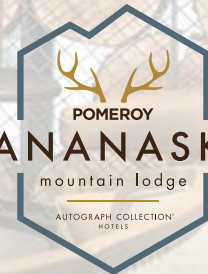




POMEROY KANANASKIS MOUNTAIN LODGE

EVENTS

Conference & Catering Services
Inspired by Our Valley



lodgeatkananaskis.com

EVENTS

- 3 BREAKFAST
- 5 BREAKS
- 6 BEVERAGES
- 7 LUNCH
- 9 DINNER
- 13 PLATED DINNERS
- 14 CANAPÉS
- 15 SIGNATURE RECEPTION SPECIALTIES
- 16 CHEF STATIONS
- 17 WINE LIST & BAR OFFERINGS

Our culinary team excels in all areas of presentation and creativity.

While the aforementioned menus highlight locally sourced menu content, these are merely suggestions!

Our Executive Chef, Eric Beaupré and his team welcome the opportunity to customize the perfect accompaniment to the theme of your conference. From vegan menus to specialized content, please inquire with your Event Manager today to discuss your ideas!

BREAKFAST

A \$6 surcharge per person will be added for groups of 14 and under.

Out of Necessity | Freshly brewed Starbucks® Coffee and a selection of Tazo® Teas.
For Hydration & Nutrition | Selection of chilled juices

THE VALLEY

Sliced Fresh Fruit
Cold Cut Platter with Canadian Cheese
Stirred Eggs
Maple Smoked Bacon
Roasted Vegetable and Meatball With Maple and Sage
Greek Potato Hash
Waffles With Fresh Sliced Banana and Nutella
Breakfast Pizza

\$38

THE RIDGE

Freshly Baked Croissants and Danishes
Lemon Poppy Muffins (Gluten Free)
Saskatoon Berry Muffins (Gluten Free)
Sliced Fresh Fruits
House Made Granola with Almond Milk
Smoked Salmon & Tarragon Scone
Cream Cheese Banana Chocolate Crunch Cake
Walnut Crunch Bundt Cake
Goat Cheese and Tomato Savory Cake
Fresh Smoothies

\$36

THE VILLAGE

Fresh Baked Danish Pastries & Muffins
Breads and Bagels
Fresh Sliced Fruit
Canadians Cold Cuts & Regional Cheese Boards
Overnight Oats with Fresh Blueberries
Grilled Vegetables, Eggs & Cheese Frittata
Free Run Eggs Benedict with Back Bacon,
Hollandaise Sauce
Golden Potato Mini Rösti,
Spolumbo's Apple & Maple Sausage
Raisin & Cinnamon French Toast,
Quebec Maple Syrup, Berry Compote

\$42

BREAKFAST ENHANCEMENTS

A \$6 surcharge per person will be added for groups of 14 and under.

CHEF'S INTERACTIVE ACTION STATIONS

For a special touch, we offer the following Breakfast station to enhance your Breakfast. The station includes a uniformed chef for your convenience.
For groups of 30 or more please contact your Event Manager.

MADE TO ORDER OMELETS

\$15 per person

An Array of Fresh Vegetables Including:
Peppers, Onion, Tomatoes, Spinach, Mushroom

Assorted Meats Including:
Ham, Sausage and Bacon, Assorted Cheese

WAFFLES, FRENCH TOAST AND PANCAKE STATION

\$10 per person

Black Berries, Blue Berries,
Strawberries, Banana Cubes,
Chocolate Chip

Maple Syrup, Chocolate Sauce,
Whipped Cream, Icing Sugar

CARVED ATLANTIC SMOKED SALMON AND SALMON GRAVLAX

\$15 per person

Mini 7 Grain Bagels

Assorted Regular and Low Fat
Flavoured Cream Cheese

Pickled Onion, Sliced Tomatoes,
Avocado Salsa, Capers and Micro Greens

THE MORNING ENERGIZER SMOOTHIES TO ORDER

\$7 per person

Green Protein Fruit: Kale, Spinach, Green Apple, Almond Milk, Macha Powder, Flaxseeds

Sunshine: Carrot Juice, Pineapple, Banana, Ginger, Cashew Nuts, Lime Juice

Tropical Chia Fruit: Almond Milk, Mango, Pineapple, Raw Honey, Chia Seeds

BREAKS



All breaks include Freshly Brewed Coffee and Tea.

