



HERITAGE PARK

CATERING PACKAGE



CATERING PACKAGE

Thank you for making memories with us. Heritage Park is a registered charitable organization and living history museum. All proceeds from private events support our mission of connecting people with the settlement of Western Canada. Hosting your event at Heritage Park allows us to preserve artifacts, maintain our steam trains, care for our horses, and so much more. You are helping to keep our history alive for generations to come.

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1900 Heritage Drive SW, Calgary, Alberta, Canada T2V 2X3

WEDDINGS | BANQUETS | SEMINARS | BUSINESS LUNCHEONS | BARBEQUES



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OVERVIEW OF VENUES

Historic Events Happen Here

The scene is already set. Our diverse and distinctive venues offer the perfect setting for any event, year-round. Each venue offers a unique ambience and style with no additional décor required.

VENUE	BANQUET BUFFET	BANQUET PLATED	COCKTAIL RECEPTION	MINIMUM GUESTS	
				DAY	EVENING
Calgary Town Hall	20	20	—	12	—
Railway Orientation Centre	72	—	90	24	40
Millarville Ranchers' Hall	60	—	80	25	40
Canmore Opera House	64	—	100	25	40
Gunn's Dairy Barn	120	136	140	48	80
Wainwright Hotel	184	184	375	80	120
Gasoline Alley Museum	392	392	1,000	150*	250
Gasoline Alley Mezzanine (daytime only)	160	—	344	60	—
Founders' Lounge	56	56	80	12	20
Selkirk Gallery Room	48	64	80	20	30**
Chautauqua Tent	350	—	600	100	200
Celebration Tent	1,000	—	1,500	350	350
Famous 5 Centre of Canadian Women	22	22	60	12	15
River Forth Dining Car	—	36***	—	25	25

Select Mondays. **Within 30 days. *Three-course meal.
Prices subject to change. Food, beverage & labour subject to 18% gratuity.*

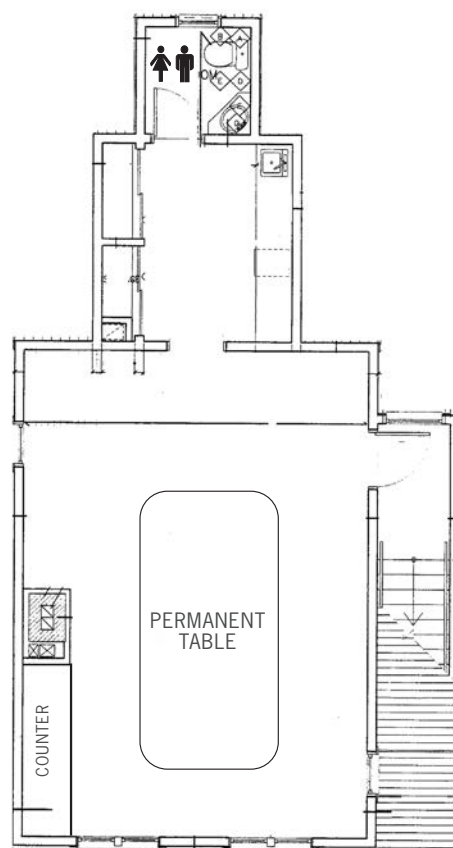
VENUES

CALGARY TOWN HALL

This replica of Calgary's first town hall offers a large council chamber and features a stunning solid oak boardroom table. Located in the heart of Heritage Park with spectacular views of the mountains and surrounding foothills, the Town Hall boasts a truly unique atmosphere for small meetings and seminars.

CAPACITY	FOOD SERVICE	MINIMUM REQUIREMENTS	AVAILABILITY	RENTAL
Boardroom – 20 Guests Banquet Buffet – 20 Guests	Banquet Buffet Banquet Plated	12 Guests	Day – Year-round	Day – \$325

Rental must be combined with a food and beverage component. Standard parking fees apply during operating season.



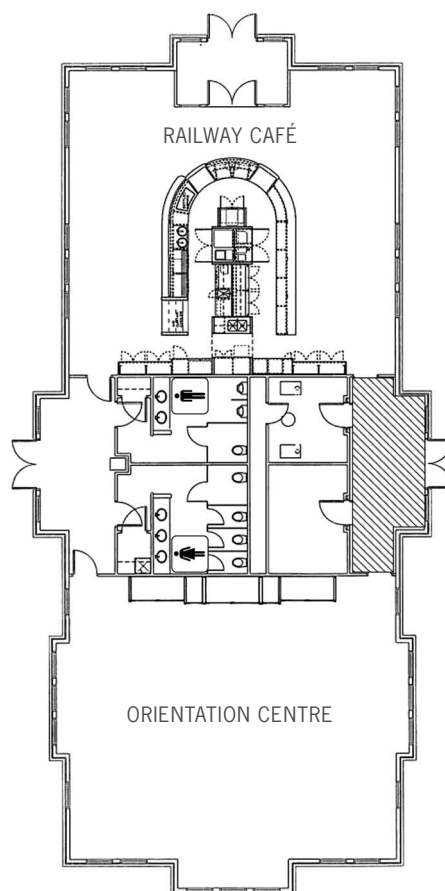
VENUES

RAILWAY ORIENTATION CENTRE

Modelled after Calgary's first Canadian Pacific Railway station, the Orientation Centre is situated in Heritage Town Square, just outside the Historical Village gates. With views of the Glenmore Reservoir, the Orientation Centre provides a delightfully classy, bright venue for your catered event or meeting. Located in the same building, the Railway Café may be available as an extended venue for your evening event.

CAPACITY	FOOD SERVICE	MINIMUM REQUIREMENTS	AVAILABILITY	RENTAL
Classroom— 36 Guests Banquet Buffet – 72 Guests Cocktail Reception – 90 Guests	Banquet Buffet Cocktail Reception	Day – 24 Guests Evening – 40 Guests	Day – Year-round Evening – Year-round	Day – \$600 Evening – \$800

Rental must be combined with a food and beverage component. Standard parking fees apply.



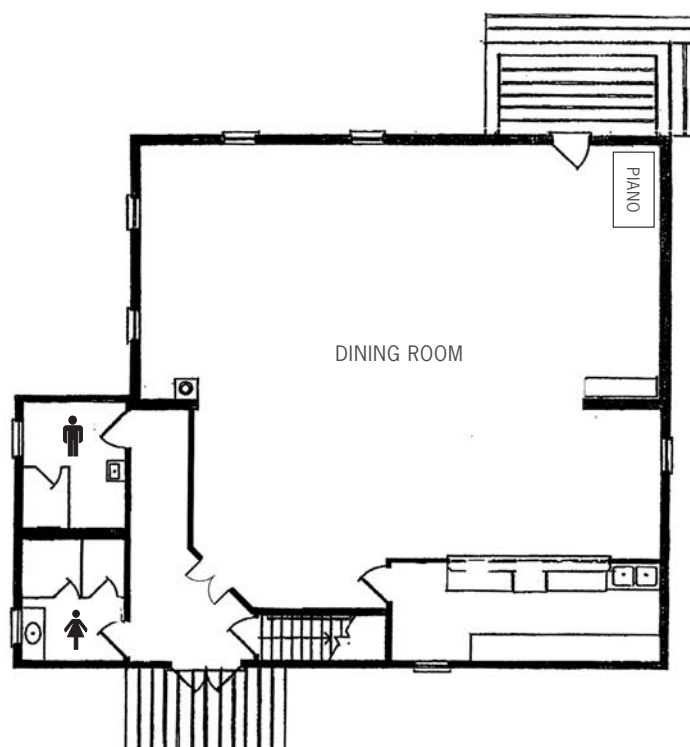
VENUES

MILLARVILLE RANCHERS' HALL

An original century-old building, Ranchers' Hall was used by ranchers and their families for community events such as dances and church services. Situated in the tranquil Settlement area of Heritage Park, amidst the fir trees, this log-style venue provides a perfectly charming setting for your meeting or intimate event.

CAPACITY	FOOD SERVICE	MINIMUM REQUIREMENTS	AVAILABILITY	RENTAL
Classroom – 40 Guests Banquet Buffet – 60 Guests Cocktail Reception – 80 Guests	Banquet Buffet Cocktail Reception	Day – 25 Guests Evening – 40 Guests	Day – Year-round Evening – Year-round	Day – \$450 Evening – \$600

Rental must be combined with a food and beverage component. Standard parking fees apply during operating season.



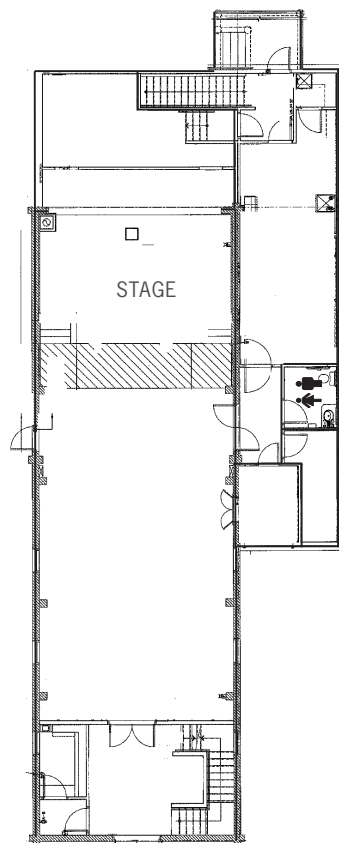
VENUES

CANMORE OPERA HOUSE

In the early 1900s, the Canmore Opera House hosted a variety of events including lavish dances, plays and concerts. It was the most popular place for entertainment in the nearby Canadian Rockies. Hollywood entertainers, Jack Benny and Ginger Rogers, drove to Canmore to see the world's only log opera house. This original building, newly renovated, is located on the main street of the Historical Village.

CAPACITY	FOOD SERVICE	MINIMUM REQUIREMENTS	AVAILABILITY	RENTAL
Theatre – 120 Guests Classroom – 40 Guests Banquet Buffet – 64 Guests Cocktail Reception – 100 Guests	Banquet Buffet Cocktail Reception	Day – 25 Guests Evening – 40 Guests	Day – Weekdays Only Evening – Year-round	Day – \$550 Evening – \$700

Rental must be combined with a food and beverage component. Standard parking fees apply during operating season.



