



POMEROY KANANASKIS MOUNTAIN LODGE

EVENTS

Conference and
Catering Services



POMEROY

KANANASKIS

mountain lodge





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Our Culinary Team excels in all areas of presentation and creativity.

While our menus highlight locally sourced menu content, these are merely suggestions!

Our Executive Chef, Yves Lafond, and his team welcome the opportunity to customize the perfect accompaniment to the theme of your conference.

From vegan menus to specialized content, please inquire with your Event Manager today to discuss your ideas!

(df) dairy free (gf) gluten free (v) vegetarian (vg) vegan

BREAKFAST

A \$10 surcharge per person will be added for groups of 14 and under.



Out of Necessity | Freshly brewed Starbucks® Coffee and a selection of Tazo® Teas.

For Hydration and Nutrition | Selection of chilled juices

THE VALLEY

\$39 per person

Steel Cut Oatmeal with Raisins, Walnuts (gf,df,vg)

Brown Sugar, 2% Milk and Almond Milk

Assorted Pastries with Danishes and Mini Muffins

Sliced Fresh Fruit

Cold Cut Platter with Canadian Cheeses

Choose 3 Hot Items

(add an additional item for \$5 per person)

- Scrambled Eggs (v, gf, df)
- Smoked Bacon (gf)
- Roasted Breakfast Potatoes (gf,df,vg)
- Waffles with Fresh Berries (v)
- Pancakes with Maple Syrup (v)
- Apple and Chicken Sausage (df,gf)
- Spinach, Tomato & Goat Cheese Quiche (v,gf)

HEALTHY START

\$36 per person

Build Your Own Parfait Greek & Almond Yogurt,

Granola, Fruit Compote (gf,v)

Individual Muesli & Berries (v)

Fresh Fruit

Croissants

Hard Boiled Eggs (v,gf,df)

Canadian Cheese

Charcuterie

THE VILLAGE

\$44 per person

Assorted Pastries with Danishes and Mini Muffins

Canadians Cheese and Cold Cuts

Steel Cut Oatmeal with Raisins, Walnuts (vg,gf,df)

Brown Sugar, 2% Milk and Almond Milk

Sliced Fresh Fruit Salad

Eggs Benedict with Back Bacon and Hollandaise
served on an English Muffin

Spolumbo's Apple Chicken Sausage (gf,df)

Cinnamon French Toast with Berries
and Quebec Maple Syrup

Breakfast Potatoes (vg,gf,df)

BREAKS

All breaks include Freshly Brewed Coffee and Tea.

MORNING BREAK

\$22 per person

Warm Cinnamon Buns with
Cream Cheese Frosting (v)
Saskatoon Berry Squares (vg,gf)
Fruit & Berry Salad (vg,gf,df)

TEA TIME

\$26 per person

Assorted Finger Sandwiches
Smoked Salmon / Ham / Egg
Mini Muffins / Eclairs / Fruit Tarts

MILK AND COOKIES

\$18 per person

Chocolate Chunk
Oatmeal
Shortbread
Chef's Choice of Unconventional Cookie
Chocolate Milk / 2% milk / Soy or
Almond Milk (on ice)

FARMERS MARKET

\$23 per person

Vegetable Crudités (vg,df,gf)
Chickpea Hummus / Moutabel (vg,df,gf)
Warm Artichoke & Early Dawn Goat Cheese Dip (vg,gf)
Baked Pita Chips & Crostini

WELLNESS BREAK

\$22 per person

Mango & Kale Smoothie (v,gf)
House-made Granola Bars (v,gf)
Individual Honey Yogurt & Berries (v,gf)

APRÈS

\$27 per person

Poutine Fries, Cheese Curds & Gravy (v)
Grilled Cheese & Tomato Soup (v)
Nanaimo Bars / Brownies

BEVERAGES

COFFEE SERVICE

Prices below are Per Person

Freshly Brewed Coffee and Tea

\$6 (one service)

Half Day Coffee and Tea

\$15 (up to 4 hours)

All Day Coffee and Tea

\$19 (6-8 hours)

ALL DAY BEVERAGES

Includes Coffee, Tea, Soft drinks,
Bottled Juices, Bottled Water

\$31 per person (up to 8 hours)

COLD BEVERAGES

Charged on Consumption

Bottled Juice

\$5 per bottle

Soft Drinks

\$5 per can

Bottled Water

\$4.25 per bottle

San Pelligrino

\$5 per bottle

Grizzly Paw Sodas

\$6 per bottle

Market Cafe Smoothies

\$7 per bottle

Starbucks Frappuccinos

\$6 per bottle

LUNCH

A \$10 surcharge per person will be added for groups of 14 and under.

