

2 0 2 6 C A T E R I N G M E N U S



Table of Contents

Buffet Options

Buffet Breakfast	4
Private Brunch	5
Themed Coffee Breaks	6
Deluxe Buffet Lunch	7
Themed Buffet Lunch	8
Buffet Dinner	10
Build-Your-Own BBQ Buffet	12
Premium Buffet Experience	14

Plated Meal Options

Plated Breakfast	16
Plated Lunch	17
Plated Dinner	19

À la Carte Options

À la Carte Cocktail Reception	23
À la Carte Snack Breaks	28

Weddings

Wedding Buffet Dinner	30
Wedding Plated Dinner	32

Other Menu Offerings

Celebration of Life	36
---------------------	----

Drinks

Bar Service	39
Cocktails and Zero Proof	40
White Wine	41
Red Wine	42
Beverage Service	43

Buffet Options

Buffet Breakfast Menu

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

Breakfast selections:

ZOO CONTINENTAL

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

\$20/person

THE RAINFOREST

Fresh baked scones, fruit Danish and croissants **v**
Scrambled eggs **GF DF V**
Crispy bacon **GF DF**
Spolumbo's pork sausage **GF DF**
Poplar Bluff potatoes with caramelized onions and herbs **DF V**
Seasonal fresh fruit arrangement **GF DF V VE**

\$25/person

MORNING GLORY

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 **GF DF V**
Crispy bacon, *Spolumbo's* sundried tomato chicken sausage **GF DF**
Poplar Bluff potatoes with caramelized onions and herbs **DF V**
Seasonal fresh fruit arrangement **GF DF V VE**

\$28/person

Upgrades:

ADD EGGS BENEDICT

With back bacon
+\$7/person

ADD VEGAN SAUSAGE **GF DF V VE**

+\$5/person

FLORENTINE EGGS BENEDICT **v**

With sautéed spinach
+\$6/person

ADD CHEF-ATTENDED OMELETTE BAR

With smoked ham,
peppers, onions,
tomatoes, mushrooms
and cheese **GF**
+\$8 /person

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



Plated Breakfast Menu

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

Plated Menu selections require both a seating chart and guest name tags. If these are not provided, only Buffet Menu options will be available.

Breakfast selections:

ZOO BENEDICT

Two poached *Bowden Farm* free range eggs with Canadian bacon, toasted English muffins, hollandaise sauce, *Poplar Bluff* potatoes with caramelized onions and herbs, and fruit brochette.

\$28/person

SUNRISE BREAKFAST

Scrambled eggs, *Spolumbo's* pork sausage, *Poplar Bluff* potatoes with caramelized onions and herbs, and fruit brochette.

\$24/person

SOUTHERN STYLE BREAKFAST BOWL

Chorizo sausage, *Poplar Bluff* potatoes, cheese, grilled vegetable, scrambled egg, salsa, sour cream.

\$30/person

BANANA BREAD FRENCH TOAST

Spolumbo's pork sausages, Chantilly cream, fruit brochette, salted caramel sauce.

\$24/person

BREAKFAST BURRITO

Filled with ham, cheese, bell pepper. Accompanied by salsa fresca, sour cream, *Poplar Bluff* potatoes with caramelized onions and herbs, and fresh fruit.

\$26/person

All plated breakfasts include Starbucks Shade Grown coffee, assorted fruit juices and teas along with Overnight Chia Seed Pudding (GF, V), berry compôte and fresh berries (shared at the table, family style).



Private Brunch Menu

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

Included with this menu:

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* pork sausage **GF DF**

Poplar Bluff potatoes with caramelized onions
and herbs **DF V**

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

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

Chef fresh seasonal salad **v**

Artisan antipasto platter **GF**

Chef choice of alternate entrée

Variety of cakes and pastries **v**

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

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 DF**

\$48/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 DF**

\$46/person



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 consumption.

BAKER'S DELIGHT v	FITNESS BREAK v	SUMMER BREEZE v	MEDITERRANEAN AFTERNOON v	CARNIVAL v	BISTRO BREAK	"BYO" BOBA TEA GF V
Selection of whole fruit <i>(1 pc/person)</i>	Selection of whole fruit	Fruit brochette	Roasted red pepper hummus	Theater style popcorn	Charcuterie and cheese board	Milk tea and matcha tea
Variety of freshly baked scones, croissants and Danishes <i>(1.5 pc/person)</i>	Greek yogurt and wild berry compote parfait	Soft serve sundaes with assorted toppings	Tomato bruschetta and tzatziki sauce	Cotton candy	A selection of local and imported cured meats and cheeses, grainy mustard, pickles, and crackers	Tapioca pearls
	House-made energy bars GF		Oven baked garlic pita chips	Mini donuts		Jelly
		\$12/person		Twizzlers		Fresh berries
\$11/person	\$12/person		\$14/person	\$12/person	\$14/person	\$12/person



Deluxe Buffet Lunch Menu

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

Included with this menu:

Fresh baked rolls and whipped butter **v**

Soup du jour **GF**

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

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

Chef selection of potato **v**

Chef selection of seasonal vegetable **GF DF V**

Variety of pastries

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

Starbucks shade-grown coffee and assorted teas

Plus your choice of two entrées:

SMOKED ALBERTA BEEF BRISKET

Saskatoon berry demi-glace, Zoo Grown microgreens **GF DF**

FREE RANGE CHICKEN SUPREME

Grilled lemon and tarragon jus **GF DF**

BLACKENED STEELHEAD TROUT FILET

Tomato and mango salsa **GF DF OW**

COCONUT CHICKPEA CURRY

Roasted cauliflower florets, fresh herbs **GF DF V VE**

\$42/person



Themed Buffet Lunch Menu

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

ZOO DELI BOARD

- Soup du jour **GF**
- Freshly baked artisan rolls, whipped butter **v**
- Local artisan greens with assorted vinaigrettes **GF v**
- Hearts of romaine salad with lemon herb croutons, asiago cheese and bacon bits
- Selection of artisan meats **GF DF**
- Sliced assorted cheeses **GF v**
- Tomato, lettuce and pickle **GF DF v VE**
- Variety of condiments **GF v**
- Assorted pastries and squares **v**

