


HUDSON





Savour the spectacular views of downtown Calgary's historic district from the sixth floor of Hudson's Bay's heritage building. Boasting impressive design and incredible versatility, Hudson is a state-of-the-art event complex that comprises two unique venues—the contemporary Hudson Loft and the grand Hudson Flat—totaling over 18,000 square feet of event space and accommodating up to 700 guests.

As both a tribute to HBC's tradition and a reflection of its progress, the venue's decor combines the building's existing historic grandeur and charm with new, urban accents. From high-profile galas and romantic weddings to intimate meetings and corporate conferences, this simple and sophisticated open-concept space is well-suited for a diverse range of occasions.





Capacities

Loft 30 to 480 guests for a seated event
or 600 guests for a standing cocktail reception

Flat 20 to 300 guests for a seated event
or 425 guests for a standing cocktail reception

Full Buyout 712 guests including Flat and Loft

What's Included

- » Green room/bridal suite
- » Service staff
- » An Event Manager will be available as your direct on-site contact on the day of your event
- » All standard white linens (tablecloths & napkins)
- » Round tables, square tables & cocktail tables
- » Leather dining chairs
- » Table flatware, glassware & barware
- » Candles
- » Table numbers
- » Printed, personalized menus for each place setting
- » In-house dance floor

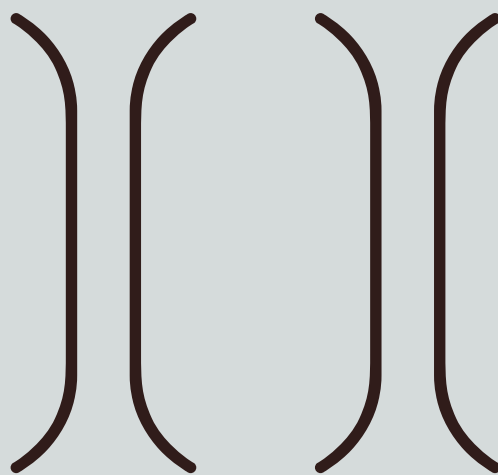
Venue Costs

Your Event Specialist will work with your vision and budget. Room rentals and minimum spend requirements vary by day of the week and the timing of your event. Plated and buffet menu packages are available, priced per person. Host, cash and bar packages are also available. Customized offerings can be tailored with your Event Specialist.

Other Costs to Consider

- » Audio-visual components
- » Coat check
- » Event insurance
- » Venue security
- » SOCAN legislated music fee (government-mandated)
- » RE:SOUND legislated music fee (government-mandated)
- » Lounge furniture and/or soft seating
- » On-site ceremonies start at \$400
- » Cake or cupcake fees
- » In-house dance floor





HUDSON

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BREAKFAST



Breakfast Buffet

priced per person · minimum 20 persons

Continental Light

Seasonal Selection of Breakfast Muffins & Banana Bread
Housemade Fruit Yoghurt Jars
with Seasonal Okanagan Fruit Conserve
Butter & Jams
Market Fresh Whole Fruit
Morning Fruit Juices
Freshly Brewed Coffee & Selection of Teas
17.

Traditional Continental

Freshly Baked Butter Croissants & Mini Danishes
Seasonal Selection of Breakfast Muffins & Banana Bread
Housemade Fruit Yoghurt Jars
with Seasonal Okanagan Fruit Conserve
Butter & Jams
Market Fresh Whole Fruit
Morning Fruit Juices
Freshly Brewed Coffee & Selection of Teas
20.

Wellness Breakfast

Breakfast Smoothies
Hot Oatmeal with Selection of Organic Cane Sugar,
Honey, Prairie Omega Seeds & Blueberries
Sunflower Granola with Toasted Mixed Nuts
& Chilled Skim Milk
Seasonal Selection of Breakfast Muffins & Banana Bread
Housemade Fruit Yoghurt Jars
with Seasonal Okanagan Fruit Conserve
Butter & Jams
Market Fresh Whole Fruit
Morning Fruit Juices
Freshly Brewed Coffee & Selection of Teas
23.

Deluxe Continental

Assorted Bagels, Shaved Red Onion, Capers,
Chive Cream Cheese, Smoked Salmon,
Sliced Tomato, Bacon Bits
Spinach Wrap with Scrambled Egg, Tomato,
Greens & Sylvan Star Gouda
Freshly Baked Butter Croissants & Mini Danishes
Seasonal Selection of Breakfast Muffins & Banana Bread
Housemade Fruit Yoghurt Jars
with Seasonal Okanagan Fruit Conserve
Butter & Jams
Sliced Fruit & Berry Platter
Morning Fruit Juices
Freshly Brewed Coffee & Selection of Teas
26.

Hudson Executive Breakfast

Eggs Benedict with Canadian Bacon & Hollandaise
Buttermilk Pancakes & Maple Syrup
Country Sausages & Smoked Maple Bacon
Fried Heirloom Potato Hash
Smoked Salmon Platter with Red Onions, Capers,
Watercress & Horseradish Chantilly Cream
Freshly Baked Butter Croissants & Mini Danishes
Seasonal Selection of Breakfast Muffins & Banana Bread
Sliced Fruit & Berry Platter
Morning Fruit Juices
Freshly Brewed Coffee & Selection of Teas
30.

