

Curated Catering Menu

Contact Us:

SAIEvents@hotelarts.ca

403-210-5774

Custom Catering

Our menu serves as a general guideline, but we are happy to customize it to suit your preferences. Whether it's adjusting the ingredients, altering portion sizes, or accommodating special dietary requirements, we can tailor each dish to your specific tastes and needs. Don't hesitate to let us know how we can make your experience unique.

We specialize in crafting personalized menus that perfectly align with your vision and style. Whether you're hosting an intimate gathering or a grand celebration, our team works closely with you to create a customized food and beverage experience that delights your guests and elevates your event. From curated dishes to signature cocktails, we bring your ideas to life with passion and precision. Let us create a one-of-a-kind menu that reflects your unique taste and makes your event unforgettable.

We understand that catering needs to fit within your budget without compromising on quality or flavor. That's why we offer a range of budget-friendly options that can be customized to meet your financial goals. Whether you're planning a small gathering or a larger event, we're here to help create a delicious and memorable experience that works for you. Let us know your budget, and we'll work together to craft the perfect menu for your occasion.

Please note that additional time, commitment and fees may be required to be able to execute your vision.

Call or email now to get your custom request started
403-210-5774 or SAITevents@hotelarts.ca

Curated Catering requires a minimum of 72 business hours notice for any orders or order changes.

Curated Catering reserves the right to adjust prices to reflect the current market conditions. Prices do not include 18% service charge or 5% GST.

Breakfast

Quick Breakfast

Brunch

Breaks

Packed Lunches, Pizzas & Buffets

Reception

Bar Service

Additional Fees & General Information



Breakfast



Buffet Breakfast

Minimum 15 people

Accompanied by Freshly Brewed Starbucks Coffee, Assorted Teas & Juices. Decaf Coffee Available \$25 Per Pot

Easy Morning

\$19 per person

- Assorted Freshly Baked Goods: Seasonal Muffins, Mini Danishes & Seasonal Scones
- Butter & Fruit Preserves
- Fresh Cut Fruit & Berries (GF, DF, V)

Continental

\$20 per person

- Freshly Baked Croissants, Assorted Fruit Danish & Seasonal Muffins
- Butter & Fruit Preserves
- Fresh Cut Fruit & Berries (GF, DF, V)
- Assorted Individual Fruit Yogurts (GF, V)
- House-Made Toasted Honey Oat & Dried Fruit Granola (GF, V, *contains nuts; not celiac friendly*)

European

\$24 per person

- Assorted Filled Croissants and Pastries
- Local and Imported Charcuterie (GF, DF)
- Domestic and Imported Cheeses (GF)
- Fresh Cut Fruit & Berries (GF, DF, V)

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Buffet Breakfast

Minimum 15 people

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Ranch-house

\$25 per person

- Waffles With Syrup and Seasonal Compote (V)
- Scrambled Eggs With Salsa and Cheese (GF, V)
- Whisky Fennel Pork Breakfast Sausage (GF, DF)
- Double Smoked Bacon (GF, DF)
- Crispy Tater Tots (DF, V)
- Fresh Cut Fruit & Berries (GF, DF, V)

Penthouse

\$27 per person

- French Toast With Syrup and Seasonal Compote (V)
- Sous Vide Egg Bites (GF, V)
- Turkey Breakfast Sausage (GF, DF)
- Double Smoked Bacon (GF, DF)
- Individual Crispy Hashbrown Patties (GF, DF, V)
- Avocado Spread & Crostini (V)
- Fresh Cut Fruit & Berries (GF, DF, V)

Farm-house

\$25 per person

- Pancakes With Syrup and Seasonal Compote (V)
- Scrambled Eggs With Chives (GF, DF, V)
- Chicken Apple Breakfast Sausage (GF, DF)
- Double Smoked Bacon (GF, DF)
- House-Spiced Crispy Kennebec Potatoes (GF, DF, V *not celiac friendly*)
- Fresh Cut Fruit & Berries (GF, DF, V)

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Quick Breakfast

Vegan Friendly

Oatmeal - *Brown Sugar and Dried Cranberries (DF, V)*

\$4 per person

Vegan Smoothie Bowl - *Coconut Yogurt, Seasonal Fruit, Toasted Coconut, Chia Seeds (GF, DF, V)*

\$10 per person

Breakfast Sandwiches

Smoked Salmon Bagel - *Pickled Red Onions & Capers Cream Cheese*

\$10 each

Montreal Smoked Meat Bagel - *Pickles, Grainy Mustard Cream Cheese*

\$8 each

Ham And Egg- *Sliced Ham, Cheddar Cheese, Caramelized Onion and Maple Aioli, Grilled English Muffin*

\$7 each

Sausage and Egg- *Sausage Patty, Cheddar Cheese, Caramelized Onion and Maple Aioli, Grilled English Muffin*

\$7 each

Tomato and Egg - *Swiss Cheese, Caramelized Onion and Maple Aioli, Grilled English Muffin (V)*

\$7 each

Individual Sous Vide Egg Bites (Based on two pieces per person)

