

2022
Quality
Hotel and
Conference
Centre
Holiday
Menu



Grand Yuletide Buffet

\$95 per person

(Includes items listed below)

Assorted Dinner Rolls & Butter

Classic Chicken Noodle Soup

Marinated Vegetable Salad

Tuscan Winter Greens

Greek Pasta Salad

Creamy Potato Salad

Crisp Winter Vegetable Crudités

Ornamental Pickle Platter

Hot Selections

Roasted Garlic Mashed Potato

Seasonal Root Vegetables

Vegetable Lasagna

Slow Roasted Turkey w/ Savory Sage Stuffing, Turkey Gravy & Cranberry Sauce

Chef Carved Alberta Beef Striploin w/ Pan Gravy, Horseradish & Mustard

Creamy Tuscan Salmon

Deluxe Dessert Selection

Assorted Squares, Cakes, & Pies

Candy Cane Cake Mousse Parfait

Fresh Seasonal Fruit Platter

Hot Chocolate, Whip Cream & Chocolate Shavings

Tea & Coffee

Upgrade Carving To:

Prime Rib

\$10 per person



All Catering Services are subject to a 18% gratuity and 5% GST

If you would like to add any items to your menu, please ask your Catering Consultant for options.

Prices and menu are subject to change. Minimum number of people for menus may be in effect.

Holiday Buffet

\$84 per person
(Includes items listed below)

Assorted Dinner Rolls & Butter

Cream of Potato & Bacon Soup

Classic Caesar Salad

Tuscan Winter Greens

Greek Pasta Salad

Carrot and Coconut Coleslaw

Crisp Winter Vegetable Crudit 

Hot Selections

Roasted Garlic Mashed Potatoes

Seasonal Root Vegetables

Lemon Scented Cod w/ Pesto Cream Sauce

Slow Roasted Turkey w/ Savory Sage Stuffing, Turkey Gravy & Cranberry Sauce

Chef Carved Oven Glazed Ham w/ Honey Dijon Sauce

Deluxe Dessert Selection

Assorted Squares, Cakes, & Pies

Fresh Seasonal Fruit Platter

Tea & Coffee

Add Your Choice of:

Vegetable Lasagna

Pesto Penne w/ Balsamic Grilled Vegetables

Spinach & Cheese Manicotti

\$5 per person

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Festive Buffet

\$65 per person
(Includes items listed below)

Assorted Dinner Rolls & Butter

Butternut Squash Soup

Tuscan Winter Greens

Creamy Potato Salad

Greek Pasta Salad

Crisp Winter Vegetable Crudit 

Hot Selections

Buttermilk Mashed Potatoes

Sweet Carrot and Turnup Mash

Slow Roasted Turkey w/ Savory Sage Stuffing, Turkey Gravy & Cranberry Sauce

Chef Carved Alberta Beef w/ Rosemary Demi, Horseradish & Assorted Mustard

Deluxe Dessert Selection

Assorted Squares, Cakes, & Pies

Fresh Seasonal Fruit Platter

Tea & Coffee

Add Your Choice of:

Vegetable Lasagna

Pesto Penne w/ Balsamic Grilled Vegetables

Spinach & Cheese Manicotti

\$5 per person

Upgrade Carving To:

Striploin

\$8 per Person

Prime Rib

\$10 per person

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Traditional Christmas Dinner

(Includes items listed below)

Assorted Dinner Rolls & Butter
Homemade Beef Barley Soup
Mixed Winter Green Salad

