

| BREAKFAST | BREAKS | BEVERAGES | LUNCH | DINNER | PLATED DINNERS | CANAPÉS | RECEPTION | LATE NIGHT SNACKS | WINE AND BAR



POMEROY KANANASKIS MOUNTAIN LODGE

EVENTS

Conference and
Catering Services



POMEROY

KANANASKIS

mountain lodge





POMEROY KANANASKIS MOUNTAIN LODGE

EVENTS

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Welcome to Pomeroy Kananaskis Mountain Lodge, where inspired mountain surroundings meet thoughtful, creative cuisine.

Our Culinary Team brings imagination and finesse to every plate, excelling in both presentation and creative expression.

While our menus proudly showcase locally inspired ingredients, they are simply a starting point. Under the leadership of Executive Chef Sebastien Roelly, our team delights in crafting tailored menus that seamlessly complement the vision and theme of your event.

From thoughtfully curated vegan offerings to fully customized dietary or cultural menus, we are happy to tailor every detail. Please connect with your Event Manager to begin designing a culinary experience that is uniquely yours.

[GF] GLUTEN FREE VEGETARIAN [V]

[DF] DAIRY FREE VEGAN [VG]

BREAKFAST BUFFETS



All Buffets served with freshly brewed Starbucks® Coffee, and an assortment of Tazo® Teas & chilled juices.

Pricing is per guest. A minimum of 15 guests will be charged per buffet.

Duration is based on 90 minutes of continual service.

THE VALLEY 42

Steel Cut Oatmeal [GF-VG] | Golden Raisins, Walnuts, Brown Sugar, Grated Coconut 2% Milk and Almond Milk
Assorted Pastries | Danishes, Mini Muffins, & Croissants
Sliced Fresh Fruit Platter [GF-VG]

CHOOSE 3 HOT ITEMS:

(Add Additional Item for \$5 Per Person)

- Scrambled Eggs | Chives [GF-V-DF]
- Quiche | Spinach, Sundried Tomato, Feta
- Smoked Bacon [GF-DF]
- Country Style Beef & Pork Breakfast Sausage
- Waffles | Fresh Berries, Whipped Cream [V]
- Pancakes | Maple Syrup [V]
- Potato Wedges | Chives [V]

ALPINE REVIVAL 39

Build Your Own Parfait | Greek Yogurt, House Granola, Seasonal Fruit Compote [GF-V]
Pumpernickel, Rye & Multigrain Bagels | Fresh Preserves
Sliced Fresh Fruit Platter [GF-VG]
Canadian Cheeses [GF]
Smoked Salmon | Capers, Pickled Onions [DF-GF]
Hard Boiled Eggs [GF-DF-V]

THE SUMMIT 48

Steel Cut Oatmeal [GF-DF] | Raisins, Walnuts, Brown Sugar, Grated Coconut 2% Milk and Almond Milk
Assorted Pastries | Danishes, Mini Muffins, & Croissants
Canadian Cheeses & Cold Cuts [GF]
Sliced Fresh Fruit Platter [GF-VG]
Eggs Benedict | Poached Eggs, Canadian Bacon, Hollandaise
French Toast | Berry Coulis, Maple Syrup [V]
Country Style Beef & Pork Breakfast Sausage
Potato Wedges | Chives [V]

BREAKFAST UPGRADES

All Breakfast Upgrade items can only be added on to Meals, not ordered on own. Pricing is per guest. A minimum of 15 guests will be charged per add on.

BREAKFAST UPGRADES

BUILD YOUR OWN OATMEAL 12

Steel Cut Oats | Dried Fruits, Walnuts,
Brown Sugar, Grated Coconut, Fresh
Berries, Hemp Seeds, Maple Syrup,
Greek Yogurt

SMOKED SALMON BAGEL 18

Capers, Red Onions, Herb & Garlic Cream
Cheese, Lemon

BAGELS & CREAM CHEESE 9

Bagels | Everything, Plain, Gluten Free

CHOOSE 2:

- Classic
- Lox & Dill
- Strawberry Jam
- Herb & Garlic
- Everything Seasoning

ACTION STATIONS

OMELETTE STATION 15

Includes a Chef for up to 2 hours

Free Range Eggs, Cheddar Cheese, Ham,
Bacon, Green Onions, Sausage, Mushrooms,
Spinach, Peppers & Tomato

WAFFLE STATION 15

Includes a Chef for up to 2 hours

Maple Syrup, Fresh Berries, Bacon Bits, Chocolate
Chips, Nutella & Whipped Cream

COFFEE BREAKS A LA CARTE

Pricing is per guest unless otherwise stated.

