

2 0 2 1 C A T E R I N G M E N U S



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Buffet Options

Buffet Breakfast Menu

30 guest minimum. \$5/person surcharge for groups of less than 30.

Breakfast selections:

ZOO CONTINENTAL

Assortment of fresh baked scones, fruit Danish and croissants **v**
Individual assorted yogurt cups with honey roasted granola **v**
Seasonal fresh fruit arrangement **v VE GF DF**

\$18/person

THE RAINFOREST

Fresh baked scones, fruit Danish and croissants **v**
Scrambled eggs **v GF DF**
Crispy bacon **GF DF**
"Spolumbo's" maple breakfast sausage **GF DF**
Crispy potato wedges **v DF**
Seasonal fresh fruit arrangement **v VE GF DF**

\$22/person

MORNING GLORY

Assortment of fresh baked scones, fruit Danish and croissants **v**
Buttermilk pancakes with Chantilly cream, field berry compote and maple syrup **v**
Individual assorted yogurt cups with honey roasted granola **v**
Scrambled eggs **v GF DF**
Crispy bacon, "Spolumbo's" maple breakfast sausage **GF DF**
Crispy potato wedges **v DF**
Seasonal fresh fruit arrangement **v VE GF DF**

\$25/person

Upgrades:

UPGRADE CRISPY POTATO WEDGES TO SMOKED ALBERTA BEEF BRISKET HASH

With caramelized onions and wilted arugula **DF**

+\$3/person

ADD EGGS BENEDICT

With back bacon

+\$5/person

UPGRADE SCRAMBLED EGGS TO 3 CHEESE STYLE EGGS **GF**

+\$2/person

ADD CHEF-ATTENDED OMELETTE BAR

With smoked ham, peppers, onions, tomatoes, mushrooms and cheese **GF**

+\$7 /person

ADD CHEF-ATTENDED CARVING STATION

Pick one:

- Maple bourbon glazed ham **GF**
- Slow roasted AAA Alberta Angus beef **GF**

+\$7/person

ADD SMOOTHIE ACTION BAR

Pick one:

- *Extreme Green:* Baby kale, spinach, green apple, avocado, vanilla soy milk **v VE GF DF**
- *Power Berry:* Strawberry, raspberry, sour cherry, Greek yogurt **GF v**
- *Tropical Oasis:* Mango, coconut milk, pineapple **v VE GF DF**

+\$9/person

All Buffet Breakfasts include Starbucks Shade Grown coffee, assorted fruit juices and assorted teas.



Private Brunch Menu

50 guest minimum. \$5/person surcharge for groups of less than 50.

Included with this menu:

Assortment of fresh baked scones, fruit Danish and croissants **v**

Buttermilk pancakes with chantilly cream, field berry compote and maple syrup **v**

Scrambled eggs **GF DF v**

Crispy bacon and *Spolumbo's* maple breakfast sausage **GF DF**

Crispy potato wedges **DF v**

Artisan tangled greens with assorted vinaigrettes **GF v**

Hearts of romaine salad, lemon garlic croutons, parmesan cheese and bacon bits

Chef's fresh seasonal salad **v**

Artisan antipasto platter **GF**

Chef's choice of alternate entrée

A variety of cakes and pastries **v**

Fresh seasonal fruit arrangement **v VE GF DF**

A variety of fruit juices

Starbucks shade grown coffee and assorted teas

Plus choose from these chef carved stations:

SLOW ROASTED AAA ALBERTA ANGUS BEEF

Slowly roasted baron of Alberta AAA beef, seasoned with our specialty dry rub and served with a caramelized shallot merlot jus and creamy horseradish aioli **GF**

\$42/person

MAPLE BOURBON GLAZED HAM

Slow roasted ham glazed with a maple Kentucky bourbon reduction, served with caramelized *Okanagan* apple chutney and *Brassica* grainy mustard **GF**

\$40/person

v = Vegetarian

VE = Vegan

GF = Gluten-Friendly

DF = Dairy-Friendly

OW = Ocean Wise™



Deluxe Buffet Lunch Menu

30 guest minimum. \$5 per person surcharge for groups of less than 30.

Included with this menu:

Fresh baked rolls and butter **v**

Soup du jour

Organic gathered tangled greens with assorted dressings **v GF**

Hearts of romaine salad with lemon garlic croutons, parmesan and bacon bits

Herb roasted *Little Potato Company* baby potatoes **v GF DF**

Chef's selection of seasonal vegetable **v GF DF**

A variety of cakes and pastries

Fresh seasonal fruit selection **v VE GF DF**

Starbucks shade-grown coffee and assorted teas

Plus your choice of two entrées:

IN-HOUSE SMOKED ALBERTA BEEF BRISKET

Brassica mustard demi glaze, Zoo Grown microgreens **GF DF**

BOWDEN FARMS CHICKEN FORESTIERE

Roasted wild mushrooms and pearl onions, pan jus **GF DF**

LOIS LAKE STEELHEAD TROUT FILET

Pineapple mango salsa, Zoo Grown microgreens **GF DF OW**

RICOTTA GNOCCHI

Creamy sundried tomato pesto, arugula, grilled vegetable **v**

\$38/person

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Themed Buffet Lunch Menu

30 guest minimum. \$5 per person surcharge for groups of less than 30.

ZOO DELI BOARD

Soup du jour

A variety of freshly baked artisan rolls **v**

Local artisan greens with assorted vinaigrettes **v GF**

Hearts of romaine salad with lemon herb croutons, asiago cheese and bacon bits

Selection of deli meat **GF DF**

Sliced assorted cheeses **v GF**

Tomato, lettuce and pickle **GF DF V VE**

Variety of condiments **v GF**

Assorted pastries and squares **v**

\$28/person

Gluten free breads available for \$3/person

BURGER BAR

Soup du jour

Variety of freshly baked buns and ciabatta **v**

Local artisan greens with assorted vinaigrettes **v GF**

Crispy French fries **v GF DF**

Seasoned beef burgers and grilled *Bowden Farm* chicken breast **GF DF**

Sliced artisan cheese platter **GF DF**

Tomato, lettuce, onions, dill pickle coins **GF DF V VE**

Variety of condiments **v GF**

Variety of inspired desserts **v**

\$30/person

Gluten free bread available for \$3/person

Veggie burgers available for \$5 each

Bacon (3pc/person) \$3/person

BUILD YOUR OWN FAJITA

Aztec tortilla soup **v GF**

Fire roasted corn and black bean salad with chipotle crème fraiche **v GF**

Warm soft flour tortillas **v**

Cumin chili dusted Alberta beef tenderloin and *Bowden Farm* chicken breast **GF DF**

Medley of roasted peppers and onions **GF DF V**

Ancho infused mexican rice **GF DF V VE**

Salsa fresca, sour cream, guacamole, shredded lettuce, salsa verde, pepper and shredded cheeses **v GF**

A variety of inspired desserts **v**

\$34/person

Gluten free tortilla available for \$3/person

All Plated Lunches include Starbucks Shade Grown coffee and assorted teas.



