



STONEBRIDGE HOTEL

BY POMEROY

2016 CATERING MENU



12102-100 Street | Grande Prairie, Alberta, T8V 5P1

Phone: 780-532-5221 | Fax: 780-532-5441

www.StonebridgeHotel.ca

WELCOME

The Stonebridge Hotel Banquet & Catering Services would like to thank you for your interest in our service. Our Catering Menu & Price Guide offers our guests a variety menu items, platters, hors d'oeuvres, refreshments, banquet room options, bar service information and more. Our highly trained staff and hospitality team will exceed your expectations and make your next event a smashing success.

The Stonebridge Hotel Banquet & Catering Services specializes in:

- Conferences
- Corporate meetings
 - Banquets
 - Functions
- Weddings and wedding events
 - Parties
 - Breakfast events
 - Meet and greets
- Training and informational events
 - Exhibitions
 - Special requests

**Please call our Banquet & Catering Manager at 1 (780) 532-5221
or contact us via email
eventsmanager@pomeroyhotelgp.com**

Prices are per guest unless otherwise noted.
Prices do not include applicable taxes and gratuities.

No outside food or beverage allowed in banquet rooms (excluding wedding cakes, favours and wine which may be subject to applicable service and corkage fees). See "Catering Policies" for details or ask one of our helpful staff for more information.

BREAKFAST BUFFETS

*Minimum 15 people
Seattle's best regular & decaffeinated coffee included
Selection of Tazo's organic, herbal & green teas included*

Express Continental

Chilled Orange Juice
Freshly baked breakfast pastries
Selection of preserves and butter
Individual fruit yogurts
Assorted cereals with 2% milk
Seasonal sliced fruits & whole fruits
15

Hot Breakfast

Chilled Orange Juice
Freshly baked breakfast pastries
Individual fruit yogurts
Assorted cereals with 2% milk
Seasonal sliced fruits
Farm fresh scrambled eggs
Crispy bacon and maple sausages
Golden breakfast potatoes with scallions
20

Deluxe Hot Breakfast

Chilled Orange Juice
Freshly baked breakfast pastries
Toasting station with an array of breakfast artisan breads
Selection of preserves and butter
Individual fruit & yogurt parfaits
Assorted cereals with 2% Milk
Seasonal sliced fruits
Bircher Muesli
Cottage cheese
Scrambled eggs with aged white cheddar & herbs
Side bacon and maple sausages
Citrus vanilla french toast with blueberry maple syrup
Golden breakfast potatoes with scallions
23

**All prices are based per person and subject to applicable taxes and gratuity.*

SNACKS & BEVERAGES

THE BAKERY (per dozen)

Baked Cookies	
chocolate chip double chocolate raisin oatmeal white chocolate macadamia nut	15
Freshly Baked Muffins	
blueberry carrot chocolate chip bran orange cranberry banana	15
Warm Cinnamon Buns	
with cream cheese frosting	15
Buttery Croissants	
with preserves and butter	12
Coffee Loaf	
lemon raspberry cinnamon swirl banana coffee cake chocolate chip	12
Fruit Danishes	
cherry blueberry apple cinnamon Bavarian cream lemon	12
Fruit Strudel	
apple blueberry cherry	12
Bagels & Cream Cheese	15
French Baguette	
with preserves and flavoured butters	15

BEVERAGES

Seattle's Best Coffee based on consumption	
10 Cup's	20
Tazo's Organic Tea based on consumption	3
Bottled Juice apple juice orange juice cranberry juice grapefruit juice	3
Canned Soda Pepsi diet Pepsi 7up ginger ale root beer orange iced tea	2.5
Fruit Punch based on consumption	3
Bottled Water	2

FRUIT PUNCH

Minimum 10 guests - based on consumption

Standard Fruit Punch	3/person
Deluxe Fruit Punch	4.5/person

LUNCH BUFFET

Minimum 15 people

South of the Border

Cheesy Chicken Enchilada Casserole

Taco Pie

Cajun Rice Skillet

Fajita Vegetables

Corn & Flour Tortillas

Tortilla Chips with Salsa & Sour Cream

Cilantro-Lime Coleslaw

Mexican Street Corn Salad

Caesar Salad

22

Taste of Alberta

Shave Alberta Beef with Caramelized Onions & Garlic Mushrooms

Miniature Yorkshire Pudding

Mashed Potatoes with Rich Beef Gravy

Roasted Vegetable Medley

Rustic Potato Salad

Country Style Coleslaw

Caesar Salad

24

Pasta Madness

Creamy Broccoli, Chicken, & Bacon Linguine

Roasted Garlic & Red Pepper Penne Alfredo

Garlic Bread

Minestrone Soup

Creamy Pasta Salad

Organic Baby Lettuce with a selection of Dressings & Vinaigrettes

Caesar Salad

19

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LUNCH BUFFET

Minimum 15 people

Burger & Poutine Bar

Grilled Beef Burgers & Chicken Breast
Hand Cut Fries tossed in Rosemary Salt
Carrots & Celery Sticks
Rich Beef Gravy