BEVERAGES

- Freshly Brewed Coffee & Tazo® Teas 7
- Half Day Coffee & Tea 15
- All Day Coffee & Tea 19

ALL DAY BEVERAGES

- Includes Coffee, Tea, Soft drinks,
Bottled Juices, Bottled Water 31

NON-ALCOHOLIC

Serves approximately 20 people

- Lemonade 50
- House Iced Tea 50
- House Flavor-Infused Glacier Water 30
- House Unsweetened Iced Tea 75

INDIVIDUAL BEVERAGES

Prices below are per bottle/can

- Bottle Juice 6
- Soft Drinks 6
- Bottles Water 5
- San Pelligrino 7

PREMIUM BEVERAGES

Prices below are per bottle/can

- Coconut Water 8
- Red Bull & Sugar Free Red Bull 8
- Grizzly Paw Sodas 7
- Smoothies (Green & Berry) 8
- Vitamin Water 7
- Happy Belly Kombucha 7

COFFEE BREAKS A LA CARTE

All pricing is by the dozen unless stated otherwise.

FROM THE BAKERY

SOMETHING SWEET 48

Chef's Selection of Assorted Squares & Tarts [V]

JUMBO COOKIE PLATTER 48

Chocolate Chunk | Oatmeal Raisin
Shortbread | Double Chocolate [V]

WARM JUMBO CINNAMON BUNS

Maple Cream Cheese Frosting [V] 85
Bacon & Pecan Glazed 95
Raspberry White Chocolate Bun [V] 90

ASSORTED PASTRIES 55

Croissants, Muffins & Danishes [V]

ASSORTED LOAVES 55

Banana Loaf, Lemon Loaf, Mixed Berry Loaf

INDIVIDUAL SNACKS

Potato Chips [V] 60

Pretzels [V] 60

Caramel Popcorn [V] 72

House Granola Bars [V] 60

Assorted Chocolate Bars [V] 72

BUILD YOUR OWN MINI VANILLA YOGURT PARFAIT 60

Granola & Berry Compote [V]

CANADIAN CHEESE BOARD [V] 225 serves 25

Assortment of Canadian Produced Cheeses, Grapes, Local
Preserves, Artisanal Bread and Crackers

KANANASKIS CHARCUTERIE 325 serves 25

Local & Imported Charcuterie, Pickled Vegetables, Grainy Mustard,
Fig Jam, Crostini, Baguette

THEMED BREAKS

All Breaks served with freshly brewed Starbucks® Coffee, and an assortment of Tazo® Teas.
Pricing is per guest. A minimum of 15 guests will be charged per break.

MORNING BREAK 24

Warm Cinnamon Buns | Maple Cream
Cheese Frosting [V]
Haskap Berry Squares [GF-VG]
Fruit & Berry Salad [GF-VG]
Raspberry White Chocolate Buns [V] [+4]
Pecan Bacon Caramel Buns [+ 4]

MILK & COOKIES 18

Cookies: Chocolate Chunk | Oatmeal Raisin
Shortbread | Double Chocolate [V]
2% Milk, Chocolate Milk
Alternatives Available - Soy, Oat or Almond Milk

PEAK FUEL 26

Selection of Fresh Fruit Juices
House Granola Bars
Protein Energy Balls
Seasonal Fruit | Honey Mint Yogurt Dip [V]

CHOCOLATE LOVERS 24

Double Chocolate Brownies [GF-V]
Eclairs & Nanaimo Bars
Chocolate Mousse & Madeleines [V]
Hot Chocolate Bar | Marshmallows,
Shaved Dark Chocolate, Whipped
Cream, Sprinkles [GF-V]

MOUNTAIN MUNCHIES 22

Kettle Chips [V]
French Onion Dip [V]
Tri-Colored Tortilla Chips, Fresh Pico de
Gallo [DF-V]
Pretzel Bites, Warm Pilsner Cheese Dip [V]

ALPINE CHEESE POT 32

Classic Cheese Fondue | Cornichon,
Baby Potatoes [GF-V]
Fried Kielbasa Sausage [GF]
Country Bread Croutons

FARMERS MARKET 28

Seasonal Vegetable Crudités | Truffle
Ranch [GF-V]
Roasted Garlic Hummus [GF-VG]
Baba Ganoush [GF-VG]
Warm Artichoke & Goat Cheese Dip [V]
Grilled Pita & Crostini [V]

TEA TIME 34

Tea Sandwiches | Egg, Cucumber,
Smoked Salmon, Chicken Salad
Scones with Clotted Cream [V]
Madeleine & Eclairs [V]
Seasonal Fruit Tarts [V]

APRES BREAK 32

Canadian Poutine
Grilled Cheese & Tomato Soup [V]
Chocolate Brownies [V]
Mini Doughnuts [V]

ON THE RUN

All TO GO meals are served with freshly brewed Starbucks® Coffee, and an assortment of Tazo® Teas.