Spinach & Goat Cheese *(GF, V)*

\$6 per person

Roast Mushroom & Cheddar *(GF, V)*

\$6 per person

Smoked Ham & Swiss *(GF)*

\$6 per person

Tex-Mex Salsa *(GF, V)*

\$6 per person

Working Breakfast (includes bottled juice)

Tomato and Egg Breakfast Sandwich- *Swiss Cheese, Caramelized Onion and Maple Aioli, Grilled English Muffin (V)*

\$18 per person

Individual Whole Fruit *(GF, DF, V)*

Individual Yogurt Parfaits *(V)*

Individual Crispy Hashbrown Patty *(V)*

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Deluxe Breakfast Buffets

Minimum 20 people

Accompanied by Freshly Brewed Starbucks Coffee, Assorted Teas & Juices. Decaf Coffee Available \$25 Per Pot

Omelette Buffet

\$28 per person

- House-Spiced Crispy Kennebec Potatoes (GF, DF, V **not celiac friendly**)
- Free Range Whole Eggs
- Choice of Two Omelettes:
 - *Ham, Roasted Peppers, Swiss Cheese (GF)*
 - *Bacon, Mushroom, Cheddar Cheese (GF)*
 - *Turkey Sausage, Caramelized Onion, Provolone (GF)*
 - *Grilled Vegetables, Feta (GF, V)*
- Choice of Bacon or Sausage

egg whites available upon request

Eggs Benedict Buffet

\$32 per person

- House-Spiced Crispy Kennebec Potatoes (GF, DF, V **not celiac friendly**)
- Soft Poach Eggs Served On English Muffins With Grainy Mustard Hollandaise.
- Choice of One: *Grilled Back Bacon, Turkey Bacon, Wild Mushroom Ragu (V) or Smoked Salmon*
- Fresh Cut Fruit & Berries (GF, DF, V)

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Brunch

\$42 per person | Minimum of 30 Guests

Accompanied by Freshly Brewed Starbucks Coffee, Assorted Teas & Juices. Decaf Coffee Available \$25 Per Pot

- Freshly Baked Croissants, Assorted Fruit Danish & Seasonal Muffins, Butter & Fruit Preserves
- Fresh Seasonal Fruit & Berries
- Apple & Beet Arugula Salad - *Fresh Apple, Pickled Beets, Feta, Apple & Herb Vinaigrette (GF, V)*
- Heirloom Tomato Salad - *Grilled Zucchini, Artichokes, Olive Tapenade Pesto Dressing (GF, DF, V)*
- French Toast - *Orange Zest & Cardamom, Chantilly Cream, Maple Syrup & Berry Compote (V)*
- Farm Fresh Scrambled Eggs *(GF, DF)*
- Double Smoked Bacon, Spolumbos Maple Breakfast Sausage *(GF, DF)*
- Crispy Kennebec Potatoes - *House Spiced (DF, V)*
- Assorted Pastry Chef Miniature Desserts

Eggs Benedict - *choose one*

- Smoked Ham - *Poached Egg, Grainy Mustard Hollandaise, English Muffin*
- Wild Mushrooms - *Poached Egg, Tarragon Hollandaise, English Muffin (V)*
- Traditional Back Bacon - *Hollandaise, English Muffin*

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Breaks



Enhancements, Bowls & Platters

Beverages

Starbucks Roast Coffee:

- Small *(serves 6-8 cups)* \$32.00
- Medium *(serves 20-25 cups)* \$80.00
- Large *(serves 50-60 cups)* \$160.00
- Starbucks Decaffeinated Coffee *(serves 6-8 cups)* \$32.00
- Small Assorted Tea *(serves 6-10 cups)* \$25.00
- Assorted Coke Soft Drinks 355ml \$2 each
- Assorted AHA Sparkling Waters 355ml \$2 each
- Assorted Bottled Juices 300ml \$3 each
- Dasani Bottled Water 591ml \$2 each
- Water Station with Glassware \$1 per person

Take a Hike (Energy Bars and Bites)

\$6 per person (based on 3 pieces per person)

- Peanut Butter Sunshine Granola Bars *(V, contains nuts)*
- White Chocolate & Cranberry Rice Krispie Squares *(contains gelatin)*
- Chocolate Espresso Energy Bites *(V, DF, contains nuts)*
- Peanut Butter Smartie Trail Mix Bites *(V)*
- Dark Chocolate & Date Power Ball with Raspberry *(GF, VGN)*

Enhancements

- In-House Baked Cookies \$20 per dozen
- Assorted Squares \$25 per dozen
- Assorted Flavored Potato Chips \$3 per bag
- Fresh Whole Fruits - *Apple, Pears, Banana, Oranges* \$2.50 each
- *(based on seasonal availability)*

