's Cobb Salad, Artisan Greens, Smoked Turkey Breast, Hard Boiled Egg, Bacon, Soft Goat's Cheese, Grainy Mustard Vinaigrette **\$12**



Entrée Selection

Grilled Vegetable Tower of Red Peppers, Eggplant, Zucchini, Sweet Potato Puree, Hon-Shimeji Mushrooms, Balsamic Reduction **\$20**

Breast of Chicken (6oz), Roasted New Potatoes, Asparagus, Baby Patty Pan Squash, Thyme Jus **\$24**

Pan Seared Pink Salmon (5oz), Sweet Potato Puree, Bok Choy, Roasted Red Pepper, Cucumber and Dill Relish **\$24**

Grilled Alberta Beef Strip Loin (8oz), Yukon Gold Fondant Potato, Baby Carrot, Roasted Tomato, Brandy Peppercorn Sauce **\$27**

Roasted Butternut Squash Ravioli, Fresh Tomato Emulsion, Asparagus, Parmesan **\$22**

Individual Baked Shepherd's Pie, Truffle Mashed Potatoes, Honey Glazed Roasted Root Vegetables **\$22**

Dessert Selection

Butter Poached Apple Mille Fueille, Calvados Pastry Cream, Caramel Sauce **\$10**

Amaretto Tiramisu with Mascarpone Mousse, Espresso Lady Fingers, Light Amaretti Cookies **\$10**

Valrhona Spicy Chocolate Torte with Sour Cherry Compote **\$10**

Lemon and Vanilla Cheesecake, Stewed Rhubarb **\$10**

Cinnamon Bun Crème Brulee, Maple Short Bread Cookies **\$10**



BUFFET LUNCH

The Corporate

Tomato & Fresh Basil Bisque

Artisan Green Salad, Pickled Vegetables, Italian Herb Vinaigrette

Selection of Sandwiches to Include:

Vine Ripened Tomato, Avocado, Fresh Mozzarella, Sprouts, Pesto Mayonnaise, Ciabatta Bread

Traditional Albacore Tuna Salad, Butter Leaf Lettuce, Caramelized Onion Kaiser

Smoked Pastrami, Zucchini Pickles, Swiss Cheese, Spicy Mustard, Tyrolian Rye Bread

Chicken BLT, Sliced Chicken Breast, Rocket Greens, Brie Cheese, Field Tomatoes, Double Smoked Bacon, Wholegrain Mustard, French Baguette

Fresh Fruit and Mint Salad

Orange Frosted Carrot Cake, Chocolate Drizzled Brownies, Assorted Squares

French Roast and Decaffeinated Coffee, Selection of Tea

\$28

Minimum of 10 Guests

The Executive

Wild Mushroom with Truffle Soup

Red Skinned Potato Salad, Grainy Mustard Vinaigrette

Chopped Romaine Hearts, Basil Croutons, Parmesan Reggiano, Caesar Dressing

Selection of Wraps to Include:

Shaved Alberta Roast Beef, Sautéed Mushrooms, Horseradish Mayonnaise, Pea Shoots, Sundried Tomato Wrap

Sweet Chili Crispy Chicken, Thai Coconut Rice, Asian Vegetables, Sesame Aioli, Spinach Wrap

European Deli Meats, Mortadella, Black Forest Ham, Calabrese Salami, Provolone Cheese, Dill Grainy Mustard, Whole Wheat Wrap

Greek Vegetable Salad, Feta, Olive Tapenade, Oregano Cous Cous, Pita Bread

Fresh Fruit and Mint Salad

French Pastries, Selection of Mousses, Assorted Truffles

French Roast and Decaffeinated Coffee, Selection of Tea

\$30

Minimum of 15 Guests

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BUFFET LUNCH CONTINUED....

