

# 2018

CATERING MENU



**ELK RIDGE**  
RESORT • COMMUNITY • LEGACY

**ABOUT**

**EVENTS**

**BREAKFAST**

**BREAKS & REFRESHMENTS**

**LUNCH**

**RECEPTION**

**DINNER BUFFET**

**WINE LIST & BAR MENU**

# ABOUT

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**ABOUT** **EVENTS** **BREAKFAST** **BREAKS** **LUNCH** **RECEPTION** **DINNER** **WINE & BAR**

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## OUR CHEF'S VISION

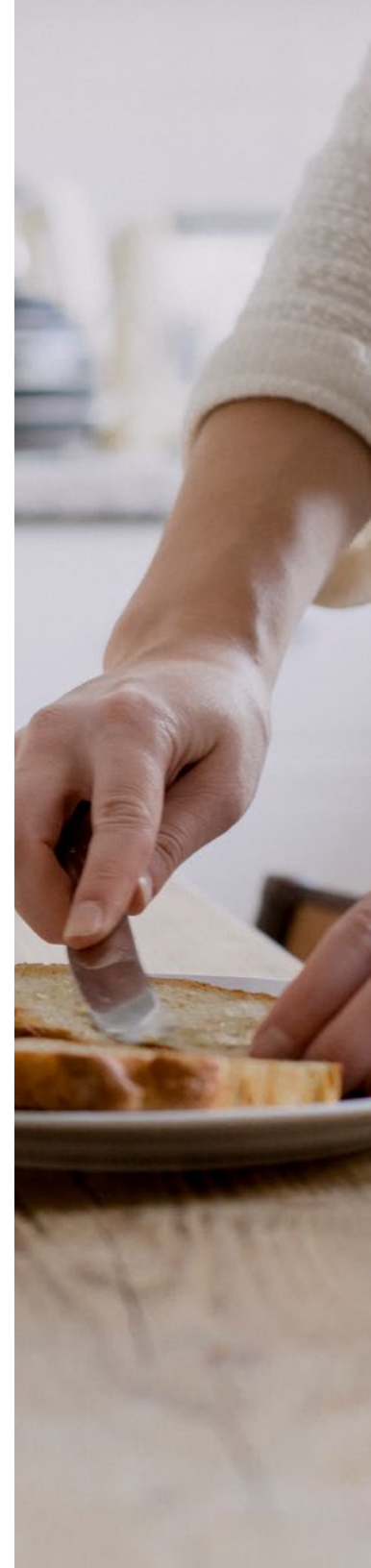
An Okanagan raised Chef in pursuit of keeping the craftsmanship of culinary arts alive and prosperous. Growing up in the "Napa of the north" Chef Travis Pye has developed a passion for farm to table dining. "When the ingredients are taken care of with such love, pride, and passion from local farmers, ranchers, mongers, and butchers there isn't a lot that needs to be done to showcase the true natural taste and beauty." This is the same for our beautiful region of Saskatchewan. Our Chef has shared his passion with the culinary team, and they are working with local suppliers, of quality ingredients, to bring you a true taste of the region here at Elk Ridge Resort. The menus are seasonally influenced, delivering a world class product at the prime of its life.

Globally influenced dishes, using local ingredients, prepared by trained Classic French techniques is how you can describe our Chefs' style of cooking. We are proud to be serving; Dry Creek Farms Elk, raised just north of Prince Albert National Park, Prairie Pride Poultry raised in Grandora, SK and processed in Saskatoon, SK, fresh Walleye caught in the lakes surrounding La Ronge, SK, we use AAA Beef from farms across Alberta and Saskatchewan, wild rice and foraged mushrooms from Northern areas of SK, as well as local canola oil, mustards, and a wide variety of fruits and vegetables grown in the region by hard working and passionate individuals.

Chef Travis has also opened restaurants in cities across our country including Ottawa, Toronto, and Vancouver where his vast experience in different cuisines and hotel & resort settings makes for a very approachable and professional manner in day to day operations, menu research and development, and overall guest satisfaction. We realize that priorities, when it comes to food, will be different for each client. Therefore, we will discuss your specific priorities in consultation with your Catering Sales Manager & answer any questions you may have

**Executive Chef, Travis Pye**

**2018 ELK RIDGE RESORT CATERING MENU**



# ABOUT

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## DIETARY RESTRICTIONS & ALLERGIES

At Elk Ridge Resort we strive to create memorable events for everyone. We will do our best to accommodate all requests to provide an alternative option for guests with any food allergies, medical dietary sensitivity or other restrictions. Allergy sensitive dishes will be priced the same as the main entrée selected for your Event.

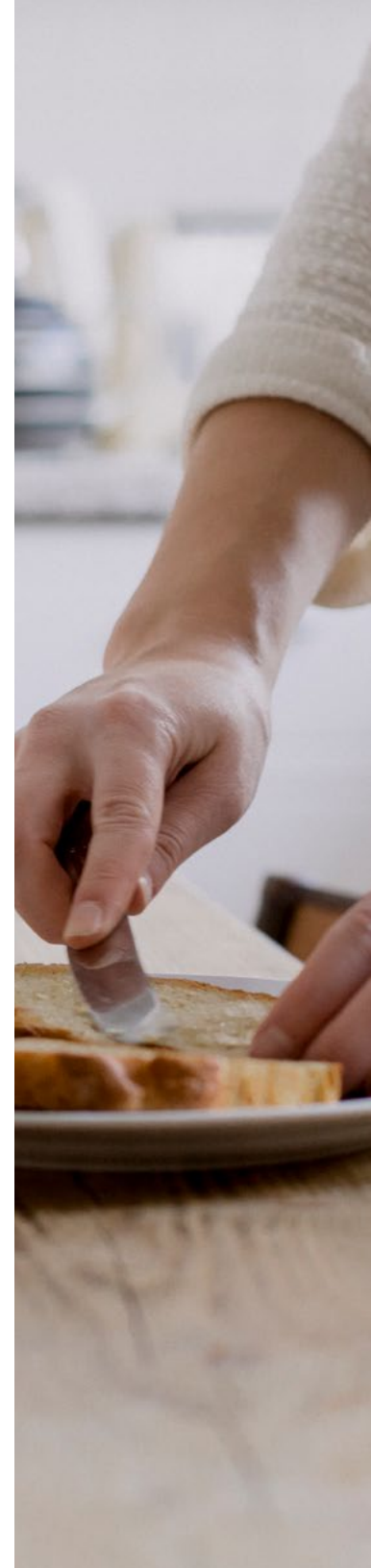
Appetizers and desserts will be served as per the menu choice for your group. Should you require alternative appetizers or desserts for your guest(s), additional charges may apply. Your Catering Services Manager will need to be notified of any of these requests a minimum of 14 days prior to your event.

Any requests made less than 14 days prior to your event due to allergies, personal preferences or dietary restrictions will be addressed by providing a vegetarian option. This will be charged over and above your final guarantee number.

All food is prepared in a kitchen that may contain or have been in contact with nuts, seafood or other allergens so we cannot guarantee a 100% allergy free environment.

All prices are subject to 18% Gratuity Service Charge and 5% GST & 6% PST. All prices are in Canadian Dollars. Menu items may contain allergens. Please advise the Catering Services Manager of any allergies.

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# EVENTS

**ABOUT** **EVENTS** **BREAKFAST** **BREAKS** **LUNCH** **RECEPTION** **DINNER** **WINE & BAR**

## FULL DAY MEETING PACKAGE

Meeting Packages include (refreshed all day) Freshly Brewed Citavo Coffee, Higgins & Burke assorted specialty teas, wireless internet. Add Soft Drinks or Sparkling Water @ \$3.50 by consumption. All prices are per person and a surcharge of \$4 per person will be added for modifications and/or groups of less than 20 guests, unless otherwise indicated.