Breakfast Enhancements

À La Carte priced per piece • minimum order of one dozen

Chef's Seasonally Inspired Mini Quiche	3.
Fresh Whole Fruit	3.
Individual Fruit Yoghurt	3.
Sliced Banana Bread	3.
Mixed Danishes & Croissants	3.
Assorted Mini Danishes	3.
All-Butter Croissants	3.
Seasonal Selection of Breakfast Muffins	3.50

priced per person

Market Fruit Salad	4.
Cinnamon French Toast	4.
Buttermilk Pancakes Maple Syrup	5.
Applewood-Smoked Salmon Platter Shaved Red Onion, Capers, Watercress, Horseradish Chantilly Cream	9.
Sliced Fruit & Berries	9.
Eggs Benedict Canadian Bacon	10.

Breakfast Canapés priced per dozen

*Enhance your meeting and wow your guests at arrival with a selection of passed breakfast canapés.
A great conversation piece to get the morning started.*

Mini Seasonal Fruit Skewer
Cinnamon French Toast Maple Syrup Drizzle
Poached Fingerling Potato Corned Beef & Onion Hash
Smoked Salmon Croque-Monsieur Dill Cream Cheese
Thick Maple-Glazed Bacon Fork Apple Ketchup
Twice-Baked Stuffed New Potato Sour Cream, Bacon, Chive
Black Pudding Coin Black Cherry HP Sauce
Smoked Kielbasa Smoked Sour Cream
42.

Plated Breakfast priced per person

Breakfast Prix Fixe 1

Basket of Morning Breads

All-Butter Croissants, Mini Danishes & Muffins

—

Scrambled Egg

Homestyle Potatoes, Country Sausage,
Applewood-Smoked Bacon, Roasted Tomato,
Parmigiano-Reggiano

—

Market Fresh Fruit Salad

Mint Syrup

—

Freshly Brewed Coffee & Selection of Teas

25.

Breakfast Prix Fixe 2

Fruit Yoghurt Parfait

Housemade Granola, Toasted Almonds, Dried Cranberries

—

Poached Omega-3 Eggs

Corned Beef, Heirloom Potato Rösti, Chive Hollandaise,
Tomato Ragoût

—

Fresh Fruit & Berry Platter

—

Freshly Brewed Coffee & Selection of Teas

28.

*Want to offer guests a choice? We're happy to prepare an additional entrée selection for 10. per person.
Speak with your Event Specialist for more details.*

BREAK TIME



Themed Breaks priced per person

Got Milk?

Assorted Cookies
Chocolate Brownies
Chocolate, White & Soy Milk
Freshly Brewed Coffee & Selection of Teas
12.

Health Smart

Fresh Juice Selection
Apple Bran Muffins & Granola Bars
Fruit Yoghurt Parfaits with Granola Crumble
Market Fresh Whole Fruit
Freshly Brewed Coffee & Selection of Teas
14.

Got Junk?

Movie Candy
Chocolate Bars & Cookies
Salty Snacks
Soft Drinks & Bottled Water
Freshly Brewed Coffee & Selection of Teas
14.

Sweet Seduction

Selection of Chocolates
Mini French Patisseries
Freshly Brewed Coffee & Selection of Teas
16.

The Vegan

Sliced Fruit & Berry Platter
Assortment of Dried Fruits & Nuts
Raw Vegetable Crudités
Quinoa Salad
Chickpea & Buckwheat Salad
Mixed Green Salad with Shaved Vegetables
& Aged Sherry Dressing
18.

Sandwich Board

Assorted Meat & Vegetarian Sandwiches & Wraps
Big Dill Pickles
Pickled Vegetables
Bottled Water & Fruit Juices
18.

Cheese, Please

Canadian & International Cheeses
Fruit Conserves & Chutneys
Grapes, Dried Fruit & Nuts
Artisanal Bread & Cracker Selection
19.

Coffee Break Additions

priced per dozen

French Madeleines	24.
Assorted Biscotti	30.
Assorted Baked Cookies	32.
Sliced Banana Bread	34.
Mixed Cookie & Brownie Platter	34.
Chocolate Brownies	36.
Selection of Muffins	38.
Chef's Choice of Seasonal Macarons	40.
Selection of Gluten-Free Muffins	50.
Gluten-Free Banana Bread	52.

LUNCH



Lunch Buffet

priced per person · minimum 20 persons

Picnic At Pumphouse Park

Young Kale & Romaine Caesar
Crispy Lentils, Smoked Bacon, Focaccia Croutons,
Hen's Egg, Shaved Parmigiano-Reggiano, Caesar Vinaigrette

Lollo Rossa & Frisée Salad
Crumbled Feta, Dried Cherries, Green Beans, Toasted
Sunflower Seeds, Aged Sherry Dressing

Tagine Couscous Salad
Earl Grey Couscous, Preserved Fruits, Flaked Almonds,
Green Beans

Baby Potato Salad
Double-Smoked Bacon, Hen's Egg Gribiche, Capers,
Green Onion

—

Variety of Seasonally Inspired Artisanal

Meat & Vegetarian Sandwiches

Monte Cristo Sandwich
Shaved Ham, Swiss Cheese

—

Pickled Vegetables & Sliced Pickles

—

Cookie & Brownie Platter

—

Freshly Brewed Coffee & Selection of Teas

30.

