



HOTEL *Arts* EVENTS

Event Palette

2023

A Culinary Event Experience

EXCEPTIONAL

When it comes to food, we consistently exceed expectations. Our restaurants, catering and in-suite dining are all executed to the same level of perfection.

UNEXPECTED

We create unique dining experiences by designing menus that surprise and delight our guests. All of our guests' senses are stimulated: from the creative plating, to enticing aromas and mouthwatering flavours. We believe that food is art: we can use it to excite and inspire, and if we can, we should.

INTERESTING

Evocative spaces, seasonal menus, artisan cocktails, curated wine lists: we unite the surprising, the exhilarating, and the memorable to create culinary adventures for both local customers and hotel guests



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Breakfast

Buffet Breakfast

Accompanied by Freshly Brewed Thrive Farmers® Coffee, Tazo Teas & Juices

Decaf Coffee Available \$20 Per Pot (5 servings) \$2 per person to make all muffins Gluten Free

Continental

\$28 Per Person | Minimum of 10 Guests

Freshly Baked Croissants, Assorted Fruit Danish & Selection of
Artisanal Muffins, Butter & Fruit Preserves
Fresh Seasonal Fruit & Berries
Individual Fruit Yogurts, House Made Toasted Honey Oat & Dried
Fruit Granola (DF, GF, V)

Scandinavian

\$38 Per Person | Minimum of 20 Guests

Assorted Danish & Breakfast Loaves (V)
Grapefruit & Orange Platter
Smoked Salmon, Charcuterie & Soft Cheeses (GF)
Cottage Cheese, Yogurt & Granola with Honey & Fruit Compotes
(V)
Danish Crêpes Filled with Bacon Lardon, Mushrooms & Arugula
Råraka (Grated Fried Potatoes) GF, DF, V
Goats Cheese & Chive Scrambled Eggs, GF, DF, V

Farm House

\$38 Per Person | Minimum of 10 Guests

Chef Inspired Pancakes (V)
Fresh Cut Fruit & Berries (DF, GF, VGN)
Maple Syrup & Chantilly Cream (GF, V)
Farm Fresh Scrambled Eggs With Herbs (GF, DF, V)
Chicken Apple Breakfast Sausage (GF, DF)
Double Smoked Bacon (GF, DF)
House Spiced Crispy Kennebec Potatoes (GF, DF, VGN)

Milano

\$38 Per Person | Minimum of 20 Guests

Biscotti, Biscuits & Croissants with Nutella, Honey &
Preserved Fruits
Freshly Cut Cantaloupe, Honeydew Melon & Grapes
Salumi, Marinated Bocconcini with Pistachio & Fabri
Cherry Ricotta (GF)
Eggplant, Zucchini, Artichoke, Fresh Mozzarella & Basil
Frittata GF, V
Fried Hashbrowns with Rosemary & Caramelized Onions
(V)
Roasted Tomatoes with Fresh Herbs & EVOO, GF, DF, V
Grilled Spolumbos Italian Sausage GF, DF

Buffet Breakfast

Accompanied by Freshly Brewed Thrive Farmers® Coffee, Tazo Teas & Juices

Decaf Coffee Available \$20 Per Pot (5 servings) \$2 per person to make all muffins Gluten Free

Working Breakfast

\$32 Per Person | Minimum 10 Guests

Whole Fruit, Apples, Pears, Bananas & Oranges
Breakfast Sandwich: Egg, Ham, Mustard Aioli, Swiss Cheese,
Avocado Toast: Spiced Avocado, House Made Sour Dough,
Cherry tomato, Radish, Pickled Red Onion
Individual Yogurt Parfaits
Individual Crispy Hashbrowns

The Smoothie Bar

\$28 Per Person | Minimum 10 Guests

Overnight Oats & Chia Seed Bowl Topped with
Fresh Seasonal Fruit Salad, Toasted Seeds, Shredded Coconut &
Dried Fruit Granola and your Choice of
Mango Coconut & Carrot Smoothie (DF, GF, V)
Mixed Berry, Banana & Beet Smoothie (DF, GF, V)
Honeydew, Apple & Spinach Smoothie
(each smoothie contains pea flour protein powder)

The New Yorker

\$28 Per Person | Minimum of 10 Guests

Assorted Selection of Bagels topped with:
Smoked Salmon, Cream Cheese & Pickled Red Onions, Capers
Roasted Tomato & Bacon
Smashed Avocado & Chili Flakes
Freshly Cut Fruit (GF, DF, VGN)

Rise and Shine

\$34 Per Person | Minimum 10 Guests

Freshly Cut Fruit (GF, DF, VGN)
Roasted Red Pepper Egg Bites
Kale, Mushroom & Egg White Bites (GF, V)
Double Smoked Bacon (GF, DF)
Maple Breakfast Sausage (GF, DF)
Crispy Shredded Hash with Mixed Herbs and Cheese
(GF)

Bistro Breakfast

\$32 Per Person | Minimum 10 Guests

Fresh Seasonal Fruit & Berries
Basket of Freshly Baked Baguette, Croissants & Pain Au
Chocolate
Chef's selection of Assorted Quiche
Deviled Eggs
Canadian & Imported Cheese Board, a Blend of Aged,
Mild, Soft, & Fig Confiture, Chinook Honey (GF)
Charcuterie Board: Assortment of Local and Imported
Cured Salamis, Smoked Salmon, Cream Cheese, Brassica
Mustards & Pickled Red Onions (GF)
Individual Assorted Fruit Yogurts
Croque Monsieur

Breakfast Enhancements

Breakfast Sandwiches (*can be made GF*)

| | |
|--|----------|
| Smoothie Bowl, Chef's Daily Smoothie, Fruit Salad, Toasted Seed & Dried Fruit Granola | \$12 pp |
| Double Smoked Bacon & Maple Breakfast Sausage (Chicken Apple available) | \$8 pp |
| Croque Monsieur, Ham, Gruyere Cheese, Dijon Mustard | \$8 pp |
| Classic Eggs Benedict, Soft Poached Egg, Peameal Bacon, English Muffin, Hollandaise | \$8 pp |
| Vegetarian Eggs Benedict, Soft Poached Egg Kale, Mushroom, English Muffin, Hollandaise | \$8 pp |
| Breakfast Sandwich: Egg, Ham, Mustard Aioli, Swiss Cheese | \$8 pp |
| Avocado Toast: Spiced Avocado, House Made Sour Dough, Cherry tomato, Pickled Red Onion (V) | \$8 pp |
| Mini Smoked Salmon Bagel, Pickled Red Onions & Capers Cream Cheese | \$8 pp |
| Mini Montreal Smoked Meat Bagel, Pickles, Grainy Mustard Cream Cheese | \$8 pp |
| Buttermilk Waffle, Whipped Cream, Berry Compote, Maple Syrup | \$72/doz |
| Chef Inspired Pancake, Whipped Cream, Seasonal Compote | \$8 pp |
| Kale Mushroom & Egg White Bites | \$8 pp |
| Roasted Red Pepper Egg Bites | \$54/doz |
| Gourgeres & Ham Bites | \$54/doz |
| Crispy Potato Hashbrown with Spicy Ketchup | \$4 each |
| Freshly Baked Cinnamon Buns, with Cream Cheese Icing | \$48/doz |
| Chef's Seasonally Inspired Artisanal Muffins | \$48/doz |
| Assorted Freshly Baked Danishes, Croissants | \$48/doz |
| Cranberry Scones, Seasonal Fruit Compote, Honey, Butter | \$48/doz |
| Traditional Devilled Eggs | \$54/doz |
| Fresh Whole Fruits Apple, Pears, Banana, Oranges | \$3 each |