Themed Buffet Lunch Menu

30 guest minimum. \$5 per person surcharge for groups of less than 30.

SMOKE HOUSE

Assortment of freshly baked rolls

Chipotle corn chowder **V GF**

Local artisan greens with assorted vinaigrettes **V GF**

Homestyle potato salad **V GF**

Sweet potato fries with chipotle aioli **V GF DF**

House smoked pulled pork **GF DF**

House smoked brisket with mesquite BBQ glaze **GF DF**

A variety of inspired desserts **V**

\$34/person

Gluten free breads available for \$3/person

A TUSCAN AFFAIR

Freshly baked garlic baguette and focaccia bread **V**

Hearty minestrone soup **GF DF V**

Tomato and bocconcini salad with fresh basil **V GF**

Traditional caesar salad with lemon herb croutons, Parmesan and bacon bits

Bowden Farm chicken cacciatore **GF DF**

Ricotta gnocchi, creamy sundried tomato pesto, arugula, grilled vegetables

Variety of inspired desserts **V**

\$32/person

Gluten free bread available for \$3/person

ASIAN INSPIRATION

Wor wonton soup

Asian noodle salad with slivered fresh market vegetables **V**

Wok-fried Asian vegetables **V GF DF**

Pot stickers with ponzu chili sauce

Vegetable spring roll **V**

Crispy ginger beef **GF**

Fried rice **V GF DF**

Variety of inspired desserts **V**

Fortune cookies **V**

\$32/person

TRIP TO GREECE

Fresh baked bread rolls and pita with truffle butter **V**

Avgolemono Soup **DF**

Traditional Greek salad **GF V VE**

Lemon Greek potatoes **GF DF V VE**

Seasonal vegetables **GF DF V VE**

Bowden Farm chicken souvlaki with tzatziki **GF**

Alberta beef moussaka

A variety of inspired desserts **V**

\$34/person

Gluten free breads available for \$3/person



Buffet Dinner Menu

50 guest minimum. \$10/person surcharge for groups of less than 50.

Included with this menu:

Artisan dinner rolls with
seasonal compound butter **V**

Artisan greens with assorted
vinaigrettes **GF V**

Hearts of romaine salad with
lemon garlic croutons, parmesan
cheese and bacon bits

Chef's selection of fresh
seasonal salads **V**

Artisan antipasto platter **GF**

Herb roasted *Little Potato Company*
baby potatoes **GF DF V**

Organizer's choice of
carved entrée

Organizer's choice of
alternate entrée

Chef's selection of fresh
seasonal vegetables **GF V**

A variety of mousses,
cakes and French pastries

Seasonal fresh fruit
arrangement **GF DF V VE**

Starbucks shade grown
coffee and assorted teas

See next page for entree selections.

V = Vegetarian **VE** = Vegan **GF** = Gluten-Friendly **DF** = Dairy-Friendly **OW** = Ocean Wise™



Buffet Dinner Menu

50 guest minimum. \$10/person surcharge for groups of less than 50.

Choose one carved entrée:

MAPLE BOURBON GLAZED HAM

Slow roasted ham glazed with a maple Kentucky bourbon reduction, served with caramelized *Okanagan* apple chutney and *Brassica* grainy mustard **GF**

\$50/person

SLOW ROASTED ALBERTA LEG OF LAMB

Okanagan red wine jus, mint gremolata **GF**

\$60/person

SLOW ROASTED AAA ALBERTA ANGUS BEEF

Slowly roasted baron of Alberta AAA beef, seasoned with our specialty dry rub and served with a caramelized shallot merlot jus and creamy horseradish aioli **GF**

\$52/person *Upgrade to In house hickory smoked: add \$3/person*

AAA ALBERTA ANGUS PRIME RIB

Premium cut of beef rubbed with fresh herbs and roasted naturally, served with a caramelized shallot merlot jus and creamy horseradish aioli **GF**

\$57/person *Upgrade to In house hickory smoked: add \$3/person*

Choose one alternate entrée:

CAJUN DUSTED YELLOW TAIL ROCKFISH

Grape tomato salata, *Zoo Grown* microgreens **DF OW**

HOISIN GLAZED ROASTED BBQ PORK LOIN

Hoisin demi glaze, Asian vegetable medley **GF DF**

GRILLED AAA ALBERTA ANGUS FLAT IRON STEAK

Argentinean chimichurri, shaved fennel **GF DF**

FENNEL DUSTED *LOIS LAKE* STEELHEAD TROUT

Lemon caper cream, fennel dust **OW**

OVEN ROASTED LEMON PEPPER BREAST OF *BOWDEN FARM* CHICKEN

Wild mushroom cream, smoked paprika

RICOTTA GNOCCHI

Creamy sundried tomato pesto, arugula, grilled vegetable **V**

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Build-Your-Own BBQ Buffet

50 guest minimum. \$5/person surcharge for groups of less than 50.

This menu includes:

ALL-BEEF BURGERS AND HOT DOGS

Grilled all-beef patties and hot dogs served with assorted fresh baked buns, tomato, lettuce, onions, dill pickle coins, cheese slices, ketchup, relish and mustard.

Add sauerkraut, hot peppers and diced onions +\$2/person

Add Sauteed mushrooms and caramelized onions +\$4/person

SUMMER SLAW

With purple kale and coleslaw vinaigrette

GF DF V

HOMESTYLE POTATO SALAD

With Zoo Grown pea shoots

GF DF V

INFUSED ICED TEA

STARBUCKS SHADE GROWN COFFEE AND ASSORTED TEAS

Plus choose one additional side dish:

COUNTRY STYLE BAKED BEANS

With chipotle essence GF DF

CORN ON THE COB

With butter GF V

GRILLED VEGETABLES

With fresh herbs GF DF V VE

BAKED POTATO WITH "THE WORKS"

With butter, sour cream, bacon bits and chives GF

Additional Side Dish selection +\$3/person

And choose one Homemade Dessert:

FRESH SLICED WATERMELON

GF DF V VE

APPLE SOUR CHERRY CRISP v

Available gluten free +\$2/person

ASSORTED TWO-BITE TARTS v

CALLEBAUT WHITE CHOCOLATE AND WILD BERRY BREAD PUDDING

With salted caramel sauce v

Additional Dessert selection +\$3/person

Add assorted ice cream treats +\$5/pc

Add cotton candy +\$4/bag

Add popcorn +\$3/person

Add assorted potato chips +\$3/bag

\$28/adult • \$20/child (3-12 yrs)

Lunch or dinner. Menu items selected apply to entire party. Canned Pepsi products/bottled water can be added at \$3 each and charged per consumption. Full bar service (host or cash) available for an additional charge

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Build-Your-Own BBQ Buffet

50 guest minimum. \$5/person surcharge for groups of less than 50.

