



# hotel blackfoot catering package



# CATERING INFORMATION

Thank you for considering Hotel Blackfoot to host your upcoming event. At Hotel Blackfoot we are proud to serve quality products using quality ingredients. Our produce is locally sourced to maximize quality and taste. We commit to protein programs to ensure tenderness and flavours. Our culinary team prepares all products fresh on site, to maximize a fresh and healthy experience for all of our guests. Quality is our number one commitment. We are eager to assist with every detail to ensure complete success. Please review the following standard guidelines and policies:

## FOOD & BEVERAGE

Hotel Blackfoot shall be the sole provider of food and beverage items. Special requirements (e.g. food samples) must be approved by the Executive Chef and may be subject to additional charges. The customer is to indemnify and hold harmless Hotel Blackfoot, their employees and agents against any damages and all suits caused by own, or by independent contractors on their behalf, including supplied materials and food or beverages for use or consumption by guests.

Health regulations prohibit the removal of any food products from the hotel (unless purchased as a take-out menu item). Buffet products are displayed for a maximum of one and a half (1 1/2) hours at any function to ensure the quality and integrity of the product. A one and a half (1 1/2) hour time period is allowed for the service of all three-course meals. If your function is delayed, an additional charge may be applied.

Charges will apply for any dietary substitutions requested on the day of the function.

The service of alcoholic beverages is subject to the inclusion of food. Hotel Blackfoot must provide all liquor beer and wine served in public function room, licensed by the AGLC. Alberta liquor laws do not permit beverage service before 10:30 am (12:00 noon on Sundays and holidays). All persons must be 18 years of age or older to consume alcoholic beverages.

## DEPOSITS, CREDIT & GUARANTEES

A minimum deposit of 500 is required to confirm booking. New clients requesting billing privileges must submit a credit application to our Accounting Department, at least two weeks prior to the event reservation.

Final Guarantees are due 72 business hours prior to event and cannot be decreased within 72 hours. The Hotel will prepare 5% more than the guarantee to a maximum of 10 meals. Guarantee increases within 72 hours will be subject to a 15% surcharge. The Hotel cannot guarantee that the same meal choice will be offered.

Functions without reserved guestrooms and without food & beverage will not be confirmed until 30 days prior to function date.



# CATERING INFORMATION CONTINUED

## PAYMENT PROCEDURE

Meeting: Full payment is due upon completion of the function unless company credit has been pre-approved. If credit has not been pre-approved, a credit card number must be provided. If payment is not received within 30 days of the date of the final statement, interest charges in the amount of 3% per month will be applied to your account.

Wedding/Social Event: Payment is required 72 hours prior to event date, based on guaranteed numbers provided to Hotel Blackfoot. Any remaining or additional charges are due upon completion of the function and will automatically be billed to the credit card number on file.

## LABOUR CHARGES

One bartender is required per 60 guests; additional bartenders required at 25 per hour for a minimum of three hours. A bartender charge of 150 will be applied if consumption is less than 500.

If room set-up must be changed with less than 24 hours notice, a labour fee of 20 per hour, per porter, will apply.

## CANCELLATION

If it is necessary to cancel your meeting or function the Catering Department must be contacted as soon as possible. All cancellations must come in the form of a written request. The front office is unable to cancel functions. The following cancellation schedule will apply:

### Meetings

Date of signing contract to 90 Days Prior to arrival:	15% of estimated event value
89 - 31 Days Prior to arrival:	25% of estimated event value
30 - 15 Days Prior to arrival:	50% of estimated event value
14 - 1 Day Prior to arrival:	100% of estimated event value

### Weddings & Social Events:

Date of signing contract to 180 Days Prior to arrival:	25% of estimated event value
179 - 90 Days Prior to arrival:	50% of estimated event value
89 - 30 Days Prior to arrival:	75% of estimated event value
29 - 1 Day Prior to arrival:	100% of estimated event value

## ELECTRICITY

Extension cords and power bars are available for 15.00 each. A charge will be assessed for electrical requirements exceeding normal usage.



# CATERING INFORMATION CONTINUED

## SIGNAGE

Hotel Blackfoot reserves the right to remove any inappropriate or inadequate signage. Signage is not permitted in the Lobby area. Any signage attached to our walls must be attached with blue sticky paste or painters tape. Signage may not be attached to the wall with any means that will leave permanent damages. Additional charges will apply if walls incur damages due to hanging signage. Signage is not permitted to be hung from our ceilings.

## BOXES, SHIPPING AND STORAGE

Hotel Blackfoot is pleased to accept delivery of materials from the event Convener, with prior arrangements and space permitting. Hotel Blackfoot cannot accept liability for loss or damage to any goods stored, prior to, or following the event. Should you require any assistance moving an excessive amount of equipment, help will be provided and a reasonable labour fee will apply. Storage requirements exceeding three days prior to a function and exceeding three days after a function will be subject to additional charges of 25.00 per day.

Personal belongings and equipment must be removed from the function rooms at the end of the scheduled day, unless the room has been reserved on a twenty-four hour basis. Hotel Blackfoot cannot accept liability for articles left in the function room.

## SMOKING

All banquet rooms and public areas of Hotel Blackfoot are non-smoking.

