

# HUDSON

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Savour the spectacular views of downtown Calgary's historic district from the sixth floor of Hudson's Bay's heritage building. Boasting impressive design and incredible versatility, Hudson is a state-of-the-art event complex that comprises two unique venues — the contemporary Hudson Loft and the grand Hudson Flat.

As both a tribute to HBC's tradition and a reflection of its progress, the venue's decor combines the building's existing historic grandeur and charm with new, urban accents. From high-profile galas and romantic weddings to intimate meetings and corporate conferences, this simple and sophisticated open-concept space is well-suited for a diverse range of occasions.







## What's Included

- » Green room/bridal suite
- » Service staff
- » An Event Manager will be available as your direct on-site contact on the day of your event
- » All standard white or black linens (tablecloths & napkins)
- » Round tables, rectangle tables & cocktail tables
- » Leather dining chairs
- » Table flatware, glassware & barware
- » Open-flame votive candles
- » Table numbers
- » Printed, personalized menus for each place setting
- » In-house dance floor

## Venue Costs

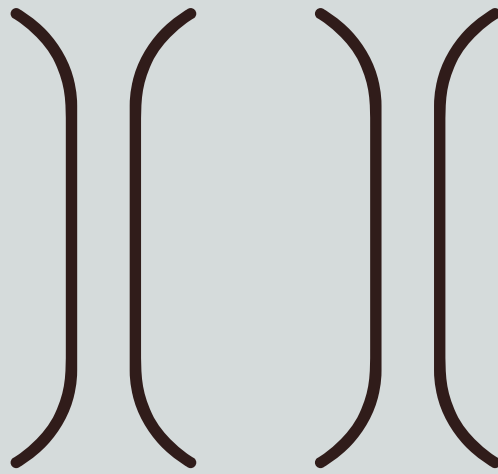
Your event specialist will work with your vision and budget. Room rentals and minimum spend requirements vary by day of the week and the timing of your event. Plated and buffet menu packages are available, priced per person. Host, cash and bar packages are also available. Customized offerings can be tailored with your event specialist.

## Other Costs to Consider

- » Audio-visual components
- » Coat check
- » Event insurance
- » Venue security
- » SOCAN legislated music fee (government-mandated)
- » RE:SOUND legislated music fee (government-mandated)
- » Lounge furniture and/or soft seating
- » On-site ceremonies start at \$400
- » Cake or cupcake fees

*No outside food & beverage permitted. (Minimal cultural exceptions made on a case-by-case basis and subject to additional fees.)*





# HUDSON

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# BREAKFAST



# Breakfast Buffet

priced per person · minimum 20 persons

## Traditional Continental

Freshly Baked Butter Mini Croissants & Mini Danishes v  
Seasonal Selection of Breakfast Muffins & Morning Bread v  
Yoghurt & Granola with Seasonal Fruit Conserve v GF  
Butter & Jams v  
Market Fresh Whole Fruit vG GF  
Morning Fruit Juices  
Freshly Brewed Coffee & Selection of Teas  
25.

## Wellness Breakfast

Fresh Fruit Smoothies v GF DF  
Coconut Milk Chia Seed Parfaits vG GF DF  
Hot Oatmeal with Selection of Organic Cane Sugar, Honey,  
Prairie Omega Seeds & Blueberries v GF DF  
Sunflower Granola with Toasted Mixed Nuts  
& Chilled Skim Milk v GF  
Seasonal Selection of Breakfast Muffins & Morning Bread v  
Yoghurt & Granola with Seasonal Fruit Conserve v  
Butter & Jams v  
Sliced Fruit & Berry Platter vG GF  
Infused Water Station  
Freshly Brewed Coffee & Selection of Teas  
29.

## Deluxe Continental

Assorted Bagels, Roasted Garlic  
& Herbs, Everything Cream Cheese v  
Selection of Local Meats & Cheeses  
Freshly Baked Butter Mini Croissants & Mini Danishes v  
Seasonal Selection of Breakfast Muffins & Morning Bread v  
Yoghurt & Granola with Seasonal Fruit Conserve v GF  
Butter & Jams v  
Sliced Fruit & Berry Platter vG GF DF  
Morning Fruit Juices  
Freshly Brewed Coffee & Selection of Teas  
37.