MORNING BREAK \$25

Warm Cinnamon Buns with
Cream Cheese Frosting
Mountain Biscuits, Whipped Butter
Saskatoon Berry Coffee Cake
Housemade Granola Bars

Assorted Starbucks Frappuccinos

WELLNESS BREAK \$21

House Made Granola Bar
Farmers Vegetable Crudité & Dip
Mini Fruit Skewers

Assorted Vitamin Water

LOCAL SWEET TREATS \$23

Banff Ave. Fudge
Mini Stampede Cinnamon Donuts
Rocky Mountain Chocolate Bark
Rootbeer Ice Cream Floats

Assorted Grizzly Paw Sodas

MILK & COOKIES \$21

Chocolate Chunk
Oatmeal Raisin
Double Chocolate Chip
Shortbread Cookie
Rocky Road No Bake

Chocolate Milk | 2% Milk

L'APRES SKI POUTINE STATION \$25

French Fries
Cheese Curds
Quebec Style Poutine Gravy
Made With Grizzly Paw Lager
Fried Onions
Chicken Wings & Ranch Dip
Brownies, Nanaimo Bars

Selection of Bottled Drinks

BEVERAGES

COFFEE SERVICE

Prices below are Per Person

Half day coffee and tea

\$15

Freshly Brewed Coffee and Tea

\$6

All Day Coffee and Tea

\$19

ALL DAY BEVERAGES

Includes Coffee Tea, Soft drinks,

Bottled Juices, Bottled Water

\$31

BEVERAGES ON CONSUMPTION

Bottled Juice

\$5 per bottle

Soft Drinks

\$5 per can

Bottled Water

\$4.25 per bottle

San Pelligrino

\$5 per bottle

Grizzly Paw Sodas

\$6 per bottle

Fresh Pressed Juices

\$7 per bottle

LUNCH

A \$6 surcharge per person will be added for groups of 14 and under.

THE CAFE \$43

Soup of the Day

Artisan Green Salad, Assorted Dressings

Broccoli, Cheddar Cheese, Apple Salad, Cider Vinaigrette

Mediterranean Israeli Couscous Salad

Mixed Raw Vegetables, Homemade Dip

FROM THE MARKET (choose two)

- Alberta Beef, Caramelized Onions in "Grizzly Paw Powder Hound" Beer, Horseradish Mayo Topped With Old Cheddar Cheese (Served Warm)
- Roast Turkey, Smoked Gouda, Sundried Tomatoes Aioli, Pretzel Buns
- Chicken Salad Wrap, Caesar Style
- Grilled Vegetables, Roasted Bell Pepper Hummus
- Black Forest Ham, Apple, Brie, Dijon Mayo, Rosemary Focaccia Bread
- Fresh Salmon Salad, Dill Mayo, Fresh Croissant
- Prosciutto, Pickled Red Onion, Cambozola Cheese, Multi-Grain Bagel

DESSERT

Fresh Fruit Salad, Chocolate Fudge Brownies,

Carrot Cake with Cream Cheese Frosting

Mini Cupcakes

THE CLIFFS \$42

Red Lentil Soup

Organic Greens, Radishes, Extra Virgin Olive Oil

Roasted Cauliflower Salad, Cumin Yogurt Dressing

Quinoa Salad, Cucumber, Tomatoes, Kale,

Kalamata Olives, Lemon Vinaigrette

Grilled Bell Pepper Hummus, Garden Vegetables

Skinless Chicken Breasts, Sundried Tomato Vinaigrette

Broiled Cold Water Arctic Char with Fresh Citrus & Cilantro Vinaigrette

Seasonal Vegetable & Starch (Chef's Choice)

DESSERT

Yogurt Mousse with Almond Streusel,

Vegan Brownies, Fruit Salad

LUNCH COUNTERS

A \$6 surcharge per person will be added for groups of 14 and under.

