



HUDSON

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about hudson

Savour the spectacular views of downtown Calgary's historic district from the sixth floor of Hudson's Bay's heritage building. Boasting impressive design and incredible versatility, Hudson is a state-of-the-art event complex that comprises two unique venues – the contemporary Hudson Loft and the grand Hudson Flat – totaling over 18,000 square feet of event space and accommodating up to 700 guests.

As both a tribute to HBC's tradition and a reflection of its progress, the venue's decor combines the building's existing historic grandeur and charm with new, urban accents. From high-profile galas and romantic weddings to intimate meetings and corporate conferences, this simple and sophisticated open-concept space is well-suited for a diverse range of occasions.

booking information & faq

Capacities

Loft: 30 to 480 guests for a seated event or 600 guests for a standing cocktail reception

Flat: 20 to 300 guests for a seated event or 425 guests for a standing cocktail reception

Loft & Flat: 712 guests for a full buyout

What's Included

- Green room/bridal suite
- Service staff
- An Event Manager will be available as your direct on-site contact on the day of your event
- All standard white linens (tablecloths & napkins)
- Round tables, square tables & cocktail tables
- Leather dining chairs
- Table flatware, glassware & barware
- Candles
- Table numbers
- Printed, personalized menus for each place setting
- In-house dance floor

Venue Costs

Your Event Specialist will work with your vision and budget. Room rentals and minimum spend requirements vary by day of the week and the timing of your event. Plated and buffet menu packages are available, priced per person. Host, cash and bar packages are also available. Customized offerings can be tailored with your Event Specialist.

Other Costs to Consider

- Audio-visual components
- Coat check
- Event insurance
- Venue security
- SOCAN legislated music fee (government-mandated)
- RE:SOUND legislated music fee (government-mandated)
- Lounge furniture and/or soft seating
- On-site ceremonies start at \$400
- Cake or cupcake fees

breakfast buffet

priced per person

continental light

Seasonal Selection of Breakfast Muffins & Banana Bread
 Housemade Fruit Yoghurt Jars with Seasonal Okanagan Fruit Conserve
 Butter & Jams
 Market Fresh Whole Fruit
 Morning Fruit Juices
 Freshly Brewed Coffee & Selection of Teas Selection
 17.

traditional continental

Freshly Baked Butter Croissants & Mini Danishes
 Seasonal Selection of Breakfast Muffins & Banana Bread
 Housemade Fruit Yoghurt Jars with Seasonal Okanagan Fruit Conserve
 Butter & Jams
 Market Fresh Whole Fruit
 Morning Fruit Juices
 Freshly Brewed Coffee & Selection of Teas Selection
 20.

wellness breakfast

Breakfast Smoothies
 Hot Oatmeal with Selection of Organic Cane Sugar, Honey, Prairie Omega Seeds & Blueberries
 Sunflower Granola with Toasted Mixed Nuts & Chilled Skim Milk
 Seasonal Selection of Breakfast Muffins & Banana Bread
 Housemade Fruit Yoghurt Jars with Seasonal Okanagan Fruit Conserve
 Butter & Jams
 Market Fresh Whole Fruit
 Morning Fruit Juices
 Freshly Brewed Coffee & Selection of Teas Selection
 23.

deluxe continental

Assorted Bagels, Shaved Red Onion, Capers, Chive Cream Cheese, Smoked Salmon,
Sliced Tomato, Bacon Bits

Spinach Wrap with Scrambled Egg, Tomato, Greens & Parmigiano-Reggiano

Freshly Baked Butter Croissants & Mini Danishes

Seasonal Selection of Breakfast Muffins & Banana Bread

Housemade Fruit Yoghurt Jars with Seasonal Okanagan Fruit Conserve

Butter & Jams

Sliced Fruit & Berry Platter

Morning Fruit Juices

Freshly Brewed Coffee & Selection of Teas Selection

26.

hudson executive breakfast

Eggs Benedict with Canadian Bacon & Hollandaise

Buttermilk Pancakes & Warm Maple Syrup

Country Sausages & Smoked Maple Bacon

Fried Heirloom Potato Hash

Smoked Salmon Platter with Red Onions, Capers, Watercress & Horseradish Chantilly Cream

Freshly Baked Butter Croissants & Mini Danishes

Seasonal Selection of Breakfast Muffins & Banana Bread

Sliced Fruit & Berry Platter

Morning Fruit Juices

Freshly Brewed Coffee & Selection of Teas Selection

30.

breakfast enhancements

à la carte

priced per piece (minimum 1 dozen per item)

Chef's Seasonally Inspired Mini Quiche	3.
Fresh Whole Fruit	3.
Individual Fruit Yoghurt	3.
Sliced Banana Bread	3.
Mixed Danishes & Croissants	3.
Assorted Mini Danishes	3.
All Butter Croissants	3.
Seasonal Selection of Breakfast Muffins	3.50

priced per person

Market Fruit Salad	4.
Cinnamon French Toast	4.
Buttermilk Pancakes Maple Syrup	5.
Applewood-Smoked Salmon Platter Shaved Red Onion, Capers, Watercress, Horseradish Chantilly Cream	9.
Sliced Fruit & Berries	9.
Eggs Benedict Canadian Bacon	10.

breakfast canapés

priced per dozen

Enhance your meeting and wow your guests at arrival with a selection of passed breakfast canapés.
A great conversation piece to get the morning started.

