

Breakfast Buffets

All breakfast buffets include coffee and premium tea. If under 15 people, there is an \$4.00 per person surcharge.

Continental Breakfast

Freshly Baked Fort Calgary Scones

Traditional/Golden Raisin/Raspberry/House-Made Jam

Assortment of Breakfast Pastries

House-Made Breakfast Loaf

Seasonal Fruit Tray

Yogurt Parfait Station*

Low-Fat Greek Yogurt/Granola/Fresh Fruit Salad/Mint/Berries

**Groups under 30 will be served individual healthy, homemade granola parfaits.*

\$16.99 per person

ENHANCEMENT OPTIONS

Scrambled Eggs

Cheddar/Scallions

**Scrambled Eggs/Double Smoked Bacon/
Skillet Potatoes**

Price (per person)

\$2.50

\$8.00

Mounties Breakfast

Freshly Baked Fort Calgary Scones

Traditional/Golden Raisin/Raspberry/House-Made Jam

Assortment of Breakfast Pastries

Scrambled Eggs

Cheddar Cheese/Scallions

Double Smoked Bacon/Harvest Sausage

Dried Cranberries/Thyme

Caramelized Apples/Cinnamon Demerara

Skillet 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

Breakfast Buffets

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Healthy Start

Freshly Baked Fort Calgary Scones

Traditional/Golden Raisin/Raspberry/House-Made Jam

Assortment of Breakfast Pastries

Yogurt Parfait Station*

Low-Fat Greek Yogurt/Granola/Fresh Fruit Salad/Mint/Berries

Chef's Choice of 2 Salads

Breakfast Burritos

Heirloom Brown Rice/Scrambled Eggs/Tortilla

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

Seasonal Fruit Tray

**Groups under 30 will be served individual healthy, homemade granola parfaits.*

\$22.99 per person



18% service charge is added to the final bill

Private Brunch

Private brunch menu includes coffee and premium tea. If under 30 people, there is an \$4.00 per person surcharge.

Freshly Baked Fort Calgary Scones

Butter/House-Made Jam

Assortment of Breakfast Pastries

Yogurt Parfait Station*

Low-Fat Greek Yogurt/Granola/Fresh Fruit Salad/Mint/Berries

**Groups under 30 will be served individual healthy, homemade granola parfaits.*

GOLD PRESENTATIONS

Chef's Selection of Four (4) Market Salads

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/*Cranberry*

Doubled Smoked Bacon

Farmer's Sausage

Traditional Eggs Benedict (served in chafer)

Scrambled Eggs/*Cheddar Cheese*

DESSERTS

Sticky Toffee Pudding/*Caramel Sauce*

Flourless Chocolate Cake

Seasonal Fresh Fruit



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 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

Coffee

10 Cup Thermos

20 Cup Urn

30 Cup Urn

Premium Tea

Hot Chocolate

PRICE

\$25.00

\$50.00

\$75.00

\$2.50

\$2.50

Bottled Juices

Bottled Water

Soft Drinks

Orange Juice (per pitcher)

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

House-Made Rosemary Lemonade (per pitcher)

\$2.50

\$2.50

\$2.50

\$18.00

\$18.00

\$18.00

PUNCH SERVICE (approximately 30 servings)

Fruit Punch

Alcoholic Punch

PRICE

\$60.00

\$95.00