



YOUR *Mountain Dining Experience* STARTS HERE

WEDDING CATERING GUIDE





# Breakfast

MINIMUM 20 GUESTS

## FRESH START

\$7/Person

Fresh Brewed Starbucks Coffee & Tazo Herbal Teas  
Apple, Cranberry & Orange Juice

## CONTINENTAL BREAKFAST

\$20/Person

Fresh Brewed Starbucks Coffee & Tazo Herbal Teas  
Apple & Orange Juice  
Fresh Fruit  
Greek Yoghurt & Granola  
Baked Muffins, Pastries & Bagels

## HOT BREAKFAST BUFFET

\$26/Person

Fresh Brewed Starbucks Coffee & Tazo Herbal Teas  
Apple & Orange Juice  
Fresh Fruit  
Fresh Baked Goods  
Bacon & Sausage  
Scrambled Eggs  
Hash Brown Potatoes (fried or baked)

## BREAKFAST ENHANCEMENTS

Add to Continental or Breakfast Buffet

Eggs Benedict with Smoked Ham & Hollandaise	\$5/Person
French Toast with Maple Syrup	\$4/Person
Yoghurt Parfait	\$3/Person
Assorted Cereals & Milk	\$3/Person
Omelette Station - Chef Attended	\$5/Person



Prices are subject to applicable taxes and 18% gratuity

# Lunch

MINIMUM 20 GUESTS

## CEDAR BOWL SOUP, SALAD & SANDWICH BUFFET

\$26/Person

Choice of One Soup and One Salad  
Sandwiches and Wraps  
Variety of Roast Beef, Black Forest Ham,  
Smoked Turkey Breast and Vegetarian  
Upgrade to Premium option +\$5/Person  
Assorted Dessert Squares  
Fresh Brewed Starbucks Coffee, Tazo Herbal Teas & Soft Drinks

Add Extra Soup                \$3/Person  
Add Extra Salad                \$3/Person

## HOLO HIKE GRAB & GO LUNCH

\$22/Person

Choice of Sandwich  
Seasonal Fresh Fruit  
Chocolate Chunk Cookie  
Potato Chips  
Choice of Juice, Soft Drink or Water

## PIZZA PARTY

\$31/Pizza     \$3/Cookie

Choice of 16" Pizza (Hawaiian, Vegetable, Pepperoni, Deluxe or Three Cheese)  
Jumbo Chocolate Chunk Cookie  
Choice of Juice, Soft Drink or Water



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# Lunch Options

## SOUP OPTIONS

Butternut Squash GF  
Cauliflower & Chestnut GF  
Honey Roasted Parsnip GF  
Beef & Barley DF  
Roasted Red Pepper & Tomato GF DF  
All options can be requested to be DF

## SANDWICH OPTIONS

Roast Beef  
Black Forest Ham  
Deli Sliced Turkey  
Vegetarian

## SALAD OPTIONS

Artisan Garden Salad  
Traditional Caesar Salad  
Traditional Coleslaw  
Baby Potato Salad  
Apple Fennel Coleslaw

## PREMIUM SALAD OPTIONS

Add \$2/Person

Greek Salad  
Roasted Beetroot & Goat's Cheese Salad  
Caprese Salad  
Bacon Blue Cheese Potato Salad  
Couscous & Kale Salad

## PREMIUM SANDWICH OPTIONS

Add \$5/Person

Chicken, Bacon & Avocado  
Mediterranean Sundried Tomato Pesto & Arugula  
Smoked Salmon, Cucumber, Lemon & Chive Cream Cheese & Arugula  
Chicken, Brie & Cranberry Sauce  
Proscuitto, Brie, Balsamic Glaze & Arugula



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# Canapés

Choice of up to four different options with a recommended amount of four pieces per person  
Gluten-free options are available for an additional cost.