Mini Seasonal Fruit Skewer

Cinnamon French Toast Maple Syrup Drizzle

Poached Fingerling Potato Corned Beef & Onion Hash

Smoked Salmon Croque-Monsieur Dill Cream Cheese

Thick Maple-Glazed Bacon Fork Apple Ketchup

Twice-Baked Stuffed New Potato Sour Cream, Bacon, Chive

Black Pudding Coin Black Cherry HP Sauce

Smoked Kielbasa Smoked Sour Cream

42.

plated breakfast

priced per person

prix fixe menu 1

Basket of Morning Breads

All Butter Croissants, Mini Danishes & Muffins

-

Scrambled Egg

Homestyle Potatoes, Country Sausage, Applewood-Smoked Bacon,
Roasted Tomato, Parmigiano-Reggiano

-

Market Fresh Fruit Salad

Mint Syrup

-

Freshly Brewed Coffee & Selection of Teas

25.

prix fixe menu 2

Fruit Yoghurt Parfait

Housemade Granola, Toasted Almonds, Dried Cranberries

-

Poached Omega-3 Eggs

Corned Beef, Fried Shredded Heirloom Potato Hash,
Chive Hollandaise, Tomato Ragoût

-

Fresh Fruit & Berry Platter

-

Freshly Brewed Coffee & Selection of Teas

28.

Want to offer guests a choice? We're happy to prepare an additional entrée selection for 10. per person.
Speak with your Event Specialist for more details.

themed breaks

priced per person

got milk?

Assorted Cookies
 Chocolate Brownies
 Chocolate, White & Soy Milk
 Freshly Brewed Coffee & Selection of Teas
 12.

sweet seduction

Selection of Chocolates
 Mini French Patisseries
 Freshly Brewed Coffee & Selection of Teas
 16.

the vegan

Sliced Fruit & Berry Platter
 Assortment of Dried Fruits & Nuts
 Raw Vegetable Crudités
 Quinoa Salad
 Chickpea & Buckwheat Salad
 Mixed Green Salad with Shaved Vegetables
 & Aged Sherry Dressing
 18.

sandwich board

Assorted Meat & Vegetarian Sandwiches & Wraps
 Big Dill Pickles
 Pickled Vegetables
 Bottled Water & Fruit Juices
 18.

health smart

Fresh Juice Selection
 Apple Bran Muffins & Granola Bars
 Fruit Yoghurt Parfaits with Granola Crumble
 Market Fresh Whole Fruit
 Freshly Brewed Coffee & Selection of Teas
 14.

got junk?

Movie Candy
 Chocolate Bars & Cookies
 Salty Snacks
 Soft Drinks & Bottled Water
 Freshly Brewed Coffee & Selection of Teas
 14.

cheese, please

Canadian & International Cheeses
 Fruit Conserves & Chutneys
 Grapes, Dried Fruit & Nuts
 Artisanal Bread & Cracker Selection
 19.

coffee break additions

priced per dozen

French Madeleines	24.
Assorted Biscotti	30.
Assorted Baked Cookies	32.
Sliced Banana Bread	34.
Mixed Cookie & Brownie Platter	34.
Chocolate Brownies	36.
Selection of Muffins	38.
Chef's Choice of Seasonal Macarons	40.

lunch buffet

priced per person

picnic at pumphouse park

Young Kale & Romaine Caesar

Crispy Lentils, Smoked Bacon, Focaccia Croutons,
Hen's Egg, Shaved Parmigiano-Reggiano,
Caesar Vinaigrette

Lollo Rossa & Frisée Salad

Crumbled Feta Cheese, Dried Cherries,
Green Beans, Toasted Sunflower Seeds,
Aged Sherry Dressing

Prairie Grain Tabbouleh

Seared Summer Squash,
Toasted Omega Seeds, Feta Cheese

Baby Potato Salad

Double-Smoked Bacon, Hen's Egg Gribiche, Capers, Green Onion

-

Variety of Seasonally Inspired Artisanal Meat & Vegetarian Sandwiches

Monte Cristo Sandwich

Shaved Ham, Swiss Cheese

-

Pickled Vegetables & Big Sliced Pickles

-

Cookie & Brownie Platter

-

Freshly Brewed Coffee & Selection of Teas

30.

little ukraine**Pierogies**

Bacon, Green Onion, Smoked Sour Cream

Potato & Beet Salad

Egg, Green Onion

Borscht

Smoked Ham Hock, Cabbage

Cabbage RollsBrown Rice, Ground Beef,
Hungarian Paprika, Onion

-

Cooked Golden Beets**Brined & Roasted Chicken**

New Potatoes, Carrots, Onion, Celery

Stuffed Pepper

Rice, Ukranian Sausage

Kielbasa Mac & Cheese

-

O&B Sweet Treats

-

Freshly Brewed Coffee & Selection of Teas

38.

