



hotel blackfoot catering package



CATERING INFORMATION

Thank you for considering Hotel Blackfoot to host your upcoming event. We are eager to assist with every detail to ensure complete success. Please review the following standard guidelines and policies:

FOOD & BEVERAGE

Hotel Blackfoot shall be the sole provider of food and beverage items. Special requirements (e.g. food samples) must be approved by the Executive Chef and may be subject to additional charges. The customer is to indemnify and hold harmless Hotel Blackfoot, their employees and agents against any damages and all suits caused by own, or by independent contractors on their behalf, including supplied materials and food or beverages for use or consumption by guests.

Health regulations prohibit the removal of any food products from the hotel (unless purchased as a take-out menu item). Buffet products are displayed for a maximum of one and a half (1 1/2) hours at any function to ensure the quality and integrity of the product. A one and a half (1 1/2) hour time period is allowed for the service of all three-course meals. If your function is delayed, an additional charge may be applied.

Charges will apply for any dietary substitutions requested on the day of the function.

The service of alcoholic beverages is subject to the inclusion of food. Hotel Blackfoot must provide all liquor beer and wine served in public function room, licensed by the AGLC. Alberta liquor laws do not permit beverage service before 10:30 am (12:00 noon on Sundays and holidays). All persons must be 18 years of age or older to consume alcoholic beverages.

DEPOSITS, CREDIT & GUARANTEES

A minimum deposit of 500 is required to confirm booking. New clients requesting billing privileges must submit a credit application to our Accounting Department, at least two weeks prior to the event reservation.

Final Guarantees are due 72 business hours prior to event and cannot be decreased within 72 hours. The Hotel will prepare 5% more than the guarantee to a maximum of 10 meals. Guarantee increases within 72 hours will be subject to a 15% surcharge. The Hotel cannot guarantee that the same meal choice will be offered.

Functions without reserved guestrooms and without food & beverage will not be confirmed until 30 days prior to function date.



CATERING INFORMATION CONTINUED

PAYMENT PROCEDURE

Meeting: Full payment is due upon completion of the function unless company credit has been pre-approved. If credit has not been pre-approved, a credit card number must be provided. If payment is not received within 30 days of the date of the final statement, interest charges in the amount of 3% per month will be applied to your account.

Wedding/Social Event: Payment is required 72 hours prior to event date, based on guaranteed numbers provided to Hotel Blackfoot. Any remaining or additional charges are due upon completion of the function and will automatically be billed to the credit card number on file.

LABOUR CHARGES

One bartender is required per 60 guests; additional bartenders required at 25 per hour for a minimum of three hours. A bartender charge of 150 will be applied if consumption is less than 500.

If room set-up must be changed with less than 24 hours notice, a labour fee of 20 per hour, per porter, will apply.

CANCELLATION

If it is necessary to cancel your meeting or function the Catering Department must be contacted as soon as possible. All cancellations must come in the form of a written request. The front office is unable to cancel functions. The following cancellation schedule will apply:

Meetings

Date of signing contract to 90 Days Prior to arrival:	15% of estimated event value
89 - 31 Days Prior to arrival:	25% of estimated event value
30 - 15 Days Prior to arrival:	50% of estimated event value
14 - 1 Day Prior to arrival:	100% of estimated event value

Weddings & Social Events:

Date of signing contract to 180 Days Prior to arrival:	25% of estimated event value
179 - 90 Days Prior to arrival:	50% of estimated event value
89 - 30 Days Prior to arrival:	75% of estimated event value
29 - 1 Day Prior to arrival:	100% of estimated event value

ELECTRICITY

Extension cords and power bars are available for 15.00 each. A charge will be assessed for electrical requirements exceeding normal usage.



CATERING INFORMATION CONTINUED

SIGNAGE

Hotel Blackfoot reserves the right to remove any inappropriate or inadequate signage. Signage is not permitted in the Lobby area. Any signage attached to our walls must be attached with blue sticky paste or painters tape. Signage may not be attached to the wall with any means that will leave permanent damages. Additional charges will apply if walls incur damages due to hanging signage. Signage is not permitted to be hung from our ceilings.

BOXES, SHIPPING AND STORAGE

Hotel Blackfoot is pleased to accept delivery of materials from the event Convener, with prior arrangements and space permitting. Hotel Blackfoot cannot accept liability for loss or damage to any goods stored, prior to, or following the event. Should you require any assistance moving an excessive amount of equipment, help will be provided and a reasonable labour fee will apply. Storage requirements exceeding three days prior to a function and exceeding three days after a function will be subject to additional charges of 25.00 per day.