Brunch

\$50 Per Person | Minimum of 20 Guests

Accompanied by Freshly Brewed Thrive Farmers® Coffee, Tazo Teas & Juices

Decaf Coffee Available \$20 Per Pot (5 servings) \$2 per person to make all muffins Gluten Free

Freshly Baked Croissants, Assorted Fruit Danish & Seasonal Muffins, Butter & Fruit Preserves (V)

Fresh Seasonal Fruit & Berries (GF, DF, VGN)

Pear & Beet Arugula Salad, Fresh Pear , Pickled Beets, Feta, Apple & Herb Vinaigrette (GF, V)

Heirloom Tomato Salad, Grilled Zucchini, Artichokes, Olive Tapenade Pesto Dressing (DF, GF, VGN)

French Toast with Orange Zest & Cardamom (V), Chantilly Cream (V), Maple Syrup & Warm Berry Compote

Farm Fresh Scrambled Eggs, (GF, DF,V)

Double Smoked Bacon, Spolumbos Maple Breakfast Sausage (GF, DF)

Crispy Kennebec Potatoes, House Spiced (GF, DF, V)

Assorted Pastry Chef Miniature Desserts

Eggs Benedict – Choose One *can be made GF (additional choice \$8 pp)

Cubano Pork, Smoked Ham, Poached Egg, Mojo Hollandaise, Pickles, Cheese Biscuit

Smoked Salmon, Poached Egg, Herb Cream Cheese, Pickled Red Onion, Dill Hollandaise, Croissant

Traditional Back Bacon, Hollandaise, Grilled English Muffin

Chef Attended Stations | Minimum of 30 Guests

Carved Smoked Alberta Beef Striploin, Mustards, Horseradish (GF, DF)

\$18 pp

Roasted Side of Red Spring Salmon Stuffed with Spinach & Mushrooms, Hollandaise (GF)

\$16 pp

Omelet Buffet Station (GF, can be made DF or V)

\$15 pp

Ham, Roasted Peppers, Spinach, Field Mushrooms, Red Onions, Feta, Cheddar Cheese

Served Breakfast

Minimum of 20 Guests

Poured Table Side Freshly Brewed Thrive Farmers® Coffee, Tazo Teas & Freshly Pressed Orange, Apple and Ruby Red Grapefruit Juices

Decaf Coffee Available \$20 Per Pot (5 servings) \$2 per person to make all muffins Gluten Free

Shared Family Style At The Table

Freshly Baked Mini Croissants, Danish And Pastries, Butter & Preserves (V)

Plated And Served

Served With Herbed Confit Fingerling Potatoes And Arugula Salad (GF, DF, VGN)

Option One - \$34 Per Guest

French Omelet, Asparagus, Mushrooms & Tarragon Ricotta (GF, V)

Grilled Maple Breakfast Sausage (GF, DF) *Or* Apple Chicken Sausage (GF, DF)

Served With Herbed Confit Fingerling Potatoes And Arugula Salad (GF, DF, VGN)

OR

Option Two - \$35 Per Guest

Eggs Benedict Selection – Choose One *(Can Be Made GF)*

Duck Confit, Poached Eggs, Roasted Garlic Hollandaise, Cheese Biscuit *OR*

Smoked Salmon, Poached Eggs, Dill Hollandaise, Pickled Red Onions, Fried Capers, Croissant *OR*

Traditional Back Bacon, Poached Eggs, Hollandaise, Grilled English Muffin *OR*

Mushroom and Kale Ragu, Poached Eggs, Pesto Hollandaise, Grilled English Muffin

Breaks



Breaks

Party Mix

\$14 Per Person

Asian Rice Crackers, Sesame Crunch, Wasabi Peas (DF,V)
Kettle Chips, Caramel Popcorn (DF,V)
Chocolate Dipped Salted Pretzels (V)

Take a Hike.. Energy Bars and Bites

\$12 Per Person

Peanut Butter Sunshine Granola Bars (V)
White Chocolate & Cranberry Rice Crispy Square (V, nut free)
Chocolate Espresso Energy Bites (V)
Peanut Butter Smartie Bites (V)

The Mediterranean

\$16 Per Person | Minimum of 10 Guests

Variety of Artisanal Olives, Vegetable Chips, Pita Crips,
Focaccia, Soffritto's Infused Olive Oils & Vinegars, Halloumi,
Baked Halloumi with Fig Jam & Roasted Cashews

The Graze

\$24 Per Person | Minimum of 10 Guests

Canadian & Imported Cheese Selection
Local & Imported Assorted Cured Meats
Assorted fresh and dried fruits
Assorted crackers and snap breads

Eat Your Veggies

\$12 Per Person

Green Beans, Carrot & Celery Sticks, Cucumber Spears, Baby Peppers,
Cherry Tomatoes, Radishes (GF, DF, VGN)
Avocado Green Goddess Dip (GF) & Grilled Onion Hummus (DF, GF, VGN)
Fresh Pita (V, DF)

House Made Chips & Dips

\$12 Per Person | Minimum of 10 Guests

House Made Potato Chips, Corn Tortilla Chips (gf)
Jalapenos Cheddar Dip, Buttermilk Ranch Dip, Grilled Onion Hummus, House
Made Guacamole

Breads & Spreads

\$16 Per Person | Minimum of 10 Guests

Roasted Red Pepper Bruschetta, Tzatziki, Mixed Olives
Whipped Ricotta w/ honey drizzle & chili flakes
Warm Baguette, Fresh Focaccia, Baked Pita Chips

Bagel Station

\$16 Per Person | Minimum of 10 Guests

Assorted Selection of Bagels topped with:
Smoked Salmon, Cream Cheese & Pickled Red Onions, Capers
Roasted Tomato & Bacon
Smashed Avocado & Chili Flakes

Breaks

Enhancements

Cookies made by our own Pastry Team

\$36 per dozen

Assorted Pastries and Muffins

\$44 per dozen

Gluten Free Muffins

\$46 per dozen

Fresh Kettle Potato Chips, House Spice

\$4 pp

Truffle & Parmesan Popcorn (GF, V)

\$5 pp

European & Canadian Cheese Selection (GF, V),
with Confiture, with assorted Crisps & Dried Fruit

\$16 pp

Fresh Cut Fruit & Berries (GF, DF, VGN)

\$14 pp

Fresh Whole Fruits Apple, Pears, Banana, Oranges
(based on seasonal availability) (GF, DF, VGN)

\$3 each

Beverages

Freshly Brewed Thrive Farmers® Coffee, Tazo Teas

\$5 pp

Assorted Coke Soft Drinks 355ml

\$4 each

Assorted Bottled Juices 300ml

\$4 each

Dasani Water 591ml

\$4 each

San Pellegrino 250ml

\$4 each

Smoothies 325ml (GF, DF, VGN)

\$6 each



Lunch

Plated Lunch

All Lunches are a Minimum of 3 Courses

Served with Freshly Baked Bread Rolls

Accompanied by Freshly Brewed Thrive Farmers® Coffee and Selection of Tazo Teas (Decaf Coffee Available \$20 Per Pot -5 servings)

Choice Entrée Service – Due 3 Business Days prior to event date

Menu with two entrée selections (excludes vegetarian options) is subject to a surcharge of \$10 per person plus 19% service charge & 5% GST

3 Course Menu | \$48 Per Person

Soup or Salads Selection – Choose One

Tomato Basil Bisque (GF,V, DF upon Request)