## Hudson Pioneer Breakfast

Scrambled Eggs with Fine Herbs v DF  
Country Sausages & Smoked Bacon GF DF  
Heirloom Potato Hash v GF DF  
Roasted Plum Tomatoes vG GF DF  
Buttermilk Pancakes v  
Freshly Baked Butter Mini Croissants & Mini Danishes v  
Seasonal Selection of Breakfast Muffins & Morning Bread v  
Yoghurt & Granola with Seasonal Fruit Conserve v  
Sliced Fruit & Berry Platter vG GF DF  
Morning Fruit Juices  
Freshly Brewed Coffee & Selection of Teas  
39.

## The Full Hudson

Chef's Selection of Oven-baked Frittatas  
Brioche French Toast & Maple Syrup v  
Country Sausages & Smoked Bacon GF DF  
Heirloom Potato Hash v GF DF  
Oven-roasted Tomatoes vG GF DF  
Smoked Salmon Platter with Red Onions, Capers,  
Watercress & Chive Cream Cheese GF  
Freshly Baked Butter Mini Croissants & Mini Danishes v  
Assorted Selection of Muffins, Bagels & Morning Bread v  
Yoghurt & Granola with Seasonal Fruit Conserve v  
Sliced Fruit & Berry Platter vG GF DF  
Morning Fruit Juices  
Fresh Fruit Smoothies vG GF DF  
Freshly Brewed Coffee & Selection of Teas  
49.

# Breakfast Enhancements

priced per piece · minimum order of one dozen

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## À la Carte

Fresh Whole Fruit VG GF DF	3.
Fruit Yoghurt v	3.
Sliced Morning Bread v	3.
Assorted Mini Danishes v	3.
Butter Mini Croissants v	3.
Seasonal Selection of Breakfast Muffins v	3.50
Soft or Hard-boiled Eggs v GF DF	3.50
Market Fruit Salad VG GF DF	4.
Brioche French Toast Cinnamon Sugar v	4.
Gluten-free Muffin v GF	4.25
Gluten-free Banana Bread v GF	4.50
Buttermilk Pancakes Maple Syrup v	5.
Vegan Hash VG GF DF	9.
Sliced Fruit & Berries VG GF DF	9.
Vegan Scramble VG GF DF	9.

# BREAK TIME



# Break Time priced per person

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## Health Smart v GF DF

Infused Water & Fresh Fruit Smoothies  
Assorted Fresh Dips & Raw Vegetables  
Sliced Seasonal Fruit & Berries  
Coconut Chia Seed Pudding with Dried Fruit  
17.

## Meat Board

Selection of Local Meats, Assorted Breads, Mustards  
17.

## Cheese, Please! v

Local & International Cheeses  
Fruit Preserves  
Grapes & Berries  
Freshly Baked Bread  
17.

## Non-Alcoholic Beverages

Freshly Brewed Coffee <i>in increments of 50</i>	<i>per person</i>	4.50
Decaffeinated, Black & Specialty Tea	<i>per person</i>	4.50
Bottled Juice	<i>each</i>	4.
Soft Drink	<i>each</i>	4.
Sparkling & Still Mineral Water	<i>small each</i>	4.
	<i>large each</i>	8.
Freshly Squeezed Seasonally Inspired Lemonade	<i>per person</i>	5.
Infused Water Seasonally Inspired	<i>less than 100</i>	35.
	<i>more than 100</i>	50.

## Veggies, Chips & Dips v

Roasted Garlic Hummus GF DF  
Spinach & Artichoke Dip  
Creamy Tzatziki  
Tortilla Chips & Vegetable Crudités  
18.

