

# Social Events & Menu



## *Carriage House Inn*

To speak with one of our Event Planners, please call:

Telephone. 403.253.1101

Facsimile. 403.640.7534

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9030 Macleod Trail South, Calgary Alberta T2H 0M4

[www.carriagehouse.net](http://www.carriagehouse.net)



## **Carriage House Inn's Facilities**

*The Carriage House Inn is known as one of Calgary's finest Inns and Convention Centres. Out of the thirteen distinctive banquet rooms – one is intended just for you.*

*Our Event Planners are readily available to assist you with all aspects of your wedding, through to it's successful conclusion.*

### **Ceremonies**

*Enjoy the convenience of having your wedding ceremony and reception at the same location. Ceremonies can be held in the same ballroom as your reception.*

*There is a pre determined set up fee which includes:*

*Theatre style set up (with a centre aisle)*

*Skirted signing table with a chair for the bride*

*Microphone & Staging are an additional cost, please consult your Event Planner*

### **Confirming a Booking**

*A signed copy of the hotel's terms and conditions as well as a non-refundable deposit are required to confirm all bookings. The deposit is applied towards the cost of the event.*

### **Payment**

*Prepayment is required for all wedding functions. Final numbers and full payment of your cost estimate is required 5 days prior to the function. Payments can be made by cash, debit, credit card or certified cheque. (Personal cheques are only accepted when final payment is made two weeks prior to the event).*

### **Guestrooms**

*Our sales staff would be pleased to reserve a block of guestrooms for your wedding guests. Reservation cards are also available, upon request, to insert in your invitations. Please contact your Event Planner.*

Prices are Subject to 18% Service Charge and GST  
Catering Menu Pricing is Non-negotiable  
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**Windsor Brunch Buffet**

*Diced Seasonal Fresh Fruit*  
*Classic Caesar Salad*  
*Smoked Salmon with Mini Bagels, Cream Cheese and Traditional Accompaniments*  
*Orecchiette and Asparagus with Pesto Vinaigrette*  
*Rock Shrimp, Tomato and Artichoke Heart with Shaved Fennel*  
 ~  
*Bacon and Grilled Sweet Italian Sausage*  
*Cheese Blintz with Blueberry Sauce*  
*Seasonal Vegetables*  
*Country Potatoes with Roasted Onions*  
 ~  
**Entrée Selections:**  
*Pan Seared Salmon with Cilantro Lime Butter*  
*Farm Fresh Scrambled Eggs Garnished with Chives*  
*Crisp Bacon*  
*Traditional Egg Benedict*  
*Lemon Thyme Roasted Chicken*  
*Pan Roasted Halibut with Lemon Caper Sauce*  
*Herb Marinated Flank Steak with Wild Mushroom Bordelaise*  
*Shrimp & Free Range Chicken Paella*  
*Citrus Spiced Pork Loin with Sundried Cherry Compote*  
*Jumbo Cheese Ravioli with Fresh Herbs, Pomodoro Sauce and Romano Cheese*  
*Lemon and Sage Roasted Game Hen*  
*Sliced Roast Turkey Breast with Natural Gravy*  
 ~  
*Raspberry and Apple Turnovers, Plain and Chocolate Croissants*  
*Assorted French Pastries, Chocolate Mousse Cake, Apple Almond Tart*  
*Coffee, Decaffeinated Coffee, Hot Tea Selections and Milk, Selection of Chilled Juices*

**Three Entrées** Please call for pricing

**Four Entrées** Please call for pricing

**Five Entrées** Please call for pricing

**Add Mimosas or Bloody Mary's at an additional charge**  
**Add Omelets and Farm Fresh Eggs Made-To-Order at an additional charge**  
**Add Specialty Carving Stations, Sauté Stations and Iced Seafood Displays to Your Buffet\***  
**See our Reception Menus**

**\*Prepared by Uniformed Chefs**  
**(Above items are not to be transferred to breaks)**

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**Served Dinner Menu**

*Served with Chef's Selection of Vegetables and Starch  
Freshly Baked Rolls and Creamery Butter  
**Or Change to Gourmet Sliced Breads and Rolls**  
Coffee, Decaffeinated Coffee, Hot Tea Selections*

*Our Three-Course Dinner Menu Includes your Choice of Soup or Salad,  
Entrée and Dessert from the Following Selections  
**Or Choose to have both Soup and Salad***

**~ Hot Soups ~**

*Savory Butternut Squash  
Cream of Asparagus  
Roasted Red Pepper & Jasmine  
French Style Five Onion  
Potato and Sweet Corn Chowder with Crisp Bacon*

