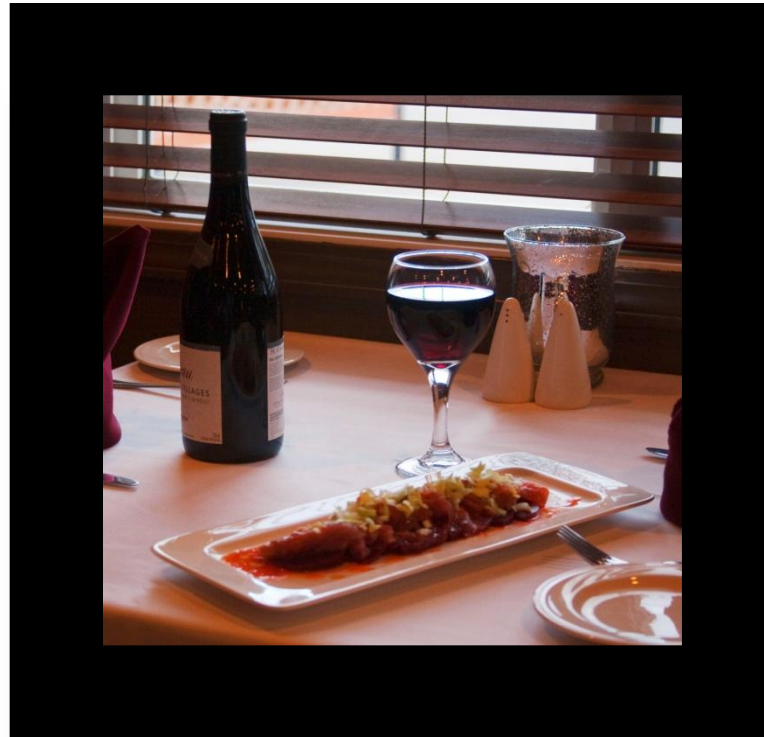




CATERING PACKAGE



Phone: 403-528-9191 Fax: 403-526-7689 Email: promos@elkwaterlakelodge.com
www.elkwaterlakelodge.com

BREAKFAST BUFFETS

CONTINENTAL \$10.00

Chilled Juices
Assorted Cold Cereals or Granola and Yogurt
Fresh Seasonal Sliced Fruit Tray
Choice of One: Assorted Muffins & Croissants or Bagels and Cream Cheese
Freshly Brewed Coffee and Tea

HOT BREAKFAST \$14.00

Minimum 20 guests
Chilled Juices
Fresh Scrambled Eggs
Hash Browns
Choice of One: Pancakes or French toast
Fresh Seasonal Fruit
Choice of Two: Ham, Bacon, Back Bacon or Sausage
Freshly Brewed Coffee or Tea

DELUXE HOT BREAKFAST \$17.00

Minimum 20 Guests
Chilled Juices
Choice of one: Scrambled Eggs with Cheese and Chives or Eggs Benedict
Hash-browns
Fresh Seasonal Fruit
Ham, Bacon, and Sausage
Assorted Muffins & Croissants
Choice of One: Assorted Cold Cereals or Granola and Yogurt
Freshly Brewed Coffee
Selection of Teas

Prices are per person and subject to taxes, change and service charge.



A LA CARTE COFFEE BREAK

Coffee Thermos **\$12.00**
7 cups per thermos

Selection of Tea **\$1.95**
Per use

Herbal Tea **\$2.75**
Per use

Assorted Soft Drinks **\$2.25**
Per use

Bottled Water **\$2.25**
Per use

Assorted Juice **\$2.95**
Per use

Home Made Coffee Cake **\$15.00**
Serves 10

Fresh Home Made Muffins **\$25.00**
Per dozen

Fresh Home Made Cookies **\$15.00**
Per dozen

Fresh Home Made Granola Bars **\$25.00**
Per Dozen

Assorted Chips or Pretzels **\$3.00**
Per Person

Prices are subject to taxes, change and service charge.



