

# 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 Century Hall.

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 linens (tablecloths & napkins)
- » Round tables, square tables & cocktail tables
- » Leather dining chairs
- » Table flatware, glassware & barware
- » Candles
- » Table numbers
- » Printed, personalized menus for each place setting
- » In-house dance floor

## Venue Costs

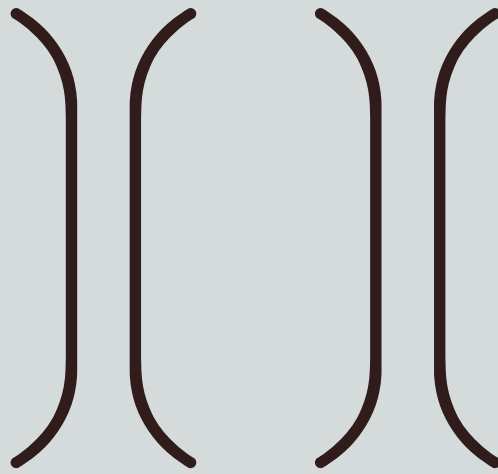
Your event specialist will work with your vision and budget. Room rentals and minimum spend requirements vary by day of the week and the timing of your event. Plated and buffet menu packages are available, priced per person. Host, cash and bar packages are also available. Customized offerings can be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







# HUDSON

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# BREAKFAST





# Breakfast Buffet

priced per person · minimum 20 persons

*Available Monday through Friday only, excluding holidays.*

## Traditional Continental

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

## Wellness Breakfast

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

## Deluxe Continental

Assorted Bagels, Smoked Salmon Spread, Roasted Garlic  
& Herbs, Everything Cream Cheese  
Spinach Wrap with Scrambled Egg, Tomato,  
Artisan Greens, Aged Cheddar  
Freshly Baked Butter Croissants & Mini Danishes  
Seasonal Selection of Breakfast Muffins & Banana Bread  
Yoghurt & Granola Jars with Seasonal Fruit Conserve  
Butter & Jams  
Sliced Fruit & Berry Platter  
Morning Fruit Juices  
Freshly Brewed Coffee & Selection of Teas  
37.

## Hudson Pioneer Breakfast

Scrambled Eggs with Fines Herbes  
Country Sausages & Smoked Bacon  
Heirloom Potato Hash  
Roasted Plum Tomatoes & Maple Baked Beans  
Freshly Baked Butter Croissants & Mini Danishes  
Seasonal Selection of Breakfast Muffins & Banana Bread  
Yoghurt & Granola Jars with Seasonal Fruit Conserve  
Sliced Fruit & Berry Platter  
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  
Country Sausages & Smoked Bacon  
Fried Heirloom Potato Hash  
Oven-roasted Tomatoes  
Smoked Salmon Platter with Red Onions, Capers,  
Watercress & Chive Cream Cheese  
Freshly Baked Butter Croissants & Mini Danishes  
Assorted Selection of Muffins, Bagels & Banana Bread  
Yoghurt & Granola Jars with Seasonal Fruit Conserve  
Sliced Fruit & Berry Platter  
Morning Fruit Juices  
Fresh Fruit Smoothies  
Freshly Brewed Coffee & Selection of Teas  
49.



# Breakfast Enhancements

priced per piece · minimum order of one dozen

## À La Carte

Chef's Seasonally Inspired Mini Quiche	3.
Fresh Whole Fruit	3.
Fruit Yoghurt	3.
Sliced Banana Bread	3.
Assorted Mini Danishes	3.
Butter Croissants	3.
Seasonal Selection of Breakfast Muffins	3.50
Soft or Hard-boiled Eggs	3.50
Market Fruit Salad	4.
Brioche French Toast Cinnamon Sugar	4.
Gluten-free Muffin	4.25
Gluten-free Banana Bread	4.50
Buttermilk Pancakes Maple Syrup	5.
Mini Seasonal Fruit Skewer	7.
Smoked Salmon Platter Shaved Red Onion, Capers, Watercress, Horseradish Chantilly Cream	9.
Sliced Fruit & Berries	9.
Vegan Scramble	9.

