



POMEROY KANANASKIS MOUNTAIN LODGE

# EVENTS

Conference & Catering Services  
Inspired by Our Valley



**POMEROY**  
**KANANASKIS**  
mountain lodge

AUTOGRAPH COLLECTION  
HOTELS

[lodgeatkananaskis.com](http://lodgeatkananaskis.com)





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POMEROY KANANASKIS MOUNTAIN LODGE

# EVENTS

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# BREAKFAST

Out of Necessity | Freshly brewed Starbucks® Coffee and a selection of Tazo® Teas.  
For Hydration & Nutrition | Selection of chilled juices

## THE VALLEY

Crispy salad of fresh apples,  
celery & dried fruit  
Cold cut platter with Canadian cheese  
Stirred eggs  
Maple Smoked Bacon  
Roasted vegetable and meatball  
with maple and sage  
Greek potato hash  
Waffles with fresh sliced banana and  
Nutella  
Mediterranean frittata  
Breakfast pizza

## THE RIDGE

Roasted yam, beets, marinated farro and  
kale, tzatziki and avocado pureé  
Sliced fresh fruits  
House made granola  
Smoked salmon & tarragon scone  
Cream cheese banana chocolate crunch  
cake  
Walnut crunch bundt cake  
Goat cheese and tomato savory cake  
Fresh smoothies

## THE VILLAGE

Fresh baked danish pastries & muffins  
Breads and bagels  
Fresh sliced fruit  
Canadians cold cuts & regional cheese  
boards  
Overnight oats with fresh blueberries  
Grilled vegetables, eggs & cheese frittata  
Free run eggs benedict with back bacon,  
hollandaise sauce  
Golden potato mini rösti,  
Spolumbo's apple & maple sausage  
Raisin & cinnamon french toast, Quebec  
maple syrup, berry compote



# BREAKS

## SAVORY BITES

Smoked salmon, caper cream cheese,  
pickled onions

Cucumber, citrus aioli & arugula

Truffled egg salad

Housemade scones, clotted cream,  
seasonal preserves

Infused iced teas

Freshly brewed coffee and tea

## BUILD YOUR TRAIL MIX

Dry fruit & greek yogurt granola bar  
Farmers vegetable crudité & dip  
Mini fruit skewers

Assorted Vitamin Water

Freshly brewed coffee and tea

## MILK & COOKIES

Chocolate chunk

Oatmeal raisin

Double chocolate chip

Shortbread cookie

Rocky road no bake

Chocolate milk | 2% Milk

Freshly brewed coffee and tea

## L'APRES SKI POUTINE STATION

Fries, cheese & sauce made with  
"Grizzly Paw" beer

Fried onions

Chicken wings & ranch dip

Brownies, Nanaimo bars

Selection of bottled drinks  
Freshly brewed coffee and tea



# LUNCH



## THE CAFE

Soup of the day

Artisan green salad, assorted dressings

Broccoli, cheddar cheese, apple salad, cider vinaigrette

Mediterranean Israeli couscous salad

Mixed raw vegetables, homemade dip

## FROM THE MARKET

Alberta beef, caramelized onions in

“grizzly paw power hound” beer, horseradish mayo topped  
with old cheddar cheese (served warm)

Roast turkey, smoked gouda, sundried tomatoes aioli,  
pretzel buns

Chicken salad wrap, “caesar style”

Grilled vegetables, roasted bell pepper hummus

Black forest ham, apple, brie,

Dijon mayo, rosemary focaccia bread

Fresh salmon salad, dill mayo, fresh croissant

Prosciutto, pickled red onion, cambozola cheese, multi-grain  
bagel

Fresh fruit salad, chocolate fudge brownies,

Carrot cake with cream cheese frosting

Mini cupcakes

## THE CLIFFS

Red lentil soup

Organic greens, radishes, extra virgin olive oil

Roasted cauliflower salad, cumin yogurt dressing

Quinoa salad, cucumber, tomatoes, kale,  
kalamata olives, lemon vinaigrette

Grilled bell pepper hummus, garden vegetables

Skinless chicken breasts, sundried tomato vinaigrette

Broiled cold water arctic char with fresh citrus & cilantro  
vinaigrette

Seasonal vegetable & starch (chef’s choice)

Yogurt mousse with almond streusel,

Vegan brownies, fruit salad



# LUNCH



## THE BALLFIELD

Market green salad, balsamic vinaigrette  
Baby red potato salad, ranch dressing  
Cabbage & apple slaw, sweet onion vinaigrette