Opa

Spanakopita

Marinated Gourmet Bean Salad

Mediterranean Salad of Romaine Hearts, Cucumber, Tomato, Red Pepper, Crumbled Feta

Create your own Mezze Plate: (Mezze – Greek meaning “small appetizers”)

Chicken Souvlaki with Grilled Lemon & Black Pepper

Beef Souvlaki with Oregano & Rosemary

Vegetarian Falafel

Fried Yellow Potatoes, Soft Mini Pita Bread

Additions to Include:

Tabbouleh, Dolmades, Red Onion, Field Tomatoes, Minted Tzatziki, Roasted Garlic Hummus, Mixed Olives

Fresh Fruit Salad, Assorted Baklava, Pistachio, Almond, Cashew

French Roast and Decaffeinated Coffee, Selection of Tea

\$32

Minimum of 15 Guests

Amore

Fresh Vegetable Sticks with Ranch Dip

Thin Crust Pizzas to Include:

Roasted Chicken Breast, BBQ Sauce, Spinach, Goats Cheese

Prosciutto, Clams, Pesto Sauce, Fresh Bocconcini Cheese

Smoked Chimney Sticks, Roasted Red Pepper, Tomato Sauce, Mozzarella, Fresh Arugula

Baked Fusilli Pasta, Marinara Sauce, Grilled Vegetables, Fontina Cheese

Sliced Fresh Fruit, Mascarpone & Chocolate Filled Cannoli

French Roast and Decaffeinated Coffee, Selection of Tea

\$32

Minimum of 15 Guests



BUFFET LUNCH CONTINUED...

Pacific Rim

Asian Crispy Noodle Salad, Pickled Ginger & Sesame Vinaigrette
Vegetable Spring Rolls, Spicy Plum Sauce

Sweet Chili Marinated Chicken Stir Fry
Asian Cabbage, Toasted Coconut
Vegetable Fried Rice

Fresh Fruit Salad
Fortune Cookies, Green Tea Brulee
French Roast and Decaffeinated Coffee, Selection of Tea

\$32

Minimum of 15 Guests

Urban Country

Red Skinned Potato Salad, Grainy Mustard Vinaigrette
Panzanella Salad, Onions, Tomatoes, Yellow Peppers, Focaccia Bread, Italian Vinaigrette

Braised Beef Short Rib Burger, Caramelized Onion Bun
Balsamic Roasted Portabella Mushroom Burger, Kaiser Bun
Shoe String Potato Fries

Condiments to Include:

*Butter Leaf Lettuce, Sliced Kosher Dill Pickles, Tomato, Cheddar Cheese, Red Onion,
Grainy Mustard Mayonnaise, Ketchup*

Mini Candy Apples, Praline Caramel Popcorn Balls
French Roast and Decaffeinated Coffee, Selection of Tea

\$34

Minimum of 15 Guests



BUFFET LUNCH CONTINUED...