Pricing is per guest. A minimum of 15 guests will be charged per meal.

All items prepared for off-site premises consumption only.

TO-GO BREAKFAST 34

CHOOSE 1 HOT ITEM:

- Buttermilk Biscuits | Free Range Egg, Sausage Patty, Cheddar Cheese, Mayo
- Croissant | Free Range Egg, Black Forest Ham, Swiss Cheese, Mayo
- English Muffin | Free Range Egg, Bacon, Aged Cheddar Cheese, Mayo
- Crispy Fried Chicken | Swiss Cheese, Spicy Mayo, Pretzel Bun [+4]
- Smoked Salmon Bagel | Herb Cream Cheese, Capers, Lemon, Lettuce, Red Onion [+4]

INCLUDES THE FOLLOWING:

Fresh Fruit Salad [GF-VG]
 House Granola Bars [V]
 Yogurt [GF]
 Assorted Juices

LUNCH ON-THE-GO 38

CHOOSE 2 SANDWICH OPTIONS:

- Alberta Beef | Caramelized Onions, Horseradish Mayo, Aged Cheddar, Baguette
- Smoked Turkey | Avocado, Arugula, Chipotle Mayo, Ciabatta Bread
- Italian Sandwich | Salami, Capicola, Mortadella, Provolone, Arugula, Roasted Red Peppers, Balsamic Mayo, House Focaccia
- Vegan Wrap | BBQ Chickpeas, Sweet Potato, Corn, Avocado, Roasted Red Peppers, Spinach Tortilla [VG]
- Chicken Caesar Wrap | Grilled Chicken, Bacon, Parmesan, Romaine, Caesar Dressing, Flour Tortilla

INCLUDES THE FOLLOWING:

Hard Bite Potato Chips [GF-V]
 House Made Granola Bar [V]
 Seasonal Apple [GF-VG]
 North Spring Water

LUNCH BUFFETS



All Buffets served with freshly brewed Starbucks® Coffee, and an assortment of Tazo® Teas.

Pricing is per guest. A minimum of 15 guests will be charged per buffet.

Duration is based on 90 minutes of continual service.

MARKET CAFÉ 48

SOUP & SALADS

Soup of the Day

Artisan Green Salad | Balsamic, Green

Goddess, Creamy Ranch Dressing [GF-V]

Greek Salad | Cucumber, Roma Tomatoes,

Olives, Roasted Red Peppers, Red Wine and

Herb Dressing [GF-V]

Orange, Fennel & Apple Salad | White Wine

Honey Vinaigrette [GF-V]

CHOOSE 3 ITEMS (add an additional item for \$5)

- Alberta Beef | Caramelized Onions, Horseradish Mayo, Aged Cheddar, Baguette
- Smoked Turkey | Avocado & Chipotle Mayo, Ciabatta
- Montreal Smoked Meat | Sauerkraut, Thousand Island, Pretzel Roll
- Italian Sandwich | Salami, Capicola, Mortadella, Provolone, Arugula, Roasted Red Peppers, Balsamic Mayo, House Focaccia
- Black Forest Ham | Emmental, Maple Dijon Spread, Tomato, Lettuce, Onion Hoagie
- Salmon Salad | Capers, Citrus Aioli, Chives, Rye Bread
- Vegan Wrap | Hummus Spread, Falafel, Cucumbers, Sprouts, Vegan Tzatziki, Baby Kale, Spinach Tortilla [VG]
- Chicken Caesar Wrap | Grilled Chicken, Bacon, Parmesan, Romaine, Caesar Dressing, Flour Tortilla

DESSERTS

Chocolate Dipped Banana Bread [V]

Mini Fruit Tarts [V]

Seasonal Diplomates [V]

LUNCH BUFFETS

All Buffets served with freshly brewed Starbucks® Coffee and an assortment of Tazo® Teas.

Pricing is per guest. A minimum of 15 guests will be charged per buffet.

Duration is based on 90 minutes of continual service.

MOUNTAIN SMOKE HOUSE 58

BREAD & SALADS

Cornbread | Jalapeño, Cheddar Cheese [V]

Crisp Greens | Cilantro, Green Goddess Vinaigrette

Potato Salad | Dijon, Red Wine Vinegar, Pickled Red Onion, Parsley, Oil [GF-V]

Rotini Pasta Salad | Ranch Chipotle, Bacon, Cheddar Cheese, Red Onion, Parsley

MAINS

Mac & Cheese | Cheddar Cheese, Herbed Breadcrumbs

Roasted Corn | Queso Fresco, Cajun Spice, Lime, Butter [GF-V]

16 Hour Beef Brisket | Bourbon BBQ Sauce [GF-DF]

Cajun Spice Roasted Whole Chicken [GF-DF]