## SOCAN AND RE:SOUND FEE

A performing rights license is required when renting a facility for a private function (wedding, dinner, fashions, etc.) If music is performed during the event, (live or pre-recorded). The license fee is remitted to SOCAN (Society of Composers, Authors and Music Publishers of Canada) and re:Sound (Re:Sound Music Licensing Company, formerly known as the Neighbouring Rights Collective of Canada). The fees are then distributed to the copyright owners in the form of a royalty. If the event includes dancing, the fees combined are 90.12 + G.S.T. If the event excludes dancing, the fees are 45.02 + G.S.T.

## DECORATIONS

The Catering Department will inform the guest, one week prior to the function, regarding the specific date and time the room is available for decorating. Confetti, real flower petals, fog and bubble machines are not permitted in any function room. Candles must have a protective covering, to prevent accidental contact with the flame.

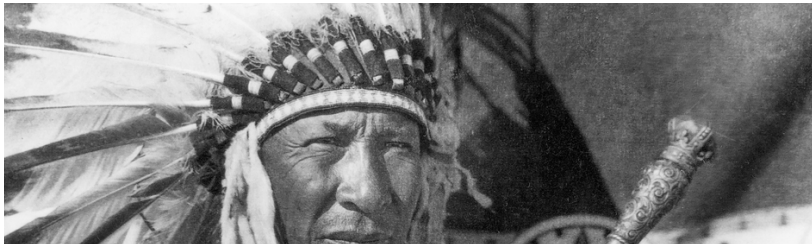
## GRATUITY & GST

All food and beverage products, room rental / setup fees and labour are subject to applicable taxes and a 18% gratuity charge.





# breakfast



# BREAKFAST BUFFETS

Breakfast Includes:

Roasted and Decaffeinated Coffee  
An Assortment of Black & Herbal Teas  
Selection of Fresh Pressed Orange And Apple Juice

## The Continental 18 | per person (No Minimum)

Fresh Baked Danishes and Filled Butter Croissants (V)  
Seasonal Fresh Fruit and Berries (GF, V, DF)

## Western Breakfast 22 | per person

(Minimum 15 people)

Fresh Fruit Cocktail (GF, V, DF)  
Pork Maple Sausages  
Buttermilk Pancakes With Maple Syrup (V)  
Scrambled Vita Eggs With Cheddar And Chives  
Toast Station With Whipped Butter And Preserves (V)

## Healthy Start 23 | per person

(Minimum 15 people)

Bakers Daily Muffins (V)  
Steel Cut Oatmeal (GF, V, DF)  
Whipped Egg Whites with Mixed Mushrooms,  
Parmesan and Arugula (GF)  
Seasonal Fresh Fruit and Berries (GF, V, DF)  
Selection of Roasted Nuts, Dried Fruit, Granola, Cottage  
Cheese and Probiotic Yogurts (V)

## Morning Glory 26 | per person (Minimum 15 people)

Seasonal Fresh Fruit and Berries (GF, V, DF)  
Scrambled Vita Eggs with Cheddar and Chives (GF, V)  
Crisp Breakfast Potato (V, DF)  
Smoked Bacon (GF, DF) and Maple Pork Sausage Patties  
Toast Station with Whipped Butter And Preserves (V)

## Blackfoot Brunch 42 | per person (Minimum 15 people)

Bakers Selection, Daily Muffins (V)  
Butter and Assorted Preserves  
Seasonal Fresh Fruit and Berries (GF, V, DF)  
Caesar Salad (Or Chef's Selection Of One Composed  
Salad) (V)  
European Inspired Charcuterie Board  
Imported and Domestic Cheese Display (GF)  
Cheddar Scrambled Eggs (GF)  
Crisp Breakfast Potato  
Traditional and Florentine Eggs Benedict  
Smoked Bacon (GF, DF) with Maple Pork Sausages  
Choice of one Entrée Selection

## Carved Roast Alberta Beef Pot Roast and

## Pan Au Jus (GF, DF)

## Salmon Fillets With Tarragon Tomato Crème (GF)

## Chicken Breast With Lemon Thyme Au Jus (GF, DF)

## Cheese Ravioli With Rustic Tomato Sauce

*Our Pastry Chef's Assortment of Homemade Cakes,  
Custards, Tartlets, Individual & Celiac Friendly Desserts*

(GF) Gluten Free  
(V) Vegan  
(DF) Dairy Free




## Buffet Breakfast Additions

(Priced per person, with purchase of buffet breakfast)

**Eggs Benedict 6** | per person

**Smoked Salmon And Bagel Station 9** | per person  
Cream Cheese, Cucumbers, Red Onion, Capers

**Yogurt Parfait 6** | per person   
Selection of Roasted Nuts, Dried Fruit, Granola, Cottage Cheese, and Probiotic Yogurts

