



FOOD & BEVERAGE MENU 2023



CANYON

SKI RESORT

CANYON SKI RESORT FOOD & BEVERAGE 2023

~ PRICES DO NOT INCLUDE GST, AND ARE SUBJECT TO CHANGE WITHOUT NOTICE. DUE TO SUPPLY CHAIN DISRUPTIONS. NOT ALL FOOD SELECTIONS MAY BE POSSIBLE AT ALL TIMES OF THE YEAR. ~

15% GRATUITY APPLIES TO ALL FOOD/ BEVERAGE & SERVICES.

NON ALCOHOLIC BEVERAGES

Pitchers of Ice Water
Free
Coffee
\$25.00 /25 people
Tea Service
\$25.00 /25 people
Lemonade/Ice Tea
\$7.00/pitcher
Orange, Apple, Grapefruit Juice
\$3 glass \$8 pitcher
Cranberry/Orange Punch
\$17.00/bowl
Bottled Spring Water
\$2.00/bottle
Assorted Pop
\$3.00 glass

ALCOHOLIC BEVERAGES

Domestic Bottled Beer
\$7.00
Imports/Tall Boys
\$8.00-\$9.00
Draft
\$8.50
Coolers
\$7.00
Hi-balls
\$7.00- \$9.00
Doubles
\$11.00 - \$13.00
Wine (red & white)
\$7.00 glass \$24.00 bottle

COCKTAIL HOUR GRAZING'S

~ 6 INCH DISPOSABLE PLATES AND NAPKINS ARE SUPPLIED WITH INDIVIDUAL TRAYS ~

Cheese, Sausage and Crackers
\$ 120.00/tray Serves 45 people
Seasonal Vegetables with Roasted
Red Pepper Hummus
\$ 97.00/tray Serves 45 people
Seasonal Fruit with whipped Cream Cheese Dip
\$97.00/tray Serves 45 people

Assorted Desserts
\$ 97.00/tray 75-80 Desserts
Designer Sandwiches
\$ 97.00/tray Serves 25 people
Pizza 4 flavours available
(Pepperoni, Cheese, Vegetarian & Hawaiian)
\$33.00/pizza 12 slices

You have the option to purchase your own alcohol and set your own price i.e. open bar, loonie, toonie etc. When bringing your own alcohol, all supplies required for corkage must be supplied by Canyon Ski Resort at the rate of \$10 per person (including children).

Canyon must supply Bartenders at \$25/hr (Plus 1/2 hr for set up and take down) Two Bartenders are needed for 60 or more people, and a 3rd Bartender is needed when there are 150 people or more.

The \$10 Corkage fee includes, plastic glasses, ice, pop, juice (orange juice, cranberry juice, and Clamato), limes, lemons. Feel free to let us know if you have any additional requests and we can bring them in.

When providing your own alcohol, you are welcome to bring in your own full keg or 2 half kegs for a \$50 service charge.

HORS D'OEUVRES MENU

Smoked Salmon

Fresh Smoked Salmon accompanied by honey grain bread and cream cheese *(Serves 25 - 30 people)*

\$132 Platter

Chicken Wings *(min order of 2)*

Choose 1 flavor per tray: Hot, Honey Garlic, Teriyaki, Thai Sweet Chili all served with Ranch Dressing *(30 wings)*

\$33

Shrimp with Cocktail Sauce *(min order of 2)*

\$33 *(Serves 15-20 ppl)*

Deviled Eggs *(min order of 2)*

These gourmet deviled eggs are piped and topped with fresh chef inspired herbs

\$28 *(Dozen)*

Mushroom Caps *(min order of 2)*

Stuffed with a Seafood Cream cheese or a broccoli cheddar stuffing.

\$30 *(Dozen)*

Specialty Cheese Tray

A presentation of speciality hard and soft cheeses including: Brie, Boursin, goat cheeses and mini baby bell. Served with assortment of bread, crackers and red pepper jelly.

\$97 Platter

Specialty Meat Tray

A presentation of speciality meats including Salami, Prosciutto not limited to beef, lamb, pork and other cured or preserved sausages and delicacy meats.