(minimum 20 persons)

little italy**Young Kale & Romaine Caesar**Crispy Lentils, Smoked Bacon, Focaccia Croutons,
Hen's Egg, Shaved Parmigiano-Reggiano,
Caesar Vinaigrette**Grilled Italian Vegetable Antipasto**Extra Virgin Olive Oil, Zucchini, Eggplant,
Red Peppers, Artichokes, Olives, Fennel**Panzanella Salad**Broxburn Tomato, Olives, Fennel,
Balsamic Dressing**Roasted Acorn Squash Salad**

Chickpeas, Buckwheat, Goat Cheese

Orecchiette Octopus Salad

Olives, Tomato, Anchovies, Oregano Vinaigrette

Focaccia Bread

Sea Salt, Rosemary

-

Da PaolinoBraised Lemon Chicken, Garlic,
Fennel, Pink Peppercorns**Pork Shank Osso Buco Milanese**

Saffron Risotto, Italian Tomato, Gremolata

Rapini & Orecchiette

Tomato, Basil, Rapini, Parmigiano-Reggiano

-

O&B Sweet Treats

-

Freshly Brewed Coffee & Selection of Teas

40.

(minimum 20 persons)

asian street

Cucumber & Napa Cabbage Salad
Charred Green Onions, Shaved Daikon,
Ginger & Soy Dressing

Chewy Noodle Salad
Carrot, Coriander, Peanuts,
Lime & Red Chili Fish Sauce

Chilled Pork Potstickers
Pickled Ginger, Chillies

Korean BBQ Beef
Kimchi

Vegetable Chow Mein
Stir-Fried Asian Vegetables, Egg Fried Rice,
Bean Sprouts

Chicken & Shrimp Pad Thai
Egg & Glass Noodles, Green Chillies, Galangal,
Peanuts, Lime

Beef & Broccoli
Black Bean Sauce, Red Peppers,
Toasted Sesame Seeds

Bubble Tea

Freshly Brewed Coffee & Selection of Teas
42.
(minimum 20 persons)

banker's hall

Chef's Seasonally Inspired Soup

House Baked Dinner Rolls

Pickled Beet & Black Barley Salad
Crumbled Feta Cheese, Black Sesame Seeds

Baby Potato Salad
Double-Smoked Bacon, Hen's Egg Gribiche,
Capers, Green Onion

Prairie Grain Tabbouleh
Locally Grown Mixed Grains, Corn, Earl Grey,
Feta Cheese, Soft Herbs, Dates

Poached Pickerel Fillet
Mixed Beans & Lentils, Crispy Chickpeas,
Peas, Basil Sauce

Italian Sausage Orecchiette
Extra Virgin Olive Oil, Tomato, Fresh Basil,
Baby Kale, Shaved Parmigiano-Reggiano

Boneless Short Rib Bourguignon
Fingerling Potatoes, Cipollini Onions,
Button Mushrooms, Pancetta Lardons,
Root Vegetables

O&B Sweet Treats

Freshly Brewed Coffee & Selection of Teas
44.
(minimum 20 persons)

plated lunch

priced per person

o&b working lunch combo

Seasonally Inspired Gourmet Sandwich

Mixed Greens & Crudites

-

Platter of Cookies

-

Freshly Brewed Coffee & Selection of Teas

24.

express lunch 1

Lemon Chicken Schnitzel

Roasted Baby Potatoes, Green Beans,
Spiced Tomato Velouté

-

Mini Desserts & Sweets

-

Freshly Brewed Coffee & Selection of Teas

31.

express lunch 2

Poached Pickerel Fillet

Mixed Beans & Lentils, Crispy Chickpeas,
Peas, Basil Sauce

-

Mini Desserts & Sweets

-

Freshly Brewed Coffee & Selection of Teas

33.

express lunch 3

Braised Boneless Short Ribs

Prairie Corn, Toasted Buckwheat, Carrot Purée,
Crumble, Thyme, Bordelaise Sauce

-

Mini Desserts & Sweets

-

Freshly Brewed Coffee & Selection of Teas

36.

express lunch 4

Flat Iron Steak Salad

Pickled Beet, Black Barley, Sliced Beef,
Green Beans, Crumbled Feta

-

Mini Desserts & Sweets

-

Freshly Brewed Coffee & Selection of Teas

36.

Please note that all Express Menus are fixed. No substitutions are permitted.

prix fixe menu 1**Green Salad**

Mixed Greens, Arugula, Baby Spinach,
Shaved Vegetable Crudités,
Red Wine Vinaigrette

-

Italian Sausage Orecchiette

Extra Virgin Olive Oil, Tomato, Fresh Basil,
Baby Kale, Shaved Parmigiano-Reggiano

-

Mini Desserts & Sweets

-

Freshly Brewed Coffee & Selection of Teas

35.

prix fixe menu 3**Young Kale & Heart of Romaine Caesar Salad**

Crispy Lentils, Smoked Bacon, Focaccia Croutons,
Hen's Egg, Shaved Parmigiano-Reggiano,
Caesar Vinaigrette

-

Pan-Roasted Chicken Breast

Creamed Potatoes, Wilted Baby Kale,
Charred Onions, Squash Purée, Chicken Jus

-

Mini Desserts & Sweets

-

Freshly Brewed Coffee & Selection of Teas

40.

prix fixe menu 2**O&B Mushroom Soup**

Smoked Sour Cream, Chive

-

Chicken à la Plancha

Pumpkin & Sage Pilaf, Sage, Pomegranate

-

Mini Desserts & Sweets

-

Freshly Brewed Coffee & Selection of Teas

39.

