

# CONFERENCE BREAKS

## BEVERAGES

Certified Organic Fair Trade Regular and Decaffeinated Coffee Selection of Imported Teas	4½
Soft Drinks Assorted (355 ml can) Coke, Diet Coke, Ginger Ale, Sprite, Barq's Root Beer	3½
Fruit Juice (300 ml bottle) Orange, Apple, Cranberry, Ruby Red Grapefruit	3½
Bottled Water (330 ml bottle)	3
Perrier, Nestle's Real Life	3½
Fruit Juice (1.4 litre pitcher) Orange, Apple, Cranberry, Ruby Red Grapefruit	20
Lemonade or Iced Tea (1.4 litre)	20
Milk (1.4 litre) 2% or Skim	20

## FROM OUR BAKERY

Danish Pastries (each)	3½
Muffins (each) Blueberry, Bran, Cranberry, Carrot, Chocolate Chip	3½
Croissants (each)	3½
Loaf Slices (Banana, Lemon)	3
Cinnamon Buns (each)	4
Bagels (each) with Cream Cheese	4
Granola Bars (each)	3½
In-House Baked Cookies (per doz)	24
Brownies (each)	3
Cupcakes assorted (each)	3½
French Pastries (each)	4½

## SNACKS

Whole Fresh Fruit (each)	2
Sliced Fresh Fruit (per person)	7½
Chocolate Dipped Strawberries	2½
Yogurt (each)	3½
Popped Popcorn (per person)	5½
Tri Colored Nacho Chips with Salsa, Sour Cream and Guacamole (per person)	7



## BREAKFAST • BUFFETS

### TRADITIONAL CONTINENTAL 18

Seasonal Fruit Cocktail  
House Baked Breakfast Pastries (2 per person)  
Danish, Muffins, Croissants and Loaf Slices  
Fruit Preserves and Butter

### THE EUROPEAN TRAVELER 20

Fresh Fruit Salad  
Natural Yogurt and Müeslix®  
Selection of Smoked Meats, Sausages  
and Cheese  
Selection of Whole Wheat and Rye Bread

### THE NATURAL EXECUTIVE 18½

Skim Milk  
Sliced Fresh Fruit  
Selection of Yogurt  
Selection of Granola, Müeslix® and All Bran  
House Baked Grain Breads and Low Fat Muffins  
Fruit Preserves and Butter

### DELUXE BREAKFAST 25

Assorted Chilled Juices  
Farm Fresh Scrambled Eggs  
Hashbrown Potatoes  
Choice of Alberta Maple Smoked Bacon  
or Pork Breakfast Sausage  
Buttermilk Pancakes with Maple Syrup,  
Whipped Cream  
Hot Oatmeal Station with Dried Fruits,  
Nuts and Maple Sugar  
Sliced Fresh Seasonal Fruit  
House Baked Breakfast Pastries  
Danish, Muffins, Croissants and Loaf Slices  
Fruit Preserves and Butter

#### *Breakfast Buffets Include*

*Assorted Chilled Juices*

*Certified Organic Fair Trade*

*Regular and Decaffeinated Coffee*

*Selection of Imported Teas*



## BREAKFAST • PLATED

### THE CHATEAU

20

Farm Fresh Scrambled Eggs  
Hashbrown Potatoes  
Choice of Alberta Maple Smoked Bacon  
or Pork Breakfast Sausage  
House Baked Breakfast Pastries  
Danish, Muffins, Croissants and Loaf Slices  
Fruit Preserves and Butter  
Sliced Fresh Seasonal Fruit

### THE RIVER VALLEY

20

Chateau Breakfast Sandwich with  
Farm Fresh Fried Egg with  
Back Bacon and Cheddar Cheese  
On a Toasted English Muffin  
Hashbrown Potatoes  
House Baked Breakfast Pastries  
Danish, Muffins, Croissants and Loaf Slices  
Fruit Preserves and Butter  
Sliced Fresh Seasonal Fruit

### EGGS BENEDICT

23

Traditional Eggs Benedict  
With Hollandaise Sauce  
Hashbrown Potatoes  
House Baked Breakfast Pastries  
Danish, Muffins, Croissants and Loaf Slices  
Fruit Preserves and Butter  
Sliced Fresh Seasonal Fruit