**Chef Attended Omelette Station 8** | per person   
(min 20 people)

**Cinnamon Sugar Waffles with Whipped Cream And Fruit Compote**   
**5** | per person

**Spolumbos Chicken and Apple Sausages**   
**4** | per person



-  Gluten Free
-  Vegan
-  Dairy Free



### Individual Enhancements (Priced / Dozen)

Chef's Selection of Warm Muffins **36** | per dozen

Gluten Free Blueberry Muffins **60** | per dozen 

Mini Butter Croissants **32** | per dozen 

Assorted Beignets **36** | per dozen 

House Made Granola Bars **32** | per dozen 

Selection of Whole Fruit **32** | per dozen   

### Beverage Enhancements

Coffee and Tea **4.5** | each

Assorted Bottled Juices **4** | each

Milk to Go **5** | each

Bottled Water Still or Sparkling **4** | each

Red Bull **6** | each

Assorted Soft Drinks **4** | each

### Yogurt And Desserts (Priced / Dozen)

Individual Pro-Biotic Yogurt **24** | per dozen  

Gluten Free Brownie **42** | per dozen  

Baker's Selection Of Danish **32** | per dozen 

Cookies & Squares **30** | per dozen

### Healthy Alternatives (Priced / Person)

Vegetable Crubites & Ranch Dip **6** | crudité

Fresh Seasonal Fruit **7** | per dozen



 Gluten Free

 Vegan

 Dairy Free





# SERVED BREAKFAST

All Plated Breakfast Includes:

Fresh Fruit Cup (GF, V, DF)

Roasted and Decaffeinated Coffee

An Assortment of Black & Herbal Teas

Selection of Orange or Apple Juice

Warm Buttered Croissant with Preserves (V)

## Farmhouse Sandwich 18 | per person

Smoked Ham

Brioche Kaiser

Cheddar Cheese

Vita Egg

## Early Riser 22 | per person

Scrambled Vita Eggs with Cheddar (GF, V)

Crisp Breakfast Potatoes (V, DF)

Smoked Bacon (3) (GF, DF)

Maple Pork Sausages (2)

Oven Roasted Tomato (GF, V, DF)

## Mushroom Frittata 25 | per person

Whipped Eggs, Italian Herbs, Wild Mushrooms, Shaved Parmesan, Arugula

Oven Roasted Tomato (GF, V, DF)

Crisp Breakfast Potatoes (V, DF)

## Eggs Benedict 25 | per person

Gourmet Back Bacon (GF)

Torched Hollandaise (GF, V)

Crisp Breakfast Potatoes (V, DF)

Fresh Tomato slices (GF, V, DF)



(GF) Gluten Free

(V) Vegan

(DF) Dairy Free



# lunch



## DELI LUNCH

All Lunches Include:

Roasted & Decaffeinated Coffee  
An Assortment of Black & Herbal Teas

### **The Sandwich Shop 28** | per person

(Based on 3 Pc per Person)

(gluten free additional 2 | per person)

Chefs Daily Soup  
Seasonal Green Salad with House Dressings (GF)(V)  
Chefs selection of Composed Salad  
Marinated Pickles and Olives (GF)(V)(DF)

Selection of four Sandwiches

#### **Tuna Melt Croissant**

Avocado, Cheddar, Roasted Tomato

#### **Turkey BLT Wrap**

Smoked Turkey Breast, Cheddar, Cranberry Aioli

#### **Italian Deli Sub**

Mozzarella, Roasted Peppers, Arugula

#### **Smoked Roast Beef Brioche**

Roasted Garlic Aioli, Arugula

#### **Ham And Cheese On Cheddar Focaccia**

Lettuce, Tomato, Dijon Aioli

#### **Egg Salad Brioche**

Sweet and Sour Pickles, Greens

#### **Mediterranean Meze Wrap** (V)

Roasted Vegetables, Hummus, Quinoa, Tzatziki

#### **Chicken And Pesto Filone**

Sundried Tomatoes, Mozzarella, Spinach

*Pastry Chef's Assortment of Cookies, Squares, and Mini Donuts*

### **Blackfoot Deli Bar 26** | per person (gluten free additional 2 | per person)

Chef's Daily Soup

Seasonal Green Salad with House Dressings (GF)(V)

Composed Salad

Marinated Pickles and Olives (GF)(V)

Bakers Selection of Multigrain, Rye, and Artisan Breads (V)

Medley of Leaf Lettuce, Baby Spinach, Arugula Leaves (GF)(V)(DF)

Selection of Accompanied Sauces

Sliced Bell Peppers, Tomatoes, Cucumbers, Onions (GF)(V)(DF)

Assortment of Sliced European Deli Meats, Black Forest Ham, Smoked Turkey Breast, Roast Beef, Tuna Salad

Assortment Of Sliced Cheese (GF)

Assorted Squares, Fresh Baked Cookies, and Mini Donuts (V)



(GF) Gluten Free

(V) Vegan

(DF) Dairy Free



# BUFFET LUNCH

All Lunches Include:

Roasted & Decaffeinated Coffee  
An Assortment of Black & Herbal Teas  
Minimum 20 People

## Taste of Asia 35 | per person

Seasonal Green Salad with House Dressings (GF, V)  
Asian Noodle Salad with Julienne Vegetables and Sweet and Sour Dressing (V, GF)  
Vegetable Spring Rolls (V)  
Jasmine Rice and Wok Vegetables (GF, V, GF)  
Korean Glazed Chicken Pieces (GF, GF)  
Pork Char Sui (GF)  
Almond Cookies, Mango Mousse (GF, V)