**~ Salads ~**

*Classic Caesar Salad  
Wild Greens with Bibb Lettuce, Endive, Goat Cheese Crostini, Fresh Citrus  
Pea Tendrils and Toasted Walnuts, Sesame Ginger Dressing  
Bouquet of Baby Greens with Tomato Confit and Olive Bruschetta, Balsamic Vinaigrette  
Caprese Salad, Fresh Roam Tomato, Buffalo Mozzarella, Extra Aged Balsamic & Virgin Olive Oil  
Spring Greens, Sundried Figs, Grilled Pineapple and Tamarind Dressing*

**Add Sorbetto**

*(Palate Cleanser)*

*Lemon  
Raspberry & Blackberry  
Champagne  
Currant  
"Other Flavors available"*

**Add Dinner Menu Appetizers**

**~ Cold Appetizers Selections ~**

*Jumbo Shrimp Cocktail Melon Savoy*

*Prosciutto De Parma Carpaccio with Cantaloupe, Dried Fig, Arugula, Frisse, Shaved Fennel and  
Lemon Walnut Vinaigrette*

*Charred Yellow Tomato Gazpacho, Grilled Shrimp Martini*

*Trilogy of Artisan Cheeses with Seasonal Hand Harvested Fruit*

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**~ Hot Appetizers Selections ~**

*Jumbo Crab Cakes with Corn Salsa and Lime Aioli*

*Woodland Mushroom Fricassee with Crispy Polenta Croutons, Shaved Pecorino Romano, Aged Balsamic*

*Butternut Squash Ravioli with Brown Butter, Fresh Sage  
Crisp Fried Julienne Sweet Potato*

*Braised Confit of Pork Belly with Cracklin & Bunmble Berry Port*

**~ Table Top Enhancements ~**

*Plates of Exotic Savories or Sweets to be placed in the Center of each Table for Sharing*

*European Blend of Imported Olives Marinated in Extra Virgin Olive Oil and Lemon*

*Assorted Chocolate Truffles*

*Assorted Seasonal Vegetables with Herbed Cheese*

*Selection of Alberta Farmland Cheeses with Lahvosh and Crackers*

*Freshly Made Hummus Drizzled with Extra Virgin Olive Oil, Served with Toasted Pita*

*Chocolate Dipped Strawberries*

*Assorted Tartlets to include Fresh Fruit, Lemon Curd and Strawberry*

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**Dinner Entrée Selections**

*(with suggested paired wine)*

**Tournedos Rossini**

*Filet Wrapped with Apple Wood Bacon & topped with Pate  
Parmigiano Risotto Cake, Cinzano Reduction*

*Mirassou Vineyards Pinot Noir*

**Lemon Thyme Marinated Game Hen**

*Five Onion Yukon Gold Potato Hash  
Natural Jus*

*Dancing Bull Sauvignon Blanc*

**10oz. New York Strip Steak with Braised Mushrooms**

*Herb Roasted Idaho Potato Wedges  
Red Wine Peppercorn Reduction*

*Casillero del Diablo Carménère*

**Classic Beef Wellington**

*Smashed Yukon Gold Potatoes  
Madeira Sauce and Wild Mushrooms*

*Grey Monk Estate Latitude 50 Red 2005*

**Sage & Panko Crusted Rack of Venison**

*Sweet Potato Gratin  
Haricot Vert, Stemed Baby Carrots  
Black Currant & Chombard Reduction*

*Torrae del Sale Chianti Riserva*

**Pan Roasted Chicken Breast & Garlic Basted Shrimp**

*Scallion Potato Cake  
Citrus Buerre Blanc*

*Perrin Reserve, Côtes-du-Rhone Rouge*

**Grilled Prime Rib Steak**

*White Cheddar Parsnip Mash  
Shallot Confit and Red Wine Reduction*

*Dancing Bull Zinfandel*

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**Fresh Pacific Salmon with Orange Blossom Soy Glaze**  
*Toasted Almond Rice and Chinese Broccoli*

*La Vielle Ferme Cotes-du-Luberon Blanc*

**Roasted Pork Loin**  
*Cauliflower Potato Puree*  
*Blue Berry & Honey Demi Glace*

*Cookoothama Shiraz*

**Whole Grain Mustard and Herb Crusted Lamb Rack**  
*Pesto Basted Fingerling Potatoes*  
*Onion Confit and Cured Olives*

*Amado Sur Melbec / Bonarda / Syrah*

**Veal Involtini**  
*Medallions wrapped around Black Tiger Prawns*  
*Rosemary Roasted Parisian Potatoes*  
*Reduced Marsalla Cream*