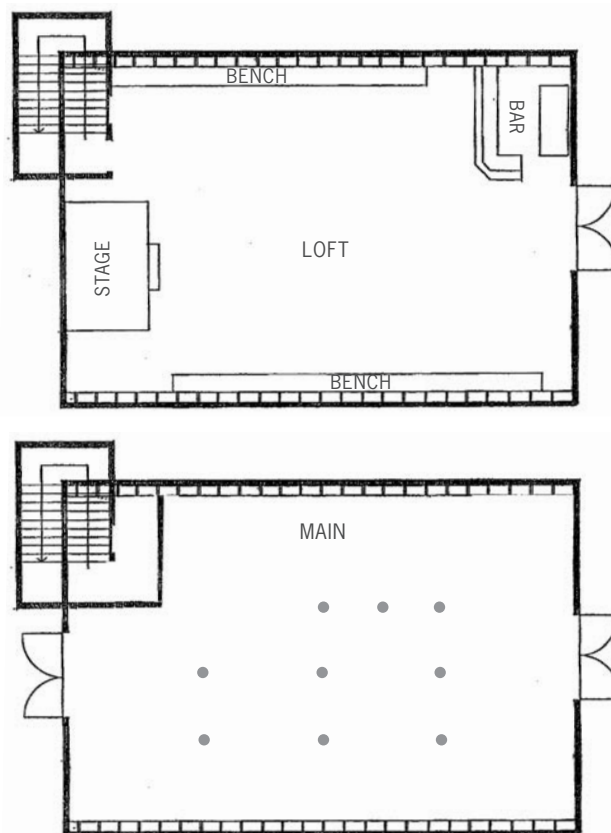
VENUES

GUNN'S DAIRY BARN

Once a real barn, complete with cattle in the stalls and hay in the loft, this fully refurbished rustic venue offers a western ambiance ideal for a mid-to-large wedding reception or for fun corporate functions. Meals are served on the main floor, while the upper level provides a stage and hardwood floor perfect for a dance.

CAPACITY	FOOD SERVICE	MINIMUM REQUIREMENTS	AVAILABILITY	RENTAL
Theatre (Upper) – 80 Guests Banquet Buffet – 120 Guests Banquet Plated – 136 Guests Cocktail Reception – 140 Guests	Banquet Buffet Banquet Plated Cocktail Reception	Day – 48 Guests Evening – 80 Guests	Day – Weekdays Only Evening – Year-round	Day – \$700 Evening – \$1,100

Rental must be combined with a food and beverage component. Standard parking fees apply during operating season.



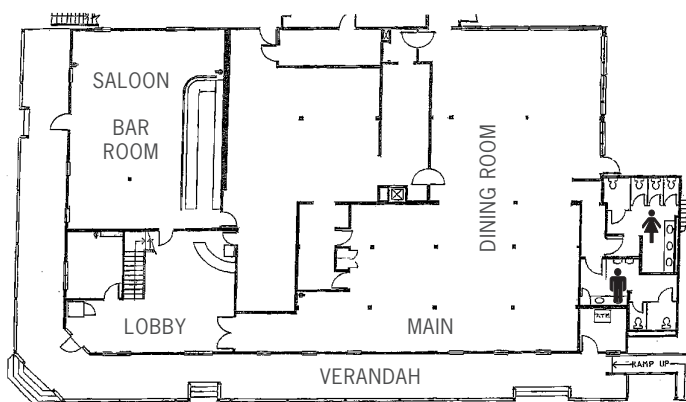
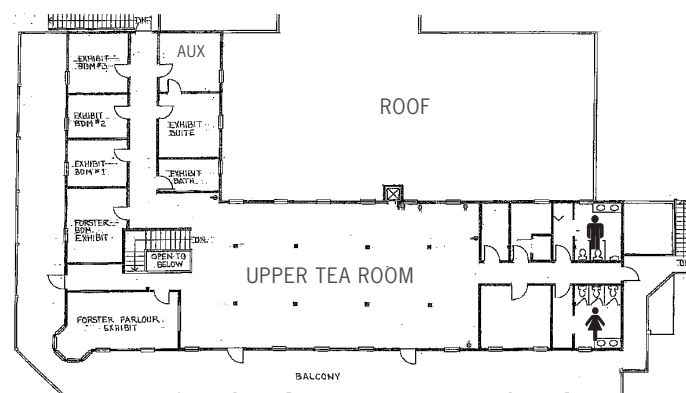
VENUES

WAINWRIGHT HOTEL

The Wainwright Hotel is a replica of an original hotel, first built in Denwood, Alberta, then moved to the town of Wainwright. The hotel was once the centre of the town's social activities and provides a large, elegant setting for your big event. The hotel features a grand entrance, an authentic saloon and a charming dining room.

CAPACITY	FOOD SERVICE	MINIMUM REQUIREMENTS	AVAILABILITY	RENTAL
Theatre (Upper) – 120 Guests Banquet Buffet – 184 Guests Banquet Plated – 184 Guests Cocktail Reception – 375 Guests	Banquet Buffet Banquet Plated Cocktail Reception	Day – 80 Guests Evening – 120 Guests	Day – Winter Evening – Year-round	Day – \$850 Evening – \$1,200

Rental must be combined with a food and beverage component. Standard parking fees apply during operating season.



VENUES



GASOLINE ALLEY MUSEUM

GASOLINE ALLEY | “Dining among the collection” describes the ambiance of the Grand Hall in Gasoline Alley Museum. Steeped in automotive tradition and nostalgia, this venue will transport you back to a revolutionary era in western Canada’s history. Guests will be captivated by the stunning vintage vehicles, historic gas pumps and colourful automotive memorabilia. The museum is located in Heritage Town Square, just outside the Historical Village gates. The upper level Mezzanine is included with a Gasoline Alley rental and the adjoining Selkirk Gallery Room may be available as an auxiliary room for your event.

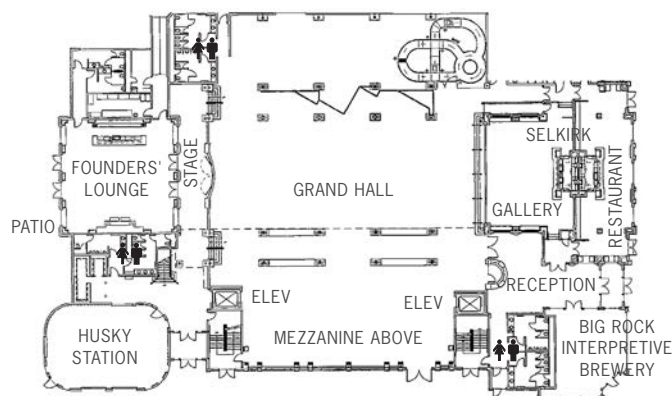
CAPACITY	FOOD SERVICE	MINIMUM REQUIREMENTS	AVAILABILITY	RENTAL
Banquet Buffet – 392 Guests Banquet Plated – 392 Guests Cocktail Reception – 1,000 Guests	Banquet Buffet Banquet Plated Cocktail Reception	Day – 150 Guests Evening – 250 Guests	Day – Mondays, October through May Evening – Year-round	Day – \$1,200* Evening – \$2,800

***May be booked Mondays, October through May, during the day. Check with an Event Planner for availability.**

GASOLINE ALLEY MEZZANINE | With a view of the Glenmore Reservoir and overlooking the Grand Hall in Gasoline Alley Museum, this delightful and bright venue encompasses the colourful design of the museum. For meetings, presentations or lunch, this open loft style venue offers a unique setting. The Mezzanine is available as a separate venue to Gasoline Alley during the day; however the Museum remains open to the public.

CAPACITY	FOOD SERVICE	MINIMUM REQUIREMENTS	AVAILABILITY	RENTAL
Banquet Buffet – 160 Guests Classroom – 84 Guests Cocktail Reception – 344 Guests	Banquet Buffet Cocktail Reception	Day – 60 Guests	Day – Year-round	Day – \$800

Rental must be combined with a food and beverage component. Standard parking fees apply.





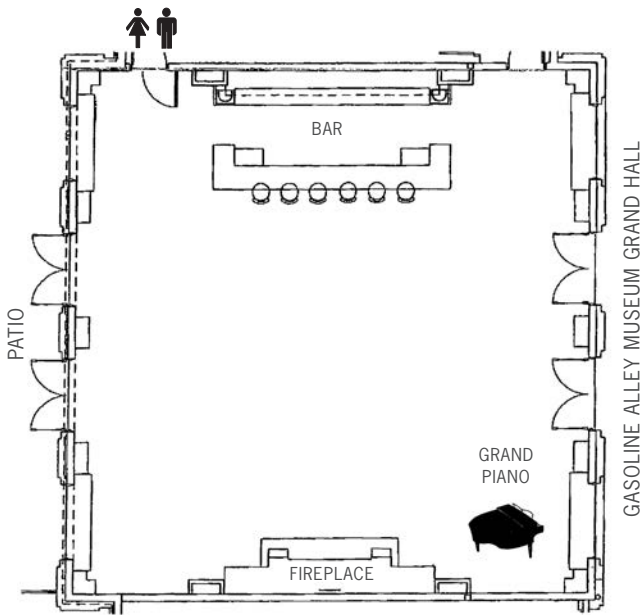
VENUES

FOUNDERS' LOUNGE IN GASOLINE ALLEY MUSEUM

Located inside Gasoline Alley Museum is the Founders' Lounge, named in honour of the generous benefactors of Heritage Park. This private room exudes 1930s richness, class and elegance with rosewood finished paneled walls and leather furnishings. The Founders' Lounge has catered to many prestigious functions including ministers of governments and international executives. Your guests will truly feel divine in this richly appointed setting.

CAPACITY	FOOD SERVICE	MINIMUM REQUIREMENTS	AVAILABILITY	RENTAL
Banquet Buffet – 56 Guests Banquet Plated – 56 Guests Cocktail Reception – 80 Guests Summer Patio – 30 Guests	Banquet Buffet Banquet Plated Cocktail Reception	Day – 12 Guests Evening – 20 Guests	Day – Year-round Evening – Year-round	Day – \$1,050 Evening – \$1,850

Rental must be combined with a food and beverage component. Standard parking fees apply.



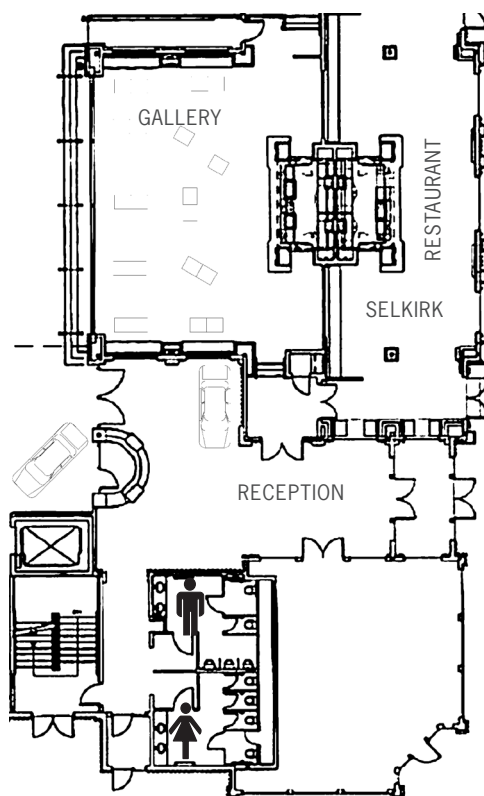
VENUES

SELKIRK GALLERY ROOM

The Gallery Room, a private room adjacent to the Selkirk restaurant, features sandstone, warm wood accents and a wall of windows looking into Gasoline Alley Museum. The backdrop of Gasoline Alley's Grand Hall showcases vintage vehicles providing an elegant setting for your catered event.