prix fixe menu 4**Wood-Grilled Onion Velouté**

Pickled Onion, Thyme

-

Poached Wild Pickerel

Black Bean Medley, Toasted Pine Nut
& Sage Pistou

-

Mini Desserts & Sweets

-

Freshly Brewed Coffee & Selection of Teas

45.

prix fixe menu 5**Lollo Rossa & Frisée Salad**

Crumbled Feta Cheese, Dried Cherries,
Green Beans, Toasted Sunflower Seeds,
Aged Sherry Dressing

-

Atlantic Salmon

Northern White Beans, Local Lentils,
Wilted Greens, Sauce Gribiche, Watercress

-

Mini Desserts & Sweets

-

Freshly Brewed Coffee & Selection of Teas

49.

prix fixe menu 7**Heritage Salad**

Mixed Greens, Shaved Heirloom Beets & Carrots,
Shaved Parmigiano-Reggiano,
Smoked Maple Dressing

-

Slow-Braised Beef Chuck

Sweet Potato Dauphinoise, Wilted Greens,
Forest Mushrooms, Roasted Carrots

-

Mini Desserts & Sweets

-

Freshly Brewed Coffee & Selection of Teas

53.

prix fixe menu 6**Heirloom Carrot Velouté**

Crunchy Carrot Chips

-

Boneless Short Rib

Silky Mashed Potatoes, Garlic Kale,
Wood-Grilled Onions, Spiced Squash Purée,
Herb Jus

-

Mini Desserts & Sweets

-

Freshly Brewed Coffee & Selection of Teas

51.

prix fixe menu 8**Baked Potato Soup**

Sour Cream, Bacon Bits, Green Onion

-

Seared Alberta Beef Tenderloin

Silky Mashed Potatoes, Garlic Kale,
Wood-Grilled Onions, Spiced Squash Purée,
Herb Jus

-

Mini Desserts & Sweets

-

Freshly Brewed Coffee & Selection of Teas

59.

Want to offer guests a choice? We're happy to prepare an additional entrée selection for 10. per person.
Speak with your Event Specialist for more details.

canapés

minimum one dozen per selection · priced per piece

garden

Crispy Vegetarian Spring Roll	3.
Deviled Eggs	3.
Mushroom Bruschetta	3.50
Fried Mac & Cheese	3.50
Stuffed Baked Potato	3.50

ocean

Prawn Fork Crispy Dill	4.
Whitefish Brandade	4.
Salmon Rilette	4.
Albacore Tuna Ceviche	4.
Shucked Oysters Caesar Mignonette, Bacon, Pickle	4.
West Coast Octopus Chorizo Oil, Chive	5.
Gin & Tonic Salmon Tonic Gel, Juniper	5.

farm

Kielbasa Smoked Sour Cream	3.50
Crispy Chicken Skin Cracker Salt Cod Mousse, Cured Egg Yolk	4.
Meatball Sticky Glaze, Crumble	4.
Deep-Fried Chuck Nugget Braised Beef Chuck, Red Wine	4.
Corned Beef & Cabbage Red Cabbage Purée	4.
Korean-Spiced Chicken Wing Black Sesame Seeds	4.
Steak Tartare Textures of Yolk, Crumble	4.
Housemade Black Pudding Apple Ketchup	4.50
Spiced Lamb Ball Crumbled Feta Cheese	4.50

sweet

Petite Lemon Meringue Pie	2.50
Crème Fraîche Panna Cotta Rhubarb, Almond	3.
Vanilla & Lemon Madeline	3.
Seasonal Macaron	3.50
Mini Chocolate Tart Smoked Salt, Caramel	4.
Assortment of Chocolate Truffle Chef's Seasonal Choice	5.

Not sure what to select? Our Chef will create a seasonally inspired selection of four canapés per person, which will include a variety of vegetarian, seafood and meat creations.

14. per person

3.25 for each additional piece

14. per person for Chef's dessert selection

plated dinner

Customized menus can be created with the offerings listed below.
Your Event Specialist can assist with tailoring your selections to suit your event needs.

All menus include artisanal bread, sea salted butter & chef's daily spread.

soups

Chef's Seasonally Inspired Soup

9.

O&B Mushroom Soup

Smoked Sour Cream, Chive

10.

Baked Potato Soup

Sour Cream, Bacon Bits, Green Onion

10.

Wood-Grilled Onion Velouté

Pickled Onion, Thyme

10.

Curried Squash Velouté

10.

Heirloom Carrot Velouté

Crunchy Carrot Chips

10.

Beet Soup

Boiled Ham, Sour Cream, Dill, Crispy Onions

11.

salads

Heritage Salad

Mixed Greens, Shaved Heirloom Beets & Carrots,
Shaved Parmigiano-Reggiano,
Smoked Maple Dressing

11.

Green Salad

Mixed Greens, Arugula, Baby Spinach,
Shaved Vegetable Crudités, Red Wine Vinaigrette

11.

Young Kale & Romaine Caesar

Crispy Lentils, Smoked Bacon, Focaccia Croutons,
Hen's Egg, Shaved Parmigiano-Reggiano,
Caesar Vinaigrette

12.

Lollo Rossa & Frisée Salad

Crumbled Feta Cheese, Dried Cherries, Green Beans,
Toasted Sunflower Seeds, Aged Sherry Dressing

12.

