

**Welcome to The Bow Valley Club!**  
**We are pleased to offer a catering selection sure to meet your event needs. If you are interested in custom-menu catering please contact the Club to discuss options.**

**Bon appétit!**

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Terms & Conditions:

- The Bow Valley Club reserves the right to reassign function space without notice
- Guaranteed number of guests is to be confirmed no less than 72 business hours in advance of the event and is not subject to reduction thereafter; charges will apply to the guaranteed number or actual number, whichever is higher. Should no guarantee be received The Bow Valley Club will prepare for and charge for the original number quoted
- All charges are subject to 18% service gratuity and 5% GST
- If the set Food & Beverage Minimum is not met, the difference will be applied to the bill as a room rental charge
- Should you or any of your guests suffer from food allergies or have vegetarian requests please notify the Club prior to the event date in order for arrangements to be made; The Club will make every effort to accommodate special requests as best possible
- CANCELLATION Policy in effect: if cancellation is made within 72 business hours of the event, full function and service charges will be charged and invoiced
- The Bow Valley Club MUST provide all catered food and beverage. The only exception is wedding cakes which requires prior approval from Director of Special Events
- Any damages to the property incurred by the client, his/her guests or contracted suppliers will be charged and invoiced
- The Bow Valley Club is not responsible for any lost, stolen or damaged items
- The Bow Valley Club is an adult facility; minors are not to be in attendance of any functions held. \*Please contact Director of Special Events for Birthday and Wedding permissions
- Payment for functions must be received within 30 days of invoice date
- In accordance with City of Calgary By-Law, all areas inside Bow Valley Club and Bow Valley Square are deemed non-smoking
- In accordance with Health and Safety Regulations The Bow Valley Club prohibits guests from removing any food or beverage product from the premises after an event

# BREAKFAST BUFFET SELECTIONS

## The Continental

\$13 per person

Chilled orange & cranberry juice  
Fresh baked muffins, Danish, pastries & croissants  
Fresh seasonal fruit salad  
Butter, jams & preserves  
Fresh brewed coffee and assortment of gourmet tea

## The Executive

\$16 per person

Chilled orange & cranberry juice  
Fresh baked muffins, Danish, pastries & croissants  
Fresh seasonal fruit salad  
Chilled West Coast smoked salmon with flavored cream cheeses  
Cheese platter with fruit garnish  
Yogurt Bar with dried fruit & granola  
Butter, jams & preserves  
Fresh brewed coffee & assortment of gourmet tea

## The Early Bird

\$16 per person

Chilled orange & cranberry juice  
Scrambled eggs  
Double smoked bacon & maple pepper breakfast sausage  
Home-style hashbrowns with sautéed peppers & onion  
Fresh seasonal fruit salad  
Fresh baked muffins, Danish, pastries & croissants  
Butter, jams & preserves  
Fresh brewed coffee & assortment of gourmet tea

## Club Breakfast

\$17 per person

Chilled orange & cranberry juice  
Eggs Benedict  
Double smoked bacon & maple pepper sausage  
Home-style hashbrowns with sautéed peppers & onion  
Fresh seasonal fruit salad  
Fresh baked muffins, Danish, pastries & croissants  
Butter, jams & preserves  
Fresh brewed coffee & assortment of gourmet tea

### Enhance any breakfast buffet

- Premium juice selection *\*all charges based on consumption\** (\$3.25 - \$3.50/beverage)
- Yogurt Bar with traditional garnish and dried fruit (Add \$1/person)
- Variety of Low Fat Yogurts (Add \$1/person)
- Assorted Bagels OR English muffins *\*require toaster plug in\** (Add \$1/person)
- Gourmet hot cereal with assorted garnish and berries (Add \$8/person)
- Baked vegetable frittata (Add \$6/person)

## HOT LUNCH BUFFET PACKAGE SELECTIONS – MINIMUM OF 15 GUESTS

**#1**

*\$28 per person*

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Assorted artisan breads and rolls  
Minestrone soup  
House Caesar salad  
Hunter-Style chicken  
Market fresh seasonal vegetables  
Roast Poplar Bluff potatoes  
Assorted dessert squares with fresh seasonal berries  
Fresh brewed coffee and selection of teas

