

2 0 2 4 C A T E R I N G M E N U S



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Buffet Options

Buffet Breakfast Menu

30 guest minimum. \$10/person surcharge for groups of less than 30.

Breakfast selections:

ZOO CONTINENTAL

Fresh baked scones, fruit Danish and croissants, jam and whipped butter **v**
 Individual assorted yogurt cups with honey roasted granola **v**
 Seasonal fresh fruit arrangement **v VE GF DF**

\$19/person

THE RAINFOREST

Fresh baked scones, fruit Danish and croissants, jam and whipped butter **v**
 Scrambled eggs **v GF DF**
 Crispy bacon **GF DF**
 Spolumbo's maple breakfast sausage **GF DF**
 Poplar Bluff potatoes with caramelized onions and herbs **v DF**
 Seasonal fresh fruit arrangement **v VE GF DF**

\$23/person

MORNING GLORY

Fresh baked scones, fruit Danish and croissants, jam and whipped butter **v**
 Buttermilk pancakes with Chantilly cream, field berry compote and maple syrup **v**
 Individual assorted yogurt cups with honey roasted granola **v**
 Scrambled eggs **v GF DF**
 Crispy bacon, Spolumbo's maple breakfast sausage **GF DF**
 Poplar Bluff potatoes with caramelized onions and herbs **v DF**
 Seasonal fresh fruit arrangement **v VE GF DF**

\$26/person

Upgrades:

ADD EGGS BENEDICT

With back bacon

+\$7/person

UPGRADE SCRAMBLED EGGS TO 3 CHEESE STYLE EGGS **GF**

+\$2/person

ADD CHEF-ATTENDED OMELETTE BAR

With smoked ham,
peppers, onions,
tomatoes, mushrooms
and cheese **GF**

+\$8 /person

All Buffet Breakfasts include Starbucks Shade Grown coffee, assorted fruit juices and assorted teas.



Plated Breakfast Menu

30 guest minimum. \$10/person surcharge for groups of less than 30.

Breakfast selections:

SUNRISE BREAKFAST

Scrambled eggs, *Spolumbo's* maple breakfast sausage, *Poplar Bluff* potatoes with caramelized onions and herbs, and fresh fruit.

\$24/person

ANGUS BEEF FILET AND BOWDEN FARM FREE RANGE EGG

3oz. Angus beef filet served with *Bowden Farm* egg, chimichurri, fresh fruit and *Poplar Bluff* potatoes with caramelized onions and herbs.

\$32/person

BANANA BREAD FRENCH TOAST

Spolumbo's maple breakfast sausages, Chantilly cream, fresh fruit, salted caramel sauce.

\$24/person

BREAKFAST BURRITO

Filled with ham, cheese, bell pepper. Accompanied by salsa fresca, sour cream, *Poplar Bluff* potatoes with caramelized onions and herbs, and fresh fruit.

\$26/person

ZOO BENEDICT

Two poached *Bowden Farm* free range eggs with Canadian bacon, toasted English muffins, hollandaise sauce, *Poplar Bluff* potatoes with caramelized onions and herbs, and fresh fruit.

\$28/person

All plated breakfasts include Starbucks Shade Grown coffee, assorted fruit juices and teas along with fresh baked scones, fruit Danish croissants and whipped butter (shared at the table, family style).



Private Brunch Menu

50 guest minimum. \$10/person surcharge for groups of less than 50.

Included with this menu:

Fresh baked scones, fruit Danish and croissants, jam and whipped butter **v**

Buttermilk pancakes with chantilly cream, field berry compote and maple syrup **v**

Scrambled eggs **GF DF V**

Crispy bacon and *Spolumbo's* maple breakfast sausage **GF DF**

Poplar Bluff potatoes with caramelized onions and herbs **DF V**

Artisan tangled greens with assorted vinaigrettes **GF V**

Hearts of romaine salad, lemon garlic croutons, parmesan cheese and bacon bits

Chef fresh seasonal salad **v**

Artisan antipasto platter **GF**

Chef choice of alternate entrée

Variety of cakes and pastries **v**

Fresh seasonal fruit arrangement **V VE GF DF**

Variety of fruit juices

Starbucks shade grown coffee and assorted teas

Plus choose from these chef carved stations:

SLOW ROASTED AAA ALBERTA ANGUS BEEF

Slowly roasted baron of Alberta AAA beef, seasoned with our specialty dry rub and served with a caramelized shallot merlot jus and creamy horseradish aioli **GF DF**

\$46/person

MAPLE BOURBON GLAZED HAM

Slow roasted ham glazed with a maple Kentucky bourbon reduction, served with caramelized *Okanagan* apple chutney and *Brassica* grainy mustard **GF DF**

\$44/person



Themed Coffee Breaks

30 guest minimum. \$5/person surcharge for groups of less than 30.

Themed Coffee Breaks are options to accompany lunch or breakfast events. Coffee and tea ordered on consumption.

BAKER'S DELIGHT v	FITNESS BREAK v	"REV IT UP" BREAK v	SUMMER BREEZE v	MEDITERRANEAN AFTERNOON v	CARNIVAL v	BISTRO BREAK
Selection of whole fruit <i>(1 pc/person)</i>	Selection of whole fruit	Energy drinks and Vitamin Water	Fruit kabobs	Roasted red pepper hummus	Theater style popcorn	Charcuterie and cheese board
Variety of freshly baked scones, croissants and Danishes <i>(1.5 pc/person)</i>	Greek yogurt and wild berry compote parfait	House-made energy bars GF	Soft serve sundaes with assorted toppings	Tomato bruschetta and tzatziki sauce	Cotton candy	A selection of local and imported cured meats and cheeses, grainy mustard, pickles, and crackers
\$10/person	\$10/person	\$14/person	\$12/person	\$12/person	\$12/person	\$14/person
		GF DF V VE				

v = Vegetarian ve = Vegan GF = Gluten-Friendly DF = Dairy-Friendly OW = Ocean Wise™

Deluxe Buffet Lunch Menu

30 guest minimum. \$10 per person surcharge for groups of less than 30.

Included with this menu:

Fresh baked rolls and whipped butter **v**

Soup du jour

Organic gathered tangled greens with assorted dressings **v GF**

Hearts of romaine salad with lemon garlic croutons, parmesan and bacon bits

Chef selection of potato **v**

Chef selection of seasonal vegetable **v GF DF**

Variety of cakes and pastries

Fresh seasonal fruit selection **v VE GF DF**

Starbucks shade-grown coffee and assorted teas

Plus your choice of two entrées:

ASIAN SPICED AND SLOW ROASTED ALBERTA BEEF BRISKET

Plum wine infused jus, Zoo Grown microgreens **GF DF**

FREE RANGE CHICKEN BREAST LEMON

Grilled lemon and tarragon jus **GF DF**

LOIS LAKE STEELHEAD TROUT FILET

Soy, lime, ginger and broccolini, grilled mandarin orange **GF DF OW**

FRESH AGNOLOTTI FILLED WITH PORCINI MUSHROOMS

Rustic tomato and herb sauce with locally grown bell peppers **v**

\$40/person



Themed Buffet Lunch Menu

30 guest minimum. \$10 per person surcharge for groups of less than 30.

