

Formal Sit down Dinner Parties

The Concept



The idea behind this menu series is to provide the most options for a relaxing sit down meal whilst still providing the highest quality service and food we are able to offer. The finest local ingredients are used in our dishes where ever possible.

Items Included ~ access to our in house stock of table linens and napkins, candelabras, tea light candles, vases, crystal, china.

Service ~ is designed to be easy flowing. There when you need it but not intrusive. Food service start time will be approx. 12-15 minutes after your scheduled dinner time. So if you said 6 p.m. for dinner everyone should begin sitting on time as by the time all have settled with beverages poured the first course will arrive at the table within 15 minutes. The length of service is approximately 2 hours, dependent upon how the evening progresses. The sit down dinners are fully served and will include the correct number of serving staff to ensure your dinner service is exceptional.

Minimum numbers ~ 15 adults with a full Inn rental. The minimum numbers are in place to ensure the Inn's cost of putting on this high service style of dinner service is met. If you would like to have this dinner and you are below the minimum number we would require a supplemental charge of ½ the price of the missing number of guests required to bring the total to 15. Please note that dinner is only offered to groups that rent the entire Inn.

Maximum number ~ 46 adults (or less) can be served with this menu. Children age 11 and below can be counted separately if a private party is arrange for them. Please see below for children's options.

Table configurations ~ will change dependent upon your number of guests. We find that your numbers will change right up until check in, and usually the numbers drop from your initial guest list, often by as much as 15%. Please remember for this menu, we do require final confirmation of numbers by 3 p.m. the day before!

- Groups up to 28 people will be served on one long table
- Groups from 29 to 33 will be served either on two tables, (see below) or on an L shaped table.
- Groups from 29 to 38 will be served on two tables, for 38 chairs we would do 28 on one table and 10 on another for our maximum of 38 in the great room. For 29 chairs and you did not want to have an L shaped table, which in our experience works best, our main table can hold 28 we would suggest a table of 6 and a table of 23. We can break this down into several combinations as long as we do not exceed 28 and 10. Sometimes we might suggest splitting the table of 28 into two, with a table of 16 and a table of 12 to balance the room out a bit more.
- Groups of 39 to 46 will require 2 tables in the great room and 1 in the upstairs mezzanine overlooking the main room.

Upgrades are available ~ designed to take these menus to another level while still maintaining great value. Upgrades are limited only to what you have in mind. If there is something you do not see on the menu, just let us know and we'll be sure to work something out for you!

Multi Main course guest choice is available ~ if you would like to offer your guests a choice of pre-ordered main courses (3 maximum), please add \$6.50 per person to the menu price. Exceptions will be made, at no cost, for diet requirements. As an example: no red meat allowed or vegetarians.

(V) symbolizes options that are suitable for Vegetarians and/or Vegans (most times) with minor changes made to the individual's dish. Please ensure that we know ahead of time who and how many Vegetarians or vegans you have in your group and if they bend the rules (i.e. the vegetarian who, eats fish) as this will help us out greatly when it comes to serving them the best possible alternatives.

Options for Children ~ Children (ages 2 to 11*) are always hard to figure out especially when they are not your own! We have 2 good options:

- 1) eat off the adult menu for half the price per child
- 2) we can prepare a kids party for \$9.75 per child and include the following items: veggie platter, fruit platter, cheese pizza, and an ice cream treat.

When your numbers are approaching 46 and you have a bunch of kids, we suggest taking the kids party option and locating it in either the library or Rooms #7 or #8. Having the children in a separate party allows the children to be counted as additional to our maximum number. So in theory you could have 46 adults and 8 kids (as long as they eat separately).

*12 years and older are billed as adults, unless you wanted them to eat from the kids party then the price would vary based on age.

Bon Appétit
Lonny (Owner and Chef)



The Menu

4 courses plus coffee service \$58.75
plus 5% GST and Group Gratuities at 15%

The Soup Course

- Creamy Potato & Leek soup with pan-fried smoked Duck breast and roasted Corn and finished with a fresh chopped Basil cream, and garlic croutons (V)
- Roasted Vegetable/ Squash Soup, finished with a sautéed Pancetta/pecan mix and topped with Cinnamon cream, and topped with toasted sesame seeds (V)
- Curried Vegetable Soup, topped with a Cilantro Yogurt, Bananas, and Sultanas, Coconut, served with Fresh made Poppadum's (V)
- Wild Forest Mushroom Cream Soup garnished with Stilton cheese and a peppercorn & dill Cream (V)
- Classic Brie Baked French Onion, made traditionally with Taber onions and Quebec made Brie (V)
- **Upgrade** ~ Traditional Nova Scotia Lobster Bisque finished with sautéed leek, portabella mushroom and Lobster topped with Brandy Cream. It is lots of Lobster ~ \$5.00 per person additional.



note: all the above mentioned soups are vegetable based and lactose and gluten free until we put in the garnish. So as long as we know in advance of your guests diet requirements these choices should be good for everyone

The Salad Course

- Chef's Seasonal mixed greens with finely grilled & marinated vegetables, topped with "Canada's Best Bruschetta" our own secret Balsamic & Feta dressing served on locally made crisps of Focaccia make this bruschetta the best in Canada (V)
- A Bear and Bison Inn's Famous Spinach Salad ~ Wilted Spinach Salad with caramelized Onions, Roasted mixed nuts, Marinated Grapes, slivered garlic and Prosciutto chips (V)
- Mixed Seasonal Greens with a warm Raspberry Vinaigrette, finished with a Baked Cranberry Goat Cheese Crouton and slivered Smoked Duck breast (V)
- Shrimp Cocktail on Crispy Ice berg Lettuce with Ranch Dressing, topped with Brandy Cocktail sauce, lemon wedge and fresh herbs
- Traditional Classic Caesar Salad with crispy Prosciutto bits, fresh grated Parmesan cheese, Croutons and finished with grilled grape tomatoes



Upgrade ~ additional charge

- Crispy buttered garlic baguette \$1.25 per person
- Italian Bacon wrapped Scallops, pan fried \$5.00 per person

note: the above mentioned salads are vegetable based and lactose and gluten free until we put in the garnish. So as long as we know in advance of your guests diet requirements these choices should be good for everyone.