Prairie Grain Tabbouleh

Seared Summer Squash,
Toasted Omega Seeds, Feta Cheese

13.

Caprese Salad

Mixed Tomatoes, Basil, Bocconcini,
Balsamic Vinegar, Black Pepper

14.

starters

Chicken Liver Parfait

Orange Marmalade, Toasted Bread

13.

Asparagus Spears

Cheddar Cheese Brûlée

14.

Split Ham & Pea Tart

Egg & Watercress Salad, Golden Beets, Lemon Vinaigrette

15.

Beef Carpaccio & Fried Fritter

Shallots, Crispy Capers, Pickles, Textures of Yolk, Shaved Parmigiano-Reggiano

16.

Heirloom Tomato & Buffalo Mozzarella

Aged Balsamic Vinegar, Pickled Cucumber, Black Pepper, Basil, Red Radish, Olive Oil

16.

Cured Wild B.C. Salmon

Pickled Cucumber, Fennel, Green Apple, Watercress, Horseradish Chantilly Cream

16.

Classic Steak Tartare

Crispy Taro Root Chips

16.

main courses

Chicken à la Plancha

Spanish-Style Rice, Saffron, Peas, Shrimp, Chorizo Sausage, Tomato Salad
25.

Pan-Roasted Chicken Breast

Creamed Potatoes, Wilted Baby Kale, Charred Onions, Carrot Purée, Chicken Jus
26.

Organic Canadian King Salmon

Northern White Beans, Local Lentils, Wilted Greens, Gribiche, Watercress
29.

Poached Wild Pickerel

Peas, Beans, Prairie Lentils, Basil Pistou, Sorrel
29.

Duck Leg Confit

Bacon, Braised Lentils, Heirloom Carrots, Pickled Cipollini Onion, Sherry Jus
34.

Boneless Short Rib

Silky Mashed Potatoes, Garlic Kale, Wood-Grilled Onions, Carrot Purée, Herb Jus
37.

Slow-Braised Beef Chuck

Sweet Potato Dauphinoise, Wilted Greens, Forest Mushrooms, Roasted Vegetables
38.

Seared Alberta Beef Tenderloin

Silky Mashed Potatoes, Garlic Kale, Wood-Grilled Onions, Carrot Purée, Herb Jus
42.

vegetarian mains

Root Vegetable Tart

Horseradish Chantilly Cream,
28.

Vegetable Tagine

Moroccan-Style Couscous, Fire-Roasted Vegetables, Spiced Tomato Broth
28.

Butternut Squash Tartine

Braised Beans & Lentils, Goat Cheese Espuma, Watercress
28.

Want to offer guests a choice? We're happy to prepare an additional selection for
5. per person, per appetizer and 10. per person, per entrée.
Speak with your Event Specialist for more details.

dinner enhancements

priced per person

for the table

Olives

Large Marinated Mediterranean Olives

4.

Vegetable Antipasto Platter

Wood-Grilled Bell Pepper, Red Onion, Artichoke, Eggplant, Zucchini, Oregano & Balsamic Oil

6.

Charcuterie

Cured Meats, Dirty Bird Mustard, Artisanal Bread, Pickles & Relish

9.

intermezzo

Passion Fruit Sorbet

White Chocolate

3.

Cherry Sherbet

White Balsamic Vinegar

3.

Mascarpone Sorbet

Lime Meringue

4.

Champagne Ice

Raspberry & Basil

4.

desserts

priced per person

Lemon Meringue Pie

Seasonal Berries

9.

Vanilla Panna Cotta

Hazelnut Wafer, Stone Fruit

10.

Almond Frangipane

Rhubarb & Crème Fraîche Ice Cream

10.

Croissant Bread & Butter Pudding

White Peach Sorbet

10.

Milk Chocolate Tart

Mascarpone Ice Cream, Sponge Toffee

11.

Frozen Cream Cheese & Honeycomb Parfait

Marinated Berries, Toasted Pistachios

11.

Dark Chocolate Mousse

Salted Caramel & Milk Sherbet

12.

kids' menu

priced per child (10 & under) · choose one appetizer, main & dessert

appetizer

Mozzarella Sticks

Tomato Sauce

or

Vegetable Crudités

Ranch Dressing

or

Caesar Salad

main

Chicken Fingers

Yukon Gold Fries, Plum Sauce, Ketchup

or

Grilled Cheese

Yukon Gold Fries, Ketchup

or

Cheese Pizza

dessert

Milk & Cookies

or

Ice Cream & Chocolate Brownies

or

Fresh Fruit Cup

25.

reception & food stations

priced per person

minimum order relative to guaranteed guest count required
speak to your Event Specialist for details

Mediterranean Table

White Bean Thyme & Truffle Dip, Black Olive Tapenade, Hummus,
House-Baked Artisanal Bread Selection, Prairie Grain Tabbouleh,
Moroccan-Spiced Couscous Salad with Apricots & Dates
12.

Farmers Market Salad Bar

Organic Greens, Baby Spinach, Arugula, Chopped Romaine, Alfalfa Sprouts, Watercress,
Avocado Purée, Red Wine Vinaigrette, Caesar Dressing, Shallot & Herb Dressing,
Broccoli, Cauliflower, Carrots, Celery, Cucumber, Peppers, Tomato, Cabbage, Green & Red Onion,
Green Beans, Radish, Dried Apricots & Cranberries,
Goat Cheese, Shaved Parmigiano-Reggiano, Crumbled Feta,
Toasted Sunflower Seeds, Pumpkin Seeds, Focaccia Croutons
16.