Additional entrée selections:

SMOKEHOUSE ALBERTA BEEF CHILI

Slow-cooked chili with corn and black beans and a hint of smoky chipotle **GF DF**

\$5/person

MAPLE BOURBON ST. LOUIS BBQ RIBS

Braised and grilled pork side ribs in a sweet and spicy house-made BBQ sauce **GF DF**

\$10/person

GRILLED STICKY BBQ BOWDEN FARM CHICKEN

Variety of locally raised free range chicken (breast, thigh, leg, wing) marinated in a sweet but bold sauce and barbecued for that rustic backyard taste **GF DF**

\$7/person

IN-HOUSE SMOKED SPOLUMBO'S BRATWURST SAUSAGE

With sauerkraut and dijon mustard **GF DF**

\$6/person

IN-HOUSE SMOKED BEEF BRISKET

Maple whiskey BBQ sauce **GF DF**

\$10/person

VEGAN BURGER

Vegetable protein **GF DF V VE**

\$5/person

GRILLED BOWDEN FARM CHICKEN BREAST **GF DF**

\$8/person

SMOKEHOUSE PULLED PORK

Smoky hickory BBQ sauce, ciabatta rolls

\$6/person

BBQ STEELHEAD TROUT

Basted with our special maple whiskey BBQ sauce **GF DF OW**

\$8/person

COLD SMOKED SEAFOOD PLATTER

Ocean wise salmon, mussels, baby shrimp, scallops with chipotle cocktail sauce **OW**

\$12/person

Please enquire about a specialty ice carving for your event.

Additional dessert selection:

ICE CREAM SUNDAE STATION

Vanilla ice cream with a variety of toppings like candy gummies, Skor pieces, Oreo crumbs, salted caramel sauce and more **v**

\$8/person

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Plated Meal Options

Plated Breakfast Menu

30 guest minimum. \$5/person surcharge for groups of less than 30.

Breakfast selections:

SUNRISE BREAKFAST

Scrambled eggs, *Spolumbo's* maple breakfast sausage, crispy potato wedges and fresh fruit.

\$21/person

ANGUS BEEF FILET AND BOWDEN FARM FREE RANGE EGG

3oz. Angus beef filet served with *Bowden Farm* egg, chimichurri, fresh fruit and crispy potato wedges.

\$27/person

BANANA BREAD FRENCH TOAST

Spolumbo's maple breakfast sausages, Chantilly cream, fresh fruit, salted caramel sauce.

\$18/person

BREAKFAST BURRITO

Filled with ham, cheese, bell pepper. Accompanied by salsa fresca, sour cream, crispy potato wedges and fresh fruit.

\$21/person

ZOO BENEDICT

Two poached *Bowden Farm* free range eggs with Canadian bacon, toasted English muffins, hollandaise sauce, crispy potato wedges and fresh fruit.

\$24/person

All plated breakfasts include Starbucks Shade Grown coffee, assorted fruit juices and teas along with fresh baked scones, fruit Danish croissants and butter (shared at the table, family style).

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Plated Lunch Menu

30 guest minimum. \$5/person surcharge for groups of less than 30.

All Plated Lunches include Starbucks Shade Grown coffee, assorted teas, fresh-baked artisan breads and butter. Minimum three courses required.

Soup selections:

CREAM OF ROASTED CAULIFLOWER

Truffle oil, Zoo Grown microgreens **GF V**

\$5/person

FIRE ROASTED TOMATO BISQUE

Crispy basil, "Dancing Goat" cheese mousse **GF V**

\$5/person

Salad selections:

ORGANIC GATHERED TANGLED GREENS

Cucumber ribbon, shaved watermelon radish, grape tomatoes, fig and white balsamic dressing **GF DF V VE**

\$7/person

COMPRESSED WATERMELON SALAD

Charred jalapeño, Brassica honey citrus vinaigrette, baby greens mesclun, olive oil snow, kalamata olive dust **V GF**

\$7/person

Salad enhancements:

ALBERTA-RAISED FREE RANGE BISON CARPACCIO

with horseradish emulsion **GF**

+\$7/person

SEARED WILD BC ALBACORE TUNA

with ponzu chili sauce **GF DF OW**

+\$7/person

LAMB LOLLIPOP

with mint gremolata **DF**

+\$8/person

GRILLED JUMBO SCALLOP AND PRAWN BROCHETTE

with lemon garlic butter **GF OW**

+\$7/person

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Plated Lunch Menu

30 guest minimum. \$5/person surcharge for groups of less than 30.

Entrée selections:

BOWDEN FARM CHICKEN SUPREME

Rosemary smashed *Poplar Bluff Organics* yellow potatoes, foraged wild mushrooms, pan jus **GF**

\$24/person

LOIS LAKE STEELHEAD TROUT

Butternut squash puree, pineapple salsa **GF OW**

\$26/person

RICOTTA GNOCCHI

Creamy sundried tomato pesto, arugula, grilled vegetable **V**

\$20/person

LAMBTASTIC FARMS BRAISED LAMB SHOULDER

Truffle smashed *Poplar Bluff Organics* yellow potatoes, local vegetable, balsamic demi-glace **GF**

\$30/person

GRILLED ALBERTA BEEF MEDAGLIONI

Roasted garlic pomme puree, brandy green peppercorn demi-glace **GF**

\$30/person

All entrées are served with seasonal vegetables.

Dessert selections:

FLOURLESS BELGIAN DARK CHOCOLATE CAKE

Wild berry paint, sponge toffee, Swiss meringue **GF**

\$8/person

SEASONAL FRUIT TART

Vanilla bean pastry cream, assorted fresh fruit and berries **V**

\$8/person

CARAMELIZED WHITE CHOCOLATE PANNA COTTA

Sponge toffee, fresh berries

\$8/person

FRENCH PASTRIES AND TARTS

A variety of fresh made decadent desserts served family style **V**

\$8/person

GRAND MARNIER FRESH FRUIT

Fresh seasonal fruit tossed in Grand Marnier and fresh mint and served in a martini glass **GF**

DF V VE

\$8/person

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Plated Dinner Menu

30 guest minimum. \$10/person surcharge for groups of less than 30.

All Plated Dinners include Starbucks Shade Grown coffee, assorted teas, fresh-baked artisan breads and butter. Minimum three courses required.

Soup selections:

FIRE ROASTED TOMATO BISQUE

Crispy basil, "Dancing Goat" cheese mousse **GF V**

CREAM OF WILD MUSHROOM

Thyme sautéed mushrooms, crispy potato curls, Zoo Grown microgreens **GF V**

CREAM OF ROASTED CAULIFLOWER

Truffle oil, Zoo Grown microgreens **GF V**

Plated dinners include organizer's choice of one soup OR one salad. Add an additional soup or salad for \$6/person

Salad selections:

ORGANIC GATHERED TANGLED GREENS

Cucumber ribbon, shaved watermelon radish, grape tomatoes, fig and white balsamic dressing **GF DF V VE**

COMPRESSED WATERMELON SALAD

Charred jalapeño, Brassica honey citrus vinaigrette, baby greens mesclun, olive oil snow, kalamata olive dust **V**

ROASTED LOCAL TOMATO TARTLET

Basil pesto, goat cheese, balsamic glaze, Zoo Grown microgreens **V**

Plated dinners include organizer's choice of one soup OR one salad. Add an additional soup or salad for \$6/person

Salad enhancements:

ALBERTA-RAISED FREE RANGE BISON CARPACCIO

with horseradish emulsion **GF**
+\$7/person

SEARED WILD BC ALBACORE TUNA

with ponzu chili sauce **GF DF OW**
+\$7/person

LAMB LOLLIPOP

with mint gremolata **DF**
+\$8/person

GRILLED JUMBO SCALLOP AND PRAWN BROCHETTE

with lemon garlic butter **GF OW**
+\$7/person

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Plated Dinner Menu

30 guest minimum. \$10/person surcharge for groups of less than 30.