Platters & Party Bowls

1 bowl recommended for every 10 guests

- Party Mix Bowl - *Asian Rice Crackers, Sesame Crunch, Wasabi Peas (DF, V)* \$25 per bowl
- Caramel Popcorn *(GF, V)* \$22 per bowl
- Chocolate Dipped Salted Pretzels *(V)* \$22 per bowl
- Truffle & Parmesan Popcorn *(GF, V)* \$30 per bowl
- House-Made Potato Chips- *Caramelized Onion Dip (GF, V)* \$20 per bowl
- White Cheddar Popcorn *(GF, V)* \$18 per bowl
- Imported and Local Cheeses- *Crackers & Crisps with Confiture & Dried Fruit (V)* \$120 per platter
- Domestic Cheese – *Sliced Domestic Cheese with Crackers (V)* \$85 per platter
- Sliced Fruit *(based on seasonal availability) (GF, DF, V)* \$60 per platter
- Eat Your Veggies - *Sugar Snap Peas, Carrot & Celery Sticks, Cucumber Spears, Baby Peppers, Cherry Tomatoes, Radishes, Grilled Onion Hummus (GF, DF, V)* \$60 per platter

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Breaks

Individual Stadium Nachos

\$8 per person

- Corn Chips (*GF, DF, V*)
- Hot Queso & Salsa (*GF, V*)
- Pickled Jalapenos (*GF, DF, V*)

Ballpark

\$19 per person

- Mini Hot Dogs with all the fixins' (includes ketchup, mustard, relish & onions)
- Pretzel Bites with Horseradish Aioli & Honey Mustard
- Salt Roasted Peanuts (assorted flavors)
- Barq's Crafted Cream Soda, A&W Root Beer (glass bottles)

Made for Dipping

\$9 per person

- Spinach Dip (*GF, V*)
- Roasted Red Pepper Bruschetta (*GF, DF, V*)
- Black Bean Dip (*GF, DF, V*)
- Crispy Pita Chips, Corn Chips & Pretzel Bites

Milk & Cookies

\$7 per person

- Assorted Freshly Baked Mini Cookies (2 per person)
- White & Chocolate Milk

**please inquire about alternative milk selections*

Smores & Hot Chocolate

\$10 per person

- Graham crackers, house made bruleed marshmallows (**contains gelatin**), chocolate dipped
- Hot Chocolate

**please inquire about plant based hot chocolate, additional charges may apply*

Afternoon Tea

\$25 per person

- Scones & Clotted Cream
- Finger Sandwiches- *Egg Salad, Cucumber, Jam Pennies*
- Assorted Pastry Chef Petit Fours
- Assorted Freshly Brewed Teas

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Packed Lunch, Pizza & Buffets



Executive Lunch

The Business Lunch

\$33 per person | Minimum of 15 Guests

Soup Selection - Choose One

- Tomato Basil Bisque (GF, Dairy Free upon Request, V)
- Lemongrass Coconut Carrot (GF, DF, V)
- Wild Mushroom Velouté (GF)
- Roasted Squash and Pear (GF, V)
- Hearty Chicken Noodle (DF)
- Potato Bacon Chowder
- Minestrone (GF, V)
- Roasted Broccoli and Cheddar (V)

Salads - Choose Two

- Shredded Brussels Sprout & Kale Slaw - Grainy Honey Mustard Dressing (GF, DF, V)
- Pasta Salad - Sundried Tomato, Kalamata Olives, Basil, Roasted Red Pepper Dressing (DF, V)
- Caesar Salad - Romaine, Garlic Croutons, Parmesan, Caesar dressing
- Mixed Greens - Grape Tomato, Cucumber, Pickled Carrot, Toasted Sunflower Seeds, Roasted Red Pepper Dressing (GF, DF, V)

Sandwich Selection - Choose Four

- Smoked Ham & Cheddar - Dijon, Basil Aioli, Fresh Arugula
- Turkey & Swiss - Avocado, Pickled Onions, Spinach, Lemon Aioli
- Muffuletta - Salami, Ham, Mortadella, Olive Tapenade, Roasted Peppers, Pickles, Provolone
- Tuna Salad - Celery, Green Onion, Citrus Aioli, Butter Lettuce, Potato Chips (DF)
- Turkey Salad - House Smoked Turkey, Grapes, Walnuts, Smoked Garlic Aioli, Arugula (DF)
- Classic Caprese - Marinated Tomato, Bocconcini, Fresh Basil, Pesto Aioli, Reduced Balsamic (V)
- Asian Beef Satay - Satay Beef, Pickled Carrot, Fresh Cucumber, Cilantro & Sriracha Aioli (DF)
- Roast Eggplant - Red Pepper, Pickles, Radish, Red Onion, Arugula, Herbed Chickpea Spread (DF, V)
- Spicy Pulled Chicken - Pickled Peppers, Butter Lettuce, Shredded Cheese, Hot Sauce Aioli
- Butter Chicken Salad - Raita Aioli, Fresh Cucumber, Pea Shoots

Dessert - Choose Two

- Lemon Meringue Tarts
- Pastry Chefs Ultimate Cookies
- Seasonal Cheesecake Bites

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The Business Lunch - LITE

The Business Lunch

\$27 *per person* | Minimum of 15 Guests

Salads

- Shredded Brussels Sprout & Kale Slaw - *Grainy Honey Mustard Dressing (GF, DF, V)*
- French Green Bean, Potato & Radish Salad - *Herb & Roast Garlic Dressing (GF, V)*

