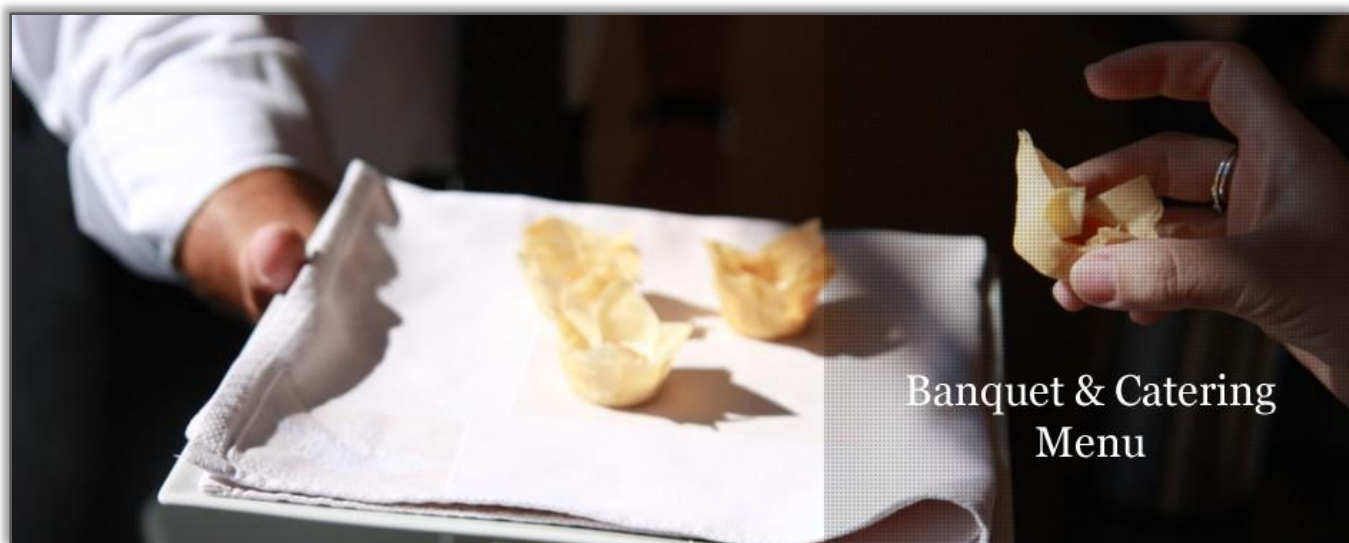




HÔTEL LE GERMAIN  
CALGARY

## HÔTEL LE GERMAIN CALGARY

### Banquet & Catering Menu



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### Breakfast

#### Break The Fast Communal Table

Whenever possible, we use the best products purchased from local growers and artisanal producers. We have made it a priority to cultivate relationships with growers who are committed to organic and natural farming methods.

All communal tables include coffee, tea, orange juice, artisanal jams, preserves and marmalade.

#### Active \$ 24 per person

Fresh fruit & seasonal berries, crunchy homemade granola, fruit yogurts, sliced banana bread and assorted fresh baked pastries

#### Germain \$ 32 per person

Fresh fruit & seasonal berries, scrambled farm fresh eggs with grilled heirloom tomatoes, sweet onion potato hash browns, fresh baked pastries including whole grain muffins, fruit filled danishes & croissants

#### Artisan \$ 38 per person

Fresh fruit & seasonal berries, scrambled farm fresh eggs with Quebec cheddar, thick-slab bacon, roasted fingerling potatoes, fresh baked pastries including whole grain muffins, fruit filled danishes & croissants

#### Thin \$ 36 per person

*high protein, low carbs:*

Scrambled farm fresh egg whites, chicken apple sausage, display of local and Quebec cheeses, rosemary roasted tomatoes & grilled heirloom squash hash

#### Enhance

Thick slab bacon \$ 6 per person

Grilled ham \$ 6 per person

Fruit smoothies "to stay or to go" \$ 6 each

Irish oatmeal \$ 7 per person

Chicken apple sausage \$ 6 per person

Granola parfait with yogurt \$ 7 per person

Benedict with hollandaise \$ 12 per person

Butchers corned beef hash \$ 7 per person

Fruit yogurts \$ 5 each

Assorted cereals and milks \$ 4 per person

Bagels and cream cheese with toaster \$ 5 per person

Pitcher of fresh grapefruit juice \$ 24 each

Assorted fresh fruit juices \$ 4 each

Extreme Green options available

*additional charge of \$100 per meal period with orders less than twelve (12).  
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### Breakfast

#### Break The Fast Plates

Whenever possible, we use the best products purchased from local growers and artisanal producers. We have made it a priority to cultivate relationships with growers who are committed to organic and natural farming methods.

