

# Christmas Buffet Dinner

## ENTRÉES

### Carved Striploin of AAA Alberta Beef

Grainy Dijon mustard and horseradish

**\$60 per person**

## UPGRADE YOUR BEEF SELECTION

### Prime Rib of AAA Alberta Beef Au Jus

Seasoned with rosemary and sea salt

Grainy Dijon mustard and horseradish

**+\$4 per person**

## INCLUDED WITH YOUR BUFFET

### Bourbon Roasted Heritage Turkey

Cranberry and sage stuffing

Pan gravy and cranberry sauce

*Alberta Bakery* rolls and butter

Buttermilk whipped potatoes

Seasonal market vegetable medley

Broccoli florets, dried cranberries, sunflower seeds, toasted almonds, sour cream dressing

Tuscan style mixed greens with assorted dressings

Pickled beet and asparagus platter

Fresh fruit platter

Pecan and pumpkin tarts, variety of squares, eggnog cheesecake bites, assorted cakes and tortes

Locally roasted coffee and selection of teas

## UPGRADE YOUR BUFFET

### ADD ON

Festive mashed sweet potatoes | **\$2 per person**

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**



# 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
Hot apple cider urn	\$125   60 cups
Hot apple cider pot	\$26   10 cups
Christmas punch	\$110   per 50 servings
Add rum or vodka	\$250   per 50 servings
Sparkling wine Christmas punch	\$225   per 50 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	7.75
Highballs premium brand   1oz	7.75	8.25
Domestic beer   per bottle	7.25	7.75
Imported and specialty beer   per bottle	7.75	8.25
Local craft beer   per bottle	Market	Market
House, red or white wine   5oz glass	7.25	7.75
Sparkling wine with frozen cranberry   5oz glass	7.25	7.75
Mimosas   5oz glass	7.25	7.75
Coolers and ciders   per bottle	7.25	7.75
Liqueurs   1oz	7.75	8.25

*Wine List Available*



# Elevate Your Event

## GUEST FAVOURS

Available in addition to your menu selections as a memento. Prices vary.  
GST and 18% gratuity will be added where applicable.

Alberta Bakery gingerbread man cookie | \$2.25 each

Banana bread mini loaf | \$2.75 each

Old fashioned candy sticks | \$1 each

Chocolate dipped shortbread cookies (pkg of 2) | \$2.75 each

White chocolate & cranberry scone | \$2.75 each

Assorted coloured rock candy sticks | \$1.50 each

Snowflake sugar cookies | \$4 each

Large shortbread cookies | \$3 each

Assorted Christmas cookie plate | \$26 each

Ask your Catered Event Planner about other options including additional *Alberta Bakery* goods.

## GINGERBREAD COOKIE DECORATING KITS

Heritage Park's famous gingerbread cookie with icing and seasonal candy decorations  
**\$5.95 each**

Ask about our décor packages and preferred photographer.  
Ask your Catered Event Planner for more details.



To book your event or to receive additional information please call  
403.268.8526 or email [sales@heritagepark.ca](mailto:sales@heritagepark.ca)