LUNCH BUFFETS

SOUP & DELI SANDWICHES \$15.00

2 Rich & Hot Homemade soups (one broth & one cream)
Deli Style Sandwiches & Wraps
(Assortment of brown/multigrain and white bread and wraps)
Caesar Salad and Tossed Salad
Pickle Tray
Selection of Fancy Squares
Freshly Brewed Coffee
Selection of Teas

DELUXE SOUP & DELI SANDWICHES \$17.00

2 Rich & Hot Homemade soups (one broth & one cream)
Deli Style Sandwiches & Wraps
(Assortment of brown/multigrain and white bread and wraps)
Caesar Salad, Tossed Salad, and Pasta Salad
Pickle Tray
Seasonal Fruit Tray
Selection of Fancy Squares
Freshly Brewed Coffee
Selection of Teas

PULLED BBQ BEEF ON A BUN \$19.00

Slow Roasted Beef in Homemade BBQ Sauce
Caesar Salad, Tossed Salad and Potato Salad
Pickle Tray
Seasonal Fruit Tray
Fresh Vegetables with Dip
Selection of Fancy Squares
Freshly Brewed Coffee
Selection of Teas

Prices are per person, and are subject to taxes, change and service charge.



PLATED LUNCHEONS

BURGER MENU **\$17.00**

Choice of Side:
French Fries
Caesar Salad
Signature tossed salad
Add: Sweet potato fries \$1.50



Choice of Main:
Pulled BBQ Pork
Pulled Chicken
Bison
Chicken
Beef



Chef's choice of dessert

SANDWICH SELECTIONS **\$14.00**

Choice of Side:
French Fries
Caesar Salad
Signature tossed salad
Add: Sweet potato fries \$1.50



Choice of Main:
Monte Cristo
Reuben
Ham & Cheese Sandwich
Roast Beef & Swiss Cheese Sandwich
Turkey & Cheddar Cheese Sandwich



Chef's choice of dessert

7oz NEW YORK STEAK **\$19.00**

Choice of Side:
French Fries
Caesar Salad
Signature tossed salad
Add: Sweet potato fries \$1.50



Chef's choice of dessert

CHICKEN FETTUCINI ALFREDO **\$13.00**

Choice of Side:
Caesar Salad
Signature tossed salad
Add: Sweet potato fries \$1.50



Chef's choice of dessert

SPAGHETTI BOLOGNAISE **\$13.00**

(Add chicken +\$3, add shrimp +\$4)

Choice of Side:
French Fries
Caesar Salad
Signature tossed salad



Chef's choice of dessert

CRISPY BATTERED HADDOCK **\$15.00**

Choice of Side:
French Fries
Caesar Salad
Signature tossed salad



Chef's choice of dessert

DINNER BUFFETS

CYPRESS BUFFET \$29.00

Fresh Dinner Rolls and Butter

Pickle Tray

SALADS

Chose four:

Oriental Salad

Pasta Salad

Potato Salad

Tossed Salad

Classic Caesar Salad

Three Vegetable Salad

Cucumber Salad

Greek Salad

ENTRÉE

Chose two:

Roast Alberta Beef with Red Wine Gravy

Wild Mushroom Shrimp Alfredo

Pork Tenderloin with Wild Mushroom Red Wine Sauce

Apple Stuffed Chicken Breast wrapped in Bacon

Carved Smoked Ham

SIDES

Fresh Seasonal Vegetable

Chose one:

Roast Potato

Mashed Potato

Wild Rice Pilaf

Scalloped Potato

DESSERTS

Fresh Seasonal Sliced Fruit Tray

Chef's Choice of two Desserts

Coffee & Tea

Children 11 & under \$12.00

Children 5 & under \$6.00

Children 2 & under free

Prices are per person and subject to taxes, change and service charge.

LAKESHORE BUFFET

\$37.00

Fresh Dinner Rolls and Butter
Fresh Seasonal Vegetable Selection & Dip
Pickle & Cheese Platter

SALADS

Chose five:

Oriental Salad
Pasta Salad
Potato Salad
Tossed Salad
Classic Caesar Salad
Three Vegetable Salad
Cucumber Salad
Greek Salad

ENTRÉE

Prime Rib with Red Wine Jus and Yorkshire pudding

Chose one:

Grilled B C Salmon with a Maple & Peppercorn sauce
Wild Mushroom Shrimp Alfredo
Pork Tenderloin with wild mushroom red wine sauce
Apple Stuffed Chicken Breast wrapped in Bacon
Carved Smoked Ham

SIDES

Seasonal Vegetable

Chose one:

Roast Potato
Mashed Potato
Wild Rice Pilaf
Scalloped Potato

DESSERT

Fresh Seasonal Fruits
Chef's Choice of two Desserts
Coffee & Tea

Children 11 & under	\$14.00
Children 5 & under	\$8.00
Children 2 & under	free

Prices are per person and subject to taxes, change and service charge.

ELKWATER BUFFET **\$20.00**

EXCLUSIVE FOR OFF-SITE

Minimum 50 guests

Includes buffet set up and tear down, chafing dishes provided.