Sandwich Selection - *Choose Two*

- Smoked Ham & Cheddar - *Dijon, Basil Aioli, Fresh Arugula*
- Turkey & Swiss- *Avocado, Pickled Onions, Spinach, Lemon Aioli*
- Muffuletta – *Salami, Ham, Mortadella, Olive Tapenade, Roasted Peppers, Pickles, Provolone*
- Tuna Salad- *Celery, Green Onion, Citrus Aioli, Butter Lettuce, Potato Chips (DF)*
- Turkey Salad - *House Smoked Turkey, Grapes, Walnuts, Smoked Garlic Aioli, Arugula (DF)*
- Caprese - *Marinated Tomato, Bocconcini, Fresh Basil, Pesto Aioli, Reduced Balsamic (V)*
- Asian Beef Satay - *Satay Beef, Pickled Carrot, Fresh Cucumber, Cilantro & Sriracha Aioli (DF)*
- Roast Eggplant - *Red Pepper, Pickles, Radish, Red Onion, Arugula, Herbed Chickpea Spread (DF, V)*
- Spicy Pulled Chicken- *Pickled Peppers, Butter Lettuce, Shredded Cheese, Hot Sauce Aioli*
- Butter Chicken Salad – *Raita Aioli, Fresh Cucumber, Pea Shoots*

Dessert – *Choose One*

- Lemon Meringue Tarts
- Pastry Chefs Ultimate Cookies
- Seasonal Cheesecake Bites

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Composed Buffets

Little Italy

\$28 per person | Minimum of 15 Guests

- Fresh Focaccia Bread (V)
- Antipasti Platter - *Grilled Vegetables, Pepperoncini, Mixed Olives (GF, DF, V)*
- Fresh Cut Vegetable Crudit  - *Olive Hummus (GF, DF, V)*
- Caesar Salad - *Torn Romaine, Parmesan, Croutons*
- Grilled Spolumbo's Italian Sausage- *Sauteed Peppers and Onions, Olives (DF)*
- Cheesy Baked Polenta with Fresh Herbs (GF, V)
- Penne Pasta with Sundried Tomato Sauce and Roasted Vegetables (V)
- Mini Tiramisu
- Cannoli (V)

Taco Party

\$28 per person | Minimum of 15 Guests

- Mexican Chopped Salad- *Romaine, Peppers, Onion, Jicama, Corn, Tomato, Black Beans, Honey Lime Vinaigrette (GF, DF, V)*
- Arroz Rojo – *Mexican Red Rice (GF, DF, V)*
- Chicken Verde (GF, DF), Beef Barbacoa (GF, DF), Black Bean & Corn Stew (GF, DF, V)
- Corn Hard Taco Shells (GF, DF, V) and Soft Flour Tortillas (DF, V)
- Assorted Toppings: *Monterey Jack Cheese, Sour Cream, Roast Vegetable Salsa, Tomatoes, Lettuce, Guacamole*
- Chocolate Chili Filled Cookies (V)

Greek

\$30 per person | Minimum of 15 Guests

- Horiatiki- *Romaine Lettuce, Tomatoes, Cucumber, Peppers, Red Onion, Kalamata Olives, Feta Cheese, Oregano Vinaigrette (GF, V)*
- Patatasalata- *Baby Potato, Red Onion, Fresh Dill and Parsley, Capers, Lemon Olive Oil Dressing (GF, DF, V)*
- Pita and Dips- *Tzatziki, Kopanisti- Spicy Feta Dip, Hummus (V)*
- Grilled Chicken Souvlaki (GF)
- Vegetable Moussaka- *Eggplant, Zucchini, Roasted Peppers, Potato, Lentils, Tomato Sauce, Feta and Parmesan, Nutmeg Cream sauce (V)*
- Portokalopita – *Greek inspired orange and cinnamon scented cake (V)*
- Loukoumia – *Turkish Delight (GF, DF, V)*

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Shawarma

\$30 per person | Minimum of 15 Guests

- Fattoush Salad – *Romaine Lettuce, Tomatoes, Cucumbers, Mint, Parsley, Radish, Lemon Sumac Vinaigrette, Crisp Pita Strips on the Side (DF, V)*
- Chickpea and Bulgar Tabbouleh *Fresh Herbs, Citrus (DF, V)*
- Shawarma Spiced Beef and Chicken, Falafel (V)
- Roasted Potatoes and Vegetables (GF, DF, V)
- Turmeric and Cumin Basmati Rice (GF, DF, V)
- Pita bread (V)
- Hummus, Tahini, Garlic Sauce (GF, DF, V)
- Assorted Baklava (V, *contains nuts*)

Indian Thali

\$32 per person | Minimum of 15 Guests

- Vegetable Samosas with Tamarind Sauce (DF, V)
- Baked Garlic Naan Bread & Cucumber Raita (V)
- Chickpea and Beet Salad *Red Beets, Chickpeas, Cucumber, Red Onion, Feta, Cumin dressing (GF, V)*
- Kachumber Salad - *Cucumber, Red Onion, Tomato, Lemon Cilantro Vinaigrette (GF, DF, V)*
- Butter Chicken (GF)
- Turmeric and Cardamom Scented Basmati Rice (GF, DF, V)
- Aloo Gobi – *Potatoes, Cauliflower, Spiced Tomato Sauce (GF, DF, V)*
- Indian Milk Cake (V)

