



# Welcome to The Bow Valley Club

## Breakfast Selections

### **CONTINENTAL BREAKFAST BUFFET | \$14.50**

- Assorted Juices and Water
- Coffee /Tea
- Seasonal Fresh Fruit Platter
- Assorted Muffins, Breakfast Breads, French Pastries and Danishes

### **HOT BREAKFAST BUFFET | \$18.50**

- Assorted Juices and Water
- Coffee /Tea
- Seasonal Fresh Fruit Platter
- Scrambled Eggs with Scallions and Aged White Cheddar
- Smoked bacon
- Maple Pork Breakfast Sausage
- Roasted Potatoes with Fresh Herbs
- Assorted Muffins, Breakfast Breads, French Pastries and Danishes

### **Breakfast Additions**

Swap For Eggs Benedict | \$6/ person

Add International and Domestic Cheese Board | \$12/person

Substitute Chicken and Apple Sausage upon Request



## **Lunch Selections**

**Always Included**

**-Coffee/Tea**

**-Pop/Juice/Water Selection**

**(Add \$3/person for Off- Site Functions within the plus 15)**

### **Sandwich Buffet \$27/person**

Includes

- Soup of the day
- Choice of Two Salads:
- Assorted Sandwiches and Wraps
- Assorted Desserts/Pastries

### **Hot Lunch Buffet Options**

#### **Menu "A" | \$30/person**

- Soup of the day
- Choice of 1 Salad
- Choice of 1 Accompaniment
- Chefs Seasonal Vegetable
- Choice of 1 Entrée option

#### **Menu "B" | \$35/Person**

- Soup of the Day
- Choice of 2 Salads
- Choice of 1 Accompaniment
- Chefs Seasonal Vegetable
- Choice of 1 Entrée option
- Assorted Mini Desserts and Pastries

#### **Menu "C" | \$40/Person**

- Soup of the Day
- Choice of 2 Salads
- Choice of 1 Accompaniment
- Chefs Seasonal Vegetable
- Choice of 2 Entrée options
- Assorted Mini Desserts and Pastries



**Salad Selections:**

- ♦ Artisan greens | local tomato and cucumber, carrot and House buttermilk ranch
- ♦ BVC Caesar | romaine hearts, double smoked bacon, House croutons and classic dressing
- ♦ Spinach | strawberries, shaved beets, red onion and balsamic vinaigrette
- ♦ Chef's Choice Seasonal Salad

**Accompaniment Selections:**

- ♦ Herb Roasted Potatoes
- ♦ Buttermilk Mashed Potato
- ♦ Rice Pilaf
- ♦ Toasted Barley Pilaf

**Entrée Selections:**

- ♦ Roasted Chicken with a Wild Mushroom Sauce
- ♦ Alberta Braised Beef with Cabernet Jus
- ♦ Maple Glazed Grilled Salmon
- ♦ Grilled Pork Loin Chop with Apple Pork Jus

**Add-Ons:**

- ♦ Domestic & International Cheeses, fresh berries and crackers | \$12/Person
- ♦ Fresh Fruit Platter | \$8/Person
- ♦ Crudité Platter with Buttermilk Ranch | \$6/Person



**Plated Lunch Package | \$30/ Person (does not include Beverage)**

(up to 20 people, pre-order required, In-house only, Minimum 7 days' notice Prior to event)

Choice Of:

**Starter:**

Chefs Daily Soup

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Artisan Greens or Caesar Salad

**Entrée w/Side Salad or Fries:**

Club | Grilled Chicken, Toasted Ciabatta, Bacon, Tomato, Arugula, White Cheddar, Roasted Garlic Aioli

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Fettuccini | House-made Pasta, Wild Mushrooms, Shallots, Tomato, Arugula Cream, & Garlic Ciabatta

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BVC Burger | Alberta Beef, Tomato, Gouda, Arugula, Dijon Aioli, Classic Bun

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Huckleberry Chicken | Pan Roasted Potatoes, Carrots, Wild Mushrooms & Huckleberry Thyme Jus