CAPACITY	FOOD SERVICE	MINIMUM REQUIREMENTS	AVAILABILITY	RENTAL
Banquet Buffet – 48 Guests Banquet Plated – 64 Guests Cocktail Reception – 80 Guests	Banquet Buffet Banquet Plated Cocktail Reception	Day – 20 Guests Evening – 30 Guests	Day – Year-round Evening – Year-round	Day – \$625 Evening – \$800*

***May be booked for evenings a maximum of 30 days from the date of the event, based on availability.
Rental must be combined with a food and beverage component. Standard parking fees apply.**



VENUES

CHAUTAUQUA TENT AND CELEBRATION TENT

The tents are reminiscent of those erected in the early 1900s for outdoor events. Travelling entertainers, educational lectures and chautauqua troupes were hosted in these types of tents. Event tents were tan in colour to distinguish them from the typically white circus tents. Situated next to an expansive green space in the Historical Village, the adjoining tents, which are connected by washroom facilities, are ideal for large company picnics and barbecues.

CHAUTAUQUA TENT

CAPACITY	FOOD SERVICE	MINIMUM REQUIREMENTS	AVAILABILITY	RENTAL
Banquet Buffet – 350 Guests Cocktail Reception – 600 Guests	Banquet Buffet Cocktail Reception	Day – 100 Guests Evening – 200 Guests	Day – Operating Season Evening – Operating Season	Day – \$725 Evening – \$1,625

CELEBRATION TENT

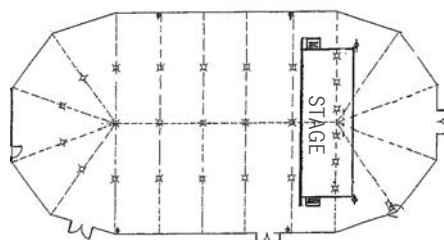
CAPACITY	FOOD SERVICE	MINIMUM REQUIREMENTS	AVAILABILITY	RENTAL
Banquet Buffet – 1,000 Guests Cocktail Reception – 1,500 Guests	Banquet Buffet Cocktail Reception	Day – 350 Guests Evening – 350 Guests	Day – Operating Season Evening – Operating Season	Day – \$825 Evening – \$2,125

CHAUTAUQUA AND CELEBRATION TENTS COMBINED

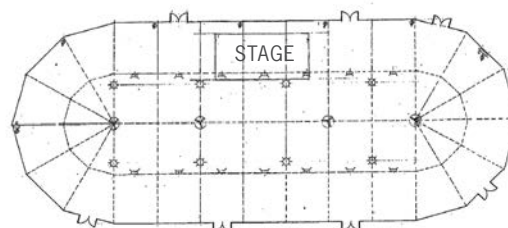
CAPACITY	FOOD SERVICE	MINIMUM REQUIREMENTS	AVAILABILITY	RENTAL
Banquet Buffet – 1,350 Guests Cocktail Reception – 2,100 Guests	Banquet Buffet Cocktail Reception	Day – 350 Guests Evening – 350 Guests	Day – Operating Season Evening – Operating Season	Day – \$1,400 Evening – \$3,000

Rental must be combined with a food and beverage component. Standard parking fees apply.

CHAUTAUQUA
TENT



CELEBRATION
TENT



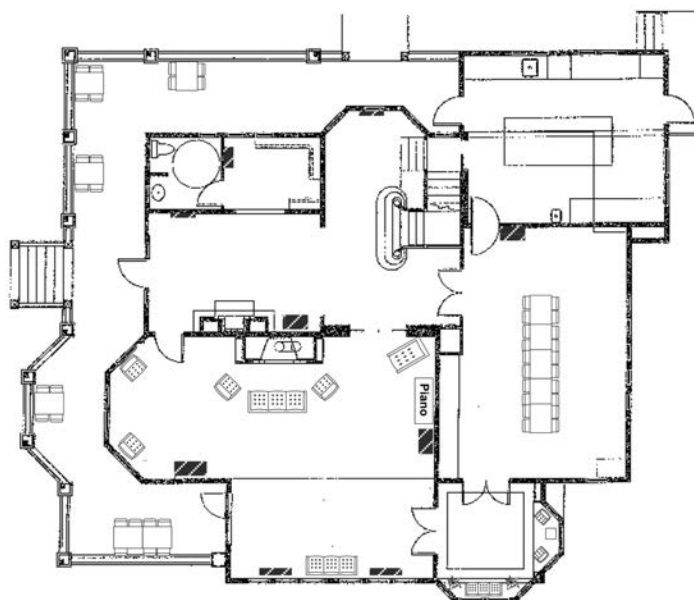
VENUES

FAMOUS 5 CENTRE OF CANADIAN WOMEN

This charming Tudor Revival-style house is a replica of the one that Nellie McClung called home from 1923 to 1932 in Calgary's Beltline neighbourhood. It reflects the aesthetics and grace of a by-gone era and is the ideal "home away from home" for hosting intimate dinner parties and elegant cocktail receptions.

CAPACITY	FOOD SERVICE	MINIMUM REQUIREMENTS	AVAILABILITY	RENTAL
Banquet Buffet – 22 Guests Banquet Plated – 22 Guests Cocktail Reception – 60 Guests	Banquet Buffet Banquet Plated Cocktail Reception	Day – 12 Guests Evening – 15 Guests	Day – Winter Only Evening – Year-round	Day – \$650 Evening – \$1,000

Rental must be combined with a food and beverage component. Standard parking fees apply.





VENUES

RIVER FORTH DINING CAR

The River Forth began its service in 1929 as a solarium observation car before undergoing many more modifications and downgrades. Heritage Park restored the car back to its lavish beginnings, this time as an elegant 1920s dining car. Enjoy a luxury dining experience while you travel around the Park, or enjoy the tranquil views from a stationary location.

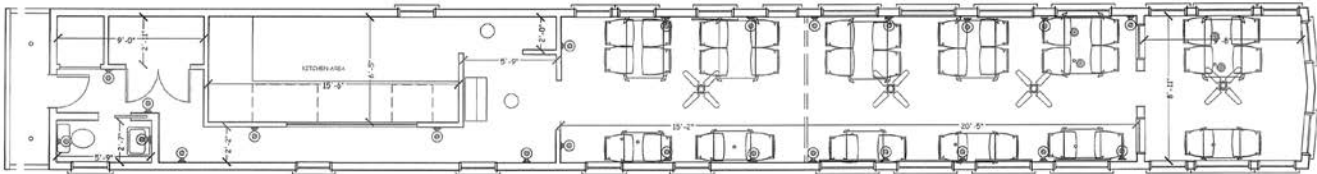
LUNCH ON THE RIVER FORTH DINING CAR – DAY*

CAPACITY	FOOD SERVICE	MINIMUM REQUIREMENTS	AVAILABILITY	RENTAL
Plated – 36 Guests	Plated	Day – 25 Guests	Subject to Availability May – October	Stationary Dining Car – \$54.95 per person In Motion Dinning Car – \$74.95 per person

DINNER ON THE RIVER FORTH DINING CAR – EVENING*

CAPACITY	FOOD SERVICE	MINIMUM REQUIREMENTS	AVAILABILITY	RENTAL
Plated – 36 Guests	Plated	Evening – 25 Guests	Subject to Availability May – October	Stationary Dining Car – \$99.95 per person In Motion Dinning Car – \$139.95 per person

***Three-course meal featuring regional and traditional western Canadian cuisine with selection, in advance, of entrée choice. Custom menu selections available. Ask your Event Planner for details.**
Rental must be combined with a food and beverage component. Standard parking fees apply.



CATERING MENU

EXECUTIVE CHEF TOBIAS LARCHER



Executive Chef Tobias Larcher brings a wealth of knowledge and innovation to the kitchens at Heritage Park. With over 25 years of experience in the culinary industry, Chef Tobias has received Red Seal level certification in Austria and has worked in seven different countries around Europe and both Central and North America before settling in Canada, gaining extensive skills along the way.

Tobias started at the Park as Chef de Cuisine of the Selkirk restaurant in 2016 before moving to the position of Executive Chef in 2021. His passion and support for local ingredients come out in his cooking, utilizing the best ingredients Alberta has to offer. Alongside his team of culinary experts, Chef Tobias creates regionally inspired menus incorporating ingredients grown on Heritage Park's own 127 acres and highlighting local producers as much as possible.

Under Chef Tobias' direction, our chefs enjoy exercising their creativity and are pleased to customize menus to meet their guests' diverse needs. Welcome to Heritage Park's table, where we strive to make each meal truly memorable.

BUFFET BREAKFASTS

Available between 7:00 am and 11:00 am with the exception of the Heritage Harvest Brunch.

The Working Breakfast | 19 PER PERSON

English muffin sandwich filled with farm fresh fried egg, capicola ham or spinach, cheddar cheese, tomato and mustard aioli
Seasonal fresh fruit platter
Fresh baked fruit Danish
Assorted chilled juices
Locally roasted coffee and tea selection

East to West | 23 PER PERSON

Montreal style bagels with herb cream cheese and preserves
Add On Smoked salmon, caper and red onions | \$2 per person
Alberta Bakery cinnamon raisin French toast
Scrambled eggs with peppers and chives
Breakfast maple sausage and bacon
Baby red potato hash browns
Spinach and feta frittata
Seasonal fresh fruit platter
Alberta Bakery morning basket
Assorted chilled juices
Locally roasted coffee and tea selection

Country Farmhouse Breakfast | 26 PER PERSON

Minimum of 20 guests.

Buttermilk pancakes with Canadian maple syrup
Scrambled eggs with peppers and chives
Breakfast maple sausage and bacon
Baby red potato hash browns
Seasonal fresh fruit platter
Individual fruit yogurts
Alberta Bakery muffins, Danish, scones and croissants, butter and fruit preserves
Assorted chilled juices
Locally roasted coffee and tea selection

Continental Breakfast | 17 PER PERSON

Alberta Bakery muffins, Danish, scones and croissants, butter and fruit preserves
Mason jar yogurt parfait with fresh berries
Seasonal fresh fruit platter
Assorted chilled juices
Locally roasted coffee and tea selection

BUFFET BREAKFASTS

Heritage Harvest Brunch | 38 PER PERSON

Available between 9:00 am and 2:00 pm in all venues (with the exception of our tents). Minimum of 30 guests.