# Plated Breakfast

priced per person

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## Breakfast Prix Fixe 1

### Mushrooms on Toast

Grilled Sourdough, Scrambled Eggs, Fine Herbs,  
Mushroom Fricassée, Goat Cheese, Frisée Salad

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### Market Fresh Fruit Salad

Mint Syrup

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### Freshly Brewed Coffee & Selection of Teas

39.

## Breakfast Prix Fixe 2

### Basket of Morning Breads

Butter Croissants, Scones, Danish

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### Ham & Swiss Quiche

House-smoked Ham, Swiss Cheese, Chives,  
Creamed Spinach, Heirloom Potato Hash

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### Fresh Fruit & Berry Platter

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### Freshly Brewed Coffee & Selection of Teas

44.

*Want to offer guests a choice? We're happy to prepare an additional entrée selection for 10. per person.  
Speak with your event specialist for more details.*



# BREAK TIME



# Break Time

priced per person

## Health Smart

Infused Water & Cold-pressed Juices

Assorted Fresh Dip & Raw Vegetables

Sliced Seasonal Fruit & Berries

Coconut Chia Seed Pudding with Dried Fruit

Freshly Brewed Coffee & Selection of Teas

17.

## Veggies, Chips & Dips

Creamy Turmeric Hummus

Smoky Baba Ghanoush

Creamy Tzatziki

Tortilla Chips & Vegetables Crudités

Freshly Brewed Coffee & Selection of Teas

18.

## Sweet Seduction

Selection of Chocolates, Mini French Pastries & Tarts

Sliced Seasonal Fruit & Berries

Freshly Brewed Coffee & Selection of Teas

17.

## Additions

priced per dozen

Coffee Cakes 36.

Sliced Banana Bread 36.

Assorted Biscotti 37.

Assorted Madeleines 37.

Assortment of Freshly Baked Cookies 39.

Assortment of Cookies & Brownies 42.

Breakfast Muffins 44.

Freshly Baked Artisanal Butter Croissants 44.

Chocolate Brownies 46.

## Cheese, Please!

Local & International Cheeses

Fruit Preserves

Grapes & Berries

Freshly Baked Bread

Freshly Brewed Coffee & Selection of Teas

17.



# LUNCH



# Plated Lunch

priced per item

## Soups

### Sweet Potato & Curried Coconut

Cilantro, Pumpkin Seeds

12.

### Tomato & Feta

Roasted Fennel, Dill

12.

### Roasted Red Pepper

Tomato, Cream

12.

### O&B Mushroom

Porcini Cracker, Chives

14.

## Salads

### Artisanal Greens

Crumbled Goat Cheese, Dried Cherries,  
Shaved Root Vegetables, Toasted Sunflower Seeds,  
Balsamic Vinaigrette

15.

### Bitter Greens

Radicchio, Frisée, Apples, Walnuts, Blue Cheese,  
Grainy Mustard Vinaigrette

15.

### Baby Arugula

Shaved Fennel, Asian Pear, Spiced Pecans, Citrus Olive Oil,  
Shaved Grana Padano

16.

### Mediterranean

Quinoa, Roasted Red Pepper, Olives, Tomato, Cucumber,  
Feta, Red Wine Vinaigrette

16.

### Romaine Hearts

Green Beans, Fingerling Potatoes, Tomato Confit, Olives,  
Capers, Anchovy Vinaigrette,

17.

### Caprese

Fior di Latte, Tomato, Basil, Balsamic Glaze

20.

## Pasta

### Penne Puttanesca

Tomato Confit, Olives, Capers, Ricotta, Fresh Herbs,  
Olive Oil

26.

### Rigatoni Bolognese

Beretta Farms Beef, Housemade Bacon, Fresh Herbs, Milk,  
Grana Padano

28.

## Fish

### Oven-roasted Cod

White Beans, Lentils, Edamame, Peas,  
Watercress & Mint Pistou

37.

### Grilled Salmon

Bacon & Fennel Purée, Haricots Verts, Braised Radish,  
Horseradish, Dill

37.