### LACOMBE BREAKFAST

24

Farm Fresh Scrambled Eggs  
With Tomatoes, Onions, Cheese served with  
Hashbrown Potatoes  
Choice of Alberta Maple Smoked Bacon  
or Pork Breakfast Sausage  
House Baked Breakfast Pastries  
Danish, Muffins, Croissants and Loaf Slices  
Fruit Preserves and Butter  
Sliced Fresh Seasonal Fruit

Breakfasts Include  
Orange Juice  
Certified Organic Fair Trade  
Regular and Decaffeinated Coffee  
Selection of Imported Teas



# LUNCHEON • PLATED

## CHOICE OF SOUP OR SALAD, ENTRÉE AND DESSERT

*Add Additional Soup or Salad course for \$7 per guest*

### SOUP

Roast Roma Tomato Soup  
Hearty Beef Barley Soup  
Prairie Mushroom Soup

### SALAD

Traditional Caesar Salad with Crisp Bacon, Croutons and Parmesan  
Chateau Greens with Cherry Tomatoes and Carrots, Sweet Soy Dressing  
Boston Lettuce with Honey Citrus Dressing

### MAIN COURSE

<b>Vegetarian Risotto with</b> Asparagus and Sundried Tomato, shaved Parmesan	<b>25</b>
<b>Three Cheese Tortellini</b> in a Rose Sauce and served with Garlic Toast	<b>25</b>
<b>Grilled Vegetable Medley</b> wrapped in Phyllo with Red Pepper Puree	<b>25</b>
<b>Chateau Quiche</b> with Bacon, Onion and Swiss Cheese	<b>26</b>
<b>Baked Atlantic Salmon Fillet</b> with Orange Butter Sauce	<b>30</b>
<b>Grilled Breast of Chicken</b> in Grainy Mustard Glaze	<b>30</b>
<b>Braised Short Ribs</b> with Merlot jus	<b>32</b>
<b>Roast Strip Loin of Beef</b> with Rosemary & Black Pepper	<b>34</b>

**\*All Entrees served with Chef's Choice of Potato and Seasonal Vegetables**

### DESSERT

Mango Sour Cream Tart  
Strawberry and Chocolate Mousse Duo  
Crème Caramel with Saskatoon Berry Compote

Certified Organic Fair Trade Regular and Decaffeinated Coffee, Selection of Imported Teas