## Mexican Fiesta 35 | per person

Tequila Caesar Salad (GF, V)  
Vegetable Crudit  with Green Goddess Dressing (GF, V)  
Mixed Bean Salad with Cilantro Lime Dressing (GF, V, GF)  
Spanish Rice (GF, V, GF)  
Spiced Taco Beef (GF, GF)  
Roast Chicken and Peppers (GF, GF)  
Warm Corn Tortillas (GF) Flour Tortillas  
Shredded Lettuce, Mixed Cheese, Salsa, Sour Cream, and Guacamole (GF, V)  
Dulce de Leche Cr me Br le (GF, V)  
Cinnamon Churros (V)

## Italian Experience 35 | per person

Fresh Baked Focaccia Bread (V, GF)  
Traditional Caesar Salad (GF, V)  
Tomato and Bocconcini Salad (GF)  
Chicken Breast With Pesto Cream (GF)  
Penne Pomodoro With Torn Basil And Blistered Tomatoes (V)  
Vanilla Panna Cotta (GF, V) Tiramisu Glasses (V)

## Salad Bar 23 | per person

Chef's Daily Soup  
Warm Grilled Pita Bread With Tzatziki, Hummus And Green Goddess Dressing (V)  
Fresh Sliced Fruit (GF, V, GF)  
Chef's Choice Of Three Composed Salads  
Mediterranean Pickles And Olives (GF, V, GF)  
Grape Tomato, Cucumber, Carrots, Bell Peppers, Celery (GF, V, GF)  
Quinoa, Dried Fruits And Pumpkin Seeds (GF, V, GF)  
Romaine, Spinach And Mesclun Greens With Assorted House Dressings (GF, V, GF)  
Assorted Squares, Fresh Baked Cookies And Mini-Donuts

## Add Grilled Chicken Breast 6 | per person (GF, GF)



(GF) Gluten Free  
(V) Vegan  
(GF) Dairy Free





### Backyard BBQ 32 | per person

Seasonal Green Salad with House Dressings (GF) (V)

Creamy Coleslaw (GF) (V)

House Fries

Assortment of Kaiser Buns

House Beef Burger (GF) (V)

BBQ Pulled Pork (GF) (V)

(Kitchen will prepare equal amounts of each)

Grilled Bacon (GF) Sautéed Mushrooms (GF) (V)

Variety of Sliced Cheeses, Lettuce, Tomato, Onion and Condiments (GF) (V)

Pastry Chef's Assortment of Cookies and Squares

**Add Chicken Breast 6** | per person (GF)

**Add Vegetarian Patties 3** | per person (V)

### The Board Room 40 | per person

Baker's Selection of Rolls and Butter (V)

Seasonal Green Salad with House Dressings (GF) (V)

Chef's Selection of Composed Salad

Fresh Sliced Fruit and Berries (GF) (V) (DF)

Market Vegetables (GF) (V)

Daily Starch

#### Choice of Two of the Following Entrées

Braised Alberta Pot Roast (GF) (DF)

Chicken Breast With Lemon Thyme Juice (GF) (DF)

Salmon Fillet With Tarragon Tomato Crème (GF)

Cheese Ravioli With Rustic Tomato Sauce (V)

Roast Pork Loin With Hunter Sauce (GF) (DF)

Roasted Vegetable Ratatouille With Balsamic Glaze (GF) (V) (DF)

Pastry Chef's Assortment of Homemade Cakes, Custards, Tartlets, Individual & Celiac Friendly Dessert



(GF) Gluten Free

(V) Vegan

(DF) Dairy Free



# PLATED LUNCH

Served with Baker's Fresh Rolls and Whipped Butter  
Roasted & Decaffeinated coffee  
An Assortment of Black & Herbal Teas  
Choice of one starter, one entrée, one finale

## STARTERS

**Traditional Caesar Salad** – Parmesan, Croutons, Lemon, House Dressing (V)

**Spinach Salad** – Avocado, Cucumber And White Balsamic Dressing (GF, V, DF)

**Tomato Bisque** – Cheddar Biscuit Croutons, Torn Basil (V)

## MAIN COURSE

**Baron of Beef 40** | per person  
Whipped Potato, Market Vegetables, Yorkshire Pudding, Pan au Jus

**Seared Chicken Breast 40** | per person  
Potato Parsnip Purée, Market Vegetables, Lemon Thyme Glaze

**Salmon Fillet 42** | per person  
Quinoa, Market Vegetables, Lemon Maple Butter

**Cheese Ravioli 38** | per person (GF)  
Rustic Tomato Sauce, Arugula, Parmesan, Truffle Essence

**Ratatouille 34** | per person  
Roasted Vegetables With Balsamic Reduction



## FINALE

**Warm Strudel** – Pastry Chef's Seasonal Variety, Sauce Anglaise

**Classic NY Cheese Cake** – Strawberry Compote, Chocolate Shavings (V)

**Crème Brûlée** – Vanilla Bean Infused Custard, Torched Sugar, Fresh Fruit, Mixed Berries (GF, V, DF)

**Fresh Fruits** – Mixed Berries (GF, V, DF)



(GF) Gluten Free  
(V) Vegan  
(DF) Dairy Free



# breaks



## MORNING BREAKS

### Coffee Bar 12 | per person

Variety of Miniature Beignets And Cake Donuts (Y)  
Roasted and Decaffeinated Coffee