Canadian Cheese Board

Selection of Brie, Blue, Cow's Milk, Goat's Milk & Sheep's Milk Cheeses,
Preserved Fruits, Jellies & Chutneys,
Salted Celery & Artisanal Bread Selection
16.

Little Italy

Caprese Salad with Vine-Ripened Tomato, Mozzarella & Basil,
Shaved Speck Ham, Prosciutto, Bresaola with Seasonal Garnishes,
Gorgonzola Cheese, Focaccia, Honeycomb, Red Grape Jelly,
Grilled Italian Vegetable Antipasto with Extra Virgin Olive Oil,
Rosemary Crackers, Ciabatta
17.

European Cheese Board

Selection of Brie, Blue, Cow's Milk, Goat's Milk & Sheep's Milk Cheeses,
Preserved Fruits, Jellies & Chutneys,
Salted Celery & Artisanal Bread Selection
18.

Slider Station

Korean Fried Chicken Gochujang, Kimchi
Lambtastic Farms Rogan Josh Spicy Pulled Lamb Curry, Mango Ketchup
Mini Cheeseburger Ketchup, Mustard, American Cheese, Pickle
add .50 for bacon
BBQ Brisket Pulled & Smoked BBQ Beef, Crunchy Cabbage Coleslaw
Pulled Pork Corn Salsa, Crumble
14.
(based on 3 pieces per person)

Classic Poutine

House-Cut Russet Fries with Quebec Cheese Curds, Chicken Gravy, Crumble
10.

Chinatown Box

Chinese Chicken Stir-Fry, Chow Mein, Asian Vegetables, Egg Fried Rice

12.

Rapini & Orecchiette

Italian Sausage, Tomato, Basil, Parmigiano-Reggiano

14.

Spiced Leg of Roast Lamb

Moroccan Couscous, Dried Apricots & Dates, Earl Grey, Cucumber Yoghurt

15.

Shucked Canadian Oysters

Caesar Mignonette, Lemon, Tabasco, Worcestershire Sauce, Horseradish

16.

Butter-Poached Lobster Mac & Cheese

Tarragon Crumble

16.

Whole Roasted Leg of Alberta Mangalitsa Pork

Northern White Bean & Bacon Cassoulet, Sherry

18.

Slow-Roasted Mangalitsa Porchetta

Alberta Mangalitsa Pork, Braised Local Lentils

20.

Carved Hip of Beef

Smoky Mash, Horseradish Chantilly Cream, Huckleberry Jus

16.

or

On a House-Baked Bun with a Selection of Mustards & House-Cut Chips

14.

(minimum 100 persons)

Traditional Miso Ramen

Egg, Noodles, Kimchi

12.

add 2. for pork belly

add 2. for chicken

add 3. for prawn

add 4. for choice of two proteins

Black Truffle & Grana Padano Risotto

Served from Grana Padano Wheel with Shaved Truffle

20.

(minimum 100 persons)

Carved Alberta Strip Loin

Smoky Mash, Horseradish Chantilly Cream, Huckleberry Jus

18.

or

On a House-Baked Bun with a Selection of Mustards & Potato Chips

16.

(minimum 25 persons)

Alberta Beef Wellington

Pressed Brioche, Wild Mushroom Duxelles, Shaved Ham, Buckwheat Crêpe,

Smoky Mash, Rye Jus

26.

Chopped Fruit Salad

Fresh Mint, Vanilla

7.

Sliced Seasonal Fruit Platter

Fresh Berries

9.

Liquid Nitrogen Sundae Bar

Ice Cream Bar Garnished with Frozen Liquid Nitrogen Toppings & Sauces

17.

late night

passed late night food

minimum one dozen per selection · priced per piece

Salted Caramel Popcorn Smoked Sea Salt	2.
Truffle Popcorn Parmigiano-Reggiano	2.50
Mini Grilled Cheese (choose from four types)	
Cheddar & Tomato	3.
Baked Beans & Cheese	3.
Whipped Goat Cheese & Shaved Beet	3.
BBQ Beef & Cheese Curds	3.
Any of the Above Grilled Cheese Paired with a Tomato Soup Shooter	6.
Flatbread Pizza Square Chef's Choice of Toppings	3.50
Fried Mac & Cheese Bites Spicy Ketchup	3.50
Classic Poutine House-Cut Russet Fries, Quebec Cheese Curds, Chicken Gravy, Crumble	4.
French Onion Soup Toasted Crostini, Cheddar, Cheese Curds	4.
Pulled Pork Slider Corn Salsa, Crumble	4.
Korean Fried Chicken Kimchi, Green Onions, Sweet Mustard Drizzle	4.
Mini Cheeseburger Ketchup, Mustard, American Cheese, Pickle	4.
Add Bacon	0.50
BBQ Brisket Slider Pulled & Smoked BBQ Beef, Crunchy Cabbage Coleslaw	4.
Shucked Canadian Oyster Caesar Mignonette, Lemon, Tabasco, Worcestershire Sauce, Horseradish	4.
Lambtastic Farms Rogan Josh Naan, Spicy Pulled Lamb Curry, Mango Ketchup	4.50
Fish & Chips Lemon, Mushy Peas	5.
Chinatown Box Chinese Stir-Fry, Chow Mein, Asian Vegetables, Egg Fried Rice	5.
Sausage Egg MacMuffins English Muffin, Sausage, Egg, American Cheese, Ketchup	8.
Curry & Chips House-Cut Chips, Spicy Curry Sauce	8.
Traditional Miso Ramen Egg, Noodles, Kimchi	8.
Add Pork Belly	2.
Add Chicken	2.
Add Prawn	3.
Add Choice of Two Proteins	4.