DESSERT

Individual Mud Pies [V]

Red Velvet Cupcakes [V]

Lemon Poppy Seed Cake [V]

TASTE OF FORTE 54

SOUP & SALADS

Minestrone Soup | Tomato, Onion, Zucchini, White Beans [GF-V-DF]

Panzanella Salad | Heirloom Tomato, Anchovies, Focaccia Bread, Red Wine Dressing [DF-V]

Romaine Caesar | Smoked Bacon, Grana Padano, Caesar Dressing

Antipasto Platter | Grilled Vegetables, Cheeses, Salami, Roasted Red Pepper [GF]

MAINS

Chicken Piccata | Lemon & Caper Butter Sauce [Gf]

Salmon | Artichoke & Roasted Tomato [GF-DF]

Gnocchi | Parmesan Cream Sauce [V]

DESSERT

Tiramisu [V]

Biscotti [V]

Chocolate Cannoli [V]

LUNCH BUFFETS



All Buffets served with freshly brewed Starbucks® Coffee and an assortment of Tazo® Teas.

Pricing is per guest. A minimum of 15 guests will be charged per buffet.

Duration is based on 90 minutes of continual service.

BUILD YOUR OWN POKE BOWL 56

Rice Noodle [GF-VG]

Sticky Rice [GF-VG]

CHOOSE 2 PROTEINS:

- Ginger Beef [DF]
- Sesame Chicken [GF-DF]
- Marinated Tuna Poke [GF-DF]
- Marinated Salmon Poke [GF-DF]
- Sesame Marinated Tofu [GF-VG]

ACOMMPAINMENTS

Napa Cabbage, Pickled Ginger, Peanuts, Edamame, Peppers, Shredded Carrots, Avocado, Soybeans, Nori Flakes, Cilantro, Lime

SAUCES

Hoisin, Spicy Mayo-Ginger, Garlic Soy [V]

DESSERT

Matcha & Raspberry Cake [V]

Tapioca Pudding [GF-VG-DF]

BUILD YOUR OWN SALAD BOWL 52

GREENS

Romaine, Spinach, Arugula, Tuscan Mix {DF-VG}

CHEESE

Parmesan Cheese, Goat Cheese, Feta, Monterey Jack [GF-V]

DRESSING

Balsamic, Green Goddess, Buttermilk Ranch [GF-V]

ACOMMPAINMENTS

Carrots, Corn, Edamame, Tomato, Marinated Artichokes, Black Beans, Olives, Peppers, Roasted Chickpeas, Avocado, Croutons, Quinoa, Wild Rice, Bacon, Sunflower Seeds

CHOOSE 2 PROTEINS:

- Grilled Chicken Breast [GF-DF]
- Salmon [GF-DF]
- Herb & Olive Oil Tofu [VG]

DESSERT

Citrus Crumble [V]

Peach Panna Cotta [GF-V]

RECEPTION CANAPÉS

All pricing is by the dozen. A minimum of three dozen per selection required.

COLD

Tuna Tartare | Sesame, Ginger, Cilantro,
Fried Rice Cracker [GF-DF] 75

Smoked Salmon | Chive Blinis, Salmon Roe,
Vodka Crème Fraiche, Pickled Red Onion [GF] 65

Caprese Skewer | Heirloom Tomatoes, Fresh
Mozzarella, Basil, Balsamic Reduction [GF-V] 58

Trout Rillettes on Fresh Baguette 62

Beet & Feta Skewers | Mint Oil [GF-V] 58

Mushroom & Goat Cheese Toast [V] 58

Elk Tartare Spoons [GF-DF] 75

HOT

Mini Beef Wellington | Horseradish Cream 75

Tandoori Chicken Skewer | Raita [GF] 70

Crab Cake | Roasted Corn, Red Pepper Chutney [DF] 75

Wild Mushroom Arancini | Truffle Aioli [GF-V] 68

Vegetable Spring Rolls | Sweet & Sour Sauce [VG-DF] 62

Mushroom Slider [V] 65

Canadian Bison Meatballs, BBQ Sauce [GF] 75

Mac & Cheese Bites [V] 62

Warm Brie | Saskatoon Berry Jam, Crostini [V] 58

RECEPTION ON DISPLAY



All platters are designed to feed 25 guests.

