



2018
Banquet
Package
403-277-4653



Food & Beverage Services

Fox Hollow is proud to be the exclusive caterer for all food and beverage services inside and outside, within the boundaries of the property. We will be pleased to coordinate all arrangements for the service of food and beverage through the catering office. Exceptions can be made for wedding cakes.

Guarantee

In order to serve you properly our catering office must be notified of the guaranteed number of people at least 5 business days prior to your function. If the guaranteed number is not received, the billing will be made out for the number of persons originally expected, or the number served whichever is greater. We will be prepared for 5% more than the guaranteed number.

Deposits

To ensure your booking of the facility there is a \$500.00 deposit at time of booking. This deposit will be applied to your final billing.

Menu Selection

Menu selections should be submitted to our catering office at least 2 weeks prior to your function in order to guarantee the items you selected.

Floor Plans

We will supply you, upon request, with floor plans to assist you in planning your function.

Entertainment, Decorations, Floral Arrangements

We will be happy to assist you in arranging entertainment, table centers, flowers or any other type of decorations you may require to enhance your gathering.

Cleaning Charges

A \$250 cleaning charge will be levied for the use of confetti, rice, glitter or wax from candelabras.

Alberta Gaming and Liquor Commission

We comply with the AGLC rules and regulations which state from Monday through Sunday, alcohol service may be from 10:00am to 1:00am, with consumption by 2:00am. Also all liquor consumed at Fox Hollow must be purchased through Fox Hollow's license.



Service Charges

We will add an 18% service charge to all Food & Beverage charges. Therefore further tipping is unnecessary.

Goods & Services Tax

We add the Goods and Service Tax (5%) to the total of all charges.

Cancellation

Deposits are intended to provide you with the certainty of a reservation therefore all deposits are non-refundable. Consideration will be given to refund a deposit if the catering office is able to re-book that particular date with the same numbers.

Room Charges

Room charges apply to all events requiring the restaurant to close to the public. A minimum food and beverage bill of \$1,000 is required to close the facility for your event. Any shortages in the minimum will be made up with a corresponding room charge.

Entertainment Rentals & Equipment

Fox Hollow would be happy to assist you to ensure that you have all the necessary equipment that you may require to host a successful business meeting or training seminar. On site we have several televisions that are media capable and a built in stereo system. Any requirements beyond this will need to be rented off site. We would be happy to assist you to find the necessary requirements. All rentals will be billed out at cost plus 15% if organized by Fox Hollow.

Sitting Capacity

- *Main Dining Room 100 people*
- *Patio area 80 people*

Smoking

Smoking is not permitted in any area where food and beverage service is being provided. We would be happy to assist you in ensuring your guests have an area to smoke outside of the building.



Breakfast Suggestions

Minimum 15 People

Priced Per Person (Not including GST and Gratuity)

Continental Buffet

*Muffins, Scones,
Gourmet Breads & Croissants
Butter and Preserves
Fresh Fruit
Chilled Juices
Coffee and Tea*

12

Breakfast Buffet

*Muffins, Scones and Croissants
Butter and Preserves
Scrambled Eggs
Bacon or Sausage
Home Style Potatoes
Coffee and Tea*

16

Add an Omelet Station to your Buffet

7

Luncheon Menu

Minimum 15 People

Per Person

The Canadian

*Assorted Sandwiches & Wraps
Home-made Soup
Dessert Squares
Coffee and Tea*

15

The Mediterranean

*Build Your Own Pita
Assortments of Lettuce,
Cucumber, Tomato, Onion,
Peppers, Jalapenos and Cheese
with a Selection of Condiments*

Your Choice of:

*Pulled pork
Spicy Beef
Pulled Chicken
Shrimp
Basa*

*Mediterranean Vegetable & Feta
Salad*

*Dessert Squares
Coffee and Tea*

20

The Italian

*Gourmet Breads
Balsamic Tomato & Artisan
Greens*

Pasta Primavera

Your Choice of:

*Sundried Tomato Chicken
Spicy Shrimp*

*Dessert Squares
Coffee and Tea*

20



Cocktail Receptions

*Minimum 20 People
Per Person*

Flambe Stations

Raspberry Candied Jumbo Prawns 10

Brandy Peppercorn Beef Tenderloin Tips 12

Tequila Lime Chicken Tenderloin 9

Carving Stations

Chipotle Beef Striploin 19

Mesquite Smoked Pork Loin 9

Spicy Grilled Teriyaki Salmon 15

Platters

Per Person

Vegetables and Dip 6

Fresh Fruit Display 6

Domestic and Imported Cheese Board 9 ½

Charcuterie Board 12

Dessert Buffet 9

Prices do not include GST and Gratuity



A La Carte Menu

Minimum 20 People

Appetizer

*Mango Pineapple Moroccan Shrimp
Jalapeno Meatballs in Marinara Garnished with Asiago
Tempura Vegetables with Sriracha Aioli*

9 pp
◆◆◆◆

Soup

*Thai Shrimp Noodle Garnished with Cilantro & Pea Shoots
Roasted Tomato Garnished with Smoked Bacon*

5 pp
◆◆◆◆

Salad

*Artisan Greens, Goat Cheese and Cranberries Drizzled with Raspberry Balsamic Vinaigrette
Grilled Vegetable Salad with Sundried Tomato Vinaigrette
Spinach, Pecans & Berries with Spicy Mango Vinaigrette*

8 pp
◆◆◆◆

Entrée

Served with Fresh Seasonal Vegetable and Chefs Potato or Rice

*Grilled Chicken Supreme with Sundried Tomato Glaze
Grilled Salmon Filet with Lemon Herb Butter
Spicy Honey Glazed Medallions of Pork Tenderloin
Roast Alberta Prime Rib of Beef*

27 pp
◆◆◆◆

Desserts

*Sticky Toffee Pudding with Caramel Sauce
New York Cheese Cake with Berry Coulis
Fruit Crisp with Cinnamon Sugar Ice Cream*

6pp
◆◆◆◆

All Meals Include Coffee and Tea

Prices do not Include GST and Gratuity



Buffet Menus
Minimum 20 People

The Carver

Fresh Rolls and Breads



Caesar Salad

Your Choice of:

*Artisan Mixed Greens
Italian Grilled Vegetable
Balsamic Tomato Cucumber*



Your Carved Option:

*Seasoned Baron of Beef
Baked Honey Ham*

Your Choice of:

*Sundried Tomato Chicken Breast
Oven Baked Citrus Basa with Spicy Salsa*

Served with:

*Fresh Seasonal Vegetables
Roasted Baby Potatoes*



*Sticky Toffee Pudding with Caramel Sauce
Coffee and Tea*

40 pp

The International

Fresh Rolls and Breads



Caesar Salad

Your Choice of:

*Southwestern Salad
Thai Noodle
Spinach & Berries
Greek*



Your Choice of Two Entrees:

*Tandoori Chicken
Smoked Applewood Pork Loin
Braised BBQ Brisket
Grilled Basa with Spicy Marinara
Grilled Vegetable Linguine*

Served with:

*Fresh Seasonal Vegetables
Chefs Choice of Pasta or Wild Grains*



*Fruit Crisp with Cinnamon Sugar Ice Cream
Coffee and Tea*

40 pp

Prices do not Include GST and Gratuity

*We can customize a buffet to your dietary and budget needs!
Just ask us...*



Beverages

Standard Bar

1oz Highballs, Domestic Bottle Beer

\$6.25

6oz House Wine by the Glass

\$8.50

9oz House Wine by the Glass

\$10.50

Virgin Cocktails, Non Alcoholic Beer

\$4.75

Non Alcoholic Beverages

\$2.75

Premium Bar

Premium Bottle Beer

\$7.75

Premium Cocktails

\$7.25

20 oz Pint

\$7.75

Specialty Wines by the Glass

Market Price

Punch Bowls

Serving Size 10 People

Fruit Punch

\$35.00

Vodka Punch

\$70.00

Champagne Punch

\$100.00

Prices do not Include GST and Gratuity



Wine Suggestions

Red Wine

Phebus Malbec ~ Argentina
Monte Creek Ranch Foch ~ Canada
Monte Creek Ranch Cabernet Merlot ~ Canada
Monte Creek Ranch Hands Up Blend ~ Canada
El Palo The Rookie Tempranillo & Garnacha Tintorera ~ Spain
Ghost Pines Cabernet Sauvignon ~ California

