Christmas Deluxe Buffet Dinner

Available for a minimum of 40 guests

ENTRÉES

Carved Striploin of AAA Alberta Beef

Grainy Dijon mustard and horseradish

Haida Style Cedar Planked Salmon

Brown sugar, ginger and soy glazed

Bourbon Roasted Heritage Turkey

Cranberry and sage stuffing Pan gravy and cranberry sauce

\$65 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

Alberta Bakery rolls and butter
Buttermilk whipped potatoes
Vegetable crudité with buttermilk ranch dip
Roasted winter squash with baby spinach, goat cheese, candied pumpkin seeds, honey Dijon dressing
Tuscan style mixed greens with assorted dressings
Broccoli florets, dried cranberries, sunflower seeds, toasted almonds, sour cream dressing
Pickled beet and asparagus platter
Fresh fruit platter

Pumpkin and pecan tarts, mini beignets, eggnog cheesecake bites, assorted squares and tortes

Variety of French pastries and squares

Locally roasted coffee and selection of teas

UPGRADE YOUR BUFFET ADD ON



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

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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