Personal belongings and equipment must be removed from the function rooms at the end of the scheduled day, unless the room has been reserved on a twenty-four hour basis. Hotel Blackfoot cannot accept liability for articles left in the function room.

SMOKING

All banquet rooms and public areas of Hotel Blackfoot are non-smoking.

SOCAN AND RE:SOUND FEE

A performing rights license is required when renting a facility for a private function (wedding, dinner, fashions, etc.) If music is performed during the event, (live or pre-recorded). The license fee is remitted to SOCAN (Society of Composers, Authors and Music Publishers of Canada) and re:Sound (Re:Sound Music Licensing Company, formerly known as the Neighbouring Rights Collective of Canada). The fees are then distributed to the copyright owners in the form of a royalty. If the event includes dancing, the fees combined are 90.12 + G.S.T. If the event excludes dancing, the fees are 45.02 + G.S.T.

DECORATIONS

The Catering Department will inform the guest, one week prior to the function, regarding the specific date and time the room is available for decorating. Confetti, real flower petals, fog and bubble machines are not permitted in any function room. Candles must have a protective covering, to prevent accidental contact with the flame.

GRATUITY & GST

All food and beverage products, room rental / setup fees and labour are subject to applicable taxes and a 17% gratuity charge.



breakfast



BREAKFAST BUFFETS

All Plated Breakfast Includes:

Roasted and Decaffeinated Coffee
An Assortment of Black & Herbal Teas
Selection of Fresh Pressed Orange or Apple Juice
* Denotes Gluten Free

The Continental 16 | per person

Fresh Baked Danishes and Filled Butter Croissants
Seasonal Fresh Fruit and Berries*

Healthy Start 20 | per person

Bakers Daily Muffins and Breakfast Loaves
Steel Cut Oatmeal*
Whipped Egg Whites with Mixed Mushrooms,
Parmesan and Arugula*
Seasonal Fresh Fruit and Berries*
Selection of Roasted Nuts, Dried Fruit, Granola, Cottage
Cheese and Probiotic Yogurts

Morning Glory 22 | per person

Seasonal Fresh Fruit and Berries*
Scrambled Vita Eggs with Cheddar and Chives*
Crisp Breakfast Potato
Smoked Bacon and Maple Pork Sausages
Toast Station with Artisan Breads

Blackfoot Brunch 32 | per person

Bakers Fresh Inspired Viennoiserie, Daily Muffins and
Loaves

Butter and Assorted Preserves
Seasonal Fresh Fruit and Berries
Field of Greens Salad with House Dressings
European Inspired Charcuterie Board
Imported and Domestic Cheese Display*
Cold Salmon Display*
Cheddar Stuffed Omelets*
Crisp Breakfast Potato
Traditional and Florentine Eggs Benedict
Smoked Bacon with Maple Pork Sausages*
Choice of two Entrées Selections

Carved Roast Alberta Beef and Pan au Jus*

**Cajun Crusted Salmon with Roasted Corn
Succotash***

Chicken Breast Provençale*

Manicotti with Rustic Tomato and Vegetable Duo

*Our Pastry Chef's Assortment of Homemade Cakes,
Flans, Mousses, Custards, Tartlets, Individual & Celiac
Friendly Desserts*



Buffet Breakfast Additions
(Priced per person, with purchase of buffet breakfast)

Eggs Benedict 4 | per person

Smoked Salmon 8 | per person
Bagel Station - Cream Cheese, Cucumbers, Red Onion, Capers

Yogurt Parfait 5 | per person
Selection of Roasted Nuts, Dried Fruit, Granola, Cottage Cheese, and Probiotic Yogurts

Chef Attended Omelette Station 8 | per person*
(min 20ppl)

Breakfast Sandwich 3 | per person

Cinnamon Sugar Waffles with Whipped Cream 4 | per person

Buttermilk Pancakes with Fruit Compote 3 | per person

Gluten Free Chicken and Apple Sausages 3.5 | per person*



Individual Enhancements

Chef's Selection of Warm Muffins and
Breakfast Loaves **28** | per dozen
Blueberry Muffins **30** | per dozen*
Mini Danish and Butter Croissants **24** | per dozen
Sticky Cinnamon Roll **36** | per dozen
Warm Sausage Rolls **30** | per dozen
Assorted Donuts **26** | per dozen
House Made Granola Bars **24** | per dozen
Selection of Whole Fruit **28** | per dozen*