Little Ukraine

Potato Salad
Egg, Green Onion

Golden Beet Salad
Goat Cheese, Prairie Seeds

Borscht
Smoked Ham Hock, Cabbage

Cabbage Rolls
Brown Rice, Ground Beef, Hungarian Paprika, Onion

Roast Chicken
Boiled Potatoes, Carrots, Onion, Celery

Pierogies
Bacon, Green Onion, Sour Cream

Buttered Root Vegetables
Fresh Dill

Kielbasa Mac & Cheese

—

O&B Sweet Treats

—

Freshly Brewed Coffee & Selection of Teas

38.

Lunch Buffet

priced per person · minimum 20 persons

Little Italy

Young Kale & Romaine Caesar

Crispy Lentils, Smoked Bacon, Focaccia Croutons,
Hen's Egg, Shaved Parmigiano-Reggiano, Caesar Vinaigrette

Grilled Italian Vegetable Antipasto

Extra Virgin Olive Oil, Zucchini, Eggplant, Red Peppers,
Artichokes, Olives, Fennel

Panzanella Salad

Broxburn Tomato, Olives, Fennel, Balsamic Dressing

Roasted Acorn Squash Salad

Chickpeas, Buckwheat, Goat Cheese

Orecchiette Octopus Salad

Olives, Tomato, Anchovies, Oregano Vinaigrette

Focaccia Bread

Sea Salt, Rosemary

—

Da Paolino

Braised Lemon Chicken, Garlic, Fennel, Pink Peppercorns

Tomato & Rapini Penne

Basil, Parmigiano-Reggiano

Pork Shank Osso Buco Milanese

Saffron Risotto, Italian Tomato, Gremolata

—

O&B Sweet Treats

—

Freshly Brewed Coffee & Selection of Teas

40.

Asian Street

Cucumber & Napa Cabbage Salad

Charred Green Onions, Shaved Daikon,
Ginger & Soy Dressing

Chewy Noodle Salad

Carrot, Coriander, Peanuts, Lime & Red Chili Fish Sauce

Chilled Pork Potstickers

Pickled Ginger, Chilies

—

Korean BBQ Beef

Kimchi

Vegetable Chow Mein

Stir-Fried Asian Vegetables, Egg Fried Rice, Bean Sprouts

Chicken & Shrimp Pad Thai

Egg & Glass Noodles, Green Chilies, Galangal,
Peanuts, Lime

Beef & Broccoli

Black Bean Sauce, Red Peppers, Toasted Sesame Seeds

—

Bubble Tea

—

Freshly Brewed Coffee & Selection of Teas

42.

Lunch Buffet

priced per person · minimum 20 persons

Banker's Hall

Chef's Seasonally Inspired Soup

House-Baked Dinner Rolls

Pickled Beet & Black Barley Salad

Crumbled Feta, Black Sesame Seeds

Baby Potato Salad

Double-Smoked Bacon, Hen's Egg Gribiche, Capers,
Green Onion

Tagine Couscous Salad

Earl Grey Couscous, Preserved Fruits, Flaked Almonds,
Green Beans

—

Poached Pickerel Fillet

Mixed Beans, Lentils, Crispy Chickpeas, Peas, Basil Sauce

Italian Sausage Orecchiette

Extra Virgin Olive Oil, Tomato, Fresh Basil, Baby Kale,
Shaved Parmigiano-Reggiano

Boneless Short Rib Bourguignon

Fingerling Potatoes, Cipollini Onions, Button Mushrooms,
Pancetta Lardons, Root Vegetables

—

O&B Sweet Treats

—

Freshly Brewed Coffee & Selection of Teas

44.

Plated Lunch

priced per person

O&B Working Lunch Combo

Seasonally Inspired Gourmet Sandwich

Mixed Greens & Crudités

—

Platter of Cookies

—

Freshly Brewed Coffee & Selection of Teas

24.

Express Lunch 1

Lemon Chicken Schnitzel

Roasted Baby Potatoes, Green Beans,
Spiced Tomato Velouté

—

Mini Desserts & Sweets

—

Freshly Brewed Coffee & Selection of Teas

31.

Express Lunch 2

Poached Pickerel Fillet

Mixed Beans, Lentils, Crispy Chickpeas, Peas, Basil Sauce

—

Mini Desserts & Sweets

—

Freshly Brewed Coffee & Selection of Teas

33.

Express Lunch 3

Braised Boneless Short Rib

Prairie Corn, Pearl Barley, Carrot Purée, Thyme,
Bordelaise Sauce

—

Mini Desserts & Sweets

—

Freshly Brewed Coffee & Selection of Teas

36.

Express Lunch 4

Flat Iron Steak

Squash Risotto, Green Beans, Pumpkin Seed Gremolata

—

Mini Desserts & Sweets

—

Freshly Brewed Coffee & Selection of Teas

36.

Please note that all Express Menus are fixed. No substitutions are permitted.

Plated Lunch

priced per person

Lunch Prix Fixe 1

Green Salad

Mixed Greens, Arugula, Baby Spinach,
Shaved Vegetable Crudités, Red Wine Vinaigrette

—

Italian Sausage Orecchiette

Extra Virgin Olive Oil, Tomato, Fresh Basil, Baby Kale,
Shaved Parmigiano-Reggiano

—

Mini Desserts & Sweets

—

Freshly Brewed Coffee & Selection of Teas

35.