**#2**

*\$28 per person*

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Marinated vegetable salad and coleslaw  
BBQ Angus beef burgers with all the trimmings  
Potato chips  
Assorted dessert squares with fresh seasonal berries  
Freshly brewed coffee and selection of teas

**#3**

*\$28 per person*

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Assorted artisan breads and rolls  
Tangled spring greens with assorted dressings  
Beef Bourguignon  
Roasted garlic mashed potatoes  
Market fresh seasonal vegetables  
Variety of miniature crème brûlées  
Fresh brewed coffee and selection of teas

**#4**

*\$27 per person*

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Grilled garlic bread  
Marinated Roma tomato and Bermuda onion salad  
Traditional lasagna Bolognese with Arrabiata sauce  
Traditional New York cheesecake with white chocolate ganache  
Fresh brewed coffee and selection of teas

**#5**

*\$28 per person*

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Assorted artisan breads and rolls  
Mediterranean Greek salad  
Chicken breast forrestierre with wild mushroom confit  
Market fresh vegetables  
Roast Poplar Bluff potatoes with basil pesto  
Assorted dessert squares with fresh seasonal berries  
Fresh brewed coffee and selection of teas

**#6**

*\$27 per person*

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Assorted artisan breads and rolls  
Organic mixed greens with assorted dressings  
Tarragon scented mushroom bisque  
Asian chicken stir-fry  
Herbed rice pilaf  
Assorted miniature crème brûlées  
Fresh brewed coffee and selection of teas

# HOT LUNCH BUFFET OPTION MENU

## Hot Lunch Buffet

\$29 per person

### Buffet includes

- Assorted artisan breads and rolls,
- Choice of 2 Starters,
- Choice of 1 Entrée,
- Chef's Choice starch and market fresh vegetables to complement your meal,
- Choice of 1 dessert
- Fresh brewed coffee and selection of teas

### Starter Selections (Choose Two)

- Chef's inspirational soup of the day
- Tangled organic greens with assorted dressings
- Roast vegetable and pasta salad
- Mediterranean marinated vegetable salad
- House Caesar salad
- Rustic potato salad with scallion and double smoked bacon
- Roma tomato and Bermuda onion salad with pesto vinaigrette
- CousCous salad with fresh herb vinaigrette
- Baby spinach salad with mandarin segments, toasted almonds, dill havarti, sundried cherries and citrus thyme emulsion

### Entrée Selection (Choose One)

- Roast pork tenderloin with apples and Calvados jus lie
- Seared chicken breast with fresh tomato bruschetta and grilled artichoke heart
- Maple pepper seared fillet of wild Sockeye salmon with Mandarin orange salsa
- Grilled beef brochettes with mushroom veloute, Sherry reduction drizzle

*\* Option of adding a second entrée (add \$8 per person)*

*\* Splitting two entrees is not permitted*

### Desserts (Choose One)

- Assorted dessert squares with fresh seasonal berries
- Fresh seasonal fruit tray
- Variety of fresh baked cookies with fresh seasonal berries
- Variety of miniature crème brûlées

# LUNCH SANDWICH BUFFET

## **BVC Lunch Sandwich Buffet**

\$19 per person

Chef's inspirational soup of the day  
Tangled greens with assorted vinaigrettes  
Platters of fresh sandwiches, rolls, wraps and pita, including vegetarian  
Assorted squares with fresh seasonal berries  
Fresh brewed coffee and selection of teas

## **BVC "BUILD YOUR OWN" Sandwich Buffet – Minimum 20 Guests**

\$24 per person

Chef's inspirational soup of the day  
Tangled greens with assorted dressings  
Basket of assorted breads, tortillas, pitas and rolls  
Selection of cold cuts, egg salad and tuna salad  
Sliced cheeses, tomatoes, cucumber and leaf lettuce  
Assorted mustards and aiolis  
Assorted squares with fresh seasonal berries  
Fresh brewed coffee and selection of teas

### **Enhance your lunch experience by adding any of the following:**

Fresh seasonal fruit platter	\$6.00/person
Variety of fresh baked cookies with fresh seasonal berries	\$4.00/person
Deluxe pickle tray including assorted olives and pickled vegetables	\$5.00/person
Domestic and International cheese platter	\$9.00/person
Garden fresh vegetable crudites platter with selected dips	\$5.00/person