THE BALLFIELD \$43

SALADS

Market Green Salad, Balsamic Vinaigrette

Baby Red Potato Salad, Ranch Dressing

Cabbage & Apple Slaw, Sweet Onion Vinaigrette

MAINS

Maple Whiskey BBQ Chicken Breast, B.C. Peach Chutney

Smoked Beef Brisket, Chipotle Glaze

Fresh Halibut, Tomato Fondue

Baby Reds & Seasonal Vegetables

DESSERT

S'mores Bar with Torched Marshmallow

Maple Fudge

Chocolate Dipped Green Apple

IL FORNO \$45

SOUP AND SALADS

Vegetable Minestrone Soup

Traditional Caesar

Tomato & Bocconcini Salad

Italian Orzo Pasta Salad

Prosciutto and Melon Platter

Assortment of Marinated Olives

MAINS

Ravioli Stuffed with Mushrooms, Creamy Leek Sauce

Marinated Chicken, Roasted Tomatoes, Sautéed Peppers and Red Onion

Pan-Fried Walleye, Fennel & Lemon Sauce

Roasted Yukon Gold Potatoes

Vegetable Ratatouille

DESSERT

Vanilla Bean Panna Cotta

Mini Cannoli

Limoncello White Chocolate Mousse

BUFFET DINNER

A \$6 surcharge per person will be added for groups of 14 and under.

ON THE RANGE

\$80

HOT AND COLD

Chef's Soup of the Day

Market Green Salad with (2) Assorted Dressings

Fingerling Potato Salad, Ranch & Green Peppercorn Dressing

Golden Beet Salad, Maple Vinaigrette

Vegetable Crudité & Dip

FROM THE BBQ *(choose two)*

- Smokey BBQ Back Ribs with Maple Whisky Sauce
- Hickory Smoked BBQ Chicken Breast
- Grilled NY Steak, Béarnaise Sauce
- Honey & Garlic Grilled Boneless Pork Chop
- Beef Chuck Wagon Sausage
- Whole Salmon, Brushed with Maple & Lime Glaze

ACCOMPANIMENTS

Baked Potatoes

Roughly Cut Grilled Seasonal Vegetables

DESSERTS

Warm Sticky Toffee Pudding with Fresh Whipped Cream

Mini Cheesecake Pops

Pecan Pie, Vanilla Chantilly, Chocolate Amaretto Pot de Crème

*Add a Chef Attended Action Station for
an additional \$5 per person*

BUFFET DINNER

A \$6 surcharge per person will be added for groups of 14 and under.

THE SWITCHBACK

\$90

HOT AND COLD

Cream of Leek, Potato, Bacon & Grumpy Bear Honey Wheat

Classic Caesar Salad

Mediterranean-Style Couscous Salad

Broccoli, Cheddar, Bell Pepper, Apple, White Wine & Dijon Vinaigrette

CHEF'S ACTION STATION

(choose one)

- Slow Roasted AAA Alberta Beef with Green Peppercorn Jus
- Maple Glazed Bacon Wrapped Pork Loin, Apple & Rosemary Jus

MAIN FARE

(choose two)

- Grilled 'Fraser Valley' Fresh Herb Chicken Breast with Spicy
- Pan Seared Cold Water Steelhead Trout, Sweet Corn & Tomato Relish
- Veal Milanese, Sundried Tomato Jus
- Wild Mushroom Ravioli, White Wine Cream Sauce with Tarragon

ACCOMPANIMENTS

Scallop Yukon Gold Potatoes

Prairie Naturel Brown Rice

Market Vegetable Medley

DESSERTS

Assorted Mini Pie & Tarts

Carved Seasonal Fruit

BUFFET DINNER

A \$6 surcharge per person will be added for groups of 14 and under.

