



Pioneer Dinner

Starter

Caesar Salad (VG/GF/DF)

Entrée

Sirloin Steak GF

Center cut and grilled to medium.

Served with vegetable garnish and garlic mashed potatoes.

Oven Roasted Chicken GF (DF)

Pan seared and roasted.

Served with garlic mashed potato, vegetable garnish, and gravy.

Mediterranean Cauliflower V, VG - **\$32.50**

Oven roasted with green garbanzo bean hummus, pistachio nuts, couscous, and tahini lemon sauce.

Dessert

Chef's Choice (GF/DF/VG)

Coffee or Tea and Soft Drinks

\$48.00 per person

Please add 18% gratuity and 5% GST to above prices.

Three course dinner with individual entrée choices due 14 days prior



We strive to meet the dietary restrictions of our guests



Please advise of any allergies or dietary requirements at the time of booking. All amendments and substitutions will be chef's choice.

GF (DF) – Item is gluten free and can be amended to accommodate dairy free

Menu items are subject to change based on availability. The final menu and pricing will be confirmed at the time of signing the BEO.



Canadian Dinner

Starter

Caesar Salad (VG/GF/DF)

Entrée

Alberta Prime Rib 10 oz. GF (DF)

Aged for extra flavor and tenderness, then rubbed in our unique blend of spices and slow roasted to medium.

Served with vegetable garnish and roasted garlic mashed potatoes.

Baked Salmon GF (DF)

Served on mushroom rice and steamed asparagus.

Oven Roasted Chicken GF (DF)

Pan seared and roasted. served with garlic mashed potato, vegetable garnish, and gravy.

Mediterranean Cauliflower V, VG - **\$32.50**

Oven roasted with green garbanzo bean hummus, pistachio nuts, couscous, and tahini lemon sauce.

Dessert

Chef's Choice (GF/DF/VG)

Coffee or Tea and Soft Drinks

\$55.50 per person

Please add 18% gratuity and 5% GST to above prices.

Three course dinner with individual entrée choices due 14 days prior



Executive Dinner

Starter

A group choice of:

House Salad (VG/GF/DF)

or

Caesar Salad

Entrée

Lobster Tail & Sirloin GF (DF)

A steaming lobster tail and centre cut sirloin, grilled to medium

Served with vegetable garnish and garlic mashed potatoes.

Sirloin Oscar GF (DF)

Center cut sirloin, grilled to medium.

Topped with shrimp, scallops, and asparagus tips in a béarnaise sauce.

Served with garlic mashed potatoes.

Chicken Oscar GF

Boneless chicken breast served on garlic mashed potatoes and vegetable garnish.

Finished with shrimp, scallops, and asparagus tips in a béarnaise sauce.

Mediterranean Cauliflower V, VG - \$32.50

Oven roasted with green garbanzo bean hummus, couscous, and tahini lemon sauce.

Dessert

Chef's Choice (GF/DF/VG)

Coffee or Tea, and Soft Drinks

\$75.00 per person

Please add 18% gratuity and 5% GST to above prices.

Three course dinner with individual entrée choices due 14 days prior



Elite Dinner

Starter

A group choice of:

House Salad

or

Caesar Salad (VG/GF/DF)

Entrée

'AAA' Alberta Prime Rib Roast (GF/DF)

Specially aged, seasoned, and slow roasted to medium.

Served with classic vegetable garnish and roasted garlic mashed potatoes.

Pistachio Salmon (DF)

Served with garlic mashed potato and vegetables, topped and maple butter.

Oven Roasted Chicken (GF/DF)

Pan seared and oven roasted, served with garlic mashed potatoes, vegetable garnish, and gravy.

Honey BBQ Pork Ribs (DF)

Pork back ribs grilled with our own honey BBQ sauce.

Served with keg fries and classic vegetable garnish.

Mediterranean Cauliflower V, VG - \$32.50

Oven roasted with green garbanzo bean hummus, couscous, and tahini lemon sauce.

Dessert

Chef's Choice (GF/DF/VG)

Coffee or Tea and Soft Drinks

\$60 per person

Please add 18% gratuity and 5% GST to above prices.

Three course dinner with individual entrée choices due 14 days prior