Bombay

Garlic Naan Bread

Pakora with Tamarind Dipping Sauce

Vegetarian Samosa with Cilantro Chutney

Roasted Red Pepper & Chick Pea Salad

Fattoush Salad with Crispy Pita Chips

Butter Chicken, Fresh Cilantro

Roasted Cauliflower & Eggplant in Coconut Sauce

Biryani Rice

Chai Tea Crème Brulee, Coconut Cakes

French Roast and Decaffeinated Coffee, Selection of Tea

\$34

Minimum of 15 Guests



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reception palette



Hors d'oeuvres Passed and Placed

Cold

Grilled Vegetable Terrine, Whipped Goats Cheese, Chives	\$34 per dozen
Watermelon Cubes, Toasted Pistachio, Balsamic Crème	\$34 per dozen
Fresh Mango Salad Roll, Pickled Carrot, Pea Shoots, Cucumber, Spicy Soy	\$34 per dozen
Corn Bread Cup Cakes, Creamy Boursin Icing, Sesame Sprinkles	\$34 per dozen
Shaved Corn Beef, Horseradish Slaw, Rye Cracker, Fresh Dill	\$36 per dozen
Atlantic Lobster & Jicama Sushi Rolls, Ponzu Sauce	\$36 per dozen
Albacore Tuna Tataki, Plantain Chip, Tropical Fruit Salsa	\$36 per dozen
Rosemary Chicken Breast, Arugula, Brie, Red Grapes, Rustic Crustini	\$36 per dozen
Smoked Salmon Mousse, Black Sesame Cones, Fresh Tarragon	\$38 per dozen
Beef Strip Loin, Chimichurri Aioli, Garlic Crustini, Red Pepper Relish, Crispy Shallot	\$38 per dozen
Duck Confit, Beet Chip Tostados, Avocado, Citrus Cream	\$38 per dozen
Pulled Pork Mini Pita, Diced Tomatoes, Lime Hummus, Mint Yogurt	\$38 per dozen
Rougie Foie Gras & Port Mousse, Green Apple Gelee, Paris Toast	\$42 per dozen
Grilled Lamb Tenderloin, Tomato Chutney, Creamy Polenta, Lentil Wafers	\$42 per dozen
Spicy Jumbo Prawns, Grilled Watermelon & Jalapeño Salsa	\$42 per dozen
Asian Inspired Albacore Tuna Tartar, Wonton Cup	\$42 per dozen



Hors d'oeuvres are priced by the dozen (minimum 2 dozen pieces per order)



Hors d'oeuvres continued.....

Hot

Wild Mushroom Flat Breads, Basil Pesto, Bocconcini Cheese	\$34 per dozen
Vegetarian Spring Rolls, Spiced Plum Sauce	\$34 per dozen
Baby Purple Potato Rounds, Crème Fraiche, Wasabi Caviar	\$34 per dozen
Oven Baked Vegetarian Empanadas, Pique Sauce	\$34 per dozen
Bamboo Steamed Pork Su Mai, Ponzu Dipping Sauce	\$36 per dozen
Braised Lamb Shank Tartlets, Sweet Potato Puree	\$36 per dozen
Dungeness Crab Falafel, Tabbouleh, Mint Yogurt	\$36 per dozen
Lemongrass & Ginger Chicken Satays, Toasted Sesame Seeds	\$36 per dozen
Five Spice Duck Breast, Mini Pancake, Hoisin, Cucumber, Green Onions	\$36 per dozen
Beef Short Rib & Sour Cherry Croquette	\$40 per dozen
Prawn Togarashi Tempura, Sriracha Aioli	\$40 per dozen
Grilled Mustard Crusted Lamb Chops, Mint & Pea Hummus	\$42 per dozen
Fried West Coast Oysters, Scallion & Ginger Soy	\$42 per dozen
Spicy Asian Take-Out Noodles, Chinese Sausage	\$42 per dozen
Sweet Tooth	
Assortment Hand Made Mini Desserts (minimum 4 dozen)	\$36 per dozen

Hors d'oeuvres are priced by the dozen (minimum 2 dozen pieces per order)





Food Experience Placed Options

Bouquet of Fresh Crudite Baby Carrots, Cherry Tomatoes, Asparagus, French Beans with Buttermilk Ranch Dip	\$8 per person
Grilled Vegetable Platter Shitake Mushrooms, Artichokes, Golden Beets, Asparagus	\$9 per person
Selection of Fine Imported and Canadian Cheeses House Dried Fruits, Rain Coast Crisps	\$12 per person
Emmenthal & Gruyere Cheese Fondue Assorted Bread Sticks, Cauliflower, Broccoli, Asparagus, Baby Carrots, Peppers	\$14 per person
Smoked Fish Platter Cold Smoked Sockeye Salmon, Albacore Tuna, Candied Salmon Hot Smoked Mackerel Fillet, Pepper Trout Rain Coast Crisps, Wasabi Cream Cheese, Capers, Pickled Red Onions	\$14 per person
Hotel Arts Charcuterie Board Prosciutto, Genoa Salami, Calbrese, Chimney Sticks, Capicola House Made Pickles of Cauliflower, Baby Carrots, Olives, Condiments of Dill Mustard, Rosehip Jam, Assorted Snap Breads	\$14 per person
Assorted Mini Sliders Mini Portabella Mushroom Burger, Butter Leaf, Pickled Carrot Beef Burgers, Grainy Mustard Aioli, Romine, Pickled Red Onion Pulled Chicken Thighs, BBQ Aioli, Arugula, Tomatoes Salmon Burger, Pickled Ginger Asian Slaw All Sliders Are Served With House Made Root Vegetable Chips <i>Minimum 2 Dozen Per Order</i>	\$54 per dozen \$60 per dozen \$60 per dozen \$60 per dozen