ZOO DELI BOARD

Soup du jour

Freshly baked artisan rolls, whipped butter **v**

Local artisan greens with assorted vinaigrettes **v GF**

Hearts of romaine salad with lemon herb croutons, asiago cheese and bacon bits

Selection of artisan meats **GF DF**

Sliced assorted cheeses **v GF**

Tomato, lettuce and pickle **GF DF V VE**

Variety of condiments **v GF**

Assorted pastries and squares **v**

\$30/person

Gluten free breads available for \$3/person

BURGER BAR

Soup du jour

Variety of freshly baked buns and ciabatta **v**

Local artisan greens with assorted vinaigrettes **v GF**

Crispy French fries **DF V VE**

Seasoned beef burgers and grilled free range chicken breast **GF DF**

Sliced artisan cheese platter **GF**

Tomato, lettuce, onions, dill pickle coins **GF DF V VE**

Variety of condiments **v GF**

Variety of inspired desserts **v**

\$34/person

Gluten free bread available for \$3/person

Veggie burgers available for \$5 each

Bacon (3pc/person) \$3/person

BUILD YOUR OWN FAJITA

Aztec tortilla soup **GF DF V VE**

Fire roasted corn and black bean salad with chipotle crème fraiche **v GF**

Warm soft flour tortillas **DF V**

Cumin chili dusted Alberta beef tenderloin and chicken breast **GF DF**

Medley of roasted peppers and onions **GF DF V VE**

Mexican rice **GF DF V VE**

Salsa fresca, sour cream, guacamole, shredded lettuce, salsa verde and shredded cheeses **v GF**

Variety of inspired desserts **v**

\$38/person

Gluten free tortilla available for \$3/person

All Buffet Lunches include Starbucks Shade Grown coffee and assorted teas.



Themed Buffet Lunch Menu

30 guest minimum. \$10 per person surcharge for groups of less than 30.

ALBERTA HOUSE

Freshly baked rolls and whipped butter **v**

Chipotle corn chowder **v GF**

Local artisan greens with assorted vinaigrettes **v GF**

Coleslaw with tangy dressing **v GF**

Little Potato Company tricolour potatoes with caramelized onion and herbs **GF DF V VE**

Lethbridge Family Farms BBQ style pulled pork **GF DF**

Asian spiced and slow roasted Alberta brisket with plum wine infused jus **GF DF**

Variety of inspired desserts **v**

\$38/person

Gluten free breads available for \$3/person

TUSCAN AFFAIR

Freshly baked garlic baguette and focaccia bread, whipped butter **v**

Hearty minestrone soup **DF V**

Tomato and bocconcini salad with fresh basil **v GF**

Traditional caesar salad with lemon herb croutons, Parmesan and bacon bits

Free range chicken cacciatore **GF DF**

Ricotta gnocchi with creamy tomato pesto, arugula, locally grown bell peppers, kalamata olives

Variety of inspired desserts **v**

\$34/person

Gluten free bread available for \$3/person

ASIAN INSPIRATION

Wonton soup with pork wontons

Sesame Oriental noodle salad with Asian cut vegetables **GF DF V VE**

Ginger beef with julienne vegetable

Roasted Char Siu BBQ pork with honey hoisin sauce **DF**

Chicken potstickers with ginger and green onions **DF**

Vegetable spring rolls with hot and sweet plum sauce **DF V**

"Mans Egg" vegetable fried rice and pineapple **DF**

Assorted fruit tray **GF DF V VE**

Tapioca mango pudding **GF**

\$34/person

GREEK ODYSSEY

Fresh baked bread rolls and pita with whipped butter **v**

Avgolemono Soup **GF DF**

Traditional Greek salad **GF V**

Lemon Greek potatoes **GF DF V VE**

Seasonal vegetables **GF DF V VE**

Oregano, garlic and lemon chicken thighs **GF**

Alberta beef and lamb moussaka

Variety of inspired desserts **v**

\$36/person

Gluten free breads available for \$3/person

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Buffet Dinner Menu

50 guest minimum. \$10/person surcharge for groups of less than 50.

Included with this menu:

Artisan dinner rolls with
seasonal whipped butter **v**

Gluten free buns available: \$3/bun

Artisan greens with assorted
vinaigrettes **GF V**

Hearts of romaine salad with
lemon garlic croutons, parmesan
cheese and bacon bits

Chef selection of fresh
seasonal salads **v**

Artisan antipasto platter **GF**

Chef selection of potato **GF V**

Organizer's choice of
carved entrée

Organizer's choice of
alternate entrée

Chef selection of fresh
seasonal vegetables **GF V**

Variety of mousses,
cakes and pastries **v**

Seasonal fresh fruit
arrangement **GF DF V VE**

Starbucks shade grown
coffee and assorted teas

See next page for entrée selections.

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Buffet Dinner Menu

50 guest minimum. \$10/person surcharge for groups of less than 50.

Choose one carved entrée:

MAPLE BOURBON GLAZED HAM

Slow roasted ham glazed with a maple Kentucky bourbon reduction, served with caramelized *Okanagan* apple chutney and *Brassica* grainy mustard **GF DF**

\$58/person

SLOW ROASTED BARON OF AAA ALBERTA ANGUS BEEF

Seasoned with our specialty dry rub, served with caramelized shallot cabernet sauvignon jus and creamy horseradish aioli **GF DF**

\$60/person

WHOLE HERB ROASTED ALBERTA BEEF STRIPLOIN

Premium cut of beef rubbed with fresh herbs, served with caramelized shallot cabernet sauvignon jus and creamy horseradish aioli **GF DF**

\$64/person

AAA ALBERTA ANGUS PRIME RIB

Premium cut of beef rubbed with fresh herbs and roasted naturally, served with a caramelized shallot cabernet sauvignon jus and creamy horseradish aioli **GF DF**

\$69/person *Upgrade to whole roast beef tenderloin: add \$16/person*

SLOW ROASTED ALBERTA LEG OF LAMB

Okanagan red wine jus, garlic, lemon and oregano **GF DF**

\$65/person

Choose one alternate entrée:

ICELANDIC COD WITH PERNOD

Dill and lemon beurre blanc, paysanne of braised fennel, *Zoo Grown* microgreens **GF OW**

LETHBRIDGE FAMILY FARMS PORK LOIN

Pan jus, cinnamon scented crabapple sauce, vegetable medley **GF DF**

BEEF BOURGUIGNONNE

Double smoked bacon, pearl onions and mushrooms **GF DF**

LOIS LAKE STEELHEAD TROUT

Soy, lime, ginger, broccolini and grilled mandarin **GF OW**

FREE RANGE CHICKEN SUPREME

Wild mushroom and cognac cream sauce **GF**

FRESH RICOTTA GNOCCHI

Creamy tomato pesto, arugula, locally grown bell peppers, kalamata olives **v**

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Build-Your-Own BBQ Buffet

50 guest minimum. \$10/person surcharge for groups of less than 50.