\$32/person
Gluten free breads available for \$3/person

BURGER BAR

- Soup du jour **GF**
- Variety of freshly baked buns and ciabatta **v**
- Local artisan greens with assorted vinaigrettes **GF v**
- Crispy French fries **DF v VE**
- Top Grass* beef burgers and grilled free range chicken breast **GF DF**
- Sliced assorted cheese **GF v**
- Tomato, lettuce, onions, dill pickle coins **GF DF v VE**
- Variety of condiments **GF v**
- Variety of inspired desserts **v**

\$34/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 **GF DF v VE**
- Corn and black bean salad with Mexican vinaigrette **GF DF v VE**
- Warm soft flour tortillas **DF v**
- Cumin chili dusted Alberta beef tenderloin and chicken breast **GF DF**
- Medley of roasted peppers and onions **GF DF v VE**
- Mexican rice **GF DF v VE**
- Salsa fresca, sour cream, guacamole, shredded lettuce, chipotle crème fraîche and shredded cheeses **GF v**
- Variety of inspired desserts **v**

\$39/person
Gluten free tortilla available for \$3/person

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



Themed Buffet Lunch Menu

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

TASTE OF THAI

Thai coconut soup **GF DF V VE**

Mango tangled greens with Thai sesame dressing **GF DF V VE**

Vegetable spring rolls with sweet chili sauce **DF V**

Coconut Thai jasmine rice **GF DF V VE**

Thai beef panang curry with summer vegetables, and Zoo Grown kaffir lime leaves **GF DF**

Marinated grilled tamarind chicken thigh and sweet chili glaze **DF**

Thai inspired desserts **V**

\$36/person

TUSCAN AFFAIR

Freshly baked garlic baguette and ciabatta buns, whipped butter **V**

Hearty minestrone soup **DF V**

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

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

Oven roasted chicken thighs with Tuscan creamy garlic sauce **GF**

Ricotta gnocchi with creamy tomato pesto, arugula, locally grown bell peppers, kalamata olives

Variety of inspired desserts **V**

\$35/person

Gluten free bread available for \$3/person

Chef attended big parmesan wheel, with tricolour fusilli, Alfredo sauce, truffle oil, fresh herbs

\$10/person (Minimum 75 guests)

ALBERTA HOUSE

Freshly baked rolls and whipped butter **V**

Chipotle corn chowder **GF V**

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

Coleslaw with tangy dressing **GF V**

Little Potato Company tricolour potatoes with caramelized onion and herbs **GF DF V VE**

BBQ style pulled pork **GF DF**

Smoked Alberta beef brisket Saskatoon berry demi-glace, Zoo Grown microgreens **GF DF**

Variety of inspired desserts **V**

\$39/person

Gluten free breads available for \$3/person

TASTE OF BOLLYWOOD

Garlic and butter naan **V**

Curried lentil soup **GF DF V VE**

Cucumber tomato salad with chaat vinaigrette **GF DF V VE**

Vegetable rice pilaf **GF DF V VE**

Vegetable samosa with tamarind chutney, mint and cilantro yogurt **V**

Oven roasted tandoori chicken thigh **GF**

Paneer tikka masala **GF V**

Bollywood inspired desserts **V**

\$39/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 whipped butter **v**

Gluten free buns available: \$3/bun

Artisan greens with assorted
vinaigrettes **GF V**

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

Chef selection of fresh
seasonal salads **v**

Artisan antipasto platter **GF**

Chef selection of potato **GF V**

Organizer's choice of
carved entrée

Organizer's choice of
alternate entrée

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

Variety of mousses,
cakes and pastries **v**

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

Starbucks shade grown
coffee and assorted teas

See next page for entrée selections.



Buffet Dinner Menu

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

Choose one carved entrée:

OVERNIGHT BAKED HAM

Maple bourbon glaze and *Brassica* grainy mustard **GF DF**
\$58/person

SLOW ROASTED BARON OF AAA ALBERTA ANGUS BEEF

Seasoned with our specialty dry rub, served with caramelized shallot cabernet sauvignon jus and creamy horseradish aioli **GF DF**
\$60/person

ROASTED PORK LOIN

Stuffed with apple, prune and caramelized onion, served with spiced rum pan jus **GF**
\$60/person

WHOLE HERB ROASTED ALBERTA BEEF STRIPLOIN

Premium cut of beef rubbed with fresh herbs, served with caramelized shallot cabernet sauvignon jus and creamy horseradish aioli **GF DF**
\$64/person

AAA ALBERTA ANGUS PRIME RIB

Premium cut of beef rubbed with fresh herbs and roasted naturally, served with a caramelized shallot cabernet sauvignon jus and creamy horseradish aioli **GF DF**
\$69/person *Upgrade to whole roast beef tenderloin: add \$16/person*

ALBERTA LAMB LEG

Mint gremolata, natural pan jus **GF DF**
\$62/person

Choose one alternate entrée:

BLACKENED COD

Charred pineapple salsa
GF DF OW

BAKED STEELHEAD TROUT

Lemon caper buerre blanc sauce **GF OW**

FREE RANGE CHICKEN SUPREME

Wild mushroom and cognac cream sauce **GF**

FRESH RICOTTA GNOCCHI

Creamy tomato pesto, arugula, locally grown bell peppers, kalamata olives **v**

Build-Your-Own BBQ Buffet

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

This menu includes:

TOP GRASS BEEF BURGERS HOT DOGS

Grass fed all-beef patties. Hot dogs served with 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 sautéed mushrooms and caramelized onions +\$4/person



CREAMY SUMMER SLAW

With kale

GF V

LOADED BABY "LITTLE POTATO" SALAD

Herb vinaigrette

GF DF V VE

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 V VE**

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 House-made Dessert:

FRESH SLICED WATERMELON

GF DF V VE

MANGO CHIFFON CAKE **v**

Nut free

Available gluten free +\$2/person

ASSORTED HOUSE-MADE SEASONAL SQUARES **v**

WHITE CHOCOLATE BRIOCHE PUDDING **v**

Nut free

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

\$32/adult • \$24/child (3-12 yrs)

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

ELEVATE YOUR BBQ BUFFET

See next page for additions.