Sliced brown sugar glazed gammon ham
Eggs Benedict with Canadian back bacon
Belgian waffles with fruit compote, maple syrup and vanilla whipped cream
Scrambled eggs with peppers and chives
Breakfast maple sausage and bacon
Baby red potato hash browns
Smoked salmon platter with red onions and capers
Cobb salad with iceberg lettuce, blue cheese, bacon, shredded cheddar cheese, hard boiled egg and ranch dressing
Baby spinach and quinoa salad with dried apricots, strawberry, toasted almonds and lemon basil dressing
A selection of Canadian cheeses with crackers
Alberta Bakery muffins, Danish, scones and croissants, butter and fruit preserves
Petit French pastries, macarons and fruit tarts
Seasonal fresh fruit platter
Assorted chilled juices
Locally roasted coffee and tea selection

Breakfast Additions

Chef attended omelette station | 7 PER PERSON

Cheddar cheese, scallions, red peppers, sliced cremini mushrooms and smoked ham

Eggs Benedict with Canadian back bacon | 5 PER PERSON

Chef attended carved brown sugar glazed ham | 7 PER PERSON

Yogurt bar | 3 PER PERSON

Greek yogurt, *ABC Bees* honey, homemade granola, fresh berries, brownie bits

Seafood platter | 4 PER PERSON

Smoked salmon, smoked trout, poached prawns, cocktail sauce, lemon, dill cream cheese, capers, crostini



CATERING MENU

DAYTIME BREAKS AND ADDITIONS

Charged per person unless otherwise indicated.

To be ordered in conjunction with a full meal.

Dip Trio Platter | 9 PER PERSON

Roma tomato bruschetta, creamy spinach & artichoke dip and roasted red pepper hummus
Pita chips and tortilla chips

Heart Smart | 11 PER PERSON

All-natural granola bars
Individual smoothies
Heritage Park quinoa muffins

Coffee and Cookies | 7 PER PERSON

Alberta Bakery assorted cookies
Locally roasted coffee and tea selection

Salty and Sweet | 9 PER PERSON

Individual packages of assorted potato chips, variety of candy
Chocolate covered pretzels and caramel popcorn

Livingston Garden Vegetable Sticks | 7 PER PERSON

Locally sourced assorted crudités
Traditional hummus, buttermilk ranch dressing
Crispy pita chips

Baker's Break | 11 PER PERSON

Miniature apple pie cinnamon buns with cream cheese frosting
Alberta Bakery mini cheese buns and assorted muffins
Locally roasted coffee and tea selection

Tea & Coffee Cake Break | 8 PER PERSON

Variety of *Alberta Bakery* coffee cakes
Locally roasted coffee and tea selection

Charcuterie and Cheese | 11 PER PERSON

An assortment of Canadian and European cheeses with a selection of locally and in-house cured meats, sausage, pâté, pickles, crackers and crisps, grainy Dijon mustard and confiture

Alberta Bakery Butter Tarts | 27 PER DOZEN

Alberta Bakery Mini Cheese Buns | 36 PER DOZEN

Alberta Bakery Muffins | 34 PER DOZEN

Alberta Bakery Mini Cinnamon Buns | 39 PER DOZEN With Cream Cheese Icing

Individual Assorted Fruit Yogurt | 2 EACH

Infused Water

Watermelon Basil | **75 / 50 SERVINGS** | **40 / 25 SERVINGS**

Citrus | **75 / 50 SERVINGS** | **40 / 25 SERVINGS**

Lemon, lime and grapefruit

Cucumber Mint | **75 / 50 SERVINGS** | **40 / 25 SERVINGS**

Gluten Free Treats

Heritage Park quinoa muffins | **4.50 EACH**

Gluten free brownies | **4 EACH**

Caramel short bread bars | **3 EACH**

Brown butter marshmallow bars | **4 EACH**

Gluten free banana bread | **4 EACH**

Coffee cake | **3.50 EACH**



CATERING MENU

BUFFET LUNCHEONS

Available between 11:00 am and 2:00 pm. Minimum of 12 guests.

The Italian Farmhouse | 36 PER PERSON

Mediterranean vegetable minestrone

Potato gnocchi with forest mushrooms, spinach and heirloom tomato sauce

Mild Italian sausage with roasted red peppers and onions

Mushroom ravioli with spinach and truffle cream sauce

Arugula and tomato salad with mini bocconcini and aceto balsamic vinaigrette

Caesar salad with lemon garlic dressing, romaine lettuce and grated Grana Padano

Alberta Bakery herb and sea salt crusted focaccia bread

Vanilla profiteroles, tiramisu torte and mini chocolate panna cotta cups

Locally roasted coffee and tea selection

The Country Fair | 34 PER PERSON

Homestyle Alberta beef meatloaf with mushroom demi glaze

Three cheese scalloped potatoes

Forty Creek BBQ glazed chicken drumsticks

Caesar salad with lemon garlic dressing, romaine lettuce and grated Grana Padano

Roasted corn and black bean salad

Alberta Bakery cornbread muffins and creamery butter

Assorted pies and crumbles

Locally roasted coffee and tea selection

The Corner Deli | 30 PER PERSON

Minimum of 20 guests.

Chef's homemade soup of the day

BUILD YOUR OWN SANDWICH BUFFET:

Black forest ham, smoked turkey breast, egg salad and tuna salad

Sliced tomatoes, cucumbers, butter leaf lettuce, sprouts and pickles

Sliced Swiss and cheddar cheese

Cranberry aioli, butter, mayonnaise, and grainy Dijon mustard

Alberta Bakery breads and rolls

Add On Vegan and gluten free buns | **\$1 per person**

Baby spinach and quinoa salad with dried apricots, strawberry, toasted almonds and lemon basil dressing

Farmer's artisan greens with assorted dressings

Alberta Bakery mini cookies, vanilla cream puffs, assorted squares and butter tarts

Locally roasted coffee and tea selection



CATERING MENU

BUFFET LUNCHEONS

Available between 11:00 am and 2:00 pm. Minimum of 12 guests.

Hosted soft drinks or juices may be added to your menu for \$3.50 each and will be charged on a consumption basis.

Coast to Coast | 38 PER PERSON

Sweet potato corn chowder
Chicken cordon bleu with grainy Dijon mustard sauce
Three cheese scalloped potatoes
Pan seared maple glazed salmon on roasted olive pepper tapenade
Prairie wild rice with garden herbs
French green beans with toasted almonds
Baby spinach salad with saskatoon berries, goat cheese crumble and honey Dijon dressing
Quinoa salad with edamame beans, alfalfa sprouts, sunflower seeds, cucumbers, spinach, lemon poppy seed dressing
Assorted pickled vegetables and relish platter
Seasonal fresh fruit platter
Alberta Bakery rolls and butter
Pecan and butter tarts, assorted squares and beignets
Locally roasted coffee and tea selection

From the Grill | 33 PER PERSON

Heritage beef burgers and grilled farmer's sausage
Brioche buns and French rolls, heirloom tomato slices, crisp green leaf lettuce, dill pickles
Assorted cheese slices, garlic aioli, ketchup, mustard, pickle relish
Chilled baby potato and green bean salad with maple Dijon dressing
Four peppercorn ranch coleslaw with shredded cabbage, kale and carrots
Sea salted wedge fries and tempura onion rings
Apple, pecan and lemon meringue pies
Locally roasted coffee and tea selection

The Livingston Lunch | 28 PER PERSON

Chef's homemade soup of the day
Alberta Bakery breads and rolls
A variety of chef inspired sandwiches including egg salad, tuna salad, roast turkey, black forest ham and grilled vegetables
Farmer's artisan greens with assorted dressings
Baby spinach salad with dried blueberries, goat cheese crumble and honey Dijon dressing
Alberta Bakery mini cookies and dessert bars
Locally roasted coffee and tea selection

The Wrap Deluxe | 30 PER PERSON

Chef's sweet potato corn chowder with assorted crackers
A variety of chef inspired wraps:
Chipotle chicken breast, black bean spread, iceberg lettuce
Roasted antipasto vegetables, guacamole spread, iceberg lettuce
Spicy roast beef, jalapeño Monterey Jack cheese, iceberg lettuce, habanero aioli
Served with pico de gallo, lime sour cream, guacamole
Roasted corn and black bean salad with Cajun lime balsamic vinaigrette on a bed of arugula
Farmer's artisan greens with assorted dressings
Alberta Bakery mini cookies, butter tarts and dessert bars
Locally roasted coffee and tea selection

Add On

Tasty Treat | 4.50 PER PERSON +GST

*Available May through October during Village operating hours.
Vouchers provided.*

REDEEM VOUCHER FOR ONE OF THE FOLLOWING:

Ice cream cone, popcorn, candy floss, or two *Alberta Bakery* cookies



CATERING MENU

PLATED LUNCHEONS

Available between 11:00am and 2:00pm in the Wainwright Hotel, Gunn's Dairy Barn, Famous 5 Centre of Canadian Women, Town Hall, Selkirk Gallery Room and Founders' Lounge.

A minimum of two courses must be ordered. Please select a group choice for each course. Should you wish to offer guests a second entrée choice, please speak with your Event Planner prior to your event.

All meals include fresh baked Alberta Bakery rolls and creamery butter and locally roasted coffee and tea selection.

Soups | 6 PER PERSON

Roasted white onion

Sourdough croutons and red pepper crème fraîche

Charred cream of forest mushroom

Double smoked bacon lardon and roasted red pepper relish

Salads | 8 PER PERSON

Classic Caesar

Drizzled with lemon garlic dressing

Double smoked bacon lardon, grilled lemon and Parmesan crostini

Prospect Ridge power bowl

Edamame beans, alfalfa sprouts, sunflower seeds, cucumbers, red bell peppers, spinach, sundried tomato dressing

Desserts | 7 PER PERSON

Lemon tart

Strawberry mint salad

Chocolate truffle mousse cake

French macaron

Sour cream cheesecake

Saskatoon berry compote

Hazelnut chocolate paté

Sponge toffee and fruit gel

Entrées

Pan seared maple glazed salmon | 27 PER PERSON

Lemon beurre blanc

Wild rice pilaf

Market vegetables

Oven roasted free range supreme of chicken | 27 PER PERSON

Forest mushroom velouté

Crispy potato gnocchi

Market vegetables

Grilled 8oz CAB NY striploin | 29 PER PERSON

Rosemary demi-glace

Roasted fingerling potatoes

Market vegetables

Forest mushroom ravioli | 26 PER PERSON

Walnut cream sauce

Shaved Grana Padano

Grilled broccolini

BUFFET DINNERS

Entrées

Carved AAA Alberta beef striploin | **58** PER PERSON

Grainy Dijon mustard and horseradish

Red wine demi-glace

OR

Applewood smoked BBQ pork loin | **53** PER PERSON

Natural jus and apple cinnamon chutney

OR

Carved AAA Alberta prime rib | **64** PER PERSON

Crusted with rosemary and sea salt

Grainy Dijon mustard and horseradish

Rosemary au jus

**Please choose one of the following
additional entrées for your Buffet**

Honey glazed roasted chicken breast

Black garlic cream sauce

Cedar plank salmon

Maple mustard glaze

Forest mushroom ravioli

Sautéed spinach and truffle cream sauce

Crispy potato gnocchi

Fire roasted tomato sauce, Kalamata olives, ricotta crème fraîche

Included with your Buffet

Artisan *Alberta Bakery* dinner rolls and creamery butter

Oven roasted baby red potatoes with herbs, sea salt and olive oil

An assortment of market vegetables

Farmer's artisan greens with assorted dressings

Cavatappi pasta salad with roasted red peppers and
cucumber pesto dressing

Assorted pickled vegetables and relish platter

Assorted French pastries, seasonal pies and tortes

Seasonal fresh fruit platter

Locally roasted coffee and tea selection

Add On

Truffle whipped potatoes | **2** PER PERSON

Grilled asparagus and mushrooms | **2** PER PERSON

Charcuterie platter | **5** PER PERSON

Canadian cheese platter | **3** PER PERSON

International cheese platter | **4** PER PERSON

Alberta Bakery bread basket including small cheese, rye, herb and
sourdough buns | **1.25** PER PERSON



CATERING MENU

DELUXE BUFFET DINNERS

Available for a minimum of 40 guests.