### Flex Break 12 | per person

House made granola bar with roasted nuts (Y)  
Probiotic Yogurt (GF)(Y)  
Fruit Juice Bottles  
Whole Fresh Fruit (GF)(Y)(DF)

### Cookie Jar 12 | per person

Fresh Baked House Cookies (Y)  
2% and Chocolate Milk  
Roasted and Decaffeinated Coffee

### Sweet And Comfortable 12 | per person

Steel Cut Oatmeal (GF)(Y)(DF)  
Assorted Panna Cotta (GF)(Y)  
Roasted and Decaffeinated Coffee

## AFTERNOON BREAKS

### Carnival Corn 13 | per person

Salted Popcorn (Y)  
Pulled Pork Slider (DF)  
Chocolate Covered Pretzels (Y)  
Assorted Soft Drinks

### Sugar Rush 13 | per person

Warm Gluten Free Brownies (GF)(Y)  
Assorted Ice Cream (GF)  
Peanuts, Chocolate Chips, Caramel Sauce (GF)(Y)  
Whipped Cream  
Roasted and Decaffeinated Coffee With Herbal Teas

### Vegetable Spread 13 | per person

Hummus, Tzatziki, Ranch (GF)(Y)  
Locally Sourced Vegetables (GF)(Y)(DF)  
Grilled Pita (Y)  
Still and Sparkling Water

### Asian Express 13 | per person

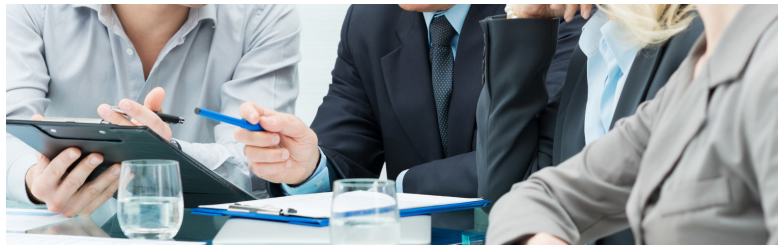
Chow Mein Noodles (Y)  
Sweet And Sour Pork  
Almond Cookie (Y)  
Assorted Soft Drinks

(GF) Gluten Free  
(Y) Vegan  
(DF) Dairy Free





# all-day meeting packages



# MEETING PACKAGES

*All meeting packages include:*

*Breakfast*

*Morning Break*

*Lunch*

*Afternoon Break*

*City Roast and Decaffeinated Coffee*

*An Assortment of Black and Herbal Teas*

*Additional Fees for Guarantees Less Than 15*

*(5 | Per Person)*



## Casual

### Western Breakfast Buffet

Fresh Fruit Cocktail (GF) (V) (DF)

Pork Maple Sausages

Buttermilk Pancakes With Maple Syrup (V)

Scrambled Vita Eggs With Cheddar And Chives (GF)

Assorted Toast Station With Whipped Butter And Preserves

### Choice Of Morning Break

### Lunch Buffet | Choose One

- Taste of Asia
- Mexican Fiesta
- Backyard BBQ
- Italian Express

### Choice Of Afternoon Break

**90** | per person

(GF) Gluten Free

(V) Vegan

(DF) Dairy Free



## Meeting Day

### Morning Glory Breakfast Buffet

Sliced Seasonal Fresh Fruit Or Berries (GF, V, DF)  
Scrambled Vita Eggs with Cheddar And Chives  
Crisp Breakfast Potato (GF, V)  
Smoked Bacon (3) (GF)  
Maple Pork Sausages (2)  
Toast Station With Whipped Butter And Preserves

Choice Of Morning Break

Any Buffet Lunch

Choice Of Afternoon Break

95 | per person



(GF) Gluten Free  
(V) Vegan  
(DF) Dairy Free





# reception





# HORS D'OEUVRES (BUTLER SERVICE)

## COLD

**Tomato Bocconcini Skewers 36** | per dozen

Basil Oil, Balsamic Reduction (GF)

**Wonton Cup 40** | per dozen

Asian Inspired Slaw, Mango, Avocado, Toasted Peanuts (V, GF)

**Smoked Salmon Cup 40** | per dozen

Cucumber, Tzatziki And Dill (GF)

**Roasted Vegetable Tartlet 42** | per dozen

Smoked Goat Cheese Mousse, Balsamic Glaze (V)

**Seared Tuna Poke 44** | per dozen

Wonton Chip Mandarin Soya Glaze, Pea Shoots

## HOT

**Bacon Wrapped Scallops 48** | per dozen

Smoked Bacon Crème (GF)

**Vegetarian Samosas 42** | per dozen

Mango Chutney (V)

**Togarashi Shrimp 38** | per dozen

Siracha Mayo

**Korean Chicken Satay 38** | per dozen

Sweet and Spicy Glaze

**Mushroom Tartlet 40** | per dozen

With Mushroom, Parmesan, Truffle Essence (GF, V)

