



# BANQUET MENU



## Banquet Menu – Plated

*All meal selections come with fresh in-house baked rolls and butter, Chef's selection of seasonal vegetables, appropriate potato or rice along with your choice of one appetizer and one dessert.*

### **AAA 6oz Striploin - \$45.00**

Grilled Alberta Beef laced with red wine and rosemary jus. Served with whipped mascarpone cheese potatoes and seasonal vegetables.

### **Beef Tenderloin - \$49.00**

6 oz grilled AAA tenderloin with roasted onion & garlic jam, roasted fingerling potatoes and steamed vegetables. Served with Rosemary and Peppercorn jus.

### **Grilled Supreme of Chicken - \$39.00**

Chicken with roasted garlic, thyme and lemon jus. Scalloped potato & yam wedges accompanied with steamed broccolini and baby carrots.

### **Fresh Salmon - \$39.00**

A filet of baked salmon served with a caper and lemon butter, herbed couscous and baby carrots.

### **Stuffed Chicken - \$41.00**

Stuffed chicken breast with boursin cheese and spinach, served with Dijon mustard and summer blossom honey. Whipped potatoes and spring vegetables.

### **Vegan Risotto - \$39.00**

Vegan Risotto with an array of vegetables

### **Appetizers**

- Hand picked greens with cucumbers, carrots and tomatoes
- Traditional Caesar salad with roasted garlic croutons and aged parmesan cheese and bacon pieces.
- Smoked tomato soup with a brie crouton.
- Roasted butternut squash with a cream fresh drizzle.
- Butter leaf lettuce, quinoa, corn, cucumbers, carrots, roasted tomatoes & parsley. Served with mango, citrus dressing.

### **Desserts**

- In-house baked apple strudel with warm vanilla sauce.
- Traditional cheesecake with berry compote
- Chocolate cake with berry sauce.
- Triple Layer tuxedo Chocolate cake.
- Hawaiian Tartelette – Chocolate shell filled with pineapple, vanilla custard topped with chocolate cream and fruit.

*\*All plated meals come with Coffee & Tea service during dessert. This can be poured coffee & tea at the guest tables or setup as stations in the room.*

*Menu prices do not include Room rental. Room rental determined by Food and beverage order and size of room being used.*



## Banquet Menu - Buffet

### **The Royal Buffet**

Market greens with an array of dressings, Caesar salad, and four chef's choice deli salads. A vegetable crudité with our homemade ranch, and a selection of pickles and sliced domestic cheese.

### **Your choice of the following:**

- Carved slow roasted Alberta beef
- Herb and garlic roasted chicken
- Cumin rubbed salmon with cilantro butter
- Grilled vegetable lasagna
- Snapper Fillet with a creamy lemon & caper sauce
- Cheese tortellini with baby tomatoes and spinach tossed with olive oil and garlic

\*The above items come with Chef's choice of starch and vegetables, baked dinner buns, and all condiments. As well as a selection of pastries, cakes and pies to satisfy any sweet tooth, plus fresh sliced fruit. Served with Coffee & Tea stations.

- 45.00 – for two entrees**
- 48.00 – for three entrees**
- 51.00 – for four entrees**

### PLANNING TIP

*If you have guests with severe food allergies, let us know and we can make clear food ingredient cards on the buffets to create a safe environment.*

### **Commonwealth Customization**

Commonwealth Centre has created this menu template as a guideline to assist you in putting together your event.

If you have menu ideas or want us to create something new we would be delighted in sitting and listening. Our goal is to not tell you what you should eat, but give you what you want to eat. With our experienced kitchen team and rule of using the freshest ingredients possible, your meals will be the talk of the event.

Give us a call **403-338-2100** and see what we can create for you!