## Additions priced per dozen

Coffee Cakes <small>v</small>	36.
Sliced Banana Bread <small>v</small>	36.
Date Power Ball <small>VG GF DF</small>	37.
Assorted Macarons <small>v</small>	37.
Assortment of Freshly Baked Cookies <small>v</small>	39.
Assortment of Cookies & Brownies <small>v</small>	42.
Breakfast Muffins <small>v</small>	44.
Freshly Baked Butter Mini Croissants <small>v</small>	44.
Chocolate Brownies <small>v GF</small>	46.

# BUFFET



# Buffet

priced per person · minimum 20 persons

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## Olympic Plaza Picnic

### Romaine Heart Caesar

Housemade Lardons, Sourdough Croutons,  
Parmigiano-Reggiano, Caesar Dressing

### Artisanal Greens v GF

Crumbled Goat Cheese, Dried Cranberries,  
Shaved Root Vegetables, Toasted Sunflower Seeds,  
Balsamic & Oregano Vinaigrette

### Chickpea & Bean Salad vGF DF

Cherry Tomatoes, Bell Pepper, Cucumber,  
Fine Herb & Grainy Mustard Vinaigrette

### Baby Potato Salad v GF DF

Boiled Egg, Celery, Green Onion, Dill Pickle,  
Parsley, Housemade Mayo

—

### Variety of Seasonally Inspired Artisanal Meat & Vegetarian Sandwiches

—

### Kosher Dill Pickles & Pepperoncino vGF DF

—

### Cookie & Brownie Platter v

—

### Freshly Brewed Coffee & Selection of Teas

40.

## Bavarian Alpine

### Warm Potato Salad vGF DF GF

Onion, Grainy Dijon Dressing

### Creamy Cucumber Salad v GF

Chives, Yoghurt

### Sauerkraut Salad vGF GF DF

Celery, Red Pepper, Radish

### Lentil Soup v DF GF

Carrot, Celery, Potato

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### Beef Goulash DF GF

Potato, Carrot

### Chicken Schnitzel

### Roast Beef (Böfflamott) GF

Red Wine Sauce

### Braised Red Cabbage v

### Potato Kugel v DF GF

Egg, Onion

—

### O&B Sweet Treats v

—

### Freshly Brewed Coffee & Selection of Teas

45.

# Buffet

priced per person · minimum 20 persons

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## Il Pranzo

### Romaine Heart Caesar

Housemade Lardons, Sourdough Croutons,  
Parmigiano-Reggiano, Caesar Dressing

### Grilled Vegetable Antipasto VG GF DF

Zucchini, Eggplant, Red Peppers, Artichokes, Olives,  
Fennel, Olive Oil

### Caprese Salad v GF

Mixed Tomatoes, Bocconcini, Basil, Vincotto

### Pasta Salad v

Red Onion, Tomato, Arugula Pistou, Pecorino

### Focaccia Bread v

Rosemary, Sea Salt, Olive Oil

—

### Olive Chicken GF DF

Roast Chicken Thighs, Stewed Peppers, Red Wine, Tomato

### Polpette

Beef Meatballs, Tomato Sauce, Basil, Parmigiano-Reggiano

### Broccoli Penne v

Roasted Garlic, Chilies, Olive Oil, Parmigiano-Reggiano

### Roast Pork Shoulder GF DF

Fennel Confit, Pork Jus

—

### O&B Sweet Treats v

—

Freshly Brewed Coffee & Selection of Teas

49.

## The Elizabethan

### Chickpea & Bean Salad VG DF GF

Cherry Tomatoes, Bell Pepper, Cucumber,  
Fine Herb & Grainy Mustard Vinaigrette

### Crunchy Asian Slaw v GF DF

Cabbage, Vegetable Ribbons, Charred Green Onion,  
Cilantro, Sesame Dressing

### Tomato & Cucumber Salad v GF DF

Feta, Fresh Basil, Balsamic Dressing

### Mixed Leafy Greens v GF DF

Shaved Carrot & Fennel, Cranberries, Poppy Seeds

—

### Grilled Rosemary Focaccia v

### Assortment of Pickles v GF DF

—

### Sliced Chicken Breast GF DF

Tarragon Chili Gremolata

### Grilled Flat Iron Steak GF DF

Red Wine Sauce

### Falafel v

Chimichurri

—

### O&B Sweet Treats v

—

Freshly Brewed Coffee & Selection of Teas

49.