## WORKING PACKAGE

### BREAKFAST

Assorted Chilled Fruit Juices  
Fresh Fruit Platter  
Assorted Freshly Baked Danishes, Muffins, and Croissants  
Individual Yogurts

### MORNING BREAK (Choice of 2)

Assorted Smoothies  
Whole Fruit  
Granola Bars  
Assorted Squares  
Assorted Cookies  
Sticky Cinnamon Buns  
Bagels & Cream Cheese

### AFTERNOON BREAK (Choice of 2)

Savory Popcorn  
Individual Bags of Chips  
Assorted Chocolate Bars  
Chocolate Brownies  
Warm Pretzels & Mustard  
Roasted Red Pepper Bruschetta Crostini's



# EVENTS

**ABOUT** **EVENTS** **BREAKFAST** **BREAKS** **LUNCH** **RECEPTION** **DINNER** **WINE & BAR**

## LUNCH OPTIONS

(Choice of 1)

### PLATED 'WORKING LUNCH' (Choice of 1)

100% Chuck Patty Burger & Fries  
Chicken Pot Pie & Garden Salad  
Bacon Fried Rice Bowl  
Homemade Chili & Caesar Salad

### DELI COUNTER BUFFET

Roast beef sandwiches with horseradish aioli, Chicken BLT sandwiches, Roasted Vegetables wraps with goats cheese, Festive Ham and Swiss cheese sandwiches with sweet & spicy mustard, Salmon salad sandwiches, Chefs pasta salad, Seasoned Potato Wedges.

### SOUPS UP

Choice of soup (Cream of Cauliflower, Tomato and Leek, Fisherman's Stew, or Butternut Squash Puree), Roasted Beet Salad, Today's Garden Salad with assorted salad dressing, Classic Caesar Salad, Garlic Bread

### PIZZA PARTY

Assortment of Pepperoni & Sausage pizzas, Ham & Pineapple, and vegetarian pizzas, Classic Caesar Salad, Broccoli and Carrot Salad, Assorted Cookies.

**\$79 per person**

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# EVENTS

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## EXECUTIVE PACKAGE

### BREAKFAST

Assorted Chilled Fruit Juices  
Fresh Fruit Platter with a honey drizzle  
Assorted Freshly Baked Danishes, Muffins, and Croissants  
Free Run Scrambled Eggs with cream, cheese, and fresh chives.  
Oven roasted breakfast potatoes with herbs

### MORNING BREAK (Choice of 2)

Assorted Smoothies  
Whole Fruit  
Granola Bars  
Assorted Squares  
Assorted Cookies  
Sticky Cinnamon Buns  
Bagels & Cream Cheese  
Yogurt Parfait buffet  
Smoked Salmon Crostini's

### AFTERNOON BREAK (Choice of 2)

Savory Popcorn  
Individual Bags of Chips  
Assorted Chocolate Bars  
Chocolate Brownies  
Warm Pretzels & Mustard  
Roasted Red Pepper Bruschetta Crostini's  
Cheeseburger Sliders  
Feta & Watermelon Skewers  
Greek Spanakopita & Tzatziki

### LUNCH OPTIONS (Choice of 1)

#### PLATED 'WORKING LUNCH' (Choice of 1)

100% Chuck Patty Burger & Fries  
Chicken Pot Pie & Garden Salad  
Bacon Fried Rice Bowl  
Homemade Chili & Caesar Salad  
Herb Crusted Salmon on Aromatic Rice

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# EVENTS

**ABOUT** **EVENTS** **BREAKFAST** **BREAKS** **LUNCH** **RECEPTION** **DINNER** **WINE & BAR**

## DELI COUNTER BUFFET

Roast beef sandwiches with horseradish aioli, Chicken BLT sandwiches, Roasted Vegetable wraps with goats cheese, Festive Ham and Swiss cheese sandwiches with sweet & spicy mustard, Salmon salad sandwiches, Chefs pasta salad, Daily Garden Salad with assorted dressings, Seasoned Potato Wedges, locally made cakes

## SOUPS UP

Choice of soup (Cream of Cauliflower, Tomato and Leek, Fisherman's Stew, or Butternut Squash Puree), Roasted Beet Salad, Today's Garden Salad with assorted salad dressing, Classic Caesar Salad, Garlic Bread, locally made cheesecakes

## LOW & SLOW

Thinly sliced slow roasted beef in rosemary gravy, fresh Kaiser Buns, horseradish crèma, chimichurri, rustic potato salad, roasted root vegetables, assorted dessert squares

## TASTE OF ITALY

Choice of pasta (Penne bolognese, Chicken & Roasted Garlic in a white wine cream sauce, Sundried Tomato Pesto Linguine), Assortment of Pepperoni & Sausage, Ham & Pineapple, and vegetarian pizzas, Classic Caesar Salad, Broccoli and Carrot Salad, Assorted Cookies

## UKRAINIAN

Cheddar Cheese Perogies with Sautéed Onion and Garlic Sausage, White Wine Sauerkraut, Pickled Beet & Dill Salad, Cabbage Rolls, Assorted buns, locally made pie

**\$95 per person**

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# EVENTS

**ABOUT** **EVENTS** **BREAKFAST** **BREAKS** **LUNCH** **RECEPTION** **DINNER** **WINE & BAR**

## MEALS TO GO

### BREAKFAST

All bagged breakfasts include a bottle of water or juice

Fresh Fruit Cup

Flavored Greek Yogurt

Duck Fat Breakfast Potatoes

Breakfast Wrap - Spinach Tortillas, Free run eggs, Bacon, Pico de Gallo, Sour Cream, and Cilantro

**\$20 per person (Minimum 20 people)**

### LUNCH

All bagged lunches include a bottle of water and choice of the following options:

#### Choice of 1 snack:

Whole Fruit  
Fresh Fruit Cup  
Yogurt  
Raw Veggies & Dip  
Granola Bar  
Fresh Baked Cookies  
Individual bags of Chips  
Chocolate Bar  
Mixed Nuts

#### Choice of 1 side dish:

Chefs Pasta Salad  
Rustic Potato Salad  
Side Greens Salad  
Side Caesar Salad  
Cup of Daily Soup  
French Fries  
Yam Fries



# EVENTS

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ABOUT **EVENTS** BREAKFAST BREAKS LUNCH RECEPTION DINNER WINE & BAR

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## Choice of 1 main:

Roast Beef Sandwich with Horseradish Aioli  
Chicken BLT Sandwich  
Roasted Vegetable Wrap with Goats Cheese  
Festive Ham and Swiss cheese Sandwich with Sweet & Spicy Mustard  
Salmon Salad Sandwich  
Buffalo Chicken Wrap  
Large Caesar Salad (add chicken \$5/person)  
Large Garden Salad  
Chinese Take Out Stir fry

**\$25 per person (Minimum 20 people)**

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# BREAKFAST

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## CONTINENTAL BREAKFASTS

All breakfasts are served with fresh fruit juices, freshly brewed Citavo coffee, and Higgins & Burke specialty teas. All prices are per person and a surcharge of \$4 per person will be added for modifications and/or groups of less than 20 guests, unless otherwise indicated.

### CANADIAN CONTINENTAL

Fresh fruit platter  
Assorted muffins, Danishes, and buttery croissants  
Fruit preserves, marmalade, & butter  
Selection of individual cereal & milk  
Selection of individual yogurts

**\$21**

### RISE AND SHINE

Assorted fruit smoothies  
Assorted whole wheat muffins  
BYOPB (Build Your own Parfait Bar)  
Fresh Bagels  
Cream cheese, Peanut Butter, Preserves, & butter

**\$26**

### THE TRADITIONAL

Orange, Grapefruit and Apple Juices  
Assorted Fresh Baked Pastries  
Butter and Preserves  
Roasted Breakfast Potatoes  
Fresh Scrambled Eggs  
Breakfast Sausage and Smoked Bacon  
Steel Cut Oats served with Cinnamon, Brown Sugar and Milk

**\$28**

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# BREAKFAST

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## KICK START

Fresh fruit platter  
Assorted muffins, Danishes, and buttery croissants  
Fruit preserves, marmalade, & butter  
Free Run Scrambled eggs, with cream, cheese, and fresh chives  
Buttermilk Blueberry Pancakes & Syrup  
Oven Roasted Breakfast Potatoes with herbs  
Roasted Tomatoes with pesto and parmesan