*Sandhill Estates Cabernet Merlot*

**Prosciutto Wrapped Black Bass**  
*Butter and English Pea Barley Risotto*  
*Burr Blanc*

*JJ McWilliam Semillion-Sauvignon Blanc*

**Mushroom Duxelle Supreme of Chicken**  
*Potato Roasted Red Pepper Cake*  
*Leak and Bacon Cream*

*Naked Grape Merlot*

***Split Menus will Include Chef's Selection of Vegetable and Starch***

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**Dinner Dessert Selections**

**Mango Mousse Timbal with Chocolate Lattice**

*Served with a Tropical Fruit Compote*

**Signature Tiramisu**

*Classic Tiramisu*

**Flourless Chocolate Cake**

*Raspberry Coulis*

**Triple Chocolate Cake**

*Chocolate, Chocolate, Chocolate*

**“CHI” Cheese Cake**

*Vanilla Bean Cream*

**Zabaglione**

*Over Fresh Seasonal Berries*

**GM Ganache Crème Brulee**

*Caramelized Top and Seasonal Berries*

**Chocolate Velvet Tower**

*Fresh Seasonal Berry Salad, Raspberry and Vanilla Sauces*

**Sticky Toffee Pudding**

*Hot Brandy Caramel*

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**Add a Custom Chocolate Logo**

*Your Company Logo can be added to any Dessert for that Special Touch*

*Please contact our Catering Managers to Book an Appointment for a Custom Menu Consultation with our Director of Food & Beverage*

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**Dinner Buffets**

**Alberta Dinner Buffet**

*All Served with Freshly Baked Rolls and Creamery Butter  
Coffee, Decaffeinated Coffee, Hot Tea Selections*

**Add Soup Du Jour**

**Salads**

*Caesar Salad*

*Sliced Fresh Fruit and Berries*

*Green Bean, Grape Tomato and Artichoke Heart Salad with Lemon Parsley Dressing*

*Creamer Potato Salad with Fresh Herbs and Sherry Vinaigrette*

*Rock Shrimp, Calamari with Fresh Tomato and Lemon Herb Vinaigrette*

**Entrees**

*Grilled New York Steak with Roasted Shallot Aged Port Sauce*

*Ginger and Peppercorn Crusted Salmon Filet with Fried Leeks and Buerre Rouge*

*Pan Roasted Chicken with Puttanesca Sauce*

*Chef's Selection of Fresh Vegetables*

*Thyme Scented Gratin Potatoes*

**Desserts**

*Raspberry Mousse Cake, Chocolate Ganache Cake, Chocolate Walnut Tart*

*Bailey's Cheesecake*

**Mediterranean Dinner Buffet**

**Salads**

*Greek Salad with Romaine, Tomato, Cucumber, Olive and Feta Cheese*

*Lemon Oregano Vinaigrette*

*Haricot Vert drizzled with Lemon Garlic Oil, Fresh Tarragon and Toasted Walnuts*

*Fresh Boconccini & Tomato Salad with Fresh Herbs*

*Tabbouleh*

*Hummus with Pita Bread*

**Entrees**

*Pollo Alla Diavola*

*Penne Pasta with Spinach, Tomato, Kalamata Olives and Garlic*

*Halibut with Charred Cherry Tomato and Kalamata Olives*

*Braised Lamb Shanks*

*Olive Oil Basted Creamer Potatoes with Oregano and Garlic*

*Chef's Selection of Fresh Vegetables*

**Desserts**

*Assorted Baklava and Pine Nut Tartlets*

*Fig Walnut Torte, Dulce De Leche Cake and Lemon Tart*

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### **The Premier Dinner Buffet**

#### **Salads**

##### *Caesar Salad*

*Baby Spinach Salad with Frisse and Radicchio served with Creamy Gorgonzola  
Tarragon Dressing and Balsamic Vinaigrette*

*Vanilla Bean Scented Seasonal Fresh Fruit Salad Drizzled with Tangerine Honey  
Marinated Asparagus Roma Tomato Salad*

*Tuscan Red Potato Salad*

#### **Entrees**

*Slow Roasted Prime Rib of Alberta Beef au Jus*

*Pecan Crusted Chicken Paillard with Brown Butter Glazed Apple and Root Vegetables*

*Pan Seared Alaskan Halibut Spicy Tomato Lentil Ragù*

*Cheese Agnolotti Pasta Tossed in Basil Pesto with Toasted Pine Nuts and Romano Cheese  
Roasted and Stuffed Cornish Game Hen Topped with a Grape and Zinfandel Wine Reduction*