All the toppings:

Lettuce, tomatoes, pickles, onions, condiments
Cheddar, Mozzarella, Swiss & Cheese Curds
Fresh Baked Kaiser Buns
Caesar Salad
Organic Baby Lettuce with a selection of Dressings & Vinaigrettes
22

Build Your Own Working Lunch

Soup creation from the chef's kettle
Selection of artisan breads and rolls & wraps
Country style coleslaw
Baby potato and scallion salad with mustard seed
Traditional Caesar salad
Tuscan baby greens salad with house dressings
Build your own sandwich station:
Sliced cheddar, mozzarella and Swiss cheeses
Crisp lettuce, ripe tomatoes, shaved onions, refreshing cucumbers, pickles and condiments
Smoked turkey, shaved Alberta beef, black forest ham, smoked pastrami, pesto chicken salad,
Egg salad, tuna salad
17

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JUST LIKE HOME LUNCH BUFFET

Minimum 15 people

Each of the following buffets will have a selection of 3 salads and a selection of desserts.

22

Just Like Home #1

Hot Selection

Mom's Meatloaf with Caramelized Onions & Rich Beef Gravy

Garlic Mashed Potatoes

Seasonal Vegetables

Daily Soup Creation

Just Like Home #2

Hot Selection

Roast Pork loin with a Brandy Mushroom Cream

Herb Roasted Potatoes

Steamed Vegetable Medley

Daily Soup Creation

Just Like Home #3

Hot Selection

Chicken Parmesan topped with a Zesty Herb Tomato Sauce

Olive Oil & Fresh Herb Linguine

Steamed Vegetable Medley

Daily Soup Creation

Just Like Home #4

Hot Selection

BBQ baked Chicken

Peaches & Cream Corn on the Cob

Baked Potatoes with all the Fixings

Daily Soup Creation

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RECEPTION

HOT SELECTION

Bourbon Pecan-Coated Chicken Tender with honey mustard dipping sauce
Thai Pesto Chicken Skewer with spicy chilli mayo
Caribbean Chicken Satay with fresh pineapple salsa
Buffalo Chicken Wings with blue cheese dipping sauce
Beef Strip Roulade stuffed with pickle, onion & mustard
Whiskey Cola Meatballs
Dry Garlic Ribs tossed in cracked black pepper and balsamic glaze
Pork Dumplings served with Asian soy ginger dipping sauce
Vegetable Spring Rolls with plum sauce
Coconut Breaded Shrimp with cocktail sauce
Mozzarella Sticks with marinara sauce
Boursin Mac 'N' Cheese Bites with chipotle ketchup
Jalapeno Poppers with cool cilantro dip

COLD SELECTION

Jumbo Shrimp with cocktail sauce and lemon wedges
Tomato Basil Bruschetta served on crostini
Devilled Eggs
Stuffed Mushroom Caps
Pesto Turkey Pinwheels with cranberry mayo

GLUTEN FREE OPTIONS

Baked Buffalo Cauliflower Bites
Mushroom Pizza Bites with marinara and mozzarella
Bacon Wrapped Avocado Fries with Paleo Ranch Dip
Sriracha Honey Glazed Bacon Wrapped Pineapple
Beef Kabob with peanut ginger dipping
Stuffed Cucumber Bites with sundried tomato herb cream cheese
Caprese Bites with tomato, buffalo mozzarella & fresh basil
Caesar Salad Cups romaine leaves, scratch Caesar dressing, bacon & parmesan

\$22 All Inclusive

**All prices are based per dozen and subject to applicable taxes and gratuity.*

PLATTER & DIPS SELECTION

APPETIZER PLATTERS

Based on 3pc per person

Party of 10 Selection of 4 hot or cold appetizers	55
Party of 25 Selection of 5 hot or cold appetizers	135
Party of 50 Selection of 6 hot or cold appetizers	250