**\$29**

## THE TRUE NORTH

Fresh fruit platter  
Assorted muffins, Danishes, and buttery croissants  
Fruit preserves, marmalade, & butter  
Steel Cut Oats with Brown Sugar & Cinnamon  
Free Run Scrambled eggs, with cream, cheese, and fresh chives  
Oven Roasted Breakfast Potatoes with herbs  
Apple wood Smoked Bacon Rashers  
Local Maple Pork Sausages

**\$31**

## THE LUMBERJACK

Fresh fruit platter  
Assorted muffins, Danishes, and buttery croissants  
Fruit preserves, marmalade, & butter  
Sticky Cinnamon Buns  
Free Run Scrambled eggs, with cream, cheese, and fresh chives  
Oven Roasted Breakfast Potatoes with herbs  
Apple wood Smoked Bacon Rashers  
Local Maple Pork Sausages  
Sliced Festive Ham  
Buttermilk Pancakes & Syrup  
Belgium Waffles & Fresh fruit compote

**\$34**

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# BREAKFAST

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## BRUNCH TIME

Fresh Fruit Platter drizzled with Honey  
Assorted Fruit Smoothies  
Assorted muffins, Danishes, and buttery croissants  
Fruit preserves, marmalade, & butter  
Sticky Cinnamon Buns  
Canadian Classic Eggs Benedict  
Spanish Breakfast Potatoes  
Smoked Salmon & Pacific Prawn Cocktail  
Local Maple Pork Sausage Links

**\$36**

## GRAND BRUNCH

Fresh Fruit Platter drizzled with Honey  
Assorted Fruit Smoothies  
Assorted muffins, Danishes, and buttery croissants  
Fruit preserves, marmalade, & butter  
Sticky Cinnamon Buns  
Canadian Classic Eggs Benedict  
Spanish Breakfast Potatoes  
Smoked Salmon & Pacific Prawn Cocktail  
Local Maple Pork Sausage Links  
Rustic Potato Salad with herbs  
Carved Alberta Top Sirloin, Jus, Horseradish  
Chilled Mussels and Clams  
French toast with Peach Compote  
Assorted Cookies  
Assorted Dessert Squares  
Assorted locally made pies

**\$48**

# BREAKFAST

ABOUT EVENTS **BREAKFAST** BREAKS LUNCH RECEPTION DINNER WINE & BAR

## BREAKFAST ENHANCEMENTS

### CROISSANT SANDWICH

free run scrambled egg, festive ham, aged cheddar

**\$7 per person**

### CANADIAN CLASSIC EGGS BENEDICT

Canadian back bacon, poached eggs, house made

hollandaise sauce

**\$6 per person**

### WEST COAST EGGS BENEDICT

Smoked Salmon, poached eggs, house made

hollandaise sauce

**\$8 per person**

### PRAIRIE BOY BENEDICT

5oz AAA Sirloin, poached eggs, house made

hollandaise sauce, caramelized onion

**\$10 per person**

### FRENCH TOAST

Peach Compote, Maple Syrup

**\$5 per person**

### BUTTERMILK PANCAKES

Warm Syrup

**\$5 per person**

Domestic Cheese Platter

**\$10 per person**

Charcuterie Platter

**\$10 per person**

### SMOKED SALMON BAGELS

Cream Cheese, Dill

**\$9 per person**

Free Run Scrambled egg with cream, cheese, and

fresh chives

**\$5 per person**

Oven Roasted Breakfast Potatoes with herbs

**\$3 per person**

### STEEL CUT OATS

dried fruits, brown sugar, cinnamon

**\$5 per person**

Apple wood Smoked Bacon, Maple Sausage, or

Festive Ham

**\$5 per person**

### FRESH FRUIT PLATTER

variety of melons, and berries

**\$6 per person**

### OMELETTE STATION

Made to order, all the fixings

**\$10.<sup>50</sup> per person**

### SMOOTHIE STATION

Made to order, all the fixings

**\$9.<sup>50</sup> per person**

### BELGIUM WAFFLE STATION

Made to order, all the fixings

**\$8.<sup>50</sup> per person**

# BREAKS & REFRESHMENTS

ABOUT EVENTS BREAKFAST **BREAKS** LUNCH RECEPTION DINNER WINE & BAR

## REFRESHMENTS

Premium Coffee  
\$65 urn (24 Cups)  
\$26 carafe (8 Cups)  
\$3.<sup>25</sup> per cup

Premium Hot Tea  
\$3.<sup>50</sup> person

Water and/or Soft Drinks\*  
\$3.<sup>50</sup> bottle

Lipton Pure Leaf Premium Ice Teas\*  
\$4 each

Juices, Gatorade Sports Drinks\*  
\$4.<sup>50</sup> each

Bottled Lipton Pure Leaf Premium Ice Teas  
\$4 each

Bottled Gatorade Sports Drinks  
\$4.<sup>50</sup> each

\*Drinks all come in bottles or cans and are billed based upon consumption

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2018 ELK RIDGE RESORT CATERING MENU



# BREAKS & REFRESHMENTS

ABOUT EVENTS BREAKFAST **BREAKS** LUNCH RECEPTION DINNER WINE & BAR

## BREAKS

All breakfasts are served with fresh fruit juices, freshly brewed Citavo coffee, and Higgins & Burke specialty teas. All prices are per person and a surcharge of \$4 per person will be added for modifications and/or groups of less than 20 guests, unless otherwise indicated.

### BOOST

Assorted Fruit Smoothies  
Espresso Coffee Cake  
Crudités (raw veggies) & Hummus  
Whole Fruit  
Granola Bars

**\$18**

### THE BAKERY

Assorted Cookies  
Chocolate Zucchini Loaf  
Buttery Croissants  
Assorted Squares  
Assorted Muffins

**\$16**

### SPA DAY

Thirsty Buddha Flavoured Coconut Water  
Fresh Fruit Platter  
Chocolate Zucchini Loaf  
Artisan Cheese & Crackers

**\$20**

### CHEAT DAY

Chocolate Bars  
Chips  
Assorted Cheesecakes  
Fresh Fruit Platter

**\$16**

### FAIR GROUNDS

Warm Pretzels & Mustard  
Caramel Popcorn  
Mixed Nuts  
Whole Fruit  
Fudge Brownies

**\$18**

### MEAT SWEATS

Sweet & Sour Elk Meatballs  
Cheeseburger Sliders  
Crudites & Dip  
Crispy Fish Popsicles - tarragon aioli

**\$22**



# BREAKS & REFRESHMENTS

ABOUT EVENTS BREAKFAST **BREAKS** LUNCH RECEPTION DINNER WINE & BAR

## COFFEE BREAK ENHANCEMENTS

Fresh Squeezed Lemonade with Cane Sugar  
**\$20/L**

Hot Cocoa - Marshmallows, chocolate shavings  
**\$25/L**

Red Bull  
**\$8/Each**

Coconut Water  
**\$8/Each**

Sparkling Water  
**\$6/Each**

Assorted Cookies  
**\$50/dz**

Chocolate Fudge Brownies  
**\$50/dz**

Assorted Squares  
**\$50/dz**

Chocolate Zucchini Loaf  
**\$46/dz**

Assorted Muffins  
**\$50/dz**

Assorted Locally Made Cakes  
**\$50/dz**

Espresso Coffee Cake  
**\$46/dz**

Assorted Locally Made Cheesecakes  
**\$50/dz**

Assorted Locally Made Pies  
**\$48/dz**

Granola Bars  
**\$30/dz**

Individual Bags of Chips  
**\$4/Each**

Chocolate Bars  
**\$4/Each**

Warm Pretzels  
**\$5 per person**

Savory or Caramel Popcorn  
**\$5 per person**

Fresh fruit platter - variety of melons, and berries  
**\$6 per person**

Mixed Nuts  
**\$4 per person**

Assorted Fruit Smoothies  
**\$8 each**

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# LUNCH

ABOUT EVENTS BREAKFAST BREAKS **LUNCH** RECEPTION DINNER WINE & BAR

## LUNCH BUFFETS

SERVED 11AM TO 3PM

All lunches are served with freshly brewed Citavo coffee, and Higgins & Burke Specialty teas, unless otherwise indicated. All prices are per person and a surcharge of \$4 per person will be added for modifications and/or groups of less than 20 guests, unless otherwise indicated.

