



HÔTEL LE GERMAIN
CALGARY

Online Banquet & Catering Menu

Telephone 403.264.8990 **Reservation** 1 877.362.8990



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

*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*



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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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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

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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