Food Experience Placed Options

Dim Sum and Satay Station

Beef Sui Mai, Pork Pot Stickers, Shrimp Har Gau, Lemongrass Chicken Satays, Traditional Condiments of Chili Oil, Soy, Spicy Chinese Mustard, Hoisin Sauce

\$14 per person

Hotel Arts Assorted Hand Made Sushi and Sashimi Platter

California Rolls, Spicy Tuna Rolls, Prawn Tempura Rolls, Tuna and Salmon Sashimi, Pickled Ginger, Sweet Soy and Wasabi
(based on 4 pieces per person)

\$16 per person

Seafood Extravaganza

Shucked East Coast Oysters, Cracked Snow Crab, Clams, Mussels and Prawns on Ice with Saffron Aioli, Cocktail Sauce, Banana Pepper Hot Sauce, Assorted Mignonette
(8 pieces per person)

\$1000 per 50 guests

Hotel Arts Candy Buffet

Selection of Mini Wrapped Chocolate Bars, Ju Jubes, Gummies, Sours, Candies, Liquorices
(based on 120g per person)

\$12 per person

Minimum of 25 guests



**Add a chef to your food experience?
\$50 per hour for a minimum of two hours**

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Food Experiences

Chef Attended Stations

Whole Roasted Strip Loin of Alberta Prime Beef

Dijon and Herb Crust, Sea Salt Pretzel Buns, Red Cream Ale BBQ Sauce
Horseradish, Grainy Mustard and Pickles

*per 50 guests

\$650*

Slow Roasted Greek Style Lamb Leg

Grilled Lemon Glaze, Cornmeal Crusted Buns

*per 25 guests

\$400*

Roast Turkey Breast with Maple & Thyme Glaze

Cranberry Compote, Sourdough Rolls, Turkey Au Jus

*per 50 guests

\$400*

Seafood Flambé

Pan Fried Jumbo Prawns, Chili Garlic Butter

or

Seared Sea Scallops, Sauce Vierge

Minimum of 10 dozen

\$50 per dozen

Oysters

Selection of Fresh Shucked East and West Coast Oysters

Showstopper Hot Sauce, Lemon, Limes,

Lime & Chili Mignonette, Sake Mignonette

Minimum of 10 dozen

\$45 per dozen



Food Experiences

Chef Attended Stations Continued....

Risotto Station

Your choice of:

Tiger Prawns, Peas, Saffron, Mascarpone Cheese	\$16 per person
OR	
Italian Chicken & Apple Sausage, Caramelized Onions, Roasted Red Peppers	\$16 per person
OR	
Wild Mushroom Risotto, Asparagus, White Truffle Oil, Parmesan Reggiano	\$14 per person

Wok Fried Noodle Station

Stir Fried Singapore Noodles (thin noodle), Assorted Vegetables in Panang Curry Sauce

Choose one of the following proteins:

Tiger Prawn with Kaffir Lime Leaves & Chili's	
Chicken Breast with Lemongrass & Ginger	
Beef with Scallions & Garlic	\$16 per person

Interactive Mini Cupcake Station

Let Chef ice and custom decorate your housemade chocolate or vanilla cupcake.