**\$36/DOZEN**

## COLD

### Caramelized Onion Tarte Tatin

Caramelized Onion Baked in a Puff Pastry Shell

### Bruschetta

Served on Crostini with Balsamic glaze DF (Can be GF)

### Watermelon Prosciutto & Feta Skewers

With Strawberry & Rosemary Glaze GF

### Beef Carpaccio

With Horseradish Marscapone(can be GF)

## HOT

### Chicken Satay

With Spicy Peanut Sauce DF

### Spinach & Feta Spanakopita

With Tzatziki

### Brie & Cranberry Bites

Fried Brie with Cranberry Chutney (can be GF)

### Bacon & Blue Cheese Dates

Dates Stuffed with Gorgonzola & Wrapped in Bacon DF

### Mushroom & Goat Cheese Crepes

Savoury Crepe Rolled with a Mushroom Duxelles & Goat Cheese



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# Canapés

Choice of up to four different options with a recommended amount of four pieces per person.  
Gluten-free options are available for an additional cost.

**\$46/DOZEN**

## COLD

**Hoisin Duck Cucumber Cup DF**

**Smoked Salmon GF**

With Lemon & Chive Cream Cheese Blini

**Oysters DF, DF**

With Mignonette & Fresh Lemon

**Tuna Poke DF**

On Fried Wontons

**Goats Cheese Cheesecake Bites**

With Red Onion Jam

## HOT

**Sticky Beef Phyllo cups DF**

**Pork Belly DF, GF**

With Pineapple Jam

**Poached Pear & Smoked Gorgonzola Cups**

**Prawns DF, GF**

With Coriander & Lime

**Crab Cakes**

With Lemongrass Aioli



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# Dinners

MINIMUM 50 GUESTS

## DINNER BUFFET

\$60/Person

### TO BEGIN

Choice of Two Salads  
Seasonal Vegetable Tray & Dipping Sauce  
Domestic Cheese Platter  
with Crackers, Pita Bread & Hummus

### FRESH BAKERY

Dinner Rolls

### MAINS

(Select Two)  
Choice of Two Main Courses  
Choice of Starch & Vegetable

Additional Options Available at Cost. Please Inquire

### DESSERT BUFFET

(Select One)  
Assorted Squares  
Sticky Toffee Pudding  
Sponge Cake (Vanilla or Chocolate)  
New York Cheesecake  
Gluten-free Tarte +\$2  
Fruit & Cheese Board

Fresh Brewed Starbucks Coffee & Tazo Herbal Teas



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# Dinners

MINIMUM 50 GUESTS

## PLATED DINNER

\$55/Person

### TO BEGIN

Choice of One Salad

### FRESH BAKERY

Dinner Rolls

### MAINS

(Select Three)

Choice of Two Main Courses and One Vegetarian Option

Choice of One Starch & Vegetable

### DESSERT

(Select One)

GF Chocolate Torte

New York Cheesecake

Chocolate Mousse

Crepe Brûlée

Fresh Brewed Starbucks Coffee & Tazo Herbal Teas



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# Dinners

MINIMUM 50 GUESTS

## CIRQUE PLATED DINNER

Starting at \$100/Person

Cirque Restaurant Only, Plated Dinner

### TO BEGIN

Choice of Two Salads, Soups

### FRESH BAKERY

Dinner Rolls

### MAINS

Customized, Cirque-Inspired Menu  
Please Inquire to Work with the Head Chef

### DESSERT

(Select Two)

GF Chocolate torte

Chocolate Mousse

New York Cheesecake

Crepe Brûlée

Fresh Brewed Starbucks Coffee & Tazo Herbal Teas



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# Dinner Options

## MAIN COURSE

Carved Roast Beef Sirloin with Red Wine Jus DF     [Add Yorkshire Pudding \\$3/Person](#)  
Oven Roasted Chicken with Orange & Cardamom Butter GF  
Traditional Turkey Dinner with all the Trimmings & Gravy  
Tender Cranberry Bourbon Glazed Pork Ribs DF, GF  
8oz Grilled Striploin Steak Cooked to Medium Rare     DF, GF  
Seared Salmon Fillet with Honey Ginger Glaze DF  
Apple Brined Pork Loin with Apple & Apricot Chutney DF, GF  
Certified AAA Angus Beef Prime Rib Roast DF     [Add \\$5/Person](#)  
Brioche & Sage Stuffed Chicken Supreme     [Add \\$5/Person](#)