Entrées

Carved AAA Alberta beef striploin | **63** PER PERSON

Dijon mustard and horseradish
Red wine demi-glace

OR

Applewood smoked BBQ pork loin | **58** PER PERSON

Natural jus and apple cinnamon chutney

OR

Carved AAA Alberta prime rib | **66** PER PERSON

Crusted with rosemary and sea salt
Dijon mustard and horseradish
Rosemary au jus

**Please choose two of the following
additional entrées for your Buffet**

Oven roasted supreme of chicken

Black garlic cream sauce

Cedar plank salmon

Maple mustard glaze

Maple brined heritage turkey breast

Traditional sundried cranberry stuffing
Sage pan gravy

Forest mushroom ravioli

Sautéed spinach and truffle cream sauce

Crispy potato gnocchi

Fire roasted tomato sauce, Kalamata olives, ricotta crème fraîche

Included with your Deluxe Buffet

Artisan *Alberta Bakery* dinner rolls and creamery butter

Oven roasted baby red potatoes with herbs, sea salt and olive oil

An assortment of market vegetables

Asian sesame noodle salad with julienned vegetables and
sweet & sour vinaigrette

Farmer's artisan greens with assorted dressings

Baby spinach and quinoa salad with dried apricots, strawberry,
toasted almonds and lemon basil dressing

Gem tomato salad with buffalo mozzarella, red onion and
aceto balsamic vinaigrette

Roasted corn and black bean salad with Cajun lime balsamic
dressing on a bed of arugula

Canadian cheese platter with crackers and crisps

Assorted pickled vegetables and relish platter

Assorted French pastries, beignets, squares, seasonal pies, tortes
and cake pops

Seasonal fresh fruit platter

Locally roasted coffee and tea selection

Add On

Alberta Bakery bread basket including small cheese,
rye, herb and sourdough buns | **1** PER PERSON

Truffle whipped potatoes | **2** PER PERSON

Grilled asparagus and mushrooms | **2** PER PERSON

Charcuterie platter | **3** PER PERSON

Upgrade to international cheese board | **2** PER PERSON

French macarons | **1.50** PER PERSON



CATERING MENU

PLATED DINNERS

Available in Gasoline Alley Museum, Wainwright Hotel, Gunn's Dairy Barn, Famous 5 Centre of Canadian Women, and Founders' Lounge.

All meals include group choice of one entrée, group choice of soup OR salad, group choice of dessert, fresh baked Alberta Bakery rolls and creamery butter, locally roasted coffee and tea selection. Add an additional soup OR salad OR Chef's choice of sorbet for 7.00 per person. Should you wish to offer guests a second entrée choice, please speak with your Event Planner prior to your event.

Entrées

Grilled Atlantic salmon filet | 51 PER PERSON

Roasted red pepper sauce, quinoa pilaf, market vegetables

Blackened mahi-mahi | 52 PER PERSON

Pineapple lime salsa, lemongrass coconut rice, market vegetables

Slow roasted Alberta pork tenderloin | 51 PER PERSON

Cognac cream sauce, potato rösti, market vegetables

Oven roasted free range supreme of chicken | 53 PER PERSON

Balsamic glaze

Mushroom leek ragout, crispy potato gnocchi, market vegetables

Pan seared chicken supreme saltimbocca | 56 PER PERSON

Prosciutto and sage wrapped chicken supreme

Pesto cream sauce, wild rice, market vegetables

Slow roasted AAA Alberta prime rib of beef | 63 PER PERSON

Rosemary infused au jus

Mini herb Yorkshire pudding, horseradish whipped potato, market vegetables

Whole roasted tenderloin of AAA Alberta beef | 67 PER PERSON

Red currant jus, black truffle potato pavé, market vegetables

Forest mushroom ravioli | 45 PER PERSON

Sautéed spinach and cream sauce

Crispy potato gnocchi | 45 PER PERSON

Fire roasted tomato, Kalamata olive, ricotta crème fraîche

Truffle and green pea risotto | 46 PER PERSON

Arborio rice, green peas, forest mushroom, shaved Grana Padano

Soups

Roasted white onion

Sourdough croutons and red pepper crème fraîche

Charred cream of forest mushroom

Double smoked bacon lardon and fresh chives

Heirloom tomato bisque

Basil crème fraîche

Lobster ravioli in lemongrass broth

Vegetable julienne

Salads

Prospect Ridge power bowl

Edamame beans, alfalfa sprouts, sunflower seeds, cucumbers, red bell peppers, spinach, sundried tomato dressing

Watermelon and feta

Watermelon cubes, feta mousse, cucumbers, farmer's greens, crispy prosciutto, lemon basil vinaigrette

Farmer's greens

Frisée, roasted gem tomatoes, carrot curls, radish coin, cucumbers, candied pecans, alfalfa sprouts, honey Dijon dressing

Traditional Caesar

Romaine lettuce, shaved Grana Padano, roasted garlic crostini, lemon garlic dressing

Desserts

Lemon tart

Strawberry mint salad

Chocolate truffle mousse cake

Raspberry macaron

Sour cream cheesecake

Saskatoon berry compote

Hazelnut chocolate paté

Dark chocolate crumble and fruit gel



CATERING MENU

BARBEQUE TENT BUFFET BREAKFAST AND LUNCHEONS

Available in the Chautauqua Tent and Celebration Tent Victoria Day long weekend to Thanksgiving long weekend.

BUFFET BREAKFAST

Available between 7:00 am and 11:00 am.

The Early Riser | 22 PER PERSON

Buttermilk pancakes with butter and syrup
Breakfast maple sausages and hashbrowns
Alberta Bakery muffins, Danish, scones and croissants,
butter and fruit preserves
Fresh cut fruit salad
Assorted chilled juices
Locally roasted coffee and tea selection

BUFFET LUNCHEONS

Available between 11:00 am and 2:00 pm.

Hosted soft drinks or juices may be added to your menu for \$3.50 each and will be charged on a consumption basis.

The Urban Cowboy | 30 PER PERSON

Prime rib beef burgers, Heritage hot dogs
Bakery fresh buns, green leaf lettuce, tomato, pickle slices,
red onion, cheddar cheese, mustard, relish and ketchup
Vegetarian campfire baked beans and assorted chips
Farmer's artisan greens with assorted dressings
Creamy baby red potato salad and old-fashioned coleslaw
Assorted *Alberta Bakery* dessert bars
Seasonal fresh fruit platter
Locally roasted coffee and tea selection

The Ranch Hand | 35 PER PERSON

Slow roasted AAA Alberta beef striploin
Grainy Dijon mustard and horseradish
Forty Creek BBQ glazed chicken drumsticks
Alberta Bakery rolls with butter
Oven roasted baby red potatoes with sea salt and olive oil
Honey dill carrots
Traditional creamy macaroni salad with red onion, peppers and radish
Farmer's artisan greens with assorted dressings
Assorted *Alberta Bakery* dessert bars
Seasonal fresh fruit platter
Locally roasted coffee and tea selection

Add On

Tasty Treat | 4.50 PER PERSON +GST

*Available May through October during Village operating hours.
Vouchers provided.*

REDEEM VOUCHER FOR ONE OF THE FOLLOWING:

Ice cream cone, popcorn, candy floss, or two *Alberta Bakery* cookies

\$5 Retail Voucher | 5 EACH

Redeem at retail and food locations.
Some restrictions apply.



CATERING MENU

BARBEQUE TENT BUFFET DINNERS

Available in the Chautauqua Tent and Celebration Tent Victoria Day long weekend to Thanksgiving long weekend.

Entrées

Carved AAA Alberta beef striploin | **56** PER PERSON
Dijon mustard and horseradish

Carved AAA prime rib of Alberta beef | **59** PER PERSON
Crusted with rosemary and sea salt
Grainy Dijon mustard and horseradish

Barbequed New York striploin steak | **57** PER PERSON
9oz AAA Alberta beef

Please choose one of the following additional entrées for your Buffet

Cedar plank salmon
Maple mustard glaze

St. Louis style barbequed pork ribs
Braised with *Forty Creek* BBQ sauce

Honey glazed roasted chicken breast
Black garlic cream sauce

Forest mushroom ravioli
Sautéed spinach and truffle cream sauce

Crispy potato gnocchi
Fire roasted tomato sauce, spinach, ricotta crème fraîche

Add On

Lobster mac and cheese | **3** PER PERSON

Crispy potato gnocchi with fire roasted tomato sauce | **3** PER PERSON

Duo of sausages | **4.50** PER PERSON

Chicken and maple sausage

Jalapeño cheddar sausage

Served on a Coliseum bun with sauerkraut and grainy Dijon mustard

Included with your Buffet

Artisan *Alberta Bakery* dinner rolls and creamery butter

Oven roasted baby red potatoes with herbs, sea salt and olive oil

An assortment of market vegetables

Farmer's artisan greens with assorted dressings

Traditional creamy macaroni salad with red onion, peppers and radish

Assorted vegetable crudité with buttermilk dressing

A variety of squares, brownies and cookies

Seasonal fresh fruit platter

Locally roasted coffee and tea selection



CATERING MENU

SET COCKTAIL RECEPTION

The Bite

Minimum of 30 guests. 16 pieces per person. Available in all venues with the exception of our tents.

Chef attended station

CHOICE OF

Whole roasted applewood smoked

Alberta pork loin | 52 PER PERSON

Sour cherry chutney, grainy Dijon aioli

Carved onto an *Alberta Bakery* ciabatta bun

OR

Slow roasted striploin of

AAA Alberta beef | 56 PER PERSON

Seasoned with rosemary and sea salt

Carved onto an *Alberta Bakery* onion and herb bun

Gourmet mustard, truffle aioli and horseradish

OR

Roasted tenderloin of

AAA Alberta beef | 60 PER PERSON

Seasoned with rosemary and sea salt

Carved onto an *Alberta Bakery* onion and herb bun

Gourmet mustard, truffle aioli and horseradish

Included with your cocktail reception

Warm bruschetta and goat cheese crostini

Served with caramelised onion jam

Vietnamese shrimp salad rolls

Satay sauce and sriracha

Mushroom risotto balls

With porcini mushrooms and Asiago cheese

Venezuelan beef empanadas

Chimichurri sauce

Vegetable gyoza dumpling

With ginger soya glaze

Mini shepherd's pie

Alberta ground beef and Yukon mashed potatoes baked in a tart shell

Brie mousse and red pepper relish

Herbed shortbread cookie

Mini crab cakes

Cracked black pepper aioli

Mediterranean antipasto skewer

Artichoke, Kalamata olive, gem tomato, cucumber

Alberta Bakery bannock

Saskatoon berry chutney

Assorted French pastries and mini cupcakes

Locally roasted coffee and tea selection



CATERING MENU

SET COCKTAIL RECEPTION

The Cruiser

Minimum of 40 guests. 22 pieces per person. Available in all venues with the exception of our tents.