Entrée Selection

All entrées are served with a selection of seasonal vegetables. Plated dinners include Organizer's choice of one entrée. For additional entrées please contact your coordinator.

ALBERTA-RAISED AAA BEEF FILET MIGNON

Roasted garlic smashed yellow potatoes, rosemary demi-glace **GF**
\$60/person

OVEN BAKED LOIS LAKE STEELHEAD TROUT FILET

Warmed potato fennel salad, saffron lemon cream sauce **GF OW**
\$48/person

DUO OF LAMBTASTIC FARMS LAMB

Oven roasted lamb shoulder, herb crusted lamb lolly, polenta, aged balsamic demi-glace **GF**
\$64/person

PROSCIUTTO-WRAPPED CHICKEN BREAST SUPREME

Caramelized onions, Okanagan apple and brie cheese filling, potato dauphinoise, Zoo Grown lemon thyme pan jus **GF**
\$50/person

DOUBLE SMOKED BACON WRAPPED PORK TENDERLOIN

Squash puree, smoked paprika cream sauce, fig balsamic glaze, chive oil, Zoo Grown microgreens
\$46/person

OVEN ROASTED HALIBUT FILET

Coconut sticky rice cake, pineapple mango salsa **GF DF OW**
\$60/person (available Apr to Sep)

Vegetarian and Vegan Entrées

Choose one. Must be prearranged with your event planner.

VEGETABLE CANNELLONI

Zucchini ribbon, southwest quinoa stuffing, roasted grape tomato and basil compote **GF DF V VE**
\$40/person

CAULIFLOWER STEAK

Orzo, wild mushrooms, basil pistou **V**
\$40/person

SUMMER VEGETABLE RISOTTO

Wilted arugula, shaved parmesan **GF V**
\$40/person

RICOTTA GNOCCHI

Creamy sundried tomato pesto, arugula, grilled vegetables **V**
\$40/person

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Plated Dinner Menu

30 guest minimum. \$10/person surcharge for groups of less than 30.

Dessert Selection

Organizers choice of one Dessert Selection per group.

FLOURLESS BELGIAN DARK CHOCOLATE CAKE

Wild berry paint, sponge
toffee, Swiss meringue **GF**

RASPBERRY LAVENDER CRÈME BRULÉE

Lavender infused custard,
caramelized sugar crust,
vanilla bean biscotti **v**

CHAI TEA BOMBE

Cinnamon jelly roll, white
chocolate, chai mousse,
cardamom macaron,
Zoo Grown edible flowers

BLUEBERRY AND VANILLA PANNA COTTA

Meringue, shortbread
crumble, fresh berries

CHOCOLATE AVOCADO MOUSSE

with fresh berries **GF DF V VE**

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À la Carte Options

À la Carte Cocktail Reception

Minimum order of five dozen per selection.

Hot hors d'oeuvres (Stationed):

SURF AND TURF SKEWER

Selva shrimp and Spolumbo's spicy chorizo, sun dried tomato pesto
GF OW

\$38/dozen

MOROCCAN LAMB KEFTA

Tzatziki sauce **GF**

\$38/dozen

OCEANWISE SEAFOOD CHOWDER

Crispy potato curls, double smoked bacon, fresh dill **OW**

\$32/dozen

PETITE TRUFFLE BAKED POTATO

Asiago cheese, smoked paprika, chives **GF V**

\$32/dozen

BOMBAY VEGETABLE SAMOSAS

Cucumber raita **V**

\$34 /dozen

SPICY CHORIZO STUFFED MUSHROOM

Crimini cap with Zoo Grown microgreens and smoked paprika **GF DF**

\$34/dozen

BOWDEN FARM BUTTER CHICKEN SKEWERS

Tandoori and yogurt marinated chicken **GF**

\$36/dozen

MAC AND CHEESE CROQUETTE

Korean spicy ketchup

\$34/dozen

JAPANESE GYOZA

Chicken dumpling, ponzu chili sauce

\$32/dozen

Hot hors d'oeuvres (Passed):

ROASTED GRAPE TOMATO TARTLET

Chevre, basil pesto, balsamic glaze **V**

\$32/dozen

BLACKENED ALBERTA BEEF TENDERLOIN BITES

Brandy peppercorn sauce **GF**

\$40/dozen

TEMPURA FRIED CAULIFLOWER

Curry crème fraiche **V**

\$32/dozen

COCONUT CRUSTED BRIE

Cinnamon infused wild berry chutney **V**

\$34/dozen

CRISPY ALBERTA PORK BELLY

Sweet chili lemongrass, chives **DF**

\$34/dozen

ROASTED TOMATO BISQUE

Crispy basil, Dancing Goat cheese mousse **GF V**

\$32/dozen

MINI CRISPY MUSHROOM AND CHEESE RAVIOLI

Ricotta cheese, mozzarella cheese, wild mushroom and rustic tomato sauce **V**

\$34/dozen

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À la Carte Cocktail Reception

Minimum order of five dozen per selection.

Cold hors d'oeuvres (Stationed):

TUNA POKE

Sesame cone, sesame oil, wasabi aioli, black and white sesame seed **ow**

\$40/dozen

THAI MANGO SALAD ROLL

Artisan greens, cucumber slivers, Thai chili lemongrass vinaigrette **GF DF V VE**

\$34/dozen

SMOKED SALMON ARTISAN CROSTINI

Pickled cucumber, crispy capers, dill creme fraiche **ow**

\$34/dozen

ROASTED ALBERTA BEEF STRIPLOIN

Black garlic aioli, garlic rubbed crostini

\$36/dozen

ASSORTED SUSHI AND SASHIMI

Pickled ginger, wasabi **ow**

\$46/dozen

CALLEBAUT CHOCOLATE DIPPED STRAWBERRIES **GF V**

\$36/dozen

CHOCOLATE DIPPED OREO **v**

\$40/dozen

Cold hors d'oeuvres (Passed):

CITRUS TARRAGON CURED STEELHEAD TROUT BROCHETTE

Pickled shallots, dill crème fraîche, Zoo Grown microgreens **GF OW**

\$36/dozen

HOUSE SMOKED SELVA SHRIMP COCKTAIL

Chipotle cocktail sauce **GF OW**

\$36/dozen

VIRGIN PIÑA COLADA

Toasted coconut, pineapple chip **GF DF V**

\$30/dozen

LEMON MERINGUE TARTLET

Wild berry coulis

\$34/dozen

COMPRESSED WATERMELON

Crispy prosciutto, lemon thyme, honey, olive snow **GF DF**

\$32/dozen

DUCK CONFIT

Mini waffle cone, Zoo Grown preserved sour cherry

\$38/dozen

DARK CHOCOLATE CHILI MOUSSE

Beet waffle cup

\$34/dozen

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À la Carte Cocktail Reception

50 guest minimum.