CHEFS CHOICE DAILY LUNCH BUFFET \$44 per person

Soup of the Day, Salads, 1 Dip & Crackers, 1 Protein, 1 Starch, 1 Vegetable,
Selection of Assorted Pastries & Desserts
(Vegan & Vegetarian dishes available upon request)

THE CAFE \$46 per person

Soup of the Day

Artisan Green Salad with Assorted Dressings & Condiments

Barley Salad with Radicchio, Fresh Dill and Lemon Dressing (vg,df)

Orange, Fennel and Apple Salad with Honey Vinaigrette (vg,df,gf)

Farmer's Vegetable Crudités with Buttermilk Ranch (v)

FROM THE MARKET

Alberta Beef, Caramelized Onions Horseradish Mayo, Old Cheddar served
on a Baguette

Smoked Turkey with Avocado, Chipotle Mayo, served on Ciabatta Bread

Roast Vegetable Wrap Roasted Vegetables, Spinach, Hummus & Tahini (v)
(gf,df available on request)

DESSERT

Chocolate Dipped Banana Bread (v), Mini Fruit Tartelettes (v)

SALAD BAR \$48 per person

LETTUCE

Romaine, Spinach, Tuscan Mix, Iceberg, Arugula (vg,gf,df)

DRESSINGS

An Assortment of Dressings

CHEESE

Feta, Parmesan, Goat (v,gf)

VEGETABLES AND CONDIMENTS

Carrot, Corn, Cucumber, Tomato, Artichokes, Olives, Onions, Peppers,
Mushrooms, Bacon, Croutons, Pickles, Celery, Hard Boiled Eggs, Avocado,
Dried Cranberries, Nuts & Seeds

WARM PROTEINS

Grilled Chicken Breast (gf,df)

Salmon (gf,df)

Vegan Chickpea Panisse (upon request) (gf,df,gf)

DESSERT

Citrus Crumble (v), Peach Pannacotta (gf), Chocolate Dipped Fruit (v,gf)

LUNCH

A \$10 surcharge per person will be added for groups of 14 and under.



THE BALLFIELD \$50 per person

BREAD + SALADS

Cornbread Jalapeño and Cheese (v)

Artisan Greens Tomato, Cucumber and Onions with Vinaigrette (vg, gf, df)

Potato Salad with Dijon, Bacon and Sour Cream Dressing (gf)

Pasta Salad Peppers, Cucumbers, Tomatoes, Olives and Feta (v)

MAINS

Mac and Cheese Cheddar, Smoked Bacon and Bread Crumbs

BBQ Style Baked Beans with Spring Onions (vg, df)

Roasted in Seasonal Vegetables with Basil, Pesto (v, gf)

BBQ Chicken Drumsticks Tomato Salsa (df, gf)

Smoked Beef Brisket with Bourbon BBQ Sauce (df, gf)

DESSERT

Banana Cream Tartlets (vg)

Peach Cobbler (vg, gf)

Lemon Poppy Seed Cake (v)

A TASTE OF FORTE \$54 per person

SOUP AND SALADS

Minestrone Toscana Tomato, Onion, Zucchini, Eggplant, Kidney Beans (vg, df)

Build your own Caesar Salad Romaine, Bacon, Parmesan, Lemon, Caesar Dressing (df)

Panzanella Salad Heirloom Tomato, Ciabatta Bread, Anchovies, Red Wine Dressing (df)

Kale & Apple Salad Balsamic Roasted Grapes, Apple, Sunflower Seeds, Fairwind Farms Goat Cheese, White Balsamic Vinaigrette (gf, v)

Antipasto Marinated Vegetables, Pickles, Cheeses and Salami

MAINS

Salmon & Salsa Verde (gf, df)

Chicken Parmesan Breaded Chicken, Tomato Sauce, Gratinéed with Cheese

Gnocchi Arugula, Italian Vegetables, Basil and Olive Oil (v, df)

Four Cheese Ravioli Spinach, Artichoke, Capers, Sundried Tomatoes, Parmesan (v)

DESSERT

Tiramisu (v)

Biscotti (v)

Pumpkin Cannoli (v)

BUFFET DINNER

A \$10 surcharge per person will be added for groups of 14 and under.