This menu includes:

ALL-BEEF BURGERS AND HOT DOGS

Grilled all-beef patties and hot dogs served with assorted fresh baked buns, tomato, lettuce, onions, dill pickle coins, cheese slices, ketchup, relish and mustard

Add sauerkraut, hot peppers and diced onions +\$2/person

Add Sautéed mushrooms and caramelized onions +\$4/person

SUMMER SLAW

With kale and coleslaw vinaigrette

GF V

HOMESTYLE POTATO SALAD

With Zoo Grown pea shoots

GF DF V

INFUSED ICED TEA

STARBUCKS SHADE GROWN COFFEE AND ASSORTED TEAS

Plus choose one additional side dish:

COUNTRY STYLE BAKED BEANS

With chipotle essence **GF DF V VE**

CORN ON THE COB

With butter **GF V**

GRILLED VEGETABLES

With fresh herbs **GF DF V VE**

BAKED POTATO WITH "THE WORKS"

With butter, sour cream, bacon bits and chives **GF**

Additional Side Dish selection +\$3/person

And choose one House-made Dessert:

FRESH SLICED WATERMELON

GF DF V VE

STRAWBERRY SHORTCAKE **v**

Available gluten free +\$2/person

ASSORTED HOUSE-MADE SEASONAL SQUARES **v**

PEACH CRUMBLE **v**

*Additional Dessert selection +\$3/person
Add assorted ice cream treats +\$5/pc
Add cotton candy +\$4/bag
Add popcorn +\$3/person
Add assorted potato chips +\$3/bag*

\$30/adult • \$22/child (3-12 yrs)

Lunch or dinner. Menu items selected apply to entire party. Full bar service (host or cash) available for an additional charge. Canned Pepsi products/bottled water can be added at \$3 each and charged per consumption.

ELEVATE YOUR BBQ BUFFET

See next page for additions.

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Elevate Your BBQ Buffet

50 guest minimum. \$10/person surcharge for groups of less than 50.

Additional entrée selections:

SMOKEHOUSE ALBERTA BEEF CHILI

Slow-cooked chili with corn and black beans and a hint of smoky chipotle **GF DF**

\$6/person

MAPLE BOURBON ST. LOUIS BBQ RIBS

Braised and grilled pork side ribs in a sweet and spicy house-made BBQ sauce **GF DF**

\$12/person

BBQ CHICKEN THIGHS

Chicken thighs marinated in a sweet but bold sauce and barbecued for that rustic backyard taste **GF DF**

\$8/person

SPOLUMBO'S BRATWURST SAUSAGE

With sauerkraut and dijon mustard **GF DF**

\$7/person

ASIAN SPICY ALBERTA BEEF BRISKET

Brassica mustard demi glaze

GF DF

\$12/person

VEGAN BURGER

Vegetable protein **GF DF V VE**

\$5/person

CHIPOTLE GRILLED STREET CORN **v**

\$6/person

SMOKEHOUSE PULLED PORK

Smoky hickory BBQ sauce, sesame buns

\$6/person

FILLET OF STEELHEAD TROUT

With Lemon, fresh dill and pernod **GF OW**

\$10/person

Additional dessert selection:

ICE CREAM SUNDAE STATION

Vanilla ice cream with Variety of toppings like candy gummies, Skor pieces, Oreo crumbs, salted caramel sauce and more **v**

\$9/person

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Premium Buffet Experience

50 guest minimum. \$10/person surcharge for groups of less than 50.

Starters:

ARTISAN DINNER ROLLS

With seasonal whipped butter **v**

Gluten free buns available: \$3/bun

SUMMER SLAW

With kale and coleslaw vinaigrette **GF DF V**

HOMESTYLE POTATO SALAD

With Zoo Grown pea shoots **GF DF V**

GREEK SALAD WITH FETA **GF V**

CORN ON THE COB

With butter **GF V**

Entrées:

FRESH GRILLED TO ORDER

RIBEYE STEAK **GF DF**

BBQ CHICKEN THIGHS **GF DF**

SPOLUMBO'S BRATWURST SAUSAGE

Dessert and beverages:

ASSORTED HOUSE-MADE SEASONAL SQUARES **v**

FRESH SLICED WATERMELON **GF** **DF V VE**

INFUSED ICED TEA

STARBUCKS SHADE GROWN COFFEE AND ASSORTED TEAS

\$60/person



Plated Meal Options

Plated Lunch Menu

30 guest minimum. \$10/person surcharge for groups of less than 30.

All Plated Lunches include Starbucks Shade Grown coffee, assorted teas, fresh-baked artisan breads and butter. Gluten free buns available: \$3/bun. Minimum two courses required.

Soup selections:

ROASTED TOMATO BISQUE

Basil pesto and parmesan **GF V**

\$7/person

CHIPOTLE CORN CHOWDER **GF V**

\$7/person

Salad selections:

ORGANIC GATHERED TANGLED GREENS

Cucumber ribbon, shaved watermelon radish, grape tomatoes, fig and white balsamic dressing **GF DF V VE**

\$8/person

COMPRESSED WATERMELON SALAD

Charred jalapeño, Brassica honey citrus vinaigrette, baby greens mesclun, olive oil snow, kalamata olive dust **V GF DF**

\$8/person

CAESAR SALAD

Double smoked bacon, lemon scented croutons and grated parmigiana

\$8/person

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Plated Lunch Menu

30 guest minimum. \$10/person surcharge for groups of less than 30.

Entrée selections:

FREE RANGE CHICKEN SUPREME LEMONE

Oven roasted with lemon tarragon jus, herb roasted baby potatoes **GF DF**

\$27/person

LOIS LAKE STEELHEAD TROUT

Soy, lime and ginger, grilled lemon and wasabi herb mashed potatoes **GF**

\$29/person

RICOTTA GNOCCHI

Creamy tomato pesto, arugula, locally grown bell peppers, kalamata olives **v**

\$24/person

ALBERTA SLOW BRAISED LAMB SHOULDER BHUNA

Lentil dahl and basmati rice with grilled vegetables **GF DF**

\$36/person

FIRE GRILLED AAA NEW YORK STEAK

Herb butter, onion rings, garlic toast, roast baby potatoes (cooked medium rare)

\$32/person

DECONSTRUCTED CAESAR

Baby hearts of romaine, roasted root vegetables, double smoked bacon, lemon scented croutons, grated Parmigiano-Reggiano

Served with choice of:

Grilled tiger prawns **OR**
Free range chicken supreme

\$29/person

All entrées are served with seasonal vegetables.

