



Camp Chief Hector

Wedding Menu



Bronze Menu

Silver Menu

Gold Menu

Wine List

Extra Meals

PLEASE NOTE

All Meals Served Buffet Style

Dietary Restriction Options Available

All Prices Subject to GST & 18% Gratuities

All Prices Subject to 3% Minimum Annual Increase



Camp Chief Hector

Bronze Menu

Adults (12yrs+) - \$65pp | Children (3-12yrs) - \$32pp | Infants (0-2yrs) - free

APPETIZERS

VEGETABLE SPRING ROLLS

Handmade Spring Rolls | Sweet Chili Dip

SPANAKOPITA

Phyllo Pastry | Feta | Spinach

SALADS

PRAIRIE GREENS

Alberta Grown Greens | Fresh Blueberries | Pumpkin Seeds
Spanish Onion | Blueberry Balsamic Dressing

COLESLAW

Shredded Seasonal Vegetables | Napa Cabbage
Buttermilk Dressing

VEGETABLES

BROILED CAULIFLOWER

Charred Cauliflower Florets | Gruyère Mornay Sauce

GLAZED CARROTS

Heirloom Carrots | Ginger | Honey Brown Butter

Bronze Menu cont.

SIDES

BROILED POTATOES

Red Skin Potatoes | Rosemary | Thyme | Olive Oil

SPRING ORECCHIETTE

Pancetta | Peas | Basil Pesto

BREAD ASSORTMENT

Freshly Baked Breads Selection | Whipped Butter

PROTEIN

Choose one of the following two protein options

5-HOUR-ROASTED INSIDE-ROUND BEEF

Premium Alberta Beef | Arabica Rub | Beef Drippings with Horseradish
Hand-Carved upon the Buffet

CHICKEN CORDON BLEU

Alberta Raised Poultry | Gruyere | Honey Ham

DESSERT

COOKIE BAR

Assorted Cookies | Made In-House | Served Warm

LATE NIGHT SNACK

HOT DOG BAR

Locally Sourced Hot Dogs | Fresh Buns | "Ballpark" Condiments
Soy Based Weiners Available Upon Request





Camp Chief Hector

Silver Menu

Adults (12yrs+) - \$85pp | Children (3-12yrs) - \$42pp | Infants (0-2yrs) - free

APPETIZERS

CAULIFLOWER BITES

Buttermilk Fried Cauliflower Florets | Hectorite Secret Sauce

SALT & PEPPER CHICKEN WINGS

Buttermilk Blue Cheese Dip | Honey Hot Dip | Memphis BBQ Dip

SALADS

PRAIRIE GREENS

Alberta Crown Greens | Fresh Blueberries | Pumpkin Seeds
Red Onion | Blueberry Balsamic Dressing

CAESAR

Artisan Romaine Lettuce | Grana Padano | Garlic Crostini
House Caesar Dressing

VEGETABLES

SEASONED WHOLE CORN

Grilled Whole Corn | Chimichurri Seasoning | Grana Padano

BROILED CARROTS

Heirloom Carrots | Taragon Oil | Whipped Ricotta

Silver Menu cont.

SIDES

POTATO AU GRATIN

Kennebec Potatoes | Alberta Cream | Aged Cheddar | Grana Padano

AUTUMN FETTUCINE

Mushroom Medley | Asparagus | Egg Yolk

BREAD ASSORTMENT

Freshly Baked Breads Selection | Whipped Butter

PROTEIN

Both of the following two protein options

5-HOUR-ROASTED INSIDE-ROUND BEEF

Premium Alberta Beef | Arabica Rub | Beef Drippings with
Horseradish | Hand-carved upon the Buffet

WHOLE ROAST CHICKEN

Alberta Raised Poultry | 24 Hour Brine | Assorted House Sauces

DESSERT

BAKED PIE ASSORTMENT

Assorted Baked Pies | Served Warm & Cool

LATE NIGHT SNACK

GRILLED CHEESE BAR

Variety of Aged Cheddars | Sourdough | Ketchup
House-Made Chutney





Camp Chief Hector

Gold Menu

Adults (12yrs+) - \$105pp | Children (3-12yrs) - \$52pp | Infants (0-2yrs) - free