# LUNCHEON BUFFETS

## SANDWICH BUFFET 26

**A Warming Bowl of Our Daily Soup**

**or**

**Salads** (choice of three)

New Potato Salad with Herb Vinaigrette

Mixed Greens with Red Wine Vinaigrette

Pasta Salad

Cucumber Salad with Peppers and Tomatoes

Traditional Caesar Salad with Crisp Bacon,

Croutons and Parmesan Cheese

**House Created Sandwiches**

*(1½ sandwiches per guest)*

served on a variety of Buns, Wraps,  
and Baguettes

**Fillings**

Alberta Roast Beef with Horseradish Mayonnaise

Roast Turkey and Swiss with Cranberry

Mayonnaise

Black Forest Ham and Cheddar Cheese

Egg Salad

Tuna Salad

Grilled Vegetables with Cream Cheese

Mixed Pickles and Olives

Assorted In-House Baked Cookies

Sliced Fresh Seasonal Fruit

*Buffets Include*

*Certified Organic Fair Trade*

*Regular and Decaffeinated Coffee*

*Selection of Imported Teas*

## DELUXE LUNCHEON BUFFET 35

**A Warming Bowl of Our Daily Soup**

**or**

**Salads** (choice of three)

New Potato Salad with Herb Vinaigrette

Mixed Greens with Red Wine Vinaigrette

Pasta Salad

Cucumber Salad with Peppers and Tomatoes

Traditional Caesar Salad with Crisp Bacon,

Croutons and Parmesan Cheese

**Entree** (choice of two)

Red Wine Braised Alberta Beef

Roast Breast of Chicken Tarragon Jus

Baked Salmon with Lemon Caper Butter

Three Cheese Tortellini with Sundried Tomato,  
Asiago Cheese and Rose Sauce

Maple Glazed Pork Loin with Grainy Dijon Jus

All Entrees serve with Chef's Choice Starch and  
Seasonal Vegetables

**Dessert**

Selection of Seasonal Fruit Crumble

Pastries, Squares and Tartlets

minimum 30 guests for Deluxe Luncheon Buffet

under minimum \$5.00 per person

add additional salad for \$7 per guest



# LUNCHEON INTERNATIONAL BUFFETS 32

## FLAVOURS FROM THE ORIENT

Shiitake and Scallion Noodle Salad  
with Hoisin Glaze

Asian Mixed Greens with Rice Wine  
and Coriander Dressing

Lemon Peppered Chicken with  
Honey Glaze

Oriental Beef Stir-Fry

Chinatown Vegetables and Thai Basil

Vegetable Spring Rolls

Egg Fried Rice

Fruit Kabobs and Green Tea Custard

Fortune Cookies

## THE PRAIRIE BREEZE

Strathcona County Prairie Woodland  
Mushroom Soup

Chateau Greens with Cherry Tomatoes and  
Carrots, Sweet Soy Dressing

Quinoa Salad with Fennel and Cranberry

Sliced Roast Beef with Horseradish Jus

Herbed Roasted Chicken

Chef's Choice of Starch and Vegetables

Warm Raspberry Bread Pudding

Buffets Include Certified Organic Fair Trade  
Regular and Decaffeinated Coffee  
Selection of Imported Teas

## PASSAGE TO INDIA

Naan Bread

Mulligatawny Soup

Chickpea and Cilantro Salad

Butter Chicken

Basmati Rice

Red Lentil Dahl

Cucumber Raita

Kheer Cardamom Rice Pudding  
with Pistachios

## ITALIAN PASTA BAR

Fresh Romaine and Radicchio with Crisp  
Pancetta, Shaved Parmesan Cheese  
and Caesar Dressing

Tomato Boconcini Salad

Roast Breast of Chicken

Penne Rigate or Three Cheese Tortellini

Sundried Tomato Sauce or Asiago Garlic Alfredo

Tiramisu Cups

minimum 30 guests for Luncheon Buffet  
under minimum \$5.00 per person  
add additional salad for \$7 per guest



# DINNER • PLATED

CHOICE OF SOUP OR SALAD, ENTRÉE AND DESSERT

*Add Additional Soup or Salad course for \$7 per guest*

## SOUPS

**Strathcona County Prairie Woodland Mushroom**

**Five Onion Bisque**

**Roma Tomato and Basil** with Garlic Croutons

**Roast Butternut Squash** with Toasted Pumpkin Seeds

## SALADS

**Caesar Salad** with Crisp Bacon, Croutons and Parmesan Cheese

**Butterleaf, Belgian Endive and Radicchio** with Raspberry Vinaigrette

**Chateau Greens** with Cherry Tomatoes and Carrots, Sweet Soy Dressing

**Golden Beet and Spinach** with Goat Feta, Toasted Pecans and White Balsamic Pear Dressing

## ENTREE

**Baked Atlantic Salmon with** Lemon Truffle Butter **52**

**Roast Supreme of Chicken** with Herb Jus **52**

**Pan Seared Pork Tenderloin** with Wild Mushroom Ragout **54**

**Roast Supreme of Chicken** stuffed with Asiago and Chorizo Sage Jus **54**

**Rosemary Crusted Striploin** with Brandy Peppercorn Sauce **56**

**Prosciutto Wrapped Halibut** with Red Pepper and Tarragon Puree **Market Price**

**Roast Prime Rib of Alberta Beef** with Horseradish Jus **58**

**Pan Seared Filet of Beef Tenderloin** Port Wine Glaze **60**

**\*All Entrees served with Chef's Choice of Potato and Seasonal Vegetables**

## DESSERTS

**Milk Chocolate and Praline Torte** with Vanilla Custard

**Blueberry Almond Tart** with Sambucca Caramel

**Lemon Cheesecake** with Blackberry Coulis

**Orange Crème Brûlée** with White Chocolate and Pistachio Butter Cookie

Certified Organic Fair Trade Regular and Decaffeinated Coffee, Selection of Imported Teas



# DINNER • BUFFET

## SALADS

Mixed Greens with Red Wine Vinaigrette  
Caesar Salad with Crisp Bacon, Croutons and Parmesan Cheese  
New Potato Salad with Herb Vinaigrette  
Apple Coleslaw  
Pasta Salad  
Quinoa Salad with Fennel and Cranberries  
Fresh Garden Vegetables with Herb Dip