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## Banquet Menu - Buffet

### The King & Queen Buffet - \$58.00

#### All of the following:

- A selection of in house baked fresh dinner buns
- A selection of handpicked greens with a variety of dressings
- Caesar Salad with house made croutons
- Baby potato salad
- Marinated Greek salad
- Tomato and Boccocini salad
- Italian pasta salad
- Roasted tomato and garlic bruschetta with toast crisps
- Domestic and imported cheese platter
- Hand selected deli meat
- Smoked salmon platter with red onion and caper
- Crisp vegetable platter with 3 different dips
- Seasonal vegetables
- Scalloped potato or roasted garlic or cheddar mashed potato
- Wild rice pilaff
- Grilled vegetarian lasagne

#### Your choice of carving:

- Slow roasted Alberta prime rib
- Alberta strip loin with a garlic confit & fresh herbed crust

#### Your choice of two of the following:

- Grilled beef tenderloin with a wild mushroom & red wine demi glaze
- Roasted Chicken breast with smoked chili and mango salsa.
- Grilled chicken breast with fresh basil and a balsamic reduction
- Turkey Breast medallions in a garlic & sage burr blanc sauce.
- BBQ salmon with smoked sea salt and crusted in brown sugar
- Slow roasted pork loin with a sun dried cherry and apple sauce.

#### Dessert:

- French pastries
- Cakes and pies
- Coffee & Tea Stations

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## Banquet Menu - Hors d'oeuvres

### Hot Hors d'oeuvres - \$26.00 per dozen

- Sautéed Shrimp on spoon with chili, garlic butter
- Spring Rolls with 5 spice mango chutney
- Chicken cones
- Mini crab cakes
- Chipotle and cinnamon beef skewer
- Mini Beef Wellingtons with au jus
- Cocktail samosas
- Spicy Mexican achiote Pork skewers
- Beef sliders
- Habanero and orange glaze bacon wrapped scallops
- Paneer pakora
- Baked potato soup shooters

### Cold Hors d'oeuvres - \$24.00 per dozen

- Tomato, Bocconcini, basil skewers
- Smoked salmon on candied grapefruit
- Gravlax salmon and fried capers
- Lemon & tarragon poached shrimp
- Shrimp guacamole in a mini taco
- Mini Creole Shrimp cocktail
- Chilled gazpacho shooters with micro greens
- Bruschetta on crostini
- Flank steak & blue cheese bites
- Assorted flower devil eggs
- Fresh mozzarella, melon and prosciutto skewers
- Avocado rolls

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## Banquet Menu Additional Items

### Beverages

|        |                   |                     |
|--------|-------------------|---------------------|
| Coffee | 50 Cups - \$75.00 | 100 Cups - \$140.00 |
| Tea    | 50 Cups - \$85.00 | 100 Cups - \$160.00 |

|                |                                    |
|----------------|------------------------------------|
| Bottled Water  | \$2.75                             |
| Bottled Juices | \$3.00                             |
| Canned Pop     | \$2.50                             |
| Juice 60oz jug | \$22.00 (Orange, Apple, Cranberry) |

### From the Bakery

|                            |                   |
|----------------------------|-------------------|
| Scones, Muffins, Danish    | \$30.00 per dozen |
| Fruit Breads               | \$30.00 per dozen |
| Bagels with cream cheese   | \$30.00 per dozen |
| Granola Bars               | \$30.00 per dozen |
| Assorted Squares           | \$34.00 per dozen |
| Assorted Cookies           | \$21.00 per dozen |
| Whole Fruit                | \$21.00 per dozen |
| Assorted Individual Yogurt | \$30.00 per dozen |
| Frozen Treats              | \$4.00 each       |

### Reception Snacks (Per Guest)

|                            |        |
|----------------------------|--------|
| Dry party snacks           | \$3.00 |
| Vegetables & Dip           | \$4.00 |
| Fruit Platter              | \$5.00 |
| Deli Meat platter          | \$5.50 |
| Domestic Cheese & Crackers | \$5.50 |
| Assorted Sandwiches        | \$6.00 |

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## Banquet Menu

### Bar Menu

#### Cash Bar

#### *Taxes Included*

|               |      |
|---------------|------|
| Cocktails     | 6.50 |
| Domestic Beer | 6.50 |
| Wine          | 6.50 |
| Soft Drinks   | 2.50 |
| Juice         | 2.50 |

#### Host Bar

#### *Subject to Gratuity & GST charges*

|             |      |
|-------------|------|
| Cocktails   | 5.50 |
| Beer        | 5.50 |
| Wine        | 5.50 |
| Soft Drinks | 2.00 |
| Juice       | 2.00 |