### MEAT IN THE MIDDLE

Roast beef sandwiches with horseradish aioli

Chicken BLT sandwiches

Roasted Vegetables wraps with goats cheese

Festive Ham and Swiss cheese sandwiches with sweet & spicy mustard

Salmon salad sandwiches

Chefs pasta salad

Today's Garden Salad with assorted dressings

Seasoned Potato Wedges

Assorted Gourmet Cookies

**\$28 per person (Minimum 25 people)**

### SOUPER SALADS

Choice of soup (Cream of Cauliflower, Tomato and Leek, Fisherman's Stew, or Butternut Squash Puree)

Roasted Beet Salad

Today's Garden Salad with assorted salad dressing

Classic Caesar Salad

Garlic Bread

Double Fudge Brownies.

**\$24 per person (Minimum 25 people)**

# LUNCH

ABOUT EVENTS BREAKFAST BREAKS **LUNCH** RECEPTION DINNER WINE & BAR

## PIZZA BUFFET

Assortment of meat and vegetarian pizzas  
Classic Caesar Salad  
Warm Broccoli and Carrot Salad  
Fresh Fruit & Berry Platter  
Chefs Assorted Cakes

**\$28 per person (Minimum 25 people)**

## LOW & SLOW

Thinly sliced slow roasted beef in rosemary gravy  
Fresh Kaiser Buns  
horseradish crème  
chimichurri  
rustic potato salad,  
roasted root vegetables  
assorted dessert squares

**\$32 per person (Minimum 30 people)**

## PRAIRIE PRIDE

Roasted Chicken Breasts with fresh herbs & citrus  
thyme baby potatoes  
Tomato Cucumber Watermelon Feta Salad  
Caesar Salad  
Fresh Baked Dinner Rolls  
Assorted Local Cheesecakes

**\$32 per person (Minimum 30 people)**

## A WALK IN THE BOREAL

Red Wine Braised Local Elk  
Chive Whipped Potatoes  
Roasted Root Vegetables  
Forest Salad (heritage greens, fresh berries, soft goats  
cheese, toasted almonds, cherry balsamic vinaigrette)  
Fresh Baked Dinner Rolls  
Locally made Pie

**\$36 per person (Minimum 30 people)**

## THE BOOT

Penne Bolognese  
Fettuccine Alfredo with Grana Padano  
Caesar Salad, Panzanella Salad  
Toasted Garlic Bread  
Oregano Potato Wedges  
Tiramisu Cake

**\$34 per person (Minimum 30 people)**

## INDY INDO

Sweet & Rich Butter Chicken  
Prawn Jungle Curry  
Aromatic Rice  
Grilled Naan bread  
Aloo Gobi Salad  
Fresh Fruit Platter  
Mint Raita  
Coconut Cake.

**\$34 per person (Minimum 30 people)**

# LUNCH

ABOUT EVENTS BREAKFAST BREAKS **LUNCH** RECEPTION DINNER WINE & BAR

## WORKING LUNCH

(PLATED AND DELIVERED TO MEETING ROOM)

### 100% BEEF BURGER

with all the fixins' & House Cut Kennebec Fries

**\$25 per person**

### LOCAL CHICKEN POT PIE

and today's Garden Salad with House Vinaigrette

**\$25 per person**

### RUSTIC CHILI

in a Sourdough Bread Bowl

**\$22 per person**

### BACON FRIED RICE BOWL

with Asian Vegetables, Scrambled Egg, Sesame Soy

**\$27 per person**

### FRESH PAN SEARED SALMON

Tzatziki, Rice Pilaf, Today's Vegetables

**\$30 per person**

### SUNDRIED TOMATO PESTO FETTUCCINE

Roasted Garlic, Spinach, Goats Cheese

**\$24 per person**

### SOUP DE JOUR

& Side Caesar Salad, Toasted Garlic Bread

**\$20 per person**

2018 ELK RIDGE RESORT CATERING MENU



# LUNCH

ABOUT EVENTS BREAKFAST BREAKS **LUNCH** RECEPTION DINNER WINE & BAR

## LUNCH ENHANCEMENTS

### CHEFS SOUPS

Tomato & Leek, Butternut Squash Puree, Cream of Wild Mushroom, Fisherman's Stew, Beef & Elk Chili, Cream of Roasted Cauliflower, Hamburger Soup, Red Pepper Bisque, or Tortilla Soup  
**\$5 per person (per soup)**

### CHEFS SALADS

Classic Caesar Salad, Today's Garden Salad, Roasted Beet Salad, Panzanella Salad, Boreal Forest Salad, Chef Pasta Salad, Rustic Potato Salad, Creamy Cabbage Salad, Calabrese Salad, Tomato Cucumber Feta Salad, Local Quinoa Salad, or Warm Carrot & Broccoli Salad  
**\$5 per person (per salad)**

### SEASONAL VEGETABLES

**\$5 per person**

### POTATOES ANY WAY YOU LIKE THEM

Mashed; Smashed; Baked; Roasted Baby; Fries; Wedges; Sweet Potatoes or Scalloped Potatoes  
**\$5 per person**

### FRESH FRUIT & BERRY PLATTER

**\$6 per person**

### ARTISAN CHEESE PLATTER

Variety of breads and crackers, dried fruits, assorted nuts, grainy dijon mustard, pickles, olives, fruit preserves  
**\$10 per person**

### LOCAL CHARCUTERIE PLATTER

Variety of breads and crackers, pickled vegetables, grainy dijon mustard, pickles, olives, fruit preserves  
**\$10 per person**

### PLATEAU DE FRUIT DE MER

Atlantic Mussels; Manila Clams; Prawn Cocktail; Smoked Salmon; American Cocktail sauce; Mignonette; Rose  
**\$12 per person**

### LIVE OYSTER BAR

Selection of fresh oysters from the East and West Coast, Mignonette, Horseradish, Lemon  
**\$15 per person (plus \$50/hour for the chef)**

### DESSERTS

See Break Enhancements

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# LUNCH

**ABOUT   EVENTS   BREAKFAST   BREAKS   LUNCH   RECEPTION   DINNER   WINE & BAR**

## LATE LUNCHES

All Late Lunches are served with freshly brewed Citavo coffee, and Higgins & Burke Specialty teas, unless otherwise indicated. All prices are per person and a surcharge of \$4 per person will be added for modifications and/or groups of less than 20 guests, unless otherwise indicated.

### PJ PARTY

Assorted Pizzas (vegetarian included), Vegetables  
Crudités & Dips, Ice Cream Sandwiches.

**\$12 per person**

### FINGER LICKIN' FOOD

Assorted Flavors of Chicken Wings, Cheeseburger  
Sliders, Sliced Watermelon

**\$14 per person**

### MUNCHIES

Buttery Popcorn, Mini Corn Dogs, Candy

**\$10 per person**

### FANCY EH?

Mashed Potato Martinis, Artisan Cheese &  
Charcuterie Platter, Assorted Crackers & Preserves

**\$15 per person**

### SANDWICH ARTISTS

An Assortment of meats, cheeses, vegetables, breads,  
and spreads.

**\$12 per person**

All prices are subject to 18% Gratuity Service Charge and 5% GST & 6% PST. All prices are in Canadian Dollars. Menu items may contain allergens. Please advise the Catering Services Manager of any allergies.

**2018 ELK RIDGE RESORT CATERING MENU**



# RECEPTION

**ABOUT** **EVENTS** **BREAKFAST** **BREAKS** **LUNCH** **RECEPTION** **DINNER** **WINE & BAR**

All prices are per person and a surcharge of \$4 per person will be added for modifications and/or groups of less than 20 guests, unless otherwise indicated.