SLICED FRUIT DISPLAY 175

Seasonal Fruit | Mint & Honey Yogurt Dip [GF-V]

VEGETABLE CRUDITÉS 175

Raw Garden Seasonal Vegetables | Buttermilk Ranch [GF-V]

DIPS AND BREAD 195

Heirloom Tomato Bruschetta, Roasted Carrot & Cumin Hummus, Baba Ghanoush, Pita Bread, Crostini [VG]

CANADIAN CHEESE BOARD [V] 225

Assortment of Canadian Produced Cheeses, Grapes, Local Preserves, Artisanal Bread and Crackers

KANANASKIS CHARCUTERIE 325

Local & Imported Charcuterie, Pickled Vegetables, Grainy Mustard, Fig Jam, Crostini, Baguette

SEA-CUTERIE 550

Smoked Salmon, Steelhead Trout Lox, Tuna Tartar, Seared Albacore, Poached Shrimp, Marinated Mussels, House Cocktail Sauce, Dill Cream Cheese, Capers, Pickled Onions, Artisan Bread and Crackers

ADD ON: Canadian Sturgeon Caviar, Chives, Blini and Vodka Crème Fraiche 89

INTERNATIONAL CHEESE BOARD 275

Imported Cheeses, Grapes, Local Preserves, Artisanal Bread, Crackers

ANTIPASTO PLATTER 275

Prosciutto, Soppressata, Coppa, Fontina, Gorgonzola, Marinated Artichokes, Sundried Tomatoes, Olive Medley, Artisan Bread, Crackers, Grilled Vegetables

RECEPTION ON DISPLAY

Reception on Display items can only be added on to Meals, not ordered on own. All pricing is per guest.

BUILD YOUR OWN SLIDER BAR 24

Beef, Pulled Pork, BBQ Jack Fruit, Assorted Topping, Condiments, Brioche & Hawaiian Buns

BUILD YOUR OWN POKE BOWL 26

Salmon, Sesame Chicken, Soy & Ginger Ahi Tuna, Sushi Rice, Edamame, Bamboo Shoots, Bean Sprouts, Cucumber, Avocado, Friend Wonton, Sambal, Cilantro, Soy Sauce, Spicy Mayo & Shredded Cabbage

SEAFOOD BAR [GF-DF] 75

Oysters, Poached Shrimp, Vermouth & Herb Clams, Marinated Mussels, Snow Crab Legs, Lobster Tail, Seafood Antipasto, Mignonette, Horseradish, Cocktail Sauce

STREET TACO BAR 24

Pork Carnitas, Shaved Flank Steak, Mexican Black Beans, Salsa Verde, Pico de Gallo, Onion, Cilantro, Queso Fresco, Roasted Corn & Tortillas

DINNER BUFFETS

All Dinner Buffets served with freshly brewed Starbucks® Coffee, and an assortment of Tazo® Teas.

Pricing is per guest. A minimum of 15 guests will be charged per buffet.

Duration is based on 90 minutes of continual service.

ON THE RANGE 87

SOUP AND SALADS

Chorizo White Bean Soup [GF]

Crisp Greens | Cilantro, Green Goddess Vinaigrette [GF-DF-VG]

Santa Fe Salad | Avocado, Roasted Corn, Black Beans,

Chipotle Honey Dressing [GF-DF-V]

Sweet Potato Salad | Bacon, Caramelized Onion, Ranch [GF]

Vegetable Crudités, Buttermilk Ranch [GF-V]

ACCOMPANIMENTS

Buttered Corn on the Cob [GF-V]

Baked Potato Bar | Sour Cream, Green Onion, Crispy Onion,

Cheddar Cheese, Bacon Bits

Seasonal Vegetables [GF-DF-VG]

FROM THE BBQ

CHOOSE 2 ITEMS:

- Roasted Whole Chicken, Herb & Sea Salt Crust [GF-DF]
- Grilled Pork Chops, Peach Jalapeno Salsa [DF]
- Blackened Cod Fillet, Pico de Gallo [DF]
- Bone In BBQ Beef Ribs [GF-DF]
- Alberta Beef Roast [+10]

DESSERTS

Coconut Panna Cotta [V]

Key Lime Tart [V]

Cast Iron Giant Cookies [V]

DINNER BUFFETS

All Dinner Buffets served with freshly brewed Starbucks® Coffee, and an assortment of Tazo® Teas.

Pricing is per guest. A minimum of 15 guests will be charged per buffet.

Duration is based on 90 minutes of continual service.

ROCKY MOUNTAIN ROAST 135

HOT & COLD

Green Split Pea Soup | Croutons [V]

Roasted Yellow & Purple Beet Salad | Radishes, Fresh Herbs [GF-VG]

Prairie Barley Salad | Pickled Red Onions, Goat Cheese, Arugula [V]

Coast to Coast Charcuterie | Canadian Cured Meats, Canadian Cheeses, Assorted Preserves, Crostini, Crackers

MAINS

Sungold Lamb Sirloin | Rosemary, Mint & Dandelion Rub,

Red Wine Reduction [GF-DF]

Arctic Char | Arugula Lemon Pesto [GF-DF]

Squash Ravioli | Roasted Butternut Squash, Sage, Parmesan Cheese [V]