Hot Selections

Creamy Mashed Potatoes
Seasonal Buttery Vegetables
Slow Roasted Turkey w/ Savory Sage Stuffing, Turkey Gravy &
Cranberry Sauce

or

Oven Roasted Classic Glazed Ham

Deluxe Dessert Selection

Assorted Squares, Cakes, & Pies
Fresh Seasonal Fruit Platter

Tea & Coffee

Turkey: \$45 per person

Ham: \$50 per person

Turkey and Ham: \$75 per person

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Reception Packages

The Tailgate

\$25 per person

Buffalo Style Wings

Alberta Beef Sliders with Sliced Cheese

Boneless Salt and Pepper Dry Ribs

Jalapeno Poppers with Cool Ranch

Nachos with Guacamole, Salsa, & Sour Cream

The Pub

\$30 per person

Hummus, Bruschetta, & Spinach Artichoke Dip w/ Grilled Naan

Buffalo Style Wings

Mozzarella Sticks

Vegetable Spring Rolls

Jalapeno Poppers

Crudities with Cool Ranch Dipping Sauce

The Tie

\$40 per person

Vegetable Samosas

Tomato Bruschetta

Cucumber & Smoked Salmon Canapes

Bacon Wrapped Scallops

Mini Crab Cake Bite

Coconut Shrimp

Assorted Mini Petit Fours

(Approximately 12 pieces per person)

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A la Carte Hors D'oeuvres

Hot Hors D'oeuvres

\$34 per dozen

Assorted Mini Quiche

Mini Sausage in Puff Pastry

Buffalo Style Wings

Vegetable Spring Rolls

Scallops Wrapped in Smoked Hickory Bacon

Coconut Shrimp

Teriyaki Chicken Satays

Vegetarian Samosas

Honey Garlic Beef Skewers

Alberta Beef Slider

Cold Hors D'oeuvres

\$34 per dozen

Fresh Vine Ripened Tomato and Basil Bruschetta

Roasted Vegetables and Pesto Canapes

Apple and Brie Canapes

Smoked Chicken and Brie

Shrimp Canapes

Mini Crab Cake

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Platters

\$68 per platter

Fresh Sandwich Platter

Freshly baked artisan baguette with assorted smoked meat fillings

\$88 per platter

Easy to peel and eat Shrimp

Served with tequila Cocktail Sauce

\$105 per platter

Smoked Atlantic Salmon

With Capers, Red Onion & Dill Cream Cheese

\$70 per platter

Assorted Seasonal Fresh Fruit

\$55 per platter

Crudité Vegetable with Cool Ranch Dipping Sauce

\$125 per platter

Domestic & International Cheese Board

w/ Cracker Trio, Fresh Grapes, Dried Fruits and Nuts

\$85 per platter

Assorted Smoked Meats and Charcuterie Platter

Assorted Mustards and Trio of Crackers

All Platters Serve Approximately 15 people

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Wine Menu – Per Bottle

White Wine

Jacksons-Triggs Proprietors' Selection, Chardonnay, Canada	\$37
Saint and Sinner, Pinot Grigio, Canada	\$37
Bodacious, Smooth White Blend, Canada	\$35
Inniskilin Niagara VQA, Riesling, Canada	\$51
Sumac Ridge Private Reserve VQA, Gewurztraminer, Canada	\$54

Red Wine

Jacksons-Triggs Proprietors' Selection, Merlot, Canada	\$37
Saint and Sinner, Shiraz-Cabernet, Canada	\$37
Marcus James, Malbec, Argentina	\$37
Bodacious, Smooth Red Blend, Canada	\$35
Robert Mondavi Private Selection, Cabernet Sauvignon, Canada	\$41
Blackstone, Merlot, California	\$44
Ravenswood, Zinfandel, California	\$49

Rose

Woodbridge by Robert Mondavi, White Zinfandel, California	\$31
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Bubbles

Ruffino Prosecco, Italy	\$42
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Bar Menu

Beer **\$7.50**

Canadian

Coors Light

Budweiser

Kokanee

Alexander Keith's

Miller Genuine Draft

Corona

Cooler **\$7.50**

Bacardi Breezer (Assorted Flavors)

Liquor **\$7.50**

Smirnoff Vodka

Canadian Club

Captain Morgan White Rum

Captain Morgan Spiced Rum

Captain Morgan Dark Rum

Beefeaters Gin

Jose Cuervo Tequila

Liqueurs **\$7.50**

Baileys

Kahlua

House Wine by the Glass **\$7.50**

