

Christmas Catering Menu 2023



This Christmas Catering Menu is an added option to our standard Catering Package

1900 Heritage Dr SW Calgary, AB T2V 2X3 | 403.268.8526 | sales@heritagepark.ca | heritagepark.ca

Step into a Yuletide Wonderland

Christmas Catering at Heritage Park

Rekindle the magical holiday spirit in Heritage Park's winter wonderland. The Park's nostalgic and enchanting atmosphere is a Christmas favourite for celebrations of all sizes.

Multiple venues, decked out in their time-honoured yuletide best, can accommodate any holiday party. Enjoy seasonally inspired cocktails, followed by a traditional holiday feast with all the trimmings, or a festive deluxe buffet dinner. Unique guest favours make for the perfect memento.

Whether you are looking to host a formal, sit-down dinner, an elegant stand-up cocktail party, a staff holiday luncheon, or a children's Christmas party, we can help you host a festive event worthy of a place in the history books.

**To book your event or to receive additional information please call
403.268.8526 or email sales@heritagepark.ca**



Christmas Plated Dinner

All meals include group choice of one entrée, group choice of soup OR salad, group choice of dessert,
Alberta Bakery rolls and butter, coffee and tea service.

Add an additional soup OR salad OR Chef's choice of sorbet for \$7 per person.

ENTRÉES

Bourbon Roasted Heritage Turkey

Cranberry and sage stuffing
Buttermilk whipped potatoes, seasonal vegetables
Served with rosemary pan gravy and cranberry sauce

\$57 per person

Slow Roasted Prime Rib of AAA Alberta Beef

Rosemary infused au jus
Mini herb Yorkshire pudding
Buttermilk mashed potatoes, seasonal vegetables
Served with horseradish

\$63 per person

Maple Ginger Glazed Atlantic Salmon

Butter poached fingerling potatoes
Roasted red beet puree, seasonal vegetables

\$52 per person

Roasted Supreme of Chicken

Walnut vino blanc sauce
Wild rice pilaf
Sautéed forest mushrooms, seasonal vegetables

\$53 per person

Alberta AAA Beef Tenderloin

Red currant demi-glace
Three cheese potato dauphinoise
Truffle parsnip puree, roasted carrots and baby beets

\$67 per person

Vegetarian Butternut Squash Ravioli

Sage cream sauce
Roasted pumpkin seeds, shaved Grana Padano

\$45 per person

Whole Roasted Pork Tenderloin

Apple chutney and jus
Potato leek cake, seasonal vegetables

\$52 per person

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Christmas Plated Dinner

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SOUP

Tomato Basil Bisque

Asiago crostini

Moroccan Spiced Butternut Squash

Cilantro crème fraîche

Wild Mushroom Velouté

Goat cheese crostini

SALAD

Heritage Seasonal Greens

Candied pecans, oven roasted carrot curls
Roasted baby gem tomatoes, sundried cranberries
Balsamic vinaigrette

Roasted Beet and Goat Cheese Salad

Roasted beet, goat cheese mousse, artisan greens
Candied pumpkin seeds
Honey Dijon dressing

Baby Kale and Arugula

Dried apricots and blueberries
Crumbled quinoa, alfalfa sprouts
Cucumbers, gem baby tomatoes
Lemon basil vinaigrette

DESSERT

Chocolate Truffle Mousse Cake

ABC honey crunch toffee

Eggnog Dome

Chocolate nut bark

Pumpkin Cheesecake

Raspberry coulis



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**



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

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**

Canadian cheese platter | **\$3 per person**

International cheese platter | **\$4 per person**

French macarons | **\$1.50 per person**



Christmas Buffet Brunch

Available between 11 am and 2 pm | Minimum of 12 guests

Carved honey mustard glazed gammon ham
Locally made breakfast sausage
Crispy double smoked bacon
Herb roasted baby red potato hash
Heritage seasonal greens, carrot curls, cucumbers, baby gem tomatoes, balsamic vinaigrette
Alberta Bakery cinnamon bread pudding with eggnog cream cheese frosting
Buttermilk pancakes with berry compote
Scrambled eggs with chives
Fresh baked *Alberta Bakery* muffins and Danish
Cake pops, pumpkin and pecan tarts, assorted squares, beignets
Seasonal fresh fruit
Assorted chilled juices
Creamy hot chocolate
Locally roasted coffee and tea selection

\$43 per person

BRUNCH ADDITIONS

Smoked Seafood Platter

Caper berries, red onions, lemon dill cream cheese

Additional \$3.50 per person

Yogurt Bar

Greek yogurt, ABC honey, homemade granola

Fresh berries, brownie bites

Additional \$2 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.



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