### **Starter Substitution (Add \$2/person)**

Baby spinach salad with toasted almonds, sun-dried cranberries, Canadian gouda  
with citrus thyme vinaigrette  
Rustic potato salad with scallions and double smoked bacon rashers  
Country style coleslaw  
Roma tomato and Bermuda onion salad with pesto vinaigrette  
Traditional corn chowder  
Tomato gin bisque  
Wild forest mushroom bisque scented with tarragon  
House Caesar salad with roasted garlic croutons and red wine vinaigrette  
Roasted vegetable and Mediterranean couscous salad with sun-dried tomato emulsion

## 'BREAK TIME' SELECTIONS

### Snacks

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Variety of fresh baked cookies with seasonal berries	\$4.00 per person
Kettle Corn	\$2.00 per person
Assorted Biscotti	\$4.00 per person
Banana Bread	\$4.00 per person
Assorted Scones	\$4.00 per person
Variety of fruit loaf	\$4.00 per person
Assorted muffins	\$4.00 per person
Tri-Color Tortilla Chips & Salsa	\$2.50 per person
Hummus with pita wedges	\$3.00 per person
Domestic and International Cheeses with crackers	\$8.00 per person
Crisp Market Vegetables with dip	\$5.00 per person
Seasonal assorted fruit platter	\$6.00 per person

### Beverages

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Latte	\$4.00 per person
<i>Flavors available</i>	
Caramel	
Mocha	
Chai	
Black Currant	
Almond	
Coffee (10 cup carafe)	\$15.00 per carafe
Juice (Orange or Cranberry)	\$14.00 per jug
Assorted Beverages (pop, juice & sparkling/still water)	\$ product dependant

# COCKTAIL PARTIES

(Minimum order of 2 dozen of any item)

Please add \$2 per dozen for butler service \*available on specific items only

## Hot Hors d'Oeuvres

	<b>\$ Per dozen</b>
Greek style meatballs with oregano scented tomato puree	22.
Chicken brochettes with citrus mustard glaze	25.
Bacon wrapped scallops with maple horseradish sauce	24.
Vegetable spring rolls with Asian plum sauce	23.
Spicy vegetarian samosas with curried pineapple dip	24.
Baked oysters Rockefeller or Casino on the half shell	38.
Ale infused BBQ pork brochettes	25.
Spinach and feta stuffed spanikopita	24.
Crisp fried wonton Beggar Purses filled with chopped coldwater shrimp and rock crab	26.
Gyoza- pork and vegetable dumplings	24.
Wild mushroom Arancini with smoked Gruyere mornay sauce	26.
Miniature beef tenderloin bites with tarragon scented Béarnaise sauce	29.
Baked 3-cheese and double smoked bacon quiche	25.
Pot Stickers with Yuzu soy dipping sauce	24.
Tiger Prawns provencal flambéed In Vodka or Ouzo	26.
Chef's Choice assorted hot Hors d'Oeuvres	25.

## Cold Hors d'Oeuvres

	<b>\$ Per dozen</b>
Cajun seared sea scallop with spicy Guacamole spoon	30.
Whipped Gorgonzola and walnut canapé	25.
Devilleed Eggs	24.
Soft Chèvre Goat cheese and dill stuffed cherry tomato	24.
Taggiasche and Niçoise olive tapenade crostini with jalapeno oil	23.
Smoked duck and Foie Gras canape on toasted sesame crostini	36.
Smoked salmon "Tartare" with thyme scented rémoulade spoon	25.
Peppered tuna carpaccio with Wasabi cream cheese on rice rounds	25.
Pepper seared beef carpaccio on Palitos breadstick with horseradish aioli	25.
Wakame seaweed salad and rare seared Tuna with ginger soy reduction	28.
Watermelon Spoons with aged balsamic reduction	21.
Fresh bruschetta with parmesan crostini	20.
Herbed Boursin and English cucumber canapé with sweet red pepper	21.
Grilled Chorizo sausage on pumpernickel with mango relish	23.
Fresh shucked oysters on the half-shell with caramelized shallot emulsion	38.
Chef's Assortment of house-made canapés	25.