Beverage Enhancements

Coffee and Tea **3.5** | each*
Assorted Bottled Juices **3** | each*
Smoothies **5** | each**
Milk to Go **4.5** | each*
V8 Juice **3** | each*
Bottled Water Still or Sparkling **3.5** | each*
Red Bull **5** | each*
Assorted Soft Drinks **3** | each*
Lemonade **5** | each*



SERVED BREAKFAST

All Plated Breakfast Includes:

- Fresh Fruit Cup*
- Roasted and Decaffeinated Coffee
- An Assortment of Black & Herbal Teas
- Selection of Fresh Pressed Orange or Apple Juice
- Warmed Buttered Croissant with Preserves
- * Denotes Gluten Free

Early Riser 20 | per person

- Scrambled Vita Eggs with Cheddar *
- Crisp Breakfast Potatoes
- Smoked Bacon (3) and Maple Pork Sausages (2)
- Oven Roasted Tomato*

Mushroom Frittata 22 | per person

- Whipped Eggs, Italian Herbs, Wild Mushrooms, Shaved Parmesan, Arugula*
- Oven Roasted Tomato*
- Crisp Breakfast Potatoes

Eggs Benedict 23 | per person

- Choice of Traditional or Florentine style
- Torched Hollandaise
- Crisp Breakfast Potatoes
- Fresh Tomato slices*



lunch



DELI LUNCH

All Lunches Include:

Roasted & Decaffeinated Coffee
An Assortment of Black & Herbal Teas

* Denotes Gluten Free

The Sandwich Shop 25 | per person

Chefs Daily Soup
Seasonal Green Salad with House Dressings*
Chefs selection of Composed Salad
Marinated Pickles and Olives*
Selection of four Sandwiches

Tuna Melt Croissant

Avocado, Cheddar, Roasted Tomato

Turkey Blt Wrap

Smoked Turkey Breast, Cheddar, Cranberry Aioli

Italian Deli Sub

Mozzarella, Roasted Peppers, Arugula

Smoked Roast Beef On Village Beer Bun

Roasted Garlic Aioli, Arugula

Ham And Cheese On Cheddar Focaccia

Lettuce, Tomato, Dijon Aioli

Egg Salad Brioche

Sweet and Sour Pickles, Greens

Mediterranean Meze Wrap

Roasted Vegetables, Hummus, Quinoa, Tzatziki

Chicken And Pesto Filone

Sundried Tomatoes, Mozzarella, Spinach
Pastry Chef's Assortment of Cookies, Squares,
and Mini Donuts

Blackfoot Deli Bar 24 | per person (gluten free additional **2** per person)

Chef's Daily Soup
Seasonal Green Salad with House Dressings*
Composed Salad
Marinated Pickles and Olives*
Bakers Selection of Multigrain, Rye, and Artisan Breads
Medley of Leaf Lettuce, Baby Spinach, Arugula Leaves*
Selection of Mayo & Mustard
Sliced Bell Peppers, Tomatoes, Cucumbers, Onions
Assortment of Sliced European Deli Meats, Black Forest Ham, Smoked Turkey Breast, Roast Beef
Waldorf Turkey Salad and Tuna Salad*
Assorted Squares, Fresh Baked Cookies, and Mini Donuts



BUFFET LUNCH

All Lunches Include:

Roasted & Decaffeinated Coffee
An Assortment of Black & Herbal Teas

* Denotes Gluten Free

Taste of Asia 30 | per person

Seasonal Green Salad with House Dressings*
Asian Noodle Salad with Julienne Vegetables and Sweet and Sour Dressing
Vegetable Spring Rolls
Jasmine Rice* and Wok Vegetables*
Lemon Chili Chicken Pieces with Soya Glaze*
Pork Char Sui
Almond Cookies, Mango Mousse*

Mexican Fiesta 30 | per person

Tequila Caesar Salad*
Vegetable Crudit  with Avocado Ranch Dressing*
Mixed Bean Salad with Cilantro Lime Dressing*
Spanish Rice* and Cajun Tater tots
Spiced Taco Beef *
Roast Chicken and Peppers *
Warmed Corn tortilla* and Flour tortillas
Shredded Lettuce, Mixed Cheese, Salsa, Sour Cream, and Guacamole*
Dulce de Leche Cr me Brule*, Cinnamon Churros

Italian Experience 30 | per person

Fresh Baked Focaccia Bread
Traditional Caesar Salad*
Tomato and Bocconcini Salad*
Marinated Vegetable Antipasto*
Chicken Cacciatore*
Penne Arrabiata with Spolumbos Spicy Italian Sausage or Roasted Garlic Penne Alfredo
Vanilla Panna Cotta*, Tiramisu Glasses