Lunch Prix Fixe 2

O&B Mushroom Soup

Smoked Sour Cream, Chive

—

Chicken à la Plancha

Saffron Rice Pilaf, Peas, Shrimp, Chorizo Vinaigrette

—

Mini Desserts & Sweets

—

Freshly Brewed Coffee & Selection of Teas

39.

Lunch Prix Fixe 3

Young Kale & Heart of Romaine Caesar Salad

Crispy Lentils, Smoked Bacon, Focaccia Croutons,
Hen's Egg, Shaved Parmigiano-Reggiano, Caesar Vinaigrette

—

Pan-Roasted Chicken Breast

Creamed Potatoes, Wilted Baby Kale, Charred Onions,
Squash Purée, Chicken Jus

—

Mini Desserts & Sweets

—

Freshly Brewed Coffee & Selection of Teas

40.

Lunch Prix Fixe 4

Wood-Grilled Onion Velouté

Pickled Onion, Thyme

—

Poached Wild Pickerel

Mixed Beans, Lentils, Crispy Chickpeas, Peas, Basil Sauce

—

Mini Desserts & Sweets

—

Freshly Brewed Coffee & Selection of Teas

45.

Plated Lunch

priced per person

Lunch Prix Fixe 5

Lollo Rossa & Frisée Salad

Crumbled Feta, Dried Cherries, Green Beans, Toasted Sunflower Seeds, Aged Sherry Dressing

—

Organic Salmon

Northern White Beans, Local Lentils, Wilted Greens, Sauce Gribiche, Watercress

—

Mini Desserts & Sweets

—

Freshly Brewed Coffee & Selection of Teas

49.

Lunch Prix Fixe 6

Pumpkin Velouté

Curry-Spiced Pumpkin Seed

—

Boneless Short Rib

Silky Mash, Garlic Kale, Wood-Grilled Onions, Spiced Squash Purée, Herb Jus

—

Mini Desserts & Sweets

—

Freshly Brewed Coffee & Selection of Teas

51.

Lunch Prix Fixe 7

Heritage Salad

Mixed Greens, Shaved Heirloom Beets & Carrots, Shaved Parmigiano-Reggiano, Smoked Maple Dressing

—

Slow-Braised Beef Chuck

Sweet Potato Dauphinoise, Wilted Greens, Forest Mushrooms, Roasted Carrots

—

Mini Desserts & Sweets

—

Freshly Brewed Coffee & Selection of Teas

53.

Lunch Prix Fixe 8

Baked Potato Soup

Sour Cream, Bacon Bits, Green Onion

—

Seared Alberta Beef Tenderloin

Silky Mash, Garlic Kale, Wood-Grilled Onions, Spiced Squash Purée, Herb Jus

—

Mini Desserts & Sweets

—

Freshly Brewed Coffee & Selection of Teas

59.

*Want to offer guests a choice? We're happy to prepare an additional entrée selection for 10. per person.
Speak with your Event Specialist for more details.*

CANAPÉS



Canapés

priced per piece · minimum one dozen per selection

Garden

Crispy Vegetarian Spring Roll	Plum Sauce	V	3.
Red Beet Tartare	Beet Chip	V GF	3.
Mushroom Bruschetta	Porcini Cracker	V GF	3.50
Fried Mac & Cheese	Spicy Ketchup		3.50
Stuffed Baked Potato	Bacon, Chives	GF	3.50

Ocean

Prawn Fork	Avocado Purée		4.
Beer-Battered Whitefish	Tartar Sauce, Potato Crisp		4.
Salmon Rillettes	Pita Crisp		4.
Albacore Tuna Ceviche		GF	4.
Shucked Oyster	Classic Mignonette, Bacon, Pickle	GF	4.
West Coast Octopus	Chorizo Oil, Chive	GF	5.
Gin & Tonic Salmon	Tonic Gel, Juniper	GF	5.

Farm

Kielbasa Skewer	Smoked Sour Cream		3.50
Mini Yorkshire Pudding	Shaved Roast Beef, Horseradish		4.
Meatball	Sticky Glaze, Crumble		4.
Deep-Fried Chuck Nugget	Braised Beef Chuck, Red Wine		4.
Corned Beef & Cabbage	Red Cabbage Purée	GF	4.
Sweet & Sour Chicken	Napa Cabbage, Scallion Slaw		4.
Steak Tartare	Textures of Yolk, Crumble		4.
Housemade Black Pudding	Apple Ketchup		4.50
Spiced Lamb Ball	Crumbled Feta Cheese		4.50

Sweet

Petite Lemon Meringue Pie			2.50
Vanilla Panna Cotta	Seasonal Fruit	GF	3.
Banana Cream Pie			3.
Seasonal Macaron			3.50
Mini Chocolate Tart	Salted Caramel		4.
Assortment of Chocolate Truffle	Chef's Seasonal Choice	GF	5.

Not sure what to select? Our Chef will create a seasonally inspired selection of four canapés per person, which will include a variety of vegetarian, seafood and meat creations.

14. per person 3.25 for each additional piece 14. per person for Chef's dessert selection

DINNER



Plated Dinner

priced per person

Customized menus can be created with the offerings listed below.

Your Event Specialist can assist with tailoring your selections to suit your event needs.

All menus include artisanal bread, sea salted butter & Chef's daily spread.

Soups

Chef's Seasonally Inspired Soup

9.

O&B Mushroom

Smoked Sour Cream, Chive

10.

