

WINSPORT CATERING MENU

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CHEF BIO:

Liana Robberecht, one of Canada's distinguished leaders in the culinary industry, is the executive chef at WinSport. The native of Smithers, B.C., joined Winter in June 2015 after spending nearly two decades at the prestigious Calgary Petroleum Club, including 13 years as the executive chef. She began her career in the professional cooking program at the Northern Alberta Institute of Technology more than 20 years ago. She also earned her professional pastry diploma from Vancouver's Dubrulle French Culinary School and studied various mediums at the Alberta College of Art and Design, which is reflected in her menu and plating designs. Robberecht was named Chef of the Year in 2011 by the Alberta Foodservice Expos and Canadian Restaurant and Foodservice News magazine and received the 2010 Golden Whisk Award from the Women Chefs and Restaurateurs, for which she is a long-standing member. She is a regular contributor to the CBC Radio Homestretch Show, as well as a contributing food writer for Restaurantcentral.ca. Robberecht is passionate for local and Canadian cuisine. This passion lead her to Slow Food's Terra Madre in 2006 and 2008.

“Regionally inspired cuisine”

Liana Robberecht
Executive Chef, WinSport

ABOUT WINSPORT

WinSport provides opportunities for Canadians of all ages and abilities to lead healthy, active lives through its world-class facilities and programming. As one of the key venues from the 1988 Winter Olympics, WinSport has evolved into a destination that hosts high-profile entertainment and sporting events and competitions, offers world-class catering on and off-site and provides recreational year-round fun for people of all ages.



BREAKFAST

Priced per guest | Includes coffee and tea selection

Highwood Crossing Certified Organic Oatmeal Bar **GF**

Included toppings: dried fruit, toasted nuts, brown sugar, cream, berry compote, whole fruit, fresh berries

\$14 | 10 guests minimum

Yogurt Bar **GF**

Assorted yogurts, dried fruit, toasted nuts, granola, fruit salad

\$14 | 10 guests minimum

Heart Smart Breakfast **GF**

Egg white, spinach frittata, sliced tomato and cottage cheese platter, Greek yogurt, berry compote, fresh berries

\$17 | 10 guests minimum

Continental Breakfast

Assorted mini muffins, banana bread, assorted fruit yogurts, packaged granola bars, sliced seasonal fruit

\$16 | 10 guests minimum

Full Hot Breakfast

Scrambled eggs (2), sausages (2), strips of bacon (3), hash browns, buttermilk biscuits, whipped butter, sliced seasonal fresh fruit

\$22 | 25 guests minimum

Waffles, Eggs and Bacon

Belgian waffle, scrambled eggs (2), strips of bacon (3), maple syrup, whipped butter, berry compote

\$18 | 25 guests minimum

Traditional Eggs Benedict

Poached eggs (2), sliced ham, toasted English muffin, hollandaise sauce, roasted tomato half, fresh fruit salad

\$20 | 25 guests minimum

Chef Attended Made to Order Omelet Station

Included fillings: Ham, cheese, mushrooms, spinach, artichoke hearts, chorizo sausage, roasted red peppers, salsa

Included in buffet: Sausages (2), bacon (3), hash browns, fruit salad, assorted muffins

\$27 | 25 guests minimum

Add-Ons

Priced per serving | Minimum 1 dozen per order

Orange juice **\$2**

Apple juice **\$2**

Maple pork sausage (2) **\$3.50**

Crisp bacon (3) **\$3.50**

Assorted mini muffins **\$2**

Assorted muffins **\$4.25**

Banana bread, whipped butter **\$4 **GF** \$5**

Mini traditional croissants **\$3**

Mini chocolate croissants **\$3.50**

Mini ham and cheese croissants **\$4**

Whole seasonal fruit **\$2**

Selection of danishes **\$4**

Sliced seasonal fresh fruit **\$6**

Buttermilk biscuits (2), assorted jams **\$5**



SNACK ATTACK

Priced per unit | Minimum 12 pieces per order

Morning to Suggestions

- Assorted mini muffins **\$2**
- Assorted muffins **\$4.50**
- Banana bread, whipped butter **\$4 GF \$5**
- Mini traditional croissants **\$3**
- Mini chocolate croissants **\$3.50**
- Mini ham and cheese croissants **\$4**
- Whole seasonal fruit **\$2**
- Selection of danishes **\$4**
- Mini cupcakes **\$3**
- Sliced seasonal fresh fruit **\$6**
- Fresh fruit salad **\$5.50**
- Assorted chocolate bars **\$3**
- Assorted packaged chips **\$3**
- Packaged granola bars **\$3**
- Assorted cookies **\$3**
- Assorted pastries, cakes, squares and donuts (3 pieces per person) **\$6**
- Assorted individual wrapped ice cream **\$4.50**