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Individual Lunches

Power Bowl

\$22 Per Person | Minimum of 5 Guests and maximum 30 people

All power bowls are Gluten and Dairy Free

Protein Selection – choose one *MAXIMUM THREE CHOICES PER EVENT ORDER*

- Cilantro and Soy Beef
- Salsa Verde Chicken
- Spicy Tuna
- Togarashi Spiced Crispy Tofu (VGN)

Served With: *Popped Quinoa and Basmati Rice Topped with Grape Tomato, Cucumber, Shredded Carrot, Fried Kale, Marinated Chickpeas, and Edamame. Served with Ginger Lemongrass Scallion Dressing*

Individual Meal Salads

\$18 Per Person | Minimum of 5 Guests

MAXIMUM TWO DIFFERENT SALADS PER EVENT ORDER

- Korean Fried Chicken Caesar - *Romaine, Creamy Caesar Dressing, Sesame Pickles (GF)*
- Kale & Quinoa – *Tri Colored Quinoa, Fresh Strawberries, Crumbled Feta, Dried Cranberries, Pumpkin Seeds, Honey Balsamic Vinaigrette (GF, V)*
- BLT Chopped Cobb - *Double Smoked Bacon, Blue Cheese, Cherry Tomato, Pickled Onion, Iceberg, Chipotle Buttermilk Ranch (GF)*
- Mediterranean- *Mixed Greens, Artichoke, Marinated Chickpeas, Cherry Tomato, Grilled Zucchini, Olive & Preserved Lemon Dressing (GF, DF, VGN)*

BLT Chopped Cobb can be made vegetarian upon request

Lunch Boxes

Includes: canned pop, bagged chips, freshly baked cookie

\$15 Per Person | Minimum of 5 Guests, packed in recyclable containers

Choose your Sandwich Filling served Baguette.

Gluten free bread available upon request.

Wraps available upon request. *Please note lunchboxes must either be sandwiches OR wraps for the entire group*

- Classic Caprese - *Marinated Tomato, Bocconcini, Fresh Basil, Pesto Aioli, Reduced Balsamic (V)*
- Spicy Pulled Chicken- *Pickled Peppers, Butter Lettuce, Shredded Cheese, Hot Sauce Aioli*
- Muffuletta- *Salami, Ham, Mortadella, Olive Tapenade, Roasted Peppers, Pickles, Provolone*
- Roast Eggplant - *Red Pepper, Pickles, Radish, Red Onion, Arugula, Herbed Chickpea Spread (VGN)*

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Pizza

16-inch Pizza Cut into 12 slices

12-inch Gluten-Free Pizza Crusts Available - \$18 Per Pizza

Maximum of 4 flavors per event

Choice of:

- Fungi - *Mixed Mushrooms, Basil Pesto, Mozzarella (V)* \$26
- Pulled Pork - *Mango Pineapple BBQ Sauce, Caramelized Onions, Pepperoncini Peppers, Mozzarella* \$28
- Pepperoni Deluxe - *Pepperoni Cups, Roast Red Peppers, House-Made Tomato Sauce, Mozzarella* \$29
- Tandoori Chicken- *House-Made Tomato Sauce, Spiced Chicken, Red Onion, Red Pepper, Fresh Jalapeno, Cilantro, Mozzarella* \$28
- For the Love of Meat - *House-Made Tomato Sauce, Pepperoni, Spicy Italian Sausage, Salami, Capicola, Mozzarella* \$29
- BBQ Chicken - *Seasoned Grilled Chicken Breast, Corn, Pickled Red Onion, Mozzarella, BBQ Sauce* \$29
- Smoked Ham & Pineapple - *Shaved Smoked Ham, Fresh Pineapple, House-Made Spicy Tomato Sauce, Mozzarella* \$26
- Get the Greek- *House-Made Tomato Sauce, Spinach, Tomato, Roasted Red Pepper, Red Onion, Kalamata Olives, Feta, Mozzarella (V)* \$27

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BBQ Buffet

Classic BBQ Menu

\$28 per person | Minimum of 15 Guests

- Home Made Beef Burgers with Assorted Toppings and Condiments
- All Beef Hotdogs with Assorted Toppings and Condiments
- Sweet Onion and Herb Coleslaw (GF, V, DF)
- Creamy Roasted Red Pepper Potato Salad (GF, V)
- Assorted Freshly Baked Cookies (V)

Cowtown BBQ Menu

\$31 per person | Minimum of 20 Guests

- Sliced Barbequed Brisket (GF, DF)
- Smoked Pork Farmer's Sausage
- Mini House Made Corn Bread | Jalapeno | Green Onion (V)
- Watermelon & Basil Salad | Feta | Torn Basil | Balsamic (GF, V)
- Train wrecker beans | Brown Sugar | Bacon | Mushrooms (GF)
- Creamy Coleslaw | Shredded Cabbage & Carrot | Creamy Lemon Poppyseed Dressing (GF, DF, V)

Hot Dog Haven

Minimum of 5 Guests

Barkin' Basics \$7.50

- All Beef Hot Dog, Served with Ketchup & Mustard

Add Ons

Windy City (Chicago Dog)