All breakfasts include coffee, tea, orange juice, artisanal jams, preserves and marmalade.

#### **Rise \$ 32 per person**

Organic fresh fruit  
Scrambled farm fresh eggs  
Chicken apple breakfast sausage  
Country-style hash brown potatoes  
Assorted danishes and muffins with sweet butter

#### **Lux \$ 34 per person**

Organic fresh fruit  
Eggs Benedict on toasted English muffin, crispy house-cured ham  
Meyer lemon truffle hollandaise  
Country-style hash brown potatoes  
Assorted danishes and muffins with sweet butter

#### Enhance

Selection of pastries \$ 6 per person

Pitcher of fresh grapefruit juice \$ 24 each

Assorted cereals and milks \$ 4 per person

Thick-slab bacon \$ 6 per person

Grilled ham \$ 6 per person

Fruit smoothies "to stay or to go" \$ 6 each

House-made sausage \$ 6 per person

Granola parfait with yogurt \$ 7 per person

Extreme Green options available



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### Breaks

#### Breaks All Day

Whenever possible, we use the best products purchased from local growers and artisanal producers. We have made it a priority to cultivate relationships with growers who are committed to organic and natural farming methods.

#### Spa \$ 18 per person

Sparkling elixir with lemon and terrace garden mint  
Le G double chocolate brownies  
Whole organic fruit  
Individual jars of homemade trail mix  
Freshly brewed coffee, decaffeinated coffee and assorted teas and condiments

#### Stretch \$ 18 per person

Seasonal fruit with Dandelion Honey  
Fruit yogurts  
All natural granola bars  
Fruit flavoured iced teas  
Freshly brewed coffee, decaffeinated coffee and assorted teas and condiments

#### Euro \$ 19 per person

Warm croissants with fresh butter and house preserves  
Charcuterie and cheese  
Mini danishes with fresh berries  
Freshly brewed coffee, decaffeinated coffee and assorted teas and condiments

#### Enhance

House-baked cookies \$ 34 per dozen

Häagen-Dazs® ice cream \$ 7 each

Individual bags of potato chips or pretzels \$ 4 each

Fresh baked pastries \$ 6 per person

Sliced seasonal fresh fruit \$ 7 per person

Le G double chocolate brownies \$ 6 per person

Granola and energy bars \$ 5 each

Energy drinks \$ 7 each

Fruit flavoured iced teas \$ 6 each

House-filtered still and sparkling water \$ 2.5 each

Freshly brewed coffee and assorted teas and condiments \$ 8 per person

Grizzly Paw Sodas \$ 6 each

Assorted fresh fruits juices \$ 4 each

Assorted soft drinks \$ 4 each

Extreme Green options available

[cont']

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## Online Banquet & Catering Menu

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### **Energy \$ 20 per person**

Fresh fruit smoothies  
Energy drinks  
Granola and power bars  
Whole organic fruit  
Freshly brewed coffee, decaffeinated coffee and assorted teas and condiments

### **Box \$ 16 per person**

Fruit flavoured iced teas  
Fresh baked pastries with preserves  
Individual bags of pretzels or whole organic fruit

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### Lunch

#### Cold Lunch Communal Table

Whenever possible, we use the best products purchased from local growers and artisanal producers. We have made it a priority to cultivate relationships with growers who are committed to organic and natural farming methods.

All communal tables include coffee and tea.

#### **Build Your Own Deli \$ 34 per person**

Calgary Farmers Market soup of the moment  
Chef's seasonal salad  
Deli platter including black forest ham, grilled free-range chicken breast, salami, hickory-smoked turkey breast, and sliced roast beef  
Selection of Artisan breads and farm-house cheeses  
Sliced beefsteak tomatoes, lettuce, onion, dill pickles  
Assorted house-baked cookies

