



# SAIT

# Wedding Menu

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Contact Us:

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# Reception

Per Dozen  
Minimum 3 dozen of each



## Cold Selections

<b>Yam Roll Tempura</b> <i>Yam, Avocado, Spicy Kewpie Mayo (GF, DF, V)</i>	\$36
<b>Mini Alberta Beef Tostada</b> <i>Pico de Gallo, Cilantro, Corn Tortilla (GF, DF)</i>	\$30
<b>Deviled Eggs</b> <i>Grilled Shishito Pepper, Avocado, Toasted Sesame Seed (GF, DF, V)</i>	\$29
<b>Mini Arepas</b> <i>Pulled Chicken, Avocado Crema, Cilantro (DF, GF)</i>	\$32
<b>Stuffed Peppadew Peppers</b> <i>Garlic &amp; Herb Whipped Feta (GF, V)</i>	\$28
<b>Confit Heirloom Cherry Tomato</b> <i>Confit Tomato, Toasted Focaccia Crostini, Herb Boursin Spread (V)</i>	\$29
<b>Olive Caprese Skewer</b> <i>Bocconcini, Grape tomato, Sundried Olive, Reduced Balsamic, Fresh Basil (GF, V)</i>	\$28
<b>Smoked Salmon Mousse Blini</b> <i>Pickled Onion, Citrus Creme fraiche, Dill Sprig</i>	\$30
<b>Spicy Tuna Poke Cones</b> <i>Cucumber, Avocado, Black Sesame Cone, Sesame Soy Dressing (DF)</i>	\$42
<b>Shrimp Salad Rolls</b> <i>Miso Poached Shrimp, Thai Basil, Rice Noodles, Lettuce, Peanut Dipping Sauce (GF, DF)</i>	\$30



# Reception

Per Dozen  
Minimum 3 dozen of each



## Hot Selections

<b>Togarashi Prawn Tempura</b> <i>Sriracha Aioli (DF)</i>	\$39
<b>Crispy Cauliflower Tempura</b> <i>Spiced Yogurt Dip (GF, V)</i>	\$26
<b>Old Gruyere Mousse</b> <i>Pomme Paillason, Pickled Turnip, Micro Radish (GF, V)</i>	\$35
<b>Crispy Pork &amp; Kimchi Dumplings</b> <i>Sesame Soy Glaze, Green Onion</i>	\$26
<b>Crab Dumplings</b> <i>Sweet Chili Glaze, Green Onion, Cream Cheese, Blue Crab</i>	\$28
<b>Gochujang Chicken Skewers</b> <i>Black &amp; White Sesame Seeds (GF, DF)</i>	\$29
<b>Hand Made Sweet Potato &amp; Black Bean Empanadas</b> <i>Smoked Paprika Aioli (GF, DF, V)</i>	\$37
<b>Mini Wild Mushroom Quiche</b> <i>Truffle Aioli (V)</i>	\$25
<b>Mini BBQ Pork Bun Spicy</b> <i>Sesame Aioli, Scallions</i>	\$35
<b>Spinach and Feta Spanakopita</b> <i>Tzatziki Sauce (V)</i>	\$27
<b>Porcini &amp; Truffle Mushroom Arancini</b> , <i>Parmesan Aioli (GF, V)</i>	\$34

# Plated Dinner

All Plated Dinners are a Minimum of 3 Courses  
Served with Freshly Baked Bread Rolls  
Accompanied by Freshly Brewed Fair-Trade Coffee, Assorted Teas  
Includes choice of soup or salad (choose one) and a dessert Add \$8 to have soup & salad (4 courses)



## Soup or Salad – Choose one

### Salad Selection

- **Artisan Greens Pickled Shallots**, Shaved Fennel, Sultana Raisins, Pumpkin Seeds, Citrus Pomegranate (GF, DF, V)
- **Caesar Salad** Torn Romaine Hearts, Pancetta, Garlic Croutons, Spicy Parmesan Caesar dressing
- **Beet Trio** Goats Cheese, Arugula, Shaved Fennel, Preserved Lemon Vinaigrette (GF V)
- **Cobb Wedge Salad Cherry Tomato**, Lardon, Sliced Red Onion, Crumbled Blue Cheese, House-Made Ranch Dressing (GF)