Lemongrass Coconut Carrot (DF, GF, VGN)

Wild Mushroom Velouté (GF,V)

Potato Bacon Cheddar (GF)

Artisan Greens, Pickled Baby Vegetables, Sylvan Star Gouda, Sunflower Seeds, Lemongrass Poppy Seed Dressing (GF, V)

Caesar, Romaine Hearts, Pancetta, Garlic Croutons, Fried Capers, Shaved Parmesan, Spicy Caesar Dressing

Entrée Selection- Choose One

Lemon & Oregano Roasted Chicken Breast, Mushroom Ragu, Smashed Baby Potatoes, Pesto Vinaigrette (GF)

Soy Roast Salmon, Pickled Cherry Tomato, Bok Choy, Chickpea & Quinoa, Tahini Curry Sauce (DF, GF)

House Made Falafel Baked Zucchini, Oyster Mushrooms, Chickpea Vegetable Fritters, Coconut Panang Sauce (GF, DF, VGN)

Dessert- Choose One

Lemon Meringue Sablé Cookie With Homemade Marshmallow (GF Without Cookie, nut free)

Chocolate Mango Crunch Cake (no added nuts)

Vanilla Crème Brûlée With Vanilla Cookie (GF without cookie, nut free)

Buffet Lunch

Accompanied by Freshly Brewed Thrive Farmers® Coffee and Selection of Tazo Teas (Decaf Coffee Available \$20 Per Pot -5 servings)

The Business Lunch

\$40 Per Person | Minimum of 10 Guests

Soup Selection – *Choose One*

Tomato Basil Bisque (GF,V, DF upon Request)

Lemongrass Coconut Carrot (DF, GF, VGN)

Wild Mushroom Velouté (GF,V)

Potato Bacon Cheddar (GF)

Chicken Noodle (additional \$2 per guest)

Salads

Shredded Brussels Sprout & Kale Slaw, Grainy Honey Mustard Dressing (GF, DF, V)

Chickpea & Quinoa Salad, Preserved Lemon, Cucumber, Cherry Tomatoes,

Bell Peppers, Fresh Dill, Lemon Sumac Vinaigrette

Dessert

Mini Éclair Crunch With White Chocolate Cream (nut free)

Mini Chef Inspired Cookies (nut free)

Earl Grey Victoria Cake (nut free)

Fresh Fruit Platter (GF, DF, VGN)

Sandwich Selection – *Choose Four*

*All sandwiches can be made GF

- Smoked Ham & Emmental Cheese, Rustic Baguette, Dijon, Basil Aioli Fresh Arugula

- Roasted Turkey Breast & Stuffing Dinner Rolls, Zucchini Dill Pickles, Cranberry Aioli

- Roasted BBQ Brisket of Alberta Beef, Soft Dinner Rolls, Coleslaw Horseradish Aioli & Bread & Butter Pickles

- Niçoise Tuna Salad Sandwich, Olive & Caper Tapenade Aioli, Arugula, Olive Ciabatta

-Chicken Caesar Wrap, Roasted Chicken Breast, Double Smoked Bacon Crisp Romaine Lettuce, Caesar Dressing & Parmesan Cheese

- Quinoa & Kale Wrap, Avocado, Black Bean, Corn, Salsa Fresco, Lime Yogurt (V, can be made vegan)

- Asian Beef Satay, Artisan Baguette, Satay Beef, Pickled Carrot, Fresh Cucumber, Cilantro & Sriracha Aioli

- Marinated Vegetable Wrap, Artichoke, Olives, Roma Tomatoes, Cucumbers, Greens, Hummus, Honey Vinaigrette (V)

Buffet Lunch

Accompanied by Freshly Brewed Thrive Farmers® Coffee and Selection of Tazo Teas (Decaf Coffee Available \$20 Per Pot -5 servings)

Little Italy

\$44 Per Person | Minimum of 20 Guests

Antipasti Platter, Grilled Vegetables, Pepperoncini, Mixed Olives, Spicy Soppressata (GF, DF)
 Fresh Cut Vegetable Crudité, Olive Oil Hummus (GF,DF, V)
 Arugula Salad, Chickpeas, Oven Dried Cherry Tomatoes, Mozzarella, Basil Vinaigrette (GF, V)
 Baked Polenta, Roasted Peppers, Tomatoes, Black Olives, Mozzarella & Parmesan Cheese (GF, V)
 Grilled Spolumbos Italian Sausage, Balsamic Peppers (GF, DF)
 Rosemary Green Olive Sea Salted Focaccia Bread (V)
 Mini Tiramisu Verrine (nut free)
 Ricotta Cheese Cookies (nut free)
 Coconut Lemon Panna Cotta (nut free)
 Seasonal Fruit Platter (GF, DF, VGN)

Middle East Mezza

\$50 Per Person | Minimum of 20 Guests

Fattoush Salad, Romaine Lettuce, Tomatoes, Cucumbers, Mint, Parsley & Radish, Lemon Sumac Vinaigrette (GF,DF,V)
 Crisp Pita Strips on the Side (DF, V)
 Mediterranean Platter of Mixed Olives, Dolmades, Marinated Artichokes & Feta Cheese (GF, V)
 Pita with Hummus & Tzatziki (V)
 Za'atar Lamb Kebab (DF, GF)
 Oregano Olive Oil Roasted Chicken Breast (GF)
 Baked Eggplant Involtini, Ricotta Cheese, Marinated Peppers, Tomato & Basil Ragu (GF, V)
 Fresh Fruit Salad (DF, GF, V)
 Assorted Baklava *contains Nuts
 Housemade Turkish Delight

Buffet Lunch

Accompanied by Freshly Brewed Thrive Farmers® Coffee and Selection of Tazo Teas (Decaf Coffee Available \$20 Per Pot -5 servings)

Indian Thali

\$46 Per Person | Minimum of 20 Guests

Baked Garlic Naan Bread (GF,V), Crisp Poppadum (GF,DF,VGN), Cucumber Raita (GF, V)
Vegetable Samosas, Mint-Cilantro Chutney, Lime Pickle, Mango Chutney (GF, DF, VGN)
Kachumber Salad, Cucumber, Red Onion, Tomato, Lemon Cilantro Vinaigrette (GF, DF, V)
Butter Chicken (GF)
Turmeric Scented Basmati Rice with Cardamom (GF, DF, VGN)
Lentil & Bean Dahl (DF, GF, VGN)
Beef Masala Curry (GF)
Mango Mousse (nut free)
Indian Milk Cake (GF)
Carrot Pudding (GF)

South Pacific

\$46 Per Person | Minimum of 20 Guests

Green Papaya Salad, Julienne Carrots, Grape Tomatoes, Sliced Sugar Snap Peas, Miso Ginger Vinaigrette, Chopped Roasted Peanuts & Thai Basil (GF, DF, V)
Asian Inspired Noodle Salad with Fresh Julienne Vegetables & Coleslaw (V)
Crispy Pot Stickers with Spicy Ponzu
Stir-Fried Chicken Breast, Shitake Mushrooms, Red Peppers, Broccolini & Panang Sauce (GF, DF)
Coconut Fried Rice, Peas, Chinese Omelet & Toasted Shallots (GF, DF, V)
Chinese Egg Tarts
Coconut Tapioca Pudding (GF, nut free)
Chocolate Drizzled Fortune Cookies
Fresh Fruit Salad (GF, DF, VGN)