ON THE RANGE

\$85 per person

HOT AND COLD

Chef's Soup of the Day

Classic Caesar Salad Parmesan, Bacon, Croutons, Lemon, Caesar Dressing

Sweet Potato Salad White Wine Vinegar Dressing (vg,df,gf)

Black Bean & Sweet Corn Salad Corn, Avocado, Cilantro, Chipotle Honey Dressing (vg,df,gf)

Vegetable Crudités and Dip

FROM THE BBQ *(choose two)*

- **BBQ Porkloin** with Maple Whisky Sauce (gf,df)
- **Jerk Spiced BBQ Chicken Legs** (gf,df)
- **Blackened Salmon Filet** with Tomato "Vierge" (gf,df)

ACCOMPANIMENTS

In Season Vegetables (vg,df,gf)

Loaded Baked Potato Station Sour Cream, Bacon, Chives and Cheddar

DESSERTS

Berry Pannacotta (v)

Chocolate Pot de Crème (v,gf)

Chocolate Chip Banana Bread (v)

Classic Brownies (gf)

*Add a Chef Attended Action Station for
an additional \$10 per person*

BUFFET DINNER

A \$10 surcharge per person will be added for groups of 14 and under.



THE SWITCHBACK

\$95 per person

HOT AND COLD

Tomato Bisque Basil, Blistered Cherry Tomatoes, Cream (v,gf)

Wedge Salad Iceberg Lettuce, Bacon, Chives, Blue Cheese and Tomato with Buttermilk Dressing

Ancient Grains Salad with Barley, Quinoa, Roasted Carrots, Corn, Herb Vinaigrette (v,df)

Roasted Beetroot Salad Yellow and Purple Beets, Orange, Fennel with Early Dawn Farm Goat Cheese (v,gf)

CHEF'S ACTION STATION

Slow Roasted AAA Alberta Beef Striploin with Peppercorn Jus (df)

MAIN FARE

Grilled Chicken Breast Roast Apple & Thyme Jus (df)

Baked Steelhead Trout with Citrus Beurre Blanc (gf)

Four Cheese Ravioli with Spinach, Artichoke, Capers, Sundried Tomatoes, Parmesan (v)

ACCOMPANIMENTS

Scalloped Yukon Gold Potatoes (v)

Seasonal Vegetables (vg,df,gf)

DESSERTS

Marble Chocolate Cake (vg)

Sticky Toffee Pudding (v)

Coconut Financier (v)

Pumpkin Spiced Panna Cotta (gf)

Lemon Meringue Tarts (v)

BUFFET DINNER

A \$10 surcharge per person will be added for groups of 14 and under.

CANADA COAST TO COAST

\$130 per person

HOT AND COLD

Potato and Local Beer Chowder with Alberta Gouda, Aromatic Vegetables, Bannock Bread (v)

Beluga Lentils Salad Radishes, Fresh Herbs and Roasted Yellow Beets (v,gf,df)

Prairie Barley Pickled Red Onions, Early Dawn Farms Goat Cheese and Arugula (v)

Peppered Albacore Tuna Tataki Cherry Tomatoes, Capers and Red Onions with Herb Vinaigrette (gf,df)

Alberta Local Specialty Cured Meats Bison, Wild Boar, Game Sausage,

Assorted Preserves, Crostinis and Crackers

with a Selection of Alberta Cheeses, Grapes, Dried Fruit and Nuts

Seafood Platter Smoked Salmon, Trout Gravlax, Shrimp and Crab Legs, served with Capers, Pickled Red Onions, Fennel Slaw, Marie Rose and Cocktail Sauce

CHEF'S ACTION STATION

Slow Roasted Alberta Prime Rib with Peppercorn and Brandy Jus

MAIN FARE

Butternut Squash Ravioli s with Roast Butternut Squash, Toasted Pumpkin Seed, Cream Sauce (v)

Alberta Trout with Sauce Vierge (df,gf)

Sungold Lamb Sirloin with Harissa Rub (df)

ACCOMPANIMENTS

Leek and Potato Hash (vg,df,gf)

In Season Vegetables (df,gf,vg)

DESSERTS

Honey and Yogurt Bombe (v,gf)

Grandma's Bread Pudding (v)

Canadian Butter Tarts (v)

Blueberry Grunt (vg,gf)

Mini Flapper Pie Cups (v)

Saskatoon Berry Pie (vg)

PLATED DINNERS

A \$10 surcharge per person will be added for groups of 14 and under.