Prefer to do decorate yourself?	\$12 per person
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Vanilla and Chocolate Mini Cupcakes
Assorted Icings, Toffees, Sprinkles, Candies, Chocolate, Fresh Fruits



Chef Attended *Finished Plates*

Enhance your food experience, by having Chef prepare fresh, individual plates for each guest

Braised Pork Belly with Celeriac Puree, Apple and Frisee Salad

Sous Vide Salmon, Dill Potatoes, Horseradish and Tomato Jam

Brome Lake Duck Breast, Rosemary Risotto, Shaved Parmesan Reggiano

Grilled Lamb Chop, Spicy Greens, Salsa Verde

\$120 per dozen
Minimum of 5 dozen



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dinner palette

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Served Dinner

The event team at Hotel Arts is pleased to assist you with all of your event needs. We would be delighted to design a custom menu and theme to suit your every event and vision. Our Executive Chef, Duncan Ly and Executive Sous Chef Mike Skarbo are committed to using the highest quality ingredients and creating exceptional culinary works of art.

*All Dinners Offered as a Minimum 4 Courses
Served with Freshly Baked Bread Rolls, French Roast and Decaffeinated Coffee, Selection of Tea*

Please choose one menu selection from each of the following courses:

Amuse Bouche

Smoked Salmon, Celery Root Remoulade, Baby Celery Greens, Pickled Shallot **\$8**

Grilled Lamb Tenderloin, Tomato Jam, Crispy Polenta, Lentil Crisp **\$8**

Wild Mushroom Crustini, Parma Ham, Bocconcini, Mache **\$8**

Soup Selection

Purple Potato Veloute, Smoked Salmon and Asparagus Salad, Chive Cream **\$10**

Curried Lentil & Coconut Soup, Frisse **\$10**

Roasted Tomato Soup, Saffron Braised Fennel, Basil Cream **\$10**

Wild Forest Mushroom with Truffle Essence, Edible Flower Confetti **\$10**

Roasted Red Beets, Savoy Cabbage, Duck Confit **\$10**

Thai Lobster Bisque, Coconut Cilantro Cream **\$14**

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Salad Selection

Hearts of Romaine, Olives, Grape Tomatoes, Pesto Foccacia Crostini, Grainy Mustard Vinaigrette **\$10**

Baby Spinach & Shredded Radicchio, Charred Portabella Mushroom, Asparagus, Prosciutto, Citrus Vinaigrette **\$10**

Artisan Greens Salad, Sugar Beet Whips, Carrot Coulis, Squash Chips, Red Wine Dressing **\$10**

Red and Yellow Vine Ripen Tomatoes, Pesto Marinated Baby Bocconcini, Arugula, Italian Dressing **\$10**

Duck Confit, Roasted Golden Beets, Caramelized Pears, Shaved Chevre Noir, Citrus Mint Dressing **\$12**

Palate Refresher

Spicy Caesar Granite with Wasabi Pearls & Lime Gelee \$8

Vodka Beet Root Granite with Fresh Cucumber \$8

Okanagan Roasted Pear Sorbet with Cubed Ginger Clover Honey \$8



Entrée Selection

Roasted Chicken Breast
Citrus Orzo, Asparagus Spears, Baby Carrots, Cherry Tomatoes, Fresh Thyme Jus **\$28**

Braised Boneless Alberta Beef Short Rib & Caramelized Scallops
Polenta Fries, Vegetable Ratatouille, Balsamic Jus **\$34**

Grilled Alberta Beef New York Strip Loin
Yukon Gold Scallop Potatoes, Green Beans, Grilled Artichokes,
Roasted Tomato, Grainy Mustard Sauce **\$36**

Roasted Alberta Beef Tenderloin
Spinach & Goat's Cheese Stuffed Portabella Mushroom, Sweet Potato
Puree, Asparagus, Baby Squash, Red Wine Sauce **\$38**

Pan Seared Pink Salmon
Banana Leaf Wrapped Sticky Rice, Bok Choy, Shitake Mushrooms,
Lemongrass Emulsion **\$30**

Roasted Pacific Sable Fish
Baby New Potatoes, Red Wine Braised Cabbage,
Pommery Mustard Sauce **\$34**

Rosemary Lamb Loin
Gnocchi, Butternut Squash, Swiss Chard, Shiraz Jus **\$36**



Vegetarian Selection

Roasted Butternut Squash Ravioli, Fresh Tomato Emulsion, Asparagus, Parmesan **\$22**