## SWEET

**Chocolate Caramel Tartlets 38** | per dozen (V)

**Miniature Crème Brule 36** | per dozen (GF, V)

**Lemon Curd Tartlets 36** | per dozen (GF, V)

**Chocolate Pot De Crème 36** | per dozen (GF, V)



(GF) Gluten Free

(V) Vegan

(GF) Dairy Free



# HORS D'OEUVRES (STATIONARY)

## COLD (20 People Minimum)

### **Vegetable Crudité 6** | per person

Medley of Garden Vegetables, Hummus, Green Goddess Dressing (GF)(V)

### **Fresh Fruit Display 7** | per person

Sliced Melons, Tropical Fruits, Seasonal Berries, Yogurt (GF)(V)

### **Imported and Domestic Cheeses 9** | per person

Local and Imported Varieties, Preserves, Flatbreads (V)

### **Sandwiches and Wraps 15** | per person

(3 pieces per person) Chef's Variety of Miniature Rolls, Pinwheel Wraps, Pickles and Olives

### **Sushi 12** | per person

Chef's Selection of California Rolls, Dynamite Rolls, Tuna Rolls (4 pieces per person) (GF)(V)(DF)

### **Tex Mex 6** | per person

Warm Tortilla Chips, Pico de Gallo, Sour Cream, Guacamole (GF)(V)

### **Alberta Chacuterie Board 12** | per person

Locally Made Deli Meats, Pickles, Mustards, Artisan Rolls

## SWEET

### **Oreo Cheese "Cake" 44** | per dozen

Chocolate Graham Crumb, Cream Cheese (V)

### **Strawberry Short Cake "Parfait" 36** | per dozen

Bavarian Crème, Spiked Strawberries (V)

### **Smokey Smores 40** | per dozen

Peanut Butter, Toasted Meringue, Graham Wafer (V)

## HOT (Minimum 2 Dozen Per Selection)

### **Tomato Grilled Cheese 32** | per dozen

Rustic Tomato Soup, Miniature Sandwich (V)

### **Slider Bar 40** | per dozen

Cheddar Cheese Beef Burgers, Thousand Island Dressing, Kettle Chips

### **Pork Carnitas 38** | per dozen

Slow Roasted Pork Carnitas, House Slaw, Mango Salsa

### **Prosciutto Wrapped Asparagus 40** | per dozen

Grilled Lemon, Grana Padano (GF)(V)

### **Miniature Chicken Pesto Panini 40** | per dozen

Smoked Gouda, Sundried Tomatoes

### **Buttermilk Fried Chicken 36** | per dozen

Crunchy Salt And Pepper Wings, Ranch

### **Braised Brisket Martini 65** | per dozen

Horseradish Whipped Potatoes, Red Wine Reduction (GF)

(GF) Gluten Free

(V) Vegan

(DF) Dairy Free



# ACTION STATIONS

(chef attended for 1 hour)

## **Alberta Beef on a Bun** | (Minimum 30 people)

**12** | per person

Overnight Roasted Beef, Baker's Daily Rolls (2 per person),  
Horseradish Aioli, Artisan Mustards, Pan au Jus

**Upgrade to Striploin, additional 5** | per person

## **Montreal Deli** | (Minimum 30 people)

**18** | per person

Old Fashioned Smoked Brisket, Baker's Daily Rolls,  
Sweet Pickles, Dijon Mustard, Swiss Cheese, House Slaw

## **SMALL PLATES** (Minimum 30 people)

(chef attended for 1 hour)

### **Risotto Alla Milanese 9** | per person

Asparagus Tips, Grana Padano 🌾🥚

### **Vietnamese Salad 8** | per person

Pickled Vegetables, Rice Noodle, Toasted Peanut, Mint 🌿

### **Bulgogi 10** | per person

Shaved Beef, Jasmine Rice, Kimchi 🌾

### **Shrimp Flambé 14** | per person

(4pc per person) - Garlic, Hotel Butter, Pernod, Cocktail  
Sauce, Mango Salsa 🌾



🌾 Gluten Free

🌿 Vegan

🥚 Dairy Free



# RECEPTION PACKAGES

(Minimum 20 people)

## **Pizza Parlour 20** | 8 pieces per pizza

Double Pepperoni

Margarita Flatbread 



Fig, Pear And Brie 

Double Smoked Bacon And Caramelized Onion

## **Get Together 26** | per per person

Sandwiches and Wraps (1.5 per person)

Fresh Fruit Display – Sliced Melons, Tropical Fruits,  
Seasonal Berries   

Vegetable Crudit  – Medley Of Garden Vegetables,  
Hummus, Avocado Ranch  

Cookies and Squares – Pastry Chef's Variety 

## **Mediterranean Pool Party 20** | per per person

Chicken Souvlaki (1 per person)

Warm Pita, Tzatziki, Hummus 

Grape Tomato Bruschetta  

Greek Salad  

Baklava 

 Gluten Free

 Vegan

 Dairy Free





# dinner



# BUFFET DINNER

(Minimum 25 people)

Served with Baker's Fresh Rolls and Whipped Butter  
Roasted and Decaffeinated Coffee  
An Assortment of Black & Herbal Teas  
Choice of one Entrée