Baked Potato

Sour Cream, Bacon Bits, Green Onion

10.

Wood-Grilled Onion Velouté

Pickled Onion, Thyme

10.

Pumpkin Velouté

Curry-Spiced Pumpkin Seed

10.

Roasted Red Pepper Bisque

Tomato Cream

10.

Beets

Smoked Ham, Sour Cream, Dill

11.

Salads

Heritage

Mixed Greens, Shaved Heirloom Beets & Carrots,
Shaved Parmigiano-Reggiano, Smoked Maple Dressing

11.

Greens

Mixed Greens, Arugula, Baby Spinach,
Shaved Vegetable Crudités, Red Wine Vinaigrette

11.

Young Kale & Romaine Caesar

Crispy Lentils, Smoked Bacon, Focaccia Croutons,
Hen's Egg, Shaved Parmigiano-Reggiano, Caesar Vinaigrette

12.

Lollo Rossa & Frisée

Crumbled Feta, Dried Cherries, Green Beans, Toasted
Sunflower Seeds, Aged Sherry Dressing

12.

Caprese

Mixed Tomatoes, Basil, Bocconcini, Balsamic Vinegar,
Black Pepper

14.

Plated Dinner

priced per piece

Starters

Beet Salad

Mulled Red Wine, Chèvre, Sunflower Seeds, Blackberries

12.

Chicken Liver Parfait

Cranberry Preserves, Toasted Bread

13.

Split Ham & Pea Tart

Egg & Watercress Salad, Golden Beets, Lemon Vinaigrette

15.

Heirloom Tomato & Buffalo Mozzarella

Aged Balsamic Vinegar, Pickled Cucumber, Black Pepper, Basil, Red Radish, Olive Oil

16.

Cured Wild B.C. Salmon

Pickled Cucumber, Fennel, Green Apple, Watercress, Horseradish Chantilly Cream

16.

Classic Steak Tartare

Crispy Taro Root Chips

16.

Main Courses

Chicken à la Plancha

Saffron Rice Pilaf, Peas, Shrimp, Chorizo Vinaigrette

25.

Pan-Roasted Chicken Breast

Creamed Potatoes, Wilted Baby Kale, Charred Onions, Carrot Purée, Chicken Jus

26.

Organic Canadian King Salmon

Northern White Beans, Local Lentils, Wilted Greens, Sauce Gribiche, Watercress

29.

Poached Wild Pickerel

Peas, Beans, Prairie Lentils, Basil Pistou

29.

Duck Leg Confit

Braised Lentils, Heirloom Carrots, Pickled Cipollini Onion, Red Wine Jus

34.

Boneless Short Rib

Silky Mash, Garlic Kale, Wood-Grilled Onions, Carrot Purée, Herb Jus

37.

Slow-Braised Beef Chuck

Sweet Potato Dauphinoise, Wilted Greens, Forest Mushrooms, Roasted Vegetables

38.

Seared Alberta Beef Tenderloin

Silky Mash, Garlic Kale, Wood-Grilled Onions, Carrot Purée, Herb Jus

42.

Plated Dinner

priced per piece

Vegetarian Mains

Root Vegetable Tart

Horseradish Chantilly Cream,

28.

Vegetable Tagine

Moroccan-Style Couscous, Fire-Roasted Vegetables,

Spiced Tomato Broth

28.

Butternut Squash Tartine

Braised Beans & Lentils, Goat Cheese Espuma, Watercress

28.

Want to offer guests a choice? We're happy to prepare an additional selection for 5. per person, per appetizer and 10. per person, per entrée.

Speak with your Event Specialist for more details.

Dinner Enhancements

priced per person

For the Table

Olives

Large Marinated Mediterranean Olives

4.

Vegetable Antipasto Platter

Wood-Grilled Bell Pepper, Red Onion, Artichoke, Eggplant,
Zucchini, Oregano & Balsamic Oil

6.

Charcuterie

Cured Meats, Grainy Mustard, Artisanal Bread,
Pickles & Relish

9.

Intermezzo

Passion Fruit Sorbet

3.

Blood Orange Granita

3.

Cucumber & Mint Sorbet

4.

Champagne Ice

Raspberry, Basil

4.

Desserts

priced per person

Lemon Meringue Pie

Seasonal Berries

9.

Vanilla Panna Cotta

Apricot, White Chocolate

10.

Almond Frangipane

Chai Butter Cream, Rhubarb Sherbet

10.

Croissant Bread & Butter Pudding

Crème Anglaise

10.

Milk Chocolate Tart

Mascarpone Ice Cream, Sponge Toffee

11.

Strawberry Cheesecake

Shortcake Crumble

11.

Dark Chocolate Brownie

Orange Ganache, Blood Orange Ice Cream

12.

RECEPTION & FOOD STATIONS



Reception & Food Stations

priced per person

minimum order relative to guaranteed guest count required · speak to your Event Specialist for details

Classic Poutine

House-Cut Russet Fries with Quebec Cheese Curds,
Chicken Gravy

10.

Chinatown Box

Chinese Chicken Stir-Fry, Chow Mein, Asian Vegetables,
Egg Fried Rice

12.

Mediterranean Table

White Bean & Truffle Dip, Black Olive Tapenade,
Hummus, House-Baked Artisanal Bread Selection,
Greek Salad, Moroccan-Spiced Couscous Salad
with Apricots & Dates

12.