Stir Fried Vegetable Pad Thai, Rice Noodles, Coconut Panang Sauce **\$22**

Grilled Vegetable Tower of Zucchini, Eggplant, Spinach
Sweet Potato Puree, Shimeji Mushrooms, Balsamic Reduction **\$22**

Vegetable Falafel
Spinach & Goat's Cheese Stuffed Portabella Mushroom, Cumin Mint Yogurt **\$22**

***An \$8.00 per person surcharge per entree is applicable when offering a choice menu
(excludes vegetarian option)**



Dessert Selection

Maple & White Chocolate Cheesecake, Spiced Blueberry Compote, Chantilly Cream \$10

Vanilla Crème Brulee, Fresh Seasonal Berries & Pistachio Cranberry Biscotti \$10

Flourless Chocolate Cake, Grand Marnier Crème Anglaise, Spiced Raspberry Compote \$10

Mixed Berry Crumble, Crunchy Coconut Crust & Vanilla Bean Chantilly Cream \$10

Ying Yang Chocolate Mousse with Valrhona White & Dark Chocolate \$12



Dessert Trios

Citrus Sampler

Meyer Lemon & Raspberry Cheesecake, Limoncello Brulee, Lemon Balm & Ginger Mousse **\$14**

Chocolate Sampler

Flourless Chocolate Cake, Chocolate Pot de Creme, Chocolate Truffle **\$14**

Dessert Buffet

House Made Chocolate Truffles

Selection of Assorted French Pastries

Assorted Mousses

Sliced Seasonal Fruit

Hot Options:

Chocolate, Cherry, House Made Marshmallow Bread Pudding

OR

Apple and Berry Crumble

\$14



Evening Buffet

Fresh Baked Buns and Rolls, Butter

Autumn Greens, Market Vegetables, Citrus Vinaigrette
Rustic Panzanella Salad, Red Wine Vinaigrette
Garganelli Pasta, Kohlrabi, Artichokes, Carrot, Creamy Celery & Dill Dressing

Hotel Arts Charcuterie Board
Prosciutto, Genoa Salami, Calbrese, Chimney Sticks, Housemade Pickles,
Condiments of Cranberry Mustard, Rosehip Jam, Assorted Snap Breads,

Pan Seared Chicken Breast, Red Current Jus
Vegetarian Lasagna, Ricotta, Marinara Sauce
Sole Stuffed with Crab & Scallops, Saffron Emulsion, Vierge Sauce
Herbed Roasted Red & Yellow Nugget Potatoes
Fresh Seasonal Vegetables, Fresh Tarragon & Orange Reduction

Carving
Grainy Mustard & Herb Crusted Angus Strip Loin with Horseradish,
Assorted Mustards, Sweet Pickles, Natural Jus & Sour Dough Rolls

Or

Loin of Pork, Stewed Apricot Jam, Mustard Cream Sauce

Seasonal Freshly Sliced Seasonal Fruit

Chef's Dessert Buffet Selection

French Roast and Decaffeinated Coffee, Selection of Tea

\$75
Minimum of 30 Guests



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Late Night Snacks

Chef's Housemade Pizza's & Popcorn

\$18 per person

Grilled Chicken, Wild Mushrooms, Fresh Basil, Tomato Sauce

Roasted Red Pepper, Caramelized Pear, Gorgonzola, Basil Pesto

Warm Popcorn with Assorted Seasoning Salts

Mini Deli Buns & Fries

\$20 per person

Hickory Smoked Turkey Breast, Pea Shoots, Swiss Cheese, Cranberry Aioli

Montreal Brisket, Cheddar Cheese Curds, Dill Pickles, BBQ Mayonnaise

Ratatouille Vegetables, Soft Goats Cheese, Butterleaf Lettuce

Shoe String Fries, Ketchup, Aioli Dipping Sauce

Build Your Own Hot Dogs

\$15 per person

Mini All Beef Hot Dogs

Condiments to include Mayonnaise, Mustard, Ketchup, Relish, Banana Peppers,
Onion, Sauerkraut