## COLD HANDOUTS

Dill Cream Cheese Cucumber Cups with  
Smoked Salad and capers  
**\$48/dozen**

Watermelon & Feta Skewers  
**\$42/dozen**

Tomato, Bocconcini, Basil Skewers  
**\$42/dozen**

Tuna Tacos (Rare seared Albacore Tuna, Asian  
Slaw, Crisp Wonton)  
**\$54/dozen**

Local Lake Fish Ceviche (Lime, Orange,  
Cilantro, Corn, Red Peppers, Cumin)  
**\$55/dozen**

Bruschetta Crostini's (Tomato,  
Onion, Basil, Balsamic Reduction)  
**\$44/dozen**

Duck Confit Crostini's (Hoisin  
Sauce, Braised Cabbage, Cilantro)  
**\$54/dozen**

Prosciutto Wrapped Figs  
**\$52/dozen**  
Cheesecake Squares  
**\$50/dozen**

Chocolate Caramel Mousse  
**\$48/dozen**

Chocolate Dipped Strawberries  
**\$42/dozen**

## COLD PLATTERS

Artisan Cheese Platter (assorted breads  
& crackers, dried fruits, mixed nuts, olives,  
mustards, preserves)  
**\$10 per person**

Local Charcuterie Platter (assorted breads &  
crackers, pickled vegetables, mustards, preserves)  
**\$10 per person**

Vegetable Crudités & Dip Platter (hummus,  
caramelized onion dip)  
**\$8 per person**



# RECEPTION

ABOUT EVENTS BREAKFAST BREAKS LUNCH RECEPTION DINNER WINE & BAR

Fresh Fruit Display  
**\$9 per person**

Cocktail Bun Sandwiches (assorted meats,  
cheeses, and spreads)  
**\$12 per person**

Plateau de Fruit De Mer (Atlantic mussels,  
manila clams, pacific prawns, smoked salmon)  
**\$15 per person**

Sushi Display (vegetarian options, spicy tuna,  
California rolls, sashimi, pickled ginger, wasabi)  
**\$22 per person**

Tortilla Chips & Dips (pico de gallo, guacamole,  
black bean dip)  
**\$8 per person**

Chefs Assorted Dessert Squares  
**\$9 per person**

Locally Made Pies  
**\$9 per person**

## HOT HANDOUTS

Bison Sliders (rosemary relish, garlic aioli, crispy  
onions)  
**\$55/dozen**

Elk Meatballs (sweet & sour sauce, thyme)  
**\$58/dozen**

Vegetables Spring rolls  
**\$44/dozen**

Loaded Perogies  
**\$48/dozen**

Wild Mushrooms on Toast  
**\$48/dozen**

Mini Vegetable Quiche  
**\$48/dozen**

Coconut Shrimp  
**\$52/dozen**

Halibut Pops  
**\$56/dozen**

Tandoori Flatbread  
**\$50/dozen**

Mediterranean Flatbread  
**\$48/dozen**

Herb & Cream Cheese Stuffed Mushroom Caps  
**\$46/dozen**



# RECEPTION

ABOUT EVENTS BREAKFAST BREAKS LUNCH **RECEPTION** DINNER WINE & BAR

## RECEPTION ENHANCEMENT STATIONS

(MINIMUM 30 PEOPLE)

### BUILD YOUR OWN SALAD BAR

Assorted lettuce, fresh vegetables, nuts & seeds, cheeses, variety of dressings

**\$15 per person**

### AAA TOP SIRLOIN CARVING STATION

Dinner buns, horseradish, chimichurri

**\$18 per person**

### LIVE OYSTER SHUCKING STATION

East and west coast, mignonette, horseradish, cocktail sauce, lemon

**\$20 per person**

### POUTINE SUNDAE BAR

Fries, cheese curds, rosemary gravy, bacon, scallions, chorizo, roasted peppers

**\$12 per person**

### MASHED POTATO MARTINI BAR

Rosemary gravy, cheeses, bacon, scallions, sour cream, peas and corn

**\$15 per person**

### AAA TOP SIRLOIN CARVING STATION

Dinner buns, horseradish, chimichurri

**\$12 per person**

### BUILD YOU OWN TACO BAR

Taco beef, taco chicken, tortillas, cheese, fresh vegetables, refried beans

**\$14 per person**

### ICE CREAM SUNDAE BAR

Vanilla & chocolate ice cream, candies, fruit, nuts, chocolates, whip cream

**\$14 per person**

All prices are subject to 18% Gratuity Service Charge and 5% GST & 6% PST. All prices are in Canadian Dollars. Menu items may contain allergens. Please advise the Catering Services Manager of any allergies.

2018 ELK RIDGE RESORT CATERING MENU





# RECEPTION

ABOUT EVENTS BREAKFAST BREAKS LUNCH **RECEPTION** DINNER WINE & BAR

## THEMED RECEPTION OFFERINGS (MINIMUM 50 PEOPLE)

### TAILGATE PARTY

Vegetable Crudités & Dip, Bratwurst Sausages & Fried Onions, Beef Sliders, Rustic Potato Salad, Creamy Cabbage & Apple Slaw, Mini Corn Dogs, Smoked Macaroni & Cheese, Dinner Buns, Mustards, BBQ Sauces, Double Fudge Brownies, Sliced Watermelon, Locally Made Pies.

**\$75 per person**

### ASIAN PERSUASION

Assorted Sushi (vegetarian options); Spring Rolls; Samosas; Prawn Jungle Curry; Butter Chicken; Gyozas; Coconut Cake; Baklavas; and Tropical Fruit Display.

**\$80 per person**

### TACO TRUCK

Taco Salad Cups, Taquitos, Tortilla Chips & Dips, Prawn & White Fish Ceviche, Chicken Tacos, Beef Tacos, Fish Tacos, Churros, Tropical Fruit display.

**\$70 per person**

### WEST COAST

Plateau de Fruit de Mer, Live Oyster Shucking, Fresh Bannock, Deer Sliders, Smoked Salmon Cucumber Cups, Vegetable Crudités & dips, Nanaimo Bars, Gourmet Cookies.

**\$78 per person**

### WELCOME TO LAKELAND

Elk Meatballs, Fried Pickerel Skewers with Tarragon Remoulade, Tomato Bruschetta on Crostini's, Deer Sliders, Roasted Root Vegetable Skewers, Crispy Mashed Potatoes, Artisan Cheese & Charcuterie Platter, Toasted S'mores, Locally Made Cheesecakes.

**\$75 per person**

### FRENCH CINEMA

Duck Confit Crostini's, Red Pepper Bisque Shooters, Prosciutto Wrapped Figs stuffed with Blue Cheese, Vegetable Crudités, Plateau de Fruit de Mer, Braised Beef on a Bun, Chocolate Mousse, Fresh fruit drizzled with chocolate and honey.

**\$78 per person**

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2018 ELK RIDGE RESORT CATERING MENU



# DINNER BUFFET

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## PAVILION AND PATIO GRILLE BUFFETS

Available in The Pavilion or on our Lodge Pond Patio  
(must be booked with the Wapiti Ballroom) only

A Backyard Grill is a more than just a piece of equipment; it is an unspoken attraction which ignites the senses. It is also a gathering place for friends and family. There is something enjoyable about the warmth of the flame, the smell of the charcoal. It reminds us of a summer day, kids running through the sprinkler in the backyard, and a cold beer

Let our chef do all the heavy lifting and provide you with a backyard experience using only the highest quality of local ingredients. Whether you want to create a custom grilled lunch or dinner buffet, or add on to an existing meal package or reception we got you covered.

Pavilion and Patio Grille Buffets are served with freshly brewed Citavo coffee, and Higgins & Burke Specialty teas, unless otherwise indicated.

All prices are per person and a surcharge of \$4 per person will be added for modifications and/or groups of less than 20 guests, unless otherwise indicated.



