

CATERING INFORMATION

Buffet-style meals with home-baked goods, soups from scratch, and flavourful fare made using as many fresh, seasonal, and local ingredients as possible.

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A minimum 5 weeks notice is needed to arrange for catering. The deadline for any changes to numbers, meals, or requests is 3 weeks prior to arrival. 10 person, 2 meal minimum required for any catering (groups with less people will be charged the 10 person minimum).

Vegetarian options available for all meals on request at no additional charge.
» Vegan, gluten-free, or lactose-free restrictions have an additional fee of \$5/person per meal or snack. Guests with complex allergy restrictions may also be subject to the dietary restriction fee.

All meals are served in the ski chalet. Groups may bring their own wine to enjoy with meals! Wineglasses can be provided (\$1/wineglass).

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Full Meal Deal

Need some flexibility in meals served? The Breakfast, Lunch, & Supper deal fits your group's timeline. Depending on when your group arrives and departs, you may have one or two meals on the first day and the third on the final day or vice versa.

Continental Breakfast, Lunch, & Main Course Supper » \$65/person

* Hot breakfast choice available for an additional \$1/person.

Single Meals

Have some group members coming out for only part of the day? Planning on stretching out your days here and need just one more taste? Additional servings, or a meal for all, can be added to your catering needs.

Continental Breakfast » \$18/person

Hot Breakfast » \$19/person

Lunch » \$20/person

Main Course Supper » \$35/person

BBQ Supper » \$50/person (we provide the meats and sides, your group does the grilling.)

Snacks, Beverages, Coffee/Tea Service

Is your group arriving between mealtimes or planning a full morning on the last day? These additions keep everyone happy and focused during your sessions. Can be planned for mornings or afternoons; on certain days or every day.

Snacks » \$5/snack/person

Coffee & Tea Service » \$100/half day

Add some variety to lunch or supper by offering milk & juice or assorted canned drinks.

Milk & Juice » \$1.50/person/meal Assorted canned drinks » \$1.50/can

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We will make every effort to work around food allergies and dietary restrictions; please inform us as early as possible of your needs and let us know how many people this will affect. Vegetarian options are available; selections depend on the number of vegetarians to be served. We will gladly take your requests for lunch/supper items if there is a favourite you would like served.



MENU

Continental Breakfast

Cereal, Granola/Oatmeal, Yogurt, Milk
Hard boiled eggs
Fresh fruit, toast, jam, peanut butter
Coffee, tea, juice

Hot Breakfast

Choice of Scrambled Eggs, Baked French
Toast, OR Pancakes
Bacon, sausage, OR ham
Hashbrowns
Fresh Fruit
Toast, Jam, Peanut Butter
Coffee, Tea, Juice

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Lunch

Choose a main item, the caterer will round out your meal with their selection of sides.

Lunch includes: Homemade soup, salad or veggies with dips, cookies or assorted dainties, coffee & tea.

- » Taco Bar « make your perfect taco with hot & cold selections of fixin's
- » Sandwich Smorg « self-serve deli-style choices to build your best sandwich
- » Prepared Wraps « assorted platters of meat/fish/veggie wraps served fresh
- » Baked Strata « varieties of savoury egg & bread-based casseroles served hot

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Supper

Choose a main item, the caterer will select seasonal sides to best compliment your menu.

Supper includes: Salad, starch (potato/rice dish), veggie, bread item, dessert, coffee & tea.

- » Chicken Satay « tender chicken skewers marinated in a Thai-style peanut sauce (tofu option available)
- » Mediterranean Chicken « slow-cooked chicken breasts with artichoke hearts, peppers, and white wine
 - » Whiskey-Glazed Ham « juicy oven-baked smoked ham with pineapple and cloves
- » Arctic Char « Manitoba farmed, fresh and flavourful baked with rosemary & garlic
- » Traditional Lasagna « classic taste of saucy beef or Italian sausage (vegetarian option available)
- » Team-Grill BBQ « we provide the marinated chicken or steaks, your group looks after the grilling!

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*As part of the Full Meal Deal rate, the chicken choice is included in the price, steaks have an additional charge of \$12/steak provided (final numbers for chicken/steak must be submitted 3 weeks prior to arrival).

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Snacks

You are welcome to choose, or let our caterer can make a selection with consideration to the day's menu.

Choose from Fresh fruit platters, crisp veggies with assorted dips, satisfying cheese and crackers, or fresh baking.