Chef Stations:

CARVED STRIPLOIN OF ALBERTA ANGUS BEEF

AAA Alberta beef Striploin (3oz) seasoned with our special blend of herbs and spices and slowly roasted. Served on freshly baked cocktail buns with an assortment of condiments.

\$15/person

*Upgrade to In-house hickory smoked:
add \$3/person*

HIMALAYAN PINK SALT BLOCK STATION

Albacore tuna (3oz) with wasabi aioli, sesame seeds, nori chiffonade **GF DF OW**

\$20/person

BUTTER CHICKEN MARTINI STATION

Cumin scented basmati, cucumber raita, papadum

\$14/person

SEAFOOD CANOE STATION

Selection of east and west coast oysters, selection of seafood and sashimi, horseradish, lemon, hot chili sauce, ponzu chili mignonette, Guinness mignonette, wasabi aioli, cocktail sauce and a variety of pickles **OW**

\$30/person

Minimum 75 people

ALBERTA BEEF TENDERLOIN AND ROASTED GARLIC MASHED POTATO MARTINI

Pan seared sous vide Alberta beef tenderloin (3oz) with *Okanagan* red wine demi-glace **GF**

\$20/person

ZOO BUDDHA BOWL STATION

Wild rices and a variety of Organic *Zoo Grown* microgreens, fresh vegetables, beans, dried seeds, sprouts and dressings **GF V VE DF**

\$14/person

RISOTTO STATION

CHICKEN

Chicken (3oz/guest), black garlic, asparagus, sundried tomato, cream, asiago **GF**

\$14/person

VEGETABLE

Local grilled vegetables and *Dancing Goat* goat cheese **GF V**

\$14/person

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À la Carte Cocktail Reception

50 guest minimum.

Pasta Stations:

WILD MUSHROOM RAVIOLI

Garlic cream sauce, roasted bell pepper, baby arugula, Broxburn cherry tomato **v**

\$18/person

SPOLUMBOS SAUSAGE POMODORO PENNE

Mini bocconcini, asiago, basil chiffonade

\$16/person

*Gluten free penne pasta available
for an additional \$3/person*

Dessert Buffets:

CALLEBAUT CHOCOLATE FONDUE

Free-flowing chocolate served with seasonal fresh fruit, strawberries, marshmallows and rice crispy bites for dipping **v**

\$12/person

CHEF ATTENDED FLAMBÉ DONUT HOLE STATION

Spiced rum, vanilla gelato, variety of toppings such as chocolate sauce, salted caramel sauce and Oreo crumbs

\$14/person

SWEET ESCAPE

A display of homemade desserts including cakes, tartlets, squares, pastries, mousses and a decadent chocolate fountain with strawberries and seasonal fruits to dip **v**

\$16/person

CHEF ATTENDED LIQUID NITROGEN SORBET STATION

Raspberry and mango sorbet made tableside

GF DF V VE

\$22/person

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À la Carte Cocktail Reception

50 guest minimum.

Add-ons:

CHARCUTERIE

A selection of local and imported cured meats, grainy mustard, pickles, crackers **GF**

\$12/person

ARTISAN CHEESE BOARD

With a variety of crackers **V**

\$10/person

FRESH VEGETABLE PLATTER

With herb dip **GF V**

\$6/person

FRESH FRUIT ARRANGEMENT

Variety of tropical and seasonal fruits **V VE GF DF**

\$7/person

MINI SPOLUMBO'S SAUSAGE SLIDER

Pork sausage, French rolls, pickled onions, banana peppers, saurkraut, grainy mustard **DF**

\$12/person

TRADITIONAL POUTINE BAR

Crispy French fried potatoes, with rich beef gravy, cheese curds, bacon bits and green onions

\$12/person

TACO BAR

Warm soft taco, pork carnitas, salsa fresca, sour cream, guacamole, shredded lettuce, salsa verde and shredded cheeses

\$12/person

Gluten free tortillas available: \$3/tortilla

BUILD YOUR OWN SANDWICH

A variety of freshly baked artisan breads and rolls with a selection of deli meat, sliced cheeses, tomato, lettuce and pickles, served with a variety of condiments

\$12/person

Gluten free buns available: \$3/bun

ANTIPASTO PLATTER

A variety of pickled vegetables, artisan olives, cured meats and fresh cheeses with garlic-rubbed pita chips

\$10/person

MEDITERRANEAN AFTERNOON

Roasted red pepper hummus, tomato bruschetta and tzatziki sauce with oven baked garlic pita chips **V**

\$10/person

BUILD YOUR OWN SLIDER BAR

Miniature angus beef patties grilled and served with fresh baked buns, lettuce, tomato, pickles, red onions, sliced cheddar cheese, ketchup and mustard

\$12/person

SLIDER ENHANCEMENTS:

- Roasted Vegetable Slider
+ \$2/person
- BBQ Pulled Pork
+ \$3/person
- In-house Smoked Brisket
+ \$3/person
- Gluten Free Buns
+ \$3/person

LATE NIGHT FLATBREADS

Three varieties: BBQ chicken, margherita, local sausage and bell pepper

\$10/person

CALLEBAUT CHOCOLATE FONDUE

Free-flowing chocolate served with seasonal fresh fruit, strawberries, marshmallows and rice crispy bites for dipping **V**

\$12/person

Served in addition to dessert

CANDY BAR

Assorted candies

3 servings: \$5
5 servings: \$8
7 servings: \$10
10 servings: \$12

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À la Carte Snack Breaks

15 guest minimum.

Baked Selections

FRESHLY BAKED BANANA BREAD **v**

\$4/person

SOFT AND CHEWY COOKIES **v**

\$2/person

MUFFIN TULIP

\$3 each

HOUSE MADE ENERGY BAR **GF**

\$4 each

FRESH-BAKED CINNAMON BUNS **v**

With cream cheese icing

\$5/pc.

ASSORTED CRONUTS

Fusion of croissant and donut filled with custard

\$5/person

ASSORTED BAKED GOODS **v**

Fresh-baked croissants, Danishes and scones

\$4/person

Fruits and Veggies

FRUIT KABOBS **GF V VE**

\$5/person

INDIVIDUAL WILD BERRY SMOOTHIES **GF V**

\$4 each

Dairy-friendly option available

FRESH VEGETABLE PLATTER WITH HERB DIP **GF V**

\$6/person

FRESH FRUIT ARRANGEMENT

GF DF V VE

Variety of tropical and seasonal fruits

\$7/person

Bistro Choices

CHARCUTERIE **GF**

A selection of local and imported cured meats, grainy mustard, pickles and crackers

\$12/person

ARTISAN CHEESE BOARD **v**

With a variety of crackers

\$10/person

Other Treats

INDIVIDUAL POTATO CHIPS **GF V**

\$3 each

FRESH THEATER-STYLE POPCORN **GF V**

\$3/person

VARIETY OF ICE CREAM NOVELTIES **v**

\$5 each

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Weddings

Wedding Buffet Dinner Menu

50 guest minimum. \$10/person surcharge for groups of less than 50.