Traditional Miso Ramen

Egg, Noodles, Kimchi

12.

*Additions: 2. for pork belly 2. for chicken 3. for prawn
4. for choice of two proteins*

Slider Station

Korean Fried Chicken Gochujang, Kimchi

Lamb Burger Chèvre, Arugula

Mini Cheeseburger Ketchup, Mustard,
American Cheese, Pickle

add .50 for bacon

BBQ Brisket Pulled & Smoked BBQ Beef,
Crunchy Cabbage Coleslaw

Pulled Pork Corn Salsa, Crumble

14.

choice of 3 sliders · based on 3 pieces per person

Rapini & Orecchiette

Italian Sausage, Tomato, Basil, Parmigiano-Reggiano

14.

Roast Leg of Lamb

Moroccan Couscous, Dried Fruit, Earl Grey,
Cucumber Yoghurt

15.

Carved Hip of Beef

Smoky Mash, Horseradish Chantilly Cream,
Huckleberry Jus

16.

or

On a House-Baked Bun with a Selection of Mustards
& House-Cut Chips

14.

minimum 100 persons

Farmers Market Salad Bar

Organic Greens, Baby Spinach, Arugula,
Chopped Romaine, Alfalfa Sprouts, Watercress,
Avocado Purée, Red Wine Vinaigrette, Caesar Dressing,
Shallot & Herb Dressing, Broccoli, Cauliflower, Carrots,
Celery, Cucumber, Peppers, Tomato, Cabbage,
Green & Red Onion, Green Beans, Radish, Dried Apricots
& Cranberries, Goat Cheese, Shaved Parmigiano-Reggiano,
Crumbled Feta, Toasted Sunflower Seeds, Pumpkin Seeds,
Focaccia Croutons

16.

Charcuterie

Assortment of Cured Meats, Salted Crackers,
Pickled Vegetables, Grainy Mustard

16.

Reception & Food Stations priced per person

Shucked Canadian Oysters

Classic Mignonette, Lemon, Tabasco,
Worcestershire Sauce, Horseradish

16.

Butter-Poached Lobster Mac & Cheese

Tarragon Crumble

16.

Canadian Cheese Board

Selection of Brie, Blue, Cow's Milk, Goat's Milk & Sheep's
Milk Cheeses, Preserved Fruits, Jellies & Chutneys,
Salted Celery & Artisanal Bread Selection

16.

Little Italy

Caprese Salad with Vine-Ripened Tomato, Mozzarella
& Basil, Shaved Speck Ham, Prosciutto, Bresaola
with Seasonal Garnishes, Gorgonzola, Focaccia, Honeycomb,
Red Grape Jelly, Grilled Italian Vegetable Antipasto
with Extra Virgin Olive Oil, Buckwheat Cracker, Ciabatta

17.

Carved Alberta Strip Loin

Smoky Mash, Horseradish Chantilly Cream,
Huckleberry Jus

18.

or

On a House-Baked Bun with a Selection of Mustards
& House-Cut Chips

16.

minimum 25 persons

European Cheese Board

Selection of Brie, Blue, Cow's Milk, Goat's Milk & Sheep's
Milk Cheeses, Preserved Fruits, Jellies & Chutneys,
Salted Celery & Artisanal Bread Selection

18.

Whole Roast Leg of Alberta Pork

Northern White Bean & Bacon Cassoulet, Sherry Jus

18.

Slow-Roasted Porchetta

Alberta-Raised Pork, Braised Local Lentils

20.

Black Truffle & Grana Padano Risotto

Served from Grana Padano Wheel with Shaved Truffle

20.

minimum 100 persons

Alberta Beef Wellington

Pressed Brioche, Wild Mushroom Duxelles, Shaved Ham,
Buckwheat Crêpe, Smoky Mash, Rye Jus

26.

Reception & Food Stations priced per person

Chopped Fruit Salad

Fresh Mint, Vanilla

7.

Sliced Seasonal Fruit Platter

Fresh Berries

9.

Liquid Nitrogen Sundae Bar

Ice Cream Bar Garnished with Frozen
Liquid Nitrogen Toppings & Sauces

17.

LATE NIGHT



Late Night

priced per piece · minimum one dozen per selection

Passed Late Night Food

Salted Caramel Popcorn	Smoked Sea Salt	GF	2.
Truffle Popcorn	Parmigiano-Reggiano	GF	2.50
Mini Grilled Cheese	<i>choose from four types</i>		
	Cheddar & Tomato		3.
	Whipped Goat Cheese & Shaved Beet		3.
	BBQ Beef & Cheese Curds		3.
	Any of the Above Grilled Cheese Paired with a Tomato Soup Shooter		6.
Flatbread Pizza Bite	Chef's Choice of Toppings		3.50
Fried Mac & Cheese Bite	Spicy Ketchup		3.50
Classic Poutine	House-Cut Russet Fries, Quebec Cheese Curds, Chicken Gravy, Crumble		4.
French Onion Soup	Toasted Crostini, Cheddar, Cheese Curds		4.
Pulled Pork Slider	Corn Salsa, Crumble		4.
Korean Fried Chicken	Kimchi, Green Onions, Sweet Mustard Drizzle		4.
Mini Cheeseburger	Ketchup, Mustard, American Cheese, Pickle		4.
	Add Bacon		0.50
BBQ Brisket Slider	Pulled & Smoked BBQ Beef, Crunchy Cabbage Coleslaw		4.
Shucked Canadian Oyster	Caesar Mignonette, Lemon, Tabasco, Worcestershire Sauce, Horseradish		4.
Lamb Burger	Chevre, Arugula		4.50
Fish & Chips	Lemon, Mushy Peas		5.
Chinatown Box	Chinese Stir-Fry, Chow Mein, Asian Vegetables, Egg Fried Rice		5.
Sausage Egg Muffin	English Muffin, Sausage, Egg, American Cheese, Ketchup		8.
Curry & Chips	House-Cut Chips, Spicy Curry Sauce		8.
Traditional Miso Ramen	Egg, Noodles, Kimchi		8.
	Add Pork Belly		2.
	Add Chicken		2.
	Add Prawn		3.
	Add Choice of Two Proteins		4.