The 49th Parallel

\$50 Per Person | Minimum of 20 Guests

Rutabaga Slaw, Shredded Carrots, Dried Cranberries, Maple & Apple Dressing (GF,DF, V)
Autumnal Greens, Pickled Squash, Shaved Fennel, Pumpkin Seeds, Puffed Wild Rice, Mustard Vinaigrette (GF, DF, V)
Agrida Potato Cheddar Perogies, Double Smoked Bacon, Warm Kale Caesar & Crème Fraiche
Spolumbos Chicken and Apple Sausage, Creamed Savoy Cabbage (GF)
Baked Salmon, Smoked Tomato Emulsion (GF, DF)
Cheese Board Including, Sylvan Star Gouda, Avonlea Cheddar Cheese & Fair Winds Farm Goat Cheese (V)
Poplar Bluff Carrots Carrot Cake Squares
Okanogan Apple Crisp Cups (nut free)
Fresh Fruit Platter (DF, GF, V)

Offsite Lunches – On the Go

Accompanied by Water, Juice or Pop

Power Bowl \$25 per person

All Power Bowls are Gluten and Dairy Free

Each Power Bowl Comes with cherry Tomato, Pickled Cucumber, Pea shoots, Shredded Carrot, Marinated Chickpeas, Corn, Quinoa and Sushi rice served with Lemongrass Dressing

Protein Selection – Choose one

- Szechuan Beef
- Sesame Chicken
- Chili Prawns
- House Made Za'atar Falafel (VEGAN)

Big Salads \$24 per person

Choose Your Salad:

- Korean Fried Chicken Caesar, Romaine, Spicy Caesar Dressing, Sesame Pickles (GF)
- Mediterranean, Artichoke, Chickpeas, Cherry Tomato, Grilled Zucchini, Mixed Greens, Olive & Preserved Lemon Dressing (DF, GF, V)
- BLT Chopped Cobb, Double Smoked Bacon, Blue Cheese, Cherry Tomato, Pickled Onion, Iceberg, Avocado Buttermilk Ranch (GF)
- Shredded Brussels Sprout & Kale Slaw, Grainy Honey Mustard Dressing (GF, DF, V)
- Tri Coloured Baby Potato Salad, Green Beans, Pickled Red Onion, Zucchini, Beet Pickled Egg, Watermelon Radish (GF, V)



Offsite Lunches – On the Go

Accompanied by Freshly Brewed Thrive Farmers® Coffee and Selection of Tazo Teas (Decaf Coffee Available \$20 Per Pot -5 servings)

Deli Style Sandwich Trays

\$24 Per Guest - 3 Pieces Per Person | Minimum of 10 Guests

Gluten Free Bread available on request \$2 Per Guests

Choose Your 4 Types:

- Smoked Ham & Emmental Cheese, Rustic Baguette, Dijon, Basil Aioli Fresh Arugula
- Roasted Turkey Breast & Stuffing Dinner Rolls, Zucchini Dill Pickles, Cranberry Aioli Roasted
- Roasted BBQ Brisket of Alberta Beef, Soft Dinner Rolls, Coleslaw Horseradish Aioli & Bread & Butter Pickles
- Niçoise Tuna Salad Sandwich, Olive & Caper Tapenade Aioli, Arugula, Olive Ciabatta
- Chicken Caesar Wrap, Roasted Chicken Breast, Double Smoked Bacon Crisp Romaine Lettuce, Caesar Dressing & Parmesan Cheese
- Falafel & Haloumi Ciabatta, Marinated Artichoke, Tomato Jam (V, can be made vegan)
- Asian Beef Satay, Artisan Baguette, Satay Beef, Picked Carrot, Fresh Cucumber, Cilantro & Sriracha Aioli

Reception



Reception

Per Dozen | Min 3 Dozen of Each

COLD SELECTIONS

PLANT

| | |
|--|------|
| Vegetarian Maki Roll, Avocado, Red Pepper, Cucumber , Sweet Soy & Spicy Mayo (GF, DF, VGN) | \$42 |
| Basil Infused Watermelon with Toasted Pistachio & Aged Balsamic (GF, DF, VGN) *Contains Nuts | \$42 |
| Kimchi Tomatoes & Cheese “Toasty”, Sour Dough Crisp, Whipped Boursin Cheese | \$46 |
| Pickled Daikon Roll, Julienne Carrot, Pepper & Green Onion, Sesame Seed & Sambal Peanut Butter, Cilantro (GF, DF, VGN) | \$44 |

LAND

| | |
|--|------|
| Mini Alberta Beef Tostada, Pico de Gallo, Cilantro, Avocado Purée and Blue Corn Tortilla (GF, DF) | \$48 |
| Lemongrass Duck Salad Roll, Flower Petal Rice Wrapper, Julienne Vegetables, Mint Curry Tahini Sauce (DF, GF) | \$44 |
| Beef Tenderloin Tartare, House Hot Sauce Mayo, Yuzu Vinaigrette, Wonton Chip (DF) | \$50 |
| Grilled Jerk Chicken Salad, Pineapple Salsa, Tempura Plantain (DF) | \$48 |

SEA

| | |
|---|------|
| Bay Scallop & Verde Campechana, tomatillo, poblano, cilantro, avocado, horseradish (GF, DF) | \$42 |
| Smoked Shoyu Marinated Ahi Tuna Tartare, Crispy Sushi Rice, Wasabi Aioli, Pickled Ginger (GF, DF) | \$50 |
| Sesame Shrimp Toasts, Black Garlic Aioli, Spicy Sesame Aioli (DF) | \$44 |
| Smoked Salmon Mousse, Pickled Onion, Crispy Confit Potato (GF) | \$48 |
| Ahi Tuna Poke Cones, Mango & Cucumber Salsa, Avocado Aioli *Contains Nuts | \$50 |

Reception

Per Dozen | Min 3 Dozen of Each

HOT SELECTIONS

PLANT

| | |
|---|-------------|
| Hand Made Sweet Potato, Black Bean Empanada's, Smoked Paprika Aioli (DF, GF, V) | \$45 |
| Porcini & Truffle Mushroom Arancini, Parmesan Aioli (V) | \$42 |
| Fingerling Patatas Bravas, Preserved Lemon Aioli, Smoked Paprika, Tomato Jam | \$44 |

LAND

| | |
|---|-------------|
| Crispy Pork Pot stickers, Yuzu Soy Dipping Sauce, Chili Sauce | \$42 |
| Gochujang Chicken Skewers, Black & White Sesame Seeds (GF) | \$46 |
| Butter Chicken Meatballs, Puffed Rice, Cilantro (GF) | \$50 |
| Grilled Lamb Kofta Kebab, Mint, Labneh (GF) | \$46 |
| Lamb Popsicles with Roasted Red Pepper Hummus, Oregano, Feta (GF) | \$80 |
| Short Rib Verrine, Red Wine Braised Short Rib, Truffle Potato Foam, Local Mushrooms | \$52 |

SEA

| | |
|--|-------------|
| Togarashi Prawn Tempura, Sriracha Aioli (DF) | \$56 |
| Crab & Cod Cakes, Tarragon Aioli | \$50 |
| Poached Baby Scallop & Pomme Paillasson, Crispy Potato, Dill, Tarragon, Saffron Aioli (GF) | \$50 |

Reception

Per Dozen | Min 3 Dozen of Each

Sweet Canapes | \$42 per dozen

Pate de Fruit with Vanilla Marshmallow Roll*, seasonal fruit, house made marshmallow (GF, DF, nut free)

Citrus Mini Pavlova* mini pavlova, lemon curd, Chantilly (GF, nut free)

Coconut Panna Cotta, Spiced Peach Compote (GF, DF, nut free)