**Add Dessert \$6/Person**

- ♦ Espresso Mousse
- ♦ Chocolate Cheesecake

**Break Time**

Seasonal Assorted Cookies \$21/dozen

Crudites with house buttermilk ranch dip \$6/person

Fresh Fruit Platter \$8/person

Cheese & Charcuterie Board with Baguette \$13/person

Root vegetable chips bowl \$20/bowl \*\*\* bowl serves approximately 8-10 people



## **Beverages**

### **Assorted Beverages**

Coffee Carafe (Dark French Roast) \$16.00/Pot

Tea (Hot Water Carafe/Assorted Flavors) \$12.00/Pot

Based on consumption:

– Pop \$2-3/unit

– Assorted Juices \$3/unit

– Mineral Water/Still \$2-3/unit

– Flavored Pellegrino \$3/unit

### **Assorted Alcoholic Beverages (please inquire further if more detail required)**

Based on consumption:

House Wine (house choice red/white) \$30.00/bottle

Domestic Bottled Beer (assorted) \$5.25-6.25/unit

Import Bottled Beer (assorted) \$5.75-6.75/unit

Premium / Specialty Beers \$ please inquire

Bar Spirits (standard stock) \$5.95-6.95/unit

Bar Spirits (premium stock) \$ please inquire

Other \$ please inquire



## Cocktail Reception

(minimum 2 dozen order)

**Hors D'Oeuvres / Platters:**

### Hot Hors D'Oeuvres (by the dozen)

- Crispy Brined Chicken Wings | Hot, Sea Salt & Cracked Black Pepper or Teriyaki (\$24/doz)
- Fire Cracker Shrimp | Wonton wrapped shrimp and citrus hoisin dipping sauce (\$36/doz)
- Italian Sausage Slider | Roasted garlic aioli, braised onion and arugula on a soft roll (\$34/doz)
- Chicken Satay | Lemongrass and ginger marinade with Pineapple soy glaze and scallions (\$34/doz)
- Cauliflower & Buttermilk Pakora | sweet onion chutney (\$34/doz)
- Dry Ribs | Salt and pepper (\$18/LB)
- Crispy Polenta | Antipasti, olive and basil (\$32/doz)
- Bacon Wrapped Sirloin | with red wine jus (\$38/doz)
- Spring Rolls | Vegetable spring rolls and citrus hoisin dipping sauce (\$34/doz)
- Pork Kofta | Flavorful Pork Meatballs and Spicy Tomato Jam (\$34/doz)

### Cold Hors D'Oeuvres

- Bruschetta | Beefsteak tomatoes, fresh basil and baguette crostini (\$32/doz)
- Smoked Salmon Pinwheel | Cold smoked salmon with citrus cream cheese and crepe (\$34/doz)
- Caprese Crisp | Bocconcini, Seasoned Tomato and Balsamic Reduction (\$30/doz)
- California Rolls | Rock crab, cucumber, carrot and wasabi aioli (\$34/doz)
- Fiesta Prawns | Poached Prawns with Flavorful Salsa Verde (\$36/doz)
- Vegetable Strudel | Grilled vegetables in filo drizzled with Balsamic Reduction (\$32/doz)

### Platters

- Assorted seasonal cookies \$21/dozen
- Cheese Board: domestic and international cheeses with seasonal berries and crackers \$12/person
- Charcuterie Board: cured meats and salami, brassica mustard, sour gherkins, roasted olives bread/buns \$12/person
- Dip Trio: green chickpea hummus, roasted garlic and brassica aioli, house buttermilk ranch with seasonal vegetables & pita chips \$8/person
- Variety of pickled vegetables and olives \$5/person

### Bowls

- Spiced Nut and Crisp Mix Bowl \$20/bowl (serves ~ 8-10ppl)
- Fried Green Chickpea, Cumin and Lime Salt \$16/bowl (serves ~ 8-10ppl)
- Roasted Olives & Nuts Bowl \$20/bowl (serves ~ 8-10ppl)



**Dinner Buffet Selections**  
**All Packages include Coffee/ Tea**  
**Desserts and Pastries**  
**(Minimum 20 people)**

**Casual Dining \$55/person**

House Baked Breads & Rolls, Whipped Butter  
Choice of any Three of the Salad Selection  
Choice of Two of the Platter Selection  
Chef's Seasonal Vegetable Selection & Accompaniment Selection  
Choice of Two of the Entrée Selection

**Executive Dining \$60/person**

House Baked Breads & Rolls, Whipped Butter  
Choice of any Three of the Salad Selection  
Choice of Two of the Platter Selection  
Chef's Seasonal Vegetable  
Choice of One of the Accompaniment Selection  
Choice of One of the Entrée Selection  
Choice of One Carved Item



