

# CATERING POLICIES AND INFORMATION

Thank you for considering the West Harvest Inn to host your upcoming function. The following information has been prepared to ensure that your function is a memorable event. If you have any questions please contact our Catering Manager.

The enclosed catering package contains menu suggestions. Our Catering Manager will personalize a menu to suit your needs. Please remember that the menu selection must be identical for all guests. Special dietary requirements are available but must be made in advance. All food and beverage must be supplied by the West Harvest Inn with the exception of specialty cakes. At no time may any food and beverage be removed from the premises.

The hotel is to be advised 72 hours (not including weekends or holidays) prior to the function of the guaranteed number of guests attending. The Hotel will charge for the guaranteed number of guests or the actual amount in attendance, whichever number is greater. Amounts of food ordered or consumed, whichever amount is greater will be charged for receptions. 15% Gratuity and applicable tax will be charged on all food and beverage services. Space permitting, the Hotel will set and prepare 5% over the stated number of guaranteed guests; we do not set or prepare an overage for hors d'oeuvres.

Should the numbers decrease substantially it is the right of the West Harvest Inn to move your function to a room more suitable to the numbers. All charges will be placed on one bill only.

A non-refundable deposit is required to confirm a booking. Additional cancellation charges may apply.

S.O.C.A.N. (Society of Composers, Authors and Music Publishers of Canada) charges a fee for all functions that have live or recorded music.

The use of decorations must be approved by Management.

Customer agrees to be responsible for any and all liability and damage done to the premises during the time of set up, the actual event and tear down by customer, customer's guests and customer's suppliers.

The space is booked only for the time indicated. Allowances for additional decorating or set up time must be pre-arranged. All beverage and music services must be completed by 1:00 a.m.

To eliminate any stress or last minute surprises, please remember, it is your responsibility to read your contract to ensure that all your requests are correct.

**If you have any questions please contact us!**

# Breakfast

## CONTINENTAL BUFFET

Assortment of Chilled Juices, Cold Cereals, Assorted Muffins  
Danish, Bagels, Croissants  
Coffee and Tea

## HOT BREAKFAST BUFFET

(Minimum of 20 guests)

Denver Style Eggs or Mini Omelettes  
Hash Browns  
Bacon, Ham, Sausage  
French Toast or Pancakes  
Fruit Punch, Coffee and Tea

## THE SUNRISE SERVED BREAKFAST

Two Scrambled Eggs, choice of Bacon, Sausage or Ham, Hash Browns, Toast  
Coffee and Tea

# Refreshments

Silex of coffee (2 litres)  
Canned Pop or Bottled Water  
Juice Pitcher (60 oz.)  
Fruit Punch (3 litre bowl)

# Pastries

Assorted Muffins, Donuts, Pastries, Croissants, Bagels  
Cookies

ALL SERVICES ARE SUBJECT TO 5% GST AND 15% GRATUITY  
PRICES SUBJECT TO CHANGE WITHOUT NOTICE

# Platters

Sliced Deli Meats, Cheese and Crackers

Assorted Fresh Vegetables with Dip

Fresh Fruit (in season) with Yogurt Dip

Assorted Finger Sandwiches

Hot Hors D'oeuvres

*Spring Rolls, Breaded Zucchini, Cheese Sticks, Onion Rings*

*Additional Charge - choose Dry Ribs, Chicken Wings, Meatballs, Shrimp or Chicken Strips*

# Reception Buffets

*Available only if a served dinner or dinner buffet is ordered*

## **Dessert Buffet**

Selection of Cakes

Assorted Dessert Pastries

Fresh Fruit (in season) and Dip

Coffee and Tea

## **Late Night Luncheon**

Home-made Dinner Buns

Assorted Deli Meats

Cheese and Pickle Platter

Vegetables and Dip

Dessert Pastries

Coffee and Tea

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# Served Dinners

All entrees served with a salad, dinner bun, and choice of rice, scalloped, whipped or roast potato, vegetables, dessert, coffee and tea. *Stuffed potato available at additional charge*

*(Please choose ONE of the following)*

## ROAST BEEF

Prepared medium

## PRIME RIB

One of the world's favorite beef, served medium, with Yorkshire pudding

## CHICKEN CORDON BLEU

Tender breast of chicken stuffed with ham and mozzarella cheese, lightly breaded and baked

## STUFFED CHICKEN BREAST

Breast of chicken stuffed with a seafood and cream cheese filling, lightly breaded and baked

## ROAST TURKEY

Accompanied by stuffing and cranberry sauce

## GLAZED HONEY MUSTARD HAM

Leg of ham roasted and glazed with honey mustard sauce

## GRILLED CHICKEN BREAST

Choice of Greek, BBQ, Honey Garlic, Teriyaki or Cajun

## SALMON STEAK

Broiled and topped with a creamy dill sauce

## UKRAINIAN PLATE

Perogies and cabbage rolls, with a choice of roast beef, ham or smokies

## GLAZED PORK

Pork loin roast glazed with bacon and brown sugar

*Children's portions available upon request*

**OTHER SELECTIONS MAY BE AVAILABLE UPON ADVANCE REQUEST.**

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# Luncheon Menus

*Coffee and Tea included with all selections*

## STEAK AND CAESAR

6 oz. New York Steak  
Caesar Salad  
Choice of Potato or Rice  
Garlic Bread  
Dessert