# Buffet

priced per person · minimum 20 persons

## The Hudson Classic

**Chicory Chopped Salad** v GF DF  
Cucumber, Peppers, Cherry Tomatoes, Radishes,  
Chickpeas, Citrus Dressing

**Roasted Beet Salad** v GF  
Heirloom Beets, Raspberry Vinaigrette,  
Shaved Pecorino, Endive

**Baby Potato Salad** v GF DF  
Boiled Egg, Celery, Green Onion, Dill Pickle,  
Parsley, Housemade Mayo

—

**Roast Chicken** GF DF  
Lemon, Chilies, Tarragon

**Slow-cooked Atlantic Salmon** GF  
Bean Cassoulet, Fennel Cream Sauce

**Roasted Winter Vegetable Ragoût** v GF  
Creamy Polenta

**Crispy Brussels Sprouts** VG DF GF  
Chili Maple Sauce

—

O&B Sweet Treats v

—

Freshly Brewed Coffee & Selection of Teas

55.

## New Delhi

**Fresh Kachumber Salad** VG GF DF  
Cucumber, Cherry Tomatoes, Radish, Carrot, Cilantro,  
Fresh Lemon, Cumin

**Chaat Masala** v GF  
Tomato, Red Onion, Radish, Spiced Yoghurt Dressing

**Chana Salad** v GF DF  
Chickpea, Pepper, Carrot, Potato

**Grilled Naan** v

—

**Vegetable Korma** v GF DF  
Stewed Mixed Vegetables, Chickpeas, Cilantro, Coconut

**Red Lentil Dal** v GF  
Tomatoes, Onions, Spices

**Cumin Basmati Rice** v GF DF

**Chicken Tikka Masala** GF  
Chicken Thighs, Creamy Tomato Sauce

**Beef Vindaloo** GF  
Slow-cooked Beef, Spiced Red Sauce

—

O&B Sweet Treats v

—

Freshly Brewed Coffee & Selection of Teas

56.

## Additions

priced per person

<b>Boiled Eggs</b> v GF DF	3.
<b>Marinated Tofu</b> VG GF DF	5.
<b>Corn and Basil Velouté</b> v GF	5.
<b>Sliced Chicken Breast</b> GF DF	6.
<b>Seared Halloumi</b> v GF	6.

# CANAPÉS



# Canapés

priced per piece · minimum one dozen per selection

## Garden

Crispy Spring Roll Plum Sauce	VG DF	4.
Tomato Bruschetta Crostini	VG DF	4.
Seared Mushroom Toasted Focaccia, Balsamic, Fine Herbs	V DF	4.
Tomato & Baby Mozzarella Basil	V GF DF	4.
Buffalo Cauliflower Bite Ranch Dollop	V	4.
Mini Grilled Cheese Tomato, Goat Cheese	V	4.
Spinach Feta Tartlet Onion Jam	V	4.
Fried Mac & Cheese Spicy Ketchup, Chive	V	4.
Smoky Deviled Egg Spanish Paprika, Chive	V	4.

## Ocean

Crab Cake Creole Rémolade		5.
Shrimp & Avocado Tostada Tortilla Chip	DF	5.
Coconut Shrimp Sweet Chili Sauce		5.
Fried Fish Fritter Tartar Sauce		5.
Tuna Roll Togarashi Mayo		5.50
Albacore Tuna Tataki Rice Cracker, Sticky Ponzu, Sesame	GF DF	5.50
Bay Scallop Crudo Orange, Fennel, Thai Chili	GF DF	5.50
Ahi Tuna Tartare Soy Sesame, Avocado, Wonton Crisp	DF	6.