## Platters

Cold Smoked Salmon Platter	\$150.00 per side (serves 25)
Anti Pasti Platter with cured and smoked meats, crudités and olives	\$8.00 per person
Crisp market vegetables with assorted dips	\$5.00 per person
Domestic and international cheeses, crackers and fruit garnish	\$8.00 per person
Seasonal fresh fruit platter	\$6.00 per person
Deli Meat platter, condiments, fresh rolls	\$8.00 per person
Deluxe Pickle tray with pickled vegetables and assorted olives	\$5.00 per person
Pepita crusted Salmon with shrimp, corn and chili relish	\$140 per side (serves 30)
Baked Wheel of Brie in puff pastry, apple rosemary compote	\$150.00 per wheel
Selection of squares and Nanaimo bars	\$4.00 per person
Selection of delectable desserts, cakes and squares	\$8.00 per person
Chocolate dipped strawberries	\$24.00 per dozen

## Action Stations - Minimum of 30 Guests

Angus Roasted striploin of beef	\$15.00/person
Angus Slow braised brisket of beef	\$14.00/person
Angus Roasted prime rib of beef	\$15.00/person
Roasted Alberta turkey	\$14.00/person
Clove baked ham	\$14.00/person
Tiger prawns Provencal flambéed with Vodka or Ouzo	\$26.00/dozen

## DINNER BUFFETS – MINIMUM OF 30 GUESTS

#1

\$48 per person

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Assorted artisan breads and rolls and assorted flavored butter rosettes  
Fresh vegetable crudité platter with assorted dips  
Tangled organic green salad with Chef's choice of dressings  
House Caesar salad with roasted garlic croutons and red wine vinaigrette  
Chef's inspiration of two salad creations  
Imported and Domestic cheese platter with fruit garnish  
Deli Meat platter with assorted aiolis and mustards  
Seasonal market fresh vegetables, potato and rice pilaf  
Pan seared chicken breast, mushrooms, brandy and cracked pepper demi cream  
Roasted wild Sockeye salmon fillet, grape tomato, Taggiasche olive, tomato pesto sauce  
Penne tossed with roasted vegetables in a fresh herb mornay sauce  
Selection of assorted desserts and fresh seasonal fruit  
Fresh brewed coffee and assortment of tea

#2

\$56 per person

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Assorted artisan breads and rolls and assorted flavored butter rosettes  
Fresh vegetable crudité platter with assorted dips  
Tangled organic green salad with Chef's choice of dressings  
House Caesar salad with roasted garlic croutons and red wine vinaigrette  
Chef's inspiration of two salad creations  
Imported and Domestic cheese platter with fruit garnish  
Deli Meat platter with assorted aiolis and mustards  
Seasonal market fresh vegetables, potato and rice pilaf  
Poached salmon and smoked seafood platter  
Roast striploin **OR** prime rib with horseradish jus lie  
Seared Red Snapper fillet with citrus and caramelized fennel sauce, Champagne emulsion  
Cajun seared chicken breast with leek fondue and sundried tomato rose sauce  
Cheese Agnolotti with roast tomato ragout  
Selection of assorted desserts and fresh seasonal fruit  
Fresh brewed coffee and assortment of tea

#3

\$50 per person

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Includes

Assorted artisan breads and rolls and assorted flavored butter rosettes  
Imported and Domestic cheese with fruit garnish  
Organic tangled greens with a selection of dressings  
Chef's inspiration of two salad creations  
Seasonal market fresh vegetables, potato and rice pilaf  
Selection of assorted desserts and fresh seasonal fruit  
Fresh brewed coffee and assortment of teas

Choice of ONE Carved Item

Angus Striploin with horseradish scented jus lie  
Slow roasted Prime Rib with natural pan juices  
Roast leg of Lamb with preserved lemon chutney and Harissa aioli  
Roast turkey with natural pan gravy and sage scented stuffing  
Clove and Quebec maple glazed baked ham with candied apricot relish  
Slow roasted Pork Striploin with Niçoise olive tapenade infused Roma tomato confit

Choice of ONE Additional Entrée

Grilled chicken breast with Cajun blackened corn salsa and jalapeno oil drizzle  
Penne primavera tossed with market fresh vegetables and olives in a Chardonnay pesto sauce  
Pepper seared fillet of wild Sockeye Salmon with mango BBQ glaze and Tequila lime salsa  
Seared chicken breast with Red Thai curry peanut sauce, drizzled with ginger- coconut vinaigrette  
Roast Pork Tenderloin with roasted bell peppers, caramelized shallot and Ouzo infused tomato ragout  
Asian tea and herb roasted Salmon fillet with ginger soy butter sauce  
Spicy seared fillet of Catfish with Creole rémoulade, and wildflower honey drizzle