*Chipotle Barbeque Glazed Pacific Salmon with Corn, Papaya and Cilantro Relish*

*Penne Pasta with Spinach, Tomato, Kalamata Olives and Garlic*

*Beef Roulade with Cheese Spinach, Mushrooms & Spolumbo Sausage*

*Boneless Braised Beef Short Ribs Bourguignonne*

*Herb Grilled Chicken with Pancetta, Cannelini Bean and Leek Ragù*

*Three Cheese Tortellini Pomodoro Sauce and Romano Cheese*

*Thai Glazed Pork Loin with Sundried Cherry Sauce*

*Seared Salmon with Grilled Creamy Roasted Corn and Cilantro*

*Spinach and Cheese Manicotti with Chunky Roasted Garlic Tomato Sauce*

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*Served with Chef's Selection of Fresh Vegetables & Properly Appointed Starch*

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#### **Desserts**

*Chocolate Ganache Cake, Strawberry Cheesecake, Almond Pear Tart,  
White and Dark Chocolate Covered Strawberries, Chocolate Truffles,  
Chocolate Dipped Almond Macaroon Cookies and Assorted French Pastries*

**Two Entrées**

**Three Entrées**

**Four Entrées**

**Please call for pricing**

**Please call for pricing**

**Please call for pricing**

*All Served with Freshly Baked Rolls and Creamery Butter  
Coffee, Decaffeinated Coffee, Hot Tea Selections*

#### **Add Soup Du Jour**

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## Receptions

### **Cold Hors D'oeuvres**

#### **Each of the Following Selections Available**

*Focaccia with Goat Cheese and Vegetable Relish  
Bruschetta with Sun Dried Tomato, Fresh Mozzarella and Basil Pesto  
Triple Cream Brie with Caramelized Pear Relish on Walnut Baguette  
Asparagus and Boursin Mousse in Phyllo Tartlet  
Vegetarian Sushi*

#### **Each of the Following Selections Available**

*Smoked Salmon and Boursin Cheese Pinwheels on Pumpernickel  
Southwestern Chicken Salad in Blue Corn Tortilla  
Salmon Caviar with Crème Fraîche on Buckwheat Blini  
Southwestern Sushi with Grilled Chicken  
Gravlax with Lime Crème Fraîche on Brioche  
Cantaloupe with Prosciutto Ham  
Crisp Pancetta with Dried Fig, Blue Cheese Mascarpone in Phyllo Tartlet*

#### **Each of the Following Selections Available**

*Black Pepper Crusted Tenderloin of Beef with Red Onion Marmalade on Focaccia  
Purple Potato with Caviar and Crème Fraîche  
Prosciutto Wrapped Asparagus with Herbed Cream Cheese Mousse on Brioche  
Smoked Duck with Papaya Currant Chutney Phyllo Tartlet  
Truffled Duck Foie Gras Mousse Silver Spoon  
Tuna Tartar and Pickled Cucumber Chinese Spoon  
Thai Spicy Beef in Wonton Cup  
Crab Salad in Artichoke Bottom  
Pan Seared Duck with Mandarin Honey and Snow Pea in Wonton Cone  
Gorgonzola wrapped in Prosciutto with Aged Balsamic Chinese Spoon*

#### **Each of the Following Selections Available**

*Lobster Medallions with Caviar and Lemon Crème Fraîche on Pumpernickel  
Seared Diver Scallop on Bruschetta with Pesto and Roasted Red Pepper Aioli  
Herb Grilled Jumbo Shrimp with Roasted Garlic Dipping Sauce  
Grilled Flank Steak with Horseradish Cream, Tomato Olive Relish and Micro Cress  
Cast Iron Seared Ahi Tuna with Mango Currant Chutney in Wonton Cup  
Fork Grilled Shrimp with Tomato Confit  
Grilled New York Steak with Gorgonzola Spread and Caramelized Onion on Olive Toast*

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### **Hot Hors D'oeuvres**

#### **Each of the Following Selections Available**

*Buffalo Wings with Blue Cheese Dip*  
*Mini Burritos with Salsa Fresca*  
*Petite Meatballs with Marinara*  
*Wild Mushroom Turnovers*  
*Chicken Fajita Wrap with Salsa Fresca*  
*Chicken Samosas with Mango Ginger Chutney*  
*Vegetable Spring Rolls with Sweet and Sour Sauce*  
*Spanakopita*

#### **Each of the Following Selections Available**

*Chicken Satay with Thai Peanut Sauce*  
*Cashew Chicken Spring Rolls with Sweet & Sour Sauce*  
*Andouille Sausage en Croute with Mango Chutney*  
*Coconut Chicken Skewers with Grain Mustard Honey Sauce*  
*Beef Empañadas with Cilantro Lime Cream*  
*Chicken Tempura Skewers with Sweet and Sour Sauce*  
*Caramelized Pear and Brie in Phyllo*  
*Beef and Scallion Turnovers*  
*Spinach and Goat Cheese Crostini*  
*Hibachi Beef Skewers with Teriyaki Glaze*  
*Hibachi Chicken Skewers with Teriyaki Glaze*  
*Five Onion Phyllo Tartlets*