Lemon Meringue Cone*, tangy lemon curd, bruleed meringue (May contain nuts)

Passionfruit Hazelnut Bars, Praline, Passionfruit Ganache, Dark Chocolate (GF)

Raspberry Marshmallow Rice Crisp Bite*, Rice Crisp, Raspberry Soft Caramel, Marshmallow

Chocolate Pop Sticks, Dark Chocolate, Freeze-dried fruits, Assorted Nuts (GF, DF, VGN)

Mixed Berry Verrine, Assorted Berry Curd, Whipped Strawberry Ganache (GF, nut free)

*Contains pork gelatin

Placed Stations

Arrangement of Fresh Crudité

\$12 | Per Person

Baby Carrots, Cherry Tomatoes, Asparagus, Baby Pepper,
Baby Cucumber, Smoked Onion Hummus (GF, DF, VGN)

European & Canadian Cheese Selection

\$19 | Per Person

Fine Imported & Local Cheese (GF, V), Confiture
Assorted Chips & Dried Fruit

Hotel Arts Charcuterie

\$24 | Per Person

Assorted Local & Imported Dried & Cured Meats (GF), Pates
& Sausage, Selection of House Made Pickled Vegetables (GF,
V), Grainy & Fine Brassica Mustard.

Mediterranean Station

\$14 | Per Person

Fresh Pita & Naan Bread, Olive Tapenade, Mini Dolmas,
Hummus, Minted Tzatziki, Roasted Pepper & Tomato
Bruschetta, Selection of Mixed Olives

Sliders & Dogs | Per Dozen

Lamb Merguez Dog, Apricot Mustard,
Sweet & Sour Cabbage (DF) **\$58**

Saskatoon Berry Hoisin Glazed Pork Belly, Pickled Carrot,
Cilantro, Asian Steam Bun (DF) **\$60**

House Made Falafel & Smoked Hummus Pita, Pickles,
Lettuce (DF) **\$50**

Smoked Meatloaf, Crispy Onions, Tomato Jam **\$60**

Double Smoked Bacon Swiss Cheeseburger, Relish, Iceberg
Sesame Bun **\$62**

Korean Fried Chicken, Honey Gochujang Glaze, Spicy Pickles
Sesame Bun **\$64**

Placed Stations

Dim Sum

\$20 | Per Person - On Site Only

Based On 5 Pieces Per Person

Beef Sui Mai, Pork Pot stickers, Shrimp Har Gow
Vegetable Dumpling Traditional Condiments: Chili Oil,
Soy, Spicy Chinese Mustard, Hoisin Sauce

Sushi & Sashimi Platter (DF)

\$25 | Per Person *Based On 4 Pieces Per Person*

(3 Pieces Sushi, 1 Piece Sashimi)

California Rolls, Spicy Tuna Rolls, Prawn Tempura Rolls,
Vegetarian Maki Roll, (Avocado, Red Pepper GF DF V)
Tuna & Salmon Sashimi, Pickled Ginger, Sweet Soy &
Wasabi

Grilled Vegetable Platter

\$14 | Per Person Shitake Mushrooms, Artichokes, Golden

Beets, Asparagus & Peppers (GF, DF, VGN)

Seafood Extravaganza (DF, GF)

\$30 | Per Person | Minimum of 50 Guests

Based On 5 Pieces Per Person

Shucked East Coast Oysters, Marinated Tiger Prawns, Poached
Bay Scallops, Marinated Calamari, Steamed Mussels and Clams,
Spicy Caesar Cocktail Sauce, House Made Fermented Hot Sauce,
Sherry Mignonette

Party Mix

\$14 | Per Person

Asian Rice Crackers, Sesame Crunch, Wasabi Peas (DF, V)
Kettle Chips, Caramel Popcorn (GF, V)
Chocolate Dipped Salted Pretzels (V)
Assorted Canned Soft Drinks

Placed Stations

GRAZING BOARDS

Celebrating Artisans within Hotel Arts, along with Locally and Internationally our Grazing tables include

- Assorted Charcuterie of Local & Imported Dried & Cured Meats, Pates & Sausage (GF)
- A Selection of Fine Imported & Locally Crafted Cheeses
- Grilled Vegetables - Shitake Mushrooms, Artichokes, Golden Beets, Asparagus & Peppers with Balsamic Drizzle (GF, DF, VGN)
- House Baked Crostini, Sea Salt Bread Sticks, Assorted Snap Breads
- Fig Confiture & Dried Fruit (GF,V)
- Selection of House Made Pickled Vegetables, Grainy & Fine Brassica Mustard

| | |
|---------------------------------|------------|
| The Curator (feeds approx. 15) | \$500.00 |
| The Artist (feeds approx. 25) | \$800.00 |
| The Palette (feeds approx. 50) | \$1,500.00 |
| The Gallery (feeds approx. 75) | \$2,150.00 |
| The Exhibit (feeds approx. 100) | \$2,800.00 |



Chef Attended Stations

Korean Striploin

\$15 Per Person | Minimum of 50 Guests

Korean Chili Roasted Striploin of Carved Prime
Alberta Beef (GF, DF)
Kimchi, Sriracha Aioli, Pickled Vegetables, Steam
Buns

Aerated Potato Short Rib Parfait

\$10 Per Person | Minimum of 20 Guests

Aerated Potato & Braised Beef Short Rib, Mushroom
Ragu, Truffle Ricotta Pomme Purée, Crispy Potato

Seafood Flambé (GF, DF)

\$75 Per Dozen | Minimum of 5 Dozen

Roast Garlic Jumbo Prawns, Beer Steam Mussels,
Chili Steamed Clams
Cocktail Sauce, Saffron Aioli

Oysters (GF, DF)

\$54 Per Dozen | Minimum of 5 Dozen

Selection of Fresh Shucked East & West
Coast Oysters GF, Lemons & Limes, House
Made Fermented Hot Sauce, Horseradish

Smoked BBQ Brisket

\$16 | Per Person | Minimum of 40 Guests

Sweet Peppercorn BBQ Crust, Alabama
White BBQ Sauce (GF,DF),
Green Onion & Jalapeno Cornbread

Chef Attended Stations

Risotto Station | Minimum of 30 Guests

Wild Mushrooms, Porcini Risotto, Roasted Garlic & Parmesan Foam (GF,V)

\$15 | Per Person

BBQ Duck, Smoked Tomato, Grilled Peppers (GF)

\$18 | Per Person

Pad Thai Station | Minimum of 30 guests

Pad Thai: Beef, Tiger Prawns, Red Curry, Spicy Peanut, Rice Noodles (GF, DF, Contains Nuts)

\$19 | Per Person

Vegetarian: Stir-Fried Vegetable Pad Thai, Rice Noodles, Coconut Panang Sauce (GF, DF, V)

\$16 | Per Person

Singapore Noodle Station | Minimum of 30 guests

Singapore Fried Noodles With Prawns And Chinese Sausage

\$19 | Per Person

Curry Bowl (GF)

Individual Take Out Boxes, Basmati Rice, Butter Chicken, Beef Rogan Josh, Chickpea Masala

\$18 Per Person| Minimum of 30 guests

Pasta Station | Minimum of 30 Guests

Herb Gnocchi, Truffle Cream Sauce, Shaved Parmesan (V)

\$15 | Per Person

Applewood Cheddar Mac & Cheese, Smoked Bacon Breadcrumbs, House Made Cannestrini

\$16 | Per Person

Pancetta Carbonara , Smoked Egg Yolk Cream Sauce, House Made Cannestrini

\$16 | Per Person

Let's Taco 'bout It | *Based on 3 Pieces Per Person*

Flour and Corn Tortillas, Spicy Chorizo Sausage, Battered Basa Fillets

& Chili Lime Chicken (DF)