Elevate Your BBQ Buffet

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

Additional entrée selections:

ALBERTA BEEF CHILI

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

\$6/person

JACK DANIELS BBQ CHICKEN THIGH

Smoky hickory BBQ sauce **GF DF**

\$8/person

16-HOUR SMOKED BEEF BRISKET

Brassica mustard demi-glaze **GF DF**

\$12/person

SMOKEHOUSE PULLED PORK

Smoky hickory BBQ sauce **GF DF**

\$6/person

MAPLE BOURBON ST. LOUIS BBQ RIBS

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

\$12/person

SPOLUMBO'S ITALIAN SAUSAGE

With sauerkraut and dijon mustard **GF DF**

\$7/person

VEGAN BURGER

Vegetable protein **GF DF V VE**

\$5/person

CHEF ATTENDED OPEN FIRE STEELHEAD TROUT

Tomato and mango salsa **GF DF OW**

\$15/person

(Minimum 100 guests)

CHIPOTLE GRILLED STREET CORN **GF V**

\$6/person

Additional dessert selection:

ICE CREAM SUNDAE STATION

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

\$9/person



Premium BBQ Buffet Experience

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

Starters:

ARTISAN DINNER ROLLS

With seasonal whipped butter **v**

Gluten free buns available: \$3/bun

CAESAR SALAD

Hearts of romaine salad with lemon, parmesan cheese, and garlic croutons and bacon bits on the side **GF V**

LOADED BABY "LITTLE POTATO" SALAD

Herb vinaigrette

GF DF V VE

GREEK SALAD WITH FETA **GF V**

Entrées:

FRESH GRILLED TO ORDER

RIBEYE STEAK **GF DF**

BBQ CHICKEN THIGHS **GF DF**

GRILLED VEGETABLE KEBAB

GF DF V VE

CHEF ATTENDED OPEN FIRE STEELHEAD TROUT

Tomato and mango salsa

GF DF OW

\$15/person

(Minimum 100 guests)

Dessert and beverages:

ASSORTED HOUSE-MADE SEASONAL SQUARES **v**

FRESH SLICED WATERMELON

GF DF V VE

INFUSED ICED TEA

STARBUCKS SHADE GROWN COFFEE AND ASSORTED TEAS

\$60/person



Plated Meal Options

Plated Lunch Menu

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

Plated Menu selections require both a seating chart and guest name tags. If these are not provided, only Buffet Menu options will be available.

All Plated Lunches include Starbucks Shade Grown coffee, assorted teas, fresh-baked artisan breads and butter. Gluten free buns available: \$3/bun. Minimum two courses required.

Soup selections:

ROASTED TOMATO BISQUE

Basil pesto and parmesan **GF V**

\$7/person

CURRIED LENTIL SOUP **GF DF V VE**

\$7/person

Salad selections:

ORGANIC GATHERED TANGLED GREENS

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

\$8/person

TOMATO AND BEET SALAD

Chèvre, rocket greens, artisan crisps, balsamic glaze **GF V**

\$8/person

CAESAR SALAD

Double smoked bacon, lemon scented croutons and grated parmigiana

\$8/person



Plated Lunch Menu

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

Plated Menu selections require both a seating chart and guest name tags. If these are not provided, only Buffet Menu options will be available.

Entrée selections:

**FREE RANGE
CHICKEN SUPREME**

Oven roasted with lemon tarragon jus, herb
roasted baby potatoes **GF DF**

\$27/person

OVEN BAKED STEELHEAD TROUT

Lemon caper buerre blanc and "Little Potato
Company" herb smashed potatoes **GF**

\$29/person

RICOTTA GNOCCHI

Creamy tomato pesto, arugula, locally
grown bell peppers, kalamata olives **V**

\$24/person

FIRE GRILLED AAA NEW YORK STEAK

Herb butter, onion rings, garlic toast, caesar
salad (cooked medium rare)

\$32/person

*All entrées are served with
seasonal vegetables.*

Dessert selections:

**SEASONALLY INSPIRED
CRÈME BRULÉE**

Accompanied by a biscotti **V**

\$9/person

**CASSIS MASCARPONE
PANNA COTTA**

Marinated berries, meringue crisp

Nut free **GF V**

\$9/person

**CITRUS MILK CHOCOLATE
ECSTASY**

Rich chocolate cake, citrus
crèmeux, milk chocolate mousse

Nut free **V**

\$9/person

FRAISER COCONUT

Strawberry coconut whipped
ganache, oat crumble,
herb-infused seasonal fruits

Nut free **GF V VE**

\$9/person



Plated Dinner Menu

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

Plated Menu selections require both a seating chart and guest name tags. If these are not provided, only Buffet Menu options will be available.

Soup selections:

ROASTED TOMATO BISQUE

Basil pesto and parmesan **GF V**

CREAM OF WILD MUSHROOM

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

THAI COCONUT CURRY VEGETABLE BISQUE

Crispy basil **GF DF V VE**

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 sherry maple vinaigrette **GF DF V VE**

TOMATO AND BEET SALAD

Chèvre, rocket greens, artisan crisps, balsamic glaze **GF V**

BC GRILLED PEACH AND BURRATA SALAD

Arugula, frisée, toasted pistachio aged, basil oil, balsamic glaze **V**

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

All Plated Dinners include Starbucks Shade Grown coffee, assorted teas, fresh-baked artisan breads and butter. Gluten free buns available: \$3/bun. Minimum three courses required.



Plated Dinner Menu

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

Plated Menu selections require both a seating chart and guest name tags. If these are not provided, only Buffet Menu options will be available.

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.