Please note that your Soup, Salad and Dessert selections will be your common choice for your entire group.

If choices have not been made within 72 hours of your meal, a surcharge of \$15 per person will apply.

SOUPS *(choose one)*

Roasted Cauliflower Soup with Lemon Confit and Black Garlic Emulsion (v,gf)

Minestrone "Ravioli" Mediterranean Vegetables, Beans, Tomato, Pesto (v)

Cream of Butternut Squash Maple Roast, Spiced Pumpkin Seeds, Crème Fraiche (v,gf)

Wild Mushroom Tarragon, Duck Confit (gf)

SALADS *(choose one)*

Tuscan Salad Crumbled Feta, Tomato, Red Onions,

Organic Apple Cider Vinaigrette (v,gf)

Tasting of Beets Yellow, Red, Pickled, Pureed, Petit Salad /Blue Cheese /

Sunflower Seeds / Citrus Vinaigrette (v,gf)

Caprese Tomato, Fresh Mozzarella, Arugula, Basil Pesto, Balsamic Reduction (v,gf)

Duck Carpaccio, Arugula, Parmesan, Orange Puree, Truffle (gf)

MAINS *(choose two and one vegetarian)*

Alberta Beef Short Rib \$86 per person

Braised Boneless Short Rib, Butter Mash Potato, Roasted Baby Carrots, Squash (or Asparagus ~ seasonal), Red Wine Reduction

Alberta Beef Tenderloin \$98 per person

Butter Mash Potatoes, Roast Baby Carrots, Brussel Sprouts (or Asparagus ~ seasonal), Thyme Jus

Birch Glaze Chicken Breast \$84 per person

Carrot Purée, Foraged Mushrooms, Roasted Parsnip with Bourbon Jus

Salmon \$84 per person

Squash "Rosti", Baby Zucchini, Carrot & Brussel Sprout "Slaw" Lemon Beurre Blanc, Cold Pressed Canola Oil Drizzle (gf)

Confit Duck Legs \$87 per person

Truffle Mash Potato, Heirloom Carrots, Oven Dried Tomato, Wilted Kale Orange Reduction, Jus (gf)

Elk Rack \$105 per person

Sweet Potato Puree, Mushroom Duxelle, Squash, Saskatoon Berry Jus

Butternut Squash Ravioli \$82 per person

Brown Butter, Spiced Pecans, Roasted Butternut Squash and Sage (v)

Risotto \$72 per person *[can be vegan upon request]*

Tomato and Wild Mushrooms, Goat Cheese, Micro Greens (v,gf)

Vegan Chickpea Panisse \$72 per person

White Bean Ragu, Rapini, Artichoke Hearts, Basil Verde (vg,gf,df)

DESSERTS *(choose one)*

New York Cheesecake with Berry Compote

Death By Chocolate with Mousse, Cake, Truffle, Coulis

Maple Pannacotta Caramel Sauce, Candied Pecans

Fruit Tart of the Season Vanilla Crust, Creme Patisserie, Mousse

COMPOSED RECEPTIONS

AUTHENTICALLY CANADIAN

\$65 per person (based on 2 hours)

ARTISAN SELECTION

Antipasto Platter Grilled, Pickled and Marinated Farm Vegetables (v)

Rustic Bread Display with Spreads & Dips Artichoke & Spinach Dip, Atlantic Salmon & Cream Cheese, Brome Lake Duck Rillettes, Chickpea Hummus (vg)

Charcuterie Local Dried and Cured Meats, Assorted Pâtes, Pickle Vegetables and Assorted Mustards