Condiments Include Sour Cream, Guacamole, Jalapeño Peppers, Cilantro, Fire Roasted Tomato Salsa (GF, DF, VGN) Green Salsa Verde (GF, DF, VGN), Mexican Hot Sauce, Shredded Cheddar & Monterey Jack Cheese

\$18 Per Person | Minimum of 25 Guests

S'mores Station (V)

\$12 Per Person | Minimum of 30 Guests

House Made Smoked Vanilla Marshmallows, Chocolate Sauce Shredded Coconut, Crushed Graham Crumbs, Smoking Gun Station

Chef Attended Finished Plates

Minimum of 4 dozen per plate

Vietnamese Beef Tenderloin

Charred Beef, Mint and Basil, Mango Salad, Puffed Noodles

\$18 | Per Plate

Soy Roast Duck Breast (GF)

Shitake Mushroom & Green Onion Risotto

\$18 | Per Plate

Cheese Filled Mushroom Cap (GF,V)

Smoked Aerated Celery Root

\$13 | Per Plate

Mizo Glaze Salmon

Sesame sticky Rice, House Made Chili Crunch, Baby Bok Choy

\$18 | Per Plate



Dinner

Plated Dinner

All Plated Dinners are a Minimum of 3 Courses

Served with Freshly Baked Bread Rolls

Accompanied by Freshly Brewed Thrive Farmers® Coffee, Tazo Teas

Choice Entrée Service – Due 3 Business Days Prior To Event Date

Menu Includes Two Entrée Selections (Plus Vegetarian Options). Additional Entrée Selections Are Subject To A Surcharge Of \$10 Per Person Plus 19% Service Charge & 5% GST

Enhancements For Your Dinner

Amuse Bouche

| | |
|--|-----|
| Marinated Cherry Tomato & Whipped Feta (GF, V) | \$8 |
| Pickled Red & Yellow Beet Goats Cheese Terrine (GF, V) | \$8 |
| Duck Rillettes, Pickled Cherry, Watercress (GF) | \$8 |

Palate Cleansers Push Popsicle

| | |
|--------------------|-----|
| Grapefruit Negroni | \$6 |
| Sour Green Apple | \$6 |
| Lemon Martini | \$6 |

** Ice Bowls available on request*

3 Course Children's Menu (3 to 10 years old)

\$35 Per Person

First Course – Fresh Assorted Veggies With Ranch Dip (GF,V)

Second Course – Choose One

Cheesy Mac & Cheese (V)

OR

Crispy Chicken Finger & Fries With Plum Sauce And Ketchup

OR

Two Mini Cheeseburger Sliders And Fries, Ketchup

Third Course – Choose One

“Mud & Warms” Bowl. Oreo Crumbs, Chocolate Pudding And Gummy Worms (nut free)

OR

Chocolate Brownie Ice Cream Sundae

Plated Dinner

Salads – Choose One

\$14 | Per Person

Artisan Greens, Pickled Vegetables, Sylvan Star Gouda, Toasted Pumpkin Seeds, Lemongrass Poppy Vinaigrette (GF, V)

\$16 | Per Person

Caesar, Romaine Hearts, Pancetta, Garlic Croutons, Fried Capers, Shaved Parmesan, Spicy Caesar Dressing

\$14 | Per Person

Golden Beet Salad, Pickled Apple, Goats Cheese, Pickled Onion, Arugula, Apple Cider Vinaigrette (GF, V)

\$18 | Per Person

Mini Cobb, Beet-Stained Pickled Quail Egg, Cherry Tomato, Double Smoked Bacon, Pickled Red Onion, Baby Iceberg, Dill Butter Milk Dressing (GF)

Soups – Choose One

\$12 | Per Person

Mushroom Velouté with Ginger Mushroom Dumpling (V)

\$12 | Per Person

Lemongrass Coconut Carrot Salad Roll, Root Vegetable Salad Roll (GF, V)

\$14 | Per Person

Roast Sunchoke & Fennel Velouté, Truffle Cream (GF, V)

\$14 | Per Person

Vanilla Parsnip Soup, Whipped Goats Cheese, Pickled Red Onion (GF, V)

\$15 | Per Person – *(Served In-house only)*

Baked French Onion Soup, Crouton, Gruyere Cheese

Plated Dinner

Plated Appetizers

\$22 | Per Person

Vietnamese Beef Carpaccio, Shaved Cucumber, Red Onion, Carrot,
Herbs, Petit Greens Salad, Nuoc Chum
(DF, GF)

\$22 | Per Person

Burrata Salad, Pickled Peach, Heirloom Tomato, Arugula, Fresh Mint,
Basil, Aged Balsamic (GF, V)

\$22 | Per Person

Seared Albacore Tuna Niçoise, Saffron Aioli, Sliced Fingerling,
Pickled Green Beans, Cherry Tomato, Diced Egg, Olive Tapenade
Dressing (GF, DF)

Plated Dinner

Main Course – Choose Two

\$52 | Per Person

Red Wine Braised Short Rib

Served with Maple Syrup Brussels Sprouts, Broccolini, Smoked Butternut Squash, Pomme Croquette, Red Wine Jus (GF, DF)

\$60 | Per Person

5oz Tenderloin

Served With Mushroom Ragu, Green Beans, Root Vegetable Potato Pavé, Buttered Carrot Puree, Acorn Squash Chip, Green Peppercorn Jus (GF)

\$58 | Per Person

7oz West Coast Cut NY Steak

Served With Mushroom Ragu, Green Beans, Root Vegetable Potato Pavé, Buttered Carrot Puree, Acorn Squash Chip, Green Peppercorn Jus (GF)

\$46 | Per Person

Piri Piri Roast Chicken Breast

Served with Spun Zucchini, Smashed Potato & Vegetable Presse, Carrot Puree, Poultry Jus (GF, DF)

\$48 | Per Person

Soy Roast Salmon

Served with 5 Spice Carrots, Baby Bok Choy, Crispy Sticky Rice, Lemongrass Red Pepper Tomato Emulsion (GF, DF)

\$46 | Per Person

Duck Confit Leg

Served with Pea Risotto, Shaved Fennel Salad, Roast Cauliflower, Fig Jus (GF)

\$36 | Per Person

House Made Falafel Baked Zucchini

Served with Oyster Mushrooms, Chickpea Vegetable Fritters, Coconut Panang Sauce (GF, DF, VGN)

Plated Dinner

Desserts – Choose One

\$12 | Per Person

Strawberry Yogurt Cake With, Strawberry, Crème Fraiche And Rice Crisp (nut free)

\$12 | Per Person

Lemon Meringue With Passionfruit Cremeux, Torched House Made Marshmallow,
Chocolate Sable (*GF if prepared without sable cookie, nut free)

\$12 | Per Person

Infinite Vanilla Almond Crunch Cake, Raspberry Puree (GF)

\$12 | Per Person

Strawberry Mascarpone Cheesecake

\$12 | Per Person

Caramelized White Chocolate Crème Brulée With Passionfruit Cookie *(GF if
prepared without cookie, nut free)