APPETIZERS

CHARCUTERIE BOARD

Three Canadian Cheeses | Three Artisan Meats
Housemade Procurements & Pickles | Watercrackers & Crostinis

SALADS

SEASONAL GREENS

Alberta Grown Swiss Chard | Heirloom Tomato | Toasted
Sunflower Seeds | Strawberry Balsamic Dressing

HARVEST ICEBERG

Shredded Iceberg Lettuce | Cucumber | Spring Onion
Watermelon Radish | Bacon | Tomato | Castello Blue Cheese

VEGETABLES

ALBERTA BEETS

Locally Sourced Beets | Fresh Arugula | Goat Cheese
Balsamic Citrus Glaze

GRILLED BROCCOLI

Charred Broccoli | Toasted Pistachios | Grana Padano
Preserved Lemon Vinaigrette

Gold Menu cont.

SIDES

CULTURED MASHED POTATO

Mashed Potatoes | Cultured Cream | Whipped Butter

TRUFFLE & HERB GNOCCHI

Mushroom Medley | Truffle Oil | Fresh Herbs

BREAD ASSORTMENT

Freshly Baked Breads Selection | Whipped Butter

PROTEIN

Choose two of the following three protein options

5-HOUR-ROASTED SEASONAL PREMIUM CUT BEEF

Premium Certified Seasonally Available Alberta Beef | Arabica Rub
Beef Drippings with Horseradish | Hand-Carved upon the Buffet

MAPLE GLAZED SALMON

Atlantic Salmon Fillets | 24 Hour Brine | Real Canadian Maple Syrup

CHICKEN CHASSEUR

Alberta Raised Poultry | Mushroom Medley | Heirloom Tomato

DESSERT

DESSERT BUFFET

Assorted Baked Pies | In-House-Made Cookies | Fresh Fruit & Berries

LATE NIGHT SNACK

PEROGIES BAR

Three Cheese Perogies | Locally Sourced Sausage | Caramelized Onions
Sauerkraut | Sweet Chili Dip | Sour Cream | Dijon Mustard





Camp Chief Hector

Wine List

Specific labels available upon request, pending supplier availability

WHITE WINE

\$25 PER BOTTLE

'120 Heroes' Sauvignon Blanc by Santa Rita | Central Valley, Chile

'Lumina' Pinot Grigio by Ruffino | Veneto, Italy

\$30 PER BOTTLE

Sauvignon Blanc by Villa Maria Estates | Marlborough, New Zealand

Sauvignon Blanc by Matua | Marlborough, New Zealand

'The Coop' Pinot Grigio by Red Rooster | B.C., Canada

'Raven Conspiracy' Wicked White Blend by Peller Estates | ON, Canada

Private Reserve Gewurztraminer by Sumac Ridge | B.C., Canada

'Wild White' Fruity White Blend by Vintage Ink | B.C., Canada

\$35 PER BOTTLE

Pinot Gris by Gray Monk Cellars | B.C., Canada

PROSECCO

\$35 PER BOTTLE

Light, Fruity & Medium-Dry Prosecco by La Marca | Veneto, Italy

Wine List cont.

RED WINE

\$25 PER BOTTLE

Malbec by Trapiche Vineyards | Mendoza, Argentina

Chianti by Ruffino | Tuscany, Italy

'Woodbridge' Cabernet Sauvignon by Robert Mondavi | California, USA

\$30 PER BOTTLE

'The Show' Cabernet Sauvignon by Sutter Home Winery | California, USA

'Raven Conspiracy' Deep Dark Red Blend by Peller Estates | B.C., Canada

'Rebel Red' Full-Bodied Red Blend by Vintage Ink | B.C., Canada

\$35 PER BOTTLE

Pinot Noir by Kim Crawford | Marlborough, New Zealand

'Angus the Bull' Cabernet Sauvignon by Aberdeen Wines | Victoria, Australia

'The Velvet Devil' Merlot by Constellation Wines | Washington State, USA

Cabernet Merlot by Sumac Ridge | B.C., Canada

\$40 PER BOTTLE

'Petite Petit' Full-Bodied Red Blend by Michael David Winery | California USA

FORTIFIED

\$35 PER BOTTLE

'Fonseca' Tawny Port by David Guimaraens | Portugal





Camp Chief Hector

Extra Meals

Extra meals available subject to 20 guest minimum per meal service

BRUNCH

Choose 1 of the following options for Saturday and/or Sunday morning brunch | Served buffet style from 9:30am-10:30am