Dessert selections:

SEASONALLY INSPIRED CRÈME BRULÉE

Accompanied by a biscotti **v**

\$9/person

SEASONAL FRUIT TART

Vanilla bean pastry cream, assorted fresh fruit and berries **v**

\$9/person

CARAMELIZED WHITE CHOCOLATE PANNA COTTA

Sponge toffee, fresh berries **GF**

\$9/person

FRENCH PASTRIES AND TARTS

Variety of fresh made decadent desserts served family style **v**

\$9/person

DARK CHOCOLATE SOY MOUSSE

With fresh berries **GF DF V VE**

\$9/person

(dietary option only)

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Plated Dinner Menu

30 guest minimum. \$10/person surcharge for groups of less than 30.

Soup selections:

ROASTED TOMATO BISQUE

Basil pesto and parmesan **GF V**

CREAM OF WILD MUSHROOM

Thyme sautéed mushrooms, crispy potato curls,
Zoo Grown microgreens **GF V**

Plated dinners include organizer's choice of one soup OR one salad. Add an additional soup or salad for \$6/person

Salad selections:

ORGANIC GATHERED TANGLED GREENS

Cucumber ribbon, shaved watermelon radish,
grape tomatoes, fig and sherry maple
vinaigrette **GF DF V VE**

COMPRESSED WATERMELON SALAD

Charred jalapeño, *Brassica* honey
citrus vinaigrette, baby greens mesclun,
olive oil snow, kalamata olive dust **V GF DF**

CAESAR SALAD

Double smoked bacon, lemon scented croutons
and grated parmigiana

Plated dinners include organizer's choice of one soup OR one salad. Add an additional soup or salad for \$6/person

Salad enhancements:

ALBERTA-RAISED BEEF CARPACCIO

with horseradish emulsion **GF**
+\$10/person

GRILLED PRAWN BROCHETTE

with lemon garlic butter **GF OW**
+\$10/person (3pc)

All Plated Dinners include Starbucks Shade Grown coffee, assorted teas, fresh-baked artisan breads and butter. Gluten free buns available: \$3/bun. Minimum three courses required.

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Plated Dinner Menu

30 guest minimum. \$10/person surcharge for groups of less than 30.

Entrée Selection

All entrées are served with a selection of seasonal vegetables. Plated dinners include Organizer's choice of one entrée. For additional entrées please contact your coordinator.

OVEN BAKED LOIS LAKE STEELHEAD TROUT FILLET

Lemon herb beurre blanc and wild rice sauté **GF OW**

\$56/person

ALBERTA-RAISED AAA BEEF FILET MIGNON

Cabernet Sauvignon infused jus, Café de Paris herb whipped butter, Yam and agria mashed potatoes **GF**

\$80/person

MEDALLIONS OF ALBERTA PORK TENDERLOIN

Double smoked bacon and herb cream sauce, ricotta gnocchi and sundried tomato julienne

\$54/person

ALBERTA LAMB DUO

Pistachio crusted rack, braised shoulder, roasted garlic and herb cream, shiraz wine, yam and Poplar Bluff potato purée **GF**

\$72/person

FREE RANGE CHICKEN SUPREME

Port wine infused jus with yam and Poplar Bluff mashed potatoes **GF**

\$56/person

SURF AND TURF

Medallion of Alberta beef tenderloin with 2 giant tiger prawns, cabernet sauvignon infused jus and lemon garlic and herb cream sauce, wild rice Agria potato purée, medley of summer vegetables

\$63/person

PAN-SEARED HALIBUT FILLET

Golden beet, vodka and dill beurre blanc, red beet risotto **GF OW**

\$65/person (available Apr to Sep)

ALBERTA BEEF DUO/RED WINE BRAISED SHORT RIB/ROASTED STRIPLOIN

Roasted garlic Poplar Bluff mashed potatoes, rosemary demi-glace **GF**

\$66/person

MEDALLIONS OF ALBERTA BEEF TENDERLOIN

Yam and Agria mashed potatoes, Cabernet Sauvignon infused jus and sauce bernaise **GF**

\$70/person

Vegetarian and Vegan Entrées

Choose one. Must be prearranged with your event planner.

SUMMER VEGETABLE RISOTTO

Wilted arugula, shaved parmesan **GF V**

\$43/person

CHICKPEA PANISSE

With squash puree, garden vegetables, basil pistou **DF GF V VE**

\$43/person

CAULIFLOWER STEAK

Chimichurri sauce, quinoa pilaf **GF DF V VE**

\$43/person

SPINACH LENTIL DAHL

Saffron scented basmati rice and grilled market vegetables

GF DF V VE

\$43/person

PORCINI AND WILD MUSHROOM AGNOLOTTI

Wilted arugula, tomato, pepper, saffron and kalamata olives **V**

\$43/person

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Plated Dinner Menu

30 guest minimum. \$10/person surcharge for groups of less than 30.

Dessert Selection

Organizers choice of one Dessert Selection per group.

CHOCOLATE OLIVE OIL PYRAMID CAKE

Chocolate, olive oil, and almond meal cake with raspberry coulis, fresh berries and chocolate garnish (contains nuts)

GF V

SEASONALLY INSPIRED CRÈME BRULÉE

Accompanied by a biscotti

V

CITRUS MERINGUE TART

Fresh seasonal berries and coulis

V

Gluten friendly tarts available to substitute for additional: \$3/pc

DARK CHOCOLATE SOY MOUSSE

With fresh berries

GF DF V VE

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À la Carte Options

À la Carte Cocktail Reception

Minimum order of five dozen per selection.

Hot hors d'oeuvres (Stationed):

SURF AND TURF SKEWER

Selva shrimp and Spolumbo's spicy chorizo, sun dried tomato pesto

GF OW

\$41/dozen

ALBERTA BEEF MEATBALLS

With rustic tomato sauce GF

\$40/dozen

PETITE TRUFFLE BAKED POTATO

Asiago cheese, smoked paprika, chives GF V

\$36/dozen

BOMBAY VEGETABLE SAMOSAS

Cucumber raita V

\$38/dozen

RATATOUILLE STUFFED MUSHROOM

Crimini cap with Zoo Grown microgreens GF DF

\$36/dozen

FREE RANGE BUTTER CHICKEN SKEWERS

Tandoori and yogurt marinated chicken GF

\$38/dozen

STEAMED PORK AND SHRIMP SHUMAI

Soy, lime and ginger drizzle

\$39/dozen

JAPANESE GYOZA

Chicken dumpling, ponzu chili sauce DF

\$36/dozen

Hot hors d'oeuvres (Passed):

ALBERTA BEEF YORKIES

Shaved Alberta beef, natural jus, peas, mint, goat cheese GF

\$44/dozen

TEMPURA FRIED CAULIFLOWER

Curry crème fraiche V

\$34/dozen

COCONUT CRUSTED TIGER PRAWNS

House-made salsa, yogurt, lime, cilantro and tequila

\$42/dozen

COCONUT CRUSTED BRIE

Cinnamon infused wild berry chutney V

\$38/dozen

CRISPY ALBERTA PORK BELLY

Sweet chili lemongrass, chives GF DF

\$40/dozen

POLENTA FRIES

With lemon herb aioli

GF V

\$36/dozen

ROASTED TOMATO BISQUE

Crispy basil, cheese mousse GF V

\$33/dozen

CRISPY TRIPLE CHEESE RAVIOLI

Ricotta, parmigiano and mozzarella cheese ravioli Zoo Grown fresh herbs, rustic tomato sauce V

\$36/dozen

V = Vegetarian

VE = Vegan

GF = Gluten-Friendly

DF = Dairy-Friendly

OW = Ocean Wise™



À la Carte Cocktail Reception

Minimum order of five dozen per selection.