\$12 | Per Person

Pina Colada, Coconut Sponge, Coconut Curd, Pineapple Compote, Candied Coconut

Buffet Dinner | Option #1

\$78 Per Guest | Minimum of 20 Guests

Served with Freshly Baked Bread Rolls

Accompanied by Freshly Brewed Thrive Farmers® Coffee and Selection of Tazo Teas

Cold Selections

Artisan Greens, Pickled Baby Vegetables, Chevre Noir Cheese, Sunflower Seeds, Lemongrass Poppy Seed Dressing (GF, V)
Caesar Salad, Romaine Hearts, Pancetta, Garlic Croutons, Spicy Parmesan Caesar Dressing
Mediterranean Salad of Red & Golden Tomatoes, Cucumber, Red Onion, Crumbled Feta, Kalamata Olives, Oregano Dressing (GF,V)
Canadian & Imported Cheese Board, A Blend Of Aged, Mild, Soft, & Fig Confiture, Chinook Honey (GF, V)
Charcuterie Board, Assortment of Local & Imported Cured Salamis', Sausage & Pates, Brassica Mustards & Smoked Tomato Relish, Pickled Red Onions (GF)
Chilled Seafood Selection Of Tiger Prawns, Marinated Mussels & Clams, Escabeche Calamari, Cocktail Sauce (GF, DF)

Hot Selections

Free Range Chicken, Peppercorn Jus (GF)
Herb Gnocchi, Wild Mushrooms, Truffle Cream Sauce, Shaved Parmesan (V)
Soy Roasted Salmon, Smoked Bacon Miso Emulsion (GF,DF)
Roasted Garlic Nugget Potatoes, Grated Parmesan, Chives (GF,V)
Roast Seasonal Vegetables, Chimichurri (DF,GF,V)

Buffet Dinner | Option #1

\$78 Per Guest | Minimum of 20 Guests

Served with Freshly Baked Bread Rolls

Accompanied by Freshly Brewed Thrive Farmers® Coffee and Selection of Tazo Teas

Desserts

Mixed Berry Mousse (nut free)

Warm Mini Fried Apple Pie, Dulce de Leche Cream (GF, nut free)

Black Forest Cake Cups (nut free)

Fat Elvis Cookies, Peanut Butter, Banana, Marshmallow, Bacon

Mango Coconut Pana Cotta (GF)

Carving Station Buffet Enhancement

Striploin (GF, DF)

Herb Crusted Striploin of Carved Alberta Beef

Natural Jus, Mustards, Horseradish & Pickles

\$18 Per Person | Minimum 20 Guests

Porchetta (GF, DF)

Spraggs Farm Porchetta, Cherry Tomato Relish

\$16 Per Person | Minimum 20 Guests

Prime Rib (GF)

Prime Rib of Alberta Beef, Horseradish Cream,

Rosemary Jus

\$24 Per Person | Minimum 20 Guests

** Carving Stations, if ordered, will match the number of guests attending the event.*

Buffet Dinner | Option #2

\$60 Per Guest | Minimum of 20 Guests

Served with Freshly Baked Bread Rolls

Accompanied by Freshly Brewed Thrive Farmers® Coffee And Selection Of Tazo Teas

Cold Selections

Artisan Greens, Pickled Baby Vegetables, Chevre Noir
Cheese, Sunflower Seeds, Lemongrass Poppy Seed
Dressing (GF, V)
Caesar Salad, Romaine Hearts, Pancetta, Garlic Croutons,
Spicy Parmesan Caesar dressing
Canadian & Imported Cheese Board, A Blend Of Aged,
Mild, Soft, & Fig Confiture, Chinook Honey (GF)
Charcuterie Board, Assortment Of Local & Imported Cured
Salamis', Sausage & Pates, Brassica Mustards & Smoked
Tomato Relish, Pickled Red Onions (GF, DF)

Hot Selections

Free Range Chicken, Peppercorn Jus (GF)
Herb Squash Ravioli ,Sage Cream Sauce, Squash
Chips, Parmesan (V)
Soy Roasted Salmon, Split Green Onion (GF,DF)
Roasted Garlic Nugget Potatoes, Grated Parmesan,
Chives (GF, V)
Roast Seasonal Vegetables, Chimichurri (DF, GF, V)

Buffet Dinner | Option #2

\$60 Per Guest | Minimum of 20 Guests

Served with Freshly Baked Bread Rolls

Accompanied by Freshly Brewed Thrive Farmers® Coffee And Selection Of Tazo Teas

Desserts

Mixed Berry Mousse

Warm Mini Fried Apple Pie, Dulce de Leche Cream

Black Forest Cake Cups

Fat Elvis Cookies, Peanut Butter, Banana marshmallow,
bacon

Mango Coconut Pana Cotta (GF)

Carving Station Buffet Enhancement

Striploin (DF, GF)

Herb Crusted Striploin of Carved Alberta Beef

Natural Jus, Mustards, Horseradish & Pickles.

\$18 Per Person | Minimum of 20 Guests

Porchetta (GF, DF)

Spraggs Farm Porchetta, Cherry Tomato Relish

\$16 Per Person | Minimum of 20 Guests

Prime Rib (GF)

Prime Rib of Alberta Beef, Horseradish Cream,

Rosemary Jus

\$24 Per Person | Minimum of 20 Guests

** Carving Stations, if ordered, will match the number
of guests attending the event.*

Late Night Snack

Hotel Arts Mini Burgers (GF options available)

Doubled Smoked Bacon Swiss Cheeseburger, Relish,
Sesame Bun

\$62 Per Dozen | Minimum of 30 Guests

Korean Fried Chicken Slider, Honey Gochujang, Spicy
Sesame Pickles

\$64 Per Dozen | Minimum of 30 Guests

House Made Pizza (GF options available)

Herb Roast Chicken, Pepperoncini, Olives, Artichoke,
Mozzarella, Pesto

Wild Mushroom, Ricotta, Parmesan, Arugula (V)

Pepperoni, Roasted Peppers, Mozzarella, Tomato Sauce

\$16 Per Person | Minimum of 30 Guests

Poutine (GF)

Individual Take Out Boxes, Home-Style Fries, Montreal Cheese
Curds, Gravy, Jalapeno Salsa

\$13 Per Person | Minimum of 30 guests

Let's Taco 'bout It | *Based on 3 Pieces Per Person*

Flour and Corn Tortillas, Spicy Chorizo Sausage, Battered Basa
Fillet

& Chili Lime Chicken (DF)

Condiments Include Sour Cream, Guacamole, Jalapeño

Peppers, Cilantro, Fire Roasted Tomato Salsa (GF, DF, VGN)

Green Salsa Verde (GF, DF, VGN), Mexican Hot Sauce,

Shredded Cheddar & Monterey Jack Cheese

\$18 Per Person | Minimum of 25 Guests

Late Night Snack

Market Station

Crostini's, Sea Salt Bread Sticks, Assorted Sliced Baguette & Crackers (V)

Fine Imported & Local Cheeses, Confiture & Dried Fruit (GF, V)

Hotel Arts Charcuterie Board, Assorted Local & Imported Dried & Cured Meats, Pates & Sausage, Selection of House Made Pickled Vegetables, Grainy & Fine Brassica Mustard (GF, DF)

\$24 Per Person

Curry Bowl (GF)

Individual Take Out Boxes, Basmati Rice, Butter Chicken, Beef Rogan Josh, Chickpea Masala

\$18 Per Person| Minimum of 30 guests

Mediterranean Station (V)

Fresh Pita & Naan Bread, Olive Tapenade, Mini Dolmas, Hummus, Minted Tzatziki, Roasted Pepper & Tomato Bruschetta, Selection of Mixed Olives