BEVERAGES



Beverages

Non-Alcoholic

Freshly Brewed Coffee	<i>per person</i>	4.50
Decaffeinated, Black & Specialty Tea	<i>per person</i>	4.50
Bottled Juice	<i>each</i>	3.50
Soft Drink	<i>each</i>	3.50
Sparkling & Still Mineral Water	<i>small each</i>	3.50
	<i>large each</i>	8.
Freshly Squeezed Seasonally Inspired Lemonade	<i>per person</i>	4.50
Infused Water Station	<i>per person</i>	1.50

Basic Bar

Smirnoff Vodka	<i>per oz</i>	8.
Tanqueray		
El Dorado 3 Year Rum		
Canadian Club Rye		
Ballantine's Scotch		

Premium Bar

Effen Vodka	<i>per oz</i>	10.
Beefeater 24 Gin		
Havana Club Club Reserva Rum		
Crown Royal Whisky		
Bulleit Bourbon		
Johnnie Walker Red Label Scotch		

Ultra Premium Bar

Belvedere Vodka	<i>per oz</i>	12.
Tanqueray 10 Gin		
El Dorado 8 Year Rum		
Pike Creek Rye		
Maker's Mark Bourbon		
Jonnie Walker Black Label Scotch		

Signature Cocktail

Hudson Sangria (Seasonally Inspired White or Red)	12.
<i>Let our bartender create a cocktail or mocktail specific to your event!</i>	mp.

After Dinner Drinks

Baileys Irish Cream, Grand Marnier, Kahlúa	<i>per oz</i>	7.
Courvoisier VSOP, Rémy Martin VSOP	<i>per oz</i>	11.50

Beer

Domestic	<i>per bottle</i>	8.
Craft	<i>per bottle</i>	9.
Import	<i>per bottle</i>	10.
Non-Alcoholic Beer	<i>per bottle</i>	6.

Tequila

Sauza	<i>per oz</i>	10.
Patrón Añejo	<i>per oz</i>	16.

Please note a minimum of 500. bar sales before tax & gratuities is required, or a bartender charge of 100. will be added to your bill.

Bar Package-Soft Bar

Pop, Juice, Coffee & Tea	<i>per person</i>	25.
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Wine List

Sparkling

Zonin 1812 Prosecco, Veneto, Italy	46.
Zonin Rosé Prosecco, Veneto, Italy	46.
Charles de Fère 'Cuvée Jean-Louis' Blanc de Blancs, Loire Valley, France	46.
Zonin 'White Edition' Prosecco, Veneto, Italy	60.
Chandon Rosé, California	80.
G. H. Mumm 'Cordon Rouge', Champagne, France	125.

Rosé

Cantini Montepulciano, France	46.
Cave de Rasteau, Côtes du Rhône, France	52.
Domaine de la Potardière Gamay, France	58.

White

Zonin 'Ventiterre' Pinot Grigio, Italy	46.
Carmel Road Chardonnay, Monterey, California	46.
Cefiro Vina Casablanca Sauvignon Blanc, Chile	46.
Crowded House Sauvignon Blanc, New Zealand	52.
Thornbury Pinot Gris, New Zealand	52.
Prospect Riesling, Okanagan Valley, British Columbia	58.
Schild Estate Unoaked Chardonnay, Barossa Valley, Australia	58.
Château Turcaud 'Blanc' Sauvignon Blanc/Semillon, Burgundy, France	58.
Kenwood Sauvignon Blanc, Sonoma County, California	58.
Kendall-Jackson 'Vintner's Reserve' Chardonnay, Sonoma County, California	70.
Domaine Vaufruges Vouvray Chenin Blanc, Loire Valley, France	70.
Poplar Grove Pinot Gris, Okanagan Valley, British Columbia	70.

Wine List

Red

Zonin 'Ventiterre' Chianti, Tuscany, Italy	46.
Tramier Pinot Noir, Burgundy, France	46.
Finca Los Primos Malbec, Argentina	46.
Cefiro Vina Casablanca Cabernet Sauvignon, Chile	46.
Monster Merlot, Okanagan Valley, British Columbia	52.
Boundary Line Shiraz, Australia	52.
Flaco Tempranillo, Spain	52.
Parducci Small Lot Cabernet Sauvignon, Mendocino, California	58.
Zonin Valpolicella Ripasso, Italy	58.
Racine Grenache Blend, Côtes du Rhône, France	58.
Château Turcaud 'Rouge' Cabernet Sauvignon/Merlot, France	58.
Mission Hill 'Estate Series' Pinot Noir, Okanagan, British Columbia	58.
Kenwood Cabernet Sauvignon, Sonoma County, California	70.
Evolution Pinot, Willamette Valley, Oregon	70.
Edmeades Zinfandel, Mendocino, California	70.