OVEN BAKED STEELHEAD TROUT FILLET

Sweet Thai black rice, soy lime ginger sauce **GF DF OW**

\$58/person

ALBERTA-RAISED AAA BEEF FILET MIGNON

Cabernet Sauvignon infused jus, Agria potato purée **GF**

\$82/person

ALBERTA GRILLED PORK CHOP

Apple calvados jus, caramelized apple goat cheese polenta **GF**

\$58/person

ALBERTA LAMB DUO

Pistachio crusted lamb rack, braised shoulder, rosemary Agria potato purée, roasted garlic cream sauce and Shiraz wine jus **GF**

\$75/person

FREE RANGE CHICKEN SUPREME

Gratin potato, Pinot Noir infused jus **GF**

\$58/person

SURF AND TURF

Medallion of Alberta beef tenderloin, prawn brochette, wild rice Agria potato purée, Cabernet Sauvignon infused jus and lemon garlic cream sauce

\$65/person

PAN SEARED HALIBUT FILLET

Sweet Thai black rice, Thai coconut basil cream sauce **GF DF OW**

\$69/person (available Apr to Sep)

ALBERTA BEEF DUO/RED WINE BRAISED SHORT RIB/ROASTED STRIPLOIN

Roasted garlic Poplar Bluff mashed potatoes, rosemary demi-glace **GF**

\$68/person

Vegetarian and Vegan Entrées

Choose one. Must be prearranged with your event planner.

SUMMER VEGETABLE RISOTTO

Wilted arugula, shaved parmesan **GF V**

\$46/person

CHICKPEA CURRY

Basmati rice **GF DF V VE**

\$46/person

CAULIFLOWER STEAK

Sweet Thai rice, chimichurri sauce **GF DF V VE**

\$46/person

SOUTHERN VEGAN BOWL

Mexican rice, corn and bean medley, pico de gallo, smashed avocado, mole sauce **GF DF V VE**

\$43/person

PORCINI AND WILD MUSHROOM RAVIOLI

Wilted arugula, tomato, pepper, saffron and kalamata olives **V**

\$46/person



Plated Dinner Menu

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

Plated Menu selections require both a seating chart and guest name tags. If these are not provided, only Buffet Menu options will be available.

Dessert Selection

Organizer's choice of one Dessert Selection per group.

**SEASONALLY INSPIRED CRÈME
BRULÉE**

Accompanied by a biscotti **v**

YUZU CLOUD TART

Vanilla tart, lime sponge, yuzu crémeux,
lime meringue cloud
Nut free **v**

SOUR CREAM CHEESECAKE

Baked cheesecake with sour chantilly
and strawberry confit
Nut free **v**

FRAISER COCONUT

Strawberry coconut whipped
ganache, oat crumble,
herb-infused seasonal fruits
Nut free **GF V VE**



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
\$41/dozen

SPOLUMBOS CHORIZO STUFFED MUSHROOM **GF**

\$40/dozen

PETITE TRUFFLE BAKED POTATO

Asiago cheese, smoked paprika, chives **GF V**
\$36/dozen

SAMOSA CHAAT

Sweet yogurt, tamarind chutney, spicy crunch **V**
\$38/dozen

KOREAN STREET BAO BUN

Tempura tofu, mirin soy glaze, kimchi aioli, Zoo Grown peashoot **DF**
\$40/dozen

FREE RANGE BUTTER CHICKEN SKEWER

Tandoori and yogurt marinated chicken **GF**
\$40/dozen

STEAMED PORK AND SHRIMP SHUMAI

Soy, lime and ginger drizzle
\$41/dozen

JAPANESE GYOZA

Chicken dumpling, ponzu chili sauce **DF**
\$38/dozen

Hot hors d'oeuvres (Passed):

ALBERTA STEAK AND POTATO BITE

Shaved Alberta beef, natural jus, caramelized onion, horseradish aioli
GF DF
\$44/dozen

TEMPURA FRIED CAULIFLOWER

Curry crème fraiche **V**
\$36/dozen

COCONUT CRUSTED TIGER SHRIMP

House-made pineapple salsa
\$44/dozen

COCONUT CRUSTED BRIE

Cinnamon infused wild berry chutney **V**
\$40/dozen

CRISPY ALBERTA PORK BELLY

Sweet chili lemongrass, chives **GF DF**
\$42/dozen

OVEN BAKED FALAFEL BITE

Mini naan, tzatziki **V**
\$36/dozen

ROASTED TOMATO BISQUE

Crispy basil, cheese mousse **GF V**
\$33/dozen

MUSHROOM ARANCINI

Truffle aioli **V**
\$42/dozen



À la Carte Cocktail Reception

Minimum order of five dozen per selection.

Cold hors d'oeuvres (Stationed):

MANGO SALAD ROLL
Pineapple aioli, cucumber slivers **GF DF V VE**
\$38/dozen

ASSORTED SUSHI
Pickled ginger, wasabi **OW**
\$48/dozen (Minimum 10 dozen)

SELVA SHRIMP COCKTAIL
Chipotle cocktail sauce **GF DF OW**
\$42/dozen

TOMATO BOCCONCINI SKEWER
Balsamic glaze, Zoo Grown basil **V**
\$34/dozen

Cold hors d'oeuvres (Passed):

TUNA POKE
Crispy seaweed, wasabi aioli, cucumber sliver **GF DF**
\$42/dozen

CLASSIC SMOKED SALMON BITE
Toasted rye bread, lemon dill whipped cream cheese, fried capers, pickled red onion
\$44/dozen

COMPRESSED WATERMELON
Kalamata dust, maple lemon thyme simple syrup **GF DF V VE**
\$32/dozen

DUCK CONFIT
Mini sesame cone, orange marmalade
\$40/person

ROASTED ALBERTA BEEF STRIPLOIN
Horseradish herb aioli, garlic rubbed crostini
\$40/dozen

APRICOT CHICKEN SALAD
Mini naan, curry mayonnaise **DF**
\$40/person

Desserts (Stationed or Passed)

MINI DARK CHOCOLATE POT DE CREME **GF V**
\$38/dozen

CHOCOLATE DIPPED OREO **V**
\$40/dozen

LEMON MERINGUE TARTLET **V**
\$36/dozen



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 mini ciabatta with an assortment of condiments.