\$14 Per Person

China Town

Singapore Fried Noodles With Prawns And Chinese Sausage

Vegetable Dumplings, Har Gow, Sui Mai Dumplings

Salt and Pepper Squid

Hot Sauce

\$28 Per Person

Dim Sum

\$20 | Per Person - On Site Only

Based On 5 Pieces Per Person

Beef Sui Mai, Pork Pot stickers, Shrimp Har Gow

Vegetable Dumpling Traditional Condiments: Chili Oil, Soy,

Spicy Chinese Mustard, Hoisin Sauce

Beverage



Beverage Service

| | Host | Cash |
|---|-----------------|---------------------|
| Premium Bar | | |
| Highballs 1 Oz | \$9.00 | \$9.50 |
| Gin Bombay Sapphire | | |
| Vodka Skyy | | |
| Rye Whiskey Forty Creek | | |
| Rum Bacardi Superior, Bacardi Black and Bacardi Spiced | | |
| Scotch Ballantine's | | |
| Craft Beer | \$9.00 | \$9.50 |
| 88 Monster Truck Pilsner, Village Blonde Ale, Fahr Copper Lager, Troubled Monk Bucktooth, Trolley 5 First Crush IPA, Last best IPA, Alley Kat Razzykat Raspberry Sour | | |
| Cider & Cooler | \$9.00 | \$9.50 |
| Big Rock Creek Cider, Troubled Monk Tea, Hard ice Tea | | |
| Specialty Non-Alcoholic Beer | \$6.00 | \$6.50 |
| Fahr Alkoholfrei, Non-Alcoholic Pilsner | | |
| Patake IPA, Non-alcoholic IPA | | |
| Pop/Juice | \$4.00 | \$4.50 |
| Cocktails (also available to be served "on tap") | \$13.00 | \$13.50 |
| Garden Party Botanist Gin, St Germain, lemon Juice, Lavender Syrup, Soda | | |
| Aquaholic Bacardi Spiced, Bacardi Coconut, blue Curacao, Pineapple and Lime Juice, Soda | | |
| Margarita El Tequileno Reposado, Cointreau, Lime Juice, Agave | | |
| The King Maker's Mark, lemon Juice, Black Tea Syrup, Soda | | |
| Beverages available upon request: | | |
| Non-alcoholic punch (serves 25 guests) | \$80.00 | 25 Glasses |
| Liquor/Champagne punch (serves 25 guests) | \$190.00 | 25 Glasses |

Wine Palette

| | Bottle | Host | Cash |
|--|--------|------|---------|
| House Wine | | | |
| White | | | |
| Santa Carolina Sauvignon Blanc, Colchagua Valley, Chile | \$55 | \$11 | \$11.50 |
| Domaine de Pellehaut Harmonie Blanc – Gascony, France | \$55 | \$11 | \$11.50 |
| Red | | | |
| Santa Carolina Cabernet Sauvignon, Rapel Valley, Chile | \$55 | \$11 | \$11.50 |
| Lopez De Haro Tempranillo, Rioja DOCa, Spain | \$55 | \$11 | \$11.50 |
| Deluxe House Wine | | | |
| White | | | |
| L’Ora Pinot Grigio, Trentino alto Adige, Italy | \$60 | \$13 | \$13.50 |
| Mr Pink Rose, Columbia Valley, SA | \$60 | \$13 | \$13.50 |
| Red | | | |
| Tilia Malbec, Mendoza, Argentina | \$60 | \$13 | \$13.50 |
| Gerard Bertrand, Cobieres, Languedoc- Roussillon, France | \$60 | \$13 | \$13.50 |
| Ferme du Mont Cote de Rhone Villages le Ponnant, France | \$70 | \$16 | \$16.50 |
| Sparkling | | | |
| Benvolio Brut, Prosecco, Italy | \$55 | \$11 | \$11.50 |
| Segura Viudas Brut, Catalonia, Spain | \$65 | - | - |

*All Host and Cash Bars include bartender, glassware, and appropriate mix (pop, juice & garnish). A bartending fee of \$30.00 per hour (minimum of three hours) will apply to all bars with a net revenue of less than \$500.00. Host prices do not include applicable taxes or gratuity. One bar per 100 guests. All bars over 100 guests will have drink ticket sellers. Ticket sellers can accept cash, debit, and major credit cards.

*The hotel reserves the right to refuse or terminate the service of alcoholic beverages at any time if the service is not in accordance with the regulations of the AGLC.

General Information



Menu Selections: In order to ensure availability, we request that your menu selections are confirmed with your Event Manager no later than two (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 for dietary substitutions made on the day of the event. A \$10.00 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 Quinn Staple encourages dialogue for your menu design.

Allergens & Dietary Restrictions: Dietary Restrictions can be accommodated, and menu adjustments are available upon request. Arrangements should be made in advance with your Event Services Manager.

GF = Gluten Free

DF = Dairy Free

V = Vegetarian (* Vegetarian Dishes may not be Vegan. Please confirm with your Event Services Manager)

VGN = Vegan

Taxes and Gratuities: All food and beverage prices quoted are subject to applicable federal and provincial taxes unless otherwise stated. A nineteen percent (19%) 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 guaranteed numbers; however, we reserve the right to make substitutions where necessary.

Floor plan












Hotel Arts reserves the right to adjust prices to reflect the current market conditions.
Prices do not include 19% service charge or 5% GST.

Capacity Chart



SPACE PLANNING GUIDE

| |  |  |  |  |  |  |  |  |  |
|-------------------|---|---|---|---|---|---|---|---|---|
| ROOM | DIMENSIONS | SQUARE FOOTAGE | CLASSROOM | THEATRE | BANQUET ROUNDS | RECEPTION | CRESCENT ROUNDS | U-SHAPE | BOARDROOM |
| Spectrum Ballroom | n/a | 9598 | n/a | 760 | 650 | 1000 | 488 | n/a | n/a |
| Spectrum 1* | 23x48 | 1045 | 24 | 60 | 50 | 90 | 40 | 20 | 18 |
| Spectrum 2 | 23x48 | 1104 | 26 | 80 | 50 | 80 | 40 | 20 | 18 |
| Spectrum 3 | 23x48 | 1104 | 26 | 80 | 50 | 80 | 40 | 20 | 18 |
| Spectrum 1/2* | 46x48 | 2149 | 52 | 140 | 100 | 160 | 80 | 30 | 24 |
| Spectrum 2/3 | 46x48 | 2208 | 52 | 140 | 100 | 160 | 80 | 30 | 24 |
| Spectrum 1/2/3 | 69x48 | 3253 | n/a | 300 | 160 | 240 | 120 | 45 | 30 |
| Spectrum 4* | 53x60 | 3025 | n/a | 250 | 160 | 200 | 120 | 42 | 30 |
| Spectrum 5* | 51x77 | 3320 | n/a | 250 | 160 | 200 | 120 | 42 | 30 |
| Spectrum 4/5* | 51x137 | 6345 | n/a | 500 | 320 | 400 | 240 | 57 | 60 |
| Studio | 21x40 | 840 | 21 | 35 | 32 | 35 | 24 | 21 | 18 |
| Galleria | 23x53 | 1074 | 25 | 60 | 50 | 75 | 40 | 21 | 18 |
| Oracle | 19x20 | 380 | n/a | n/a | n/a | n/a | n/a | n/a | 10 |
| Muse | 12x19 | 228 | n/a | n/a | n/a | n/a | n/a | n/a | 10 |

*Bulkheads result in smaller square footage than listed dimensions would imply.

Capacities are based on maximum seating configurations | Banquet rounds: 10 per table, Crescent rounds: 8 per table

Classrooms, U-Shape, Boardroom: 2 per 6 rose table



HOTEL
Arts EVENTS