32

Zenato Ripasso ~ Italy
Lotus Cabernet ~ California

45

White Wine

Fonte Da Serrano Pinot Grigio ~ Portugal
Monte Creek Ranch Chardonnay ~ Canada
Monte Creek Ranch Hands Up Blend ~ Canada
Monte Creek Ranch Rose ~ Canada
El Palo The Lady Verdejo ~ Spain
Silver Buckle Chardonnay ~ California

32

Starborough Sauvignon Blanc ~ New Zealand
Terra Serena Prosecco ~ Italy

40

The Staff of Fox Hollow would be happy to assist you in selecting a wine that is not on our list

Prices do not Include GST and Gratuity



Prices do not include GST and Gratuity

Seasonal Plated Luncheon

Artisan Greens

~or~

Caesar Salad

Seasoned Baron of Beef with Red Wine au Jus

~or~

Roast Turkey with Savory Stuffing and Gravy

Roasted Garlic Mashed Potato

Seasonal Vegetable

Apple Crisp

~or~

Sticky Toffee Pudding

28

Holiday Classic Buffet

Fresh Rolls and Breads

Tomato Cucumber Feta

Caesar Salad

Spinach Salad

Seasoned Baron of Beef Au Jus

Slow Roasted Turkey

with

Savory Herb Stuffing & Sundried Cranberry Gravy

Garlic and Herb Mashed Potatoes

Buttered Broccoli

Honey Glazed Carrots

A Selection of Cakes, Tarts & Squares

39

Holiday Deluxe Buffet

Fresh Rolls and Breads

Imported & Domestic Cheese

Village Salad

Caesar Salad

Spinach, Mandarin, Almond & Goat Cheese

Roast Prime Rib of Beef with Red Wine Au Jus

Slow Roasted Turkey

with

Savory Herb Stuffing & Sundried Cranberry

Gravy

Garlic and Herb Mashed Potatoes

Caramelized Butternut Squash

Brussel Sprouts with Bacon & Onion

A Selection of Cakes, Tarts & Squares

45



Make Your Own Holiday Dinner Buffet

Choice of Two Salads

Artisan Greens

Asian Noodle

Tomato Cucumber Feta

Traditional Spinach



Choice of One Entrée

Seasoned Baron of Beef with Red Wine Rosemary au Jus

Honey Mustard Glazed Ham

Slow Roasted Turkey with Savory Herb Stuffing and Gravy

Grilled Basa with Lemon Caper Cream Sauce



Choice of Side

Roasted Baby Potatoes

Roasted Garlic & Sour Cream Whipped Potatoes

Basmati Rice Pilaf

Penne with Creamy Roasted Pepper Rose



Choice of Vegetable

Honey Glazed Carrots

Buttered Broccoli

Brussel Sprouts with Bacon & Onion

Caramelized Butternut Squash



A Selection of Cakes, Tarts & Squares



Holiday Dinner Plated Service

Plate service dinners include your choice of the number of courses that you wish to have with a minimum of three courses. All guests must have the same soup, salad, appetizer and dessert. Exceptions do apply for vegetarian and special dietary requirements.

Soups

Roasted Winter Squash

Roasted Tomato

Thai Chicken Vegetable

Curry Lentil

Salads

Traditional Artisan with House Dressing

Traditional Spinach with Raspberry Dressing

Roasted Vegetable with Italian Dressing

Asian Noodle

Entrees (Includes a choice of two sides)

Slow Roasted Baron of Beef with Red Wine Rosemary au Jus

Honey Mustard Glazed Ham

Slow Roasted Turkey with Savory Herb Stuffing and Gravy

Crusted Basa with Caper Lemon Cream Sauce

Choose from:

Roasted Baby Potatoes

Roasted Garlic & Rosemary Whipped Potato

Basmati Rice Pilaf

Honey Maple Glazed Carrots

Buttered Broccoli

Caramelized Butternut Squash

Brussel Sprouts with Bacon & Onion

Dessert

Lemon Meringue Pie

Black Forest Cake

Caramel Pecan Flan

New York Cheesecake

Three Course Dinner 39

Four Course Dinner 45

Prices do not Include GST and Gratuity