### **Salad Selection**

- ♦ Artisan greens | local tomato and cucumber, carrot & House buttermilk ranch
- ♦ Caesar Salad | romaine hearts, double smoked bacon, House croutons & classic dressing
- ♦ Spinach with strawberries, shaved beets, red onion & balsamic vinaigrette
- ♦ Chef's Choice Seasonal Salad

### **Platter Selection**

- ♦ Green chickpea hummus, Roast Garlic Aioli, House Buttermilk Ranch. Fresh Seasonal Vegetables & Pita Chips
- ♦ Domestic & International Cheeses, fresh berries and crackers
- ♦ Charcuterie Selection
- ♦ Fresh Seasonal Fruit & Berries

### **Vegetables**

- ♦ Steamed Seasonal Vegetables, Herb & Lemon Butter (Standard)

### **Accompaniment Selection**

- ♦ Roasted Potatoes, Fresh Herbs
- ♦ Garlic Whipped Potatoes
- ♦ Rice Pilaf

### **Entrée Selection**

- ♦ Herb Roasted Chicken with Wild Mushroom Sauce
- ♦ Maple Glazed Atlantic Salmon
- ♦ Gremolata Roast Striploin with Cabernet Jus

### **Premium Entrée Selection (Add \$5/person)**

- ♦ Roasted Alberta Lamb Sirloin with Rosemary- Mint Jus
- ♦ Steamed Atlantic Cod with Salsa Verde
- ♦ Pan-Seared Chicken Supreme with HuckleBerry Thyme Jus

### **Carved Selection**

- ♦ Brassica and Rosemary Crusted Leg of Alberta lamb
- ♦ Slow Roasted Alberta AAA Prime Rib, Au Jus
- ♦ Brined Pork loin with Apple Sage Jus





## **Table Service Options** **(In-House only)**

**Entrées (price quoted based on a three course dinner selection, add \$10 for a four-course dinner)**  
**Prices include coffee, tea & bread**

### **Salads**

- ♦ Artisan Greens- Local Tomato & Cucumber, Carrot & House Buttermilk Ranch Dressing
- ♦ Caesar- Romaine Hearts, Double Smoked Bacon, House Croutons & Classic Dressing
- ♦ Spinach- Fresh Strawberries, Shaved Beets, Red Onion & Balsamic Vinaigrette
- ♦ Chefs Seasonal Choice Salad

### **Entrees**

- ♦ Beer & Tomato Alberta Braised Beef, Garlic Broccolini, Buttermilk Whipped Potato \$49
- ♦ Grilled Alberta Beef Petit Filet, Roasted Garlic Mashed Potato, Seasonal Vegetables & Cabernet Jus \$55
- ♦ Slow Roasted Prime Rib, Yorkshire Pudding, Au Jus, Roasted Organic Carrots & Potatoes \$58
- ♦ Pan Seared Chicken Supreme, Parmesan Polenta, Fall Ratatouille & Balsamic Reduction \$52
- ♦ Brined Boneless Pork Chop, Wild Rice Pilaf, Roasted Organic Carrots, Apple Port Jus \$49
- ♦ Baked Vegetable Strudel, Rice Pilaf & Smoked Tomato Coulis \$45
- ♦ Pan Seared Atlantic Salmon, Maple Bourbon Glaze, Spaghetti Squash & Beets \$50

### **Soups**

- ♦ Creamy Organic Potato, Roasted Garlic & Ale
- ♦ Tomato Basil, Garlic Croutons, Parmesan Crème Fraiche
- ♦ Southwestern Roasted Corn Chowder, Chimichurri

### **Palate Cleansers**

- ♦ GrapeFruit Spritzer
- ♦ Green Apple Granite

### **Desserts**

- ♦ Chocolate Cheesecake & Dark Chocolate Ganache
- ♦ Espresso Mousse & Raspberry Sauce
- ♦ Roasted Apple Puff Tart & Bourbon Vanilla Custard



Having a Special Event?

Looking for Something Different?

Ask about Having Our Chef Build a Custom Menu for You

Our Chef will personally Design a Menu for your Event at Market Price

Please allow minimum 14 days' notice for this option