PLATTERS & DIPS SELECTION

The recommended serving amounts are based on these platters being enhancements /additions to your dinner buffet

Seasonal Fresh Fruit with fruit yogurt dip	Large (75)	150	Medium (50)	100	Small (25)	50
Domestic Cheese with grapes and crackers	Large (75)	225	Medium (50)	150	Small (25)	75
Grilled Vegetable Platter	Large (75)	150	Medium (50)	100	Small (25)	50
Fresh Vegetable Crudité's with peppercorn ranch dip	Large (75)	150	Medium (50)	100	Small (25)	50
Spinach Dip with fresh vegetables and breads	Large (75)	225	Medium (50)	150	Small (25)	75
Artichoke Pate with fried tortilla chips	Large (75)	225	Medium (50)	150	Small (25)	75
Red Pepper Hummus with tortilla chips	Large (75)	150	Medium (50)	100	Small (25)	50
Charcuterie assorted deli meats and sausage with fine mustards	Large (75)	300	Medium (50)	200	Small (25)	100
Sandwiches & Wraps assorted sandwiches and wraps	Large (75)	225	Medium (50)	150	Small (25)	75

**All prices are subject to applicable taxes and gratuity.*

LATE NIGHT REMEDIES

Serves a minimum of 25 people

Pub Affair

A collection of pub favourites including crisp chicken wings, dry ribs tossed in balsamic glaze, potato skins, jalapeno poppers, fried pickles all served with a variety of dips & sauces

17

Taco Bar

Hard & soft shell taco station with taco beef & chicken with all the toppings, guacamole, salsa, & sour cream

15

Poutine Bar

Our signature hand cut fries tossed in rosemary sea salt and offered with a variety of toppings including Quebec cheese curds, scratch beef gravy and chipotle ketchup

14

**All prices are based per person and subject to applicable taxes and gratuity.*

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GRANDE BUFFET

*Our Grande Buffet is fully customizable to suit all of your catering needs.
It comes complete with fresh baked assorted artisan rolls, seasonal vegetables and chef's dessert display.*

SALAD SELECTION

(Select 4)

Add salads to your Grande Buffet for an additional \$2

Tuscan Green Salad

beautiful combination of spring lettuces offered with our selection of house dressings & vinaigrettes

Caesar Salad

crisp hearts of romaine lettuce with herb croutons, parmesan cheese and classic Caesar dressing

Watermelon & Red Onion

cubes of watermelon and julienned red onions tossed together in raspberry vinaigrette

Red Jacket Potato Salad

hard boiled eggs, bacon, celery and Dijon dressing

Greek Salad

bell peppers, cucumbers, black olives, tomatoes, red onion, herb vinaigrette & Feta cheese

Country Style Coleslaw

red & green cabbage, shredded carrots tossed in a tangy coleslaw dressing

Marinated Vegetable Salad

a medley of garden vegetables marinated in a herb & garlic house vinaigrette

Vegetable Rotini Salad

with creamy pesto dressing

Broccoli & Mushroom

broccoli florets, button mushrooms and sweet onions marinated in balsamic vinaigrette

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STARCH SELECTION

(Select 1)

Add starches to your Grande Buffet for an additional \$3

Mashed Potatoes

bacon & cheddar | buttermilk & chive | roasted garlic & herb | plain

Oven Roasted

spiced baby potatoes | baked potato with fixings | herb & garlic roasted

Scalloped Potatoes

creamy garlic & cheddar

Rice Pilaf

seven grain rice | basmati rice | herb & vegetable rice

PASTA SELECTION

(Select 1)

Add pasta to your Grande Buffet for an additional \$4

Rosemary Chicken Penne

grilled chicken breast simmered in a roasted garlic cream and tossed in penne noodles

Chorizo & Pepper Bowtie

chorizo sausage & grilled peppers baked in a rich tomato sauce and topped with parmesan

Vegetable Primavera

garden vegetables simmered in basil rose sauce and tossed in rigatoni noodles

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ENTREE SELECTION

(Select 1)

Add additional entrée for \$7.00 per person

Pan Seared Fillet of Salmon

black pepper-maple glaze & Whiskey beurre-blanc

44

Boursin Chicken

baked chicken breast with fresh herbs, Boursin cheese and roasted red pepper sauce

36

Grilled Chicken Parmesan

grilled chicken breasts topped with a robust tomato sauce and parmesan cheese

34

Barbecue Roast Chicken

oven roasted 9 piece chicken lacquered in our house made barbecue sauce

32

Roasted Pork Loin

sliced pork with caramelized shallots, Gala apples, bacon & fresh thyme cream reduction

32

AAA Alberta Beef

slow roasted beef thinly shaved, caramelized onions & mushrooms, horseradish and au jus

32

Alberta Beef Medallions

studded with cloves of garlic, truffle salt crusted with a peppercorn port reduction

42

**All prices are based per person and subject to applicable taxes and gratuity.*

GRANDE BUFFET

CHEF ATTENDED STATION

Serves approx. 50 guests

Our culinary team will prepare and serve the following savoury and succulent roasts for your event.