### Mahi-mahi

Caribbean Spice, Coconut Rice & Peas, Sweet Potato Salad,  
Jerk Sauce

42.

## Chicken

### Oregano & Lemon Roast Chicken Thighs

Lentils, Peas, Asparagus, White Wine Pan Jus

35.

### Chicken Schnitzel

Lemon Caper Sauce, Braised Red Cabbage,  
Roasted Potatoes, Green Beans

35.

### Spiced Chicken Breast

Coconut Carrot Purée, Baby Bok Choy,  
Ginger Garlic Glaze, Pickled Shiitakes

37.



# Plated Lunch

priced per person

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## Beef & Pork

### Mustard & Rosemary Grilled Flat Iron

Creamed Spinach, Smashed New Potatoes, Roasted Tomato,  
Watercress, Chimichurri  
28.

### Pork Agrodolce

Fennel Confit, Stewed White Beans, Braised Cippolinis,  
Crispy Brussels Sprouts  
35.

### Boneless Beef Short Rib

Pommes Purée, Mushroom Fricassée, Roasted Carrots,  
Peppercorn Sauce  
44.

## Desserts

### O&B Carrot Cake

Walnut Crumble, Cream Cheese Frosting  
11.

### Lemon Posset

Fresh Berries, Shortbread  
12.

### Croissant Bread Pudding

Chocolate, Pecans, Crème Anglaise  
12.

### Berry Tart

Brown Butter Crumble, Whipped Vanilla Mascarpone  
12.

# Lunch Buffet

priced per person · minimum 20 persons

## Olympic Plaza Picnic

Young Kale & Romaine Heart Caesar  
Housemade Lardons, Sourdough Croutons,  
Parmigiano-Reggiano, Caesar Dressing

**Artisan Greens**  
Crumbled Goat Cheese, Dried Cherries,  
Shaved Root Vegetables, Toasted Sunflower Seeds,  
Balsamic & Oregano Vinaigrette

**Bulgur Wheat Salad**  
Red Onions, Roasted Red Peppers, Cucumber, Chickpeas,  
Feta, Lemon Dill Dressing

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

—

Variety of Seasonally Inspired Artisanal Meat  
& Vegetarian Sandwiches

**Reuben Panini**  
Montreal-style House-smoked Meat, Russian Dressing,  
Swiss Cheese, Sauerkraut

—

Pickled Vegetables & Big Sliced Pickles

—

Cookie & Brownie Platter

—

Freshly Brewed Coffee & Selection of Teas

40.

## Little Ukraine

Potato Salad  
Egg, Green Onion, Dill Pickle

**Cucumber & Radish Salad**  
Tomato, Chives, Yoghurt,

**Borscht**  
House-smoked Ham, Cabbage, Sour Cream

**Cabbage Rolls**  
Brown Rice, Ground Beef, Hungarian Paprika, Onion

**Roast Chicken**  
Herbed Butter, Fingerlings, Carrots

**Pierogies**  
Bacon, Green Onion, Sour Cream

**Buttered Root Vegetables**  
Fresh Dill

Kielbasa Mac & Cheese

—

O&B Sweet Treats

—

Freshly Brewed Coffee & Selection of Teas

44.

# Lunch Buffet priced per person

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## Little Italy minimum 20 persons