## Farm

Merchant Sausage Potato Chip, Grainy Mustard	DF	5.
Beef Meatball Tomato Sauce, Basil, Grana Padano		5.50
Crispy Fried Pork Belly Thai Sauce	GF DF	5.50
Nashville Fried Chicken Napa Cabbage & Scallion Slaw	GF DF	5.50
Steak Bite Togarashi Aioli	GF DF	5.50
Beef Tartare Potato Chip, Caper Aioli	DF GF	5.50
Chicken & Vegetable Dumpling Sesame, Scallion		5.50
Chicken Tikka Skewer Cilantro Chutney	GF	5.50

## Sweet

Fruit Tart	V	4.
Mini Sweet Treat	V	4.
Mini Cheesecake		4.
Caramel Popcorn	GF	4.50
Mini Doughnuts		4.50
Truffle Popcorn	GF DF	4.50

*Not sure what to select? Our Chef will create a seasonally inspired selection of four canapés per person, which will include a variety of vegetarian, seafood and meat creations.*

15. per person 3.75 for each additional piece 15. per person for Chef's dessert selection

# PLATED



# Plated

priced per item

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*Customize your multi-course dinner menu by selecting from the offerings below. Your event specialist can assist with tailoring your selections to suit your event needs.*

*Dinner includes artisanal bread, sea salted butter.*

## Soups

**Corn & Basil Velouté** v GF  
Charred Corn Niblets, Basil  
12.

**Roasted Carrot** VG GF DF  
Scallion Oil, Spiced Pumpkin Seeds  
12.

**Potato Leek** VG GF  
Pickled Shallot, Crispy Leeks  
13.

**Mushroom Forestière** v  
Truffle Cream, Chives  
15.

## Starters

**Beef Carpaccio** GF  
Dijon Aioli, Shaved Grana Padano, Frisée Salad  
19.

**Rotini Primavera** v  
Pepper, Cherry Tomato, Broccolini, Rosé Sauce,  
Grana Padano  
18.

**Crab Cake**  
Citrus Celeriac Rémoulade, Chipotle Aioli  
19.

**Salmon Gravlax** GF  
Shaved Fennel, Citrus Arugula Salad,  
Goat Cheese Mousse  
22.

**Classic Steak Tartare**  
Potato Chips  
24.

## Salads

**Baby Greens** VG GF  
Mixed Greens, Arugula, Dried Cranberries,  
Pickled Root Vegetables, Toasted Pumpkin Seeds,  
Red Wine Vinaigrette  
16.

**Crunchy Asian Slaw** v GF DF  
Cabbage, Vegetable Ribbons, Charred Greens Onion,  
Cilantro, Sesame Dressing  
16.

**Caesar**  
Smoked Bacon, Sourdough Croutons,  
Grana Padano, Caesar Dressing  
17.

**Mediterranean** v GF  
Quinoa, Roasted Red Pepper, Olives, Tomato,  
Cucumber, Arugula, Feta, Spiced Citrus Vinaigrette  
17.

**Caprese** v GF  
Mixed Tomatoes, Basil, Bocconcini, Vincotto, Olive Oil  
19.

# Plated priced per item

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## Main Courses

### Jerk Chicken Thigh **DF**

Dirty Rice, Charred Broccolini, Carrots,  
Mango Habanero Sauce  
38.

### Pan-roasted Chicken Suprême **GF**

Yukon Gold & Sweet Potato Mash, Mushroom Fricassée,  
Roasted Brussels Sprouts, Brandy Peppercorn Demi-Glace  
40.

### Center Cut Pork Chop **DF**

Brined, Smoked & Grilled, Prairie Grain Risotto, Cider-  
braised Red Cabbage, Wilted Greens, Grainy Mustard Jus  
40.

### Canadian Atlantic Salmon **GF**

Bean Cassoulet, Fennel Purée, Sauce Vierge  
43.

### Boneless Short Rib **GF**

Silky Mash, Wilted Greens, Rainbow Carrots,  
Parsnip Purée, Red Wine Mustard Sauce  
47.

### Seared Duck Breast **GF**

Potato Rösti, Broccoli Florets, Pearl Onions,  
Sour Cherry Jus  
55.

