



POMEROY KANANASKIS MOUNTAIN LODGE

EVENTS

Conference and
Catering Services



POMEROY

KANANASKIS

mountain lodge





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Our Culinary Team excels in all areas of presentation and creativity.

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

Our Executive Chef, Yves Lafond, 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 \$10 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 and Nutrition | Selection of chilled juices

THE VALLEY

\$38 per person

Steel Cut Oatmeal with Raisins, Walnuts,
Brown Sugar, 2% Milk and Almond Milk

Assorted Pastries with Danishes and Mini Muffins

Sliced Fresh Fruit

Cold Cut Platter with Canadian Cheeses

Choose 3 Hot Items (add an additional item for \$5)

- Scrambled Eggs
- Smoked Bacon
- Roasted Breakfast Potatoes
- Waffles with Fresh Berries
- Pancakes with Maple Syrup
- Apple and Chicken Sausage
- Fresh Egg Frittata with Spinach, Tomato and Goat Cheese

HEALTHY START

\$33 per person

Assorted Pastries with Danishes, Muffins
and Croissants

House-made Banana Bread

Sliced Fresh Fruit

Individual Parfaits

Canadian Cheese and Charcuterie
with Grapes, Dried Fruit and Crackers

THE VILLAGE

\$42 per person

Assorted Pastries with Danishes and Muffins

Canadians Cheese and Cold Cuts

Steel Cut Oatmeal with Raisins, Walnuts,
Brown Sugar, 2% Milk and Almond Milk

Eggs Benedict with Back Bacon and Hollandaise
served on an English Muffin

Spolumbo's Apple Chicken Sausage

Cinnamon French Toast with Berries
and Quebec Maple Syrup

Breakfast Potatoes

BREAKS

All breaks include Freshly Brewed Coffee and Tea.

MORNING BREAK

\$21 per person

Warm Cinnamon Buns with
Cream Cheese Frosting
Saskatoon Berry Coffee Cake
House-made Granola Bars

FARMERS MARKET

\$23 per person

Grape Tomatoes, Cucumbers,
Celery and Carrots
Chickpea Hummus, Moutabel
Artichoke and Early Dawn Goat Cheese Dip
Baked Pita Chips and Crostini

SPA BREAK

\$24 per person

Build Your Own Trail Mix
Pecans, Almonds, Coconut,
Pumpkin Seeds, Sunflower Seeds,
Raisins, Apricots, Cranberries,
Dark Chocolate, Granola

WELLNESS BREAK

\$21 per person

Market Mango and Kale Green Smoothie
House-made Granola Bars
Farmers Vegetable Crudité and Dip
Mini Fruit Skewers with Greek Yogurt
and Honey Dip

MILK AND COOKIES

\$18 per person

Chocolate Chunk
Oatmeal
Double Chocolate
Shortbread
Chocolate Milk, 2% Milk

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 per person

Bottled Juice

\$5 per bottle

Soft Drinks

\$5 per can

Bottled Water

\$4.25 per bottle

San Pellegrino

\$5 per bottle

Grizzly Paw Sodas

\$6 per bottle

Market Cafe Smoothies

\$7 per bottle

Starbucks Frappuccinos

\$6 per bottle

Vitamin Water

\$6 per bottle

LUNCH

A \$10 surcharge per person will be added for groups of 14 and under.

THE CAFE \$40 per person

Soup of the Day

Artisan Green Salad with Assorted Dressings

Barley Salad with Radicchio, Fresh Dill and Lemon Dressing

Orange, Fennel and Apple Salad with Honey Vinaigrette

Mixed Raw Vegetables with House-made Dip

FROM THE MARKET

Alberta Beef, Caramelized Onions Horseradish Mayo,

Old Cheddar served on a Baguette

Smoked Turkey with Avocado, Chipotle Mayo served on Ciabatta Bread

Green Goddess Wrap with Mozzarella, Cucumber, Lettuce,

Sprouts and Green Goddess Spread

DESSERT

Chocolate Dipped Banana Bread

Mini Fruit Tartelettes

SALAD BAR \$45 per person

LETTUCE

Romaine, Spinach, Mesclun, Iceberg, Arugula

DRESSINGS

An Assortment of Dressings

CHEESE

Feta, Parmesan, Mozzarella, Goat

VEGETABLES AND CONDIMENTS

Carrots, Corn, Cucumber, Tomatoes, Artichokes, Olives, Onions, Peppers, Mushrooms, Bacon, Croutons, Pickles, Hard Boiled Eggs, Celery, Avocado, Dried Cranberries

SEEDS AND NUTS

An Assortment Seeds and Nuts

WARM PROTEINS

Grilled Chicken Breast, Salmon

DESSERT

Citrus Crumble

Peach Panna Cotta

Chocolate Dipped Fruit

LUNCH

A \$10 surcharge per person will be added for groups of 14 and under.