#### **Built \$ 38 per person**

Calgary Farmers Market soup of the moment  
Baby arugula, heirloom tomato salad, garden basil-balsamic vinaigrette  
Penne pasta salad with olives, feta and roasted peppers  
Albacore tuna salad with cold pressed olive oil  
Pulled rotisserie chicken salad, herb salad and celery  
Slow roasted Alberta beef with arugula, Quebec cheddar and grainy mustard aioli  
Thin-sliced house salumi with grilled artichoke and pepper salad  
Fresh fruit display and assorted cookies

[cont']

#### Enhance

House-baked cookies \$ 34 per dozen

Häagen-Dazs® ice cream \$ 7 each

Individual bags of potato chips or pretzels \$ 4 each

Energy drinks \$ 7 each

Fruit flavoured iced teas \$ 6 each

Grizzly Paw Sodas \$ 6 each

House-filtered still and sparkling water \$ 2.50 each

Assorted fresh fruit juices \$4 each

Assorted soft drinks \$ 4 each

Extreme Green options available





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### **In a BOX \$ 34 per person**

Kettle chips

Penne pasta salad with olives, feta and roasted peppers

Whole fresh fruit and assorted cookies

Assorted fresh fruit juices

Choice of:

- Pulled rotisserie chicken salad, herb salad and celery
- Slow roasted Alberta beef with arugula, Quebec cheddar and grainy mustard aioli
- Thin-sliced house salumi with grilled artichoke and pepper salad
- Roasted tomatoes, hummus and wild greens

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### Lunch

#### Hot Lunch Communal Table

Whenever possible, we use the best products purchased from local growers and artisanal producers. We have made it a priority to cultivate relationships with growers who are committed to organic and natural farming methods.

All communal tables include coffee and tea.

#### **Calgary to the West Coast \$ 48 per person**

Local wild assorted greens, garden herb house vinaigrette  
Plum tomato salad with local goats cheese and basil  
Pacific-style paella, spot prawns, herb chicken, spicy house sausage and saffron wild rice  
Wood-fire roasted Alberta beef, fireweed honey BBQ jus  
Local Farmers Market vegetables  
Oven baked rustic bread with sweet butter  
Fresh fruit display and assorted cookies

#### **East Meets West Style \$ 48 per person**

Asian mixed green salad, sweet and sour vinaigrette  
Sesame noodle salad with julienne vegetables  
Spicy fried ginger beef  
Salmon with truffle soy broth  
Cardamom-infused rice  
Stir fry Asian vegetables  
Oven baked rustic bread with sweet butter  
Tulip crème brûlée with fresh berries

[cont']

#### Enhance

House-baked cookies \$ 34 per dozen

Häagen-Dazs® ice cream \$ 7 each

Individual bags of potato chips or pretzels \$ 4 per person

Energy drinks \$ 7 each

Fruit flavoured iced teas \$ 6 each

Grizzly Paw Sodas \$ 6 each

House-filtered still and sparkling water \$ 2.5 each

Assorted fresh fruit juices \$4 each

Assorted soft drinks \$ 4 each

Extreme Green options available

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### Little Italy Style \$ 48 per person

Wild arugula, grilled artichokes, heirloom tomato  
Tartufo-infused minestrone  
Gnocchi, wild mushrooms and mascarpone cheese  
Roasted salmon with fresh herbs  
Spit roasted porchetta with fennel and garlic  
Olive oil roasted market vegetables  
Oven baked rustic bread and sweet butter  
Espresso swirl chocolate brownies

### Hot/Cold \$ 43 per person

Calgary Farmers Market soup of the moment  
Chef's seasonal salads  
Deli platter including assorted sliced meats, artisan breads  
and farm-house cheeses  
Penne pasta with roasted heritage chicken and artichoke  
cream  
Roasted Albertan beef and Swiss hot panini pressed  
sandwiches  
Miniature assorted cheesecake bites

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## Online Banquet & Catering Menu

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### Lunch

#### Plated Lunch

All hot plated lunches consist of a minimum of 3 courses, including your selection of a soup or salad starter, entree and dessert. Lunch also includes fresh seasonal vegetables, coffee, tea, oven baked rustic bread and sweet butter.