Chef Attended Station

CHOICE OF

Whole roasted applewood smoked

Alberta pork loin | **56 PER PERSON**

Sour cherry chutney, grainy Dijon aioli
Carved onto an *Alberta Bakery* ciabatta bun

OR

Slow roasted striploin of

AAA Alberta beef | **60 PER PERSON**

Seasoned with rosemary and sea salt
Carved onto an *Alberta Bakery* onion or herb bun
Gourmet mustard, truffle aioli and horseradish

OR

Roasted tenderloin of

AAA Alberta beef | **65 PER PERSON**

Seasoned with rosemary and sea salt
Carved onto an *Alberta Bakery* artisan bun
Gourmet mustard, truffle aioli and horseradish

Included with your cocktail reception

Sautéed jumbo prawns (Chef attended station)

Shallots, garlic, fresh herbs, lemon butter, flambéed with vodka

Jamaican chicken salad

Jerk spice aioli, served on a pita chip

Basil infused Italian style beef meatballs

Roasted tomato marinara

Spinach and caramelized onion tartlet

Baked in tart shell with Fontina cheese

Pretzel PLT

Crispy prosciutto, arugula, Roma tomato pesto aioli

Crispy tempura shrimp

Seasoned with salt and pepper

Caprese skewers

Cherry tomatoes and mini bocconcini cheese with basil, balsamic reduction

Mini vegetarian samosas

Cilantro and mint chutney

Spinach and feta spanakopita

Served with tzatziki sauce

Rustic baked triple crème brie wheel

Caramelized onion and dry fruit compote

Charcuterie and cheese

An assortment of Canadian and European cheeses with a selection of locally and in-house cured meats, sausage, pâté, pickles, crackers and crisps, grainy Dijon mustard and confiture

Assorted vegetable crudité with buttermilk dressing

Seasonal fresh fruit platter

Mini *Alberta Bakery* cookies

Mini dark chocolate pot de crème, macarons, assorted mini beignets and cake pops, European squares

Locally roasted coffee and tea selection

CATERING MENU

HORS D'OEUVRES

Your Catered Event Planner will assist you with selecting the appropriate quantities. Minimum order of 3 dozen per menu item is required.

Served buffet style except where indicated. Select items can be passed; a labour fee will apply. Ask your Event Planner for details.

Cold Selections

Classic devilled eggs | 30 PER DOZEN
Paprika, radish and fresh chives

Fresh tomato and avocado tart | 35 PER DOZEN
With goat cheese and micro greens

Mediterranean antipasto skewer | 35 PER DOZEN
Artichoke, Kalamata olive, gem tomato, cucumber

Pretzel PLT | 38 PER DOZEN
Crispy prosciutto, arugula, Roma tomato pesto aioli

Smoked salmon tea sandwich | 39 PER DOZEN
Dill aioli

East coast lobster shrimp salad | 41 PER DOZEN
Sprouts and lemon zest aioli
Served in a savoury tart shell

Sundried tomato mousse and Kalamata olives | 35 PER DOZEN
Sesame cone

Prosciutto wrapped pickled asparagus spears | 37 PER DOZEN
Herbed Boursin cheese

Assorted sushi and maki rolls | 49 PER DOZEN
Pickled ginger, wasabi and soya sauce

Assorted selection of vegetarian maki rolls | 40 PER DOZEN
Pickled ginger, wasabi and soya sauce

Shrimp cocktail bites | 42 PER DOZEN
Artisan lettuce chiffonade, chilli lime aioli
Served in a verrine cup

Melon and prosciutto skewers | 37 PER DOZEN
Cantaloupe melons, prosciutto, fresh mint

Roasted garlic hummus and pita | 34 PER DOZEN
Mini pita and roasted red pepper julienne

Hot Selections

Mini vegetarian spring roll | 31 PER DOZEN
Sweet chili sauce

Venezuelan beef empanada | 39 PER DOZEN
Chimichurri sauce

Vegetarian samosas | 38 PER DOZEN
Cilantro and mango chutney

Pulled spiced chicken sliders | 43 PER DOZEN
Chipotle aioli and cotton fried onions served on a mini ciabatta bun

Miniature beef Wellington | 43 PER DOZEN
Beef tenderloin, mushroom duxelle, puff pastry

Basil infused Italian style beef meatballs | 41 PER DOZEN
Roasted tomato marinara

Caramelized onion and spinach tartlets | 37 PER DOZEN
Baked in a tart shell torched with feta

Bacon wrapped scallops | 43 PER DOZEN

Tempura honey garlic chicken skewers | 37 PER DOZEN
Honey garlic dipping sauce

Rustic baked triple crème brie wheel
99 10-INCH WHEEL | 155 18-INCH WHEEL
Caramelized onion and dried fruit compote

Hand pressed Alberta beef sliders | 43 PER DOZEN
Sriracha aioli, dill pickle, diced onions and aged cheddar cheese
Served on a brioche slider bun

Chicken dumplings | 40 PER DOZEN
Sweet chili soya sauce

We are pleased to accommodate dietary restrictions.

Food and beverage subject to 18% gratuity. Prices subject to change. MARCH 2023



CATERING MENU

HORS D'OEUVRES STATIONS

Your Catered Event Planner will assist you with selecting the appropriate quantities. Available for a minimum of 40 guests. Charged per person unless otherwise indicated.

Fifties style float bar | 7 PER PERSON

Assorted bottles of old-fashioned soda

Vanilla ice cream

Add 1oz of liquor for an additional 7.25

Antique popcorn wagon | 100 FLAT FEE | 3 PER BAG

Chef Attended Stations

Available for a minimum of 40 guests.

Charged per person unless otherwise indicated.

Oyster bar | 40 PER DOZEN

Minimum 5 dozen

Selection of fresh shucked East & West Coast oysters

With citrus mignonette, hot sauces and lemon wedges

Slow roasted striploin of AAA Alberta beef | 14 PER PERSON

Seasoned with rosemary and sea salt

Carved onto an *Alberta Bakery* onion or herb bun

Gourmet mustard, truffle aioli and horseradish

Sautéed jumbo prawns | 12 PER PERSON

Shallots, garlic, fresh herbs, lemon butter

Flambéed with vodka

Stir fry station | 12 PER PERSON

Chicken or tofu with garlic ginger soya sauce and udon noodles

Shredded carrots, green onions, bean sprouts, corn, shredded cabbage, cilantro

Served in Chinese takeout containers

Traditional perogies station | 12 PER PERSON

Filled with potato and chives

Topped with pulled short rib, sour cream, green onions, pickled onions, shredded cheddar cheese

Italian rotini pasta station | 11 PER PERSON

Choice of fire roasted heirloom tomato or truffle mushroom sauce

Served with shaved Grana Padano and *Alberta Bakery* focaccia

Southwestern taco station | 12 PER PERSON

Soft tortilla shells and lettuce wraps

Pico de gallo, shredded Cajun chicken, guacamole, chipotle aioli, shredded cheddar, lime sour cream

Black beans, green onions

Atlantic lobster mac and cheese | 11 PER PERSON

Gruyère, aged cheddar cheese sauce

Rosemary panko crust

CATERING MENU

A LA CARTE MENU ENHANCEMENTS AND LATE NIGHT SNACKS

Available in addition to your menu selections. Hot food items available until 11:00 pm. Charged per person unless otherwise indicated.

To be ordered in conjunction with a full meal.

Build your own poutine station | 10 PER PERSON

Shoestring fries, chicken gravy, cheese curds, bacon bits and green onions

Gourmet pizza

72 HALF-SLAB (24 SLICES) | 130 WHOLE-SLAB (48 SLICES)

Capicola and pineapple

Pepperoni and forest mushroom

Quattro formaggio

BBQ chicken, red onion and bacon

Customize your own

Mini all beef hot dog station | 33 PER DOZEN

Ketchup, mustard, relish, sauerkraut, banana peppers and onions

Nacho bar | 9 PER PERSON

Corn tortilla chips, banana peppers, jalapeños, black olives, diced tomatoes, seasoned ground beef, salsa, sour cream and warm jalapeño cheese sauce

Charcuterie and Cheese | 11 PER PERSON

An assortment of Canadian and European cheeses with a selection of locally and in-house cured meats, sausage, pâté, pickles, crackers and crisps, grainy Dijon mustard and confiture

Build your own deli sandwich | 10 PER PERSON

An assortment of sliced deli meats, Swiss and cheddar cheese, butter, mayonnaise, mustard, bread & butter pickles and *Alberta Bakery* white and whole wheat tray buns

Dip trio platter | 9 PER PERSON

Roma tomato bruschetta, creamy spinach & artichoke dip and roasted red pepper hummus

Pita chips and tortilla chips

Livingston garden vegetable sticks | 6 PER PERSON

Locally sourced assorted crudité with buttermilk dressing

Sweet Tooth | 11 PER PERSON

Assorted mini beignets, butter tarts, macarons and French pastries

Salty and Sweet | 9 PER PERSON

Individual packages of assorted potato chips, variety of candy
Chocolate covered pretzels and caramel popcorn

Canadian cheese tray with crackers | 7 PER PERSON

Seasonal fresh berries and fruit platter | 7 PER PERSON

Assorted triangle and pinwheel sandwiches | 9 PER PERSON

Assorted *Alberta Bakery* cookies and squares | 8 PER PERSON

Popcorn | 3 PER PERSON

Pretzels | 3 PER PERSON

Peanuts | 3 PER PERSON

Gourmet mixed nuts | 5 PER PERSON

Guest Favours

Available in addition to your menu selections as a memento.

Ask your Catered Event Planner about other options.

Prices may vary. GST will be added. 18% gratuity will not apply.

Mini old fashioned jam | 2 EACH

Old fashioned candy sticks | 1 EACH

Individually wrapped cake pops | 2.50 EACH

***Alberta Bakery* butter tarts | 2.25 EACH**

Signature *Alberta Bakery* gingerbread man | 2.25 EACH

Salt water taffy | 4 /SMALL BAG

Chocolate dipped shortbread cookies | 2.75 /PACK OF 2

CATERING MENU

BEVERAGES

Service of alcoholic beverages is subject to service of food.

All liquors and liqueurs are 1oz shots.

Single malt Scotches are available with prior arrangement; prices may vary.