\$18/person

STIR-FRY ALBERTA BEEF SHORT RIB NOODLES BAR

Rich and creamy Indonesian-style sauce, , onions, peppers, broccoli, bean sprouts, cilantro, green onions **DF**

\$20/person

SEAFOOD CANOE STATION

Selection of east or west coast oysters, Steelhead trout gravlax and tiger prawns, horseradish, lemon, hot chili sauce, ponzu chili mignonette, vodka lemon and chive mignonette, wasabi aioli, cocktail sauce and a variety of pickles **OW**

\$32/person

(Minimum 75 people)

SIGNATURE LIVE EDGE CHARCUTERIE BOARD

Fresh sliced cured meats, domestic and international cheeses, exotic fruit, dried fruit, pickles, rain coast crackers, ciabatta, preserves

\$29/person

(Minimum 100 people)

WATERMELON POKE BOWL

Mesclun greens, rainbow radish, pickled vegetable, mango, Togarashi dressing **GF DF V VE**

\$17/person

KOREAN FRIED CHICKEN TACO STATION

Steamed bao bun, kimchi slaw, go chu chang aioli, toasted sesame seeds, pickled carrots and daikon, Zoo Grown pea shoots

\$20/person

BUILD-YOUR-OWN BUDDHA BOWL STATION

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

\$15/person

RISOTTO STATION

CHICKEN

Chicken, black garlic, asparagus, sundried tomato, cream, asiago **GF**

\$16/person

VEGETABLE

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

\$13/person



À la Carte Cocktail Reception

50 guest minimum.

Pasta Stations:

RAVIOLI FILLED WITH PORCINI MUSHROOMS

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

\$17/person

CHEF ATTENDED BIG PARMESAN WHEEL

With tricolour fusilli, Alfredo sauce, truffle oil, fresh herbs, bacon bits, chicken, grilled vegetables

\$20/person *(Minimum 75 guests)*

Dessert Buffets:

CALLEBAUT CHOCOLATE FONDUE

Free-flowing chocolate served with seasonal fresh fruit, strawberries, marshmallows and lady fingers for dipping **v**

\$16/person

MINI DONUT HOLE STATION

Soft serve ice cream, variety of toppings such as chocolate sauce, salted caramel sauce and Oreo crumbs **v**

\$15/person

SWEET ESCAPE

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

\$20/person



À la Carte Cocktail Reception

Must be ordered in conjunction with a cocktail or meal package. 50 guest minimum.

Add-ons:

CHARCUTERIE

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

\$14/person

ARTISAN CHEESE BOARD

With a variety of crackers **V**

\$14/person

FRESH VEGETABLE PLATTER

With herb dip **GF V**

\$7/person

FRESH FRUIT ARRANGEMENT

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

\$8/person

MINI SPOLUMBO'S SAUSAGE SLIDER

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

\$13/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

\$14/person

Gluten free tortillas available: \$3/tortilla

MEDITERRANEAN AFTERNOON

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

\$14/person

LATE NIGHT FLATBREADS

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

\$16/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

\$13/person

SLIDER ENHANCEMENTS:

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

CANDY BAR

Assorted candy, cotton candy, popcorn

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



À la Carte Snack Breaks

Must be ordered in conjunction with a cocktail or meal package. 15 guest minimum.

Baked Selections

FRESHLY BAKED BANANA BREAD **v**
\$4/person

SOFT AND CHEWY COOKIES **v**
\$3/person

MUFFIN TULIP **v**
\$4 each

HOUSE-MADE ENERGY BAR **v**
\$6 each

FRESH-BAKED CINNAMON BUNS **v**
Cream cheese icing
\$5/pc.

ASSORTED BAKED GOODS **v**
Fresh-baked croissants, Danishes and scones
\$6/person

Fruit and Veggies

FRUIT BROCHETTE
GF DF V VE
\$5/person

INDIVIDUAL WILD BERRY SMOOTHIES **GF V**
\$6 each
Dairy-friendly option available

FRESH VEGETABLE PLATTER WITH HERB DIP **GF V**
\$7/person

FRESH FRUIT ARRANGEMENT
GF DF V VE
Variety of tropical and seasonal fruits
\$8/person

Bistro Choices

CHARCUTERIE **GF**
A selection of local and imported cured meats, grainy mustard, pickles and crackers
\$14/person

ARTISAN CHEESE BOARD **v**
With a variety of crackers
\$14/person

Treats

INDIVIDUAL POTATO CHIPS **GF V**
\$3 each

FRESH THEATER-STYLE POPCORN **GF V**
\$3/person

VARIETY OF ICE CREAM NOVELTIES **v**
\$6 each



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 whipped butter **v**

Gluten free buns available: \$3/bun

Artisan greens with assorted
vinaigrettes **GF V**

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

Chef selection of fresh
seasonal salads **v**

Artisan antipasto platter **GF**

Chef selection of potato **GF V**

Organizer's choice of
carved entrée

Organizer's choice of
alternate entrée

Chef selection of fresh
seasonal vegetables **GF DF V VE**

Variety of mousses,
cakes and pastries **v**

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

Starbucks shade grown
coffee and assorted teas

See next page for entrée selections.



