

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) Perrier, Nestle's Real Life	3
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 Yogurt (each)	2½
Popped Popcorn (per person)	3½
Tri Colored Nacho Chips with Salsa, Sour Cream and Guacamole (per person)	5½
	6½



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 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

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

DELUXE BREAKFAST 25

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

Buttermilk Pancakes with Maple Syrup,
Whipped Cream or
Hot Oatmeal Station with Dried Fruits,
Nuts and Maple Sugar

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

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

***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)

Roast Alberta Beef au jus
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
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 - under minimum \$5.00 per person



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 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 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 Mayonnaise, Cheddar and
Swiss Cheese, Tomato and Lettuce 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 (min 20pp)
(Includes Coffee and Tea)
Chateau Lacombe Candy Bar (per person) **18**
Selection of Assorted Candy and Chocolate
Bars (small candy bags provided)



BAR SERVICE

HOST BAR

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

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

Liquors (oz)	Premium	7
	Deluxe	8
House Wine		7
Coolers		7
Beer	Canadian	7
	Imported	8
Liqueurs (oz)		8
Soft Drinks and Juices		3½
Mineral Water`		3½

PUNCH

Non Alcoholic Fruit (gallon)	50
Champagne (gallon)	95
Liquor (gallon)	115

one gallon yields 25 - 6 oz glasses