# DINNER BUFFET

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## GRILL MED

Marinated Lamb Chops  
Marinated Chicken, Beef, and Vegetable Kabobs  
Grilled Garlic Pita  
Rice Pilaf  
Grilled Asparagus  
Seasonal Vegetables  
Greek Salad  
Dessert Squares  
**\$48 per person**

## GET 'ER DONE... (HOW YOU LIKE IT)

NY Striploin  
Prawn Skewers  
BBQ Pork Ribs  
BBQ Local Chicken  
Grilled Cajun Corn on the Cob  
Choice of 2 Chefs Salads  
Roasted Baby Potatoes  
Vegetable Succotash  
Specialty Dessert Cakes  
**\$62 per person**



# DINNER BUFFET

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## DINNER BUFFETS

All dinner buffets are served with freshly brewed Citavo coffee, and Higgins & Burke Specialty teas, unless otherwise indicated. All prices are per person and a surcharge of \$4 per person will be added for modifications and/or groups of less than 20 guests, unless otherwise indicated.

### THE LAKE HOUSE

Roasted Prairie Pride Chicken with herbs & spices, Local Maple Glazed Festive Ham with fresh pineapple, Thyme Roasted Baby Potatoes, Seasonal Vegetables, Classic Caesar Salad, Warm Broccoli & Carrot Salad, Dinner Rolls, Chefs Assorted Desserts.

**\$46 per person**

### PRAIRIE PRIDE

Slow Roasted 'AAA' Alberta Beef Top Sirloin, Red Wine Rosemary Gravy, Chive Whipped Potatoes, Dinner Rolls & Butter, and Roasted Local Chicken with herbs & spices, Thyme Roasted Baby Potatoes, Seasonal Vegetables, Classic Caesar Salad, Chef Garden Salad with Selection of Dressings, Rustic Potato Salad, Chefs Assorted Cheesecakes, and Gourmet Cookies.

**\$58 per person**

### INTO THE WILD

Red Wine Braised Local Elk, Chive Whipped Potatoes, Dinner Rolls, Pan Seared Local Pickerel with citrus & herbs, Garlic Scallops Potatoes, Seasonal Vegetables, Green Bean Cassoulet, Ruby Red Beet Salad, Chefs Forest Salad, Local Assorted Cakes, Assorted Squares.

**\$65 per person**

2018 ELK RIDGE RESORT CATERING MENU



# DINNER BUFFET

[ABOUT](#) [EVENTS](#) [BREAKFAST](#) [BREAKS](#) [LUNCH](#) [RECEPTION](#) **[DINNER](#)** [WINE & BAR](#)

## BACKYARD BBQ

100% Beef Burgers, Local Chicken Breasts, Elk Burgers, Veggie Burgers, All Beef Hotdogs, Assorted Breads & Buns, Fresh Vegetables and variety of sauces for toppings, Chefs Pasta Salad, Rustic Potato Salad, Creamy Cabbage & Apple Slaw. Seasoned Potato Wedges, Double Fudge Brownies, Locally made Pies.

**\$42 per person**

## PUB CRAWL

Slow Braised 'AAA' Alberta Beef in rich beef gravy, Fresh Kaiser Buns, Horseradish, Seasoned & Breaded Chicken Tenders with assortment of sauces for dipping, Vegetable Crudités with dips, Cheddar Perogies with Garlic Sausage & Sautéed Onion, Seasoned Potato Wedges, Crispy Yam Fries, Classic Caesar Salad, Creamy Cabbage & Apple Slaw, Chefs Assorted Cheesecakes.

**\$55 per person**

## SMOKE HOUSE

Shaved Montreal Smoked Beef, Chorizo Sausages, Bratwurst Sausages, Smoked Whole Chicken with Brown Sugar & Spices, Assorted Buns, Mustards, BBQ Sauces, Baked Macaroni & Cheese, Garlic Scallops Potatoes, Seasonal Vegetables, Cabbage & Apple Slaw, and Chefs Garden Salad with variety of dressings, Gourmet Cookies, Chefs Assorted Cakes.

**\$60 per person**

## EURO TRIP

Slow Roasted Leg of Lamb, Mint Salsa, Vegetable Lasagna with Goats Cheese, Cheddar Perogies with Garlic Sausage & Sautéed Onions, Roasted Thyme Baby Potatoes, Bubbles & Squeak (pan fried mashed potatoes with peas and corn) Ruby Red Beet Salad, Greek Style Salad, Toasted Garlic Bread, Tiramisu, Baklava, Chefs Assorted Pastries.

**\$65 per person**

**2018 ELK RIDGE RESORT CATERING MENU**



# DINNER BUFFET

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## CHINA TOWN

Chicken Chow Mein, Pork Fried Rice, Thin Sliced Ginger Beef, Asian Vegetable Medley, Vegetable Spring Rolls, Sesame Noodle Salad, Black Bean Vegetable Stir Fry, Jell-O, Chefs Assorted Cakes.

**\$52 per person**

## BYOB (BUILD YOUR OWN BUFFET)

Comes with Dinner Rolls  
Choice of Any 3 Salads  
Choice of Any 2 Starch  
Choice of Any 1 Vegetable  
Choice of Any 2 Main Courses  
Choice of Any 2 Desserts

**\$70 per person**

## CANADIAN COAST TO COAST

Cedar Planked Salmon with Maple Whiskey Butter, Slow Roasted 'AAA' Alberta Beef, Rosemary Gravy, Low & Slow Red Wine Braised Elk, Plateau de Fruit de Mer, Artisan Cheese and Charcuterie Display, Fresh Oysters, Whipped Chive Potatoes, Garlic Scalloped Potatoes, Chefs Forest Salad, Ruby Red Beet Salad, Cabbage & Apple Slaw, Roasted Root Vegetables, Wild Mushroom Barley Risotto, Dinner Rolls, Locally made Pies, Ice Cream Sundae Bar.

**\$99 per person**

## SOUTHERN SEAFOOD BOIL

Seafood & Corn Chowder, Corn Bread, A Table Full of Crawfish, Clams, Mussels, Crab, Shrimp, Boiled Dill Potatoes, Roasted Vegetables, Southern Style Slaw, Chefs Macaroni Salad, Roasted Red Pepper Polenta, Sweet Potato Mash, Dinner Rolls, Green Bean Cassoulet, Corn on the Cob, Double Fudge Brownies, Gourmet Cookies, Sliced Watermelon.

**\$120 per person**

**2018 ELK RIDGE RESORT CATERING MENU**



# DINNER BUFFET

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## PIG ROAST

Whole Saskatchewan Pig on the Rotisserie, BBQ Baby Back Ribs, Smoked Whole Prairie Pride Chicken, Corn Bread, Dinner Rolls, Classic Caesar Salad, Warm Carrot & Broccoli Salad, Chefs Garden Salad, Rustic Potato Salad, Chefs Pasta Salad, Corn on the Cob, Green Bean Cassoulet, Loaded Baked Potatoes, Butternut Squash Soup, Herb & Cream Cheese Stuffed Mushroom Caps, Chefs Assorted Cheesecakes, Locally made Pies.

**\$155 per person**

## OUR HOME FOR THE HOLIDAYS

Prairie Pride Roasted Turkey Roulade, Rich Pan Gravy, Sage & Herb Stuffing, Caramelized Yams, Buttermilk Mashed Potatoes, Bacon & Brussel Sprouts, Dinner Roll, House made Cranberry Sauce, Chefs Seasonal Desserts.

**\$44 per person**

## PLATED DINNER BUFFET

We want this to be special and unique. Chef will create a custom 1-5 Course Menu that suites your exact wants within your price range. Feel free to browse the pre-set packages for ideas.

## CHEFS DINNER PARTY

A custom menu walked through with the Executive Chef (MC for the evening), amuse bouche, beverage pairing, cooking tips. \$10/person/course.

## DINNER ENHANCEMENTS

Ask about anything you have seen throughout the Catering Menu and we are happy to get you a valued price.

All prices are subject to 18% Gratuity Service Charge and 5% GST & 6% PST. All prices are in Canadian Dollars. Menu items may contain allergens. Please advise the Catering Services Manager of any allergies.