Wedding Buffet Dinner Menu

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

Choose one carved entrée:

OVERNIGHT BAKED HAM

Maple bourbon glaze and *Brassica* grainy mustard **GF DF**

\$58/person

SLOW ROASTED BARON OF AAA ALBERTA ANGUS BEEF

Seasoned with our specialty dry rub, served with caramelized shallot cabernet sauvignon jus and creamy horseradish aioli **GF DF**

\$60/person

ROASTED PORK LOIN

Stuffed with apple, prune and caramelized onion, served with spiced rum pan jus **GF**

\$60/person

WHOLE HERB ROASTED ALBERTA BEEF STRIPLOIN

Premium cut of beef rubbed with fresh herbs, served with caramelized shallot cabernet sauvignon jus and creamy horseradish aioli **GF DF**

\$64/person

AAA ALBERTA ANGUS PRIME RIB

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

\$69/person *Upgrade to whole roast beef tenderloin: add \$16/person*

ALBERTA LAMB LEG

Mint gremolata, natural pan jus **GF DF**

\$62/person

Choose one alternate entrée:

BLACKENED COD

Charred pineapple salsa

GF DF OW

BAKED STEELHEAD TROUT

Lemon caper buerre blanc sauce **GF OW**

FREE RANGE CHICKEN SUPREME

Wild mushroom and cognac cream sauce **GF**

FRESH RICOTTA GNOCCHI

Creamy tomato pesto, arugula, locally grown bell peppers, kalamata olives **v**



Wedding Plated Dinner Menu

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

Plated Menu selections require both a seating chart and guest name tags. If these are not provided, only Buffet Menu options will be available.

Soup selections:

ROASTED TOMATO BISQUE

Basil pesto and parmesan **GF V**

CREAM OF WILD MUSHROOM

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

THAI COCONUT CURRY VEGETABLE BISQUE

Crispy basil **GF DF V VE**

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 sherry maple vinaigrette **GF DF V VE**

TOMATO AND BEET SALAD

Chèvre, rocket greens, artisan crisps, balsamic glaze **GF V**

BC GRILLED PEACH AND BURRATA SALAD

Arugula, frisée, toasted pistachio aged, basil oil, balsamic glaze **V**

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

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.



Wedding Plated Dinner Menu

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

Plated Menu selections require both a seating chart and guest name tags. If these are not provided, only Buffet Menu options will be available.

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.

OVEN BAKED STEELHEAD TROUT FILLET

Sweet Thai black rice, soy lime
ginger sauce **GF DF OW**

\$58/person

ALBERTA-RAISED AAA BEEF FILET MIGNON

Cabernet Sauvignon infused jus,
Agria potato purée **GF**

\$82/person

ALBERTA GRILLED PORK CHOP

Apple calvados jus, caramelized
apple goat cheese polenta **GF**

\$58/person

ALBERTA LAMB DUO

Pistachio crusted lamb rack,
braised shoulder, Agria potato
purée, roasted garlic cream sauce
and Shiraz wine jus **GF**

\$75/person

FREE RANGE CHICKEN SUPREME

Gratin potato, Pinot Noir
infused jus **GF**

\$58/person

SURF AND TURF

Medallion of Alberta beef
tenderloin, prawn brochette, wild
rice Agria potato purée, Cabernet
Sauvignon infused jus and lemon
garlic cream sauce **GF**

\$65/person

PAN SEARED HALIBUT FILLET

Sweet Thai black rice, Thai coconut
basil cream sauce **GF DF OW**

\$69/person (available Apr to Sep)

ALBERTA BEEF DUO/RED WINE BRAISED SHORT RIB/ROASTED STRIPLOIN

Roasted garlic *Poplar Bluff* mashed
potatoes, rosemary demi-glace **GF**

\$68/person

Vegetarian and Vegan Entrées

Choose one. Must be prearranged with your event planner.

SUMMER VEGETABLE RISOTTO

Wilted arugula, shaved parmesan **GF V**

\$46/person

CHICKPEA CURRY

Basmati rice **DF GF V VE**

\$46/person

CAULIFLOWER STEAK

Sweet Thai rice, chimichurri sauce **GF DF V VE**

\$46/person

SOUTHERN VEGAN BOWL

Mexican rice, corn bean medley, pico de gallo, smashed
avocado, mole sauce **GF DF V VE**

\$43/person

PORCINI AND WILD MUSHROOM AGNOLOTTI

Wilted arugula, tomato, pepper, saffron and kalamata olives **V**

\$46/person



Wedding Plated Dinner Menu

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

Plated Menu selections require both a seating chart and guest name tags. If these are not provided, only Buffet Menu options will be available.

Dessert Selection

Organizer's choice of one Dessert Selection per group.

SEASONALLY INSPIRED CRÈME BRULÉE

Accompanied by a biscotti **v**

YUZU CLOUD TART

Vanilla tart, lime sponge, yuzu crémeux, lime meringue cloud
Nut free **v**

SOUR CREAM CHEESECAKE

Baked cheesecake with sour chantilly and strawberry confit
Nut free **v**

FRAISER COCONUT

Strawberry coconut whipped ganache, oat crumble, herb-infused seasonal fruits
Nut free **GF V VE**

WEDDING CAKE CUTTING AND PLATING

\$3/person

With whipping cream, berries and coulis

\$6/person



Other Menu Offerings

Celebration of Life

Hot hors d'oeuvres:

Minimum order of five dozen per selection.

COCONUT CRUSTED BRIE

Cinnamon infused wild berry chutney **v**

\$40/dozen

FREE RANGE BUTTER CHICKEN SKEWER

Tandoori and yogurt marinated chicken **GF**

\$40/dozen

KOREAN STREET BAO BUN

Tempura tofu, mirin soy glaze, kimchi aioli,
Zoo Grown peashoots

\$40/dozen

TEMPURA FRIED CAULIFLOWER

Curry crème fraîche **v**

\$36/dozen

Cold hors d'oeuvres:

Minimum order of five dozen per selection.

MANGO SALAD ROLL

Pineapple aioli, cucumber slivers **GF DF V VE**

\$38/dozen

SELVA SHRIMP COCKTAIL

Chipotle cocktail sauce **GF DF OW**

\$42/dozen

DUCK CONFIT

Mini sesame cone, orange marmalade

\$40/dozen

ROASTED ALBERTA BEEF STRIPLOIN

Horseradish herb aioli, garlic rubbed crostini

\$40/dozen

Chef Stations:

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

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 mini ciabatta with an assortment of condiments.