## **Blackfoot Buffet 42** | per person

Seasonal Green Salad with Signature Dressings (GF)(V)  
Chef's Choice of One Composed Salad  
Chef's Choice of Starch (V)  
Medley of Market Vegetables (GF)(V)

### **Choice of one of the following Entrées:**

(additional entrées 7 | per person)

Alberta Beef Pot Roast (GF)(D)  
Roasted Turkey with Pan Gravy  
Honey Dijon Glazed Ham (GF)(D)  
Chicken Breast with Mushroom Ragout (GF)  
Pastry Chef's Selection of Desserts (V)

## **Alberta Foothills 54** | per person

Seasonal Green Salad with Signature Dressings (GF)(V)  
Chef's Choice of Three Seasonally Inspired Composed Salads  
Local Charcuterie Display, Artisan Mustards, Pickles  
Selection of Fresh Sliced Fruits (GF)(V)(D)  
Carved Baron of Beef (GF)(D)  
Yorkshire Pudding and Beef au Jus  
Chef's Choice of Starch (V)  
Medley of Market Vegetables (GF)(V)

### **Choice of one of the following Entrées**

(Additional entrées 7 per person)

Chicken Breast Provençale (GF)(D)  
Cedar Plank Salmon, Maple Butter, Grilled Pineapple (GF)  
Cheese Ravioli A La Pomodoro (V)  
Roast Pork Loin with Marsala Mushroom Sauce (GF)  
Pastry Chef's Assortment of Homemade Cakes, Flans, Mousses, Custards, Tartlets, Individual & Celiac Friendly Desserts (V)

(GF) Gluten Free  
(V) Vegan  
(D) Dairy Free



**Bow Valley 65** | per person

Seasonal Green Salad with Signature Dressings (GF) (V)

Traditional Caesar Salad (GF) (V)

Chef's Choice of Three Seasonally Inspired Composed Salads

Local Charcuterie Display, Artisan Mustards, Pickles

Imported and Domestic Cheese Display (V)

Vegetable Crudit  with Freen Goddess Dressing (GF) (V)

**Carved Prime Rib of Beef**

Yorkshire Pudding, Beef au Jus, Horseradish Cr me

Chef's Choice of two Starches

Medley of Market Vegetables (GF) (V)

**Choice of One Entr e Selection:**

(Additional Entrees 8 | per person)

Chicken Supreme Natural Au Jus Parsnip Pur e (GF)

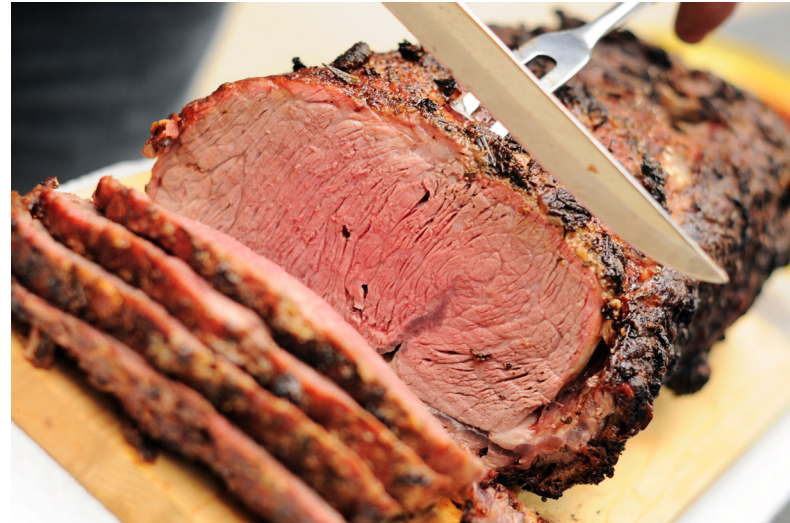
Leg of Lamb With Peppercorn Sauce

Shrimp Scallop and Lobster Canneloni, Mascarpone Sauce Thermidor

Truffle Mushroom Ravioli Arugula, Lemon & Parmesan (V)

Selection of Fresh Fruit and Berries (GF) (V) (DF)

Pastry Chef's Assortment of Homemade Cakes, Flans, Mousses, Custards, Tartlets, Individual & Celiac Friendly Desserts (V)



(GF) Gluten Free

(V) Vegan

(DF) Dairy Free



# PLATED DINNER

(Minimum 20 People)

Served with Baker's Fresh Rolls and Whipped Butter  
Roasted and decaffeinated coffee

An Assortment of Black & Herbal Teas

Choice of one Starter, one Entrée, one Finale  
(additional course **10** | per person)

## STARTER

### Soup

Caramelized French Onion (V)

Truffle Porcini Mushroom Soup (V)

Roasted Autumn Squash Soup (GF)(V)

### Salad

#### Garden Bouquet

Mesclun Greens, Baby Vegetables, Saskatoon  
Vinaigrette (GF)(V)(DF)

#### Baby Tomato Salad

Quinoa, Lemon, Mint, Cucumber, Baby Lettuce (GF)(V)(DF)

#### Roasted Beet Salad

Mesclun Greens, Apple, Candied Pecans, Feta (GF)(V)