#### Starters

Roasted tomato bisque with pulled chicken and house-made Puri Puris sour cream

House-smoked bacon and Heirloom squash chowder

Calgary Farmers Market soup of the moment

Tomatoes, frisée, garden basil, 10-year aged balsamic

Wild arugula and greens, melon, house goat cheese, orange oil

Romaine heart caesar salad, parmesan brioche crostini

#### Mains

Petite charbroiled dry-aged beef tenderloin \$ 52 per person  
New potatoes with confit garlic and mushroom ragout

Roasted free-range chicken breast \$ 45 per person  
Preserved lemon, risotto, parmesan cheese

Seared west coast black cod \$ 52 per person  
Roasted fennel, warm lemon butter sauce

[cont']

#### Enhance

Amuse bouche \$ 5 per person

Add jumbo shrimp to salad \$ 9 per person

Chef's custom appetisers \$ 12 per person

Sliced seasonal fresh fruit \$ 7 per person

Artisan cheese course \$ 9 per person

They Pay Bar / You Pay Bar

Wine and Bubbles

Sweet Endings

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## Online Banquet & Catering Menu

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Pan roasted wild salmon \$ 46 per person  
Sweet corn polenta with lemon thyme

Vegetarian selection \$ 44 per person  
Changes weekly

### **Sweet Treats**

Vanilla crème brûlée tulip with fresh field berries

White chocolate and blueberry cheesecake

Meyer lemon streusel cake

Double chocolate truffle mousse



HÔTEL LE GERMAIN  
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## Online Banquet & Catering Menu

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### Reception

#### Cold Bites

Whenever possible, we use the best products purchased from local growers and artisanal producers. We have made it a priority to cultivate relationships with growers who are committed to organic and natural farming methods.

#### **Cold Bites \$ 3.5 each\***

Prosciutto with heirloom melon and balsamic syrup

Albacore tuna tartar, lemon olive oil

Wild mushroom bruschetta, basil, truffle oil, parmesan cheese

Lemon marinated cucumber with white bean hummus

Caesar prawn cocktail

Heirloom tomato and watermelon gazpacho shot

Foie gras and chicken liver mousse brioche crackers

Marinated fig and mascarpone cheese skewer, fig vinegar reduction

Assorted sushi and sashimi soy sauce, wasabi, pickled ginger \$ 52 per dozen (4 dozen minimum)

**\* Minimum order of 12 pieces per bite, please**

#### Enhance

#### Communal Table and Stations

#### They Pay Bar / You Pay Bar

#### Wine and Bubbles

#### Sweet Endings

#### Carving

#### Hot Bites

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HÔTEL LE GERMAIN  
CALGARY

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### Reception

#### Hot Bites

Whenever possible, we use the best products purchased from local growers and artisanal producers. We have made it a priority to cultivate relationships with growers who are committed to organic and natural farming methods.

#### **Hot Bites \$ 3.8 each\***

Mini corndog, vindaloo curry mustard  
Prime rib beef sliders, cheese curds  
Mini quiche Lorraine with goat cheese  
Vegetarian spring rolls, spicy Thai sweet and sour sauce  
Dungeness crab cake, preserved Meyer lemon aioli  
Buffalo chicken kebab, blue cheese dip  
BBQ beef skewer, chili lime marinade  
Cheddar arancini “crispy risotto ball”, heirloom tomato jam  
Panko crusted butterfly prawns, grilled pineapple salsa  
Feta cheese spanakopita, lemon cucumber crème fraiche

**\* Minimum order of 12 pieces per bite, please**

#### Enhance

#### Communal Table and Stations

#### They Pay Bar / You Pay Bar

#### Wine and Bubbles

#### Sweet Endings

#### Carving

#### Cold Bites

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## Online Banquet & Catering Menu

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### Reception

#### Communal Table and Stations

Whenever possible, we use the best products purchased from local growers and artisanal producers. We have made it a priority to cultivate relationships with growers who are committed to organic and natural farming methods.

#### Communal Table or Station

Chilled prawn cocktail \$ 12 per person  
On ice with traditional cocktail sauce and aioli

Canadian Artisan cheese tray \$ 16 per person  
Okanagan fresh fruit, baguette and house baked organic grain crackers

Fresh and house-pickled crudité platter \$ 10 per person  
Assorted dips

Antipasto display \$ 15 per person  
House-made salumi and charcuterie, grilled artichokes, roasted peppers, 10-year aged balsamic vinegar, garlic crostini

Pasta \$ 19\*\* per person  
Gnocchi, wild mushrooms and mascarpone cheese  
Penne pasta, roasted peppers, cherry tomato sauce  
Served with foccacia and freshly grated parmesan cheese  
(Add house sausage, chicken or shrimp \$ 2 per person)