**2018 ELK RIDGE RESORT CATERING MENU**



# WINE LIST & BAR MENU

ABOUT EVENTS BREAKFAST BREAKS LUNCH RECEPTION DINNER **WINE & BAR**

## BANQUET WINE LIST

### SPARKLING

Asti DOCG, Martini   <i>Italy (semi-sweet)</i>	\$38
Piper Heidsieck Brut Champagne   <i>(Dry)</i>	\$111

### WHITES

Chardonnay, Copper Moon   <i>Canada</i>	\$28
Pinot Grigio, Copper Moon   <i>Canada</i>	\$28
Sauvignon Blanc, Copper Moon   <i>Canada</i>	\$28
Pinot Grigio, Black Cellars   <i>Canada</i>	\$32
Moscato, Jacob's Creek   <i>Australia</i>	\$34
Gewurztraminer Private Reserve, Sumac Ridge   <i>VQA Okanagan, BC</i>	\$42
Pinot Gris, Red Rooster Winery   <i>VQA Okanagan, BC</i>	\$45
Chardonnay, Sandhill Estate Winery   <i>VQA Okanagan, BC</i>	\$47
Sauvignon Blanc, Kim Crawford   <i>New Zealand</i>	\$50

### REDS

Cabernet Sauvignon, Copper Moon   <i>Canada</i>	\$28
Malbec, Copper Moon   <i>Canada</i>	\$28
Shiraz/Cabernet, Black Cellars   <i>Canada</i>	\$32
Côtes du Ventoux Récolte, La Vieille Ferme   <i>Rhône Valley, France</i>	\$37
Cabernet Sauvignon Reserva Casillero Del Diablo, Concha y Toro   <i>Chile</i>	\$37
Bloodstone Shiraz, Heritage Road   <i>Australia</i>	\$37
Malbec Reserve, Trapiche   <i>Argentina</i>	\$40
Merlot, Kim Crawford   <i>New Zealand</i>	\$45
Cabernet Sauvignon, Trapiche Broquel   <i>Mendoza, Argentina</i>	\$45
Zinfandel Old Vines, Ravenswood Winery   <i>Sonoma, California</i>	\$47
Pinot Noir Founders Series, Beringer Estates   <i>California</i>	\$55
Cabernet Sauvignon Seven Oaks, J. Lohr Winery   <i>Paso Robles, California</i>	\$61
Malbec Golden Reserve, Trivento   <i>Lujan de Cuyo Mendoza, Argentina</i>	\$62
Le Grand Vin, Osoyoos Larose   <i>VQA Okanagan Valley, BC</i>	\$95

\* Prices are subject to change. Prices of wine bottles listed do not include tax. Wine orders are to be submitted minimum 14 days prior to event date.





# WINE LIST & BAR MENU

ABOUT EVENTS BREAKFAST BREAKS LUNCH RECEPTION DINNER **WINE & BAR**

## BANQUET BAR SERVICE

Host bar prices are listed before taxes and 18% service charge. Cash bar prices are listed with tax included. A bartender fee of \$30 per hour will be assessed if bar sales do not exceed \$100/hr.

	HOST BAR	CASH BAR
<b>BEER</b>		
Domestic Beers (355ml)	\$6.09	\$7.00
Imports/Premium Beers (355ml)	\$7.83	\$9.00
Coolers (355ml)	\$6.96	\$8.00
<b>WINE</b>		
Glass of House Wine (5oz)	\$6.09	\$7.00
Bottle of House Wine (750ml)	\$28.00	\$32.00
<b>LIQUOR</b>		
Standard Brands (1oz)	\$6.09	\$7.00
Premium Brands (1oz)	\$7.83	\$9.00
<b>LIQUEURS/SHOOTERS</b>		
Standard Brands (1oz)	\$6.09	\$7.00
Premium Brands (1oz)	\$6.96	\$8.00
<b>NON-ALCOHOLIC</b>		
Soft Drinks + Juice	\$2.60	\$3.00



# BANQUET BAR SERVICE

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## CASH WINE LIST

A bottled wine menu for cash sales may be provided to your guests whenever host sponsored wine is not provided with dinner, upon request.

PLEASE NOTE: Elk Ridge is the only licensed authority to sell and serves alcoholic beverages for consumption on the premises; therefore, no outside beverages are permitted to be brought into the resort. The only exception to this rule is table wine for events, to which a \$15/bottle corkage fee will apply.

All requests for Table wine must be approved by the Catering Services Manager, and a Special Event Permit must be obtained by your group from SLGA prior to your event. Table wine brought in must: be SLGA approved, have consent from Elk Ridge and not currently listed or carried by Elk Ridge.

A \$500 fine will be assessed if outside alcohol is brought into resort facilities without prior consent and a Special Event Permit being obtained.

Elk Ridge Resort is a proud partner with Molson Coors and your beer selections will showcase Molson products unless otherwise requested. Please see your Conference Services Manager for any questions you may have.



# GUIDELINES & POLICIES

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## FREQUENTLY ASKED QUESTIONS

### How do we secure the venue and is any deposit required?

Once you have selected the venue and date, the resort Conference Services Manager will prepare an Events Contract which will hold the venue/date on a tentative basis. After the contract is sent, Elk Ridge Resort will hold the space for up to 2 weeks unless a signed contract is sent back along with your deposit. If no contract is received within 2 weeks, the space will be released back for general sale. Once a signed contract is received, Elk Ridge Resort will require a \$2000 deposit, unless otherwise arranged, which is non-refundable. At 30 days prior to the event, a second deposit of 75% of the estimated revenue will be required. This estimated revenue is calculated based on the number of guests and food and beverage selections that must be provided 30 days prior to the event.

### What types of payment do you accept for making a deposit?

Cash, Corporate Cheque, Money Order, MasterCard, Visa, American Express. We do not accept Gift Cards.

### How do we ensure that our guests' will all have a place to stay and what is the cost of guest rooms?

At the time of creating an Events Contract, the resort Conference Services Manager will include a block of accommodations per night, based upon availability. This block will include a variety of luxurious guestrooms and suites, rustic chalet style cabins, modern comfortable cottages, or fairway townhouses. The group block will be held until 60 days before the event, after which any unreserved accommodations will be released to general inventory. Please note that Elk Ridge Resort has a 2 night minimum booking requirement for any guest booking accommodations on a weekend and a 3 night minimum for long weekends.



# GUIDELINES & POLICIES

**ABOUT** **EVENTS** **BREAKFAST** **BREAKS** **LUNCH** **RECEPTION** **DINNER** **WINE & BAR**

## **Is there a catering minimum and what are the meal costs per guest?**

When hosting your event in one of the larger venues on a Sunny Season weekend, we require a \$7,500 minimum for main catered meal. This does not include late lunch. This minimum must be met before applicable taxes and gratuities. Based on current menus, you can expect to spend \$40-\$70 per guest on dinner exclusive of taxes and gratuities. Please take a look at the resort catering menu online for all pricing information. Meal costs are subject to change without notice.

## **What is the cost for bar service and what are the rules regarding it?**

For your bar service, Elk Ridge Resort will provide a bar tender at no cost as long as sales exceed \$100/ hour before applicable taxes and gratuities. If the \$100/hour minimum is not met, Elk Ridge Resort will apply a bar tender fee of \$30/hour, minimum of 3 hours. You have the options of choosing a cash bar, a host bar or a subsidized bar for your guests. Under provincial liquor laws, Elk Ridge Resort must supply and serve all alcohol.

The only exception to this rule is table wine for dinner, to which a \$15/bottle corkage fee will apply.

All requests for Table wine must be approved by the Catering Services Manager, and a Special Event Permit must be obtained by your group from SLGA prior to your event. Table wine brought in must: be SLGA listed, have consent from Elk Ridge and not currently listed or carried by Elk Ridge.

Any table wine that is purchased for your event must be dropped off the day before your event, along with the Special Event permit you will have obtained from SLGA, for Elk Ridge Resort staff to count and prepare to serve on the date of your event.

Any unpermitted alcohol is brought in to your event, by you or your guests will result in a \$500 charge. All alcoholic beverages at Elk Ridge Resort are served in accordance with provincial liquor laws. Last call at 12:00am, last drink served at 12:30am, music off and guests are asked to leave the banquet facilities at 1:00am. The list of all available wines carried by Elk Ridge Resort is listed in our Catering Menu and available online.