#### **Each of the Following Selections Available**

*Miniature Beef Wellingtons*  
*Creamy Crab and Artichoke Tartlets*  
*Sonoran Chicken Phyllo Pouch*  
*Jumbo Lump Crab Stuffed Mushrooms*  
*Pan Fried Chinese Dumplings with Ginger Soy Dipping Sauce*  
*Truffle Scented Twice Baked Fingerling Potatoes*  
*Caramelized Onion, Bacon and Brie in Phyllo*  
*Singapore Marinated Beef Brochettes*

#### **Each of the Following Selections Available**

*Jumbo Lump Crab Cakes, Rémooulade and Cocktail Sauce*  
*Lobster, Shrimp and Crab Crepe Bundles with Dijon Lime Cream*  
*Shrimp Tempura Skewers with Ginger Soy Dipping Sauce*  
*Peking Duck Spring Rolls with Hoisin Sauce*  
*Wonton Crusted Fried Shrimp with Cocktail and Plum Sauce*  
*Lobster Spring Rolls with Spicy Plum Sauce*  
*Chicken Saltimbocca Brochettes with Marsala Sauce*

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**Cold Displays**

**Seasonal Vegetable Crudité**

*Creamy Herb Dressing and Savory Onion Dip*

**Imported and Domestic and Artisan Cheeses Display**

*Accompanied by Lahvosh, Carrs Water Crackers and Assorted Breads*

**Seasonal Sliced Fresh Fruit Display**

*Raspberry Yogurt Sauce*

**Italian Antipasto Display**

*Italian Cured Meats and Cheeses, Specialty Salads, Grilled Vegetables and Toasted Bruschetta*

**Bruschetta Display**

*Crisp Italian Bruschetta served with Fresh Mozzarella, Forest Mushroom Ragout, Vegetable Relish, Fresh Basil Pesto, Olive Tapenade and Tomato Basil Relish*

**Chips, Dips & Dry Snacks**

**~ Choose From the Following ~**

*Potato Chips, Pretzels, Tortilla Chips or Corn Chips*

**~ Add the Following ~**

*Guacamole, Blue Cheese Dip, Onion Dip, Salsa Fresca, Hummus or Hot Chili Con Queso Dip*

*Mixed Nuts*

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**Iced Sea Food**

*Chilled Jumbo Shrimp  
Alaskan Snow Crab Claws  
Shucked Seasonal Oysters on the Half Shell  
Alaskan King Crab Legs  
Colossal Chilled Jumbo Shrimp*

***Ice Carvings Available, please call for pricing***

*~Ice Carving prices can vary based on the type of carving requested ~  
Please consult your Catering Manager*

***Sushi***

*All Displays Include Soy Sauce, Pickled Ginger and Wasabi*

***Sushi Display***

*Includes Assorted Sashimi, Nigri and Rolls*

***Sashimi Display***

*Assorted Thin Slices of Fresh Fish to Include  
Salmon, Tuna and Yellowtail*

***Nigri Display***

*Assorted Thin Slices of Fresh Fish on Seasoned Rice  
Includes Tuna, Shrimp, Yellow Tail, Unagi and Salmon*

***Display of Assorted Rolls***

*Nori Wrapped Fresh Fish, Vegetables & Seasoned Rice  
Includes Spicy Tuna Roll, California & Cucumber Roll*

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### **Stations**

#### **Pan Seared Panella Station**

*White Mexican Cheese, Pan Seared to order served with  
Frisse, Tomato, Fried Capers  
Basil & Lemon Walnut Vinaigrette*

#### **Market Salad Stations**

*California Field Greens with Herbed Balsamic Vinaigrette*

*Caesar Salad with Fresh Grated Parmesan, Crisp Croutons and Crisp Pancetta*

*Spinach Salad with Alberta Blue Cheese, Toasted Walnuts, Crisp Bacon, Sautéed Mushrooms  
Red Wine Vinaigrette*

#### **Pizza Stations**

##### **~ Classic ~**

*Pepperoni, Sausage and Green Pepper, Canadian Bacon and Pineapple*

##### **~ Italian Style ~**

*"Margherita" with Tomato and Basil, "White" with Fontina, Ricotta, Romano, Spinach and Garlic,  
"Rustica" with Tomato, Kalamata Olive, Capers, Crushed Chilis, Mozzarella and Romano*