Cheeseboard Selection of Canadian Cheese, Dried Fruit, Grapes, Bread & Crackers

HOT SELECTION

Mini Beef Sliders Canadian Wagyu Beef, Wild Berry BBQ Sauce, Gouda Cheese

Alberta Pulled Pork on a Bun BBQ Sauce, Slaw

Wild Mushroom Tarts Early Dawn Farms Goat Cheese (v)

Lentil Stuffed Mini Bell Peppers Lightly Curried (vg,df,gf)

DESSERTS

Nanaimo Bars (v)

Bread Pudding "Chaumeur" (vg)

Saskatoon Berry Pie (vg)

STREET FOOD RECEPTION

\$105 per person (based on 2 hours)

CANAPES

Vegetable Samosa Raita (v)

Lamb Tikka Mint Yogurt (gf)

Warm Pretzel & Brats Sauerkraut

Empanadas Tomato Salsa (vg,gf,df)

STATIONS

Nasi Goreng

Wok-Fried Rice with Crisp Vegetables (v,gf,df)

Bean Sprouts, Greens Onions, Sweet Chili, Sambal, Cilantro Sprigs

Shrimp, Chicken, Beef and Egg

Pulled Pork on Bao Buns, Cucumber Slaw, Hoisin Sauce

Tacos

Chicken, Beef and Vegetarian

Pico de Gallo, Guacamole, Cilantro, Lime, Slaw

3 Bean Salad, Chili Lime Dressing (vg,gf,df)

Mexican Rice

"Les Habitants"

Slow Roast Beef Brisket (gf,df)

Sauerkraut, Mustard, Swiss Cheese, Rye Bread, Dill Pickle

Pogo Sticks & Hot Dogs with Condiments

Poutine Station – Fries, Cheese Curds, Gravy (v)

DESSERTS

Mark of Craft Fireside Marshmallows, Graham Crackers and Chocolate

Assorted Mini Donuts (v)

CANAPÉS

Priced per dozen for any selection

COLD

Beef Tartar (\$64) Canadian Beef, Shallots, Dijon, Egg yolk (gf)

Smoked Salmon Cucumber Roll (\$56) Dill Crème, Lemon Zest, Capers (gf)

Tuna Poke (\$58) Sambal, Sesame, Soya (df)

Bruschetta (V) (\$50) Crostini, Fresh Chopped Basil (v)

Caprese Skewer (V) (\$52) Tomato, Fresh Mozzarella, Basil, Balsamic (v,gf)

Vietnamese Rolls (V) (\$54) Mango, Cabbage, Carrot, Sesame, Sambal (vg,gf,df)

HOT

Indonesian Chicken Satay (\$61) Peanut Sauce (gf,df)

Tempura Prawns (\$68) Smoked Paprika Aioli

Wild Mushroom Arancini (\$58) Truffle Aioli (v)

Mini Beef Wellingtons (\$58) Horseradish Cream

Crab Cakes (\$68) Roast Pepper Aioli

Pulled BBQ Pork Sliders (\$62) Cabbage Slaw / Brioche Bun

Pulled BBQ Mushrooms Sliders (V) (\$58) Cabbage Slaw / Brioche Bun

Elk Meatballs (\$72) Smoked BBQ Sauce (df)

RECEPTION SPECIALTIES

Platters Serve Approx. 20-25 people)

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

DIPS AND BREAD *\$175 per platter*

Bruschetta, Hummus, Baba Ghanoush, Crostini and Pita Bread (v)

CANADIAN CHEESE BOARD *\$200 per platter*

Grapes, Dried Fruits, Preserves, Artisan Breads and Crackers

VEGETABLE CRUDITÉS *\$160 per platter*

Raw Garden Vegetables with Ranch Dip (vg,gf)

SLICED FRUIT PLATTER *\$170 per platter*

Seasonal Fruit with Honey Mint Greek Yogurt (v,gf)

SALTY SNACKS *\$12 per person*

A Variety of Salty Snacks, Pretzels, Popcorn and Kettle Chips (v)

ANTIPASTO PLATTER *\$250 per platter*

Prosciutto, Soppresseta, Genoa, Mozzarella, Cherry Tomatoes, Gorgonzola, Artichokes Hearts, Assorted Olives with Artisan Breads and Crackers

KANANASKIS BUTCHER BLOCK *\$300 per platter*

Local Specialty Cured Beef, Bison, Venison, Wild Boar Pâte with Stone Ground Mustard and French Baguette (df)

TORTILLAS *\$12 per person*

Crisp Corn Tortillas, Pico de Gallo, Guacamole, Sour Cream and Jalapeños (v,gf)

LATE NIGHT SNACKS

For large events, please inquire with our team on live Chef action and Canapé Stations. Possibilities are limitless.