CHEFS CARVING STATION

AAA Prime Rib | Dijon & Thyme Crust, Rupert's Whisky, Peppercorn Demi-Glace [GF-DF]

ACCOMPANIMENTS

Buttered Baby Potatoes [GF-V]

Green Beans, Lemon Thyme Butter [GF-V]

DESSERTS

Bourbon Chocolate Pot de Crème [V]

Blueberry Frangipane Tarts [V]

Sticky Toffee Pudding [V]

DINNER BUFFETS



All Dinner Buffets served with freshly brewed Starbucks® Coffee, and an assortment of Tazo® Teas.
 Pricing is per guest. A minimum of 15 guests will be charged per buffet.
 Duration is based on 90 minutes of continual service.

SPICE ALLEY 99

SOUP & SALAD

- Mulligatawny Soup [GF]
- Vegetable Samosas [V]
- Onion Bhaji [V]
- Kachumber Salad [GF-V]
- Beet Root Chickpea Salad [GF-VG]

MAINS

- Lamb Biryani [GF]
- Butter Chicken [GF]
- Roasted Cauliflower [GF-V]
- Roasted Green Beans | Crispy Onions, Ginger [DF-V]
- Basmati Rice [GF-VG]
- Naan Bread [V] | Raita & Mango Chutney [V]

DESSERTS

- Gulab Jamun [V]
- Chia Rice Pudding [VG]
- Mango Custard [V]

THE BOTANIST 75 Vegetarian Menu

SOUP, SALADS & APPETIZERS

- Tomato Soup [GF-V]
- House Greens Salad | Cucumber, Heirloom Tomatoes,
Herb Vinaigrette [GF-DF-VG]
- Oven Forno Bread | Olive Oil, Balsamic Vinegar, Pesto,
Lemon Peel [V]

MAINS

- Ratatouille & Polenta Cake [DF-VG]
- Vegan Risotto | Mushrooms and Herbs [GF-VG]
- Pasta | Tomato, Fresh Basil [VG]
- Chickpea Curry [GF-VG]

DESSERTS

- Fruit & Berries [GF-VG]
- Seasonal Sorbet [GF-VG]
- Vegan Chocolate Cake [VG]

PLATED DINNER

All Plated Dinners are accompanied with artisanal bread, butter, freshly brewed Starbucks® Coffee, and an assortment of Tazo® Teas.

[3 course] Choice of one soup OR salad, one main, and one dessert

[4 course] Choice of one soup, one salad, one main and one dessert [+20] per guest

If a choice of entree is offered and a pre-count is provided in advance, the higher price of the two entrees will be charged.

SOUPS

Split Green Pea [GF-V]

Minestrone [GF-VG]

Roasted Red Pepper & Tomato [GF-V]

Chorizo & White Bean [GF]

Cold Gazpacho [GF-VG]

Lobster Bisque

SALADS

Baby Mixed & Micro Greens | Radish, Tomatoes,
Pickled Red Onion, Honey Sherry Vinaigrette [GF-V]

Tasting Of Beets | Goat Cheese, Shallots, White
Balsamic Vinaigrette [GF-V]

Caesar Salad | Baby Romaine, Crispy Bacon, Parmesan,
Roasted Garlic, Anchovy Vinaigrette

Caprese Salad | Heirloom Tomatoes, Fior de Latte,
Arugula Pesto, Balsamic Caramel [GF-V]

Radicchio & Arugula | Roasted Vinaigrette [GF-VG]

MAINS CHOOSE 1 | All mains are served with seasonal vegetables

- Braised Alberta Beef Short Rib | Mashed Potatoes,
Red Wine Reduction [GF-DF] 90
- Alberta Beef Tenderloin | Mashed Potatoes, Charred Cippolinis,
Peppercorn Sauce [GF-DF] 110
- Beef Wellington | Pomme Puree, Prosciutto, Mushrooms, Puff Pastry,
Red Wine Reduction [NF] 118
- Roasted Chicken Supreme | Truffle Filling, Herb Demi-Glace [GF] 85
- Pan Seared Salmon | Warm Potato Salad, Fried Leeks [GF-DF] 85
- Duck Breast | White Bean Cassoulet, Duck Leg Confit [GF-DF] 100
- Risotto | Wild Mushrooms, Mascarpone, Micro Greens [V] 80
- Butternut Squash Ravioli | Brown Butter, Spiced Pecans,
Sage Root Vegetables, Parmesan [V] 80
- Cauliflower & Sweet Potato Thai Curry | Zucchini, Edamame,
Jasmine Rice and Coconut Milk [GF-VG] 75

DESSERTS CHOOSE 1

Chocolate & Raspberry Layer Cake [VG]

Seasonal Fruit Tart | Vanilla Crust, Cream Patisserie, Mousse [V]

Cheesecake | Toffee Crumble, Chocolate Sauce [V]

Seasonal Pot de Crème [GF-V]

LIVE ACTION STATIONS

Add on to a dinner or reception. All pricing is per guest unless otherwise stated. Minimum for 20 guests. Includes a Chef for up to 2 hours.