##### **~ Specialty ~**

*Prosciutto, Gorgonzola, Caramelized Pear with Toasted Walnut  
Ripe Tomato, Picholine and Kalamata Olive, Roasted Garlic, Parmesan and Fresh Mozzarella  
Chicken Roasted Fennel, Artichoke and Spinach with Five Imported Cheeses and Fresh Herbs*

**Served by a Uniformed Attendant**

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**Pasta Station\***

Choose Two of the Following Selections:

Butter Glazed Gemeli Pasta with Cannelini Beans, Pancetta, Tomatoes and Leeks  
 Cheese Tortellini with Seared Crimini Mushrooms, Toasted Walnuts and Gorgonzola Cream  
 Penne Pasta with Spinach, Tomato, Kalamata Olive, Romano, Artichoke and Pesto  
 Pappardelle Pasta with Roasted Portobello Mushroom, Peas, Smoked Bacon and Garlic Cream  
 Orecchiette Pasta with Savory Italian Sausage, Roasted Red Pepper, Fresh Herbs and  
 Pomodoro Sauce

All served with Appropriate Condiments

Different Pasta Combinations Available, Please Speak with your Catering Representative

**Pulled Pork Sandwich Station**

Hot and Spicy Pulled Pork Served with Old Fashioned Cole Slaw and Soft Rolls

**Fajita Station**

Choice of Marinated Strips of Chicken and/or Beef Served with Sautéed Bell Peppers and Onions  
 Soft Flour Tortillas, Pico De Gallo, Salsa Verde, Sour Cream, Sliced Jalapeños and Shredded  
 Cheddar

**Fried Rice ~ or ~ Chow Mein Station\***

Wok Fried Rice or Chow Mein with Asian Vegetables and Traditional Accompaniments  
 Vegetarian

Chicken

House Fried Rice with Shrimp & Chicken Served in Chinese To Go Boxes  
 Kung Pow Chicken Stir Fry

**Risotto Cake Station\***

**Arborio Rice Cakes Seared to Order, Your Choice Of:**

Fresh Asparagus and Fontina Cheese with Basil Pesto  
 Forest Mushroom, Caramelized Onion & Smoked Bacon with Balsamic Syrup  
 Rock Shrimp, English Pea and Lemon with Micro Greens Tossed in Virgin Olive Oil  
 Maine Lobster, Sweet Corn and Chervil with Classic Remoulade

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**Carving Stations**

**Slow Roasted Prime Hip of Alberta Beef au Jus**

**Atlantic Salmon en Croute**  
*Caper Buerre Blanc*

**Maple Glazed Country Ham**

**Peppered Beef Tenderloin**  
*Béarnaise Sauce*

**Herb Roast Turkey Breast**  
*Pan Gravy*

**Citrus Marinated Pork Loin**  
*Apple Cider Jus*

**Rosemary Marinated Lamb Rack**  
*Fig Syrup*

**Thai Glazed Roast Pork Loin**  
*Dried Cherry Sauce*

**Slow Roasted AAA Alberta Prime Rib of Beef**  
*Au Jus*

**Smoked Meat Deli Station**  
*Assorted Specialty Mustards*

**AAA Aged New York Strip**  
*Wild Mushroom Sauce*

**28 Day Aged 44oz. Porterhouse**  
*Aged Balsamic Syrup*

**All Served with Assorted Sliced Rustic Rolls and Appropriate Condiments**  
**All Carved Meats to be Served by Uniformed Chefs**

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**Specialty Dessert Stations**

**Fresh Fruit Flambé\***

*All Selections Served in a Waffle Cup*

*Choice of:*

*Stir-fried Bananas with Butter, Brown Sugar, Rum and Vanilla Ice Cream  
Assorted Exotic Tropical Fruits and Berries Stir-fried with Grand Marnier and Mango Sorbet  
Crisp Apple Stir-fried with Caramel Sauce over Vanilla Ice Cream, Topped with Streusel*

**Chocolate Fountain**

*Silky Semi-Sweet Chocolate served from a Chocolate Fountain, Guest will dip Stem Strawberries  
Orange Madeleines, Marbled Butter Cookies and Cubed Fruits*

**Viennese Miniature Dessert Station**

*~ An assortment of our ten most popular bite size desserts ~*

*Tiramisu, Opera Squares, Chocolate Curl Rum Balls, Pistachio Pastries, Fresh Fruit Tartlets  
Grand Marnier Chocolate Truffles, Lemon Curd Tartlets, Tuxedo Chocolate Strawberries  
Chocolate Turtle Cookies, Hazelnut Meringue Fingers*

