

Meetings at the Park

Includes linens, dishware, glassware, serving ware, ice water, wifi and parking.
All prices are subject to 18% gratuity and 5% GST.

10 to 25 guests - \$54.50 per guest
More than 25 guests - \$49.50 per guest

Breakfast

Glenora Continental Breakfast

House Made Yogurt and Granola

A selection of oven-fresh Cinnamon Buns (served warm), Homemade Muffins, Savoury Breakfast Biscuits and Pastries, Croissants, served with butter and house-made jams

Whistle Stop Morning Break

Sweet Pastries and Danishes

Apple, Cherry and Raspberry

Fruit Kebabs

Lunch

Amber Valley Sandwich Lunch

Sandwiches

Enjoy a daily selection of sandwiches carefully curated by our chefs. Made with premium deli meats, cheeses, fresh vegetables and a variety of interesting breads, our sandwiches are complemented by an assortment of canapés. Vegetarian options are included. The Amber Valley Sandwich Lunch includes 1.5 sandwiches per guest and may include the Chef's choice of any combination of the following:

A Cappella Club	Roast Beef Focaccia
Ham & Swiss on Croissant	California Rolls
Turkey Brie & Apple Ficelle	Crab Salad Roll
Bella Baguette	Roasted Vegetable Wrap
Italian Bun	Devilled Eggs
Turkey and Havarti	Egg Salad Croissant
California Multigrain	Salami Jalapeno Havarti Ficelle
Montreal Smoked Meat	Mini Cajun Chicken Tacos
White Bean Salad Wrap	Egg Salad Wrap
Caribbean Jerk Tofu Wrap	Spinach Salad Wrap
Pastrami and Swiss	Salad Rolls
Veggie Wrap	Greek Pita
Chicken Caesar Pita	Traditional Roast Beef Club Wrap
Reuben Sandwich	
Antipasto Kebabs	
Club Wrap	

Salads

(Select One)

Alberta Prairie Cabbage Slaw

Served with House-made Coleslaw Dressing
Green, Red & Savoy Cabbage | Scallions | Carrot | Parsley

Ancient Grain

Served with a House-made Black Garlic Dressing
Organic Quinoa | Spelt | Black Barley | Red Wheat Berries | Millet | Buckwheat | Israeli Couscous

Baby Red Potato Salad

Tossed in Olive Oil and Herbs
Baby Reds | Spring Onions | Snow Peas | Brunoise Pepper

Caesar with Broken Bannock Croutons

Served with House-made Caesar Vinaigrette
Crispy Chopped Romaine | Bacon | Broken Bannock Croutons | Parmesan

Pasta Salad

House-made Balsamic Vinaigrette
Cavatappi | Bell Peppers | Cheddar | Gull Valley Cherry Tomatoes | Red Onion

Spinach Saskatoon Berry

Served with a Saskatoon Vinaigrette
Wild Blueberries | Feta | Red Onion | Sunflower Seeds | Pumpkin Seeds

Assorted Dessert Selections

An assortment of handcrafted sweets.
Can include any combination of the following:

Chocolate Drizzled Raffaello | Nanaimo Bars | Peanut Butter Pie | Ruby Chocolate Delice | Fruit Tarts | Red Velvet Brownie Cheesecake | Lemon Bars | Caramel Pecan Flan | Blueberry Cheese Torte | Raspberry Bomb | Caramel Fondant | Tiramisu Cups

Whistle Stop Afternoon Break

House-made Kettle Chips with Aioli

Gourmet Cookies

Scratch-made and delicious! Can include any combination of the following:

Red Velvet | Salted Triple Chocolate | Coconut Dream | Five Seed | Ginger

Hot Meal Additions

upgrade to one of our mouth watering hot breakfast or hot lunch options

The Walterdale Hot Breakfast

add \$8.75 per guest

Eggs

(Choose One)

Scrambled Eggs

Eggs | Parmesan | Cream | Cheese

Farmhouse Frittata

Eggs | Sautéed Onions | Gull Valley Cherry Tomatoes | Bell Peppers | Cream

Meats

(Choose Two)