WinSport Homemade Specialties

- Protein power cube **\$2**
- Chocolate lentil ginger health cookies (Nut free, egg free) **GF DF \$3**
- Housemade granola bars **GF \$3.50**
- Chocolate chips Rice Krispies squares **GF \$2**
- Chips and dip **GF \$3**
- Hand dipped chocolate strawberries **GF \$2.50**
- Caramel sauce, apple wedges, fresh whole stawberries **GF \$6**

Something Fun

- Cotton candy **\$175 flat fee and \$3.50 per**
- Popcorn **\$175 flat fee and \$3.50 per**
- Snow cones **\$175 flat fee and \$3.50 per**
- Candy buffet **\$3**

LATER IN THE EVENING

(or anytime of the day - no questions asked!)

Priced per guest | 25 guests minimum

Fancy Pants Popcorn Bar **GF**

Truffle, buffalo hot sauce, salt and buttered, curried **\$10**

Nacho Bar **GF**

Corn chips, banana peppers, olives, onions, salsa, sour cream, warm jalapeno cheese **\$10**
Beef chili add **\$5**

Grilled and raw vegetable platter **GF**

Housemade dip **\$5.50**

Assorted dips and spreads

Hummus, artichoke spinach, chef's choice dip, pita crisps and vegetable sticks **\$15**

Build your own hot dog bar

Tangy slaw, diced onions, sauerkraut, hot peppers, tomatoes, bacon, warm jalapeno cheese sauce, condiments (two hot dogs per person) **\$15**

Build your own sliders bar

Choose one (3 sliders per person):
BBQ pulled pork, cajun pulled chicken, grilled beef patty, lettuce, tomato, onion, cheddar cheese slices, pickles, hot peppers, mustard, ketchup, relish, herb aioli **\$15**

Selection of imported and domestic cheese

Fruit garnish, toasted nuts, toasted ciabatta slices, condiments **\$12**

Charcuterie and antipasto platter

Pickles, condiments and sliced baguette **\$12**

White wine herb cheese fondue

Breads, selection of vegetables **\$12**

LUNCH BUFFET | SANDWICHES

Priced per guest

BOX LUNCH

Sandwich | Select three

Ham and cheese | Egg salad | Italian deli | Chicken salad | Grilled vegetable with hummus

Inclusions

Simple greens, ranch dressing
Cookie

\$15 | 12 guests minimum

COLD SANDWICH BUFFET

Sandwich | Select four

(based on 1.5 sandwiches per person)

Egg salad and green onion | tuna salad with lemon and dill | chicken tarragon salad | herbed roast beef, horseradish aioli, tomatoes, lettuce, cheddar cheese | shaved ham and swiss cheese, dijon mustard, aioli | Italian style deli, roasted peppers, olives, hot peppers, provolone cheese | salmon salad | grilled vegetable with hummus | cucumber, avocado, red onion, tomato and arugula | sesame ginger beef, tomato, spiced aioli

Inclusions

Chef's selection of soup
Simple greens, house vinaigrette, ranch dressing
Grilled & raw vegetable platter, dip
Cookies and squares
Includes coffee and tea selection

\$27 | 12 guests minimum

Gluten free add **\$2 per person**

Substitute with signature sandwiches add **\$2 per person**

BUILD YOUR OWN SANDWICH BAR (COLD)

(based on 1.5 sandwiches per person)

Roast beef | shaved ham | salami | cheddar | provolone | Swiss cheese | tomatoes | arugula | baby spinach | cucumber | onions | banana peppers | pickles | grilled vegetables | butter | mayo | mustard | hummus | croissants | ciabatta | pretzel baguettes

Inclusions

Chef's selection of soup
Simple greens, house vinaigrette, ranch dressing
Grilled & raw vegetable platter, dip
Cookies and squares
Includes coffee and tea selection

\$22 | 12 guests minimum

Gluten free add **\$2 per person**

Substitute with signature sandwiches add **\$2 per person**

ELEVATE YOUR EXPERIENCE SIGNATURE SANDWICHES

Smoked salmon, whipped lemon caper cream cheese, shaved red onion on rye

Seafood salad (shrimp, crabmeat, sea scallops)

Grilled chicken breast, guacamole, tomato, cheese

Egg salad with shaved black truffles

Ocean Wise albacore tuna salad, watercress, kimchi aioli

Alberta tenderloin of beef, pickled red onion, arugula, roasted red pepper aioli

BUILD YOUR OWN SANDWICH BAR (HOT)