### Seared Alberta Beef Tenderloin **GF**

Silky Mash, Wilted Greens, Rainbow Carrots,  
Parsnip Purée, Red Wine Sauce  
60.

## Vegetarian Mains

### Mushroom Gnocchi **VG GF**

Mushroom Blend, Cream Sauce  
32.

### Cajun-smoked Cauliflower **VG GF DF**

Braised Grains, Wilted Greens, Roasted Cherry Tomato,  
Red Pepper Chimichurri  
33.

### Fusilli A Olio **VG**

Garlic, Olive Oil, Spring Pea, Edamame Bean, Grana Padano  
32.

### Vegetable Bourguignon **VG GF DF**

Carrot, Tomato, Potato  
34.

*Want to offer guests a choice? Select two proteins and one vegetarian entrée for no additional charge.*

*We're happy to prepare an additional selection for 5. per person, per appetizer and 10. per person, per entrée.*

*Speak with your event specialist for more details.*

# Dinner Enhancements

priced per person

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**Large Marinated Mediterranean Olives** VG GF DF

4.

**Vegetable Antipasto Platter** VG GF DF

Wood-grilled Bell Pepper, Artichoke, Eggplant, Zucchini,  
Oregano, Balsamic Oil

6.

**Trio of Dips** v

Smoked Baba Ghanoush, Tzatziki,  
Roasted Garlic Hummus, Grilled Bread

7.

**Cheese Course** v

International Cheese Selection, Preserves, Chutney, Crostini

9.

**Charcuterie**

Cured Meats, Grainy Mustard, Crostini, Pickles

9.

**Lemon & Ginger Sorbet** VG GF DF

4.

**Lime Sherbet** VG GF DF

5.

# Desserts

priced per person

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**Red Wine Poached Pear** v GF  
Cinnamon Mascarpone Cheese  
13.

**Vanilla Panna Cotta** v GF  
Seasonal Berry Compote, Berries  
13.

**O&B Carrot Cake** v  
Cream Cheese Icing, Candied Walnuts  
14.

**Espresso Chocolate Mousse** v GF  
Saskatoon Berry Compote  
14.

**Chocolate Torte** v GF DF  
Strawberry Coulis, Mint  
14

**Tiramisu** V  
Espresso, Chocolate, Dulce de Leche  
15.

**Basque Cheesecake**  
Mixed Berry Compote  
15.

# RECEPTION & FOOD STATIONS



# Reception & Food Stations priced per person

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*minimum order relative to guaranteed guest count required · speak to your event specialist for details*

## Crudité Platter v GF

Seasonal Vegetables, Creamy Garlic Hummus, Truffle Ranch Dip  
12.

## Classic Poutine v GF

House-cut Russet Fries, Cheddar Cheese Curds, Chicken Gravy, Green Onion Curls  
14.

*Make it vegetarian with our own mushroom gravy*

16.

*add Smoked Chicken 5. BBQ Pulled Pork 7.*

## Sliders

*Choice of three sliders · based on three pieces per person*

**Nashville Fried Chicken Thigh** Hudson Hot Sauce, Coleslaw

**Mini Cheeseburger** Burger Sauce, Cheddar Cheese, Pickle  
*add bacon 0.50*

**Pulled BBQ Beef** Red Cabbage Slaw

**Falafel** Vegan Mayo, Pickled Red Onion, Arugula **vg**

**Crispy Tofu** Charred Green Onion, Roasted Garlic & Sesame Aioli **vg**

18.

## Mediterranean Table v

Roasted Beet Dip, Black Olive Tapenade, Hummus, House-baked Artisanal Bread Selection, Greek Salad, Tabbouleh Salad

18.

## Pastas v

*Served with parmigiano-reggiano, chilies, garlic bread & olive oil*

**Fusilli A Olio** Garlic, Olive Oil, Spring Pea, Edamame Bean, Grana Padano

**Creamy Potato Gnocchi** Mushroom, Truffle, Arugula, Cream  
18.

*gluten-free pasta available upon request*

## Tacos GF

Pork Carnitas, Roast Chicken, Smoked Cauliflower, Corn Tortillas, Avocado, Pico de Gallo, Crema, Pickled Red Onions, Cotija Cheese, Cilantro, Jalapeño, Salsa Verde  
19.