Prime Rib

AAA Alberta beef slow roasted and served with Yorkshire pudding, horseradish and au jus

525

Baron of Beef

mustard & herb crusted, brioche bun, onion jam, rosemary aioli, red wine demi

425

Leg of Lamb

traditional gremoulata, fresh mango chutney, pan jus

375

Festive Ham

pineapple brown sugar glazed, maple baked beans, selection of fine mustards

350

**All prices subject to 18% gratuity and 5% GST.*

BEVERAGE SERVICE

BASIC BAR

Silent Sam Vodka, R&R Whisky, Lambs White Rum Captain Morgan's Spiced Rum, Captain Morgan's Dark Rum, Gordons Gin, Two Fingers Tequila, Ballantines Scotch

5.75

PREMIUM BAR

Wiser's Deluxe, Crown Royal, Bacardi White Rum, Bombay Gin, Jack Daniels, Jose Cuervo Tequila, Glen Fiddich Scotch, Kahula, Baileys, Malibu

6.75

DOMESTIC BAR

Molson Canadian, Coors Light, Budweiser, Bud Light, Kokanee, Blue, Molson Xcel (non-alcoholic)

5.75

IMPORT BEERS

Heineken, Corona, Miller Genuine Draft, Rickards Red, Coors Banquet

6.75

COOLERS

Twisted Tea, Smirnoff Ice, Breezers, Palm Bay

5.75

Liquor by the bottle is available to add to your bar, please ask for specific pricing.

FROM THE CELLAR

HOUSE WINE

Naked Grape Pinot Grigo (CANADA)	20.25
Naked Grape Merlot (CANADA)	20.25
Jackson Triggs Chardonnay (CANADA)	21.00
Jackson Triggs Cab Sauvignon (CANADA)	21.00
Copper Moon - Rose (CANADA)	20.00

PREMIUM WINE

Bodacious Rose (CANADA)	21.00
Bodacious Red Blend (CANADA)	21.00
Bodacious White Blend (CANADA)	21.00
Cono Sur Merlot (CHILI)	25.00
Cono Sur Viognier (CHILI)	25.00
Apothic Red (USA)	29.25
Apothic Red (USA)	29.25
Wolf Blass Chardonnay (AUS)	31.50
Wolf Blass "Yellow Label" CABERNET SAUVIGNON (AUS)	33.50
Dona Paula Estate (Argentina)	34.25

CHAMPAGNE

Henkel Trocken	28.75
Freixenet - Brut	30.50
La Marca – Prosecco	37.00
Spumante Bambino	16.75

**All prices are based per bottle and subject to applicable taxes and gratuity.*

CATERING POLICIES

Food Service

For all functions with food and beverage, a guaranteed number of guests is required at least 3 standard business days prior to the function date. Should no guarantee be received, the most recently provided expected number of guests will become the guarantee. Upon request and space permitting, the hotel will set up to 5% above the guarantee to a maximum of 10. The hotel will charge for the guaranteed number or actual attendance, whichever is greater.

All food and beverage selections must be confirmed by function organizer at least fourteen (14) days prior to the function start. Dietary substitutes are available upon your request. Outside food and beverage are not permitted in the hotel, with the exception of a wedding cake. Any specialty items such as food samples must be approved by the hotel in advance of the event. All menu items and pricing will be confirmed up to 6 months prior to the function start. All food provided by the hotel must be consumed on site. Hotel food may not be taken off of the property.

The agreed upon number of guests booked for a food and beverage function may be decreased by up to 15% without penalty up until the guarantee is provided. Should attendance reduce further, the hotel reserves right to apply a food and beverage attrition charge. Adjustments to an event can be made to avoid this charge. Please speak with your catering representative for assistance.