Maple whiskey BBQ chicken breast,  
BC peach chutney

Smoked beef brisket, chipotle glaze

Fresh halibut, tomato fondue

Baby reds & seasonal vegetables

S'mores bar with torched marshmallow

Maple fudge

Chocolate dipped green apple

## IL FORNO

Vegetable minestrone soup

Traditional Caesar

Tomato & bocconcini salad

Italian orzo pasta salad

Prosciutto and melon platter

Assortment of marinated olives

Ravioli stuffed with mushrooms, creamy leek sauce

Marinated chicken, roasted tomatoes, sautéed peppers and red  
onion

Pan-fried walleye, fennel & lemon sauce

Roasted yukon gold potatoes

Vegetable ratatouille

Vanilla bean panna cotta

Mini cannoli

Limoncello white chocolate mousse





# DINNER

## ON THE RANGE

Chef's soup of the day

Market green salad with (2) assorted dressings  
Fingerling potato salad, ranch & green peppercorn dressing  
Golden beet salad, maple vinaigrette  
Vegetable crudité & dip

## CHEF'S BBQ

(choose two)

Smokey BBQ back ribs with maple whisky sauce  
Hickory smoked BBQ chicken breast  
Grilled NY steak, béarnaise sauce  
Honey & garlic grilled boneless pork chop  
Beef chuck wagon sausage

Whole salmon, brushed with maple & lime glaze

Baked potatoes roughly cut grilled seasonal vegetables

Warm sticky toffee pudding with fresh whipped cream

Mini cheesecake pops

Pecan pie, vanilla chantilly, chocolate Amaretto pot de crème

## THE SWITCHBACK

Cream of leek, potato, bacon & Grumpy Bear honey wheat

Classic Caesar salad

Mediterranean-style couscous salad

Broccoli, cheddar, bell pepper, apple, white wine & dijon vinaigrette

## CHEF'S ACTION STATION

(choose one)

Slow Roasted AAA Alberta beef with green peppercorn jus  
Maple glazed bacon wrapped pork loin, apple & rosemary jus

## MAIN FARE

(choose two)

Grilled 'Fraser Valley' fresh herb chicken breast with spicy peach glaze

Pan seared cold water Steelhead trout, sweet corn & tomato relish  
Veal milanese, sundried tomato jus

Wild mushroom ravioli, white wine cream sauce with tarragon

Scallop Yukon gold potatoes, prairie naturel brown rice, market vegetable medley

Assorted mini pie & tarts

Carved seasonal fruit





# DINNER

## THE VIEWPOINT

Thai coconut and lemongrass soup

Iceberg salad, crumbled blue cheese, bacon, buttermilk dressing  
Artichoke, tomatoes, pickled red onion salad and  
"Nicoise style" Albacore tuna salad

## CHEF'S ACTION STATION

(choose one)

Peppercorn-crust AAA Alberta beef rib eye, lyonnais demi-  
glace sauce

Jumbo sautéed prawns with white wine, fresh herbs,  
roasted garlic, fresh squeezed lemon

## MAIN FARE

(choose two)

Crispy cilantro & lime chicken breast

Broiled salmon, creamy clam "chowder"

Moroccan roasted Lamb, spiced mint yogurt

Sweet potato gnocchi, creamy sage butter sauce

Roasted potato, red lentil Indian stew, market vegetable medley

Meyer lemon tartlets

Charred meringue, raspberry tartlets

Cheesecake squares, miniature espresso crème brûlé

Red Grapes & cheese with assorted artisan bread, crackers

## THE SUMMIT

West Coast seafood chowder

Mesclun green salad, house made dressing

Peppered Mackerel salad, herb vinaigrette

Prairie salad spelt, spinach, frisée,  
roasted yellow beets, pickled red onion, oregano dressing

Local specialty cured beef and buffalo, venison pate, game  
sausages, homemade mustards, french baguette & housemade  
preserve

Atlantic smoked salmon, lemon, capers & red onion, vodka cured  
lake trout gravlax with fennel slaw, candied maple whiskey  
salmon nuggets, jumbo shrimp, cocktail sauce, horseradish aioli  
and B.C. crab Legs

## CHEF'S ACTION STATION

(choose one)

Carved beef tenderloin, Perigord truffle sauce

Pomeroy mustard-crust Ontario lamb legs with rosemary jus

## MAIN FARE

(choose two)