Backyard BBQ 30 | per person

Seasonal Green Salad with House Dressings*
Creamy Coleslaw*
Corn on the Cob*
House Fries
Assortment of Kaiser Buns
Grilled Angus Beef Burger and Chicken Burger*
(Kitchen will prepare equal amounts of each)
Smoked Bacon, and Fried Mushrooms*
Variety of Sliced Cheeses, Lettuce, Tomato, Onion and
Condiments*
Pastry Chef's Assortment of Cookies and Squares

The Board Room 34 | per person

Baker's Selection of Rolls and Butter
Seasonal Green Salad with House Dressings*
Chef's Selection of Composed Salad
Fresh Sliced Fruit and Berries*
Market Vegetables*
Daily Starch
Choice of Two of the Following Entrées
Braised Alberta Pot Roast*
Chicken Breast Provençale*
Cajun Salmon Fillet with Roasted Corn Succotash*
Spinach and Ricotta Manicotti
Roast Pork Loin with Balsamic Apples*
Pastry Chef's Assortment of Homemade Cakes,
Flans, Mousses, Custards, Tartlets, Individual &
Celiac Friendly Dessert



PLATED LUNCH

Served with Baker's Fresh Rolls and Whipped Butter
Roasted & Decaffeinated coffee
An Assortment of Black & Herbal Teas
Choice of one starter, one entrée, one sweet finale
* Denotes Gluten Free

STARTERS

Field Of Green Salad – Garden Vegetables, Dried Fruits, House Dressing*

Traditional Caesar Salad – Parmesan, Croutons, Lemon

Spinach Salad – White Balsamic Dressing, Artichoke, Roasted Peppers, Quinoa, Grape Tomatoes*

Cream Of Tomato Soup – Cheddar Biscuit Croutons

MAIN COURSE

Baron of Beef 32 | per person
Whipped Potato, Market Vegetables, Yorkshire Pudding, Pan au Jus

Seared Chicken Breast 34 | per person
Potato Parsnip Purée, Market Vegetables, Thyme Glaze*

Salmon Fillet 35 | per person
Rice Pilaf, Candied Tomato, Fennel Glaze, Market Vegetables*

Spinach and Ricotta Manicotti 30 | per person
Tomato and Bechamel Duo, Arugula, Parmesan, Truffle Essence

FINALE

Warm Strudel – Pastry Chef's Seasonal Variety, Sauce Anglaise

Classic NY Cheese Cake – Strawberry Compote, Chocolate Shavings

Decadent Chocolate Mousse – Gianduja Filling, Chocolate Espresso Dust, Whipped Cream

Crème Brûlée* – Vanilla Bean Infused Custard, Torched Sugar, Fresh Berries



breaks



MORNING BREAKS

Coffee Bar 10 | per person

Variety of House Made Donuts
Roasted and Decaffeinated Coffee

Flex Break 10 | per person

House made granola bar
Probiotic Yogurt and dried fruits
Fruit Juice Bottles

Cookie Jar 10 | per person

Fresh Baked House Cookies
2% and Chocolate Milk
Roasted and Decaffeinated Coffee

Savory 10 | per person

Warm Miniature Quiche
Sausage Rolls Bites
Roasted and Decaffeinated Coffee

AFTERNOON BREAKS

Carnival Corn 12 | per person

Salted Popcorn
Miniature All Beef Hot Dogs
Chocolate Covered Pretzels
Assorted Soft Drinks

Nacho Bar 12 | per person

Spiced Taco Beef Corn Tortillas Chips*
Warm Cheddar Cheese Sauce
Shredded Lettuce, Jalapenos, Black Olives, Green Onions, Salsa, Sour Cream, Guacamole*
Assorted Soft Drinks

Vegetable Spread 12 | per person

Hummus, Tzatziki, Avocado Ranch*
Moroccan Spiced Roasted Chick Peas*
Baby Tomatoes, Cucumber, Carrots, Celery*
Lentil Crackers* and Grilled Flatbread
Still and Sparkling Water

High Tea 12 | per person

Selection of House Made Cookies
Pastry Chef's Individual Desserts
Roasted and Decaffeinated Coffee with Herbal Teas



all-day meeting packages



MEETING PACKAGES

All meeting packages include:

Breakfast

Morning Break

Lunch

Afternoon Break

City Roast and Decaffeinated Coffee

An Assortment of Black and Herbal Teas

Additional Fees for Guarantees Less Than 15 - 5 | Per Person

*Denotes our Gluten-Free Option; other options may be available



Corporate

Continental Breakfast

Fresh Baked Danishes and Filled Butter Croissants
Fresh Pressed Orange, Apple or Grapefruit Juices*
Seasonal Fresh Fruit and Berries*