FORTE WOOD OVEN PIZZAS

Margherita \$24 per pizza [vegetarian]

Tomato Sauce, Mozzarella, Vine Tomatoes, Basil

Formaggio Dolce \$25 per pizza [vegetarian]

White Sauce, Mozzarella, Provolone, Parmesan, Honey

Pepperoni \$25 per pizza

Tomato Sauce, Mozzarella, Pepperoni, Oregano

Verdura \$25 per pizza [vegetarian]

Tomato Sauce, Mozzarella, Goat Feta, Artichoke,
Black Olives, Arugula

Amanti Della Carne \$27 per pizza

Tomato Sauce, Mozzarella, Spolumbos Italian Sausage,
Salami, Mortadella

Ai Funghi \$25 per pizza [vegetarian]

White Sauce, Provolone, Mushrooms, White Truffle Oil

THE POUTINE STATION

\$14 per person

Fries, Cheese and Gravy (v,gf)

Add Braised Alberta Beef Short Rib (\$5 per person) (df,gf)

"NASI GORENG" FRIED RICE

\$18 per person

Egg, Chicken, Beef, Assortment of Vegetables & Condiments
Spring Rolls

WING NIGHT

\$24 per dozen

Hot, BBQ, Plain
with Ranch and Crudités

CARVED ROAST BEEF DIP STATION

\$24 per dozen

Alberta Beef Au Jus, Assorted Buns
Assortment of Mustards & Condiments

LIVE ACTION STATION

Add a live action station to your dinner or late night snack (based on 2 hours)

Risotto Station (\$18 per person) Finished in a Parmesan Wheel (v,gf)

Carving Station Alberta Beef Striploin, Hip of Beef, Prime Rib, Lamb, Pork Loin or Elk
(Prices on request and according to market)

Bananas Foster (\$15 per person) Alberta Rye, Maple Syrup, Butter, Vanilla Ice Cream (v)

WINE AND BAR

WINE

WHITE PER BOTTLE

Kendall Jackson Chardonnay, California, USA	\$68
Campagnola Della Casa Bianco, Italy	\$55
Babich Black Label Sauvignon Blanc, New Zealand	\$72
Oyster Bay Sauvignon Blanc, New Zealand	\$58

RED PER BOTTLE

Campagnola Della Casa Rosso, Italy	\$55
11th Hour Pinot Noir, California, USA	\$70
Luigi Bosca Malbec, Argentina	\$74
Powers Cabernet Sauvignon, Washington, USA	\$67
Stag's Leap Cabernet Sauvignon, Napa Valley, USA	\$142
Burrowing Owl Estate Winery Merlot, Okanagan, Canada	\$92

SPARKLING WINE AND CHAMPAGNE PER BOTTLE

Moet & Chandon Champagne, France	\$152
Giusti Prosecco, Asolo Italy	\$72

*For Higher end reserve style selections,
please speak to your Meeting Manager*

BAR PRICING All Bar Pricing inclusive of tax and a 20% gratuity

Host / Cash Bar

Premium Brand Liquor (1 oz)	\$9
Deluxe Brand Liquor (1 oz)	\$14
Domestic Beer	\$9
Import Beer	\$10
House Red and White by the Glass	\$11
Soft Drinks Juice and Bottled Water	\$5

Whiskey and Bourbon Bar

Selection of Whiskeys and Bourbons	
Lagavulin 16 / Maccallan 12	\$18
Woodford Reserve Double Oaked / Elijah Craig	\$15
Seasonal Cocktails 2oz	\$18
Classic Cocktails 2oz	\$15

BAR LABOUR CHARGES

Bartender/Cashier Charges of \$50 per hour per associate. A minimum of three hours will be applied if consumption is less than \$500 per bar/Three hours

NON-ALCOHOLIC

Lemonade or Iced Tea	\$50
House made Flavor-Infused Glacier Water	\$30
Home-Brewed Unsweetened Iced Tea	\$75
House made Freshly Squeezed Lemonade	\$85



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