



FOOD & BEVERAGE MENU 2026

CANYON

SKI RESORT



CANYON SKI RESORT FOOD & BEVERAGE 2026

~ 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

CURATED TRAYS

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

Cheese, Sausage and Crackers
\$ 130.00/tray Serves 45 people
Seasonal Vegetables with Roasted
Red Pepper Hummus
\$ 105.00/tray Serves 45 people
Seasonal Fruit with whipped Cream Cheese Dip
\$125.00/tray Serves 45 people

Assorted Desserts
\$ 125.00/tray 75-80 Desserts
Designer Sandwiches
\$ 155.00/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 \$11 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 \$11 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.

GRAZING TABLE MENU

Smoked Salmon

Cured and cold smoked salmon, lemon garlic cream cheese, served with herb crostini *(serves 20 - 30 people)*

\$150 Platter

Spinach & Artichoke Dip

Spinach and artichokes blended into a warm, cheesy dip, served with herb crostini *(serves 20 - 30 people)*

\$75

Crab & Spinach Dip

Crab and spinach in a creamy cheese blend, served with herb crostini *(serves 20 - 30 people)*

\$75

Burrata with Roast Cherry Tomato & Basil

Burrata paired with roasted cherry tomatoes and fresh basil, finished with a touch of balsamic, served with herb crostini. *(serves 20 - 30 people)*

\$75

Prawn Tower

Chilled prawns stacked in a tower with tangy cocktail sauce *(approx 40 pieces)*

\$75

Hummus Platter & Pita Chips

Creamy hummus served with fresh pita chips and fresh veggie accompaniments *(serves 20 - 30 people)*

\$45

SPECIALTY BOARDS

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.

\$115 Platter *(Serves 20-30 ppl)*

Specialty Meat Tray

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

\$125 Platter *(Serves 20 - 30 people)*

Chef Selection

Most Popular

Chef choice of egg, cheese, meat, poultry and vegetarian items.

4 piece selection **\$6/person**

8 piece selection **\$12/person**

12 piece selection **\$18/person**

Charcuterie Board

Variety of cured meats & cheeses, crackers, jam, jelly, spreads, olives and pickles

\$15 Per Person

Flavour Bites

Samosas (dozen) **\$32**

Asian Fried Spring Rolls (dozen) **\$32**

Devilled Eggs (dozen - minimum order 2) **\$30**

Mushroom Caps (dozen - minimum order 2) **\$32**

Chicken Wings (20 wings - minimum order 2) **\$35**

1 flavor per tray: Hot, Honey Garlic, Teriyaki, Thai Sweet Chili



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 \$3.75 ADD PREMIUM DESSERT FOR \$6.00
~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.



"The Canyon Classic"

Slow Roasted AAA Inside Round Roast, hand carved
Rosemary Jus, Horseradish & Mustard
Choice of Baked Potato with all the Trimmings or
Caramelized Garlic Mashed Potatoes
\$ 45⁰⁰ per person



"Get Stuffed"

Roast Turkey with Sage European Stuffing,
Pan Gravy and Cranberry
Choice of Baked Potato with all the Trimmings or
Caramelized Garlic Mashed Potatoes
\$ 46⁰⁰ per person



"Swine & Dine"

Canyon's own Spit Roast Pig hand carved
Honey Hot Mustard and Apple Sauce
Choice of Baked Potato with all the Trimmings or
Caramelized Garlic Mashed Potatoes
Minimum 50 people. Minimum 2 week order.
\$ 50⁰⁰ per person

"Love me Tender" Prime Rib

Pepper Crusted Prime Rib Roast hand carved
Rosemary Jus, Horseradish & Mustard
Choice of Baked Potato with all the Trimmings or
Caramelized Garlic Mashed Potatoes
\$ 54⁰⁰ per person



Most Popular

**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

\$ 65 per person



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

Add Midnight Lunch to any Dinner Menu

Assorted Pizza \$14/person

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

Chef Inspired Sandwiches \$14/person

Variety of meat and vegetarian sandwiches
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 \$8.50 PER PERSON
ADDITIONS ARE ADDED TO BUFFET FOR ALL GUESTS
(NO SINGLE PLATE ORDERING)

AAA Alberta Inside Round Roasts
Roasted Turkey

AAA Prime Rib of Beef

Rib eye or Sirloin steaks

Barbecue Chipotle Honey Chicken

Boneless Herbed Chicken Breasts

Glazed Ham

Roasted Pig on a Spit (\$11.50
min 50 people, 2 week order)

Lasagna (meat or vegetarian)

Cabbage Roll Casserole



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 and Garlic
 - Scalloped Potatoes
 - Biryani rice
- Herbed Barley Ragout

HOT VEGETABLE CHOICES

STANDARD:

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

PREMIUM:

- Pan Fried Broccoli topped with golden roasted almonds
- Butter and Pepper Roasted Squash
- Honey Thyme Roasted Sweet Potato Pistachio
- Roasted Sliced Ratatouille (layers of zucchini, eggplant, red onion & basil – tomato sauce)

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)

Select from premium choices for \$4.00 per person / category

Add any additional Salad/Hot Vegetable/Starch/Dessert for only \$4.00 per person
(standard or premium choices)

Our in house Chefs prepare all items on our menu from scratch.
Please specify if you have any dietary requirements including gluten or vegan friendly.

Prices subject to change.

* Buffet Only - No Single Plate Ordering *

A SWEET ENDING...DESSERTS

Standard dessert \$3.75 per person | Premium desserts \$6.00 per person

STANDARD DESSERTS:

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

Chocolate Mousse Cake

Rich chocolate cake topped with a generous layer of velvety chocolate mousse and chocolate ganache

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

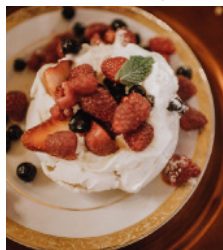
Moist Chocolate Cake, Salted Toffee Sauce, Whipped Cream and Skor Crumble

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



Warm Ginger Cake with Vanilla Cream

A cozy, spiced ginger cake served warm and topped with smooth, lightly sweet vanilla cream.

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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