Guests of age 13 and older receive regular menu pricing. Children ages 6 – 12 receive a discount of 50% off of the agreed menu price, or a children's menu can be arranged at a special price. Children under 6 are complimentary when dining with an adult.

Alcohol Service

The hotel will ensure all local and provincial rules and regulations regarding the responsible service of alcohol is followed. Alcohol service is available between 11:00am and 1:00am as per the hotel liquor service license.

Additional Services

The standard table setup for food and beverage functions includes black table cloths and white napkins. Speak with your catering representative regarding additional options and outside rental resources.

Open flame is not permitted. Candles may be used provided the flame is enclosed in glass (votive candles, candelabras, etc.). The hotel does not supply specialty décor or props. We will be pleased to assist you in contacting an appropriate supplier. Event signage must be professional in preparation and appearance, and is to be pre-approved by the hotel prior to display. The hotel reserves the right to remove any signage that does not meet these requirements. Nails, tacks, staples, and confetti are not to be used on the premises. The use of any type of sparkles or glitter is prohibited.

A clean-up charge of \$500 or more will apply in the event of non-compliance.

Additional Fees

All catering prices are subject to a service charge of 18%. The 5% GST applies to all prices as well as the service charge. Standard electrical power (110v / 15 amp service) is included with all function spaces. Should additional power be required, a connection / setup fee will apply, with the amount based on the service request. Wireless internet service is complimentary in all function spaces, guest rooms and public spaces. Should additional bandwidth or dedicated connections be required, setup fees will apply based on the request.

A charge for additional labour will apply in the event that the setup of a function room is significantly changed on the day the function is scheduled to start. A bar service fee of \$100 will apply should net bar sales be less than \$350 per bar. The hotel is required by law to collect a royalty on all recorded entertainment performed during a function. These are paid direct to SOCAN (Society of Composers, Authors and Music Publishers of Canada, www.socan.ca) and Re:Sound (www.resound.ca). The royalties depend on the function room capacity and whether there will be dancing during the function.

CATERING POLICIES

Deposit Schedule

To confirm a function on a definite basis, a deposit representing 20% of the total estimated expenditure for the event is required. Unless otherwise approved for direct billing, 100% of the estimated expenditure is due at least 7 days prior to the function. All deposits are considered non-refundable once paid. Any accounts that become past due for more than 30 days will be subject to an interest charge of 3% per month. The individual signing a contract and/or banquet event order, warrant that they are authorized to do so on behalf of their organization. Any additional or changes made to an agreement, must be done in writing and signed. Only the convenor or identified on-site contact(s) are permitted to make changes to a function.

Cancellation

All cancellations must be received in writing. A function cancelled within 7 days of the start is subject to a charge of 100% of the total agreed expenditure. A cancellation within 90 days of the start is subject to a charge of 50% of the estimated expenditure.

Damage / Loss

The hotel is not responsible for any damages to or loss off property before, during or after an event held by their client or their delegates. The hotel reserves the right to inspect and control all private functions and rooms. Arrangements must be made for security of exhibits, equipment or merchandise left inside function rooms via an outside security company. A waiver is to be signed by the client if materials are left inside the hotel without proper security in place.

Force Majeure

You shall indemnify and hold us our parent companies, subsidiaries, affiliates, officers, directors, employees, agents and representatives forever harmless from, and against, any and all personal injury, property damage, loss, liability or claim or liability, expenses, fines and penalties including reasonable legal fees caused by any wrongful or negligent act, error or omission by you, your guests, invitees, agents, delegates or representatives, except to the extent and percentage attributable to the hotel's negligence. We shall indemnify and hold you, your parent companies, subsidiaries, affiliates, officers, directors, employees, agents and representatives forever harmless from, and against, any and all personal injury, property damage, loss, liability or claim or liability, expenses, fines and penalties including reasonable legal fees caused by any wrongful or negligent act, error or omission by us, our agents, employees or representatives, except to the extent and percentage attributable to the Group's or its guests, invitees, agents, delegates, or representatives negligence.

Indemnity

If the contract becomes impossible to perform by either party due to acts of war, government regulations, disaster, strikes, civil disorder, curtailment of transportation facilities (which prohibit more than 25% or more of the meeting delegates from attending your conference), or other emergencies making it illegal or impossible to provide the facilities or hold the meeting, this Contract may be terminated for any one or more of such reasons by written notice of one party to the other provided that reason for said termination is in effect in the jurisdiction or surrounding area and is in effect within 7 days prior to the arrival of the first member of the group.

Revised September 2016