Fresh Dinner Rolls and Butter

SALADS

Pasta Salad, Caesar Salad & Tossed Salad

Seasonal Vegetable

ENTREES

Chose two:

Pork Tenderloin with wild mushroom red wine sauce

Ham

Homemade Meatballs with Mushroom sauce

Homemade Meatballs with Sweet & Sour glaze

Farmers Sausage

SIDES

Fresh Seasonal Vegetables

Chose one:

Mashed

Scalloped Potatoes

DESSERT

Fresh homemade Squares

Coffee & Tea



Prices are per person and subject to taxes, change and service charge.

BARBEQUE DINNER SELECTIONS

ALPINE BARBEQUE

Fresh Dinner Rolls and Butter

Pickle Tray

SALADS

Chose four:

Oriental Salad

Pasta Salad

Potato Salad

Tossed Salad

Classic Caesar Salad

Three Vegetable Salad

Cucumber Salad

Greek Salad

ENTRÉE

Chose one:

BBQ CHICKEN BREAST \$27.00

7oz SIRLOIN \$27.00

BABY BACK RIBS \$32.00

7oz NEW YORK STEAK \$30.00

7oz RIB EYE STEAK \$32.00

BABY BACK RIBS \$32.00

Add a 4 oz BBQ Chicken Breast \$4.00

Add a skewer of BBQ Shrimp \$5.00

SIDES

Fresh Seasonal Vegetable

Chose one:

Roast Potato

Mashed Potato

Wild Rice Pilaf

Scalloped Potato

DESSERTS

Fresh Seasonal Sliced Fruit Tray

Chef's Choice of two Desserts

Coffee & Tea

Prices are per person and subject to taxes, change and service charge.

WAPITI BUFFET

Fresh Burger Buns & Condiments

SALADS

Greek
Signature Salad
Fruit Salad
Potato Salad
Quinoa
Caesar Salad
Spinach Salad

ENTRÉE

Chose one:

CHICKEN & BEEF BURGERS	\$27.00
VEGGIE BURGERS	\$25.00
BEEF & TURKEY BURGERS	\$29.00

Chose one:

SIDES

Roast potato
Sweet Potato Mash

TOPPINGS

Sautéed Onions
Sautéed Mushrooms
Zucchini
Bacon
Lettuce
Avocado
Tomato
Pesto Hummus
Pesto Mayo
Onions
Pickles
Sprouts
Cheese

Prices are per person and subject to taxes, change and service charge



PLATED DINNERS

All plated dinners are accompanied by: Fresh dinner rolls or Spiced Cornbread and butter

SALADS

Chose one:

- House Signature Salad
- Tossed Salad
- Classic Caesar Salad
- Greek Salad

ENTRÉE

8 oz PRIME RIB AND YORKSHIRE PUDDING	(min 15 guests)	\$34.00
10 oz NEW YORK STRIP LOIN		\$32.00
GRILLED BC SALMON IN MAPLE & PEPPERCORN SAUCE		\$29.00
APPLE STUFFED CHICKEN BREAST WRAPPED IN BACON		\$27.00
PORK TENDERLOIN WITH WILD MUSHROOM RED WINE SAUCE		\$24.00
CREAMY BELL PEPPER PASTA		\$18.00

CHEF'S TABLE

\$MARKET PRICE

(Add a 4oz chicken breast for \$4.00, add a Shrimp Skewer for \$5.00)



Fresh Seasonal Vegetables

SIDES

Chose one:

- Roast potato
- Mashed potato
- Wild Rice Pilaf

DESSERT

Chose one:

- Tiramisu
- Apple Strudel a la mode
- Chocolate Cake
- Cheesecake
- Mudpie
- Strawberry Mousse

Coffee & Tea



Prices are per person and subject to taxes, change and service charge

RECEPTION TRAYS

DELI TRAY

Fresh sliced deli meat, served with fresh baked rolls, butter & condiments.

Snack	\$60.00	(12ppl)
Small	\$80.00	(25ppl)
Large	\$150.00	(50ppl)

FRESH FRUIT TRAY

Selection of fresh sliced fruit, served with fruit dip.

Small	\$35.00	(12ppl)
Large	\$55.00	(25ppl)

VEGETABLE TRAY

A variety of fresh vegetables, served with veggie dip.

Small	\$30.00	(12ppl)
Large	\$50.00	(25ppl)

DESSERT TRAY

A delightful selection of sweet treats.