## VEGETARIAN

Moussaka Stack, Eggplant, Mushroom & Zucchini on a Pomme Purée GF  
Eggplant Lasagna with Spinach & Ricotta Cheese  
Roquefort and Brussel Sprout Risotto GF

## VEGAN

Wild Mushroom & Barely Risotto DF  
Roasted Cauliflower Steak with Vegetable Jus DF, GF (plated dinner only)  
Vegan Lasagne

## VEGETABLE SIDES

All are DF GF  
Roasted Root Vegetables  
Honey Glazed Carrots  
Seasonal Vegetables  
Grilled Broccoli  
Roasted Brussel Sprouts  
Lemon Green Beans

## STARCH

Oven Roasted Rosemary Potatoes GF  
Roasted Garlic Mashed Potatoes GF  
Creamy Polenta GF  
Wild Rice & Pistou Pilaf GF, DF  
Traditional Savory Bread Stuffing (with Turkey dinner)  
Truffle Mashed Potatoes GF     [Add \\$2/Person](#)

## SALAD

Artisan Garden Salad GF DF  
Traditional Caesar Salad  
Traditional Coleslaw DF GF  
Baby Potato Salad GF

## PREMIUM SALAD OPTIONS

[Add \\$2/Person](#)

Greek Salad GF  
Roasted Beetroot & Goat's Cheese Salad GF  
Caprese Salad GF  
Bacon Blue Cheese Potato Salad GF  
Couscous & Kale Salad DF  
Apple Fennel Coleslaw DF GF



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# Platters

Vegetable Crudités Platter with Ranch Dip

\$65/Platter for 25

Hummus & Pita Platter

\$65/Platter for 25

Tortilla Chips with Salsa & Guacamole

\$50/Platter for 25

Fresh Seasonal Fruit Platter

\$100/Platter for 25

Domestic Cheese Platter with a Variety of Crackers

\$120/Platter for 25

Assorted Deli Meats with Condiments & Fresh Rolls

Turkey, Roast Beef, Ham

\$200/Platter for 25

Charcuterie Board

\$250/Platter for 25

# Late Night Snack

Poutine Bar

\$10.00/Person

Taco Bar

Choice of Beef or Chicken

\$12.00/Person

Pizza

Meat Lovers, Hawaiian, Pepperoni, Vegetable

\$31.00/Pizza

Popcorn

\$6.00/Person

Gourmet - Maple Bacon or Truffle Parmesan \$7.50/Person



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# Bar

## STANDARD HIGHBALL

\$7.00/Drink

## PREMIUM LIQUOR

\$8.50/Drink

## TOP SHELF LIQUOR

Restaurant Pricing

## DOMESTIC BOTTLED BEER

\$7.50/Drink

## DOMESTIC DRAFT BEER

Starting at \$8.25/Drink

## IMPORTED BEER

\$8.50/Drink

## HOUSE WINE

Starting at \$10.00/Glass \$32.00/Bottle

(Please Inquire with Venue for Full Selection)

## SPARKLING WINE

Starting at \$42.00/Bottle

Work with our team to create a signature cocktail or customize the bar menu for your event.



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# Ice Bar

## VODKA TASTING EXPERIENCE

\$10/1oz Tasting

\$15/ 3x 1/2oz Tasting

Join us in embracing our frosty Canadian heritage at the Ice Bar located in the main building of Lizard Creek Lodge at Fernie Alpine Resort.

Cozy up in a Helly Hansen jacket provided to you for this special experience. Choose to do a vodka sampling experience with your choice of 3 different vodkas, or simply choose one vodka to taste.

The experience will last about 10-20 minutes where you sample our vodka in a truly unique spectacle of carved ice blocks and a dramatic arched entrance.



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