THE BALLFIELD \$44 per person

BREAD + SALADS

Cornbread Jalapeño and Cheese

Artisan Greens Tomato, Cucumber and Onions with Vinaigrette

Potato Salad with Dijon, Bacon and Sour Cream Dressing

Pasta Salad Peppers, Cucumbers, Tomatoes, Olives and Feta

MAINS

Mac and Cheese Cheddar, Smoked Bacon and Bread Crumbs

BBQ Style Baked Beans with Crispy Onions

Grilled Market Vegetables with Basil, Pesto

BBQ Chicken Maple with Chili BBQ Sauce

Smoked Beef Brisket with Bourbon BBQ Sauce

DESSERT

Coconut Financier with Honey Chantilly

Peach Cobbler

Lemon Poppy Seed Cake

LA DOLCE VITA \$46 per person

SOUP AND SALADS

Zuppa Toscana Tomato, Sausage, Potato, Onion and Zucchini

Garden Orzo Salad Peas, Spinach, Sundried Tomato and Parmesan

Caprese Salad Heirloom Tomato, Fresh Bocconcini,

Basil Pesto and Balsamic Reduction

Broccoli Caesar Florettes, Shaved Asiago, Bread Crumbs,

Bacon Bits with Creamy Dressing

Antipasto Marinated Vegetables, Pickles, Cheeses and Salami

MAINS

Salmon Puttanesca Crushed Pomodoro, Capers, Olives and Roasted Garlic

Chicken Marsala Mushrooms, Aromatic Vegetables and Marsalla Reduction

Gnocchi Arugula, Italian Vegetables, Basil and Olive Oil

DESSERT

Tiramisu

Biscotti

Pumpkin Cannoli

BUFFET DINNER

A \$10 surcharge per person will be added for groups of 14 and under.

ON THE RANGE

\$80 per person

HOT AND COLD

Chef's Soup of the Day

Kale Caesar Salad Parmesan, Bacon, Croutons, Lemon and Caesar Dressing

Fingerling Potato Salad with White Wine Dressing

Black Bean Salad Corn, Avocado, Cilantro with

Chipotle and Honey Dressing

Vegetable Crudités and Dip

FROM THE BBQ *(choose two)*

- **Smokey BBQ Back Ribs** with Maple Whisky Sauce
- **Hickory Smoked BBQ Chicken Breast**
- **Blackened Salmon** with Southern Tomato Sauce Vierge

ACCOMPANIMENTS

Rough Cut Seasonal Vegetables

Loaded Baked Potato Station Sour Cream, Bacon, Chives and Cheddar

DESSERTS

Mango Panna Cotta

Chocolate Pot de Crème

Chocolate Chip Banana Bread

Classic Brownies

*Add a Chef Attended Action Station for
an additional \$10 per person*

BUFFET DINNER

A \$10 surcharge per person will be added for groups of 14 and under.



THE SWITCHBACK

\$90 per person

HOT AND COLD

Cream of Leek, Potato and Bacon Soup with Grizzly Paw Grumpy Bear Ale

Wedge Salad Iceberg Lettuce, Bacon, Chives, Blue Cheese and Tomato with Buttermilk Dressing

Ancient Grain Salad with Barley, Quinoa, Roasted Carrots and Corn with Herb Vinaigrette

Roasted Beetroot Salad Yellow and Purple Beets, Orange, Fennel with Early Dawn Farm Goat Cheese

CHEF'S ACTION STATION

Slow Roasted AAA Alberta Beef with Green Peppercorn Jus

MAIN FARE *(choose two)*

- Grilled Fraser Valley Chicken Breast Roasted Apple, Bacon and Lemon Thyme Jus
- Baked Steelhead Trout with Braised Fennel and Pernod Cream Sauce
- Four Cheese Ravioli with Spinach, Artichoke, Capers, Sundried Tomatoes, Parmesan

ACCOMPANIMENTS

Scalloped Yukon Gold Potatoes

Seasonal Vegetables

Rice Pilaf

DESSERTS

Marble Chocolate Cake

Sticky Toffee Pudding

Coconut Financier

Pumpkin Spiced Panna Cotta

Lemon Meringue Tarts

BUFFET DINNER

A \$10 surcharge per person will be added for groups of 14 and under.