\$16.50	per dozen
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DELUXE CHEESE BOARD

Selection of domestic & imported cheeses, served with crackers & grapes.

Small	\$75.00	(25ppl)
Large	\$150.00	(50ppl)

HORS D'OEUVRES TRAY

A selection of Hot & Cold Hors D'oeuvres, served with dipping sauces.

60 pieces	\$90.00
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SIDES & SALADS

Potato Salad, Pasta Salad, Caesar Salad or Coleslaw.

Small	\$25.00	(12ppl)
Large	\$45.00	(25ppl)

Prices are subject to taxes, change and service charge

COFFEE BREAKS

COFFEE THERMOS (6 cups)	\$12.00
ORANGE PEKOE TEA (per use)	\$1.95
HERBAL TEA (per use)	\$2.75
ASSORTED SOFT DRINKS	\$2.25
ASSORTED JUICE (per use)	\$2.95
BOTTLED WATER (per use)	\$2.25
HOMEMADE COFFEE CAKE (serves 10)	\$15.00
HOMEMADE MUFFINS (per dozen)	\$25.00
HOMEMADE COOKIES (per dozen)	\$15.00
HOMEMADE GRANOLA BARS (per dozen)	\$25.00



BANQUET BAR SERVICE

	CASH BAR	HOST BAR
Premium Liquor	\$5.50	\$5.50
Cocktails	\$5.50	\$5.50
Hi-Balls	\$4.50	\$4.25
Liqueurs	\$5.50	\$5.25
House Wine	\$6.00	\$6.00
Domestic Beer	\$4.50	\$4.25
Imported Beer	\$5.50	\$5.50
Soft Drinks	\$2.00	\$1.75
Juice	\$2.50	\$2.50

LOONIE & TOONIE BAR

Loonie & Toonie bars can be arranged on request. A ticket seller is required for Loonie or Toonie Service Bars, and will be charged to the client at \$18 per hour for a minimum of three hours. Bartender charges are \$18 per hour for a minimum of three hours if total bar sales do not exceed \$300. This service falls under our Liability Insurance and Liquor License. Our Bartender opens and serves all liquor.

CORKAGE BAR

If you wish to bring your own alcohol, a corkage fee of \$7.00 per person will be charged. (includes ice, mix & glasses) You will also be responsible for acquiring your own liquor license. If you do not present a liquor license prior to the function, the Elkwater Lake Lodge & Resort reserves the right to terminate all liquor service for group. Guests must remove all liquor at the end of the function. Homemade wines and spirits are not permitted in function rooms.

Corkage fee does not include GST (5%) or Gratuity (15%)

SOCAN FEES

If you wish to bring in your own outside entertainment, as per Tariff No. 8 (receptions, conventions, assemblies and fashion shows). Music is a valuable component of any event. To protect musicians, SOCAN ensures that there are no copy write infringements, and periodically will audit Elkwater Lake Lodge. SOCAN fees are set as follows:

1-100 room capacity with dancing is \$41.13, without dancing is \$20.56.



Prices are subject to taxes, change and service charge.

EQUIPMENT LIST

Microphone (wireless and corded)	\$20.00 per day
TV/DVD player	\$25.00 per day
LCD projector	\$125.00 per day
Fixed or Portable Screen	\$20.00 per day
Flip Chart	\$no charge
Whiteboard	\$no charge
Lectern/ Podium	\$no charge
Projector Table	\$no charge

Please reserve equipment prior to your event to ensure that set up time for the equipment is available.

Please note that music and bar service ends at 12:00am.

Guests are asked to vacate the ballroom at 12:30am.



Prices are subject to taxes, change and service charge.



Elkwater Lake Lodge and Resort Requires one catered function to be booked with the hotel to set a block of rooms aside outside of 9 months. We offer both onsite and off-site catering. To reserve group space, we require a \$1000.00 non-refundable deposit. The deposit can be allotted to room charges or catering charges upon arrival.

All breakfast buffets have a minimum of 20 guests required.

All luncheon buffets have a minimum of 20 guests required.

All dinner buffets have a minimum of 40 guests required.



Gratuity of 15% will be added to the final invoice. All prices are subject to change without notification, taxes and fees.

Our meeting rooms can accommodate up to 110 guests. During meeting, you will have access to many amenities to make your conference a success.

We pride ourselves on our ability to make every catered event as productive and seamless as it can be.

We look forward to working with you and are confident that we will exceed your expectations.

Prices are subject to taxes, change and service charge.