TARTARE BAR 24

Beef, Tuna, Beet, Cured Egg Yolk, Kettle Chips, Cured Yolk, Dijon Mustard, Gherkins, Capers, Shallots, Worcestershire, Parsley, Crispy Onions, Baguette Croutons

RACLETTE 35

Gherkins, Fingerling Potatoes, Bresaola, Asparagus, Fried Kielbasa Sausage & Baguette

ADD ON: Kananaskis Charcuterie Platter \$325 per platter

NASI GORENG FRIED RICE 26

Egg, Shrimp, Beef, Chicken, Shredded Carrots, Cucumber, Green Peas, Chilis, Green Onions, Cilantro, Lime

CARVING STATION

CHOOSE 1:

- Beef Striploin, Red Wine 30
- Hip of Beef, Chimichurri 20
- Prime Rib, Peppercorn 36
- Leg of Lamb, Au Jus 20
- Pig Porchetta Au Jus, Mustard Sauce 16

BANANAS FOSTER [GF-V] 16

Alberta Rye, Maple Syrup, Butter & Vanilla Ice Cream

ICE CREAM BAR 14

Vanilla, Strawberry, Chocolate Ice Cream, Whipped Cream, Broken Oreos, Sponge Toffee, M&M's, Caramel, Chocolate & Strawberry Sauce

LATE NIGHT SNACKS

All pricing is per guest unless otherwise stated.

THE POUTINE [V] 15

French Fries, Cheese Curds & Gravy

ADD ON

Galvaude Style with Pulled Chicken,
Green Peas and Sausage [+7]

ROAST BEEF FRENCH DIP 18

Alberta Beef Au Jus, Portuguese
Buns, Mustard, Mayo and Swiss
Cheese

THE MUNCHIES 24

Mini Corn Dogs, Chicken Tenders,
Dips, Tortilla Chips, Queso, Breaded
Halloumi Sticks, Marinara, Wedge
Fries, Mayo, Mustard, Relish,
Ketchup, BBQ Sauce, Sour Cream

SNACK BAR 15

Popcorn, Kettle Chips, Pretzels [VG]

POPCORN PARTY 8

Freshly Popped Buttered Popcorn
Assorted Shaker Flavors [GF-V]

FORTE PIZZA PARTY 25 per pizza

Freshly Made in our Forno Ovens

CHOOSE FROM:

- Neapolitan | Tomato Sauce & Mozzarella [V]
- White Cream | White Sauce, Mozzarella,
Parmesan, Fontina, Honey & Fig Jam [V]
- Pepperoni & Oregano | Tomato Sauce,
Mozzarella, Pepperoni, Oregano

A SWEET SUMMIT [V] 15

Gummy Worms, Jelly Beans, M&Ms,
Skittles, Chocolate Nut Clusters [V]

BEVERAGE SELECTIONS

BUBBLES BY THE BOTTLE

Benvolio Prosecco, Friuli, Italy 79

Taittinger Champagne, Champagne, France 143

WHITE WINE BY THE BOTTLE

PINOT GRIGIO

Tenuta Maria Vittoria Pinot Grigio, Veneto, Italy 59

SAVIGNON BLANC

Villa Rocca Sauvignon Blanc, Sicily, Italy 59

CHARDONNAY

KJ Vintner's Reserve Chardonnay Sonoma County, USA 72

Fielding Unoaked Chardonnay, Beamsville Bench, Canada 67

Domaine Servin 'Vaillons' Premier Cru Chablis, Burgundy, France 125

GRÜNER VELTLINER

Weingut Frank, Weinviertel, Austria 84

BLEND

Joie Farm Nobel Blend, Okanagan Valley, Canada 95

RIESLING

Martin's Lane, Naramata Ranch, Naramata Bench, Canada 147

RED WINE BY THE BOTTLE

CABERNET SAUVIGNON

Stag's Leap, Napa Valley, USA 147

Villa Rocca Cabernet Sauvignon, Sicily, Italy 59

MALBEC

UMA Malbec, Mendoza, Argentina 63

MERLOT

Giusti, Veneto, Italy 68

PINOT NOIR

Carmel Road, Monterey, California, USA 79

TEMPRANILLO

LAN Reserva DOC, Rioja, Spain 84

CABERNET FRANC

Hester Creek, Golden Mile Bench, Canada 85

RHÔNE BLEND

Mademoiselle du Mont, Côtes du Rhône, France 87

BORDEAUX BLEND

Château Lassègue "Les Cardans" Grand Cru, Saint-Émilion, France 116

BEVERAGE SELECTIONS

Bar pricing below is based on a Cash Bar and is inclusive of tax and 20% gratuity