beverages

non-alcoholic

Freshly Brewed Coffee	per person	3.50
Decaffeinated, Black & Specialty Tea	per person	3.50
Bottled Juice	each	3.50
Soft Drink	each	3.50
Sparkling & Still Mineral Water	small - each	3.50
	large - each	8.
Pitcher of Oasis Orange Juice (1L)	each	9.
Pitcher of Freshly Squeezed Juice (1L)	each	12.

basic bar

	per oz	8.
Smirnoff Vodka		
Beefeater Gin		
Bacardi Rum		
Canadian Club Rye		
Ballantine's Scotch		

premium bar

	per oz	10.
Absolut Elyx Vodka		
Tanqueray Gin		
Havana Club Reserva Rum		
Crown Royal Whisky		
Bulleit Bourbon		
Johnnie Walker Red Label Scotch		

ultra premium bar

	per oz	11.
Belvedere Vodka		
Hendrick's Gin		
Havana 7 Year Rum Pike Creek Rye		
Maker's Mark Bourbon		
Jonnie Walker Black Label Scotch		

signature cocktail

Let our bartender create a cocktail or mocktail specific to your event!

mp.

after dinner drinks

Baileys Irish Cream, Grand Marnier, Kahlúa

per oz 7.

Courvoisier VSOP, Rémy Martin VSOP

per oz 11.50

beer

Domestic

per bottle 7.

Craft

8.

Import

per bottle 9.

tequila

Sauza

per oz 10.

Patrón Añejo

per oz 16.

Open host bar available in addition to bar package options. Please note a minimum of 500. bar sales before tax & gratuities is required, or a bartender charge of 100. will be added to your bill.

wine list

sparkling

Il Faggeto Prosecco, Veneto, Italy	45.
Zonin 'White Edition' Prosecco, Italy	55.
Hillebrand Trius Brut, Niagara, Ontario	70.
Henry of Pelham 'Cuveé Catharine' Rosé Brut, Niagara, Ontario	115.
Mumm Cordon Rouge, Champagne, France	175.

rosé

Cave de Rasteau, Côtes du Rhône, France	50.
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white

Zonin 'Ventiterre' Pinot Grigio, Italy	44.
Riff Pinot Grigio, Alto Adige, Italy	50.
Yealands Sauvignon Blanc, Marlborough, New Zealand	57.
Silver Palm Chardonnay, California	57.
Kenwood Sauvignon Blanc, Sonoma County, California	60.
Whitehaven Pinot Gris, Marlborough, New Zealand	60.
Yalumba Viognier, Eden Valley, Australia	67.
Kendall-Jackson 'Vintner's Reserve' Chardonnay, Sonoma County, California	70.

red

Zonin Chianti, Tuscany, Italy	44.
Gotham 'Men of Gotham' Shiraz, Australia	46.
Doña Paula Malbec, Mendoza, Argentina	52.
Silver Palm Cabernet Sauvignon, California	58.
Mano a Mano Tempranillo, Spain	58.
Perseus Cabernet-Merlot, Naramata Bench, Okanagan, British Columbia	60.
J. Bookwalter 'Notebook' Cabernet Blend, Columbia Valley, Washington	68.
Kenwood Cabernet Sauvignon, Sonoma County, California	70.
Byron Pinot Noir, Santa Maria, California	70.

Looking for something in particular? Please speak to your Event Specialist for details.

beverage packages

priced per person

soft bar

Pop, Juice, Coffee & Tea

25. (or 10. when in addition to Ultra Premium or Premium packages)

ultra premium package

Open bar for one hour reception before dinner

Open bar for five hours after dinner

Sparkling Toast

Bar Bites & Snacks

Selection of Gourmet Bar Snacks

Ultra Premium Bar Rail

Grey Goose Vodka, Hendrick's Gin,
Bacardi 8 Year Old Rum, Pike Creek Rye,

Maker's Mark Bourbon,
Jonnie Walker Black Label Scotch

Beer

Import & Domestic

House Wines

Secret Cellars, Chardonnay
Secret Cellars, Cabernet Sauvignon,

Non-Alcoholic Beverages

Bottled Water, Coffee & Tea
75.

premium package

Open bar for one hour reception before dinner

Open bar for five hours after dinner

Premium Bar Rail

Ketel One Vodka, Tanqueray Gin
Havana Club Reserva Rum, Crown Royal Whisky,
Bulleit Bourbon, Johnnie Walker Red Label Scotch

Beer

Import & Domestic

House Wines

Riff Pinot Grigio
Zonin Chianti

Non-Alcoholic Beverages

Coffee & Tea
60.