Morning Break

- Fruit Juice Bottles
- Homemade Granola Bars
- Probiotic Yogurt and Dried Fruits

Lunch Buffet | Choose One

- Taste of Asia
- Mexican Fiesta
- Backyard BBQ
- Italian Express

Afternoon Break

- Fresh Baked Cookies
- 2% and Chocolate Milk
- Assorted Soft Drinks

70 | per person



Meeting Day

Served Breakfast

Fresh Fruit Cup*
Scrambled Vita Eggs with Cheddar*
Crisp Breakfast Potato
Smoked Bacon (3) and Maple Pork Sausages (2)
Oven Roasted Tomato*

Morning Break

Fresh Baked House Cookies
2% and Chocolate Milk
Roasted and Decaffeinated Coffee

Choice of Served Lunch | Choose One

Baron of Beef

Whipped Potato, Market Vegetables, Yorkshire Pudding,
Pan au Jus

Seared Chicken Breast

Potato Parsnip Puree, Market Vegetables, Thyme Glaze*

Spinach and Ricotta Manicotti

Tomato and Bechamel Duo, Arugula, Parmesan,
Truffle Essence

Afternoon Break

Baby Tomatoes, Cucumber, Carrots, Celery,
Avocado Ranch*
Still and Sparkling Water

75 | per person



reception



HORS D'OEUVRES (BUTLER SERVICE)

* Denotes Gluten Free

COLD

Tomato Bocconcini Skewers 36 | per dozen
Basil Oil, Balsamic Reduction*

Wonton cup 40 | per dozen
Asian Inspired Slaw, Mango, Avocado, Toasted Peanuts

Smoked Salmon canape 40 | per dozen
Rye Crostini, Cream Cheese, Capers, Dill

Roasted Vegetable tartlet 36 | per dozen
Smoked Goat Cheese Mousse, Balsamic Glaze, Basil

Seared Tuna Tataki 44 | per dozen
Wonton Chip Mandarin Soya Glaze

HOT

Bacon Wrapped Scallops 44 | per dozen
Smoked Bacon Crème*

Spanakopita 30 | per dozen
Phyllo Wrapped, Tzatziki

Vegetarian Samosas 32 | per dozen
Mango Chutney

Togarashi Shrimp 36 | per dozen
Sweet Chili Sauce

Korean Chicken Satay 38 | per dozen
Sweet and Spicy Glaze*

Fig and Pear Flatbread 35 | per dozen
Brie, Arugula, Balsamic Crème

SWEET

Peanut Butter Chocolate Tartlets 38 | per dozen

Warm Apple Crumble Tartlets 34 | per dozen

Cheese Cake Pops 36 | per dozen

Macaroons 40 | per dozen*



HORS D'OEUVRES (STATIONARY)

COLD

Vegetable Crudité 6 | per person

Medley of Garden Vegetables, Hummus, Avocado Ranch

Fresh Fruit Display 6 | per person

Sliced Melons, Tropical Fruits, Seasonal Berries, Yogurt

Imported and Domestic Cheeses 12 | per person

Local and Imported Varieties, Preserves, Flatbreads

Sandwiches and Wraps 13 | per person

(3 pieces per person) Chef's Variety of Miniature Rolls, Pinwheel Wraps, Pickles and Olives

Sushi 12 | per person

Chef's Selection of California Rolls, Dynamite Rolls, Tuna Rolls (4pc per person)

Tex Mex 6 | per person

Warm Tortilla Chips, Pico de Gallo, Sour Cream, Guacamole

SWEET

Cinnamon Sugar Donuts 28 | per dozen

Chocolate Glaze, Baileys Caramel Sauce

Sticky Toffee Pudding 34 | per dozen

Sauce Anglaise

Crème Brûlé 32 | per dozen

Pastry Chef's Seasonal Flavour

Smokey Smores 36 | per dozen

Peanut Butter, Toasted Meringue, Graham Wafer

HOT

Tomato Grilled Cheese 32 | per dozen

Rustic Tomato Soup, Miniature Sandwich

Slider Bar 40 | per dozen

Cheddar Cheese Beef Burgers, Thousand Island Dressing, Kettle Chips

Pork Dumplings 30 | per dozen

Local Hand Made, Ginger Filling, Sweet Chili Sauce

Taco Bar 38 | per dozen

House Smoked Beef Brisket, Slaw, Mango Salsa, Potato Cakes

Prosciutto Wrapped Asparagus* 40 | per dozen

Grilled Lemon, Grana Padano

Miniature Chicken Pesto Panini 40 | per dozen

Smoked Gouda, Sundried Tomatoes

Buttermilk Fried Chicken 28 | per dozen

Crunchy Salt And Pepper Wings, Ranch

Braised Brisket Martini 60 | per dozen

Horseradish Whipped Potatoes, Red Wine Reduction

Flatbreads 18 | each

Spinach, Feta, Roasted Red Pepper, Artichoke

Double Smoked Bacon, Caramelized Onions,

Smoked Gouda



ACTION STATIONS

(chef attended for 1 hour)