**Young Kale & Romaine Heart Caesar**  
Housemade Lardons, Sourdough Croutons,  
Parmigiano-Reggiano, Caesar Dressing

**Grilled Vegetable Antipasto**  
Zucchini, Eggplant, Red Peppers, Artichokes, Olives,  
Fennel, Olive Oil

**Caprese Salad**  
Broxburn Tomato, Bocconcini, Basil, Balsamic

**Orecchiette Salad**  
Red Onion, Tomato, Arugula Pesto, Ricotta Salata

**Foccacia Bread**  
Rosemary, Sea Salt, Olive Oil

—

**Olive Chicken**  
Roast Chicken Thighs, Stewed Peppers, Red Wine, Tomato

**Polpette**  
Beef, Veal & Pork Meatballs, Tomato Sauce

**Italian Sausage & Rapini Penne**  
Roasted Garlic, Olive Oil, Parmigiano-Reggiano

**Roast Pork Shoulder**  
Fennel Confit, White Wine Jus

—

**O&B Sweet Treats**

—

**Freshly Brewed Coffee & Selection of Teas**  
48.

## The Hudson Classic minimum 25 persons

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

**Iceberg Wedge Salad**  
Cured Tomato, Pomegranate, Crispy Lentils,  
Avocado, Creamy Blue Cheese Dressing

—

**Whole Roast Chicken**  
Lemon, Chili, Tarragon

**Slow-cooked Atlantic Salmon**  
Fine Herb Rice Pilaf, Charred Orange Emulsion

**Roasted Winter Vegetable Ragoût**  
Baby Kale, Creamy Polenta

**Crispy Brussels Sprouts**  
Pine Nuts, Sweet Mustard Aioli

—

**O&B Sweet Treats**

—

**Freshly Brewed Coffee & Selection of Teas**  
49.



# Lunch Buffet

priced per person · minimum 20 persons

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## Banker's Hall

Chef's Seasonally Inspired Soup

Parker House Rolls

Chicory & Shaved Fennel

Radicchio, Frisée, Orange, Sunflower Seeds, Ricotta Salata

Baby Potato Salad

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

Beet & Quinoa Salad

Goat Cheese, Baby Greens, Yoghurt, Granola

—

Oven-roasted Cod

White Beans, Lentils, Edamame, Peas,  
Watercress & Mint Pistou

Baked Mac 'n' Cheese

Oven-roasted Pulled Chicken, Green Peas,  
Three-cheese Blend, Goldfish Cracker Crumble

Boneless Short Rib Bourguignon

Fingerling Potatoes, Cipollini Onions, Button Mushrooms,  
Pancetta Lardons, Root Vegetables

—

O&B Sweet Treats

—

Freshly Brewed Coffee & Selection of Teas

58.

# Express Lunch

priced per person

## o&b lunch box

Seasonally Inspired Gourmet Sandwich

Potato Chips *or* Crudites

—

Oatmeal Cookie

—

Freshly Brewed Coffee & Selection of Teas

*or* Canned Soda *or* Bottled Water

26.

## Express Lunch 1

Roast Chicken Thighs

Lentils, Peas, Green Beans, White Wine Pan Jus

—

Mini Desserts & Sweets

—

Freshly Brewed Coffee & Selection of Teas

42.

## Express Lunch 2

Pan-fried Snapper

Black Bean & Roasted Corn Succotash, Cajun Cream Sauce

—

Mini Desserts & Sweets

—

Freshly Brewed Coffee & Selection of Teas

45.

## Express Lunch 3

Braised Boneless Short Rib

Prairie Grain Salad, Glazed Carrots, Cabernet Jus

—

Lemon Posset & Fresh Berries

—

Freshly Brewed Coffee & Selection of Teas

56.

## Express Lunch 4

Steak Frites

7oz Beretta Farms Flat Iron, Beef Fat French Fries,  
Roasted Garlic Aioli, Bordelaise Sauce

—

Vanilla Crème Brûlée

—

Freshly Brewed Coffee & Selection of Teas

56.

*Want to offer guests a choice? We're happy to prepare an additional entrée selection for a 10. per person, prior to taxes and an event administration fee. Speak with your event specialist for more details.*

# CANAPÉS





# Canapés

priced per piece · minimum one dozen per selection

## Garden

Crispy Vegetarian Spring Roll	Plum Sauce	4.
Red Beet Tartare	Taro Chip	4.
Mushroom Bruschetta	Porcini Cracker	4.
Street Corn	Polenta Lime Crema, Cilantro	4.
Babaganoush	Pita Chip, Olive Crumble	4.
Creamed Leeks	Puff Pastry, Gorgonzola	4.
Spinach Tartlet	Date Purée, Feta	4.
Fried Mac & Cheese	Spicy Ketchup	4.
Devilled Egg	Smoked Paprika, Chive	4.
Fine Herbs Scone	Goat Cheese Mousse	4.
Chickpea Falafel	Tomato Jam, Pickled Shallot	4.