THE VIEWPOINT

\$95

HOT AND COLD

Thai Coconut and Lemongrass Soup

Iceberg Salad, Crumbled Blue Cheese, Bacon, Buttermilk Dressing

Artichoke, Tomatoes, Pickled Red Onion Salad And

"Nicoise Style" Albacore Tuna Salad

CHEF'S ACTION STATION

(choose one)

- Peppercorn-Crusted AAA Alberta Beef Rib Eye, Lyonnais Demi-Glace Sauce
- Jumbo Sautéed Prawns With White Wine, Fresh Herbs, Roasted Garlic, Fresh Squeezed Lemon

MAIN FARE

(choose two)

- Crispy Cilantro & Lime Chicken Breast
- Broiled Salmon, Creamy Clam "Chowder"
- Moroccan Roasted Lamb, Spiced Mint Yogurt
- Sweet Potato Gnocchi, Creamy Sage Butter Sauce

ACCOMPANIMENTS

Roasted Potato

Red Lentil Indian Stew

Market Vegetable Medley

DESSERTS

Meyer Lemon Tartlets

Charred Meringue, Raspberry Tartlets

Cheesecake Squares, Miniature Espresso Crème Brûlée

Red Grapes & Cheese with Assorted Artisan Bread, Crackers

BUFFET DINNER

A \$6 surcharge per person will be added for groups of 14 and under.

THE SUMMIT

\$125

HOT AND COLD

West Coast Seafood Chowder

Mesclun Green Salad, House Made Dressing

Peppered Mackerel Salad, Herb Vinaigrette

Prairie Salad Spelt, Spinach, Frisée,

Roasted Yellow Beets, Pickled Red Onion, Oregano Dressing

Local Specialty Cured Beef And Buffalo, Venison Pate, Game Sausages,

Homemade Mustards, French Baguette & Housemade Preserve

Atlantic Smoked Salmon, Lemon, Capers & Red Onion, Vodka Cured Lake Trout

Gravlax with Fennel Slaw, Candied Maple Whiskey Salmon Nuggets,

Jumbo Shrimp, Cocktail Sauce, Horseradish Aioli and B.C. Crab Legs

CHEF'S ACTION STATION

(choose one)

- Carved Beef Tenderloin, Perigord Truffle Sauce
- Pomeroy Mustard-Crusted Ontario Lamb Legs with Rosemary Jus

MAIN FARE

(choose two)

- Maple Juniper Venison Loin with Chocolate Infused Red Wine Jus
- Citrus-Soy Glazed Alaskan Black Cod
- Braised Duck Leg, Wild Mushrooms, with Red Wine Burgundy Sauce
- Shrimp & Scallop, Newburg Casserole

ACCOMPANIMENTS

Leek and Potato Hash

Red Quinoa With Roasted Maple Root Vegetables,

Ravioli Barolo Braised Short Ribs with Chanterelle Cream Sauce

Market Vegetable Medley

DESSERTS

Chocolate Silk Mousse, Passion Fruit Meringue Tart

Chocolate Royale Torte, Grand Marnier Napoleon

Red Grapes & Cheese with Assorted Artisan Bread, Crackers

PLATED DINNERS

Pricing is based on a common group decision for each course.

SOUPS

(choose one)

- Smoked Cauliflower Velouté, Dill Fonds
- East Coast Lobster Bisque, Chopped Parsley
- Roasted Tomato Soup, Goat Cheese & Cilantro
- Cream of Peas, Saffron Perfumed

MAINS

Duo Of Beef \$89

Alberta Beef Tenderloin and Braised Short Ribs, Whipped Potato, Roasted Carrots, Broccolini, Pinot Noir Reduction

Cacao Marinated Fillet Mignon \$92

Dauphinoise Potato, Braised Cippolini Onion, Mushroom Ragout, Bordelaise Sauce

Bison Tenderloin \$95

Ranch Land's Bison, Fondant Potato, Baby Beets, Foyot Sauce

DESSERTS

(choose one)

- Rosso White Coffee Pannacotta, Sambucca Chantilly
- Strawberry and Tonka Bean Cheesecake, Orange Curd
- Haskap Berry Frangipan Tart, Mascarpone Cream Chantilly
- Dark Chocolate Marquis, Cocoa Nib and Almond Florentine

SALADS

(choose one)

- De-Constructed Beet Salad
- Two-Way Beets (Yellow/Red), Petit Salad, Heirloom Tomato, Citrus Vinaigrette
- Snipped Baby Greens, Red Wine Poached Pear, Pecorino Cheese, Hazelnut and Sherry Dressing
- Heirloom Tomato, Mozzarella, Prosciutto, Micro Greens, Basil Balsamic Drizzle Salad