## PASTA AND CAESAR BUFFET

(Minimum of 20 guests)  
Choice of Baked Lasagna, Spaghetti or  
Fettuccini Alfredo  
Caesar Salad  
Garlic Bread  
Dessert

## SOUP & SANDWICH

Soup of the Day  
Assortment of Sandwiches  
Assorted Squares

## COLD LUNCH PLATE

Sliced Meats  
Cheese Slices  
Boiled Egg, Tomato  
Cucumber, Pickles  
Potato Salad  
Macaroni Salad  
Buns and Butter  
Dessert

## SOUP AND SANDWICH BUFFET

Soup of the day  
Open Face Bunwiches  
Vegetable Tray with Dip  
Cheese and Pickle Tray  
Salad  
Dessert

## “BUILD YOUR OWN” HOT SANDWICH BUFFET

(Minimum of 20 guests)  
Soup of the Day  
Choice of Hot Roast Beef Ham  
or Turkey  
Traditional Sandwich Condiments  
Cheese and Pickle Tray  
Vegetable Tray with Dip  
Dinner Buns  
Dessert

## YELLOWHEAD LUNCH BUFFET

(Minimum 20 guests)

*Please choose one item from each category*

### ENTREES

Oven Roasted Chicken  
Creamy Chicken Fettuccini  
Roast Beef, Ham or Turkey  
Breaded Pork Cutlets  
Teriyaki Beef or Chicken  
Pepper Steak

### SALADS

Caesar  
Tossed  
Pasta  
Potato  
Layered

### POTATO

Roasted  
Whipped  
Rice

Buffet includes cheese and pickle tray, fresh dinner buns and assortment of desserts.  
(Additional Hot Entrée – additional charge)

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# Signature Buffet

(Minimum of 40 guests)

## SALADS (Choose Three)

Pasta Salad, Greek Salad, Marinated Vegetables, Layered Salad  
Caesar Salad, Tossed Salad, Potato Salad, Coleslaw, Marshmallow Fruit Salad  
Broccoli and Raisin Salad

## VEGETABLES (Choose One)

Dill Carrots, Fresh Buttered Vegetables  
Stir-fried Vegetables, Steamed Green Beans with Almonds

## HOT SELECTIONS (Choose One)

*Additional selections at extra charge*

Roast Turkey with Stuffing, Carved Ham, Roast Beef  
Stir-fried Teriyaki Chicken or Beef  
Bacon and Brown Sugar Glazed Pork Roast  
Chicken Cacciatore  
Chicken Cordon Bleu  
Chicken Breast Stuffed with Seafood and Cream Cheese  
Chicken Breast Stuffed with Broccoli and Cheddar  
Grilled Chicken Breast - choice of Greek, BBQ, Honey Garlic, Teriyaki or Cajun  
Seafood Pasta

*You May Add:* Cabbage Rolls and Perogies                      additional charge  
Carved Prime Rib    additional charge

## POTATOES (Choose One)

Whipped, Oven Roasted, Scalloped, Rice Pilaf  
*Stuffed - Additional charge*

## DESSERT (Choose Two)

Strawberry Cheesecake, Cherry Cheesecake, Carrot Cake, Black Forest Cake  
Strawberry Shortcake, Assorted Squares, Banana Split Dessert, Fruit Cup (In season)  
Apple Crisp, German Chocolate Cake, Blueberry Cobbler

All buffets served with fresh homemade buns, vegetable tray with dip, cheese and pickle tray  
Coffee and Tea

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# Beverage Services

## CASH BAR

The Hotel will provide the bartender, liquor, mix, ice, and glasses.  
The guests will purchase their drinks individually.

## HOST/CHARGE BAR

The Hotel will provide the bartender, alcohol, mix, ice and glasses.  
The host will be charged for the amount consumed by their guests.

## COST RECOVERY BAR

The Hotel will provide the bartender, alcohol, mix, ice and glasses.  
Guest and host will share the cost per drink.

## CONSUMPTION BAR

For smaller gatherings (less than 20 persons), a consumption bar featuring domestic beer and house wine can be arranged.  
Charges are calculated on total quantity of alcohol consumed. A bartender will not be required.

Domestic Beer

Imported Beer

House Wines

Highballs

Cocktails

Please note: Cash Bar & Host/Charge Bar prices include 5% GST. Gratuity not included.  
Prices subject to change without notice.  
Bartender may be supplied at no charge depending on bar sales.

The West Harvest Inn is responsible for all beverage sales and services in accordance with the Alberta Liquor and Gaming. All alcoholic beverages in a licensed public area will be supplied by the hotel.

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