

All Day Meeting Package // Option One

All meeting packages include fair trade organic coffee and black tea. Premium tea is available upon request and is charged based on consumption. If under 15 people, there is an \$8.00 per person surcharge.

MOUNTIES BREAKFAST

Freshly Baked Fort Calgary Scones

Traditional/Golden Raisin & Walnut/Raspberry/House-Made Jam

Scrambled Eggs

Cheddar Cheese/Scallions

Double Smoked Bacon

Harvest Sausage

Caramelized Apples

Cinnamon Demerara/House-Made Organic Granola

Pan Fried Organic Bluff Potatoes

Smoked Paprika/Chives

Seasonal Fruit Tray

Orange Juice

MORNING BREAK

Beverage Station Refresh

Scones From Morning Will Be Left In The Room

LUNCH // Soup, Salad, and Sandwich

Daily Inspired Soup

Chef's Selection Two Market Salads

House-Made Marinated Pickles & Vegetables

SANDWICHES

Assorted Open Faced & Traditional Sandwiches

Smoked Deli Turkey

Swiss Cheese/Cranberry Chutney/Pea Shoots

Black Forest Ham

Arugula/Grainy Mustard Aioli/Cheddar

Thai Pulled Chicken Salad

Pickled Carrots/Cilantro/House-Made Chili Paste

Vegetarian Selections

Egg Salad

Smoked Paprika/Alfalfa Sprouts

Roasted Vegetable Wrap

Goat Cheese/Arugula

DESSERT

Peach & Blueberry Cobbler/Cinnamon Cream

AFTERNOON BREAK

Beverage Station Refresh

Fresh and Grilled Vegetable Crudité

Grilled/Hummus/Roasted Pepper Cream Cheese Dip

\$51 per person

18% service charge is added to the final bill

All Day Meeting Package // Option Two

All meeting packages include fair trade organic coffee and black tea. Premium tea is available upon request and is charged based on consumption. If under 15 people, there is an \$8.00 per person surcharge.

BREAKFAST BUFFET

Freshly Baked Fort Calgary Scones

Traditional/Golden Raisin & Walnut/Raspberry/House-Made Jam

Low Fat Greek Yogurt

House-Made Organic Granola/Fresh Fruit Salad/Mint

Baby Kale & Farm Berries Salad

Spiced Pecan/Orange Segments/Lemon Vinaigrette

Pan-Fried Organic Bluff Potatoes

Smoked Paprika/Chives

Seasonal Egg Fritattas

Seasonal Fruit Tray

Orange Juice

MORNING BREAK

Beverage Station Refresh

Scones & Fruit From Morning Will Be Left In The Room

BUILD YOUR OWN TACO LUNCH

Chef's Selection Two Market Salads

Fillings

Seasoned Beef/Cilantro

Southern Spiced Pulled Chicken/Bell Peppers

Mexican Rice/Tomato/Cumin

Toppings

Shredded Jalapeño Jack Cheese

Tomato/Onions/Shredded Lettuce

Pico Di Gallo/Sour Cream/Guacamole

Shells

Soft Shell Taco/Corn Flour Taco Shell

DESSERT

Assorted Selection of House-Made Cookies

AFTERNOON BREAK

Beverage Station Refresh

Apple Cinnamon Coffee Cake/Warm Caramel Sauce

\$53 per person

18% service charge is added to the final bill

All Day Meeting Package // Option Three

All meeting packages include fair trade organic coffee and black tea. Premium tea is available upon request and is charged based on consumption. If under 15 people, there is an \$8.00 per person surcharge.

BREAKFAST BUFFET

Freshly Baked Fort Calgary Scones

Traditional/Golden Raisin & Walnut/Raspberry/House-Made Jam

Low Fat Greek Yogurt

House-Made Organic Granola/Fresh Fruit

House-Made Banana Bread

Seasonal Fruit Tray

Orange Juice

MORNING BREAK

Beverage Station Refresh

Scones & Fruit From Morning Will Be Left In The Room

GARDEN LUNCH

Chef's Selection Two Market Salads

Cocktail Buns

LUNCH ENTREE (Choose Two)

Crispy Five Spice Chicken

Mandarin Orange Coulis/Green Papaya Pickles/Stir Fried Noodles

Broiled Lemon Grass Chicken

Turmeric Oil/Scallions/Basmati Rice

Singapore Baked Red Snapped Fillet

Coconut Curry Cream/Coriander/Toasted Cashew/Steamed Basmati Rice

Traditional Baked Beef Lasagna

Tomato/Fresh Basil/Mozzarella

Gnocchi & Pulled Chicken Au Gratin

Cauliflower/Gruyère/Sauce Mornay

Braised Spanish Beef

Sautéed Peppers/Coriander/Herbed Rice Pilaf/Olives

Vegetarian Option

Chef's Choice of the Day

Accompaniments

Baby Bok Choy

Ginger Glaze/Crispy Garlic

Roasted Organic Carrot Baton

Thyme/Brown Butter

DESSERT

Traditional Petite French Pastries

AFTERNOON BREAK

Assorted House-Made Cookies

Basket Whole Fresh Fruits

\$55 per person

18% service charge is added to the final bill