ALBERTA LOCAL FARM FEST

\$125 per person

HOT AND COLD

Potato and Local Beer Chowder with Alberta Gouda, Aromatic Vegetables and Bannock Bread

Beluga Lentils Salad Radishes, Fresh Herbs and Roasted Yellow Beets

Prairie Barley Pickled Red Onions, Early Dawn Farms Goat Cheese and Arugula

Peppered Mackerel Salad Cherry Tomatoes, Capers and Red Onions with Herb Vinaigrette

Alberta Local Specialty Cured Meats Bison, Wild Boar, Venison, Game Sausage, Assorted Preserves, Crostinis and Crackers

with a Selection of Alberta Cheeses, Grapes, Dried Fruit and Nuts

Seafood Platter Smoked Salmon, Trout Gravlax, Shrimp and Crab Legs, served with Capers, Pickled Red Onions, Fennel Slaw, Marie Rose and Cocktail Sauce

CHEF'S ACTION STATION *(choose one)*

- **Slow Roasted Alberta Prime Rib** with Peppercorn and Brandy Jus
- **Rack of Veal** with Red Wine and Mushroom Jus

MAIN FARE *(choose two)*

- **Boneless Alberta Beef Short Ribs** with Red Wine Sauce
- **Alberta Trout** with Sauce Vierge
- **Bear and The Flower Farm Pork Tenderloin** with Maple and Grainy Mustard Sauce
- **Sungold Lamb Sirloin** with Harissa Rub

ACCOMPANIMENTS

Leek and Potato Hash

Butternut Squash Ravioli with Roasted Butternut Squash, Toasted Pumpkin Seeds and Cream Sauce

Locally Farmed Assorted Vegetables

DESSERTS

Honey and Yogurt Bombe

Mini Flapper Pie Cups

Grandma's Bread Pudding

Saskatoon Berry Pie

Canadian Butter Tarts

Tarte Au Maple Syrup

Blueberry Grunt

PLATED DINNERS

A \$10 surcharge per person will be added for groups of 14 and under.

Please note that your Soup, Salad and Dessert selections will be your common choice for your entire group.

If choices have not been made within 72 hours of your meal, a surcharge of \$15 per person will apply.

SOUPS (choose one)

- **Roasted Cauliflower Soup** with Lemon Confit and Black Garlic Emulsion
- **Cream Of Mushroom** with Tarragon and Smoked Duck
- **Minestrone Soup** with Mediterranean Vegetables, Tomato and Pesto

SALADS (choose one)

- **Tuscan Salad** Crumbled Feta, Tomato, Red Onion, Sunflower Seeds with Lemon Oregano Dressing
- **Beets Two Ways** Yellow and Red Beets, Petit Salad, Heirloom Tomatoes with Citrus Vinaigrette
- **Caprese Salad** Tomatoes, Fresh Mozzarella, Air Dried Bison, Basil Pesto with Balsamic Reduction

MAINS (choose two and one vegetarian)

Duo Of Beef \$91 per person

Alberta Beef Tenderloin and Braised Boneless Short Ribs,
Butter Mashed Potatoes, Roasted Baby Carrots,
Brussels Sprouts with Red Wine Reduction

Alberta Beef Tenderloin \$94 per person

Roasted Baby Carrots, Brussel Sprouts,
Butter Mashed Potatoes with Thyme Jus

Seared Duck Breast \$84 per person

Wilted Kale, Squash Purée, Baby Carrots with Saskatoon Berry Jus

Cornish Game Hen \$79 per person

½ Hen with Forte Rub served with Polenta, Wilted Spinach,
Wild Mushrooms and Brown Butter Jus

Chicken Breast \$84 per person

Birch Glaze Carrot Purée, Foraged Mushrooms, Roasted Parsnip with Bourbon Jus

Salmon \$81 per person

Cedar Crème Fraîche, Golden Beet Purée,
Charred Baby Carrots with Fingerling Potatoes

Butternut Squash Ravioli \$82 per person [vegetarian]

Brown Butter, Spiced Pecans, Roasted Butternut Squash and Sage

Risotto \$62 per person [can be vegan upon request]

Tomato and Wild Mushrooms, Goat Cheese, Micro Greens

Vegan Grilled Polenta and Wild Mushrooms \$62 per person [vegan]

Tomato, Wild Mushrooms with Micro Greens

DESSERTS (choose one)

- **New York Cheesecake** with Berry Compote
- **Death By Chocolate** with Mousse, Cake, Truffle, Coulis
- **Apple Pie** Cinnamon Spice, Mousse, Maple Caramel Sauce