Alberta Beef on a Bun | 25 people minimum

10 | per person

Overnight Roasted Beef, Baker's Daily Rolls (2 per plate), Horseradish Aioli, Artisan Mustards, Pan au Jus

Upgrade to Striploin, additional 5 | per person

Montreal Deli | 25 people minimum

10 | per person

Old Fashioned Smoked Brisket, Baker's Daily Rolls, Sweet Pickles, Dijon Mustard, Swiss Cheese, Kettle Chips

ACTION PANS

(chef attended for 1 hour)

Truffle Gnocchi 12 | per person

Wild Mushroom, Leek, Brown Butter, Parmigiana, Arugula(V)

Spanish Paella 12 | per person*

Chorizo Sausage, Chicken, Prawns, Roast Tomato, Arborio, Saffron

Carbanara a la Penne 12 | per person

Double Smoked Bacon, Roasted Garlic, Crème, Egg Yolk, Parsley

Korean Beef 12 | per person*

Kimchi, Asian Noodle, Scallions, Presented in Bento Boxes

Bombay Chicken 12 | per person*

Basmati Rice, Coconut, Raita

Shrimp Flambé 14 | per person*

(4pc per person) - Garlic, Hotel Butter, Pernod, Cocktail Sauce, Mango Salsa



RECEPTION PACKAGES

(Minimum 20 people)

* Denotes gluten free

Asian Express 20 | per person

Ginger Beef

Pork Dumpling

Vegetable Spring Rolls

Mango Mousse

Pub Night 20 | per person

Chicken Wings (3 per person)

Soya Lemon Ribs (2oz per person)

Poutine Bar

Warm Apple Crumble

BBQ Grill 17 | per person

(2 per person)

Nathan's Mini slider – Ball Park Mustard

Slider Bar – Cheddar Cheese Beef Burgers, Thousand Island Dressing

Kettle Chips

House S'mores

Pizza Parlour 17 | per person

(2 Slices per person)

Double Pepperoni

Margarita Flatbread

Tomato Bocconcini Skewers*

Vanilla Panna Cotta

Get Together 22 | per per person

Sandwiches and Wraps (1 per person)

Fresh Fruit Display – Sliced Melons, Tropical Fruits, Seasonal Berries

Vegetable Crudité – Medley Of Garden Vegetables, Hummus, Avocado Ranch

Cookies and Squares – Pastry Chef's Variety

Mediterranean Pool Party 18 | per per person

Chicken Souvlaki (1 per person)*

Warm Pita, Tzatziki, Hummus

Grape Tomato Bruschetta

Harissa Roasted Chick Peas*

Mascarpone Honey Fruit Tartlet



dinner



BUFFET DINNER

(Minimum 20 people)

Served with Baker's Fresh Rolls and Whipped Butter
Roasted and Decaffeinated Coffee
An Assortment of Black & Herbal Teas
Choice of one Starter, one Entrée, one Finale
* Denotes Gluten Free

Blackfoot Buffet 35 | per person

Seasonal Green Salad with Signature Dressings*
Chef's Choice of One Composed Salad
Chef's Choice of Potato
Medley of Market Vegetables*
Choice of one of the following Entrées (additional entrées 5 | per person)
 Alberta Beef Pot Roast*
 Roasted Turkey with Pan Gravy
 Honey Dijon Glazed Ham*
 Chicken Breast with Mushroom Sauce*
Pastry Chef's Selection of Desserts

Alberta Foothills 45 | per person

Seasonal Green Salad with Signature Dressings*
Chef's Choice of Three Seasonally Inspired Composed Salads
Local Charcuterie Display, Artisan Mustards, Pickles
Selection of Fresh Sliced Fruits*
Carved Baron of Beef*
Yorkshire Pudding and Beef au Jus
Chef's Choice of Potato
Medley of Market Vegetables*
Choice of one Entrée Selection
(Additional Entrees 5 per person)
 Chicken Breast Provençale*
 Citrus Glazed Salmon*
 Pesto Cheese Tortellini
 Roast Pork Loin with Hunter Sauce*
Pastry Chef's Assortment of Homemade Cakes,
Flans, Mousses, Custards, Tartlets, Individual
& Celiac Friendly Desserts