House-made LINKS :: BANGERS :: SAUCISSES \$ 22\* per person  
Select from house baked rolls, tomato chutney, house mustard, roasted peppers, caramelized onions

Dim Sum \$ 16 per person  
Potstickers, dumplings, cha shu buns, assorted dipping sauces

[cont']

#### Enhance

**They Pay Bar / You Pay Bar**

**Wine and Bubbles**

**Sweet Endings**

**Carving**

**Cold Bites**

**Hot Bites**

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Cheese Fondue \$ 18 per person  
Canadian Emental cheese melted with white wine, garlic  
and kirsch  
Served with French bread, ravioli, asparagus, and cherry  
tomatoes

SUSHI \$39\*\* per person  
Nigiri, maki and hand rolls  
Yellow fin tuna, salmon, hamachi and barbeque eel  
Served with pickled ginger, wasabi, and soy

**\* Attendant fee \$ 75 (Server Attendant)**

**\*\* Attendant fee \$ 90 (Uniform Chef)**

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### Reception

#### Carving

Whenever possible, we use the best products purchased from local growers and artisanal producers. We have made it a priority to cultivate relationships with growers who are committed to organic and natural farming methods.

#### Carving

Wood-fire roasted Alberta striploin or tenderloin \$ 25 per person  
Chive flower béarnaise, pepper and sea salt rolls  
(minimum 20 guests)

Rosemary and garlic roasted leg of lamb \$ 35 per person  
Garden mint raita, house pita  
(minimum 20 guests)

Spit roasted porchetta \$ 21 per person  
Rosemary foccacia, house mustard  
(minimum 20 guests)

Whole roasted free-range turkey \$ 21 per person  
Cranberry sauce, whole grain mustard, soft rolls  
(minimum 30 guests)

**Prepared to order by one of our Chefs**  
**One Chef is required per 40 guests at \$ 90 for two hours;**  
**additional hours at \$ 30 per hour**

#### Enhance

#### Communal Table and Stations

#### They Pay Bar / You Pay Bar

#### Wine and Bubbles

#### Sweet Endings

#### Cold Bites

#### Hot Bites

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### Reception

#### Sweet Endings

Whenever possible, we use the best products purchased from local growers and artisanal producers. We have made it a priority to cultivate relationships with growers who are committed to organic and natural farming methods.

##### **Sweet Endings**

Cupcake shop \$ 16\* per person  
Whimsically wonderful colourful cupcakes

Sweet bites \$ 16 per person  
Tapas-size pastries, cheesecakes, and hand-crafted chocolates

Chocoholic \$ 16 per person  
Almond and chocolate coated biscotti, fresh baked cookies and chocolate chunk brownies

Café \$ 10 per person  
Freshly brewed coffee, decaffeinated coffee and assorted teas with flavoured syrups, shaved chocolate, crème chantilly, cinnamon and rock sugar

##### **Dessert canapés selection \$ 4 each**

Handmade chocolate truffles

Fireweed honey and vanilla crème brûlée

Warm berry cobbler bite

Cheesecake bites

**\* Attendant fee \$ 75**

#### Enhance

##### Communal Table and Stations

##### They Pay Bar / You Pay Bar

##### Wine and Bubbles



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### Dinner

#### Dinner Communal Tables

Whenever possible, we use the best products purchased from local growers and artisanal producers. We have made it a priority to cultivate relationships with growers who are committed to organic and natural farming methods.

All communal tables include coffee and tea.

#### **Dinner Communal Table \$ 75 per person**

##### **Calgary to the West Coast**

Local wild assorted greens, garden herb house vinaigrette  
BC wild mushroom and plum tomato salad with local goat cheese and basil  
Pacific-style paella, spot prawns, herb chicken, spicy house sausage and saffron wild rice  
Sliced wood-fire roasted Alberta strip loin  
Heirloom squash and sweet corn  
Oven baked rustic bread with sweet butter  
Handmade chocolate truffles and mini dessert pastries

##### **East Meets West Style**

Asian mixed green salad, sweet and sour vinaigrette  
Sesame noodle salad with julienne vegetables  
Crispy shrimp spring rolls, house-made plum sauce  
Spicy fried ginger beef  
Salmon with truffle soy broth  
Cardamom infused rice  
Stir fry Asian vegetables  
Oven baked rustic bread with sweet butter  
Tulip crème brûlée with fresh berries

[cont']