Main courses

- Slow Roasted Alberta Rib Roast Served with a Rosemary-Bordelaise wine sauce
- Goat Cheese and Spinach stuffed Chicken breast, roasted to perfection with light buttered pan gravy,
- Whisky Marinated Cedar baked Salmon, served with a slightly sweet/sour onion confit

Vegetarian/diet requirement options

- Blackened red Pepper, stuffed with sautéed mushrooms, spinach, onions, leeks and Goat cheese.
- Slow Simmered Mediterranean tomato vegetable medley/stew finished with fresh basil, served in a cast iron dish with a lentil risotto.

Upgrades ~ additional \$5.00 or \$10.00

- Slow Roasted Alberta beef Filet Mignon rubbed in foie gras and prosciutto wrapped, served with a 10 year old Port wine sauce ~ \$5.00 per person
- Classic Lamb Provencal, rubbed in Dijon mustard and fresh herbs then glazed in a reduced balsamic mint sauce ~ \$5.00 per person surcharge
- Slow Roasted Alberta Buffalo Filet Mignon rubbed in foie gras and wrapped in prosciutto, served with a vintage Port wine sauce ~ \$10.00 per person, subject to availability

notes: the main courses and sauces above, are lactose and gluten free until we put in the garnish, so as long as we know your group dietary requirements in advance, these choices should be good for everyone

Accompaniments

please choose one of these starches to accompany your main course

- Pan fried buttered new potatoes
- Creamy Scalloped potatoes
- Baked Potatoes with all the trimmings (V)
- Wild rice Risotto with jalapeño Havarti cheese
- Country style bacon stuffed potato with sour cream and chives (V)
- Garlic mashed new potatoes
- Roasted paprika and caraway seed bouillon potatoes (V)
- Manitoba Pearl Barley risotto with oyster mushrooms (V)

Vegetables

We serve your vegetables in bowls & platters, family style down the length of the dining table. The chef will prepare 5 or 6 dishes from seasonal market fresh vegetables and match them to your main course choice and your dietary requirements.

Desserts

choose one of the following ~ served with

- Cheese of the World tasting, served on cedar board (1 per 6-7 people) with fresh and dried fruit, nuts, crackers and warm baguettes, bagel and rye croutons
- Bear and Bison Chocolate Cake Classic ~ served with a white chocolate mousse and whipped cream
- New York Cheese cake drizzled with warm Caramel sauce and Pecans
- Fresh Raspberry Mousse Charlotte Russe encased in lady fingers topped with assorted fresh berries.
- Bear and Bison Double Chocolate Brownies, served fresh from the oven, topped with whipped Cream
- Baked Three Sisters ~ our version of the Classic Baked Alaska, made with Chocolate & Mocha ice cream, to signify the Mining heritage of Canmore and topped with 3 meringue peaks to echo the window view that every room enjoys of the 3 Sister Mountains

Coffee or Tea service

Options

Wedding Dessert options (no additional charge) ~ if you would like us to prepare a dessert cake for ceremonial cutting and serving, we can make the above desserts into a presentation that can be displayed for cutting and then taken into the kitchen to be plated for your group.

Full Dessert Buffet Upgrade ~ additional charges



\$15.00 per person for groups of 15 people or less

\$10.00 per person on groups of 16 people or more

A fun way to end the evening, the Full Dessert buffet will be offered for 1 hour of service time after the main courses have been served, then it will be cleared away by our staff.

In addition to your dessert choices from the main menu above (3 assorted choices or the cake option), we will include:

- Fresh from the oven Brownies, with whipped cream
- Sticky Apple Pudding served warm with Vanilla Bean ice cream
- Assorted french pastries served on a silver tray
- New York Cheesecake with caramel pecan topping
- Assorted Macaroons made by La Fournil Bakery in Canmore
- Assorted Hand made truffles from Le Chocolatier in Canmore
- Maple Mousse in Champagne flutes finished with chewy Chocolate
- Seasonal fruit tray with fresh berries.

Cheese and Fruit Table Upgrade ~ additional charges

\$15.00 per person for groups of 15 people or less

\$10.00 per person on groups of 16 people or more

Served after your 3 dessert choices from the main menu, the Cheese & Fruit Table will be offered for 1 hour of service, then it will be cleared away by our staff.

- Featuring a bubbling pot of Goat Cheese Fondue served with assorted fresh bread, pickles, olives
- assorted Valbella Sausages, Pepperoni, Andouille and more
- 12 of the Chef's favourite Cheeses from around the world
- a seasonal assortment of fresh cut fruit, berries, dried fruits and nuts
- a fresh coconut broken up into manageable chunks
- crackers, baguettes, bread sticks

Having trouble deciding?

Choose both the Full Dessert Buffet and the Cheese Table for an additional

\$24.00 per person for groups of 15 people or less

\$14.50 for groups over 16 people or more