Bow Valley 65 | per person

Seasonal Green Salad with Signature Dressings*

Traditional Caesar Salad*

Chef's Choice of Three Seasonally Inspired Composed Salads

Local Charcuterie Display, Artisan Mustards, Pickles

Imported and Domestic Cheese Display*

Vegetable Crudit  with Spiced Avocado Ranch*

Chef's Display of Poached, Cured, Smoked and Candied Fish*

Carved Prime Rib of Beef*

Yorkshire Pudding, Beef au Jus, Horseradish Cr me

Chef's Choice of two Starches

Medley of Market Vegetables*

Choice of One Entr e Selection

(Additional Entrees 5 | per person)

Chicken Supreme Natural Au Jus Parsnip Pur e*

Leg of Lamb Pomegranate Port Reduction *

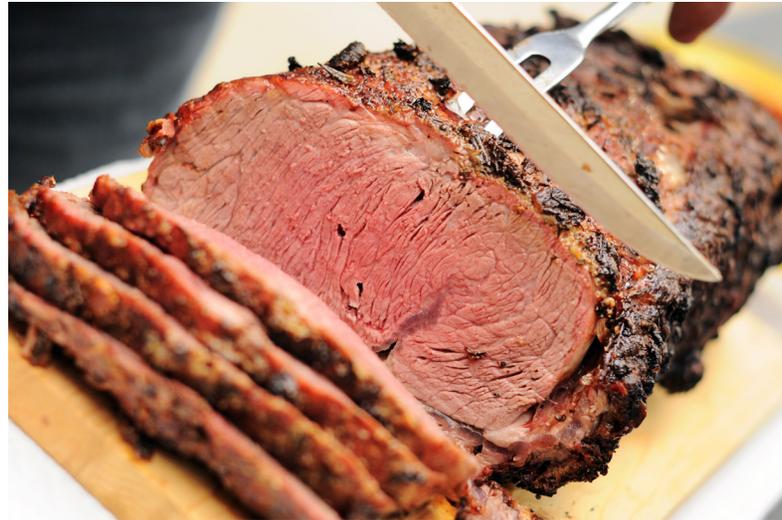
Shrimp Scallop and Lobster Cr pe Tarragon Cr me

Traditional Paella*

Truffle Mushroom Ravioli Arugula, Lemon & Parmesan

Selection of Fresh Fruit and Berries*

Pastry Chef's Assortment of Homemade Cakes, Flans, Mousses, Custards, Tartlets, Individual & Celiac Friendly Desserts



PLATED DINNER

Served with Baker's Fresh Rolls and Whipped Butter
Roasted and decaffeinated coffee
An Assortment of Black & Herbal Teas
* Denotes Gluten Free

Choice of one Starter, one Entrée, one Finale
(additional course 7 | per person)

STARTER

Soup

Tomato Gin Bisque*
Manhattan Clam Chowder
Caramelized French Onion
Truffle Porcini Mushroom Soup
Roasted Autumn Squash Soup*

Salad

Garden Greens

Baby Lettuce Blend, Cucumber Roll, Baby Tomatoes,
Bell Peppers, Saskatoon Vinaigrette*

Grilled Citrus Salad

Bibb Lettuce, Avocado, Blood Orange Vinaigrette
Slivered Almonds*

Baby Tomato Salad

Quinoa, Lemon, Mint, Cucumber, Baby Lettuce*

Roasted Beet Salad

Spinach, Goat Cheese, Red Wine Vinaigrette*

Caesar Salad

Romaine Hearts, Smoked Bacon, Parmesan Tullie,
Crostini

ENTRÉE

Herb Crusted Fillet of Beef 60 | per person
Gnocchi, Peppercorn Sauce, Asparagus

Chicken Supreme 56 | per person
Potato And Parsnip Purée, Broccolini, Thyme Pan au
Jus*

Seared Salmon 58 | per person
Maple Butternut Squash Purée, Roasted Brussel
Sprouts, Lemon Oil*

Truffle Mushroom Ravioli 54 | per person
Arugula, Lemon, Parmesan

Grilled Vegetable Tower 50 | per person
Portobello Mushroom, Roasted Peppers, Eggplant,
Grilled Zucchini, Balsamic and Lemon Duo*