Chicken Roulade \$78

Stuffed Wild Mushroom, Cauliflower Puree, Heirloom Carrots, Brussels Sprouts, Pan Jus

Cast Iron Seared Duck Breast \$82

Herb Wilted Kale, Squash Puree, Labrador Berry Jus

Pan Seared Lingcod \$82

White Wine & Tomato Basil Sauce, Asparagus, Creamy Pea's Risotto

Crisp Red Snapper \$78

Ragout Of Baby Potatoes, Onion, Artichoke and Green Olive with Sauce Vierge

CANAPÉS

\$50 per dozen for any selection



COLD

Smoked Salmon, Blinis with Lemon Squeezed Crème Fraîche

Pink Shrimp, Lime and Cilantro, Wonton Chips

Mini Beetroot Basket with Classic Bruschetta
and Preserved Lemon (Vegetarian)

Mini Caprese Bite with Balsamic Drizzle

Mini Skewers of Prosciutto And Melon (Gf)

Duck Confit, Apple & Celeriac Slaw On Crostini

Tuna Tataki, Wakame Salad, Mango Salsa

HOT

Thai Style Chicken Satay, Wafu Sauce

Tempura Prawns, Smoked Paprika Aioli

House Made Wild Mushroom Arancini, Truffle Aioli

Vegetarian Monsoon Roll, Sweet Chili Dip

Mini Beef Wellingtons, Tomato Chutney

B.C. Crab Cake, Roasted Red Bell Pepper Aioli

SIGNATURE RECEPTION SPECIALTIES

CHEF'S SELECTION OF ASSORTED HOT AND COLD HORS D'OEUVRES

DIPS & BREAD ^{\$15 per person}

Vine Tomato Bruschetta, Roasted Bell Pepper Hummus, Baba Ganoush, Hand Cut Crostini & Grilled Naan Bread

ARTISAN OPEN-FACED SANDWICH ^{\$15 per person}

Smoked Salmon, Onion Marmalade, Lemon Cream Cheese, Bagel, Avocado, Bocconcini, Cherry Tomato, Basil, Balsamic Glaze, Country Style Bread
Prosciutto, Fig, Brie Cheese, Caramelized Onion, Olive Bread

CANADIAN CHEESE BOARDS ^{\$200 per platter}

Canadian Cheese, Grapes, Homemade Preserve, Artisan Breads and Gourmet Crackers

VEGETABLE CRUDITÉS ^{\$150 per platter}

Vegetables With Buttermilk Ranch Dip

SLICED FRUIT PLATTER ^{\$150 per platter}

Seasonal Fruit With Honey-Mint Greek Yogurt

SALTY SNACKS ^{\$12 per person}

A Variety Of Salty Snacks, Pretzels, Popcorn And Kettle Chips

ANTIPASTO PLATTERS ^{\$250 per platter}

Prosciutto, Soppresseta, Genoa, Mozzarella, Cherry Tomatoes, Basil Gorgonzola, Artichokes Hearts, Assorted Olives & Peppercini
Artisan Breads & Crackers

KANANASKIS BUTCHER BLOCK ^{\$300 per platter}

Local Specialty Cured Beef And Buffalo, Venison Pate, Game Sausages, Homemade Mustards, French Baguette

NACHO PLATTER ^{\$120 per platter}

Crisp Corn Tortilla, Olives, Tomatoes, Jalapeños, Jack Cheese, Pico de Gallo, Guacamole, Sour Cream

S'MORES ^{\$20 per person}

Homemade Graham Crackers, Semisweet Chocolate & Seasonal Marshmallows (3 Kinds)

CARNIVAL ^{\$35 per person}

Cotton Candy, Caramel Corn, Kettle Corn, Mini Donuts, Donut Holes, Mini Cakes, Ice Cream Bars, Licorice, Sour Keys

CHEF'S STATIONS

All reception stations are based on 1.5 hours of service with a minimum of 50 guests

CLASSIC FRENCH STYLE TARTARE:

BEEF OR SALMON *\$25 per person*

Shallots, Capers, Choice of Mustard, Fresh Citrus, Homemade Mayonnaise, Daily-Inspired Herbs, Smoked Paprika, Rice Krispies, Tabasco

MINI-SLIDERS *\$25 per person*

Slow Roasted Pulled Pork, Maple Bourbon Bbq Chicken, Beef Burger Shaved Red Onion, Coleslaw, Farmhouse Cheddar Cheese, Vine-Ripened Tomato, Assorted Mustards, Roast Garlic Aioli, Pickles, Sourdough Roll

THE ALBERTA BEEF *\$45 per person*

Slow Roasted Black Angus Alberta Beef Ribeye, Peppercorn Jus, Caramelized Onion, Cheddar Cheese, Horseradish, Grainy & Dijon Mustard. Fresh Baked Gourmet Mini Buns

MAC N' CHEESE BAR *\$25 per person*

Macaroni & Four Cheese Sauce

Hickory Smoked Bacon Lardons, Chorizo Sausage, Bbq Chicken, Braised Short Rib, Wild Mushrooms, Jalapeno, Pesto

WAKI POKE *\$30 per person*

Sticky Rice, Shrimp, Chicken With Ginger, Salmon Tartar Green Peas, Bean Sprouts, Marinated Carrots, Cabbage, Mango Chunk Avocado, Bell Pepper, Radish, Green Onion, Soy Sauce, Mirin and Wasabi, Roasted Sesame and Sunflower Seeds

DEATH BY CHOCOLATE *\$35 per person*

Our Pastry Chef's Gourmet Selection of Chocolate Desserts Truffles, Mousse, Petit Fours, Tartlets, Cakes, Wafers, Brownies and Cookies Served with Creamy Hot Chocolate

WINE & BAR

WINE

WHITE PER BOTTLE

Giorgio & Gianni Pinot Grigio, <i>Italy</i>	\$50
Vineland Estates Unoaked Chardonnay, <i>Canada</i>	\$60
Liebre e la Tortuga Albarin, <i>Spain</i>	\$65
Oxford Landing Sauvignon Blanc, <i>Australia</i>	\$55
Saxenburg Chenin Blanc, <i>South Africa</i>	\$55

RED PER BOTTLE

Giorgio & Gianni Nero Rosso, <i>Italy</i>	\$50
Vineland Estates Cabernet Merlot, <i>Canada</i>	\$60
Finca Nueva Rioja Tempernillo, <i>Spain</i>	\$65
Uma Malbec, <i>Mendoza</i>	\$55
Colossal Reserva Syrah Blend, <i>Portugal</i>	\$55

SPARKLING WINE AND CHAMPAGNE PER BOTTLE

Giusti Prosecco Asolo, <i>Italy</i>	\$60
Nino Franco Rustico Prosecco, <i>Italy</i>	\$65
Lanson Brut Champagne, <i>France</i>	\$115
Veuve Clicquot, <i>France</i>	\$140

For Higher end reserve style selections,
please speak to your Meeting Manager

BAR PRICING

Host / Cash Bar

Premium Brand Liquor (1Oz)	\$9
Ultra-Premium Brand Liquor (1Oz)	\$12
Domestic Beer	\$9
Import Beer	\$10
House Red and White by the Glass	\$11
Soft Drinks Juice and Bottled Water	\$5
Whiskey Bourbon Bar	\$15
Selection of Whiskeys & Bourbons with Handcrafted Seasonal Cocktails	

All Bar Pricing inclusive of tax and a 20% gratuity

BAR LABOUR CHARGES

Bartender/Cashier Charges of \$50 per hour per associate.

A minimum of three hours will be applied if consumption
is less than \$500 per bar/Three hours

NON-ALCOHOLIC

Served by the gallon. Serves approximately 20 people

Lemonade	\$50
Iced Tea	\$50
House made Flavor-Infused Glacier Water	\$30
Home-Brewed Unsweetened Iced Tea	\$75
House made freshly Squeezed Lemonade	\$85



Connect with us today

sales@lodgeatkananaskis.com

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Pomeroy Kananaskis Mountain Lodge, Autograph Collection

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