## Ocean

Coconut Shrimp	Sweet Chili Sauce	4.
Beer-battered Whitefish	Tartar Sauce, Potato Crisp	4.
Salmon Mousse	Cucumber, Tobiko	4.
Albacore Tuna Tataki	Sriracha Rice Cracker	4.
Shucked Oyster	Classic Mignonette,	4.50
Crab Cake	Chipotle Aioli	4.50
Shrimp & Avocado Tostada	Lime Aioli, Slaw	4.50
Mahi-mahi Ceviche	Corn Chip, Chillies	5.
Ahi Tuna Tartare	Avocado, Wonton Crisp	5.
Lemongrass-cured Salmon	Pickled Ginger, Cilantro	5.
Grilled Octopus	Chorizo Aioli, Hickory Sticks	5.50

## Farm

Merchant Sausage	Potato Chip, Housemade Mustard	4.
Meatball	Tomato Sauce, Grana Padano	4.
Glazed Pork Belly	Jack Daniel's Sauce, Jalapeño	4.
Sweet & Sour Chicken	Napa Cabbage, Scallion Slaw	4.
Bulgogi Beef Bao	Pickled Carrots, Cilantro	4.50
Lamb Meatball	Crumbled Feta, Mint	4.50
Pork & Chicken Dumpling	Gochujang, Sesame, Scallion	4.50
Butter Chicken Skewer	Cilantro Chutney	4.50
Braised Beef Taco	Pickled Onions, Cilantro	5.
Steak Tartare	Cornichons, Cured Egg	5.
Steak Bite	Black Garlic Mayo, Green Onions	5.

*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.*

14. per person    3.25 for each additional piece    14. per person for Chef's dessert selection

# DINNER



# Plated Dinner

priced per item

*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 include artisanal bread, sea salted butter & Chef's daily spread.*

## Soups

### Corn & Basil Velouté

Chantilly Cream, Basil Powder

12.

### Loaded Baked Potato

Bacon Bits, Cheddar, Green Onion

12.

### Butternut Squash

Scallion Oil, Spiced Pumpkin Seeds

12.

### Split Pea

Smoked Ham, Sour Cream

12.

### Wood-grilled Onion

Pickled Shallot, Crispy Leeks

13.

### O&B Mushroom

Smoked Sour Cream, Chive

14.

## Starters

### Chicken Liver Pâté

Apple Compote, Grilled Bread

18.

### Cheese & Spinach Tartlet

Phyllo, Goat Cheese, Onion Jam, Frisée Salad

19.

### Beet Carpaccio

Goat Cheese, Mache, Orange, Fennel, Toasted Pecans

18.

### House-cured Salmon

Pickled Cucumber, Fennel, Green Apple, Watercress,  
Horseradish Chantilly Cream

22.

### Classic Steak Tartare

Crispy Taro Root Chips

24.

## Salads

### Heritage

Mixed Greens, Shaved Heirloom Beets & Carrots,

Ricotta Salata, Toasted Sunflower Seeds,

White Balsamic Vinaigrette

15.

### Vegan Greens

Mixed Greens, Arugula, Baby Spinach, Dried Cherries,

Pickled Root Vegetables, Toasted Pumpkin Seeds,

Red Wine Vinaigrette

15.

### Boston & Buttermilk

Boston Lettuce, Fresh Herbs, Crispy Shallots, Fried Bread,

Spiced Buttermilk Dressing

15.

### Young Kale & Romaine Caesar

Smoked Bacon, Focaccia Croutons, Parmigiano-Reggiano,

Cured Egg Yolk, Caesar Vinaigrette

17.

### Caprese

Broxburn Tomatoes, Micro Basil, Fior di Latte,

Balsamic Vinegar, Cold-pressed Canola

21.



# Plated Dinner

priced per item

## Main Courses

### Smoked & Seared Chicken Breast

Smashed Herbed Fingerlings, Charred Broccolini, Carrots,  
Caramelized Tomato Jam  
36.

### Pan-roasted Chicken Supreme

Yukon Gold & Sweet Potato Mash,  
West Coast Mushroom Fricassé, Roasted Brussels Sprouts,  
Brandy Peppercorn Demi-Glace  
38.