Smoked Bacon

Thick Cut

Valbella Breakfast Sausages

Locally Made Valbella Pork Breakfast-Style Sausage

Turkey Breakfast Sausages

Lean and tasty

Potatoes and Bread

(Included)

Smoky Lake Breakfast Potatoes

Baby Potatoes | Canola Oil | Seasonings

Savoury Breakfast Biscuits

Jalapeno Cheddar | Sundried Tomato and Bacon

Market Square Hot Lunch Upgrade

Add \$3.00 per selection, per guest

Beef Brisket

Slow roasted

Alberta Beef Brisket | Local Craft Beer Marinade | Fresh Herbs | Horseradish | Dijon Mustard

Wild Mushroom Chicken

Served in a cream sauce

Breast & Thigh | Wild Mushrooms | Madeira Wine Cream Sauce | Dill

Chicken Cacciatore

Classic Italian fare

Breast & Thigh | Roasted Tomatoes | Sweet Bell Peppers | Basil | Oregano | Olives

Roast Chicken

Garnished with Lemon and Fresh Herbs

Roasted Sous Vide Bone-in Chicken | Garlic | Olive Oil | Sea Salt and Cracked Pepper

Quinoa Pilaf

Vegan selection - order the specific number of vegan entrees required

Quinoa | Candied Portobello | Toasted sunflower seeds

Butter Paneer

Vegetarian selection - order the specific number of vegetarian entrees required

Paneer | Spices | Onions | Tomatoes | Butter

Farm Fresh Seasonal Vegetables

(select one)

Roasted Baby Red Potatoes

Olive Oil | Basil | Oregano | Rosemary | Garlic

Wild Rice Pilaf

Wild and White rices | Red Onion | Diced Peppers

Whipped Potatoes

Prairie-grown Yukon Gold Potatoes | Butter | Cream | Sea Salt | Cracked Pepper | Gravy

Salads

(Select One)

Alberta Prairie Cabbage Slaw

Served with House-made Coleslaw Dressing
Green, Red & Savoy Cabbage | Scallions | Carrot | Parsley

Ancient Grain

Served with a House-made Black Garlic Dressing
Organic Quinoa | Spelt | Black Barley | Red Wheat Berries | Millet | Buckwheat | Israeli Couscous

Caesar with Broken Bannock Croutons

Served with House-made Caesar Vinaigrette
Crispy Chopped Romaine | Bacon | Broken Bannock Croutons | Parmesan

Mixed Green Salad

Served with House Vinaigrette
Local Artisan Greens | Kale | Cabbage | Gull Valley Heirloom Tomatoes | Carrot

Spinach Saskatoon Berry

Served with a Saskatoon Vinaigrette
Wild Blueberries | Feta | Red Onion | Sunflower Seeds | Pumpkin Seeds

Assorted Dessert Selections

An assortment of handcrafted sweets.
Can include any combination of the following:

Chocolate Drizzled Raffaello | Nanaimo Bars | Peanut Butter Pie | Ruby Chocolate Delice | Fruit Tarts | Red Velvet Brownie Cheesecake | Lemon Bars | Caramel Pecan Flan | Blueberry Cheese Torte | Raspberry Bomb | Caramel Fondant | Tiramisu Cups

Add-ons Beverages

Coffee \$24.00 - 12 cups
 \$56.00 - 28 cups
 \$112.00 - 56 cups

Decaffeinated Coffee \$24.00 - 12 cups
 \$56.00 - 28 cups
 \$112.00 - 56 cups

Premium Vitaliteas Tea \$2.00 each

Single Serve Juice \$2.25 each
(Cranberry, Orange and Apple), Bottled Water

Old Tyme Craft Sodas \$4.00 each

Sparkling Water (330ml) \$3.50 each

Orange and Apple Juice - Pitchers \$13.25 - 8 servings

Cranberry Juice - Pitchers \$15.75 - 8 servings