Beverages

Coffee or tea urn	125 60 CUPS
Coffee or tea pot	26 10 CUPS
Hot chocolate urn	125 60 CUPS
Hot chocolate pot	26 10 CUPS
Apple cider urn	125 60 CUPS
Apple cider pot	26 10 CUPS
Old fashioned lemonade or fruit punch	110 PER 50 SERVINGS
Add rum or vodka	250 PER 50 SERVINGS
Champagne punch	225 PER 50 SERVINGS

Infused Water

Watermelon Basil	75 50 SERVINGS
Watermelon Basil	40 25 SERVINGS
Citrus – lemon, lime and grapefruit	75 50 SERVINGS
Citrus – lemon, lime and grapefruit	40 25 SERVINGS
Cucumber Mint	75 50 SERVINGS
Cucumber Mint	40 25 SERVINGS

Host Bar and Cash Bar

Host Bar – Host pays for bar consumption on a per drink basis. A bartender charge of \$25 per hour (minimum 3 hours) will apply only if total beverage sales amount to less than \$300.

Cash Bar – Guests purchase provided beverage tickets. A bartender charge of \$25 per hour (minimum 3 hours) will apply only if total beverage sales amount to less than \$400.

	Host Bar	Cash Bar
Bottled water	3.50	3.75
Sparkling water 330ml	4.00	4.25
Soft drinks	3.50	3.75
Chilled juices orange, apple	3.50	3.75
Highballs house brand 1oz	7.25	7.50
Highballs premium brand 1oz	7.75	8.00
Domestic beer per bottle	7.25	7.50
Imported and specialty beer per bottle	7.75	8.00
Local craft beer per bottle	Market Price	Market Price
House, red or white wine 5oz glass	7.25	7.50
Mimosas 5oz glass	7.25	7.50
Coolers and ciders per bottle	7.25	7.50
Liqueurs 1oz	7.75	8.00

CATERING MENU

WINE

Please speak to your Event Planner about available wine selections.

Red, white, rosé and sparkling options are available.

Red

Calliope Figure 8 Cabernet Merlot	British Columbia, Canada	65
Heartland Spice Trader Shiraz Cabernet Sauvignon	South Australia, Australia	47
Water Wheel Memsie Shiraz	Victoria, Australia	48
Argento Malbec Reserva	Mendoza, Argentina	50
J. Lohr Seven Oaks Cabernet Sauvignon	California, USA	73
Alias Pinot Noir	California, USA	57

White

Peak Cellars Pinot Gris	British Columbia, Canada	65
Mission Hill Estate Chardonnay	British Columbia, Canada	60
Mayu Sauvignon Blanc	Coquimbo Valley, Chile	48
Water Wheel Bendigo Blanc	Victoria, Australia	48
Luigi Righetti Pinot Grigio	Veneto, Italy	45
Decoy Sauvignon Blanc	California, USA	75

ACTIVITIES

EXHIBITS, SHOPS, RIDES AND ADMISSION

Exhibits, shops and rides may be booked from 6:30 pm, May through October in conjunction with a catered event, weather and daylight permitting. Subject to availability. Minimum fourteen (14) days advance booking required.

S.S. Moyie Paddlewheeler

Set sail on Calgary's only paddlewheeler and enjoy breathtaking views of the Rocky Mountains and downtown Calgary from the waters of the Glenmore Reservoir.

*The S.S. Moyie will sail rain or shine, and will only be cancelled in the event of dangerous sailing conditions. **The S.S. Moyie start date is dependent on the Glenmore Reservoir water level and conditions.***



CAPACITY: Passengers – 200 guests
Bar Service – 100 guests
Seated Ceremony – 90 guests

RATE: \$1,000 +GST per hour or any portion thereof

WAITING TIME: \$230 +GST per hour or any portion thereof, from 6:30 pm

Steam Train

Give your guests a private ride on Heritage Park's authentic steam train. You'll experience the Park's natural beauty as the train charges over its mile-long track.

The train will run rain or shine, and will only be cancelled in the event of dangerous operating conditions.



CAPACITY: 3 cars of 75 passengers each

RATE: \$1,125 +GST per hour or any portion thereof

WAITING TIME: \$325 +GST per hour or any portion thereof, from 6:30 pm

ACTIVITIES

EXHIBITS, SHOPS, RIDES AND ADMISSION

Conklin Lakeview Amusements Antique Midway

Your guests will love the thrills and excitement of the Park's old-fashioned midway rides:

- Bowness Carousel
- Ferris Wheel
- The Whip
- Dangler Swings
- Caterpillar
- Baby Eli Ferris Wheel (7 years and under)

The midway rides will run rain or shine, and will only be cancelled in the event of dangerous operating conditions.



RATE: \$255 +GST per ride per hour or any portion thereof (except the Ferris Wheel)
\$300 +GST for Ferris Wheel per hour or any portion thereof

WAITING TIME: \$70 +GST per ride per hour or any portion thereof, from 6:30 pm

Conklin Lakeview Amusements Midway Games

Our historical midway games are guaranteed to bring out some fun and friendly competition among your guests:

- Clown Pitch
- Milk Bottle Knockdown
- Go Fishing (6 years and under)



RATE: \$199 +GST per hour or any portion thereof*

HERITAGE PARK PRIZES: Tickets are \$2 per play and are available on a hosted or cash basis

***Hourly rate includes games with prizes when tickets are purchased on a hosted or cash basis. The ticket fee will not apply when you provide your own prizes.**

ACTIVITIES



EXHIBITS, SHOPS, RIDES AND ADMISSION

Horse Drawn Carriage Ride

Our majestic carriages are simply the most romantic way to tour the Park, a grand way to make an entrance at your wedding or a stately addition to any event.

CAPACITY: Maximum 2 to 9 guests per carriage depending on the carriage selection

RATE: \$235 +GST per hour or any portion thereof, from 6:30 pm

Horse Drawn Wagon Ride

Enjoy a leisurely wagon ride through Heritage Park's peaceful and picturesque landscape. This activity is one of our most popular.

CAPACITY: Maximum 16 guests per wagon

RATE: \$235 +GST per hour or any portion thereof, from 6:30 pm



Bus or Shuttle Bus

Must be booked for the duration of your event.

CAPACITY: 20 passengers; wheelchair accessible

RATE: \$200 +GST per hour or any portion thereof

Exhibits and Retail Shops

Let guests explore a few of our priceless historical homes, businesses or shops after hours, starting at 6:30 pm. Each is staffed by costumed interpreters and will be in full operation.

Historical Village Exhibits:

Barons Snooker Parlour	Prince House
Burnside Ranch House	Railway Roundhouse
Flett's Blacksmith Shop	Strathmore & Bow Valley Standard
Montefiore Institute	

Other exhibits upon request:

Historical Village Shops	Claresholm General Store (candy store)
Vulcan Ice Cream Parlour	Botsford Harness Shop (gift shop)
Alberta Bakery	Access between shops via interior doors

RATE: \$210 +GST per exhibit/retail shop per hour or any portion thereof

Gate Admission Rates

Admission fees will apply for catered events during Heritage Park hours of operation. Admission includes unlimited rides on the Steam Train, Antique Midway, S.S. Moyie Paddlewheeler and Horse Drawn Wagon*. GST will apply. Rates are valid to December 31, 2023.

Heritage Park Operating Season | May–October

Tickets	General (16+)	Child (3-15)
15–250	24.47	16.07
251–500	20.97	13.77
501+	17.48	11.48

Reduced rates are available for Once Upon A Christmas and for off-season admission to the Gasoline Alley Museum. Speak to an Event Planner today to learn more!

**Subject to daily availability*

ACTIVITIES

TEAM ACTIVITIES AND TOURS

Activities must be combined with a catered event. Subject to availability. Minimum fourteen (14) days advance booking required.

Coffee Break Pitch

It's recess! Mosey on over to the Weedon School playground for a self-directed old-fashioned game of horseshoes or quoits (ring toss onto a vertical pole, similar to a horseshoe post). One horseshoe pitch is located in the playground and quoits can be set up nearby. Quoits can also be played indoors and can be set up in your catering venue.

AVAILABLE:	Year-round, indoor quoits
HISTORICAL VILLAGE:	May – October, outdoor horseshoes/quoits
INCLUDES:	Horseshoes and/or Quoits
RECOMMENDED TEAM SIZE:	2–4 people
HORSESHOE SETS AVAILABLE:	1
QUOITS SETS AVAILABLE:	5
RATE:	\$60 +GST per set

Playtimes and Pastimes

Remember those traditional outdoor games — Bocce, Three-Legged Races, Sack Races, Egg and Spoon Races? A crate of equipment will be delivered to your venue for you to enjoy these self-directed activities at your leisure.

AVAILABLE:	May – October
GROUP SIZE:	50 people per crate
CRATES AVAILABLE:	2
RATE:	\$175 +GST per crate

Heritage Park Pride Tour

Experience what life was like in western Canada in the early 1900s. Walk through the streets of our historic town, hear the tales and tour some of our authentic exhibits such as the one room schoolhouse, the church and a grand historic home. One-hour guided tour.

AVAILABLE:	May – October, 10:00 am – 4:00 pm
GROUP SIZE:	15 – 25 people
RATE:	\$150 +GST for 15 – 25 guests \$60 +GST for additional 25 guests

Heritage Scavenger Hunt

Develop teamwork and sportsmanship skills. This brain-teaser scavenger hunt is a fun way to discover our living history museum while uncovering historical facts about life in the early west. The team that completes the most correct tasks/answers in the required time limit will be heralded the winner. Prizes for the winning team.

AVAILABLE:	Year-round
INCLUDES:	1-hour activity / Map / Program facilitator
RECOMMENDED TEAM SIZE:	2–4 people
GROUP SIZE:	20–100 people
RATE:	\$175 +GST per group

ACTIVITIES

TEAM ACTIVITIES AND TOURS

Snapshot Scavenger Hunt

Let your guests get out and stretch their legs with this interactive group activity. Teams will put their historical knowledge to the test as they solve riddles about our buildings and artifacts, then snap a photo of the answer. Our Snapshot Scavenger Hunt will engage your guests both physically and mentally as they race against time to find the most answers. Your guests will appreciate the chance to see the Park and will leave with some new knowledge of the past!

AVAILABLE:	Year-round, weather permitting
INCLUDES:	1-hour activity / Map / Program facilitator
RECOMMENDED TEAM SIZE:	2–4 people
GROUP SIZE:	12+
RATE:	\$175 +GST for 12 – 30 guests \$6 +GST per additional guest

Heritage Park Ghost Tours

Is Heritage Park haunted? Draw your own conclusion as you experience a one-hour guided walking tour of some of our more fabled, notorious, and noteworthy exhibits. Get a glimpse of the history of these buildings, their famous past residents, and those who have been reputed to have made ghostly appearances. When history comes alive, so does your imagination.

AVAILABLE:	Year-round, weather permitting
GROUP SIZE:	15 – 25 people
RATE:	\$175 +GST for 15 – 25 guests \$65 +GST for additional 25 guests

Want something unique?
As your Event Planner how we can customize an experience for you.