PREMIUM BRAND LIQUOR 11 (1oz)

Stolichnaya Vodka
Tanqueray Gin
Bacardi Spiced Rum
Bacari White
Cazadores Tequila
Ballantine's Scotch
Canadian Club Rye

LUXURY BRAND LIQUOR 14 (1oz)

Wildlife Vodka
Tanqueray 10 Gin
Appleton Estate 12 Year
Don Julio Reposado
Glenfiddich 15 Year
Park Maple Rye
Maker's Mark

WHISKEY & BOURBON BAR 19 (1oz)

Woodford Reserve
Marker's Mark
Elijah Craig
Angels Envy
Suntory Toki
Hibiki Harmony

BY THE GLASS 13 (5oz)

Villa Rocca Sauvignon Blanc, Sicily, Italy
Villa Rocca Cabernet Sauvignon, Sicily, Italy

DOMESTIC BEER 10

Coors Light
Alexander Keiths

PREMIUM BEER 11

Stella Artois
Corona
Eighty Eight Hammer Pants Pale Ale
Eighty Eight Wave Pool Tropical IPA
Highway 40 Pale Ale

READY TO DRINK 10

Wildlife Thirsty Cougar
Wildlife Problem Bear

EVENT GUIDELINES

The Pomeroy Kananaskis Mountain Lodge is not responsible for damages to, or loss of, any articles left at the Resort prior to, during, and following any function by the client and / or delegates.

PRICING

All prices are subject to change and will be confirmed no more than sixty days prior to the event.

AUDIO VISUAL

Pomeroy Kananaskis Mountain Lodge is proud to partner with Encore throughout the resort. Please contact John Noblet at 403-591-6362.

BEVERAGE & ALCOHOL SERVICE

All alcoholic beverages must be confined to the private function area. Functions executed inside and outside of the Resort are subject to local provincial laws requiring establishment of a perimeter for control purposes. Please consult with your Event Manager for further details. The Resort requires a minimum of one bartender for events up to 75 guests, and an additional bartender for each incremental of 75 people thereafter. A minimum sale of \$500 per bar, is required or a labour charge of \$150 per bar will be applied

ENTERTAINMENT

All live or recorded entertainment is subject to a RESOUND charge and a SOCAN Society of Composers, Authors and Music Publishers of Canada) charge, which is automatically applied to function invoice. Please speak with your Event Manager for applicable fees.

DELIVERIES

The contract holder will be responsible for any incurred damage by outside vendors. It is required that all vendors are in suitable attire and maintain a professional image while on property. All items must be picked up immediately following the event unless alternate arrangements have been made.

BOXES / PACKAGES / STORAGE

Please coordinate all shipping to the Resort 3 days prior to your event. The Resort is not responsible for damage to, or loss of any articles left on the premises prior, during or following an event. All shipped material should be labeled with the Resort's shipping form supplied by you Event Manager.

Storage fees post event, following 48-hour grace period:

Box/Package (up to 45 lbs) | \$25 per day

Pallet/Crate/Rolling Case | \$50 per day

EVENT GUIDELINES

SERVICE CHARGE & TAXES

A twenty (20%) percent service charge will be added to all food and beverage charges. Please keep in mind that the service charge is taxable by Alberta Provincial Law. Service charge and sales tax are subject to change without notice.

MENU SELECTIONS

In order for us to ensure the availability of all chosen items and avoid additional fees associated with “last minute” purchases, your menu selections are required 30 days prior to the function date. To ensure that all catering requirements stipulated are confirmed by both parties, we ask the client to sign a copy of the Banquet Event Orders and return copies to the Conference services and Catering office a minimum of 14 days prior to the event.

OUTSIDE FOOD & BEVERAGE

No outside food and beverage will be permitted into the Hotel by patrons, vendors or guests, without the special permission for the Resort prior to the event. The Resort reserves the right to change for this service. Wedding cakes are the ONLY exception.

GUARANTEE

A final confirmation or “guarantee” of your anticipated number of guests is required by 12:00pm three (3) working days prior to your banquet function and this guarantee may not be reduced. This will be considered the minimum guarantee. If no guarantee is received by the required date, the contracted number of guests will be applicable or the actual number of guests in attendance should this number be greater than the contracted number. We will make an allowance to set 3% above your guarantee to allow for unknown special meals and dietary requests. Should the number of guests attending the functions differ greatly from the original number quoted, Pomeroy Kananaskis Mountain Lodge reserves the right to provide an alternative function room that will more appropriately accommodate the group’s size



Connect with us today

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