### Center Cut Pork Chop

Brined, Smoked & Grilled, Prairie Grain Risotto,  
Cider-braised Red Cabbage, Mustard Greens,  
Apple Brandy Glaze  
38.

### Canadian Atlantic Salmon

Fennel Purée, Haricots Verts, Butter-braised Radish,  
Horseradish Dill Cream, Watercress  
42.

### Grilled Sturgeon

Bacon-braised Lentils, Brown Butter Romanesco,  
Pine Nuts, Watercress & Mint Pistou  
44.

### Boneless Short Rib

Silky Mash, Garlic Kale, Wood-grilled Onions,  
Carrot Purée, Herb Jus  
45.

### Slow-braised Beef Cheek

Parsnip Purée, Fondant Potato, Roasted Carrots,  
Forest Mushrooms, Grilled Green Onion, Braising Jus  
46.

### Lamb Sirloin

Sous Vide & Pan-seared, Cauliflower Purée,  
Za'atar-spiced Carrots, Caramelized Onion  
& Fig Compote, Lamb Jus, Salsa Verde  
50.

### Seared Alberta Beef Tenderloin

Pommes Purée, Garlic Kale, Wood-grilled Onions,  
Carrot Purée, Herb Jus  
60.

## Vegetarian Mains

### Charred Cauliflower Steak

Za'atar Spice, Carrot Purée, Tomato Confit,  
Quinoa Pilaf, Chimichurri  
32.

### Chickpea & Eggplant Curry

Coconut Basmati, Cilantro Chutney, Grilled Naan  
33.

### Butternut Squash Tartine

Braised Beans & Lentils, Whipped Herb Goat Cheese,  
Watercress  
34.

*Want to offer guests a choice? 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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## For The Table

Large Marinated Mediterranean Olives

4.

Vegetable Antipasto Platter

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

6.

Trio of Dips

Smoked Baba Ganoush, Za'atar-spiced Beets,  
Roasted Garlic & Pepper Hummus, Grilled Bread

7.

Cheese Course

International Cheese Selection, Preserves, Chutney, Crostini

9.

Charcuterie

Cured Meats, Grainy Mustard, Lavash, Pickles

9.

## Intermezzo

Lemon & Ginger Sorbet

4.

Blood Orange Granita

5.

Cucumber & Mint Sorbet

5.

Lime Sherbert

5.

# Desserts

priced per person

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## Coconut Panna Cotta

Yuzu, Strawberry

12.

## Pistachio Cake

Lemon Curd, Seasonal Berries

12.

## Vanilla Cake

Strawberry Buttercream

12.

## Fudge Chocolate Brownie

Mocha Chocolate Mousse

13.

## Tiramisu

Espresso, Chocolate

14.

## Chocolate Cake

Kahlúa, Hazelnut

14.



# RECEPTION & FOOD STATIONS



# Reception & Food Stations

priced per person

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

## Classic Poutine

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

13.

*Make it vegetarian with our own mushroom gravy*

15.

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

## Mediterranean Table

Roasted Beet Dip, Black Olive Tapenade, Hummus,  
House-baked Artisanal Bread Selection, Greek Salad,  
Pearl Couscous Salad with Dried Fruits

15.

## Slider Station

Fried Chicken Thigh Gochujang, Kimchi

Lambtastic Farms Burger Herbed Goat Cheese, Arugula

Mini Cheeseburger Ketchup, Mayo, American Cheese, Pickle  
*add bacon 0.50*

Pulled & Smoked BBQ Brisket Red Cabbage Slaw

Pulled Pork Apple & Fennel Slaw, Louisiana BBQ Sauce

Falafel Slider Vegan Mayo, Pickled Red Onion, Arugula

15.

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

## Taco Station

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

16.

## Poke Bowl Sation

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

16.

## Smoked Chicken Mac & Cheese

Four Cheeses, Green Peas, Goldfish Cracker Crumble

16.