Cold hors d'oeuvres (Stationed):

MANGO SALAD ROLL

Pineapple aioli, cucumber slivers **GF DF V VE**

\$38/dozen

ASSORTED SUSHI

Pickled ginger, wasabi **ow**

\$48/dozen

GRILLED SELVA SHRIMP COCKTAIL

Chipotle cocktail sauce **GF DF OW**

\$42/dozen

SMOKED ROASTED BEET SKEWER

Fine herb crème fraîche **GF V**

\$34/dozen

Cold hors d'oeuvres (Passed):

TUNA POKE

Wonton crisp, sesame oil, wasabi aioli, black and white sesame seed on rice crack and cucumber slices

DF OW

\$42/dozen

CHILI LIME TIGER PRAWNS

Mango tequila cream cheese and cilantro on crispy tortilla chip **GF OW**

\$42/dozen

COMPRESSED WATERMELON

Crispy prosciutto, lemon thyme, honey, olive snow **GF DF**

\$32/dozen

DUCK CONFIT

Wild rice cake, Zoo Grown preserved sour cherry

\$40/dozen

ROASTED ALBERTA BEEF STRIPLOIN

Horseradish herb aioli, garlic rubbed crostini

\$40/dozen

Desserts

MINI DARK CHOCOLATE POT DE

CREME v GF

\$38/dozen

CHOCOLATE DIPPED OREO v

\$40/dozen

LEMON MERINGUE TARTLET v

Wild berry coulis

\$36/dozen



À la Carte Cocktail Reception

50 guest minimum.

Chef Stations:

CARVED STRIPLOIN OF ALBERTA ANGUS BEEF

AAA Alberta beef striploin (3oz) seasoned with our special blend of herbs and spices and slowly roasted. Served on mini ciabatta with an assortment of condiments.

\$16/person

FLAMBÉ SHRIMP STATION

Tomato, peppers, fennel, pernod and fine herb on garlic herb crostini **GF**

\$20/person (4pc)

SEAFOOD CANOE STATION

Selection of east or west coast oysters, Steelhead trout gravlax and tiger prawns, horseradish, lemon, hot chili sauce, ponzu chili mignonette, vodka lemon and chive mignonette, wasabi aioli, cocktail sauce and a variety of pickles **OW**

\$32/person

Minimum 75 people

ALBERTA PAYSANNE OF BRAISED BEEF SHORT RIB AND ROASTED GARLIC MASHED POTATO MARTINI

Pan-seared sous vide Alberta beef short rib (3oz) with *Okanagan* red wine demi-glace **GF**

\$20/person

ZOO BUDDHA BOWL STATION

Wild rices and variety of organic *Zoo Grown* microgreens, fresh vegetables, beans, dried seeds, sprouts and dressings **GF V VE DF**

\$15/person

RISOTTO STATION

CHICKEN

Chicken (3oz/guest), black garlic, asparagus, sundried tomato, cream, asiago **GF**

\$16/person

VEGETABLE

Local grilled vegetables and goat cheese **GF V**

\$12/person



À la Carte Cocktail Reception

50 guest minimum.

Pasta Stations:

AGNOLOTTI FILLED WITH PORCINI MUSHROOMS

Garlic cream sauce, roasted bell pepper, baby arugula, Broxburn cherry tomato v

\$18/person

SPOLUMBO'S SAUSAGE POMODORO PENNE

Mini bocconcini, asiago, fresh herbs

\$16/person

Gluten free penne pasta available for an additional \$3/person

Dessert Buffets:

CALLEBAUT CHOCOLATE FONDUE

Free-flowing chocolate served with seasonal fresh fruit, strawberries, marshmallows and rice crispy bites for dipping v

\$14/person

CHEF ATTENDED FLAMBÉ DONUT HOLE STATION

Spiced rum, vanilla gelato, variety of toppings such as chocolate sauce, salted caramel sauce and Oreo crumbs v

\$15/person

SWEET ESCAPE

A display of house-made desserts including cakes, tartlets, squares, pastries, mousses and a decadent chocolate fountain with strawberries and seasonal fruits to dip v

\$18/person



À la Carte Cocktail Reception

Must be ordered in conjunction with a cocktail or meal package. 50 guest minimum.

Add-ons:

CHARCUTERIE

A selection of local and imported cured meats, grainy mustard, pickles, crackers **GF**

\$13/person

ARTISAN CHEESE BOARD

With a variety of crackers **v**

\$11/person

FRESH VEGETABLE PLATTER

With herb dip **GF v**

\$6/person

FRESH FRUIT ARRANGEMENT

Variety of tropical and seasonal fruits **v VE GF DF**

\$7/person

MINI SPOLUMBO'S SAUSAGE SLIDER

Pork sausage, French rolls, pickled onions, banana peppers, saurkraut, grainy mustard **DF**

\$12/person

TRADITIONAL POUTINE BAR

Crispy French fried potatoes, with rich beef gravy, cheese curds, bacon bits and green onions

\$12/person

TACO BAR

Warm soft taco, pork carnitas, salsa fresca, sour cream, guacamole, shredded lettuce, salsa verde and shredded cheeses

\$14/person

Gluten free tortillas available: \$3/tortilla

ANTIPASTO PLATTER

Variety of pickled vegetables, artisan olives, cured meats and fresh cheeses with garlic-rubbed pita chips

\$12/person

MEDITERRANEAN AFTERNOON

Roasted red pepper hummus, tomato bruschetta and tzatziki sauce with oven baked garlic pita chips **v**

\$12/person

BUILD YOUR OWN SLIDER BAR

Miniature angus beef patties grilled and served with fresh baked buns, lettuce, tomato, pickles, red onions, sliced cheddar cheese, ketchup and mustard

\$12/person

SLIDER ENHANCEMENTS:

- Roasted Vegetable Slider
+ \$2/person
- BBQ Pulled Pork
+ \$3/person
- Gluten Free Buns
+ \$3/person

LATE NIGHT FLATBREADS

Three varieties: BBQ chicken, margherita, local sausage and bell pepper

\$15/person

CANDY BAR

Assorted candies

3 servings: \$5
5 servings: \$8
7 servings: \$10
10 servings: \$12

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À la Carte Snack Breaks

Must be ordered in conjunction with a cocktail or meal package. 15 guest minimum.

Baked Selections

FRESHLY BAKED BANANA BREAD v
\$4/person

SOFT AND CHEWY COOKIES v
\$3/person

MUFFIN TULIP v
\$4 each

HOUSE-MADE ENERGY BAR v
\$5 each

FRESH-BAKED CINNAMON BUNS v
Cream cheese icing
\$5/pc.