*Small - 100 Pieces*

*Large - 200 Pieces*

**Ice Cream Sundae Station\***

*Vanilla and Chocolate Ice Cream*

*Served with Caramel Sauce, Strawberry Sauce and Hot Fudge  
Chopped Nuts, Mini M&Ms, Toffee Chunks, Oreo Cookie Crumbs, Whipped Cream  
Chocolate Shavings*

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## **Wine List**

### **Reds**

*Barefoot Zinfandel*  
*Copper Moon Cabernet Sauvignon*  
*La Vielle Ferme Cotes-du-Ventoux Rouge*  
*Peller Estates Heritage Merlot*  
*Perrin Reserve, Côtes-du-Rhone Rouge 2006*  
*Grey Monk Estate Latitude 50 Red 2005*  
*Naked Grape Merlot*  
*Sandhill Estates Cabernet Merlot*  
*Torrae del Sale Chianti Riserva*  
*Cookoothama Shiraz*  
*Wally's Hut Cabernet Shiraz*  
*Dancing Bull Zinfandel*  
*JJ McWilliam's Shiraz-Cabernet*  
*Mirassou Vineyards Pinot Noir*  
*Casillero del Diablo Carménère*  
*Amado Sur Melbec / Bonarda / Syrah*

### **Whites**

*Barefoot Pinot Grigio*  
*Copper Moon Sauvignon Blanc*  
*La Vielle Ferme Cotes-du-Luberon Blanc*  
*Peller Estates Heritage Pinot Gris*  
*Perrin Reserve, Côtes-du-Rhone Blanc 2006*  
*Grey Monk Estate Latitude 50 White 2005*  
*Naked Grape Pinot Chardonnay*  
*Sandhill Estates Pinot Blanc*  
*Torrae del Sale Pinot Grigio*  
*Cookoothama Chardonnay*  
*Wally's Hut Chardonnay*  
*Dancing Bull Sauvignon Blanc*  
*JJ McWilliam's Semillon-Sauvignon Blanc*  
*Mirassou Vineyards Pinot Grigio*  
*Casillero del Diablo Sauvignon Blanc*  
*Poachers Blend Semmillion / Sauvignon Blanc*

### **Sparkling**

*Cinzano Proseco*  
*Zonin Proseco Brut*  
*Martini & Rossi Asti*  
*Moet & Chandon*  
*Dom Perignon*

### **Dessert**

*Port (please ask your catering representative)*

***Please Contact Our Catering Managers for Any Special Requests and We Will Do Our Best to Find a Special Wine for Your Event***

Prices are Subject to 18% Service Charge and GST  
 Catering Menu Pricing is Non-negotiable  
 Please contact our Catering Department for details

### **Bar Pricing**

#### **Host / Cash**

*Premium Brands*  
*House Brands*  
*Imported Beer/Micro Brews*  
*Non-Alcoholic Beer*  
*Domestic Beer*  
*House Wine*  
*Fruit Juices*  
*Soft Drinks*  
*San Pelagrino Mineral Water (250ml)*  
*Voss Pure Water(375ml)*  
*Red Bull Energy Drink*  
*Cognacs and Cordials*  
*Premium Cognacs and Cordials*

#### **Sponsored Hourly Receptions**

*In order to help you plan your budget for an event that includes a reception, we will provide you with a flat per person charge. This allows your guests freedom to consume an unlimited amount of beverages within the specified time period. In addition, it gives you the total charge prior to the event.*

*For a reception that precedes a luncheon or dinner, the charges will be based on the guarantee for that event. Should the number of guests in attendance exceed your guarantee; the charges will be based on the actual number of guests attending. For a cocktail party, a guaranteed attendance will be required and charges made accordingly, per person.*

#### **Call Brands / Premium Brands**

*One Hour      Please call for pricing*  
*Two Hours     Please call for pricing*  
*Three Hours   Please call for pricing*  
*Four Hours    Please call for pricing*

***\*Hourly Bars do not include Cognacs and Cordials***

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## **Carriage House Inn Event Contract**

*We ask that you take a few moments to familiarize yourself with the following policies. Our Event Planners are readily available to assist you with all the aspects of your event through to its successful conclusion.*

### **Event Terms and Conditions**

#### **Event Details**

*All event contracts received by the organizer must be carefully reviewed, signed and returned within three working days of the receipt of the contract. Should any corrections be required, we ask that you note the corrections and initial these corrections before returning the contract. The Carriage House Inn (now referred to as CHI)/Catering Office must receive a final guaranteed guest count a minimum of 5 days prior to the contracted date of your event. Should the actual guest count be less than the guaranteed number, the CHI will invoice for the guaranteed number. If the actual number of people exceeds the guaranteed amount, the CHI will invoice for the greater amount. This number will be determined by a physical count during the event. Should no guarantee be received, the CHI will prepare and charge for the original number booked. The CHI reserves the right to substitute a comparable room for your function if the appointed function room is unavailable or the CHI believes the appointed room is no longer appropriate. Please check with the front desk upon arrival for verification.*