#### Enhance

##### Communal Table and Stations

##### They Pay Bar / You Pay Bar

##### Wine and Bubbles

##### Sweet Endings

##### Carving

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### Little Italy Style

Wild arugula, grilled artichokes, heirloom tomato  
Tuna conserva salad, organic greens, white beans and  
pancetta  
Artisan board of assorted salumi  
Gnocchi, wild mushrooms and mascarpone cheese  
Roasted black cod salsa verde  
Spit roasted porchetta with aioli  
Olive oil roasted vegetables  
Miniature tiramisu



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### Dinner

#### Plated Dinner

All plated dinners consist of a minimum of 3 courses, including your selection of a soup or salad starter, entree and dessert. Dinner also includes fresh seasonal vegetables, coffee, tea, oven baked rustic bread and sweet butter.

#### Starters

House-smoked bacon and heirloom squash chowder

Wild mushroom puree soup, Quebec cheddar crostini

Calgary Farmers Market soup of the moment

Heirloom tomatoes, frisée, garden basil, 10-year aged balsamic

Wild arugula and greens, melon, house goat cheese, orange oil

Romaine heart Caesar salad, parmesan brioche crostini

#### Mains

Charbroiled dry-aged beef tenderloin \$ 79 per person  
New potatoes with confit garlic and wild mushroom ragout  
(add jumbo shrimp \$ 9 per person)

Berkshire pork chop \$ 67 per person  
Blue cheese potato puree, candied fig chutney

Alberta beef short-rib \$ 69 per person  
Garden rosemary gnocchi, fried winter sweet onions

[cont']

#### Enhance

Amuse bouche \$ 5 per person

Add jumbo shrimp to salad \$ 9 per person

Chef's custom appetizers \$ 12 per person

Sliced seasonal fresh fruit \$ 7 per person

Artisan cheese course \$ 9 per person

They Pay Bar / You Pay Bar

Wine and Bubbles

Sweet Endings

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Roasted free-range chicken supreme \$ 69 per person  
Preserved lemon, risotto, summer truffles, parmesan cheese

Alberta spring lamb chops \$ 79 per person  
Shelling bean cassoulet, garden mint gremolata

Seared west coast black cod \$ 73 per person  
Shaved fennel, fried capers, warm lemon confit butter

Pan roasted wild salmon \$ 69 per person  
Sweet corn polenta with lemon thyme

Vegetarian selection \$ 63 per person  
Changes weekly

### **Plated Sweet Treats**

Vanilla crème brûlée tulip with fresh field berries

White chocolate and blueberry cheesecake torte, satin  
vanilla sauce

Chocolate pyramid, anglaise with fresh field berries

Meyer lemon streusel cake with fresh raspberries



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### Bar

#### The Bar

##### **You pay for the drinks**

Including mix and glasses

Consumption will be charged to the client on a per drink basis.

Bartender charge of \$ 125 will be applied.

Le premium liquors "top shelf" \$ 7.5 each  
(1.25 ounce)

Le premium selection red and white wine \$ 9 each  
(5 ounces)

Specialty wines are available upon request

Craft and imported beer \$ 8 each

Domestic beer \$ 6.5 each

Liqueurs \$ 8 each

Port (2oz) \$ 10 each

Punch (\$/gallon)

- Non-alcoholic fruit punch \$ 50

- Sparkling wine punch \$ 80

- Liquor punch \$ 90

Non-alcoholic beer \$ 4.5 each

House-filtered sparkling or still water \$ 2.5 each

Soft drinks or juices \$ 4 each

[cont']

#### Enhance

##### Communal Table and Stations

##### Wine and Bubbles

##### Sweet Endings

##### Cold Bites

##### Hot Bites

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### **They pay for the drinks**

Including mix, glasses and service charge.

Consumption will be charged to the guest on a per drink basis.

Bartender and cashier charge of \$ 125 each will be applied.

Le premium liquors "top shelf" \$ 8 each  
(1.25 ounce)

Le premium selection red and white wine \$ 9.5 each  
(5 ounces)

Craft and imported beer \$ 8.5 each

Domestic beer \$ 7 each

Liqueurs \$ 8.5 each

Non-alcoholic beer \$ 5 each

House filtered sparkling or still water \$ 2.5 each

Soft drinks or juices \$ 4.5 each

*additonal charge of \$100 per meal period with orders less than twelve (12).  
all food and beverage items are subject to a 19% service charge and 5% sales tax*