ASSORTED BAKED GOODS v
Fresh-baked croissants, Danishes and scones
\$4/person

Fruit and Veggies

FRUIT KABOBS GF V VE
\$5/person

INDIVIDUAL WILD BERRY SMOOTHIES GF V
\$5 each
Dairy-friendly option available

FRESH VEGETABLE PLATTER WITH HERB DIP GF V
\$6/person

FRESH FRUIT ARRANGEMENT GF DF V VE
Variety of tropical and seasonal fruits
\$7/person

Bistro Choices

CHARCUTERIE GF
A selection of local and imported cured meats, grainy mustard, pickles and crackers
\$13/person

ARTISAN CHEESE BOARD v
With a variety of crackers
\$11/person

Treats

INDIVIDUAL POTATO CHIPS GF V
\$3 each

FRESH THEATER-STYLE POPCORN GF V
\$3/person

VARIETY OF ICE CREAM NOVELTIES v
\$6 each

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Weddings

Wedding Buffet Dinner Menu

50 guest minimum. \$10/person surcharge for groups of less than 50.

Included with this menu:

Artisan dinner rolls with
seasonal whipped butter **v**

Gluten free buns available: \$3/bun

Artisan greens with assorted
vinaigrettes **GF V**

Hearts of romaine salad with
lemon garlic croutons, parmesan
cheese and bacon bits

Chef selection of fresh
seasonal salads **v**

Artisan antipasto platter **GF**

Chef selection of potato **GF V**

Organizer's choice of
carved entrée

Organizer's choice of
alternate entrée

Chef selection of fresh
seasonal vegetables **GF V**

Variety of mousses,
cakes and pastries **v**

Seasonal fresh fruit
arrangement **GF DF V VE**

Starbucks shade grown
coffee and assorted teas

See next page for entrée selections.

v = Vegetarian **VE** = Vegan **GF** = Gluten-Friendly **DF** = Dairy-Friendly **OW** = Ocean Wise™

Wedding Buffet Dinner Menu

50 guest minimum. \$10/person surcharge for groups of less than 50.

Choose one carved entrée:

MAPLE BOURBON GLAZED HAM

Slow roasted ham glazed with a maple Kentucky bourbon reduction, served with caramelized *Okanagan* apple chutney and *Brassica* grainy mustard **GF DF**

\$58/person

SLOW ROASTED BARON OF AAA ALBERTA ANGUS BEEF

Seasoned with our specialty dry rub, served with caramelized shallot cabernet sauvignon jus and creamy horseradish aioli **GF DF**

\$60/person

WHOLE HERB ROASTED ALBERTA BEEF STRIPLOIN

Premium cut of beef rubbed with fresh herbs, served with caramelized shallot cabernet sauvignon jus and creamy horseradish aioli **GF DF**

\$64/person

AAA ALBERTA ANGUS PRIME RIB

Premium cut of beef rubbed with fresh herbs and roasted naturally, served with a caramelized shallot cabernet sauvignon jus and creamy horseradish aioli **GF DF**

\$69/person *Upgrade to whole roast beef tenderloin: add \$16/person*

SLOW ROASTED ALBERTA LEG OF LAMB

Okanagan red wine jus, garlic, lemon and oregano **GF DF**

\$65/person

Choose one alternate entrée:

ICELANDIC COD WITH PERNOD

Dill and lemon beurre blanc, paysanne of braised fennel, *Zoo Grown* microgreens **GF OW**

LETHBRIDGE FAMILY FARMS PORK LOIN

Pan jus, cinnamon scented crabapple sauce, vegetable medley **GF DF**

BEEF BOURGUIGNONNE

Double smoked bacon, pearl onions and mushrooms **GF DF**

LOIS LAKE STEELHEAD TROUT

Soy, lime, ginger, broccolinii and grilled mandarin **GF OW**

FREE RANGE CHICKEN SUPREME

Wild mushroom and cognac cream sauce **GF**

FRESH RICOTTA GNOCCHI

Creamy tomato pesto, arugula, locally grown bell peppers, kalamata olives **v**



Wedding Plated Dinner Menu

30 guest minimum. \$10/person surcharge for groups of less than 30.

Soup selections:

ROASTED TOMATO BISQUE

Basil pesto and parmesan **GF V**

CREAM OF WILD MUSHROOM

Thyme sautéed mushrooms, crispy potato curls,
Zoo Grown microgreens **GF V**

Plated dinners include organizer's choice of one soup OR one salad. Add an additional soup or salad for \$6/person

Salad selections:

ORGANIC GATHERED TANGLED GREENS

Cucumber ribbon, shaved watermelon radish,
grape tomatoes, fig and sherry maple
vinaigrette **GF DF V VE**

COMPRESSED WATERMELON SALAD

Charred jalapeño, *Brassica* honey
citrus vinaigrette, baby greens mesclun,
olive oil snow, kalamata olive dust **V GF DF**

CAESAR SALAD

Double smoked bacon, lemon scented croutons
and grated parmigiana

Plated dinners include organizer's choice of one soup OR one salad. Add an additional soup or salad for \$6/person

Salad enhancements:

ALBERTA-RAISED BEEF CARPACCIO

with horseradish emulsion **GF**
+\$10/person

SEARED WILD BC ALBACORE TUNA

with ponzu chili sauce **GF DF OW**
+\$10/person

3OZ PAN SEARED STEELHEAD TROUT **DF OW**

+\$10/person

GRILLED PRAWN BROCHETTE

with lemon garlic butter **GF OW**
+\$10/person (3pc)

All Wedding Plated Dinners include Starbucks Shade Grown coffee, assorted teas, fresh-baked artisan breads and butter as well as a Late Night Snack of assorted cheeses, crackers and fresh seasonal fruit. Minimum three courses required.

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Wedding Plated Dinner Menu

30 guest minimum. \$10/person surcharge for groups of less than 30.

Entrée Selection

All entrées are served with a selection of seasonal vegetables. Plated dinners include Organizer's choice of one entrée. For additional entrées please contact your coordinator.

OVEN BAKED LOIS LAKE STEELHEAD TROUT FILLET

Lemon herb beurre blanc and wild rice sauté **GF OW**

\$56/person

ALBERTA-RAISED AAA BEEF FILET MIGNON

Cabernet Sauvignon infused jus, Café de Paris herb whipped butter, garlic roasted baby potatoes **GF**

\$80/person

MEDALLIONS OF ALBERTA PORK TENDERLOIN

Double smoked bacon and herb cream sauce, ricotta gnocchi and sundried tomato julienne

\$54/person

ALBERTA LAMB DUO

Pistachio crusted rack, braised shoulder, roasted garlic and herb cream, shiraz wine, yam and Poplar Bluff potato purée **GF**

\$72/person

FREE RANGE CHICKEN SUPREME

Port wine infused jus with yam and Poplar Bluff mashed potatoes **GF**

\$56/person

SURF AND TURF

Medallion of Alberta beef tenderloin with 2 giant tiger prawns, cabernet sauvignon infused jus and lemon garlic and herb cream sauce, wild rice Agria potato purée, medley of summer vegetables

\$63/person

PAN-SEARED HALIBUT FILLET

Golden beet, vodka and dill beurre blanc, red beet risotto **GF OW**

\$65/person (available Apr to Sep)

ALBERTA BEEF DUO/RED WINE BRAISED SHORT RIB/ROASTED STRIPLOIN

Roasted garlic Poplar Bluff mashed potatoes, rosemary demi-glace **GF**

\$66/person

MEDALLIONS OF ALBERTA BEEF TENDERLOIN

Yam and Agria mashed potatoes, Cabernet Sauvignon infused jus and sauce bernaise **GF**

\$70/person

Vegetarian and Vegan Entrées

Choose one. Must be prearranged with your event planner.

