

PIONEER DINNER

THE KEG®

INCLUSIONS

\$66 PER PERSON

Table Bread

Keg Caesar salad to start

Individual choice of one entree

Chef's choice of dessert

Coffee or tea & soft drinks

STARTER

KEG CAESAR

romaine, creamy dressing, grana padano,
toasted panko

ENTREES

SIRLOIN STEAK | 8oz GF

center cut and grilled to **MEDIUM**

served with vegetable garnish and garlic mashed potatoes

OVEN ROASTED CHICKEN GF

pan seared and roasted Served with vegetable garnish,
garlic mashed potatoes

CHEF'S VEGETARIAN OPTION V

DESSERT

CHEF'S CHOICE OF DESSERT

Please add 18% gratuity and 5% GST to all prices.
Individual entrée choices due 14 days prior.

DIETARY INFORMATION

We are committed to accommodating the dietary needs of our guests. Please inform us of any allergies or dietary requirements at the time of booking. All menu modifications and substitutions will be made at the chef's discretion. We can accommodate the following:
GF – Gluten Free, DF – Dairy Free, V – Vegetarian, VG – Vegan

Menu items are subject to change based on availability. Final menu selections and pricing will be confirmed at the time of signing the Banquet Event Order.

CANADIAN DINNER

THE KEG®

INCLUSIONS

\$73 PER PERSON

Table Bread
Keg Caesar salad to start
Individual choice of one entree
Chef's choice of dessert
Coffee or tea & soft drinks

STARTER

KEG CAESAR

romaine, creamy dressing, grana padano,
toasted panko

ENTREES

ALBERTA PRIME RIB | 10oz GF

aged for extra flavor and tenderness, then rubbed in our
unique blend of spices and slow roasted to **MEDIUM**

OVEN ROASTED SALMON GF

served on mushroom rice, steamed asparagus

OVEN ROASTED CHICKEN GF

pan seared and roasted Served with vegetable garnish,
garlic mashed potatoes

CHEF'S VEGETARIAN OPTION V

DESSERT

CHEF'S CHOICE OF DESSERT

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Individual entrée choices due 14 days prior.

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ELITE DINNER

THE KEG®

INCLUSIONS

\$70 PER PERSON

Table Bread

Group choice of one starter

Individual choice of one entree

Chef's choice of dessert

Coffee or tea & soft drinks

STARTER

HOUSE SALAD GF, V, VG

field greens, garden vegetables, vinaigrette dressing

KEG CAESAR

Romaine, creamy dressing, grana padano,
toasted panko

ENTREES

ALBERTA PRIME RIB | 10oz GF

aged for extra flavor and tenderness, then rubbed in our
unique blend of spices and slow roasted to **MEDIUM**

PISTACHIO CRUSTED SALMON

served with garlic mashed potato and vegetables,
maple butter

BLACKENED CHICKEN GF

oven roasted, confit garlic butter, hot honey,
garlic mashed potato, seasonal vegetables

CHEF'S VEGETARIAN OPTION V

DESSERT

CHEF'S CHOICE OF DESSERT

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EXECUTIVE DINNER

THE KEG®

INCLUSIONS

\$95 PER PERSON

Table Bread
Group choice of one starter
Individual choice of one entree
Chef's choice of dessert
Coffee or tea & soft drinks

STARTER

HOUSE SALAD GF, V, VG

field greens, garden vegetables, vinaigrette dressing

KEG CAESAR

Romaine, creamy dressing, grana padano,
toasted panko

ENTREES

SIRLOIN & LOBSTER GF

center cut and grilled to **MEDIUM** with lobster tail
served with vegetable garnish, garlic mashed potatoes

SIRLOIN OSCAR GF

center cut and grilled to **MEDIUM**
topped with shrimp, scallops, asparagus tips in a béarnaise
sauce served with garlic mashed potatoes

CHICKEN OSCAR GF

chicken breast served on garlic mashed potatoes and
vegetable garnish topped with shrimp, scallops, asparagus
tips in a béarnaise sauce

CHEF'S VEGETARIAN OPTION V

DESSERT

CHEF'S CHOICE OF DESSERT

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