CANAPÉS

\$54 per dozen for any selection



COLD

Smoked Salmon and Cucumber Dill Crème, Lemon Zest and Capers

Bruschetta with Crostini and Freshly Chopped Basil

Caprese Skewers with Tomato, Fresh Mozzarella, Basil and Balsamic

Prosciutto and Melon Skewers Honeydew, Cantaloupe and Basil

Tuna Poke Sambal, Sesame and Soya

Vegetarian Vietnamese Rolls Mango, Cabbage, Carrots, Sesame and Sambal

HOT

Balinese Chicken Satay with Peanut Sauce

Tempura Prawns with Smoked Paprika Aioli

Wild Mushroom Arancini [vegetarian, can be vegan]
with Truffle Aioli

Mini Beef Wellingtons with Horseradish Cream Sauce

Crab Cakes with Roasted Pepper Aioli

Pulled BBQ Pork Sliders with Cabbage Slaw and Brioche Bun

Elk Meat Ball with Smoked BBQ Sauce

RECEPTION SPECIALTIES



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

DIPS AND BREAD *\$175 per platter*

Bruschetta, Hummus, Baba Ghanoush, Crostini and Pita Bread

CANADIAN CHEESE BOARD *\$200 per platter*

Grapes, Dried Fruits, Nuts, Preserves, Artisan Breads and Crackers

VEGETABLE CRUDITÉS *\$150 per platter*

Raw Garden Vegetables with Ranch Dip

SLICED FRUIT PLATTER *\$160 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 PLATTER *\$250 per platter*

Prosciutto, Soppresseta, Genoa, Mozzarella, Cherry Tomatoes, Gorgonzola, Artichokes Hearts, Assorted Olives with Artisan Breads and Crackers

KANANASKIS BUTCHER BLOCK *\$300 per platter*

Local Specialty Cured Beef, Bison, Venison, Wild Boar Pate with Stone Ground Mustard and French Baguette

TORTILLAS *\$10 per person*

Crisp Corn Tortillas, Pico de Gallo, Guacamole, Sour Cream and Jalapeños

LATE NIGHT SNACKS

For large events, please inquire with our team on live Chef action and Canapé Stations. Possibilities are limitless.

FORTE WOOD OVEN PIZZAS

Margherita \$24 per person *[vegetarian]*

Tomato Sauce, Mozzarella, Vine Tomatoes, Basil

Formaggio Dolce \$25 per person *[vegetarian]*

White Sauce, Mozzarella, Provolone, Parmesan, Honey

Pepperoni \$25 per person

Tomato Sauce, Mozzarella, Pepperoni, Oregano

Verdura \$25 per person *[vegetarian]*

Tomato Sauce, Mozzarella, Goat Feta, Artichoke,
Black Olives, Arugula

Amanti Della Carne \$27 per person

Tomato Sauce, Mozzarella, Spolumbos Italian Sausage,
Salami, Mortadella

Ai Funghi \$25 per person *[vegetarian]*

White Sauce, Provolone, Mushrooms, White Truffle Oil

THE POUTINE STATION

\$14 per person

Fries, Cheese and Gravy

SHAWARMA

\$16 per person

Sautéed Chicken, Pickled Onions,
Lettuce, Tomatoes, Onions, Garlic Sauce,
Hummus and Pita Bread

WING NIGHT

\$18 per dozen

Hot, BBQ, Plain
with Ranch and Crudités

WINE AND BAR

WINE

WHITE PER BOTTLE

Giorgio and Gianni Pinot Grigio, <i>Italy</i>	\$50
Vineland Estates Unoaked Chardonnay, <i>Canada</i>	\$60
Babich Black Label Sauvignon Blanc, <i>New Zealand</i>	\$65
Tinhorn Creek Gewurztraminer, <i>Okanagan</i>	\$60
Campagnola Pinot Grigio, <i>Italy</i>	\$55

RED PER BOTTLE

Giorgio and Gianni Nero Rosso, <i>Italy</i>	\$50
Vineland Estates Cabernet Merlot, <i>Canada</i>	\$60
11th Hour Pinot Noir, <i>California USA</i>	\$70
Uma Malbec, <i>Mendoza</i>	\$60
Barossa Valley Shiraz, <i>Australia</i>	\$60

SPARKLING WINE AND CHAMPAGNE PER BOTTLE

Giusti Prosecco Asolo, <i>Italy</i>	\$60
Frind Brut, <i>Okanagan</i>	\$80
Noble Ridge The One, <i>Okanagan Falls</i>	\$115
Veuve Clicquot, <i>France</i>	\$150

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 and Bourbon Bar	\$15

Selection of Whiskeys and 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

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