SUMMER VEGETABLE RISOTTO

Wilted arugula, shaved parmesan **GF V**

\$43/person

CHICKPEA PANISSE

With squash puree, garden vegetables, basil pistou **DF GF V VE**

\$43/person

CAULIFLOWER STEAK

Chimichurri sauce, quinoa pilaf **GF DF V VE**

\$43/person

SPINACH LENTIL DAHL

Saffron scented basmati rice and grilled market vegetables

GF DF V VE

\$43/person

PORCINI AND WILD MUSHROOM AGNOLOTTI

Wilted arugula, tomato, pepper, saffron and kalamata olives **V**

\$43/person

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Wedding Plated Dinner Menu

30 guest minimum. \$10/person surcharge for groups of less than 30.

Dessert Selection

Organizers choice of one Dessert Selection per group.

CHOCOLATE OLIVE OIL PYRAMID CAKE

Chocolate, olive oil, and almond meal cake with raspberry coulis, fresh berries and chocolate garnish (contains nuts) **GFV**

SEASONALLY INSPIRED CRÈME BRULÉE

Accompanied by a biscotti **v**

CITRUS MERINGUE TART

Fresh seasonal berries and coulis **v**

Gluten friendly tarts available to substitute for additional: \$3/pc

DARK CHOCOLATE SOY MOUSSE

With fresh berries

GF DF V VE

WEDDING CAKE CUTTING AND PLATING

\$3/person

With whipping cream,
berries and coulis

\$6/person

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Other Menu Offerings

Celebration of Life

Hot hors d'oeuvres:

Minimum order of five dozen per selection.

COCONUT CRUSTED BRIE

Cinnamon infused wild berry chutney **v**

\$38/dozen

FREE RANGE BUTTER CHICKEN SKEWERS

Tandoori and yogurt marinated chicken **GF**

\$38/dozen

RATATOUILLE STUFFED MUSHROOM

Crimini cap with Zoo Grown microgreens **GF DF**

\$36/dozen

CRISPY TRIPLE CHEESE RAVIOLI (5)

Ricotta, parmigiano and mozzarella cheese ravioli Zoo Grown fresh herbs, rustic tomato sauce **v**

\$36/dozen

Cold hors d'oeuvres:

Minimum order of five dozen per selection.

MANGO SALAD ROLL

Pineapple aioli, cucumber slivers **GF DF V VE**

\$38/dozen

GRILLED SELVA SHRIMP COCKTAIL

Chipotle cocktail sauce **GF DF OW**

\$42/dozen

DUCK CONFIT

Wild rice cake, Zoo Grown preserved sour cherry

\$40/dozen

ROASTED ALBERTA BEEF STRIPLOIN

Horseradish herb aioli, garlic rubbed crostini

\$40/dozen

Chef Stations:

30 guest minimum. \$10/person surcharge for groups of less than 30.

CARVED STRIPLOIN OF ALBERTA ANGUS BEEF

AAA Alberta beef Striploin (3oz) seasoned with our special blend of herbs and spices and slowly roasted. Served on mini ciabatta with an assortment of condiments.

\$16/person

FLAMBÉ SHRIMP STATION

Tomato, peppers, fennel, pernod and fine herb on garlic herb crostini **GF**

\$20/person (4pc)

RISOTTO STATION

CHICKEN

Chicken (3oz/guest), black garlic, asparagus, sundried tomato, cream, asiago cheese **GF**

\$16/person

VEGETABLE

Local grilled vegetables and goat cheese **GF V**

\$12/person

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DF = Dairy-Friendly

OW = Ocean Wise™



Celebration of Life

Platters:

ARTISAN CHEESE BOARD

With a variety of crackers **v**

\$11/person

FRESH FRUIT ARRANGEMENT

Variety of tropical and seasonal fruits

v VE GF DF

\$7/person

MEDITERRANEAN AFTERNOON

Roasted red pepper hummus, tomato bruschetta and tzatziki sauce with oven baked garlic pita chips **v**

\$12/person

FRESH VEGETABLE PLATTER

With herb dip **GF v**

\$6/person

CHARCUTERIE

A selection of local and imported cured meats, grainy mustard, pickles, crackers **GF**

\$13/person

ANTIPASTO PLATTER

Variety of pickled vegetables, artisan olives, cured meats and fresh cheeses with garlic-rubbed pita chips

\$12/person

SOFT AND CHEWY COOKIES **v**

\$3/person

FRENCH PASTRIES

Variety of French pastries freshly made by our pastry chef (3 pcs/person)

\$8/person

TRADITIONAL POUTINE BAR

Crispy French fried potatoes, with rich beef gravy, cheese curds, bacon bits and green onions

\$12/person

ASSORTED BAKED GOODS

Fresh baked croissants, Danishes and scones **v**

\$4/person



Drinks

Bar Service

Highballs

WELL LIQUORS

- Vodka: Skyy
- Gin: Bombay Sapphire
- Rum: Appleton's
- Whiskey: Canadian Club
- Tequila: El Tequileño
- Bourbon: Wild Turkey

\$8 (1oz)

ENHANCEMENTS

- Vodka: Grey Goose / Wild Life
- Whiskey: Crown Royal / Bridgeland TaBerbon
- Scotch: Rhino Limited Reserve
- Cognac: Bisquit & Dubouche VSOP
- Gin: Eau Claire Gin
- Tequila: Patron Silver
- Liqueurs: Forty Creek Cream / Grand Marnier
- Rum: Zaya Gran Reserva 16 yr

\$10 (1oz)

Beer

BEER, CIDER AND CRAFT COCKTAILS

- Kokanee
- Original 16 Pale Ale
- Corona
- Stella Artois
- Big Rock Creek Cider
- Wildlife Craft Cocktail

\$8

LOCAL CRAFT BEER

- Artisan Local Craft (rotational)
- Annex Good Authority Golden Ale
- Wild Rose Velvet Fog
- Toolshed Red Rage

\$10 (473ml)

Wine by the Glass

TRULY WILD SAUVIGNON BLANC

Calgary Zoo exclusive private label white wine from Mendoza, Argentina

\$8 (5oz glass)

TRULY WILD CABERNET SAUVIGNON

Calgary Zoo exclusive private label red wine from Mendoza, Argentina

\$8 (5oz glass)

SUPERIOR WINE (rotational)

Red / White

\$10 (5oz glass)

Non-alcoholic

Soft Drinks and Juices
Partake Local Beer

\$4

White Wine and Sparkling

ZOO WINE PRIVATE LABEL SAUV. BLANC
MENDOZA, ARGENTINA

Fresh citrus, grapefruit and green tangerine accompany tropical notes. Fruity flavors, that gives potency and persistence in the palate.