### Soup Selection

- **Lemongrass Coconut Carrot** Curried Yogurt (GF V)
- **Butternut Squash Velouté** Nutmeg Cream, Pumpkin Seeds (GF, V)
- **Roast Tomato Bisque** Whipped Feta (GF V)
- **Creamy Leak & Potato Soup** Chive Oil (GF, V)

## Entrées – Choose one

- **Seared Atlantic Salmon** **\$54**  
*Coconut Curry Risotto, Confit Tomato, Thai Basil, Micro Cilantro (DF, GF)*
- **Braised Short Rib** **\$56**  
*Pomme Croquette, Vadouvan Spiced Carrots, Parsnip Chips, Oxtail Jus*
- **8oz Stuffed Chicken Supreme** **\$52**  
*Broccolini, Potato Pavé, Beetroot Tuilé, Roasted Chicken Jus (GF)*
- **Thai Curry Risotto** **\$45**  
*Confit Cherry Tomato, Fried Thai Basil (DF, GF, VGN)*

## Desserts – Choose one

- **Passion Fruit & Basil White Cake** *White Chocolate Crunch, Basil Curd (Nut Free, V)*
- **Apple Galette** *Sage Caramel, Spiced Chantilly (Nut Free, V)*
- **Chocolate Almond Cake** *Vegan Buttercream, Toasted Almonds (GF, VGN)*
- **Earl Grey Crème Brulee** *Vanilla Short Bread Cookie (Nut Free)*

## 3 Course's Children Menu

(3 to 10 years old)

**\$25**

- **First Course**  
*Fresh Assorted Veggies Ranch Dip (GF V)*
- **Second Course – Choose One**  
*Cheesy Mac & Cheese (V)*  
*OR*  
*Crispy Chicken Finger & Fries Plum Sauce and Ketchup*
- **Third Course**  
*Chef's Choice Kids Dessert*

# Buffet Dinners

\$57 Per Guest | Minimum of 20 Guests  
Served with Freshly Baked Bread Rolls  
Accompanied by Freshly Brewed Fair-Trade Coffee, Assorted Teas  
All Items Listed are Included.



## Cold Selection

- **Artisan greens** *Pickled Carrot, Shaved Beets, Cucumbers, Manchego, Toasted Sunflower Seeds, Roasted Red Pepper Dressing (GF V)*
- **Caesar Salad** *Torn Romaine Hearts, Pancetta, Garlic Croutons, Spicy 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', Sausages, House Smoked Meats, Grainy Mustard & Smoked Tomato Relish, Pickled Vegetables*

## Hot Selection

- **Seared Chicken Breast** *Tarragon & Rosemary Jus (GF, DF)*
- **Herb Gnocchi** *Butternut Squash and Brown Butter Cream Sauce, Shaved Parmesan (V)*
- **Roasted Salmon** *Fenugreek & Cauliflower Emulsion (DF, GF)*
- **Trio Colour Roasted Potato** *Parmesan, Fresh Herbs (GF, V)*
- **Roast Seasonal Vegetables** *Chimichurri (GF, DF, V)*

## Dessert

- **Honey Lavender Pannacotta** *(GF)*
- **Dark Chocolate Cherry Tarts**
- **Chocolate Almond Cake** *Vegan Buttercream, Toasted Almonds (GF, VGN)*
- **Salted Caramel & White Chocolate Mousse Cake**



# Buffet Dinners

\$67 Per Guest | Minimum of 20 Guests  
Served with Freshly Baked Bread Rolls  
Accompanied by Freshly Brewed Fair-Trade Coffee, Assorted Teas  
All Items Listed are Included



## Cold Selection

- **Spinach & Arugula Salad** *Shaved Tri Colour Carrot, Pickled Radish, Cherry Tomato, Haloumi Croutons, Candied Walnuts, Spicy Honey Dressing (GF, V)*
- **Caesar Salad** *Torn Romaine Hearts, Pancetta, Garlic Croutons, Spicy Parmesan Caesar dressing*
- **Canadian & Imported Cheese Board** *Blend of Aged, Mild & Soft Cheeses, Fig Confiture & Honey (V)*
- **Charcuterie Board** *Assortment of Local & Imported Cured Salamis', Sausages, House Smoked Meats, Grainy Mustard & Smoked Tomato Relish, Pickled Vegetables*