holiday buffet

priced per person · includes coffee & tea

buffet menu 1

Bread Rolls & Butter

Pea & Smoked Ham Hock Soup

Moroccan Tagine Salad

Earl Grey Couscous, Preserved Fruits,
Flaked Almonds, Green Beans

Pickled Beet Salad

Goat Cheese, Black Barley, Toasted Seeds,
Star Anise & Cinnamon Dressing

Wood-Grilled Squash Salad

Mandarin-Scented Quinoa, Chickpeas,
Squash Chips, Burnt Honey Vinaigrette

Smoked Heirloom Potato Salad

Chopped Celery, Egg, Fennel, Green Onion,
Egg, Bacon

Applewood-Roasted Turkey

Carved Breast & Confit Leg, Sage Stuffing,
Pan Gravy

Braised Alberta Beef Bourguignon

Root Vegetables, Fingerling Potatoes,
Cabernet Sauvignon

Salmon Pot Pie

Filled with Lemon Tarragon Velouté, Yams,
Fennel & Sprouts

Rigatoni Alfredo

Cherry Tomato, Marinated Broccoli

Chef's Selection of Seasonal Vegetables

Baked Apple Crumble

Steel-Cut Oats, Thick Custard

Cookie Table

All-Butter Shortbread,
White Chocolate & Almond,
Dark Chocolate Cherry

lunch 44.

dinner 54.

buffet menu 2

Bread Rolls & Butter

Pea & Smoked Ham Hock Soup

Moroccan Tagine Salad

Earl Grey Couscous, Preserved Fruits,
Flaked Almonds, Green Beans

Pickled Beet Salad

Goat Cheese, Black Barley, Toasted Seeds,
Star Anise & Cinnamon Dressing

Wood-Grilled Squash Salad

Mandarin-Scented Quinoa, Chickpeas,
Squash Chips, Burnt Honey Vinaigrette

Smoked Heirloom Potato Salad

Chopped Celery, Egg, Fennel, Green Onion,
Egg, Bacon

Shrimp Cocktail

Marie Rose Sauce, Lemon

Applewood-Roasted Turkey

Carved Breast & Confit Leg, Sage Stuffing,
Pan Gravy

Braised Beef Rib

Root Vegetables, Fingerling Potatoes,
Cabernet Sauvignon

Salmon Pot Pie

Filled with Lemon Tarragon Velouté, Yams,
Fennel & Sprouts

Rigatoni Alfredo

Cherry Tomato, Marinated Broccoli

Whipped Spiced Sweet Potato

Chef's Selection of Seasonal Vegetables

Baked Apple Crumble

Steel-Cut Oats, Thick Custard

Cookie Table

All-Butter Shortbread,
White Chocolate & Almond,
Dark Chocolate Cherry

lunch 55.

dinner 65.

holiday lunch

priced per person

plated prix fixe

O&B Mushroom Soup

Smoked Sour Cream, Chive

-

Applewood-Roasted Brined Turkey

Carved White Meat, Confit Leg, Sweet Potato Mash, Root Vegetables, Sage Stuffing

-

Mini Desserts & Sweets

-

Freshly Brewed Coffee & Selection of Teas

45.

express lunch

Applewood-Roasted Brined Turkey

Carved White Meat, Confit Leg, Sweet Potato Mash, Root Vegetables, Sage Stuffing

-

Pre-set Mini Desserts & Sweets

-

Freshly Brewed Coffee & Selection of Teas

35.

plated holiday offerings

Customized menus can be created with the offerings listed below.
Your Event Specialist can assist with tailoring your selections to suit your event needs.

All menus include artisanal bread, sea-salted butter & chef's daily spread.

soups

Chef's Seasonally Inspired	9.
Wood-Grilled Onion	10.
Split Pea & Ham	10.
Spiced Butternut Squash	10.
Borscht	11.
O&B Mushroom	12.

salads

Mixed Greens Green Beans, Almonds, Dried Cherries, Feta Cheese, Red Wine Vinaigrette	12.
Mulled Beet Crumbled Goat Cheese, Black Barley, Pumpkin Seeds, Star Anise, Cinnamon	13.
Wood-Grilled Squash Charred Onions, Sage Ricotta, Grizzly Gouda, Walnuts, Dried Grapes, Orange	13.
Kale & Brussels Sprout Puy Lentils, Parmigiano-Reggiano, House-Smoked Turkey Bacon	14.

mains

Applewood-Roasted Brined Turkey Carved White Meat, Confit Leg, Sweet Potato Mash, Root Vegetables, Sage Stuffing	25.
Honey-Glazed Ham Spiced Pineapple Relish, Bacon Braised Lentils, Dirty Bird Mustard Sauce	29.
Salmon Pot Pie Filled with Lemon Tarragon Velouté, Yams, Fennel & Sprouts	32.
Braised Alberta Beef Bourguignon Root Vegetables, Fingerling Potatoes, Cabernet Sauvignon	36.

desserts

Baked Apple Crumble Steel-Cut Oats, Thick Custard	10.
O&B Carrot Cake Cream Cheese Frosting, Vanilla Ice Cream	11.
Sticky Maple Pudding Apple Butter, Chantilly Cream	11.
Chocolate Tart Orange Curd, Toasted Walnut Praline	12.

Want to offer guests a choice? We're happy to prepare an additional selection for
5. per person, per appetizer and 10. per person, per entrée.
Speak with your Event Specialist for more details.