Assorted Crisps and Pretzels



Children's Menu

Soup

Chicken Noodle Soup

Salad

Vegetable Sticks, Creamy Ranch Dip

Entree

Please choose one of the following entrees:

Chicken Tenders, Shoestring Fries, Plum Sauce & Ketchup

Grilled Cheese Sandwiches, Potato Chips, Ketchup & Ranch

Battered Fish & Chips, Tartare Sauce & Ketchup

Penne Pasta, Marinara Sauce

Dessert

Please choose one of the following desserts:

Mini Chocolate Cake

Vanilla Ice Cream, Chocolate Sauce

Fruit Jello Fresh Fruit Sorbet

\$25 per child





beverage palette

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Beverage Services

	HOST BAR	CASH BAR
Premium Bar		
<i>Hi Balls - 1.25 oz</i>	\$7.00	\$7.50
<i>Gin-Bombay Sapphire, Vodka - Skyy</i>		
<i>Rye/Whiskey - Forty Creek, Rum - Appleton Classic White, Gosling's Dark Rum, Scotch - Ballentines,</i>		
<i>Specialty Beer</i>		
<i>Stella Artois, Alexander Keith's, Heineken, Corona</i>	\$6.50	\$7.00
<i>Domestic Beer</i>	\$6.00	\$6.50
<i>Grasshopper, Traditional, Coors Light, Budweiser, Kokanee</i>		
<i>House Wine</i>	\$8.00	\$8.50
<i>Pop/Juice</i>	\$3.00	\$3.50
<i>Beverages available Upon Request:</i>		
<i>Liqueurs - 1.25oz Kahlua, Baileys, Grand Marnier</i>	\$8.00	\$8.50
<i>Port</i>	\$10.00	\$10.50
<i>Non Alcoholic Punch (per gallon) serves 25 guests</i>	\$55.00	
<i>Liquor/Champagne Punch (per gallon) serves 25 guests</i>	\$110.00	
Signature Martinis		
Martinis	starting at \$9.50	\$10.00

For personalized Martini Sculpture or Luge, please ask your Event Manager

All Host and Cash Bars include bartender, glassware, and appropriate mix (pop, juice & garnish), However a bartending fee of \$ 25.00 per hour (minimum of three hours) will apply to all bars with a net revenue of less than \$ 400.00.

The hotel reserves the right to refuse or terminate the service of alcoholic beverages at any time if the service would not be in



accordance with the regulations of the AGLC. Host prices do not include applicable taxes or gratuity.



wine palette

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Wine Palette

House Wines

Pinot Grigio Zenato, Italy	\$42
Valpolicella Superiore DOC, Italy	\$42

White Selections

Sauvignon Blanc Kim Crawford, New Zealand	\$49
Viognier Altas Cumbres, Argentina	\$44
Chardonnay Louis Latour, France	\$52
Dogajolo Bianco IGT Carpineto, Toscana	\$49
Pinot Gris Vineland Estate VQA, Canada	\$55

Red Selections

Syrah Feudi Le Maschere, Italy	\$44
Dogajolo IGT Carpineto, Toscana	\$49
Malbec Aguaribay, Argentina	\$42
Cabernet Sauvignon Chakana, Argentina	\$49
Rossi di Altensino Altensino, Toscana	\$49
Cabernet Franc Vineland Estate VQA, Canada	\$56

Sparkling

Prosecco Jeio, Italy NV	\$55
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For further selections please inquire.



general information

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General Information

Menu Selections: In order to ensure availability, we request that your menu selections are confirmed with your Event Manager no later than 2 weeks prior to your event. Please advise your Event Manager of any special dietary requirements as soon as possible prior to the event. Charges may apply to dietary substitutions made on the day of the event. An \$8.00 per person surcharge is applicable when offering a menu consisting of two entrée selections (excludes vegetarian options). Final entrée count is due no later than 72 hours (3 business days) prior to the event.