Sandwich | Select two

(based on 1.5 sandwiches per person)

Alberta BBQ beef | chicken in cheddar mushroom sauce | char sui pulled pork | grilled marinated vegetables, tomato sauce | cajun beef | herbed chicken and gravy | hot turkey and stuffing

Inclusions

Chef's selection of soup
Roasted potato wedges
Buns, condiments and all the fixings
Simple greens, house vinaigrette, ranch dressing
Grilled and raw vegetable platter, dip
Cookies and squares
Includes coffee and tea selection

\$27 | 25 guests minimum

Gluten free add **\$2 per person**



LUNCH BUFFET | OTHER SPECIALITIES

Priced per guest | Includes coffee and tea selection

Athlete wrap buffet

(Based on one wrap per person)
House-made albacore tuna salad olive oil,
fresh lemon marinade, watercress

Ginger poached chicken breast, fresh pear, lettuce,
shaved red onion

Grilled marinated vegetable and kale

Roasted turkey breast, avocado, lettuce, tomato,
cucumber, citrus corn salsa

Inclusions

Low carb chef's choice soup
Simple greens, ranch dressing and house vinaigrette
Compressed melon platter

\$27 | 25 guests minimum
Gluten free add **\$2 per person**

Build your own taco bar

Spiced beef | chipotle chicken | grilled vegetables
(based on three hard shell tacos per person)
Sour cream, salsa, guacamole, grated cheese,
banana peppers, onions, cilantro, lettuce

Inclusions

Tomato bean soup
Simple greens, ranch dressing, house vinaigrette
Mixed bean, spiced corn & bean salad
Assorted squares

\$27 | 25 guests minimum
Gluten free add **\$2 per person**

Slow braised and rolled Alberta brisket or beef on a bun

Horseradish, mustard, onion crisps, peppercorn sauce
Creamy coleslaw
Chef's choice potato
Simple greens
Roasted herbed tomato half
Assorted squares

\$27 | 25 guests minimum
Gluten free add **\$2 per person**

Oven crisped lemon thyme chicken thighs (2), herb gravy

Roasted potatoes, glazed carrots
Simple greens, ranch dressing, house vinaigrette
Chef's choice salad
Assorted squares
Fresh baked buns and rolls with whipped butter

\$27 | 25 guests minimum
Extra chicken thigh **\$2 per person**

Alberta beef and mushroom ragu, herbed gnocchi, parmesan cheese

Garlic toast
Caesar salad
Arugula, shaved fennel, red onion, roasted red pepper salad
Assorted squares

\$27 | 25 guests minimum
Vegetarian version available



HORS D'OEUVRES

Priced per dozen | Minimum three dozen per selection

COLD

Smoked salmon, rye crouton, whipped lemon caper mustard cream cheese **\$35**

Rose water and gin compressed melon, fresh mint **GF \$25**

Marinated beet, crouton, whipped citrus herb chevre **\$30**

Ginger sesame Alberta beef, crouton **\$30**

Roasted red pepper and olive tapenade, parmesan cheese, crouton **\$25**

Spiced citrus albacore tuna tartare, cucumber cup, wonton crisp **\$35**

Chicken confit mini corn taco, maple apple salsa **GF \$40**

Mushroom and parmesan tartlet **\$25**

Lemon hummus cup, vegetable sticks **GF \$22**

Curried vegetable tartare, red curry crisp **GF \$25**

West Coast smoked oyster, lemon cream cheese **\$30**

HOT

Mushroom, herb and parmesan cheese arancini, sundried tomato aioli **\$28**

Baked mini Alberta beef pies **\$30**

Thai chicken skewers, peanut sauce **GF \$33**

Bacon wrapped scallops, maple bourbon sauce **GF \$45**

Italian style baked meatballs, zesty tomato sauce **GF \$29**

Crisped seafood cake (shrimp, scallop, crabmeat, cod), lemon aioli **\$40**

Grilled Alberta beef tenderloin skewer, peppercorn sauce **GF \$40**

Marinated plum wine ginger shiitake mushroom skewer **GF \$35**

Bacon wrapped pineapple, Chinook Honey chili glaze **GF \$30**

Mini Alberta beef and cheddar slider **\$35**



CHEF ATTENDED STATIONS

Priced per guest | 25 guests minimum
Gluten free available on request

Pasta \$18

Choose one:
Herb and cheese tortellini, gnocchi

Choose one: beef and mushroom, zesty tomato, parmesan cream

Garlic toast, parmesan cheese, fresh herbs, chili flakes

Shrimp flambé (6 pieces per person) \$15

Garlic butter, onions, Brandy

Carved Alberta tenderloin beef (3oz) \$15

Cocktail buns, butter, mustards, aioli, peppercorn sauce
(\$3 per additional ounce)