Included with this menu:

Artisan dinner rolls
with seasonal
compound butter **v**

Artisan greens with
assorted vinaigrettes **GF V**

Hearts of romaine
salad with lemon garlic
croutons, parmesan
cheese and bacon bits

Chef's selection of
fresh seasonal salads **v**

Artisan antipasto
platter **GF**

Herb roasted
Little Potato Company
baby potatoes **GF DF V**

Organizer's choice
of carved entrée

Organizer's choice
of alternate entrée

Chef's selection of fresh
seasonal vegetables

A variety of mousses,
cakes and French pastries

Seasonal fresh fruit
arrangement **GF DF V VE**

Starbucks shade grown
coffee and assorted teas

Late night snack of
assorted cheeses, crackers
and fresh seasonal fruit.

[See next page for
entrée selections.](#)

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Wedding Buffet Dinner Menu

50 guest minimum. \$10/person surcharge for groups of less than 50.

Choose one carved entrée:

MAPLE BOURBON GLAZED HAM

Slow roasted ham glazed with a maple Kentucky bourbon reduction, served with caramelized *Okanagan* apple chutney and *Brassica* grainy mustard **GF**

\$50/person

SLOW ROASTED ALBERTA LEG OF LAMB

Okanagan red wine jus, mint gremolata **GF**

\$60/person

SLOW ROASTED AAA ALBERTA ANGUS BEEF

Slowly roasted baron of Alberta AAA beef, seasoned with our specialty dry rub and served with a caramelized shallot merlot jus and creamy horseradish aioli **GF**

\$52/person *Upgrade to In house hickory smoked: add \$3/person*

AAA ALBERTA ANGUS PRIME RIB

Premium cut of beef rubbed with fresh herbs and roasted naturally, served with a caramelized shallot merlot jus and creamy horseradish aioli **GF**

\$57/person *Upgrade to In house hickory smoked: add \$3/person*

Choose one alternate entrée:

CAJUN DUSTED YELLOW TAIL ROCKFISH

Grape tomato salata, *Zoo Grown* microgreens **DF OW**

HOISIN GLAZED ROASTED BBQ PORK LOIN

Hoisin demi glaze, Asian vegetable medley **GF DF**

GRILLED AAA ALBERTA ANGUS FLAT IRON STEAK

Argentinean chimichurri, shaved fennel **GF DF**

FENNEL DUSTED *LOIS LAKE* STEELHEAD TROUT

Lemon caper cream, fennel dust **OW**

OVEN ROASTED LEMON PEPPER BREAST OF *BOWDEN FARM* CHICKEN

Wild mushroom cream, smoked paprika

RICOTTA GNOCCHI

Creamy sundried tomato pesto, arugula, grilled vegetable

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Wedding Plated Dinner Menu

30 guest minimum. \$10/person surcharge for groups of less than 30.

All Wedding Plated Dinners include Starbucks Shade Grown coffee, assorted teas, fresh-baked artisan breads and butter as well as a late night snack of assorted cheeses, crackers and fresh seasonal fruit. Minimum three courses required.

Soup selections:

FIRE ROASTED TOMATO BISQUE

Crispy basil, "Dancing Goat" cheese mousse **GF V**

CREAM OF WILD MUSHROOM

Thyme sautéed mushrooms, crispy potato curls, Zoo Grown microgreens **GF V**

CREAM OF ROASTED CAULIFLOWER

Truffle oil, Zoo Grown microgreens **GF V**

Plated dinners include organizer's choice of one soup OR one salad. Add an additional soup or salad for \$6/person

Salad selections:

ORGANIC GATHERED TANGLED GREENS

Cucumber ribbon, shaved watermelon radish, grape tomatoes, fig and white balsamic dressing **GF DF V VE**

COMPRESSED WATERMELON SALAD

Charred jalapeño, Brassica honey citrus vinaigrette, baby greens mesclun, olive oil snow, kalamata olive dust **V**

ROASTED LOCAL TOMATO TARTLET

Basil pesto, goat cheese, balsamic glaze, Zoo Grown microgreens **V**

Plated dinners include organizer's choice of one soup OR one salad. Add an additional soup or salad for \$6/person

Salad enhancements:

ALBERTA-RAISED FREE RANGE BISON CARPACCIO

with horseradish emulsion **GF**
+\$7/person

SEARED WILD BC ALBACORE TUNA

with ponzu chili sauce **GF DF OW**
+\$7/person

LAMB LOLLIPOP

with mint gremolata **DF**
+\$8/person

GRILLED JUMBO SCALLOP AND PRAWN BROCHETTE

with lemon garlic butter **GF OW**
+\$7/person



Wedding Plated Dinner Menu

30 guest minimum. \$10/person surcharge for groups of less than 30.

Entrée Selection

All entrées are served with a selection of seasonal vegetables. Plated dinners include Organizer's choice of one entrée. For additional entrées please contact your coordinator.

ALBERTA-RAISED AAA BEEF FILET MIGNON

Roasted garlic smashed yellow potatoes, rosemary demi-glace **GF**
\$60/person

OVEN BAKED LOIS LAKE STEELHEAD TROUT FILET

Warmed potato fennel salad, saffron lemon cream sauce **GF OW**
\$48/person

DUO OF LAMBTASTIC FARMS LAMB

Oven roasted lamb shoulder, herb crusted lamb lolly, polenta, aged balsamic demi-glace **GF**
\$64/person

PROSCIUTTO-WRAPPED CHICKEN BREAST SUPREME

Caramelized onions, Okanagan apple and brie cheese filling, potato dauphinoise, Zoo Grown lemon thyme pan jus **GF**
\$50/person

DOUBLE SMOKED BACON WRAPPED PORK TENDERLOIN

Squash puree, smoked paprika cream sauce, fig balsamic glaze, chive oil, Zoo Grown microgreens
\$46/person

OVEN ROASTED HALIBUT FILET

Coconut sticky rice cake, pineapple mango salsa **GF DF OW**
\$60/person (available Apr to Sep)

Vegetarian and Vegan Entrées

Choose one. Must be prearranged with your event planner.

VEGETABLE CANNELLONI

Zucchini ribbon, southwest quinoa stuffing, roasted grape tomato and basil compote **GF DF V VE**
\$40/person

CAULIFLOWER STEAK

Orzo, wild mushrooms, basil pistou **V**
\$40/person

SUMMER VEGETABLE RISOTTO

Wilted arugula, shaved parmesan **GF V**
\$40/person

RICOTTA GNOCCHI

Creamy sundried tomato pesto, arugula, grilled vegetables **V**
\$40/person

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Wedding Plated Dinner Menu

30 guest minimum. \$10/person surcharge for groups of less than 30.