## Farmers' Market Salad Bar

Organic Greens, Baby Spinach, Arugula, Chopped Romaine,  
Snow Pea Shoots, Watercress, Red Wine Vinaigrette,  
Caesar & Green Goddess Dressing, Broccoli, Cauliflower,  
Carrots, Celery, Cucumber, Peppers, Tomato, Cabbage,  
Red Onion, Green Beans, Radish, Dried Apricots  
& Cranberries, Goat Cheese, Parmigiano-Reggiano,  
Crumbled Feta, Toasted Sunflower Seeds, Pumpkin Seeds,  
Focaccia Croutons

24.

# Reception & Food Stations priced per person

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## Shucked Canadian Oysters

Classic Mignonette, Lemon, Tabasco,  
Worcestershire Sauce, Horseradish

18.

*minimum 100 persons*

## Canadian Deli Counter

Selection of Canadian Cheeses, Preserves, Chutneys,  
Housemade Smoked Meat, Selection of VDG Salumi  
Cured Meats, Potato Salad, Pasta Salad, Marinated Peppers  
& Olives, Housemade Pickles, Sauerkraut, Rye Bread,  
Lavash, Crostinis

17.

## Boneless Roast Lamb

Mediterranean Salad, Tzatziki, Grilled Pita Bread

22.

## Slow-roasted Porchetta

Alberta-raised Pork, Braised Lentils & Beans,  
Bourbon Apple Jus

22.

## Beef Carving Station

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

*Choice of one protein*

**Top Butt** 21.

**Strip Loin** 25.

**Prime Rib** 29.

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

## Sliced Seasonal Fruit Platter

Fresh Berries

9.

## Ice Cream Stand

Housemade Vanilla, Chocolate & Espresso Ice Cream,  
Cones, Sprinkles, Candied Nuts

14.



# LATE NIGHT



# Late Night

priced per piece · minimum one dozen per selection

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Salted Caramel Popcorn	Sea Salt	4.
Truffle Popcorn	Parmigiano-Reggiano	4.
Fried Mac & Cheese Bite	Spicy Ketchup	4.
Mini Grilled Cheese		
	Cheddar & Tomato	4.
	Whipped Goat Cheese & Shaved Beet	4.
	BBQ Beef & Cheese Curds	4.50
	Ham & Swiss Cheese	4.50
Classic Poutine	House-cut Russet Fries, Cheddar Curds, Chicken Gravy	4.50
Fish & Chips	Potato Chip, Tartar Sauce, Beer-battered Whitefish	5.
Pad Thai Box	Rice Noodles, Chicken, Shrimp, Tofu, Peanuts, Bean Sprouts, Egg	5.
Falafel Slider	Vegan Mayo, Pickled Red Onions, Arugula	5.
Pulled Pork Slider	Apple & Fennel Slaw	5.
Fried Chicken Slider	Kimchi, Gochujang	5.
Lamb Slider	Herbed Goat Cheese, Arugula	5.
Cheeseburger Slider	Ketchup, Mayo, American Cheese, Pickle	5.
	Add Bacon	0.50
Nachos	Queso Dip, Pico de Gallo, Jalapeño, Cilantro	5.
	Add Chicken	3.
	Add Pork	3.



# BEVERAGES





# Beverages

## Non-Alcoholic

Freshly Brewed Coffee	<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 Blueberry Orange or Cucumber Mint	<i>less than 100</i>	35.
	<i>more than 100</i>	50.

## Basic Bar

	<i>per oz</i>	9.
Smirnoff Vodka		
Sauza Silver Tequila		
Tanqueray Gin		
Bacardi White Rum		
Canadian Club Rye		
Ballantine's Scotch		

## Premium Bar

	<i>per oz</i>	11.
Tito's Vodka		
Bombay Sapphire Gin		
Havana Club Club Reserva Rum		
Crown Royal Whisky		
Bulleit Bourbon		
Johnnie Walker Red Label Scotch		

## Ultra Premium Bar

	<i>per oz</i>	13.
Belvedere Vodka		
Tanqueray 10 Gin		
Bacardi 8 Year Rum		
Pike Creek Rye		
Maker's Mark Bourbon		
Jonnie Walker Black Label Scotch		

## After Dinner Drinks

Baileys Irish Cream, Kahlúa	<i>per oz</i>	7.
Grand Marnier	<i>per oz</i>	9.
Courvoisier VSOP, Rémy Martin VSOP	<i>per oz</i>	14.