Maple juniper venison loin with chocolate infused red wine jus

Citrus-soy glazed Alaskan black cod

Braised duck leg, wild mushrooms, with red wine burgundy sauce  
Shrimp & scallop, Newburg casserole

Leek and potato hash, red quinoa with roasted maple root  
vegetables, ravioli barolo braised short ribs with  
chanterelles cream sauce, market vegetable medley

Nougatine cheesecake, gateau opera

Chocolate silk mousse, passion fruit meringue tart

Chocolate royale torte, Grand Marnier Napoleon

Red grapes & cheese with assorted artisan bread, crackers





# GALA + EVENTS

## OPTION ONE

Sweet potato and chipotle soup  
clipped chive,  
smoked paprika cream

6 oz Alberta AAA  
beef tenderloin

Oka cheese potato pave,  
foraged mushrooms, cabernet  
jus

Grand Marnier cheesecake  
orange crisp, meringue

## OPTION TWO

Artisan garden greens  
Oven roasted baby tomatoes,  
toasted almonds,  
watermelon radishes,  
raspberry & white balsamic  
vinaigrette

Honey roasted chicken  
roasted red pepper relish, soft  
goat cheese polenta, thyme Jus

Cassis marscapone mousse

## OPTION THREE

Golden beet salad  
Candied pecan, arugula,  
goat cheese  
Honey & apple cider dressing

Pan seared salmon  
Lemon cauliflower cream

Guayaquil dark chocolate  
pot de crème cranberry biscotti

## OPTION FOUR

Heirloom tomatoes &  
mozzarella  
Grapefruit segments, arugula,  
basil oil, balsamic reduction

Hand-carved charbroiled  
bison tenderloin  
Mashed leek and potato,  
seasonal vegetables  
Morel cream sauce

Dark chocolate terrine  
Hazelnut feuilletine



# CANAPÉS

## COLD

Smoked salmon, blinis with lemon squeezed crème fraîche  
Pink Shrimp, lime and cilantro, wonton chips  
Mini beetroot basket with classic bruschetta and preserved lemon  
(vegetarian)  
Mini caprese bite with balsamic drizzle  
Mini skewers of prosciutto and melon (GF)  
Duck confit, apple & celeriac slaw on crostini  
Tuna tataki, wakame salad, mango salsa

## HOT

Thai style chicken satay, wafu sauce  
Tempura prawns, smoked paprika aioli  
House made wild mushroom arancini, truffle aioli  
Vegetarian monsoon roll, sweet chili dip  
Mini beef wellingtons, tomato chutney  
B.C. crab cake, roasted red bell pepper aioli





# SIGNATURE RECEPTION SPECIALTIES

## CHEF'S SELECTION OF ASSORTED HOT AND COLD HORS D'OEUVRES

### Dips & bread

Vine tomato bruschetta, roasted bell pepper hummus, baba ganoush, hand cut crostini & grilled naan bread

### Artisan open-faced sandwich

Smoked salmon, onion marmalade, lemon cream cheese, bagel

Avocado, bocconcini, cherry tomato, basil,  
balsamic glaze, country style bread

Prosciutto, fig, brie cheese, caramelized onion, olive bread

Canadian cheese boards (serves approx. 15 guests)

Canadian cheese, grapes, homemade preserve,  
Artisan breads and gourmet crackers

Vegetable crudité (serves approx. 15 guests)

Vegetables with buttermilk ranch dip

Sliced fruit platter (serves approx. 15 guests)

Seasonal fruit with honey-mint greek yogurt

### Salty snacks

A variety of salty snacks, pretzels, popcorn and kettle chips

### Antipasto platters

Prosciutto, soppresseta, genoa, mozzarella, cherry tomatoes,  
basil

Gorgonzola, artichokes hearts, assorted olives & pepperoncini

Artisan breads & crackers

Kananaskis butcher block (serves approx. 15 guests)

Local specialty cured beef and buffalo, venison pate, game  
sausages

Homemade mustards, french baguette

### The Nacho Log

Crisp corn tortilla, olives, tomatoes, jalapenos, jack cheese  
pico de gallo, guacamole, sour cream

### S'mores

Homemade graham crackers, semisweet chocolate &  
seasonal marshmallows (3 kinds)

### Carnival

Cotton candy, caramel corn, kettle corn,  
mini donuts, donut holes, mini cakes,  
ice cream bars, licorice, sour keys



# CHEF'S STATION

All reception stations are based on 1.5 hours of service  
with a minimum of 50 guests