Pickle Spears, Tomatoes, Green Relish, Diced White Onion, and Pepperoncini **+\$4 PP**

Kimchi Kraze (Kimchi Dog):

Kimchi, Kewpie Mayo, Green Onion, Sliced Nori **+\$5 PP**

Chili Cheese Champion (Chili Cheese Dog):

Three Bean Chili, Diced White Onion, Cheddar Cheese, Pickled Jalapeno **+\$5 PP**

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Heritage Buffet

\$52 Per Guest | Minimum of 20 Guests

Served with Freshly Baked Bread Rolls

Accompanied by Freshly Brewed Fair-Trade Coffee, Assorted Teas

Cold Selections

- Artisan Greens - *Pickled Vegetables, Manchego, Toasted Sunflower Seeds, Roasted Red Pepper Dressing (GF, V)*
- Caesar Salad - *Torn Romaine Hearts, Pancetta, Garlic Croutons, Parmesan Caesar dressing*
- Canadian & Imported Cheese Board - *a Blend of Aged, Mild, Soft Cheeses, Fig Confiture & Honey (V)*
- Charcuterie Board - *Assortment of Local & Imported Cured Salamis', Sausage & Pates, Brassica Mustard & Smoked Tomato Relish, Pickled Red Onions*

Hot Selections

- Free Range Chicken – *Preserved Lemon and Pink Peppercorn Jus (GF, DF)*
- Herb Gnocchi – *Butternut Squash and Brown Butter Cream Sauce, Shaved Parmesan (V)*
- Roasted Salmon – *Arugula Pesto, Kalamata Olives, Popped Capers (GF, DF)*
- Roasted Garlic Nugget Potatoes – *Fresh Herbs (GF, DF, V)*
- Roast Seasonal Vegetables - *Chimichurri (GF, DF, V)*

Carving Station-Buffet Enhancement

- Striploin - *Herb Crusted Striploin of Carved Alberta Beef, Natural Jus, Mustards, Horseradish & Pickles.*
\$18 Per Person | Minimum 20 Guests
- Turkey - *In-house Smoked Turkey Breast, Herb gravy, sweet and sour cranberries*
\$12 Per Person | Minimum 20 Guests
- Prime Rib - *Prime Rib of Alberta Beef, Horseradish Cream, Rosemary Jus*
\$19 Per Person | Minimum 20 Guests

**Carving Stations, if ordered, will match the number of guests attending the event.*

Desserts

- Blueberry Lavender Panna Cotta (GF)
- Dark Chocolate Cherry Tarts
- Lemon Cheesecake Verrine
- Salted Caramel and White Chocolate Mousse Cake

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1916 Buffet

\$47 Per Guest | Minimum of 20 Guests

Served with Freshly Baked Bread Rolls

Accompanied by Freshly Brewed Fair-Trade Coffee, Assorted Teas

Cold Selections

- Artisan Greens - *Pickled Vegetables, Manchego, Toasted Sunflower Seeds, Roasted Red Pepper Dressing (GF, V)*
- Caesar Salad - *Torn Romaine Hearts, Pancetta, Garlic Croutons, Parmesan Caesar dressing*
- Assortment Of Imported And Local Cheeses With Crackers
- Baby Carrots, Broccoli, Grape Tomatoes, Peppers, Cucumber - *Peppercorn Ranch (GF, V)*

Hot Selection

- Free Range Chicken - *Preserved Lemon and Pink Peppercorn Jus (GF, DF)*
- Thin sliced Roast Beef - *Red Wine Pan Jus*
- Penne - *Roasted Pearl Onion, Basil Tomato Sauce, Shaved Parmesan (V)*
- Roasted Garlic Nugget Potatoes – *Fresh Herbs (GF, DF, V)*
- Roast Seasonal Vegetables - *Chimichurri (GF, DF, V)*

Desserts

- Assorted Squares and Mini Cookies

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Reception



Canapes

Per Dozen | Minimum 3 Dozen of Each (**Maximum of 6 different kinds of Canapes PER EVENT**)

Cold Selections

- Vegetarian Maki Roll - *Avocado, Red Pepper, Cucumber, Sweet Soy & Spicy Aioli (GF, DF, V)* Minimum 6 orders **\$32**
- Mini Alberta Beef Tostada - *Pico de Gallo, Cilantro, Tortilla (GF, DF)* **\$28**
- Devilled Eggs – *Grilled Shishito Pepper, Avocado, Toasted Sesame Seed (GF, DF, V)* **\$28**
- Stuffed Peppadew Peppers – *Garlic & Herb Whipped Feta (GF, V)* **\$28**
- Olive Caprese Skewer – *Bocconcini, Grape tomato, Sundried Olive, Reduced Balsamic, Fresh Basil (GF, V)* **\$26**
- Smoked Salmon Mousse - *Pickled Onion, Crispy Potato (GF)* **\$26**
- Spicy Tuna Poke- *Cucumber, Avocado, Crispy Rice Paper (DF)* **\$30**
- Shrimp Cocktail- *Miso Chili Poached Shrimp, Wasabi Cocktail Sauce, Micro Greens (DF)* **\$30**