ACTIVITIES



ENTERTAINMENT

Entertainment must be combined with a catered event. Heritage Park must be notified of all entertainment.

SOCAN and Re:Sound fees will apply to all events with musical entertainment or sound. For third party entertainment arranged by a Heritage Park Catered Event Planner, a 15% booking fee surcharge will apply, and a minimum fourteen (14) days advanced booking is required. Notification of any special requests of the Entertainer, including electrical and set-up requirements, must be communicated by the event organizer to your Catered Event Planner in advance. During Heritage Park's hours of operation, access to venue by the Entertainer is permitted thirty minutes after closing.

Live Music

Let's face it: your event—be it a wedding, a corporate celebration, or an intimate cocktail event in the Famous 5 Centre—has a lot of moving parts. The LAST thing you need is a musical component that's inflexible. Your event should have a musical component that is responsive and professional to work with.

That's One Nite Band.

Most of all, you want a musical experience that sparkles, that's both the cherry on top and the soulful cake.

That's One Nite Band.

The LAST thing you need is a hassle, or same ol' same.

The FIRST thing you need is One Nite Band.

Available through the entire year, we can provide a number of performance groups:

Soloist (piano (with or without vocals) and guitar

Duos (piano or guitar with a vocalist)

Lounge trio (piano, bass, guitar)

5/6-piece event band

RATES: Available from your Catered Event Planner

STARTING AT: Soloists starting at \$350 +GST
Small groups starting at \$600 +GST
Event band starting at \$3,500 +GST



Looking for something else? Your Event Planner can help you book entertainment for any event, from magic shows to dance lessons. Contact us to learn more!

ACTIVITIES

ENTERTAINMENT

SOCAN and Re:Sound Information and Prices

SOCAN (Society of Composers, Authors and Music Publishers of Canada) is an organization which, under the Copyright Act of Canada (R.S.C.555.1), is authorized to collect fees for the public performance of music in Canada. SOCAN distributes the money collected to Copyright owners in the form of a royalty.

Under Tariff No. 8, customers are required by federal law to pay a performing rights licence fee. Check www.socan.ca for details.

Re:Sound is the Canadian not-for-profit music licensing company dedicated to obtaining fair compensation for artists and recording companies for their performance rights.

The Copyright Board of Canada certifies the tariff to be paid by users of sound recordings in Canada under Re:Sound's Live Events Tariff, which apply to the use of recorded music accompanying live events such as weddings, karaoke, conventions, ice shows, and fairs.

Under Tariff 5.B, customers are required by federal law to pay for using recorded music at their events. Check www.resound.ca for details.

SOCAN FEES

Room Capacity	No Dancing	With Dancing
1-100	26.16	52.33
101-300	37.61	75.29
301-500	78.49	156.99
Over 500	112.21	222.40

Re:SOUND FEES

Room Capacity	No Dancing	With Dancing
1-100	9.25	18.51
101-300	13.30	26.63
301-500	27.76	55.52
Over 500	39.33	78.66

Audio-Visual Equipment

Venue rental fees include a podium with corded microphone and the use of a house sound system appropriate for background music.

Your Catered Event Planner will be happy to work with you to provide quotes on a wide array of other audio-visual equipment available. Additional rental and delivery fees may apply. Charges for common additional items are listed below.

Gasoline Alley built-in screen and projector	800
Sony HD (1920x1200 resolution) 9000 lumen laser projector on a 184-in. wide screen	
HD Data projector and room appropriate screen	225
Screen (provide your own projector)	25
4-channel mixer	25
Portable sound system	200
Includes speakers, multiple input channels, a wired mic on stand and 3.5mm input	
Flip chart with paper and markers	30
Display Easel	15
Audio-Visual Technician additional labour/operator	75/hr

Note: AV rentals include setup, teardown as well as necessary cabling (unless otherwise specified).

CATERING POLICY

Thank you for choosing Heritage Park to host your special function. To ensure a well-organized event, the following catering policies must be adhered to. Should you have any concerns, please contact a member of our Catering & Sales Team prior to booking.

- An **initial deposit**, specific to the venue selected, and a **valid credit card** are required to confirm your event date. This deposit is due within fourteen (14) days of booking your event. This deposit will be credited toward your final invoice. Personal cheques will not be accepted.
- Wedding and Private Event customers** must submit a second deposit of 100% of the estimated balance, due fourteen (14) days prior to the date of the event. Any remaining balance is due upon receipt of invoice. After 30 days, outstanding balances will be charged to the credit card on file that was provided upon booking, unless alternate arrangements are made. Personal cheques will not be accepted.
- Association, Convention and Corporate customers** must submit a second deposit of 80% of all estimated food and beverage costs due fourteen (14) days prior to the date of the event. Any remaining balance is due upon receipt of invoice. After 30 days, outstanding balances will be charged to the credit card on file that was provided upon booking, unless alternate arrangements are made. Credit balances will be returned following the event.
- Your Heritage Park Catered Event Planner must be advised of the **general details and menu selections** no less than fourteen (14) days prior to the date of the event. **If no menu food & beverage selection has been provided, our Chef will make a suitable choice on your behalf.**
- When ordering special dietary meals the following information must be provided: guests' names, table numbers (if applicable) and dietary restrictions. Customers must provide their guests with a place card indicating their special order. The cards should be presented to the assigned on-site catering staff member to ensure the guests are served the appropriate meal.
- When offering guests a **choice of entrée selection** (up to a maximum of two (2) entrées), the client must provide in advance the breakdown of each entrée selection to the Event Planner, and must provide each guest with a place card indicating the entrée selection. The entrée selection must be indicated on the place card provided by the client with either the written entrée or initial. The place cards should be clearly visible to the on-site catering staff to ensure the guests are served the appropriate meal.
- All **prices and menu selections** are subject to change and will be confirmed no more than ninety (90) days prior to the date of the event. All food and beverage is subject to an 18% gratuity fee. Food and beverage costs are GST exempt.
- If you do not purchase a full meal per person and/or do not meet the minimum attendance requirements for your selected venue, as outlined in your confirmation letter, a surcharge will apply.
- A **venue rental fee** will apply for all venues. Rental fee includes standard table settings, linens, centerpieces (except in the Tents), podium with microphone, the use of a house sound system appropriate for background music and uniformed service staff. In addition, catered meeting events receive one complimentary flip chart with markers.
- Gate **admission fees** may apply for events that are scheduled during hours of operation.
- Cancellation** must be received in writing. Cancellation of a confirmed event and/or service, less than six (6) months prior to the date of the event, shall incur a cancellation fee based upon the following scale:
 - Less than six (6) months to one (1) month from event date: 60% of estimated revenue
 - Less than one (1) month to eight (8) days from event date: 75% of estimated revenue
 - Seven (7) days or less from event date: 90% of estimated revenue.
 Cancellations of a confirmed date, more than six (6) months prior to the date of the event, shall receive a full refund.
- The **S.S. Moyie** will sail rain or shine, and will only be cancelled in the event of dangerous sailing conditions. Any cancellation related to weather conditions is made on the advice of the Heritage Park Boat Captain. Should a cancellation result, due to questionable sailing conditions caused by high winds or electrical storms, the customer's deposit will be fully refunded. For cancellations made by the customer less than six (6) months prior to the event, the deposit will be forfeited.
- While every effort is undertaken to provide a safe environment, all activities are assumed at the risk of the customer and their guests.
- Heritage Park shall be **notified of the guaranteed number of guests** attending the event a minimum of four (4) business days prior to the date of the event. Should no guarantee be received, Heritage Park will prepare and charge for the last contracted number quoted. The customer will be invoiced for the guaranteed number or the actual attendance, whichever is greater.
- Heritage Park will advise on the optimum **venue set-up** for your event. Fees will apply for special and/or late set-up requests within three (3) business days of the event.
- In accordance with **health regulations**, any leftover food and beverage remains the property of Heritage Park, and may not be removed. Buffet service will be restricted to a maximum of one and one half (1.5) hours.
- In accordance with **fire regulations**, event attendance shall not exceed licensed maximum capacities.
- Fire regulations prohibit the use of open flame candles and sparklers.** The wick must be covered and contained by a minimum of 2 inches. **The use of smoke/fog machines is not permitted.**
- Heritage Park is pleased to provide a smoke, vape and cannabis-free environment. Designated **smoking/vaping areas** are provided outside of each venue.
- Entertainment, as well as the serving of alcoholic beverages**, shall not be permitted after 1:00 am for all indoor events. Due to noise by-laws, entertainment, as well as the serving of alcoholic beverages, shall not be permitted after 11:00 pm for all Tent events.
- Heritage Park is unable to accommodate **menu tastings** and samplings.
- Heritage Park is unable to accommodate wedding rehearsals.
- Heritage Park reserves the right to **substitute an alternate** venue suited to the size of your group.
- Heritage Park shall be the **sole supplier of all food and beverage at all functions** — wedding, anniversary and birthday cakes are the only exceptions. A handling fee will apply.
- The customer is responsible for the **conduct of their guests**. The customer is also responsible for the costs of any missing Heritage Park property or damages caused by guests, as assessed by Heritage Park.
- Heritage Park is not responsible for any **damaged or missing articles**.
- The use of **tacks, nails or adhesive tape is not permitted. Balloons** are not permitted. The throwing, or use in any way, of **paper confetti, metallic confetti, flower petals, birdseed or rice** is not permitted. A \$500 clean-up fee will apply.
- Access to venues** by the guests is permitted no earlier than one (1) hour after closing; access for vendors is permitted no earlier than thirty (30) minutes after closing.
- Heritage Park must be notified of all **entertainment**. All entertainers must follow Heritage Park guidelines. SOCAN and Re:Sound fees will apply. For third party entertainment arranged by a Heritage Park Catered Event Planner, a 15% booking fee surcharge will apply.
- Entertainers are not permitted to hang any **equipment or lighting** from the ceilings or fixtures. Electrical and set-up requirements must be confirmed with your Catered Event Planner.
- Customer deliveries** must be pre-arranged with your Catered Event Planner. Deliveries to the Heritage Park warehouse must be received between 9:00 am and 3:00 pm. All items must be boxed and clearly labeled. Heritage Park does not assume responsibility for damaged or missing articles. A handling fee may apply.
- Customer vehicles must be removed** from the Historical Village by 1:30 am. Any vehicles left overnight within the Historical Village will be towed at the client's expense, and added to the final invoice. Vehicles can remain parked in the public parking lots outside the Historical Village overnight. Standard parking fees apply.
- If you dispute the validity of any specific charge on your invoice, you must inform us of such dispute within 14 days of receipt of invoice.

Please complete (print) and sign, indicating that you have read and understand the above policies. Return to Catered Event Planner or fax Catering & Sales 403.268.8590.

Company/Group Name _____ Organizer _____ Event Date _____

Event Number _____ Estimated Attendance _____ Signature _____ Date _____

CATERING VENUES