RANCHER'S BREAKFAST | \$14 PER PERSON

Buttermilk Pancakes | Turkey Sausage | Whipped Cream
Whipped Butter | Seasonal Fresh Fruit Compote | Tea & Coffee

BREAKFAST BENEDICT | \$15 PER PERSON

Poached Eggs | Locally Sourced Cured Pork | House-Made Hollandaise
Served on English Muffin | Country Potato Hash Browns
Seasonal Fresh Fruit Platter | Orange Juice | Tea & Coffee

YAMNUSKA BREAKFAST BUFFET | \$16 PER PERSON

Fluffy Scrambled Eggs | Thick-Cut Alberta Bacon | Turkey Sausage
Country Potato Hash Browns | Whole Grain Toast
Seasonal Fresh Fruit Platter | Orange Juice | Tea & Coffee

OPTIONAL EXTRAS*

Steel Cut Gluten Free Oatmeal & Brown Sugar | \$3 per person

Assorted Cereal Bar | \$4 per person

Sliced Seasonal Fruit | \$4.50 per person

House-Made Granola & Alberta Yogurt | \$5 per person

**Optional Extras available for whole meal group size only*

Extra Meals cont.

REHEARSAL DINNER

Choose 1 of the following options for Friday evening dinner | Served family style from 5:30pm

SPAGHETTI & MEATBALLS | \$20 PER PERSON

House-Made Tomato Sauce | Gourmet Pork & Beef Blend Meatballs
Caesar Salad | Garlic Bread

RUSTIC BBQ | \$20 PER PERSON

Barbecued Chicken | House Macaroni Salad | House-Made French Fries
Buttermilk Coleslaw | Backyard BBQ Condiments

PULLED PORK TACO BAR | \$20 PER PERSON

Overnight Pulled Pork Shoulder | Flour & Corn Tortillas
Traditional Taco Fixings | Grilled Corn Elotte Salad

OPTIONAL DRINKS SERVICE

By prior request only, we can offer your rehearsal party light drinks service (including beer, cider, wine & pop) during your rehearsal dinner.

RESTRICTION ALTERNATIVES

You may choose 1 of the following alternatives for guests with dietary restrictions at your wedding reception

VEGETARIAN LASAGNE

House-Made Tomato Sauce | Fior de Latte Mozzarella
Diced Fresh Vegetables | Grano Padano

VEGAN CHILLI

Legume Assortment | Fresh Seasonal Vegetables
House-Made Tomato Sauce made Mild, Medium or Hot

MUSHROOM TARTINE

Organic Mushroom Medley | Local Dairy
House-Made Pastry Shell





Camp Chief Hector
For Your Information...

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BAR SERVICE & OFFERINGS

Our full bar service opens at 4 pm following the ceremony & optional prosecco/mimosa service.

Bar close and music off strictly at 1:00am.

Our beer & cider range includes a wide selection of beers, ales & ciders from the Grizzly Paw (Canmore, AB) and Big Rock (Calgary, AB) breweries.

We also supply a wide selection of brand name spirits and soft drinks, as well as a limited selection of wines by the glass (at least 2 of each red & white at the bar, labels vary depending on current stock).

Our current pricing for all beer, cider, spirits (including mixers) and selected wines by the glass is \$6 (including GST).

Non-alcoholic soft drinks and OJ are available for purchase at our bar for \$1.50 per glass. Water and hot beverages (tea, coffee and hot chocolate including milks) are available to your guests throughout your reception at no extra cost.

We are flexible with options of running a cash bar, ticket bar or open bar depending on your needs. However, please note that due to Alberta liquor licencing regulations, any drinks tickets must be distributed by your wedding party and not at the bar or by CCHY staff.

PROSECCO SERVICE

By prior request only, we offer a sparkling Prosecco service for \$35 per bottle. Immediately following your ceremony (no earlier than 3 pm) we can supply your guests with a choice of Prosecco and Mimosas (Prosecco & orange juice) ready poured at a table adjacent to the bar for approximately 30 minutes until full bar service opens.