Asian rice box **GF** \$22

Choose one: Pan fried shrimp (four piece per person), sesame chicken, hoisin beef, tofu
Stir fry vegetables, sweet chili sauce, green onion steamed rice

PLATTERS

Priced per guests | 25 guest minimum

Grilled and raw vegetable platter, garden dip **GF** \$5.50

Smoked salmon and chilled shrimp platter **GF** \$7

Chilled seasoned shrimp, cocktail sauce, lemon aioli **GF** \$6

Charcuterie and antipasto platter \$12

Selection of grilled and roasted vegetables, cured shaved meats, pickles, condiments, crackers, baguette slices

Fresh seasonal fruit platter \$6

Selection of imported and domestic cheese \$12

Fruit garnish, toasted nuts, toasted Ciabatta slices, condiments

Assorted pastries, cakes, squares and donuts

3 pieces per person **\$6**

5 pieces per person **\$10**



DINNER | PLATED

Priced per guest | 25 guests minimum

Includes fresh baked buns & rolls with whipped butter, coffee and tea selection

Gluten free available on request

ENTRÉE | SELECT ONE

4oz seared salmon, buttered shrimp (3 pcs), roasted pepper tomato puree, olive tapenade, prairie grains, grilled zucchini **\$32**
\$2 per additional ounce

Grilled herbed chicken breast, pan gravy mashed sweet potatoes, roasted chef's choice of vegetable, buttermilk biscuits **\$30**

4oz Alberta tenderloin of beef, peppercorn sauce, caramelized onion, mashed potatoes, roasted chef's choice of vegetable **\$37**
\$3 per each additional ounce

6oz Alberta prime rib of beef, au jus, Yorkshire pudding, whipped herb potatoes, chef's choice grilled and roasted vegetable **\$37**
\$2.50 per each additional ounce

Grilled marinated zucchini "steak", white beans, sun dried tomato puree, olive tapenade, onion crisps (Vegetarian, contains dairy) **GF \$32**

Roasted ginger carrots and parsnips, sesame chickpea, lentil cake, lemongrass garlic kale (vegan) **\$32**

SALAD | ADD \$6

Cucumber, watercress, shaved red onion oranges, fennel and herb dressing

Marinated kale, roasted red pepper, grilled onion, parmesan cheese

Honey beets, arugula, red onion, citrus chevre, sherry vinaigrette

Roasted cauliflower and chickpea salad, curried yogurt dressing

Lemon dill shrimp (four piece), watercress, tomato aioli

Simple greens, ranch dressing

SOUP | ADD \$4

Curried apple squash **GF DF**

Cream of wild mushroom, sherry cream **GF**

Carrot ginger puree **GF DF**

Potato and caramelized onion chowder **GF**

DESSERT | ADD \$4

Butterscotch pudding and biscuits

Chocolate cake, salted caramel sauce

Lemon curd tartlet, berry sauce

Spiced carrot cake, vanilla bean cream cheese icing, caramel sauce

Chai spiced poached pear, chocolate yogurt dollop **GF**

DINNER | BUFFET

Priced per guest | 25 guests minimum

Includes fresh baked buns & rolls with whipped butter, coffee and tea selection

Gluten free available on request

CARVED

Alberta prime rib of beef, au jus, condiments **\$52**

Roasted Alberta sirloin of beef, peppercorn sauce, condiments **\$47**

Alberta tenderloin of beef, red wine sauce **\$57**

PRESENTED

Herb roasted turkey, stuffing, gravy, cranberry sauce **\$42**

Country style beef and mushroom meatloaf, truffle sauce **\$37**

Char sui roasted pork loin **\$42**

Grilled marinated lemon thyme chicken breast, pan gravy **\$37**

Seared salmon, roasted corn puree, tequila lime salsa **\$42**

Wild mushroom cannelloni, choice of tomato herb or white wine herb cream sauce **\$37**

INCLUDED

Choose one: Buttermilk mashed potatoes or mixed rice and grains

Roasted honey glazed carrots and chef's choice vegetable

Charcuterie board, pickles, condiments

Cheese board, condiments

Simple greens, ranch dressing, house vinaigrette

Two chef's choice salads

Assorted pastries, squares and cakes (three pieces per person)

CHOICE OF SECOND ENTRÉE | ADD \$5 EACH

Baked Alberta beef and mushroom rigatoni pasta, peppercorn cream sauce, herb cheese