#### Caesar Salad

Romaine Hearts, Maple Confit Bacon, Parmesan Tullie,  
Crostinis

## ENTRÉE

### Boneless Short Rib **64** | per person

Horseradish, Pomme Puree, Port Glaze, Asparagus (GF)

### Chicken Supreme **58** | per person

Parsnip Purée, Broccolini, Thyme Pan au Jus (GF)

### Seared Salmon **60** | per person

Quinoa, Lemon Glaze, Candied Tomato, Wilted Spinach (GF)

### Truffle Mushroom Ravioli **54** | per person

Arugula, Lemon, Parmesan (V)

### Ratatouille **48** | per person

Grilled Vegetables, Candied Tomatoes, Balsamic Glaze (GF)(V)

## FINALE

### Tiramisu

Mascarpone, Espresso, Marsala, Chocolate Shavings (V)

### Crème Brûlée

Vanilla Custard, Torched Sugar, Whipped Cream Fresh  
Berries (GF)(V)

### Chocolate Dome

Caramel Filling, Velvet Ganache, Almonds (V)

### Cheese Cake

Cookie Crumbs, Seasonal Coulis (V)

### Fresh Berries

(GF)(V)(DF)

(GF) Gluten Free

(V) Vegan

(DF) Dairy Free







# hotel blackfoot wedding packages

*You have been dreaming of this day all your life and you will be cherishing the memories for years to come. Let the professionals at Hotel Blackfoot make your dreams become a reality with one of our distinct wedding packages that will take all the stress and guesswork out of planning your spectacular day! Wedding Décor provided and setup by Chair Flair.*



*ChairFlair*  
Linen Rentals and Event Decor



## ELEMENT ALL INCLUSIVE WEDDING PACKAGE

(Minimum of 40 guests)

Includes:

Jacore Chair Covers with Choice of Diamond Buckle or Colour Sash  
Floor Length White Linen  
Choice of Overlay for Guest Tables  
Choice of Black or White Napkins  
Ruffle Skirting for Head Table  
3 Cylinder Candle Centerpieces

Dinner Wine Service

One Bottle of Red and White Wine for Each Table

Dinner Selection

Alberta Foothills Buffet

**or**

Three-Course Plated Dinner

Also Includes:

Room Rental

Cake Cutting Service

Podium and Wired Microphone

LCD Projector and Screen

SOCAN and re:Sound Fees

Bartender Fee

Complimentary One-Night Stay in our Jacuzzi Suite on the Element floor for the Bride and Groom on the night of the wedding.

**100** | per adult

**50** | per child

Additional Buffet Entrée **7** | per adult **3** | per child

*ChairFlair*  
Linen Rentals and Event Decor



## SUMMIT ALL INCLUSIVE WEDDING PACKAGE

(Minimum of 40 guests)

Includes:

Jacore Chair Covers with Choice of Diamond Buckle or Colour Sash  
Floor White Table Length Tablecloths  
Choice of Overlay for Guest Tables  
Choice of Black or White Napkins  
Ruffle Skirting for Head Table  
3 Cylinder Candle Centerpieces

Dinner Wine Service

One Bottle of Red and White Wine for Each Table

Dinner Selection

The Bow Valley Buffet

**or**

Four-Course Plated Dinner

Also Includes:

Room Rental

Cake Cutting Service

Podium and Wired Microphone

LCD Projector and Screen

SOCAN and re:Sound Fees

Bartender Fee

Complimentary One-Night Stay in our Jacuzzi Suite on the Element floor for the Bride and Groom on the night of the wedding.

**125** | per adult

**60** | per child

Additional Buffet Entrée **7** | per adult **3** | per child

*ChainFlair*

Linen Rentals and Event Decor

403.252.2253 | [hotelblackfoot.com](http://hotelblackfoot.com)

Prices subject to change. All prices subject to a 18% gratuity and 5% G.S.T.



# bar





# BAR SERVICE

## HOST BAR

Host will pay all beverages for guests for the duration of the event. Subject to 18% service charge and 5% G.S.T.

## CASH BAR

Guests pay for individual beverages for the duration of event. GST included in price.

## HOST TICKETS

Hotel will provide tickets to Host to hand out to guests. Host will be charged for tickets redeemed. Subject to tax and gratuities. Guests will pay for additional drinks.

## CORKAGE BAR

Hotel Blackfoot does not permit corkage bars.

## BARTENDERS

One bartender is required per 60 guests; additional bartenders required at 25 per hour for a minimum of three hours. A bartender charge of 150 will be applied if consumption is less than 500.

### Prices

	Host	Cash
House Liquor (1 oz.)	6.50	7.00
Premium Brand Liquor (1 oz.)	6.75	7.25
Domestic Beer	6.50	7.00
Import Beer	6.75	7.25
House Red or White Wine (6 oz.)	7.00	7.50
Premium Red or White House Wine (6 oz.)	Prices dependent on Wine Selection	
Premium Liqueurs (1 oz.)	6.75	7.25
Soft Drinks	2.50	2.50

Host Bar prices are subject to applicable taxes  
and a 17% gratuity charge / Cash Bar Prices include applicable taxes *only*

### Punch

Non-Alcoholic Fruit Punch (serves 50 guests)	95.00
Rum Punch (serves 50 guests)	150.00