Warm Selections

- Mini Vegetable Samosa - *Curry Tahini Dip (DF, V)* **\$24**
- Togarashi Prawn Tempura - *Sriracha Aioli (DF)* **\$28**
- Crispy Tempura Cauliflower - *Spiced Yogurt Dip (GF, V)* **\$26**
- Warm Smoked Chipotle Queso Tater Tot Skewer (V) **\$27**
- Crispy Pork & Kimchi Dumplings - *Sesame Soy Glaze, Green Onion* **\$26**
- Gochujang Chicken Skewers - *Black & White Sesame Seeds (GF, DF)* **\$29**
- Hand-Made Sweet Potato & Black Bean Empanadas - *Smoked Paprika Aioli (GF, DF, V)* **\$26**
- Mini Wild Mushroom Quiche - *Truffle Aioli (V)* **\$25**
- House Made Falafel Croquettes – *Preserved Lemon Aioli, Hummus (DF, V)* **\$25**

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Placed & Platters

Imported and Local Cheese Board

\$120 Per platter (serves 10)

- Assortment of Imported & Local Cheeses, Confiture, with Assorted Crisps & Dried Fruit

Domestic Cheese Board

\$85 Per platter (serves 10)

- Sliced Domestic Cheese with Crackers

Charcuterie Board

\$120 per platter (serves 10)

- Assorted Local & Imported Dried & Cured Meats, Pates & Sausage, Selection of House Made Pickled Vegetables, Grainy Brassica Mustard & Smoked Tomato Relish

Eat Your Veggies Platter

\$60 Per platter (serves 10)

- Sugar Snap Peas, Carrot & Celery Sticks, Cucumber Spears, Baby Peppers, Cherry Tomatoes, Radishes, Grilled Onion Hummus

Sliders

\$55 per dozen (minimum of 3 dozen per kind)

- Chicken Parm- *Seasoned Breaded Chicken, Marinara Sauce, Mozzarella, Fresh Basil*
- Beef “Dip” - *Sliced Slow Roasted Beef, Caramelized Onion, Provolone*
- Cubano – *Mojo Pork, Shaved Smoked Ham, Swiss, Mustard, Pickles*
- Veg Antipasto- *Pesto Aioli, Artichokes, Roasted Pepper, Pepperoncini, Zucchini, Provolone (V)*

Pub Grub (min qty is 10 guests per item)

- Loaded Potato Skins (4 pc) - *Bacon Bits, Cheddar, Sour Cream, Green Onion* \$10 pp
- Fried Pickle Spears (4 pc) - *Dill Ranch Dip (V)* \$8 pp
- Dry Pork Ribs (4 oz) \$12 pp
- Hot Spinach & Artichoke Dip (4 oz) with Tortilla Chips *(GF, V)* \$10 pp
- Mini Corn Dogs Mustard (2 pc) \$8 pp
- Chicken Wings (8 pc) with Assorted Dips \$12 pp

Full Pub Grub – Includes all Selections *Minimum of 20 guests

\$28 Per Person

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Market Station

\$24 Per Person | Minimum of 15 guests

- Crostinis, Sea Salt Bread Sticks, Assorted Snap Breads & Sundried Fruit Crackers
- Fine Imported & Local Cheeses - *Fig Confiture, Honey & Dried Fruit*
- Hotel Arts Charcuterie Board - *Assorted Local & Imported Dried & Cured Meats, Pates & Sausage, Selection of House Made Pickled Vegetables, Grainy Brassica Mustard & Smoked Tomato Relish*
- Grilled Vegetable Platter - *Shitake Mushrooms, Artichokes, Golden Beets, Asparagus & Peppers*

Sushi & Sashimi Platter

**\$25 Per Person | Based on 3 Pieces of Sushi, 2 Pieces of Sashimi Each
Minimum of 15 guests**

- California Rolls
- Spicy Tuna Rolls
- Prawn Tempura Rolls,
- Vegetarian Maki Roll - *Avocado, Red Pepper (GF, DF, V)*
- Tuna & Salmon Sashimi
- Pickled Ginger, Sweet Soy & Wasabi

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Chef Attended Stations

Korean Striploin

\$15 Per Person | Minimum 50 Guests

- Korean Chili Roasted Striploin of Carved Prime Alberta Beef (GF)
- Kimchi, Sriracha Aioli, Pickled Vegetables, Steam Buns

Smoked BBQ Brisket

\$15 Per Person | Minimum 40 Guests

- Sweet Peppercorn BBQ Crust, Alabama White BBQ Sauce, Green Onion & Jalapeno Cornbread

Pad Thai Station

Minimum 30 Guests

- Pad Thai - Beef, Baby Prawns, Tamarind Sauce, Rice Noodles (GF) **\$17 Per Person**
- Vegetarian - Stir-Fried Vegetable Pad Thai, Rice Noodles, Coconut Panang Sauce (GF, DF, V) **\$15 Per Person**

Risotto Station

\$12 Per Person | Minimum 30 Guests

- Wild Mushroom Porcini Risotto – Roasted Garlic, Parmesan (GF, V)

Risotto Station Protein Option:

Protein options, if ordered, will match the number of guests attending the event

- Lemon Garlic Shrimp **\$6 Per Person**
- Italian Sausage **\$4 Per Person**
- Braised Beef Short Rib **\$6 Per Person**
- Herb Pork Loin **\$5 Per Person**

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Interactive Stations

“Build your Own” Pasta Station

Minimum 30 Guests

\$14 Per Person

- Penne and Macaroni Pasta
- Creamy Cheese Sauce and Basil Marinara
- Self-Serve Toppings: Bacon Bits, Crumbled Sausage, Smoked Pulled Chicken, Green Onions, Caramelized Onions, Roasted Vegetables, Kalamata Olives, Shredded Parmesan Cheese, Fried Capers, Assorted Hot Sauces

Station can be Chef attended. Additional labor charges will apply

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Beverage



Beverage Palette

Premium Bar – Highballs (1 oz)

- Gin | Bombay Sapphire
- Vodka | Skyy
- Rye Whiskey | Forty Creek
- Rum | Bacardi Superior, Bacardi Black and Bacardi Spiced
- Scotch | Ballantine’s

BTL

Host
\$9.00

Cash
\$9.50

Craft Beer (rotating local area selections)

- Village Blonde Ale
- Village Blacksmith
- Fahr Kolsch-ish
- Last Best IPA
- Fernie Brewing “What the Huck” Huckleberry Wheat Beer

\$9.00

\$9.50

Cider & Cooler

- Big Rock Creek Cider, Twisted Teas, Bacardi Breezer

\$9.00

\$9.50

Wine (4 oz)

- House Red
- Premium Red
- House White
- Premium White

\$50

\$9.00

\$9.50

\$55

\$12.00

\$12.50

\$50

\$9.00

\$9.50

\$55

\$12.00

\$12.50

Pop/Juice

\$4.00

\$4.50

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*All Host and Cash Bars include bartender, glassware, and appropriate mix (pop, juice & garnish). A bartending fee of \$30.00 per hour (minimum of three hours) will apply to all bars with a net revenue of less than \$500.00. Host prices do not include applicable taxes or gratuity. One bar per 100 guests. All bars over 100 guests will have drink tickets being sold. Ticket sellers can accept cash, debit, and major credit cards, however, cannot offer change.

*The hotel reserves the right to refuse or terminate the service of alcoholic beverages at any time if the service is not in accordance with the regulations of the AGLC.

Beverage Service

BEVERAGES AVAILABLE UPON REQUEST

Punch

- Non-alcoholic punch (serves 25 guests) \$75.00 | 25 Glasses
- Liquor/Champagne punch (serves 25 guests) \$175.00 | 25 Glasses

Specialty Premium Zero Proof Selections *MP*

- Rotating Selections of Non-Alcoholic Beer
- Crafted Specialty Non-Alcoholic wines, spirits and batched beverages

Cocktails (*his & hers*) *MP*

Custom crafted cocktails to fit your theme, please speak to your event specialist to start the process

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Deposit Schedule & Additional Fees

- Initial 20% deposit: required at the time of signing based on the estimate your Curated Catering event contact provided.
- Additional 50% deposit: required at least one (1) month before the official event date based on the estimate provided by your Curated Catering event contact.
- Remaining balance: required two (2) business days before the event date.

** Deposits may be applied towards fees and/or charges due to cancellation or minimums*

Additional Fees:

- Any orders with less than 48 business hours' notice will incur a twenty percent (20%) rush order fee.
- Black linen for guest tables: \$10 per linen.
- If you need extra personnel for your event, kindly inform us. Additional staff can be provided at a minimum of 3 hours for a rate of \$30 per hour.
- Cake cutting please discuss with your catering manager *(includes cutting, plating, plates and cutlery)*

Taxes and Gratuities: All food prices quoted are subject to applicable federal and provincial taxes unless otherwise stated. An eighteen percent (18%) service charge is applied to all food and beverage and five percent (5%) GST is applicable.

Statutory Holidays: A fifteen percent (15%) surcharge will apply to all food and beverage on all Canadian statutory holidays.

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General Information

Menu Selections:

- In order to ensure availability, we request that your menu selections are confirmed with your Event Manager no later than two weeks prior to your event. Please advise your Event Manager of any special dietary requirements as soon as possible prior to the event. Charges may apply for dietary substitutions made on the day of the event. A \$10.00 per person surcharge is applicable when offering a menu consisting of two entrée selections (excludes vegetarian options). Final entrée count is due no later than noon 3 business days prior to the event date.

Allergens and Dietary Restrictions:

- Dietary Restrictions can be accommodated, and menu adjustments are available upon request. Arrangements should be made in advance with your Event Manager.
- GF = Gluten Free
- DF = Dairy Free
- V = Vegetarian (* Vegetarian Dishes may not be Vegan. Please confirm with your Event Manager)

Guaranteed Number:

- For all meal functions, the guaranteed number attending must be communicated to your Curated Catering event contact no later than 3 business days prior to the function date, otherwise, charges will be based on the number originally booked.

Contact Us:

For more information please contact:

- SAITevents@hotelarts.ca (in the subject line please use 'SAIT: _____' format)
- 403.210.5774

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Curated
Catering