Dessert Selection

Organizers choice of one Dessert Selection per group.

FLOURLESS BELGIAN DARK CHOCOLATE CAKE

Wild berry paint, sponge
toffee, Swiss meringue **GF**

RASPBERRY LAVENDER CRÈME BRULÉE

Lavender infused custard,
caramelized sugar crust,
vanilla bean biscotti **v**

CHAI TEA BOMBE

Cinnamon jelly roll, white
chocolate, chai mousse,
cardamom macaron,
Zoo Grown edible flowers

BLUEBERRY AND VANILLA PANNA COTTA

Meringue, shortbread
crumble, fresh berries

CHOCOLATE AVOCADO MOUSSE

with fresh berries **GF DF V VE**

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Other Menu Offerings

Themed Coffee Breaks

30 guest minimum. \$5/person surcharge for groups of less than 30.

Themed Coffee Breaks are options to accompany lunch or breakfast events. Coffee and tea ordered on consumptions.

BAKER'S DELIGHT v

Selection of whole fruit
(1 pc/person)

Variety of freshly baked scones, croissants and Danishes
(1.5 pc/person)

\$8/person

FITNESS BREAK v

Selection of whole fruit

Greek yogurt and wild berry compote parfait

House made energy bars **GF**

\$9/person

"REV IT UP" BREAK v

Energy drinks and Vitamin Water

House made energy bars **GF**

Fresh seasonal fruit arrangement
GF DF V VE

\$12/person

SUMMER BREEZE v

Fruit kabobs

Soft serve sundaes with assorted toppings

\$12/person

MEDITERRANEAN AFTERNOON v

Roasted red pepper hummus

Tomato bruschetta and tzatziki sauce

Oven baked garlic pita chips

\$10/person

CARNIVAL v

Theater style popcorn

Cotton candy

Mini donuts

Twizzlers

\$9/person

BISTRO BREAK

Charcuterie and cheese board

A selection of local and imported cured meats and cheeses, grainy mustard, pickles, and crackers

\$12/person

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Celebration of Life

Hot hors d'oeuvres:

ROASTED GRAPE TOMATO TARTLET

Chevre, basil pesto, balsamic glaze **v**

\$32/dozen

COCONUT CRUSTED BRIE

Cinnamon infused wild berry chutney **v**

\$34/dozen

BOWDEN FARM BUTTER CHICKEN SKEWERS

Tandoori and yogurt marinated chicken **GF**

\$36/dozen

SPICY CHORIZO STUFFED MUSHROOM

Crimini cap with *Zoo Grown* microgreens and smoked paprika **GF DF**

\$34/dozen

Cold hors d'oeuvres:

THAI MANGO SALAD ROLL

Artisan greens, cucumber slivers, Thai chili lemongrass vinaigrette **GF DF V VE**

\$34/dozen

HOUSE SMOKED SELVA SHRIMP COCKTAIL

Chipotle cocktail sauce **GF OW**

\$36/dozen

DUCK CONFIT

Mini waffle cone, *Zoo Grown* preserved sour cherry

\$38/dozen

ROASTED ALBERTA BEEF STRIPLOIN

Black garlic aioli, garlic rubbed crostini

\$36/dozen

Chef Stations:

CARVED STRIPLOIN OF ALBERTA ANGUS BEEF

Seasoned and slowly roasted AAA Alberta beef striploin (3oz) served on freshly baked cocktail buns with an assortment of condiments.

\$15/person

Upgrade to In-house hickory smoked: add \$3/person

BUTTER CHICKEN MARTINI STATION

Cumin scented basmati rice, cucumber raita, papadum

\$14/person

RISOTTO STATION

CHICKEN

Chicken (3oz/guest), black garlic, asparagus, sundried tomato, cream, asiago cheese **GF**

\$14/person

VEGETABLE

Local grilled vegetables and *Dancing Goat* goat cheese **GF V**

\$14/person

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Celebration of Life

Platters:

ARTISAN CHEESE BOARD

With a variety of crackers **v**

\$10/person

FRESH FRUIT ARRANGEMENT

Variety of tropical and seasonal fruits

v VE GF DF

\$7/person

MEDITERRANEAN AFTERNOON

Roasted red pepper hummus, tomato bruschetta and tzatziki sauce with oven baked garlic pita chips **v**

\$10/person

FRESH VEGETABLE PLATTER

With herb dip **GF v**

\$6/person

ALBERTA HOMESTEAD CHILI WITH FRESH BUNS

Slow cooked chili with corn, black beans and a hint of chipotle

\$7/person

ANTIPASTO PLATTER

A variety of pickled vegetables, artisan olives, cured meats and fresh cheeses with garlic-rubbed pita chips

\$10/person

SOFT AND CHEWY COOKIES **v**

\$2/person

FRENCH PASTRIES

A variety of French pastries freshly made by our pastry chef (3 pcs/person)

\$8/person

TRADITIONAL POUTINE BAR

Crispy French fried potatoes, with rich beef gravy, cheese curds, bacon bits and green onions

\$12/person

ASSORTED BAKED GOODS

Fresh baked croissants, Danishes and scones **v**

\$4/person

BUILD YOUR OWN SANDWICH

A variety of freshly baked artisan breads and rolls with a selection of deli meat, sliced cheeses, tomato, lettuce and pickle, served with a variety of condiments

\$12/person

Gluten free buns available: \$3/bun

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Drinks

Bar Service

Highballs

WELL LIQUORS

Vodka: Skyy
 Gin: Bombay Sapphire
 Rum: Captain Morgan / Bacardi
 Whiskey: Canadian Club
 Tequila: Camarena Reposado
 Bourbon: Wild Turkey

\$7 (1oz)

ENHANCEMENTS

Vodka: Grey Goose / Blake Three Sisters
 Whiskey: Crown Royal
 Scotch: Auchentoshan 12yr
 Cognac: Hennessy VSOP
 Gin: Eau Claire Gin
 Tequila: Patron Silver
 Liqueurs: Bailey's / Grand Marnier

\$8.5 (1oz)

Beer

DOMESTIC BEER

Kokanee
 Coors Light
 Moosehead
 Original 16 Pale Ale

\$7

SUPERIOR BEER AND CIDER

Big Rock Traditional
 Wild Rose Wrasberry
 Corona
 Stella Artois
 Big Rock Creek Cider

\$8.5

LOCAL CRAFT BEER

Artisan Local Craft *(rotational)*
 Annex Good Authority Golden Ale
 Wild Rose Velvet Fog
 Zero Issue Multiverse Pale Ale

\$10 (473mL pint)

Wine by the Glass

TRULY WILD SAUVIGNON BLANC

Calgary Zoo exclusive private label white wine from Mendoza, Argentina

\$8.5 (5oz glass)

TRULY WILD CABERNET SAUVIGNON

Calgary Zoo exclusive private label red wine from Mendoza, Argentina

\$8.5 (5oz glass)

SUPERIOR WINE *(rotational)*

Red / White

\$10 (5oz glass)

Non-alcoholic

Soft Drinks and Juices
 Mocktails
 Bavaria 0%

\$4

White Wine and Sparkling

House Wine

TRULY WILD SAUVIGNON BLANC

MENDOZA, ARGENTINA

Calgary Zoo exclusive private label

\$40

Light Body

INVIVO AWATERE VALLEY SAUV. BLANC

MARLBOROUGH, NEW ZEALAND

Intensely aromatic. Notes of grapefruit, feijoa, lime zest and sweet basil. Fine and bright.