## PLATED DINNER SELECTIONS

Prices quoted reflect a three-course plated dinner (please see next page for starter and dessert options)  
Make it a four-course dinner; add a second starter course of soup or salad for \$8.00 per person

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### Meats

Slow roasted striploin "Hunter Style" with thyme scented mushroom and tomato demi glace	\$47.00
Oven roasted prime rib with horseradish and rosemary demi glace	\$47.00
Crisp panko and stone ground Dijon crusted rack of lamb draped with sundried cherry gastrique	\$59.00
Grilled lamb sirloin rubbed with Mediterranean spices, accompanied by creamy leek and spinach béchamel and aged sherry vinegar drizzle	\$55.00
Oven roasted pork striploin with sweet tomato jam and Niagara ice wine emulsion	\$44.00
Seared pork tenderloin medallions with gorgonzola and grilled artichoke ragout, finished with charred grape tomato relish	\$44.00
Grilled Filet Mignon with a rosette of Café de Paris butter and port infused jus lie	\$54.00

### Poultry

Peppery watercress and goat cheese stuffed organic chicken supreme, draped with caramelized fennel cream	\$44.00
Seared Muscovy duck breast with brandied Griottine cherries and mandarin orange segments, finished with mirin reduction	\$49.00
Roast Tom turkey with sage stuffing and natural pan juices, cranberry relish	\$42.00
Grilled chicken breast crowned with seared chanterelle mushrooms. Finished with Manzanilla olive, coriander and ginger sauce	\$41.00

### Seafood

Pistachio and cracked black pepper crusted fillet of Pacific wild Sockeye salmon with roast pimento chutney	\$43.00
Grilled yellowfin tuna dusted with toasted cumin, finished with Caribbean jicama slaw and pineapple ginger nage	\$43.00
Pan roasted fillet of Arctic char "a la meunier" with toasted almond slivers, beurre noisette and petit nicoise salad	\$48.00
Seared filled of Hawaiian mahi mahi with avocado lime salsa cruda and citrus crème fraiche	\$45.00

### Vegetarian

Roast vegetable streudel in delicate filo pastry with tomato gin puree and Manitoba wild rice pilaf, garnished with tempura pea shoots	\$39.00
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### Surf and Turf

Chili grilled New York steak paired with tequila lime flambéed tiger prawns	\$53.00
Seared chicken breast paired with a 3 oz Caribbean lobster tail, served with honeyed mango relish, dusted with toasted paprika	\$53.00

*please see the following page for starter and dessert selection...*

## PLATED DINNER STARTER & DESSERT SELECTIONS

### Soups

Tarragon scented forest mushroom bisque with streaked with sherried crème fraîche

Roast red pepper and smoky chipotle soup with crumbled feta

Chef's inspirational soup of the day

### Salads

Whole heart of romaine brushed with red wine vinaigrette, shaved parmesan reggiano, herbed crostini and double smoked bacon rashers

Roma tomato and baby bocconcini salad on a bed of watercress and tangled greens, drizzled with smoky bacon vinaigrette and aged balsamic reduction

Mediterranean couscous and vegetable salad with cucumber, sweet peppers, roma tomato, sweet onion and kalamata olive on butterleaf lettuce, drizzled with champagne emulsion.

Baby spinach leaves with citrus segments, chèvre noir goat cheese, shaved fennel and ginger vanilla dressing

Tangled organic greens with grape tomatoes, cucumber spaghetti, cipolini onion and fire roasted pimento, splashed with chardonnay peach vinaigrette

### Desserts

Tiramisu- airy layers of mascarpone cream and Italian ladyfingers marinated in espresso and Kahlua, dusted with cocoa powder

Chef's crème brûlée- rich custard with an assortment of delicious flavors caramelized with piloncillo sugar

Refreshing gelato duo- a variety of artisanal Italian gelato served with chantilly cream and berry garnish

Traditional New York cheesecake with wild forest berry coulis and chocolate pearl garnish

Chocolate mousse Napoleon- layers of rich dark chocolate mousse and crisp fried sugared wontons

Vanilla bean panna cotta with Grand Marnier macerated sundried berries