## COLD MEATS

Selection of Smoked Meats, Sausages  
and Domestic and International Cheeses  
Selection of Whole Wheat and Rye Bread

## ENTREE

**(1 Entrée 58.00 – 2 Entrée 63 – 3 Entrée - 68)**

Pan-seared Breast of Chicken with Woodland Mushrooms  
Baked Fillet of Salmon with Orange Butter Sauce  
Five Spiced Pork Loin  
Braised Beef with Smoked Bacon in a Whiskey Peppercorn Sauce  
Maple Glazed Smoked Ham  
Roast Alberta Roast Beef with Horseradish Jus  
Three Cheese Tortellini with Rose Sauce

**Chef's Choice of Potato and Seasonal Vegetables, Rolls and Butter**

## DESSERT

Selection of French Pastries, Cakes, Flans, Mousse and Fruit Pies  
Sliced Fresh Seasonal Fruit and Assorted Cheese Tray  
Certified Organic Fair Trade, Coffee or Decaffeinated Coffee and Selection of Imported Teas

minimum 60 guests for Dinner Buffet





# RECEPTION • HORS D'OEUVRES

## COLD HORS D'OEUVRES

**32** (per doz - min three dozen)

Roast Beef on a Black Olive Tapenade Crostini  
Tomato and Goat's Cheese on Basil Crouton  
Asparagus and Asiago Cheese wrapped in Prosciutto  
Wild Mushroom and Ricotta on Country Crouton  
Smoked Salmon with Saffron Aioli  
Mini Tomato Bocconcini on Basil Crouton

## HOT HORS D'OEUVRES

**32** (per doz - min three dozen)

Spanakopita  
Crisp Spring Rolls with Asian Plum Sauce  
Scallops Wrapped in Bacon with Cocktail Sauce  
Beef Satay marinated in Curry Peanut Sauce  
Vegetable Samosas with Tamarind Sauce  
Coconut Curry Prawns  
Tomato and Goats Cheese baked in Phyllo  
Mushroom and Scallion Quiche

## RECEPTION SPECIALTIES

**Jumbo Cocktail Shrimp** (per dozen) **32**

**Assorted Sandwich Tray** **8**

Alberta Roast Beef with Horseradish  
Roast Turkey and Swiss with Cranberry  
Mayonnaise, Black Forest Ham and Cheddar  
Egg Salad  
Tuna Salad  
Grilled Vegetables with Cream Cheese

**Garden Fresh Crudités** **7½**  
with Cranberry Ranch Dip

**Imported and Domestic Cheeses** **9½**  
with Grapes, Dried Fruits, Water Crackers

**Sliced Fresh Seasonal Fruit Platter** **8½**

**Mediterranean Dips and Spreads** **6½**  
with Hummus, Tzatziki, Mini Pita,  
Herb Crisps and Breads

**Gourmet Deli Platter** **12**  
Roast Beef, Turkey, Ham, Salami with  
Mustards, Onions, Lettuce, Tomatoes,  
Cheddar Cheese, Pickles, Mayonnaise,  
Butter and served with Crusty Rolls

The Chateau Lacombe is pleased to offer Butler  
Service @ \$25 per hour per server  
Recommend one server per 50 guests



# RECEPTION SPECIALTIES

**Antipasto Platter** **16**  
Prosciutto, Genoa Salami, Chorizo Sausage,  
Italian Cheeses, Grilled Marinated Vegetables  
served with Focaccia and Italian Buns

**Chateau Style Roast Beef** **15**  
with Horseradish jus, Mayonnaise, Mustard  
served with Kaiser Rolls (min 30 guests)

**Maple Glazed Smoked Ham** **12**  
with Dijon and Grainy Mustard  
served with Cocktail Rolls (min 30 guests)

**Slider Station** (per dozen – min 4 dz) **48**  
Beef or Pork with Sundried Tomato and  
Artichoke Mayonnaise, Cheddar and  
Swiss Cheese, served with Ciabatta Buns