\$50

VENTITERRE PINOT GRIGIO

DELLE VENEZIE IGT, NORTHEAST ITALY

Delicately fruity, full and refined, lightly dry and extremely fresh, light and elegant structure.

\$45

Medium Body

INNISKILLIN CHENIN BLANC

OKANAGAN VALLEY, CANADA

Fresh and crisp, richly aromatic, notes of ginger, honey, quince, pear and lime.

\$50

GRAY MONK PINOT GRIS

OKANAGAN VALLEY, CANADA

Delicate bronze blush. Notes of fine herbs, citrus, citrus peel, pear, apple and white peach.

\$55

EDNA VALLEY CHARDONNAY

CENTRAL COAST CALIFORNIA, USA

Notes of lime, peach, apricot, pineapple and spice. Smooth and balanced.

\$55

ROBIN RIDGE ORGANIC ROSÉ

OKANAGAN VALLEY, CANADA

Aromas of rose petal, red delicious apple and fresh cut peppers. The palate is off-dry with crisp acidity and flavours of spring strawberries and peach, with exotic orange oil and nectarine flavours on the long finish.

\$60

BURROWING OWL SAUV. BLANC

SIMILKAMEEN VALLEY, CANADA

Grassy, fresh, dry and crisp. Notes of citrus, orchard fruits, melon, orange, honey, gooseberry and sage.

\$75

BURROWING OWL CHARDONNAY

OKANAGAN VALLEY, CANADA

Crisp and fresh. Notes of vanilla, popcorn, peach, banana, melon, pear, lemon, tropical fruits and lemon verbena.

\$80

CARITA SAUV. BLANC / VIOGNIER BLEND

CALIFORNIA, USA

Bright and crisp. Notes of stone fruit, apple, pear and citrus. Proceeds support The Brakemen Foundation's *Zero Hungry Kids* initiative.

\$55

Sparkling

LA MARCA PROSECCO

DOC VENETO, ITALY

Delicate, lively, floral. Notes of citrus, apple and honey. Fresh, clean and crisp.

\$50

RUFFINO SPARKLING ROSÉ

FRIULI VENEZIA GIULIA, ITALY

Fresh and fragrant. Notes of strawberry, rose, berries. Elegant, refreshing, delicate.

\$50

Red Wine

House Wine

TRULY WILD CABERNET SAUVIGNON

MENDOZA, ARGENTINA

Calgary Zoo exclusive private label

\$40

Light Body

CARMEL ROAD PINOT NOIR

MONTEREY, CENTRAL COAST,
CALIFORNIA, USA

Bright and balanced. Notes of spice, Earl Grey tea, vanilla, oak, black cherry and mocha.

\$65

Medium Body

CARITA RED BLEND (CAB/SYRAH/ZIN)

CALIFORNIA,
USA

Notes of dark fruit, spice and earthy tones. Proceeds support The Brakemen Foundation's *Zero Hungry Kids* initiative.

\$55

VINELAND ESTATES CABERNET FRANC

VQA NIAGARA
PENINSULA, CANADA

Light to medium body. Notes of cherry, strawberry and spice. Pairs well with a variety of dishes.

\$50

BURROWING OWL CABERNET FRANC

BC VQA OKANAGAN
VALLEY, CANADA

Notes of violet, potpourri, damson plum, blueberry, black cherry, pastry crust, tobacco, blue and black fruits, dried sage.

\$90

Full Body

ALAMOS MALBEC

MENDOZA,
ARGENTINA

Notes of violet, plum, cherry, blackberry, spice and vanilla. Firm structure and balanced tannins.

\$45

SHOOFLY SHIRAZ

MCLAREN VALE,
SOUTH AUSTRALIA

Notes of black and blue fruits, licorice, pepper, blueberry, cherry, allspice. Refreshing and smooth.

\$50

RED ROOSTER CABERNET MERLOT

OKANAGAN VALLEY,
CANADA

Dark plum, black cherry, baking spices, chocolate, oak, black tea and currant.

\$55

LES COTEAUX COTES DU RHONE

COTES DU RHONE
VILLAGES, FRANCE

Warm, ripe fruit and oak notes. Full-flavoured smooth texture.

\$60

LOUIS M. MARTINI CABERNET SAUVIGNON

SONOMA COUNTRY,
CALIFORNIA, USA

Flavours of wild berries, plum, licorice and mocha. Full bodied, long finish.

\$55

BURROWING OWL MERLOT

OKANAGAN VALLEY,
CANADA

Lush, complex. Dark fruits, vanilla, spices, chocolate, licorice and sage. Soft, rich, ripe and round.

\$85

Beverage Service

Hot Beverages

FRESHLY BREWED SHADE GROWN STARBUCKS COFFEE

Regular or decaf

Silex: \$40 *15 cups*

Cambro: \$125 *50 cups*

ASSORTED TEA

\$3/bag

HOT APPLE CIDER

Silex: \$40 *15 cups*

Cambro: \$100 *50 cups*

Cold Beverages

INFUSED WATER

Orange, vanilla and cinnamon or cucumber mint

Pitcher: \$10 *Serves 8-10*

Cylinder: \$50 *Serves 50*

100% FRUIT JUICE

Apple, orange or cranberry

Pitcher: \$30 *Serves 8-10*

Cylinder: \$150 *Serves 50*

FRUIT PUNCH

Pitcher: \$25 *Serves 8-10*

Cylinder: \$150 *Serves 50*

TRADITIONAL HOME BREWED ICED TEA

Pitcher: \$25 *Serves 8-10*

Cylinder: \$100 *Serves 50*

OLD FASHIONED LEMONADE

Pitcher: \$25 *Serves 8-10*

Cylinder: \$100 *Serves 50*

Upgrade to herb infused lemonade: +\$1/guest

ALCOHOLIC BEVERAGE CYLINDERS

Delicious drinks in a self-serve cylinder. Choose from vodka and Zoo Grown herb infused lemonade, fresh fruit sangria (red, white or rosé) or rum and pineapple punch

\$250 *Serves 50*

Individual Beverages

SOFT DRINKS

Assorted Varieties

\$3/can

JUICES

Assorted Varieties

\$4/bottle

INDIVIDUAL MILK

White or Chocolate

\$3/carton

Serving suggestions based on average consumption.

THANK YOU FOR SUPPORTING **WILDLIFE CONSERVATION**