\$40

CAMPAGNOLA PINOT GRIGIO
VENETO, ITALY

Light straw in colour. Aromas are fine, elegant, clean and intense. On the palate, it is dry with a pleasant green apple aftertaste.

\$50

VILLA MARIA SAUV. BLANC
MARLBOROUGH,
NEW ZEALAND

Fresh and vibrant aromas jump out of the glass, such as lemongrass, jalapeno peppers and fresh herbs. Ripe citrus and tropical fruit flavors make for a delicious drop.

\$60

NOBAL VINES CHARDONNAY
CALIFORNIA, USA

On the nose, aromas of ripe pear, pineapple, and melon. On the palate, flavors of peach and coconut, with hints of lemon and toasty vanilla spice with a perfect balance of American oak.

\$60

CULMINA ESTATES
SAUV. BLANC/SEMILLON
BRITISH COLUMBIA, CANADA

The wine is pale gold, with an aroma of citrus and grass. The palate has flavors of canned pineapple, green apple with a touch of white peach and oak.

\$70

CHATEAU DE FUISSE MACON-VILLAGE
BURGUNDY, FRANCE

Chateau Fuisse is located in the heart of Macon, the southernmost part of Burgundy. In this famous region, the Vincent family, owners of the Chateau since 1862.

Bright gold in colour, with aromas of white flowers and citrus notes. A medium-bodied wine with nice acidity and balance on the palate.

\$85

PLANETA CHARDONNAY
SICILY, ITALY

A slight mineral touch harmoniously combines the flavour of ripe yellow peaches, acacia honey and marzipan with peaty, cereal, and toasted aromas which appear at the powerful and balanced finish.

\$120

Sparkling

VILLA MARCHESI
PROSECCO
DOC VENETO,
ITALY

Crisp with notes of fruit salad and citrus fruits, this wine is lovely on its own or in a spritz.

\$50

FAUSTINO BRUT CAVA
ROSADO
SPARKLING ROSÉ
FRIULI VENEZIA GIULIA, ITALY

Fresh and fragrant. Notes of strawberry, rose, berries. Elegant, refreshing, delicate.

\$55

VEUVE CLICQUOT
CHAMPAGNE, FRANCE

Pale lemon with fine bubbles; the nose is filled with aromas of apple, pear, toast and brioche; the palate is extra-dry and medium to full body with flavours that match the aromas.

\$115

Red Wine

ZOO WINE PRIVATE LABEL CABERNET SAUVIGNON

MENDOZA, ARGENTINA

Eucalyptus and pepper add to the complexity the presence of red and black fruits. On the palate, black pepper, and sweet tannins its softness transforms it into a delicate and elegant wine.

\$40

CHATEAU ST MICHELLE CABERNET SAUVIGNON

COLUMBIA VALLEY, USA

Robust and fleshy, the Cabernet Sauvignon majority has a shared élevage between French and American oak casks, a third of which are new. Blackberry and cassis are flavours to be enjoyed with this elegant drop.

\$70

RED PURO MALBEC MENDOZA, ARGENTINA

Dark purple blue in colour with a charge of sweet blueberry and violet on the nose. The palate shows warmth and plenty of ripe, dark fruit, with shavings of milk chocolate and a touch of vanilla. There is an elegant, balanced structure with notes of French Oak marked by spicy undertones.

\$55

BRAMOSA CHIANTI CLASSICO

TUSCANY, ITALY

Aromas of Strawberries and rose petals with a touch of spice. A deep ruby color and intense aromas of cherry and red berry, this Chianti Classico balances ripe fruit and acidity with notes of spice.

\$60

FOURNIER "F" DE FOURNIER PINOT NOIR

LOIRE VALLEY, FRANCE

Made from young vines grown on clay-sandy and clay-limestone soils, we look for the ideal balance between the vibrant red fruit flavours and a silky, juice palate. It is a benchmark of cool climate French Pinot Noir recognized by numerous awards.

\$65

BRANCAIA TRE

TUSCANY, ITALY

Dry, medium-bodied, and spicy with black cherry, crushed raspberry, citrus zest and cedar brush spice flavours creamy on the palate. Tannins are juicy.

\$80

LAN GRAND RESERVA

RIOJA, SPAIN

This graceful red offers density and freshness, with a smooth texture carrying cherry, dried currant, licorice, tea and citrus peel flavours. The tannins are well-integrated, with bright acidity. Graceful. Oak balance is so perfectly restrained.

\$80

MOUNT VEEDER CABERNET

NAPA VALLEY, USA

This is a true flagship wine. Concentrated fruit flavours and integrated tannins introduce a rich, full-body structure. Sweet fruit is balanced with acidity and savory notes of leather and wet stone, ending with a lengthy finish of dark berry, baking spice, and mocha.

\$135

Beverage Service

Hot Beverages

FRESHLY BREWED SHADE GROWN STARBUCKS COFFEE

Regular or decaf

Silex: \$40 15 cups

Cambro: \$125 50 cups

ASSORTED TEA

\$3/bag

HOT APPLE CIDER

Silex: \$40 15 cups

Cambro: \$125 50 cups

Cold Beverages

INFUSED WATER

Orange, vanilla and cinnamon or cucumber mint

Pitcher: \$20 Serves 8-10

Cylinder: \$70 Serves 50

100% FRUIT JUICE

Apple, orange or cranberry

Pitcher: \$35 Serves 8-10

Cylinder: \$150 Serves 50

FRUIT PUNCH

Pitcher: \$35 Serves 8-10

Cylinder: \$150 Serves 50

TRADITIONAL HOME BREWED ICED TEA

Pitcher: \$25 Serves 8-10

Cylinder: \$115 Serves 50

OLD FASHIONED LEMONADE

Pitcher: \$25 Serves 8-10

Cylinder: \$115 Serves 50

Upgrade to herb infused lemonade: +\$1/guest

ALCOHOLIC BEVERAGE CYLINDERS

Delicious drinks in a self-serve cylinder. Choose from vodka and Zoo Grown herb infused lemonade, fresh fruit sangria (red, white or rosé) or rum and pineapple punch

\$250 Serves 50

Serving suggestions based on average consumption.

Individual Beverages

SOFT DRINKS

Assorted Varieties

\$3/can

JUICES

Assorted Varieties

\$4/bottle

INDIVIDUAL MILK

White or Chocolate

\$3/carton

THANK YOU FOR SUPPORTING WILDLIFE CONSERVATION