All food and beverage items will be provided by Hotel Arts. Please advise your Event Manager of any thoughts that you may have. Chef Duncan encourages dialogue for your menu design.

Taxes and Gratuities: All food and beverage prices quoted are subject to applicable Federal and Provincial Taxes unless otherwise stated. An Eighteen Percent (18%) service charge is applied to all food and beverage and is GST applicable.

Guaranteed Number: For all meal functions, the guaranteed number attending must be communicated to the Events Department no later than 72 hours (3 business days) prior to the function. If the guaranteed number is not received, the billing shall be made out for the number of people for which the function was originally booked, or the number of guests in attendance, whichever is greater.

The Hotel will do its best to accommodate numbers of the guarantee; however, we reserve the right to make substitutions where necessary.

Attrition: Should the number of guests for which a function was originally booked decrease by twenty percent (20%) or more, the Hotel reserves the right to provide an alternate event room best suited for the group's size. Significant changes of event set up may be subject to a charge equal to 50% of published daily room rental.

Bar Costs and Policies: Cash or host bars with net revenue less than \$ 400.00 will be subject to a bartender fee of \$ 25.00 per hour, minimum 3 hours. Hotel Arts follows all rules of service set out by the Alberta Gaming and Liquor Commission.

Statutory Holidays: A 15% surcharge will apply to all food and beverage on all Canadian Statutory Holidays

Liability: Hotel Arts reserves the right to inspect and control all private functions, including the conduct and performance of entertainers and the audible level of music played. Liability for all damages to the premises will be charged to the representative in charge of arrangements with the Hotel Arts. To avoid damage to wall coverings, we do not allow the use of string, tape, tacks, push pins or any other attachments for any posters, flyers or written materials to walls or doors without prior written consent from the hotel. The hotel would be pleased to hang banners for you.



Audio Visual Equipment: Please refer to our recommended professional supplier's brochure for details of equipment available and corresponding rental charges for the same. Hotel Arts would be pleased to place your equipment order for you while attending to your other meeting requirements.

Contract: To ensure that all requirements stated are agreed upon, we ask that the customer sign a copy of the Event Order Contract and return it to the Event Team by the dates specified.

Music: All functions where music is played are subject to SOCAN (Society of Composers, Authors and Music Publishers of Canada) fees.

Deposits: Deposits are due at the time of space confirmation.

Cancellation Charge: Should it be necessary for you to cancel your function after the agreement has been signed, the hotel will be entitled to liquidated damages (agreed not to constitute a penalty) based upon the following scale:

Less than six (6) months to one (1) month from arrival date: (60% of estimated revenue)
Less than one (1) month to eight (8) days from arrival date: (75% of estimated revenue)
Seven (7) days or less from arrival date: (90% or estimate revenue)

Cancellations made under this provision shall be made by the canceling party to the non-canceling party by written notice. Cancellation will not be considered final until written notice and payment of the liquidated damages are received.

Displays, Exhibits or Products: All deliveries are to be delivered to our receiving entrance no more than 24 hours prior to the function unless special arrangements have been made directly with the Events Department. Such displays, exhibits or products are the responsibility of the exhibitor and Hotel Arts accepts no liability whatsoever for loss or damage. Such displays, exhibits or products must be removed from the function room at the end of each day unless the room is reserved on a 24 hour basis. In such case Hotel Arts, at the customers request will arrange to have the room locked. Hotel Arts will not be responsible for exhibits, displays and products locked in any function room.

Security: Special arrangements are available at an additional cost. Graduations are required to have paid professional security. A damage deposit may be required for any function.

Electrical: Connections to the hotel's supply may only be made by using the receptacles provided. No unauthorized connections, interference, or overloading of the Hotels' supply will be permitted. We will arrange for the hotels' maintenance staff to advise and assist in special arrangements and we will be pleased to quote for connection and special staffing charges

Terms of Payment: All invoices are due in full upon receipt as agreed upon.