## Beer

Domestic	<i>per bottle</i>	8.
Craft	<i>per bottle</i>	9.
Import	<i>per bottle</i>	10.
Non-Alcoholic Beer	<i>per bottle</i>	6.

## Tequila

Sauza Silver	<i>per oz</i>	9.
Patrón Añejo	<i>per oz</i>	17.

Please note a minimum of 500. bar sales before tax & gratuities is required, or a bartender charge of 100. will be added to your bill.

## Bar Package - Soft Bar

Pop, Juice, Coffee & Tea	<i>per person</i>	25.
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# Cocktails

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## Zero-proof

Strawberry No-hito	Strawberry Syrup, Lime, Soda Water	8.
Pineapple Confusion	Pineapple, Mint, Lemon, Soda Water	9.
Cucumber Cooler	Mint, Lemon, Thyme, Soda Water	9.

## Batched served from the bar

Bloody Caesar	Vodka, Clamato Juice, Tabasco, Lime, Worcestershire Sauce	<i>minimum order of 25</i>	14.
Margarita	Tequila, Triple Sec, Lime	<i>minimum order of 50</i>	14.
Espresso Martini	Vodka, Kahlúa, Baileys, Espresso	<i>minimum order of 50</i>	15.
Negroni	Gin, Vermouth, Campari	<i>minimum order of 25</i>	16.
Old Fashioned	Bourbon, Angostura Bitters, Orange Twist	<i>minimum order of 25</i>	17.
French 75	Gin, Prosecco, Lemon	<i>minimum order of 50</i>	17.
Aperol Spritz	Prosecco, Aperol, Soda Water	<i>minimum order of 50</i>	17.

## Signature

Hudson Sangria (Seasonally Inspired White or Red)	12.
<i>Let our bartender create a cocktail or mocktail specific to your event!</i>	mp.

# Wine List

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## Sparkling

Benvolio Prosecco, Veneto, Italy	51.
Masottina Prosecco Rosé Brut, Veneto, Italy	65.
Gérard Bertrand Crémant de Limoux Brut, Languedoc-Roussillon, France	80.
G.H. Mumm Cordon Rouge, Champagne, France	125.

## Rosé

Le Petit Chat Malin, Languedoc-Roussillon, France	48.
Miraval Syrah-Grenache, Côtes de Provence, France	53.

## White

Benvolio Pinot Grigio, Friuli-Venezia Giulia, Italy	48.
11th Hour Cellars Chardonnay, California	53.
Dr. Loosen Riesling, Mosel, Germany	54.
Mount Riley Sauvignon Blanc, Marlborough, New Zealand	55.
Joel Gott Sauvignon Blanc, California	60.
Poplar Grove Pinot Gris, Okanagan Valley, British Columbia	72.
Domaine Laroche 'Saint Martin' Chablis, France	82.

## Red

Canyon Road Cabernet Sauvignon, Alexander Valley, California	48.
Luigi Bosca 'La Linda' Malbec, Mendoza, Argentina	48.
Bodegas Arráez 'Eduardo Bermejo' Tempranillo, Valencia, Spain	52.
11th Hour Cellars Pinot Noir, California	54.
Frescobaldi Castiglioni Chianti, Italy	59.
Château Recougne Bordeaux Blend, Bordeaux Supérieur, France	60.
Campagnola Valpolicella Ripasso, Veneto, Italy	63.
Dusted Valley 'Boomtown' Merlot, Washington	68.
Joel Gott '815' Cabernet Sauvignon, California	70.
Gérard Bertrand Malbec, Cahors, France	72.
Sokol Blosser 'Evolution' Pinot Noir, Willamette Valley, Oregon	73.
Massolino, Barbera d'Alba, Piedmont Italy	80.
Zenato Amarone della Valpolicella Classico, Veneto, Italy	90.
Black Stallion Cabernet Sauvignon, Napa Valley, California	115.

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