## CLASSIC FRENCH STYLE TARTARE: BEEF OR SALMON

Shallots, capers, choice of mustard, fresh citrus, homemade  
mayonnaise, daily-inspired herbs, smoked paprika, rice krispies,  
tabasco

## MINI-SLIDERS

Slow roasted pulled pork, maple bourbon bbq chicken, beef  
burger  
shaved red onion, coleslaw, farmhouse cheddar cheese, vine-  
ripened tomato, assorted mustards, roast garlic aioli, pickles,  
sourdough roll

## THE ALBERTA BEEF

Slow roasted Black Angus Alberta beef ribeye, peppercorn jus,  
caramelized onion, cheddar cheese, horseradish, grainy & dijon  
mustard  
Fresh Baked gourmet mini buns

## MAC N' CHEESE BAR

Macaroni & four cheese sauce  
Hickory smoked bacon lardons, chorizo sausage, bbq chicken,  
braised short rib, wild mushrooms ,jalapeno, pesto

## WAKI POKE

Sticky rice, shrimp, chicken with ginger, salmon tartar  
Green peas, bean sprouts, marinated carrots, cabbage, mango  
chunk  
Avocado, bell pepper, radish, green onion, soy sauce, mirin  
and wasabi, roasted sesame and sunflower seeds

## DEATH BY CHOCOLATE

*Our pastry chef's gourmet selection of chocolate desserts*

truffles, mousse, petit fours, tartlets, cakes, wafers,  
brownies and cookies. Served with creamy hot chocolate



# BEVERAGES

## WINE

(Priced per Bottle)

White Wine

Giorgio & Gianni Pinot Grigio (Italy) \$45.00

Vineland Estates Unoaked Chardonnay (Canada) \$55.00

Liebre e la Tortuga Albarino (Spain) \$65.00

Red Wine

Giorgio & Gianni Nero Rosso (Italy) \$45.00

Vineland Estates Cabernet/Merlot (Canada) \$55.00

Finca Nueva Rioja Temperrillo (Spain) \$65.00

## WINE

(Priced per 6 ounce Glass)

White Wine

Giorgio & Gianni Pinot Grigio (Italy) \$10.00

Vineland Estates Unoaked Chardonnay (Canada) \$14.00

Liebre e la Tortuga Albarino (Spain) \$15.00

Red Wine

Giorgio & Gianni Nero Rosso (Italy) \$10.00

Vineland Estates Cabernet/Merlot (Canada) \$14.00

Finca Nueva Rioja Temperrillo (Spain) \$15.00

## SPARKLING WINE & CHAMPAGNE

(Priced per Bottle)

Giusti Prosecco Asolo (Italy) \$60.00

Nino Franco Rustico Prosecco (Italy) \$65.00

Lanson Brut Champagne (France) \$115.00

Veuve Clicquot (France) \$140.00

*All pricing will have tax and a 20% gratuity added  
For Higher end reserve style selections,  
please speak to your Conference Services Manager*

## SPIRITS + HOPS

Host Bar

Premium Brand Liquor (1 Ounce) \$9.00

Ultra-Premium Brand Liquor (1 Ounce) \$12.00

Domestic Beer \$8.50

Soft drinks, juice, bottled water \$4.00

Whiskey Bourbon Bar

Selection of Whiskeys & Bourbons with  
Handcrafted seasonal cocktails \$15.00



# BEVERAGES

## BAR LABOUR CHARGES

Bartender/Cashier charges of \$50.00 per hour per associate (Minimum of three hours) will be applied if consumption is less than \$500.00 per bar/three hours

## PUNCH BOWLS

(Served by the gallon: serves approximately 20 people)  
Inquire about serving your punch in a custom made ice luge sculpture.

Spiked Fruit Punch \$150.00  
Classic Spanish Sangria \$175.00  
Long Island Iced Tea \$150.00

## NON-ALCOHOLIC

(Served by the gallon: Serves approximately 20 people)

Lemonade \$50.00  
Iced Tea \$50.00  
House made flavor-infused glacier water \$30.00  
Home-brewed unsweetened iced tea \$75.00  
House made freshly squeezed lemonade \$80.00

*All prices are subject to GST at the current rate and 20% service charge*

*Our culinary team excels in all areas of presentation and creativity.*

*While the aforementioned menus highlight locally sourced menu content, these are merely suggestions!*

*Our Executive Chef, Eric Beaupré and his team welcome the opportunity to customize the perfect accompaniment to the theme of your conference. From vegan menus to specialized content, please inquire with your conference services manager to discuss your ideas!*





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