**Roast Turkey** **11**  
with Cranberry-Mustard Relish  
served with Kaiser Rolls (min 30 guests)

**Prawns Creta** (per dozen) **35**  
Flambe Prawns with Fresh Herbs , Tomatoes,  
Feta and Sambuca Cream (Min 10 doz)

**Smoked Salmon Side** **12**  
with Capers, Red Onions, Cream Cheese  
served with Rye Bread (min 30 People)

**Dry Snacks**  
Chips, Pretzels, Popcorn (per person) **5.25**  
Mixed Nuts (per pound) **15**  
Tri Color Nacho Chips (per person) **15**  
with Salsa, Sour Cream and Guacamole

**Sweet Table Selections**  
Croquembouche (each) **160**  
(60 profiteroles with Chocolate Sauce)  
Decorated Sponge Cake (16" X 20") **250**  
(Serves up to 75 people)  
Chocolate Truffles (per dozen) **30**  
Petit Fours (per dozen) **32**  
Pastry Chefs Dessert Buffet (per person) **22**  
Selection of Mousse, Gateaux, Tarts,  
Flans and French Pastries  
(Includes Coffee and Tea)  
Chateau Lacombe Candy Bar (per person) **18**  
Selection of Assorted Candy and Chocolate  
Bars (small candy bags provided)



# WINE LIST

## RED WINE

<b>Pinot Noir, Peller Estate</b> (Canada)	<b>30</b>
<b>Cabernet Sauvignon, E&amp;J Gallo</b> (California)	<b>30</b>
<b>Shiraz, Third Generation</b> (Australian)	<b>32</b>
<b>Malbec, Santa Julia</b> (Argentina)	<b>34</b>
<b>Merlot, Santa Rita 120</b> (Chile)	<b>34</b>

## WHITE WINE

<b>Chardonnay, Peller Estates</b> (Canada)	<b>30</b>
<b>Sauvignon Blanc, Vina Santa Carolina</b> (California)	<b>30</b>
<b>Pinot Grigio, Trapiche Oak Cask</b> (Argentina)	<b>34</b>
<b>Niersteiner, Golden Oktober</b> (Germany)	<b>34</b>

## SPARKLING WINES

<b>Henkell Trocken</b> (Germany)	<b>35</b>
<b>Prosecco, Blu Giovello</b> (Italy)	<b>35</b>

*Wine and Champagne is sold by the bottle*

*Should you wish additional wine selections  
please ask to view our Wine Cellar Master List*



# BAR SERVICE

## HOST BAR

<b>Liquors (oz)</b>	<b>Premium</b>	<b>6½</b>
	<b>Deluxe</b>	<b>7½</b>
<b>House Wine</b>		<b>7</b>
<b>Coolers</b>		<b>7</b>
<b>Beer</b>	<b>Canadian</b>	<b>6½</b>
	<b>Imported</b>	<b>7½</b>
<b>Liqueurs (oz)</b>		<b>7½</b>
<b>Cognacs (oz)</b>		<b>8</b>
<b>Soft Drinks and Juices</b>		<b>3</b>
<b>Mineral Water`</b>		<b>3</b>

The Chateau Lacombe is pleased to offer both Cash and Host Bar arrangements.

Should you choose a Host Bar, all beverage charges will be automatically billed to your Master Account. A 18% taxable gratuity and 5% GST will be applicable.

Should your Bar Sales not exceed \$350 a labour charge of \$25 per hour, per bartender billed to your Master Account (min of four hours)

## CASH BAR

<b>Liquors (oz)</b>	<b>Premium</b>	<b>7</b>
	<b>Deluxe</b>	<b>8</b>
<b>House Wine</b>		<b>7½</b>
<b>Coolers</b>		<b>7½</b>
<b>Beer</b>	<b>Canadian</b>	<b>7</b>
	<b>Imported</b>	<b>8</b>
<b>Liqueurs (oz)</b>		<b>8</b>
<b>Cognacs (oz)</b>		<b>9</b>
<b>Soft Drinks and Juices</b>		<b>3½</b>
<b>Mineral Water`</b>		<b>3½</b>

## PUNCH

<b>Non Alcoholic Fruit</b> (gallon)	<b>50</b>
<b>Champagne</b> (gallon)	<b>95</b>
<b>Liquor</b> (gallon)	<b>115</b>

one gallon yields 25 - 6 oz glasses

