

BREAKFAST

served from 7:00am to 11:00am

EGGS BENEDICT - Back Bacon | 20

served with hollandaise on homemade biscuit with a side of hash browns

EGGS BENEDICT - Smoked Salmon | 22

served with hollandaise on homemade biscuit with a side of hash browns

TRADITIONAL BREAKFAST | 20

two eggs any style | hash browns | toast | bacon & sausage OR mushroom & kale

VEGETARIAN OMELET | 18

cherry tomato | grilled zucchini | ricotta | hash browns

SMOKED HAM OMELET | 20

mushrooms | gruyere | grainy mustard hollandaise | hash browns

STUFFED FRENCH TOAST | 19

walnut caramel | cream cheese custard | cinnamon raisin bread

YOGURT PARFAIT | 10

greek yogurt | seasonal fruit compote | granola

FRESH FRUIT CUP | 5

SIDES | 5 each

two-eggs any style | toast | hash brown | sausage | bacon | ham | mushroom & kale

PLATED DISHES

served from 11:00am to 10:00pm

CASUALS

TWICE COOKED FRIES | 10

manchego | espelette & tomato powder | preserved lemon aioli

POOLSIDE BURGER | 24

AAA ribeye beef | caramelized onion | oyster mushroom | swiss cheese | special sauce | house made bun

ARTISAN GREENS | 16

pickled peaches | corn | toasted almonds | goat's cheese | mustard vinaigrette

add prawn (5) skewer 14 | add grilled chicken breast 12

CORN & BLACK BEAN EMPANADAS | 18

roast vegetable salsa | lime crema

COBB SALAD | 18

5 minute egg | crumbles blue cheese | cherry tomato | avocado | double smoked bacon | pickled red onion | buttermilk dill dressing

FLATBREADS

available after 4pm

PIZZA FONDUE | 26

truffle mornay | raclette | gruyere | emmenthal | house pickles | watercress | tomato sauce

FUNGI | 22

roasted oyster mushrooms | bocconcini | roast garlic pesto

MAINS

available after 5pm

PAN SEARED PICKEREL & RISOTTO | 36

dill & apple cider powder | asparagus | roasted radish | almond

PAN ROASTED BEEF TENDERLOIN | 49

bacon tomato jam ravioli | gouda crumb | shallot jus | roasted leek | confit black garlic puree

JERK RUBBED HALF CHICKEN | 36

roasted brussels & fermented habanero | baby potatoes | yogurt

SWEETS & SNACKS

DESSERTS

available from 11:00am to 10:00PM

EARL GREY BRULEE | 11

lemon curd | passionfruit puree | almond crumb | candied ginger

"BANOFFEE PIE" PARIS BREAST | 10

roast banana | salted caramel sauce | dark chocolate ganache | whipped chocolate

POACHED PEAR CHEESECAKE | 11

cinnamon | mascarpone cream cheese mousse | pomegranate wine gel

SNACKS

available 24 hours a day

CHARCUTERIE & CHEESE | 30

mustard | preserves | pickles | crackers

HOUSE-MADE ICE CREAM OR SORBET | 9

3 featured flavours
*ask your server

PRINGLES POTATO CHIPS | 7

regular | BBQ | salt & vinegar | sour cream & onion

Please let us know of any dietary restrictions when you order.

Please call 403.206.9585 to place your Room Service order.

17% auto-gratuity is applied to all orders.

\$4 delivery fee is applied to all orders.



BEVERAGES

served from 10:00am to 10:00pm

NON-ALCOHOLIC

SOFT DRINKS | 3.5

coke, diet coke, sprite,
ginger ale, root beer,
iced tea

JUICES | 3.5

orange, grapefruit, apple,
cranberry

COFFEE/TEA | 4

BOTTLED WATER | 6

(750ml)
DASANI - still

MILK | 3.5

skim, 2%, soy

COCKTAILS

hand-crafted batched cocktails from Dillon's
small batch distillers. served with ice, ready to pour.

NEGRONI | 12

dry gin 7 | sweet
vermouth | professor
dillon's aperitivo

MANHATTAN | 12

rye whisky | sweet
vermouth | aromatic
bitters

CANS

LAST BEST IPA (355ml) | 8

GUINNESS (473ml) | 9

LAST BEST Fortunella Hard Iced Tea (355ml) | 12

VILLAGE cider (473ml) | 10

JASPER BREWING Crisp Pilsner (473ml) | 8

BUD LIGHT (355ml) | 8

CORONA (473ml) | 10

WINE

6oz glass | bottle

RED

BARREL BURNER Cabernet Sauvignon, USA 16 | 68

THE NED Pinot Noir, New Zealand 17 | 70

TINTO Malbec, Argentina 13 | 55

WHITE

CALLIOPE Riesling, Canada 11 | 46

LAKE BREEZE Pinot Blanc, Canada 13 | 55

DARK HORSE Chardonnay, Canada 12 | 49

DECOY Sauvignon Blanc, USA 15 | 63

ROSE

GERARD BERTRAND Cote Des Roses, France 13 | 52

GERARD BERTRAND Orange Gold, France 13 | 52

DECOY Rosé, USA 14 | 55

SPARKLING

MIONETTO Prosecco, Italy 15 | 55

VEUVE CLICQUOT Champagne, France 29 | 165

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HOTEL
Arts