Looking for something in particular? Please speak to your Event Specialist for details.

HOLIDAY



Holiday Buffet

priced per person · includes coffee & tea

Holiday Buffet 1

Curried Squash Velouté

Pickled Beet Salad

Goat Cheese, Black Barley, Tuscan Kale, Toasted Seeds,
Lemon Balsamic Dressing

Radicchio & Poached Pear Salad

Shaved Parmigiano-Reggiano, Arugula,
Pomegranate Molasses Vinaigrette

Waldorf-Inspired Salad

Roasted Grapes, Toasted Walnuts, Apple, Shaved Celery

Smoked Heirloom Potato Salad

Chopped Celery, Egg, Chive, Grainy Mustard, Bacon

—

Applewood-Roasted Turkey

Carved Breast, Leg Confit, Sage Stuffing, Pan Gravy

Pork Loin Cutlet

Rosemary-Roasted Potato, Lemon Herb Demi-Glace

Pan-Roasted Cod

Tomato, Basil, White Wine Sauce

Mushroom Rigatoni

Parmesan, Leek, Lemon

—

Chef's Selection of Seasonal Vegetables

—

Apple Crumble

Steal-Cut Oats, Blueberry Cream

Ginger Snaps

lunch 44. *dinner* 54.

Holiday Buffet 2

Curried Squash Velouté

Pickled Beet Salad

Goat Cheese, Black Barley, Tuscan Kale, Toasted Seeds,
Lemon Balsamic Dressing

Autumn Radicchio & Poached Pear Salad

Shaved Parmigiano-Reggiano, Arugula,
Pomegranate Molasses Vinaigrette

Waldorf-Inspired Salad

Roasted Grapes, Toasted Walnuts, Apple, Shaved Celery

Smoked Heirloom Potato Salad

Chopped Celery, Egg, Chive, Grainy Mustard, Bacon

Shrimp Cocktail

Marie Rose Sauce, Lemon

—

Applewood-Roasted Turkey

Carved Breast, Leg Confit, Sage Stuffing, Pan Gravy

Braised Alberta Beef Bourguignon

Root Vegetables, Fingerling Potatoes, Cabernet Sauvignon

Pan-Roasted Cod

Tomato, Basil, White Wine Sauce

Mushroom Rigatoni

Parmesan, Leek, Lemon

—

Whipped Sweet Potato

Honey Butter Carrots

—

Carrot Cake & Cookie Table

lunch 55. *dinner* 65.

Holiday Lunch priced per person

Plated Holiday Prix Fixe

Pumpkin Velouté
Curry-Spiced Pumpkin Seed

—

Applewood-Roasted Brined Turkey
Carved White Meat, Confit Leg, Sweet Potato Mash,
Root Vegetables, Sage Stuffing

—

Mini Desserts & Sweets

—

Freshly Brewed Coffee & Selection of Teas

45.

Express Lunch

Applewood-Roasted Brined Turkey
Carved White Meat, Confit Leg, Sweet Potato Mash,
Root Vegetables, Sage Stuffing

—

Pre-Set Mini Desserts & Sweets

—

Freshly Brewed Coffee & Selection of Teas

35.

Plated Holiday Offerings

Customized menus can be created with the offerings listed below. Your Event Specialist can assist with tailoring your selections to suit your event needs.

All menus include artisanal bread, sea-salted butter & Chef's daily spread.

Soups

Chef's Seasonally Inspired Soup	9.
Wood-Grilled Onion	10.
Split Pea & Ham	10.
Spiced Butternut Squash	10.
O&B Mushroom	10.
Borscht	11.

Salads

Mixed Greens Green Beans, Almonds, Dried Cherries, Feta, Red Wine Vinaigrette	12.
Mulled Beets Crumbled Goat Cheese, Black Barley, Pumpkin Seeds, Star Anise, Cinnamon	13.
Wood-Grilled Squash Charred Onions, Sage Ricotta, Grizzly Gouda, Walnuts, Dried Grapes, Orange	13.
Kale & Brussels Sprout Puy Lentils, Parmigiano-Reggiano, House-Smoked Bacon	14.

Mains

Applewood-Roasted Brined Turkey Carved White Meat, Confit Leg, Sweet Potato Mash, Root Vegetables, Sage Stuffing	25.
Honey-Glazed Ham Spiced Pineapple Relish, Bacon Braised Lentils, Dirty Bird Mustard Sauce	29.
Salmon Pot Pie Lemon Tarragon Velouté, Yams, Fennel, Sprouts	32.
Braised Alberta Beef Bourguignon Root Vegetables, Fingerling Potatoes, Cabernet Sauvignon	36.

Desserts

Baked Apple Crumble Steel-Cut Oats, Thick Custard	10.
O&B Carrot Cake Cream Cheese Frosting, Vanilla Ice Cream	11.
Sticky Maple Pudding Apple Butter, Chantilly Cream	11.
Dark Chocolate Brownie Orange Ganache, Blood Orange Ice Cream	12.

Want to offer guests a choice? We're happy to prepare an additional selection for 5. per person, per appetizer and 10. per person, per entrée.

Speak with your Event Specialist for more details.