\$97 Platter

Charcuterie Board

A deluxe variety of cured meats & cheeses, crackers, jam, jelly, spreads, olives and pickles all served on a wooden platter.

\$13 Per Person

Tomato, Basil, Bocconcini Skewers with Balsamic

Drizzle *(min order of 2)*

\$24 dozen

Samosas

South Asian fried triangular pastry with a savory filling, including chicken, beef, tuna and veggie come with spicy tamarind sauce.

\$30 *(Dozen)*

Spring Rolls Asian fried

Spring rolls are rolled appetizers filled with pork and vegetables come with a sweet chili dipping sauce.

\$30 *(Dozen)*

Chlebicky *(30 sandwiches)*

A Czechoslovakian gourmet open faced French baguette sandwich topped with delectable European potato salad, layered with specialty meat, cheese, and topped with chef inspired vegetable and herb garnishes.

\$72 Platter

Cocktail Hour

Chefs selection of Hors d'oeuvres

\$16 per person *(12 pieces)*



BUTLER SERVICE

Add a special touch to your wedding with our Butler Service. Have your Champagne & Hors d'oeuvres served on silver plates to your guests. **\$25 per hour/per butler** (2 HR minimum per butler).

"HERE COMES THE..." DINNER MENUS

(MINIMUM 30 PEOPLE SERVED) ALL DINNER MENUS COME WITH
CHOICE OF 2 STANDARD SALADS, CHOICE OF 2 STANDARD VEGETABLES
FRESHLY BAKED DINNER BUNS, BUTTER AND PICKLES, COFFEE AND TEA SERVICE
ADD STANDARD DESSERT FOR \$3.00 ADD PREMIUM DESSERT FOR \$5.50
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THE YEAR. ~ 15% GRATUITY APPLIES TO ALL FOOD/ BEVERAGE & SERVICES.



"The Canyon Classic"

Slow Roasted AAA Inside Round Roast, hand carved to your liking
Rosemary Jus, Horseradish & Mustard
Baked Potato with Trimmings

\$ 35⁰⁰ per person



"Get Stuffed"

Beer Basted Roast Turkey with Sage European Stuffing,
Pan Gravy and Cranberry Caramelized Garlic Mashed Potatoes

\$ 36⁰⁰ per person

"Swine & Dine"

Canyon's own Spit Roast Pig hand carved to your liking Honey Hot
Mustard and Apple Sauce Choice of Baked Potatoes with Trimmings
or Caramelized Garlic Mashed Potatoes

\$ 40⁰⁰ per person



"Love me Tender" Prime Rib

Pepper Crusted Prime Rib Roast hand carved to your liking Rosemary
Jus, Horseradish & Mustard Choice of Baked Potatoes with Trimmings
or Caramelized Garlic Mashed Potato

\$ 43⁰⁰ per person



All Inclusive Wedding Feast (Dinner & Midnight Lunch)

Slow Roasted AAA Inside Round Roast, hand carved to your liking
Rosemary Jus, Horseradish & Mustard
Choice of Baked Potatoes with Trimmings
or Caramelized Garlic Mashed Potatoes
Choice 3 Standard Salads and 3 Standard Hot Vegetables
Freshly Baked Dinner Buns, Butter and Pickles
Includes choice of Midnight Lunch
All day Coffee and Tea Service

\$ 50⁵⁰ per person



HAPPILY EVER AFTER (A.K.A MIDNIGHT CRAVINGS)

Add Midnight Lunch to any Dinner Menu
for \$11.00 per person

Assorted Pizza

Pepperoni, Cheese, Vegetarian and Hawaiian
Seasonal Fruit with whipped cream cheese dip
Seasonal Vegetable Tray with Roasted Red Pepper
Hummus
Coffee and Tea service



"SAY I DO" TO ADDITIONS

(ADD AN EXTRA ENTRÉE FOR \$7.70 PER PERSON AND
\$9.90 PERSON TO ADD ROASTED PIG)