## Poke Bowls GF

Ahi Tuna, Atlantic Salmon, Fried Eggplant, Sushi & Brown Rice, Avocado, Seaweed, Radish, Edamame Bean, Cucumber, Pickled Cabbage, Jalapeño, Green Onions, Spicy Mayo, Miso Aioli  
19.

## Farmers' Market Salad Bar v

Mixed Greens, Arugula, Chopped Romaine, Red Wine Vinaigrette, Caesar & Green Goddess Dressing, Broccoli, Cauliflower, Carrots, Cucumber, Peppers, Tomato, Red Onion, Radish, Dried Apricots & Cranberries, Goat Cheese, Parmigiano-Reggiano, Crumbled Feta, Toasted Sunflower Seeds, Pumpkin Seeds, Croutons  
24.

# Reception & Food Stations priced per person

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## Shucked Canadian Oysters GF DF

Classic Mignonette, Lemon, Tabasco,  
Worcestershire Sauce, Horseradish

18.

*minimum 100 pieces*

*prices and availability are subject to change*

## Canadian Deli Counter

Selection of Canadian Cheeses, Preserves, Chutneys,  
Housemade Smoked Meat, Selection of Salumi Cured  
Meats, Pasta Salad, Marinated Peppers & Olives,  
Housemade Pickles, Sauerkraut, Rye Bread,  
Grilled Bread, Crostini

19.

## Boneless Roast Lamb

Mediterranean Salad, Greek Lettuce Salad, Tzatziki,  
Lemon Roasted Potatoes, Grilled Pita Bread

22.

## Meat Board

Selection of Local Cured Meats, Crostini, Grilled Bread,  
Selection of Mustards

17.

## Haute Dog

A Single All-Beef Hot Dog, Brioche Bun, Traditional  
Condiments, Housemade Pickled Jalapeño, Sauerkraut,  
Shredded Cheese. Veggie Dogs Available Upon Request

13.

*upgrade to smokies +2.5*

## Beef Carving Station

*Whole cuts, gently cured, lightly smoked  
& rubbed with a blend of spices & fresh herbs*

*Choice of one protein*

**Strip Loin** 29.

**Prime Rib** 32.

Mash, Horseradish Cream, Housemade Mustard,  
Proper Beef au Jus, Mini Yorkshires, Potato Chips

## Sliced Seasonal Fruit Platter VG GF DF

Fresh Berries

16.

## Sweet Shop v

Brownies, Petit Four, Mini Cheesecake, Tartlet

17.

## Cheese, Please! v

Local & International Cheeses, Fruit Preserves,  
Grapes & Berries, Freshly Baked Bread

17.

# BEVERAGES



# Beverages

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## Non-Alcoholic

Freshly Brewed Coffee <i>in increments of 50</i>	<i>per person</i>	4.50
Decaffeinated, Black & Specialty Tea	<i>per person</i>	4.50
Bottled Juice	<i>each</i>	4.
Soft Drink	<i>each</i>	4.
Sparkling & Still Mineral Water	<i>small each</i>	4.
	<i>large each</i>	8.
Freshly Squeezed Seasonally Inspired Lemonade	<i>per person</i>	5.
Infused Water Seasonally Inspired	<i>less than 100</i>	35.
	<i>more than 100</i>	50.

## Standard Bar Rail

	<i>per oz.</i>	10.
Smirnoff Vodka		
Sauza Silver Tequila		
Tanqueray Gin		
Jim Beam Whiskey		
Bacardi White Rum		
Bacardi Spiced Rum		
Alberta Premium Rye		
Baileys Irish Cream		

## Premium Bar

	<i>per oz.</i>	12.
Tito's Vodka		
Bombay Sapphire Gin		
Havana Club Reserva Rum		
Crown Royal Whisky		
Buffalo Trace Bourbon		
1800 Reposado Tequila		
Johnnie Walker Black Label Scotch		

## Bar Add-Ons

	<i>per oz.</i>	
Ciroc Vodka		12.
Empress Gin		12.
Maker's Mark Bourbon		12.
Bulleit Rye		12.
Hennessy V.S		13.