\$18/person

FLAMBÉ SHRIMP STATION

Tomato, peppers, fennel, pernod and fine herb on garlic herb crostini

\$20/person (4pc)

RISOTTO STATION

CHICKEN

Chicken, black garlic, asparagus, sundried tomato, cream, asiago cheese **GF**

\$16/person

VEGETABLE

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

\$13/person



Celebration of Life

Platters:

ARTISAN CHEESE BOARD

With a variety of crackers **v**

\$14/person

FRESH VEGETABLE PLATTER

With herb dip **GF V**

\$7/person

FRENCH PASTRIES

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

\$8/person

ASSORTED BAKED GOODS

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

\$5/person

FRESH FRUIT ARRANGEMENT

Variety of tropical and seasonal fruits

GF DF V VE

\$8/person

CHARCUTERIE

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

\$14/person

TRADITIONAL POUTINE BAR

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

\$12/person

MEDITERRANEAN AFTERNOON

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

\$14/person

SOFT AND CHEWY COOKIES **v**

\$3/person

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



Drinks

Bar Service

Highballs

WELL LIQUORS

<i>Vodka:</i>	Eau Claire Clear Water
<i>Gin:</i>	Eau Claire Flourish
<i>White Rum:</i>	Captain Morgan's White
<i>Spiced Rum:</i>	Captain Morgan's Spiced
<i>Whiskey:</i>	Eau Claire Stampede Rye
<i>Tequila:</i>	El Tequileño Reposado

\$9 (1oz)

ENHANCEMENTS

<i>Vodka:</i>	Wild Life Wild Wolf
<i>Whiskey:</i>	Crown Royal
<i>Scotch:</i>	Glenlivet 12 yr
<i>Gin:</i>	Wild Life Rundle Bar Gin
<i>Tequila:</i>	Casamigos Blanco
<i>Bourbonish:</i>	Bulleit
<i>Rum:</i>	Bumbo Original

\$11 (1oz)

Beer

BEER

Budweiser: Lager/ Bud Light Light Lager
Corona

\$9

READY TO DRINK COCKTAILS

Eau Claire Dill Pickle Caesar
Wild Life Craft Cocktails: Problem Bear/Let 'R
Buck
El Cocktails: Margarita/Paloma

\$11 (355ml)

LOCAL CRAFT BEER/CIDERS

Artisan Local Craft (rotational)
Annex A Moment in the Sun
Eighty-Eight Brewing Wavepool Tropical IPA
Fernie What the Huck
Village Cider

\$11 (473ml)

Wine by the Glass

DELLA CASA BIANCO

From the Veneto region

\$9 (5oz glass)

DELLA CASA ROSSO

From the Veneto region

\$9 (5oz glass)

ELEVATED WINE

WILDER INSTITUTE NORTHERN LEOPARD FROG SAUVIGNON BLANC

From Mendoza, Argentina

WILDER INSTITUTE WHOOPING CRANE MALBEC

From Mendoza, Argentina

\$11 (5oz glass)

Cocktails and Zero Proof Options

Zoo Cocktails

PEACOCK MARGARITA

El Tequileño, Blue Curaçao, butterfly flower simple syrup, lime juice

SHAFT

Skyy Vodka, Kahlua, cold brew, oat milk

ZOO OLD FASHIONED

Bulleit Bourbon, brown sugar simple syrup, bitters

\$13 (2oz)

Non-alcoholic

Soft Drinks and Juices

\$4

Proudly serving 

Cocktail Cylinders

WATERMELON RUM PUNCH

White rum, spiced rum, watermelon purée, orange juice, lime juice, ginger ale

ZOO RED SANGRIA

Red wine, Grand Marnier, assorted fruits, and fruit juices

ZOO WHITE SANGRIA

White wine, assorted fruits, and fruit juices.

Guest Requested Cocktails

Add up to 2 specialty cocktails to your event.

Have a signature cocktail in mind or desire a fully customized creation? Collaborate with our team to craft the perfect cocktail(s) tailored to your event and occasion.

Consult with our Sales Team to convert your bar to a host bar and enjoy significant savings.

Zero Proof Cans

Rotational Non- alcoholic Beer

Olé: Chili Mango/Paloma

\$7

Zero Proof Crafted Cocktails

RASPBERRY LYCHEE SPRITZ

Raspberry syrup, lychee juice, lemon juice, soda

CHERRY CHAUFFEUR

Undone non-alcoholic Italian Bitter Aperitif, wild cherry syrup, cherry bitters, tonic

NON-ALCOHOLIC BLUE MARGARITA

Undone non-alcoholic Smokey Mezcal, butterfly pea flower simple syrup, Blue Curaçao syrup, lime Juice

\$8

White Wine and Sparkling

DELLA CASA BIANCO

VENETO, ITALY

A vibrant Italian white wine crafted from select varietals, delivering a crisp and refreshing profile with lively notes of citrus zest, green apple, and delicate pear. Subtle floral hints and a clean, mineral-driven finish make it elegantly balanced and versatile.

\$45

CAMPAGNOLA PINOT GRIGIO

VENETO, ITALY

Light straw in colour. Aromas are fine, elegant, clean and intense. On the palate, it is dry with a pleasant green apple aftertaste.

\$50

11TH HOUR CHARDONNAY

CALIFORNIA, USA

This wine offers a bouquet of ripe apple, pear, and citrus, enhanced by subtle hints of vanilla and toasted oak. Its well-rounded texture and balanced acidity create a smooth, lingering finish.

\$50

VILLA MARIA SAUVIGNON BLANC

MARLBOROUGH, NEW ZEALAND

Fresh and vibrant aromas jump out of the glass, such as lemongrass, jalapeno peppers and fresh herbs. Ripe citrus and tropical fruit flavors make for a delicious drop.

\$55

BLASTED CHURCH - HATFIELD'S FUSE VQA

OKANAGAN VALLEY, CANADA

This wine features a medley of tropical fruit, citrus, and floral aromas. Enjoy its balanced acidity and smooth finish, showcasing the distinctive terroir of Canada's Okanagan Valley.