**2018 ELK RIDGE RESORT CATERING MENU**



# GUIDELINES & POLICIES

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**ABOUT   EVENTS   BREAKFAST   BREAKS   LUNCH   RECEPTION   DINNER   WINE & BAR**

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## **Sommelier Consulting Service**

Elk Ridge Resort can assist you in elevating your event with the services of our Hotel Sommelier. To arrange a consultation please contact our Conference Services Manager who will arrange a consultation with our Hotel Sommelier about pairing wines with your menu selections, or additional selections available for your event.

## **Do you have a Wedding or Event Coordinator to help us plan our Event?**

While Elk Ridge Resort provides many of the services of a Wedding or Event Coordinator, our Conference Services Manager is NOT a Wedding or Event Coordinator and will not be available on the day of your Event to oversee the details.

Should you wish to employ the services of a Wedding or Event Coordinator we would be happy to connect you with someone who has worked with Elk Ridge Resort in the past and who will meet our professional standards. If you have already employed a Wedding or Event Coordinator, please ensure that we have an opportunity to speak with this person prior to your event so that we may ensure no detail is overlooked. It may be useful to include the coordinator in our initial meetings.

## **Do you have a list of vendors that we are required to use?**

While Elk Ridge Resort does not have any required vendors to be used for your event, we do provide to you a list of Preferred Vendors who we have ensured meet our standards for professionalism and quality in the services they offer. These vendors have experience working with Elk Ridge Resort and are verified to carry the proper insurance and qualifications to provide these services to you. The Conference Service Manager will supply a list of our preferred vendors to you to assist you in ensuring your peace of mind during your event.

## **Do you have a list of Entertainers or Facilitators for our event?**

Elk Ridge Resort works with a variety of different organizations and professionals. As such we can certainly recommend some different entertainment options, from musical groups to DJ's, from illusionists to hypnotists to elevate your event for your group. We also have a list of different reputable facilitators for team building or keynote speaker needs. Please speak to your Conference Services Manager about your needs.



# GUIDELINES & POLICIES

**ABOUT** **EVENTS** **BREAKFAST** **BREAKS** **LUNCH** **RECEPTION** **DINNER** **WINE & BAR**

## **What is included in the venue rental fee?**

All of Elk Ridge Resort venue rental fees will include set up of tables, chairs and linens in limited colours. We will also set up all place settings including china, flatware and glasses.

## **What are our options for Entertainment?**

All musical entertainment is subject to fees for SOCAN (Society of Composers, Authors and Music Publishers of Canada) & RE:SOUND (a Canadian not-for-profit music licensing company dedicated to obtaining fair compensation for artists and record companies for the re-broadcast of their work) which is automatically applied, at a flat rate of \$100 per event to your final function invoice.

When are we able to decorate the room? Your venue rental fee will ensure you access to the room at 7am the day of the event. Upon request and based on availability, the Conference Services Manager may allow night before decorating if no other group has booked the space. Elk Ridge Resort will not be responsible for handling any of your decorations and all decorating must be coordinated by you.

## **When do we have to have our final guest count and menu selections in?**

To ensure that we can properly prepare, final menu selections must be provided to the Conference Services Manager no later than 30 days prior to the event. An estimated guest count will be requested at this time. Guest count can change with no penalties up until 14 days before the event, after this cut-off, penalties will be assessed for cancelled guests.

## **For Weddings, are we able to do a ceremony rehearsal the day before?**

Coordinating with the Conference Services Manager, we offer free ceremony rehearsals the day before as long as the space is not booked by anyone else.

## **When do we have to tear down our decorations?**

All decorations must be taken down and removed from the venue at 1 am when the event is over. Upon request and availability the Conference Services Manager may allow next day tear down if no other group has booked the space. If Elk Ridge Resort has to take down your decorations, cleaning fees will be assessed and the resort will not be



# GUIDELINES & POLICIES

**ABOUT** **EVENTS** **BREAKFAST** **BREAKS** **LUNCH** **RECEPTION** **DINNER** **WINE & BAR**

responsible for any lost or damaged items.

## **How do you accommodate guests with allergies/dietary restrictions?**

At Elk Ridge Resort we strive to create memorable events for everyone. We will do our best to accommodate all requests to provide an alternative option for guests with any food allergies, medical dietary sensitivity or other restrictions. Allergy sensitive dishes will be priced the same as the main entrée selected for your Event.

Appetizers and desserts will be served as per the menu choice for your group. Should you require alternative appetizers or desserts for your guest(s), additional charges may apply. Your Catering Services Manager will need to be notified of any of these requests a minimum of 14 days prior to your event.

Any requests made less than 14 days prior to your event due to allergies, personal preferences or dietary restrictions will be addressed by providing a vegetarian option. This will be charged over and above your final guarantee number.

All food is prepared in a kitchen that may contain or have been in contact with nuts, seafood or other allergens so we cannot guarantee a 100% allergy free environment.

## **Can we bring in our own caterer/bar service?**

All food and beverages must be supplied by Elk Ridge Resort - the only exceptions to this rule being table wine and wedding cake. Table wine and/ or wedding cake must be approved by the Conference Services Manager before it is brought in. Elk Ridge Resort will not handle any wedding cakes, but we can offer cooler space to store it the night before.

## **What other costs should we anticipate for our Event?**

All items involved in your event will include applicable taxes. Elk Ridge Resort will apply an automatic gratuity of 18% to all food and beverage selections. These taxes and gratuities are non-negotiable.



# GUIDELINES & POLICIES

**ABOUT** **EVENTS** **BREAKFAST** **BREAKS** **LUNCH** **RECEPTION** **DINNER** **WINE & BAR**

## How does final payment work?

Upon check-out, a final invoice will be provided detailing all costs involved with your event. Final payment must be provided to front desk using cash, debit, or credit card upon check out. Personal cheques will not be accepted.

## What additional services do you offer and what are the costs associated?

Same day room setup change from ceremony setup to reception setup - **\$500**

Moving rented chairs from ceremony location to reception location - **\$500**

Head table service - **\$15/person**

Wine service at tables - **\$1.50/person**

Champagne toast poured and served to guests - **\$5/person plus cost of champagne**

Fire pits - **\$50/pit \*only allowed when no fire ban is in effect\***

Cake cutting - **\$1.50/person**

Golf cart rentals - **\$50/cart \*maximum 3\* or \$200 for 4 seater cart**

Setup of rented linens - **\$200 \*must be pressed\***

Taxes and Gratuities - **Liquor: LST 10%; GST 5%;**

**Food: GST 5%; PST 6%; Gratuities: 18%**



# TERMS & CONDITIONS

[ABOUT](#) [EVENTS](#) [BREAKFAST](#) [BREAKS](#) [LUNCH](#) [RECEPTION](#) [DINNER](#) [WINE & BAR](#)

## CATERING TERMS & CONDITIONS

18% gratuity on all food and beverages;

The Resort does not allow outside food or alcohol with the exception of table wine \$15/bottle corkage, please see our Event Guidelines for more information;

The Resort does allow wedding cake, with pre-approval from the Conference Services Manager; 20 person minimum for buffet meals, unless otherwise indicated;

\$5,000 total food catering minimum for events booked in the Pavilion or the Wapiti Ballroom;

Should bar beverage revenue not meet \$100/hour in sales, a bartender fee of \$30/hour will apply;

Outside alcohol is not permitted. A \$500 fine will be assessed if outside alcohol is brought into resort facilities without consent;

The Resort requires your meal selections 30 days before event, a final guest count 14 days before event;

Only one menu selection per meal, per group allowed;

Last call at Mid-night, last drink 12:30am and events conclude at 1am

All prices exclude taxes, gratuities, fees and levies;

All Group Bookings are required to sign a contract and adhere to the terms and conditions of Elk Ridge Resort.

\*\*Please notify the Catering Services Manager of any food sensitivities as soon as possible so we can ensure a pleasant guest experience for all.

**Elk Ridge Resort is as excited as you are for your event!**

**We cannot wait to be your premier event destination.**

**FOR MORE INFORMATION PLEASE CONTACT US**

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