## Hot Selection

- **Seared Chicken Breast** *Tarragon & Rosemary Jus (GF, DF)*
- **Smoked & Braised Beef Short Rib** *Red Wine Reduction (GF, DF)*
- **Herb Gnocchi** *Butternut Squash & Brown Butter Cream Sauce, Shaved Parmesan (V)*
- **Chive & Parmesan Whipped Potato** *Fresh Chives (V)*
- **Roast Seasonal Vegetables** *Chimichurri (GF, DF, V)*

## Dessert

- **Honey Lavender Panna Cotta** *(GF)*
- **Dark Chocolate Cherry Tarts**
- **Chocolate Almond Cake** *Vegan Buttercream, Toasted Almonds (GF, VGN)*
- **Salted Caramel & White Chocolate Mousse Cake**

# Buffet Additions

Minimum of 20 guests

## Carving Station Buffet Enhancement

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

- |  |                 |
|--|-----------------|
| Striploin  | \$18 Per Person |
| • <b>Herb Crusted Striploin of Carved Alberta Beef</b> <i>Beef Jus, Mustards, Horseradish &amp; Pickles (GF, DF)</i> |                 |
| Cornish Hen  | \$15 Per Person |
| • <b>In-House Brined Cornish Game Hen</b> <i>Herb Poultry Jus (GF, DF)</i>   |                 |
| Bone in Prime Rib  | \$22 Per Person |
| • <b>Prime Rib of Alberta Beef</b> <i>Horseradish Cream, Rosemary Jus (GF, DF without Horseradish Cream)</i>         |                 |







# Late Night

## House Made Flatbreads

*(one flatbread serves approximately 4 people)*

- **Arugula Pistachio Pesto** Shitake Mushroom, Caramelized Onion, Goat Cheese (V)
- **Capicola Ham** Smoked Tomato Relish, Kalamata Olives, Sylvan Star Gouda
- **Spicy Braised Beef** Tomato Salsa, Avocado Puree, Queso Fresco
- **Pulled Pork** Garlic Cream, Pickled Golden Beet, Smoked Blue Cheese

\$18 Per Person | Minimum Of 30 Guests

## Market Station

- Crostini's, Sea Salt Bread Sticks, Assorted Sliced Baguette & Crackers
- Fine Imported & Local Cheeses, Confiture & Dried Fruit (V)
- Hotel Arts Charcuterie Board  
Assorted Local & Imported Dried & Cured Meats, Pates & Sausage, Selection of House Made Pickled Vegetables, Grainy & Fine Brassica Mustard
- Grilled Vegetable Platter  
Shitake Mushrooms, Artichokes, Golden Beets, Asparagus & Peppers (V)

\$24 Per Person | Minimum of 30 Guests

## Curry Bowl

Individual Take Out Boxes, Basmati Rice, Butter Chicken, Beef Rogan Josh, Chickpea Masala (V)

\$14 Per Person | Minimum Of 30 Guests

## Build Your Own Poutine

Individual Take Out Boxes, Red Skin Potato Wedges, Montreal Cheese Curds, Gravy, **Add Ons Available for Additional Cost:** Pulled Pork, Butter Chicken OR Braised Beef

\$12 Per Person | Minimum Of 30 Guests

## Mac & Cheese

Macaroni Noodles, Creamy Cheese Sauce, Assorted Toppings

\$14 Per Person | Minimum Of 30 Guests

## Let's Taco 'bout It

- Spiced Chicken Breast, Spicy Beef and Corn & Black Bean Stew (V)
- Hard Corn Taco Shells and Soft Flour Tortillas
- Condiments Include: Sour Cream, Guacamole, Roasted Vegetable Salsa, Monterey Jack Cheese, Fresh Tomato, Red Onion
- **Based on 3 Pieces Per Person.**

\$15 Per Person | Minimum Of 25 Guests





# Beverage Service



# Beverage Service



## 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

## 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



# 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 after the event date.

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

## **Additional Fees:**

- 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 our cake cutting options with your event manager

**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.



# 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