#### **Cancellations**

*Client Cancellation Fees are as follows:*

- *Less than one week prior to function - Full room rental for period booked*
- *Less than 24 hours prior to function - Full room rental and cost of all food and beverage ordered for period booked.*

*The CHI may cancel the Bookings under the following circumstances:*

- *If the hotel or any part of it is closed due to circumstances outside its control*
  - *If the client becomes insolvent or enters into liquidation or receivership*
  - *If the client is more than 30 days overdue with any payments to the hotel*
    - *If it might prejudice the reputation of or cause damages to the hotel*

#### **Pricing and Billing**

*All food and beverage service is subject to an 18 percent gratuity charge. The GST will be calculated on the total amount of the invoice. Questions or concerns about the final invoice must be reported within 14 days of the final invoice date. All prices are subject to change and will be confirmed no more than three months prior to the event. For the pleasure of all guests we ask that music not commence prior to 9:00 pm and be completed by 1:00 am. All musical entertainment is subject to SOCAN (Society of Composers, Authors and Music Publishers of Canada) and is applied by the hotel to the final bill. A one and a half hour time period is allowed for the service of a three-course meal. Should you cause the hotel to delay service after the time indicated on the contract, an additional labor charge may be incurred. If room set up has to be changed, a minimum labor fee of \$20.00 per person per hour will apply. The Convener agrees to reimburse the CHI for any damages done to any area of the Hotel or its equipment by any person attending the function. Thumbtacks, nails, tape, and staples are not to be used in any banquet room. Any damages caused by the use of these items will result in a charge to the Convener. Direct Billing will only be granted to companies which have established credit with the CHI in advance. The client agrees that the CHI may accept verbal amendments to the arrangements given during the course or its preparation, by the client, or any person acting or purporting to act on the client's behalf. The client agrees to pay for any additional service provided.*

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### **General Policies**

*The CHI shall be the sole supplier of all food and beverage items, the only exception being special occasion cakes. Please note that provincial health regulations prohibit the removal of any food products from the hotel, unless purchased as take-out. Buffet products will be displayed for a maximum of two hours at any function to ensure the integrity of the product. The Convener is responsible for the arrangements and packaging all the expenses of shipping material, merchandise, exhibits, or any other items to and from the CHI. The CHI must be notified in advance of shipping arrangements to ensure proper acceptance of these items upon arrival. The CHI takes all responsible precautions to safeguard the property of clients. However, the CHI will not be responsible for damage to or loss of any articles left in the hotel prior to, during, or following any functions by the customer or their guests. Any placement of promotional materials or signage in the CHI, outside of the function room must first be approved by the CHI. To comply with the Alberta Fire Regulations Act no open flamed candles will be allowed at any function. Every candleholder must exceed the flame of the candle by one inch in order to comply with these regulations. City by-law (57 M92) legislates that all public areas are non-smoking. The Catering Office would be happy to arrange for audiovisual equipment on your behalf with advance notice at current pricing. Should the Convener bring in their own equipment it is their responsibility to ensure that the systems are compatible with those of the CHI.*

### **Liquor Service Policies**

*It is the policy of the CHI to always serve alcoholic beverages in a responsible manner. Persons who appear 25 years of age or younger must present identification in order to be served alcoholic beverages. The CHI reserves the right to refuse service to persons under the age of 18 years or to already intoxicated persons. The CHI will in all cases refer to the Alberta Liquor and Control Act. The Convener of events, receptions, or functions at which alcoholic beverages are provided, has a responsibility for the actions and behavior of his/her guests as a result of alcoholic beverage consumption. Liability insurance is available, and if so desired, our staff will be pleased to provide information as to how the insurance may be obtained. Beverage service and music must end at 1:00 am. Any deviations from this will result in additional charges. Authorization I authorize the CHI to charge the following credit card number with the deposit and any balance due in case any additional costs are incurred. I hereby understand the terms and conditions of the above contract and agree to abide by them.*

Name of Function: \_\_\_\_\_ Date of Function: \_\_\_\_\_

Convener Signature: \_\_\_\_\_ Date: \_\_\_\_\_

Convener Printed Name: \_\_\_\_\_ Catering Manager: \_\_\_\_\_

Credit Card #: \_\_\_\_\_ Expiry Date: \_\_\_\_\_

*The Staff and Management would like to thank you for choosing the Carriage House Inn to host your event. Please complete, sign and return this document via fax to (403) 640-7534.*

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