

Breakfast Buffets

All breakfast buffets 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 \$4.00 per person surcharge.

Continental Breakfast

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 Breakfast Loaf

Seasonal Fruit Tray

\$16.99 per person

ENHANCEMENT OPTIONS

Scrambled Eggs

Cheddar/Scallions

Scrambled Eggs/Double Smoked Bacon/

Pan-Fried Organic Bluff Potatoes

Price (per person)

\$2.50

\$8.00

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

Dried Cranberries/Thyme

Caramelized Apples

Cinnamon Demerara/House-Made Organic Granola

Pan-Fried Organic Bluff Potatoes

Smoked Paprika/Chives

Seasonal Fruit Tray

\$27.99 per person

ENHANCEMENT OPTIONS

Banana Foster Belgian Waffle

Fresh Cream/Spiced Pecan Crumble

Thick Sliced Brioche French Toast

Warm Stewed Fruit/Maple Syrup

Price (per person)

\$5.00

\$5.00

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Healthy Start

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

Breakfast Burritos

Heirloom Brown Rice/Scrambled Eggs/Tortilla

Toppings: Caramelized Onions/Black Beans/Salsa/Sour Cream/Guacamole

Seasonal Fruit Tray

\$22.99 per person



18% service charge is added to the final bill

Private Brunch

All breakfast buffets include fair trade organic coffee and black tea. Premium tea is available upon request and is charged based on consumption. If under 30 people, there is an \$4.00 per person surcharge.

Freshly Baked Fort Calgary Scones

Butter/House-Made Jam

Low Fat Greek Yogurt

House-Made Granola/Fresh Fruit

COLD PRESENTATIONS

Chef's Selection of Four (4) Market Salads/Fruit Salad

Grilled Beef Flank

Smoked Paprika Rub/Cilantro/Garlic Pesto

Poached Trout

Herbs/Remoulade Sauce

\$35.99 per adult

\$17.99 per child (3-10)

Children under 3 are free

HOT PRESENTATIONS

Potato & Celeriac Gratin/Aged Cheddar

Roasted Apples

Granola/Cranberry

Doubled Smoked Bacon

Farmer's Sausage

Traditional Eggs Benedict (served in chafer)

Scrambled Eggs/Cheddar Cheese

DESSERTS

Sticky Toffee Pudding/Caramel Sauce

Pies & Tarts

Flourless Chocolate Cake/Pistachio Crumble



18% service charge is added to the final bill.

Individual Plated Breakfast

All served breakfast includes a basket presentation of freshly baked Fort Calgary scones with butter, freshly brewed fair trade organic coffee and black tea. Premium tea is available upon request and is charged based on consumption. If under 10 people, there is a \$4.00 per person surcharge.

EGGS BENEDICT (2 Pieces)

Smoked Ham

Poached Eggs/Hollandaise

Potato Scallion Hash

Seasonal Fresh Fruit

\$19.99 per person

OPEN FACED BREAKFAST SANDWICH

Egg/Cheddar Cheese/Arugula/Bacon/Caramelized Onions

Potato Scallion Hash

Seasonal Fresh Fruit

\$19.99 per person

GROQUE MONSIEUR

Black Forest Ham

Gruyère/Raspberry Sauce

Potato Scallion Hash

Seasonal Fresh Fruit

\$19.99 per person

BEVERAGE MENU

PRICE

Organic Fair Trade Coffee

10 Cup Thermos

\$25.00

20 Cup Urn

\$50.00

30 Cup Urn

\$75.00

Steven Smith Herbal & Regular Teas

\$3.25

Hot Chocolate

\$2.50

Bottled Juices

\$2.50

Bottled Water

\$2.50

Soft Drinks

\$2.50

Orange Juice *(per pitcher)*

\$18.00

House-Made Lavender & Lemon Iced Tea *(per pitcher)*

\$18.00

House-Made Rosemary Lemonade *(per pitcher)*

\$18.00

PUNCH SERVICE (approximately 30 servings)

PRICE

Fruit Punch

\$60.00

Alcoholic Punch

\$95.00

Rum/Bellini/Champagne/Sangria