## Beer

Domestic	<i>per bottle</i>	9.
Craft	<i>per bottle</i>	10.
Import	<i>per bottle</i>	11.
Cider	<i>per can</i>	9.
Non-Alcoholic Beer	<i>per bottle</i>	8.

*Please note a minimum of 500. bar sales before tax & gratuities is required, or a bartender charge will be added to your bill.*

## Dry Bar Package

Pop, Juice, Coffee & Tea	<i>per person</i>	25.
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## Ultra Dry Bar Package

Pop, Juice, Lemonade, Bottled Water, San Pellegrino Fruit, Coffee & Tea	<i>per person</i>	30.
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# Additional Bar Add-on Experiences

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## Mocktail

<b>Strawberry No-hito</b> Strawberry Syrup, Lime, Soda Water	<i>minimum order of 25</i>	8.
<b>Hudson Shirley Temple</b> Grenadine, Orange Juice, Sprite	<i>minimum order of 25</i>	8.
<b>Pineapple Confusion</b> Pineapple, Mint, Lemon, Soda Water	<i>minimum order of 25</i>	9.
<b>Sunset Spritz</b> Grapefruit Juice, Lime Juice, Simple Syrup, Soda Water	<i>minimum order of 25</i>	9.

## Cocktail

<b>Bloody Caesar</b> Vodka, Clamato Juice, Tabasco, Lime, Worcestershire Sauce		14.
<b>Margarita</b> Tequila, Triple Sec, Lime	<i>minimum order of 25</i>	14.
<b>Espresso Martini</b> Vodka, Kahlúa, Baileys, Espresso	<i>minimum order of 25</i>	15.
<b>Old Fashioned</b> Bourbon, Angostura Bitters, Orange Twist		17.
<b>French 75</b> Gin, Prosecco, Lemon		17.
<b>Aperol Spritz</b> Prosecco, Aperol, Soda Water		17.

# Wine List

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## Sparkling

Benvolio Prosecco, Veneto, Italy	55.
Masottina Prosecco Rosé Brut, Veneto, Italy	65.
Taittinger Cuvée Prestige Brut, Champagne, France	145.
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Loxton Brut, South Australia, Australia (Non-alcoholic)	31.

## Rosé

Perrin Ventoux Rosé, Rhône Valley, France	50.
Studio Rosé Miraval, Méditerranée, Provence, France	60.
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Moscato Rosé, South Australia, Australia (Non-alcoholic)	28.

## White

Benvolio Pinot Grigio, Friuli-Venezia Giulia, Italy	50.
Dr. Loosen Riesling, Mosel, Germany	63.
11 <sup>th</sup> Hour Cellars Chardonnay, California	64.
Te Henga Sauvignon Blanc, New Zealand	65.
Joel Gott Sauvignon Blanc, California	66.
Domaine Laroche 'Saint Martin' Chablis, France	84.

## Red

Benvolio 'Rosso', Veneto, IT	50.
Luigi Bosca 'La Linda' Malbec, Mendoza, Argentina	50.
Bodegas Arráez 'Eduardo Bermejo' Tempranillo, Valencia, Spain	54.
11 <sup>th</sup> Hour Cellars Pinot Noir, California	54.
Frescobaldi Castiglioni Chianti, Italy	59.
Château Recogne Bordeaux Blend, Bordeaux Supérieur, France	63.
Sokol Blosser 'Evolution' Pinot Noir, Willamette Valley, Oregon	73.
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Cabernet Sauvignon (Non-alcoholic)	28.

*Looking for something in particular? Please speak to your event specialist for details.*

*Prices and selections are subject to change based on market value and availability.*