Squash ravioli

Choose one: parmesan cheese sauce or roasted tomato sauce

Lemon and oregano baked local chicken breast (4oz) **GF**

Grilled salmon, wilted fennel slaw, maple butter **GF**

Steamed salmon, spiced citrus butter **GF**

Baked vegetarian soft corn tacos **GF**



BBQ MENU

Priced per guest | 25 guests minimum
Includes fresh coffee & tea selections
Gluten free add \$2 per person

Outdoor BBQ weather permitting (Festival Tent only)

INCLUDED

Simple greens, ranch dressing, house vinaigrette
Lemon coleslaw
Grilled and raw vegetable platter and dip

ENTRÉE | SELECT ONE

All burgers come with kaiser buns and condiments

Grilled prime rib burger **\$26**

Vegetarian burger **\$25**

All-beef foot-long hot dog **\$26**

Polish smokie **\$26**

Grilled chicken breast burger **\$29**

6oz Alberta striploin steak **\$46**

ADDITIONAL ITEM | SELECT ONE

Baked potatoes with sour cream

Bacon and green onions

Bourbon baked beans

Roasted sweet potatoes

Maple dill potato salad

Corn on the cob (seasonal)

DESSERT | SELECT ONE

Chocolate fudge cake

Chocolate walnut brownie

Assorted ice cream bars

Assorted squares and cookies

ADD-ONS

Minimum 3 dozens per kind

Must be paired with a full meal offering

Mac & cheese **\$6**

Fresh fruit platter **\$6**

House made chips & dip **\$3**

Candy buffet **\$3**



BEVERAGES

Coffee & tea selections (25 servings | 12oz) **\$70**

Pop, juice and water **\$2.75**

Hot chocolate (50 servings | 12oz) **\$150**

Hot chocolate add-ons **\$2.25 per portion**

Mini marshmallows, vanilla whipped cream, whipped chocolate ganache, Skor bits, chocolate sprinkles and smarties

Infused water (approx. 40 servings | 6oz) **\$20**

Chef's choice of fresh fruits and herbs

Punch (approx. 40 servings | 6oz)

Fruit punch (non-alcoholic) **\$70**

Fruit punch (alcoholic) **\$180**



BAR

Cash price refers to prices charged to guests at a cash bar. When hosting an open bar with no cost to guests, the host is charged a discounted host price.

A bartender charge of \$30 per hour (minimum 3 hours) will apply only if total bar sales amount is less than \$300

Domestic beers (Canadian, Coors Light, Pilsner) 12oz

House wine 5oz

Eristoff vodka 1oz

Bacardi dark and white 1oz

Bombay Sapphire gin 1oz

Canadian Club 1oz

Johnnie Walker Red 1oz

Cash Price **\$6.50**

Host Price **\$6.00**

Premium spirits may be substituted at the bars for your guests. Arrangements should be made at least two weeks in advance to guarantee quantity and availability.

Premium beers (Heineken, Coors Banquet) 12oz

Premium wine 5oz

Baileys 1oz

Grey Goose vodka 1oz

Bacardi Oak Heart (Spiced) 1oz

Crown Royal 1oz

Jack Daniels 1oz

Cazadores Tequila 1oz

Cash Price **\$7.50**

Host Price **\$7.00**



WINE LIST

WHITE WINES

- Beach House, Sauvignon Blanc, South Africa (House) **\$35**
- Zenato, Pinot Grigio, Italy **\$39**
- Pellehaut, Chardonnay, France **\$41**
- Nobilo, Sauvignon Blanc, Marlborough **\$45**

RED WINES

- Castillo Monseran OV Grenache, Spain (House) **\$35**
- Kaiken, Malbec, Mendoza, Spain **\$36**
- Donna Laura, Sangiovese, Italy **\$39**
- J Lohr Cypress, Cabernet Sauvignon, California **\$45**
- Barossa Valley Eastate, Shiraz, Australia **\$47**
- Torres Gran Coronas, Cabernet Sauvignon, Spain **\$50**
- Tolani Al passo, Sangiovese, Italy **\$62**
- Noble Ridge, Pinot Noir, Okanagan **\$79**

ROSE

- Gerard Berrand Cote Roses, Rose, France **\$55**

BUBBLES

- Carpene Malvolti Prosecco X Dry, 200ml, Italy **\$18**
- Carpene Malvolti Prosecco X Dry, 750ml, Italy **\$55**
- Tattinger Champagne Brut Reserve, 750ml, France **\$129**
- Veuve Clicquot Brut, 750ml, France **\$159**

Looking to elevate your experience with a customized selection?
Let us, along with our amazing partners at Willow Park Wine and Spirits, help you create the perfect pairing.