AAA Alberta Inside Round Roasts
Roasted Turkey
AAA Prime Rib of Beef
Rib eye or Sirloin steaks
Barbecue Chipolte Honey Chicken
Boneless Herbed Chicken Breasts
Glazed Ham
Roasted Pig on a Spit (\$9.90)
Lasagna (meat or vegetarian)
Cabbage Roll Casserole
Grilled Salmon with Blackberry Sauce (Market Price)



GLUTEN FREE & VEGAN ENTREE OPTIONS:

Quinoa black bean and sweet potato Mexican casserole
Moroccan chickpea and vegetable stew

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MENU SELECTIONS

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STARCH

STANDARD:

- Baked Potato with all the Trimmings
- Caramelized Garlic Mashed Potatoes

PREMIUM:

- Baby roast potatoes with rosemary
- Seasonal Risotto with Chef inspired pairing
 - Biryani rice

HOT VEGETABLE CHOICES

STANDARD:

- Cauliflower in Cheese Sauce
 - Vegetable Medley
 - Dill Carrots
- Garlic and Tomato Green Beans

PREMIUM:

- Pan Fried Broccoli topped with golden roasted almonds
- Butter and Pepper Roasted Squash
- Baked Pistachio and Sweet Potato
- Roasted Seasonal Root Vegetables

SALAD CHOICES

STANDARD:

- Tomato Pesto Pasta Salad
- Summer Vegetable Sweet Tomato Pasta Salad
 - Classic Caesar Salad (no bacon)
- Mixed Garden Greens with a Variety of Dressings
 - Berrylicious Spinach
 - Oriental Cabbage Slaw

PREMIUM:

- Summer Kale Red Cabbage and Maple Berry Vinaigrette
- Chick Pea Salad with Seasonal Vegetables and lemon vinaigrette
- Greek Salad loaded with Olives, Feta and house made dressing
- Ultimate Caesar Salad (with Parmagano-Reggiano and smokey Panchetta and rustic croutins)

Add any additional Salad/Hot Vegetable/
Starch/Dessert for only \$2.75 per person
Upgrade to premium for \$3.25 per person
Our in house Chefs prepare all items on our
menu from scratch.

Please specify if you have any dietary require-
ments. Prices subject to change.

THESE OPTIONS CAN BE MADE GLUTEN OR VEGAN FRIENDLY.

A SWEET ENDING...DESSERTS

Standard dessert \$3.00 per person | Premium desserts \$5.50 per person

STANDARD DESSERTS:

Under 80 guests - 1 dessert choice
Over 80 guests - 2 dessert choices

Sex in a Pan

Silky Chocolate Mousse, Graham Crumb, Whipped Cream, Chocolate Ganache Drizzle and Caramel Nut Crunch

Cherry or Blueberry Cheesecake

Creamy and delicious cherry or blueberry topped cheesecake on a graham crumb

Layered Lemon

Delicate whipped cream cheese topping. Bold Lemon Custard on Buttery Shortbread and Toasted Almonds

Chocolate Skor Cake

Moist Chocolate Cake, Salted Toffee Sauce, Whipped Cream and Skor Crumble

Carrot Cake

Fluffy-Spiced-Carrot Sponge and Whipped Cream Cheese Icing

PREMIUM DESSERTS:

Minimum 40 per selection



Pavlova Nests

This perfectly crispy on the outside and light on the inside meringue Nest, is filled with fresh cream and loads of fresh fruit piled high.



Creme Brulee

A rich custard base topped with a layer of caramelized sugar all served in ceramic dishes



Strawberry Cream Croissant

Flakey, buttery golden croissants filled with an irresistible creamy custard and strawberries and then finished off with a dusting of powdered sugar.



Layered Honey Cake

Honey cake composed of cake layers with notes of honey & dulce de leche.

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CAKE CUTTING SERVICE

This includes ceramic dessert plates, cutlery, and staff to assist with cutting and plating your wedding cake. Please note if you choose not to have the cake cutting service you must provide your own plates, cutlery, napkins etc.

Wedding Cake Cutting Service \$150