# **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 fraiche

## 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



# **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