FINALE

Black Forest Gateau

Kirsch Cherries, Vanilla Infused Cream, Chocolate
Shavings

Crème Brûlé

Vanilla Custard, Torched Sugar, Whipped Cream Fresh
Berries *

Strawberry Shortcake

Grand Marnier Infused Fresh Berries, White Chocolate
Shavings, Vanilla Infused Crème

Chocolate Dome

Caramel Filling, Velvet Ganache, Crunchy Pretzels

Cheese Cake

Cookie Crumbs, Blueberry Compote

Apple Tartan

Bavarian Cream, Caramelized Apples, Torched Cinnamon





hotel blackfoot wedding packages

You have been dreaming of this day all your life and you will be cherishing the memories for years to come. Let the professionals at Hotel Blackfoot make your dreams become a reality with one of our distinct wedding packages that will take all the stress and guesswork out of planning your spectacular day! Wedding Décor provided and setup by Chair Flair.



Chair Flair
Linen Rentals and Event Decor



ELEMENT ALL INCLUSIVE WEDDING PACKAGE

(Minimum of 40 guests)

Includes:

Jacore Chair Covers with Choice of Diamond Buckle or Colour Sash
Floor Length White Linen
Choice of Overlay for Guest Tables
Choice of Black or White Napkins
Ruffle Skirting for Head Table
3 Cylinder Candle Centerpieces

Dinner Wine Service

One Bottle of Red and White House Wine for Each Table

Dinner Selection

Alberta Foothills Buffet

or

Three-Course Plated Dinner

Also Includes:

Room Rental

Cake Cutting Service

Podium and Wired Microphone

LCD Projector and Screen

SOCAN and re:Sound Fees

Bartender Fee

Complimentary One-Night Stay in our Jacuzzi Suite on the Element floor for the Bride and Groom on the night of the wedding.

80 | per adult

40 | per child

Additional Buffet Entrée **5** | per adult **2.5** | per child

ChainFlair
Linen Rentals and Event Decor

403.252.2253 | hotelblackfoot.com

Prices subject to change. All prices subject to a 17% gratuity and 5% G.S.T.



SUMMIT ALL INCLUSIVE WEDDING PACKAGE

(Minimum of 40 guests)

Includes:

Jacore Chair Covers with Choice of Diamond Buckle or Colour Sash
Floor White Table Length Tablecloths
Choice of Overlay for Guest Tables
Choice of Black or White Napkins
Ruffle Skirting for Head Table
3 Cylinder Candle Centerpieces

Dinner Wine Service

One Bottle of Red and White House Wine for Each Table

Dinner Selection

The Bow Valley Buffet

or

Four-Course Plated Dinner

Also Includes:

Room Rental

Cake Cutting Service

Podium and Wired Microphone

LCD Projector and Screen

SOCAN and re:Sound Fees

Bartender Fee

Complimentary One-Night Stay in our Jacuzzi Suite on the Element floor for the Bride and Groom on the night of the wedding.

95 | per adult

50 | per child

Additional Buffet Entrée **5** | per adult **2.5** | per child

ChainFlair

Linen Rentals and Event Decor

403.252.2253 | hotelblackfoot.com

Prices subject to change. All prices subject to a 17% gratuity and 5% G.S.T.



bar



BAR SERVICE

HOST BAR

Host will pay all beverages for guests for the duration of the event. Subject to 17% service charge and 5% G.S.T.

CASH BAR

Guests pay for individual beverages for the duration of event. GST included in price.

HOST TICKETS

Hotel will provide tickets to Host to hand out to guests. Host will be charged for tickets redeemed. Subject to tax and gratuities. Guests will pay for additional drinks.

CORKAGE BAR

Hotel Blackfoot does not permit corkage bars.

BARTENDERS

One bartender is required per 60 guests; additional bartenders required at 25 per hour for a minimum of three hours. A bartender charge of 150 will be applied if consumption is less than 500.

Prices

	Host	Cash
House Liquor (1 oz.)	6.50	7.00
Premium Brand Liquor (1 oz.)	6.75	7.25
Domestic Beer	6.50	7.00
Import Beer	6.75	7.25
House Red or White Wine (6 oz.)	7.00	7.50
Premium Red or White House Wine (6 oz.)	Prices dependent on Wine Selection	
Premium Liqueurs (1 oz.)	6.75	7.25
Soft Drinks	2.50	2.50

Host Bar prices are subject to applicable taxes and a 17% gratuity charge / Cash Bar Prices include applicable taxes *only*

Punch

Non-Alcoholic Fruit Punch (serves 50 guests)	95.00
Rum Punch (serves 50 guests)	150.00