\$65

FUISSE MÂCON VILLAGES

BURGUNDY, FRANCE

This wine features fresh citrus, grapefruit and green tangerine notes delivered with tropical notes. It has a crispy finish leaving lingering fruity flavours.

\$80

BURROWING OWL CHARDONNAY

OKANAGAN VALLEY, CANADA

This wine features rich notes of apple, pear, and vanilla with a hint of oak. Enjoy its balanced acidity and creamy finish, showcasing the exceptional quality of Canada's Okanagan Valley.

\$110

WILDER INSTITUTE NORTHERN LEOPARD FROG SAUVIGNON BLANC

MENDOZA, ARGENTINA

Sourced from high-altitude vineyards at the 34th parallel in Mendoza's Cuyo region, this vibrant Sauvignon Blanc bursts with fresh aromas of lime zest, passion fruit, and green apple, accented by subtle herbal and grassy notes. Crisp and lively on the palate, it delivers bright citrus and tropical flavors, balanced by refreshing acidity and a clean, mineral-tinged finish—pure, elegant expression of cool-climate Argentine Sauvignon Blanc. A portion of proceeds from every bottle help fund the Wilder Institute's ongoing conservation programs in Canada and beyond.

\$48

Sparkling

VILLA MARCHESI PROSECCO

VENETO, ITALY

This wine features fresh notes of green apple, pear, and white peach. Enjoy its fine bubbles and crisp finish, capturing the lively spirit of Italy's Veneto region.

\$50

VEUVE CLICQUOT

CHAMPAGNE, FRANCE

This wine features vibrant notes of apple, citrus, and toasted brioche. Enjoy its fine bubbles and balanced finish, exemplifying the elegance of France's Champagne region.

\$115

Red and Rosé Wine

DELLA CASA ROSSO

VENETO, ITALY

A charming Italian red blend crafted from carefully selected varietals, offering a smooth and approachable character with inviting aromas of ripe cherry, juicy red berries, and a touch of warm baking spice. Medium-bodied on the palate, it unfolds with vibrant fruit flavors, soft, rounded tannins, and a subtle hint of earthiness, leading to a clean, fruit-forward finish.

\$45

UMA COLLECTION MALBEC

MENDOZA, ARGENTINA

This wine features bold blackberry, plum, and subtle spice aromas. Enjoy its smooth tannins and rich finish, highlighting the vibrant character of Argentina's Mendoza region.

\$50

WILDER INSTITUTE WHOOPING CRANE MALBEC

MENDOZA, ARGENTINA

Hailing from the sun-kissed vineyards of Mendoza in Argentina's renowned Cuyo region, this expressive Malbec Reserva bursts with marmalade-like aromas of ripe cherry and blackcurrant, layered with inviting notes of vanilla and dark chocolate. A portion of each purchase goes towards. A portion of proceeds from every bottle help fund the Wilder Institute's ongoing conservation programs in Canada and beyond.

\$48

HENRY OF PELHAM BACO NOIR

NIAGARA PENINSULA, CANADA

This wine features ripe dark fruit, smoky, and earthy aromas. Enjoy its bold structure and smooth finish, showcasing the unique terroir of Canada's Niagara Peninsula.

\$55

CHATEAU STE MICHELLE CABERNET SAUVIGNON

WASHINGTON STATE, USA

This wine offers a rich tapestry of blackcurrant, cherry, and subtle notes of cedar and vanilla. With its structured tannins and well-balanced acidity, it delivers a refined and lasting finish.

\$55

GERARD BERTRAND L'AIGLE PINOT NOIR LIMOUX AOC

LANGUEDOC-ROUSSILLON, FRANCE

From the high-altitude terroir of Limoux in France's Languedoc region, this elegant Pinot Noir showcases refined aromas of ripe cherry, wild strawberry, and subtle earth. Silky tannins and vibrant acidity lead to a poised, lingering finish with hints of spice and violet.

\$65

GÉRARD BERTRAND CÔTE DES ROSES ROSÉ

LANGUEDOC, FRANCE

This elegant wine features delicate notes of fresh strawberries, citrus, and a hint of floral essence. Its vibrant acidity and smooth texture offer a beautifully balanced and sophisticated experience.

\$65

GREY MONK MERLOT

OKANAGAN VALLEY, CANADA

This wine features ripe plum and berry flavors with hints of chocolate and a touch of spice. Its supple tannins and balanced acidity create a harmonious, velvety finish.

\$80

BURROWING OWL CABERNET FRANC

OKANAGAN VALLEY, CANADA

This wine reveals vibrant notes of red berries, ripe plum, and subtle herbal undertones, complemented by a touch of pepper and oak. Its elegant structure and smooth tannins provide a refined and lingering finish.

\$110

Beverage Service

Hot Beverages

FRESHLY BREWED COFFEE

Regular or decaf

Silex: \$40 *15 cups*

Cambro: \$125 *50 cups*

ASSORTED TEA

\$3/bag

HOT APPLE CIDER

Cambro: \$125 *50 cups*

Cold Beverages

INFUSED WATER

Coconut pineapple,
citrus rush, spa
water, ginger melon,
lemongrass jasmine

Cylinder: \$70 *Serves 50*

**TRADITIONAL
CYLINDERS**

Summertime iced tea
or roadside lemonade

Cylinder: \$115 *Serves 50*

**MOCKTAIL
CYLINDERS**

Delicious drinks in a
self-serve cylinder.
Choose from
watermelon punch,
pink flamingo,
blueberry lavender
lemonade, raspberry
Arnold Palmer

\$125 *Serves 50*

100% FRUIT JUICE

Apple, orange or
cranberry

Pitcher: \$35 *Serves 8-10*

Cylinder: \$150 *Serves 50*

Serving suggestions based on average consumption.

Individual Beverages

SOFT DRINKS

Assorted Varieties

\$4/can

JUICES

Assorted Varieties

\$4/bottle

INDIVIDUAL MILK

White or Chocolate

\$4/carton

THANK YOU FOR SUPPORTING **WILDLIFE CONSERVATION**

