

# **Planning Checklist**

At least 24 hours before your arrival:

• Confirm all outside equipment orders (like audio/visual)

• Make arrangements for shipping materials back to your office after event (Please note that Station 20 West is unable to arrange for or to receive your materials.)

- Finalize food and beverage counts for the first day of events
- Finalize needs for outside tickets/entertainment sources
- Bring a master copy of all handouts and brochures
- ullet The day before your meeting  $\ensuremath{\mathbb{D}}$
- Review details with your meeting planning team
- Inspect all shipped materials
- Inspect signage and message boards
- Ensure rooms have proper amenities

## Meeting day(s):

- Check all function spaces one hour before use
- Remove all of your materials when the event is over

WHERE GREAT FOOD & COMMUNITY MEET

# Breakfast Buffets

10 Person Minimum | Priced Per Person Prices do not include GST, PST or gratuity (15%)

THE LIGHTER SIDE \$12.50

Baked Blueberry Vanilla Oatmeal served with Brown Sugar, Greek Yogurt and Milk Fresh Fruit Platter

Assorted Chilled Juices, Coffee and Tea

### TRADITIONAL BREAKFAST \$12.50

Add Bacon or Sausage for \$2.50 per person Fluffy Scrambled Eggs Herbed Oven Roasted Potatoes Fresh Baked Biscuits with House-made Jam Assorted Chilled Juices, Coffee and Tea

### BOXCAR CRUSTLESS QUICHE \$14.50

Add Bacon or Sausage for \$2.50 per person Crustless Vegetable Quiche Herbed Oven Roasted Potatoes Freshly Baked Biscuits served with House-made Jam Assorted Chilled Juices, Coffee and Tea

WHERE GREAT FOOD & COMMUNITY MEET

# Lunch & Dinner

Coffee and Tea are included in all buffets. Prices do not include GST, PST or gratuity (15%) Vegetarian options or substitutions available, additional charges may apply.

#### A LA CARTE MENU

Soup of the Day \$4.00

Chili \$4.50

Stew \$4.50

Fresh Bannock, Biscuits or Bread of the day \$1.50

Sandwiches \$7.00 – Sandwiches are available as wraps for \$1.00 extra

All sandwiches are made fresh on Bread or Wraps and dressed with lettuce, assorted cheeses and condiments. Choose from Roast Beef, Country Style Ham, Turkey and Basil Chicken Salad with dried Cranberries and Walnuts, Classic Egg Salad, Tuna Dill Salad and Mediterranean Balsamic and Basil Pesto Veggie.

# SOUP AND BREAD BUFFET \$10.50

Delicious Boxcar Soup of the Day

Fresh Baked Bread of the Day (substitute fresh bannock or biscuits at no additional charge)

### CHILI OR STEW AND BANNOCK BUFFET \$12.00

Chili - (your choice of meat-based or vegetarian OR choose both for an additional \$2/person charge)

Fresh Baked Bannock (substitute fresh biscuits at no additional charge)

Stew – Choose from a Boulette style, Hearty Tomato Hamburger, or Classic Beef Vegetable

SOUP AND SALAD BUFFET (CHOICE OF TWO SALADS) \$13.50

Soup of the Day (meat-based or vegetarian or choose both for an additional \$1.50/person)

Tossed Green Salad with two House-made Salad Dressing

Pasta Salad (traditional or vinaigrette)

Potato Salad

Coleslaw

Or Chef's Choice

Fresh Baked Bread of the Day

WHERE GREAT FOOD & COMMUNITY MEET

### SOUP AND SANDWICH BUFFET \$15.50

Soup of the Day

Choice of fresh sandwiches from our a la cart menu (10 people or less – up to three sandwich choices, anything above 10 people up to four sandwich choices)

# PASTA BAKE BUFFET \$14.50

Choose from Spaghetti Bolognese, Lasagna (meat or vegetarian), Fettuccini Alfredo or Chef's Choice

Tossed Salad with two House-made Dressings

Garlic Focaccia Bread

### SOUVLAKI BUFFET \$16.50

Pork Souvlaki (substitute chicken for an additional charge of \$1.00/person)

Lemon Roast Potatoes

Greek Salad

Pita Bread and Hummus

## BUILD YOUR OWN BURRITO BUFFET \$16.50

**Flour Tortillas** 

Ground Beef (or substitute Chicken Fajita Filling for \$2.00 per person)

Shredded Lettuce

House-made Pico de Gallo

Sour Cream

**Grated Cheese** 

Mexican Black Bean and Corn Salad

# ALL BUFFETS INCLUDE A CHOICE OF ONE OF THE FOLLOWING DESSERTS:

Sliced Seasonal Fruit Platter Freshly Baked Cookies or Squares Chef's Dessert of the Day

If you don't see what you are looking for, chat with our Food Services Manager and create your own unique catering menu!

WHERE GREAT FOOD & COMMUNITY MEET

# **Breaks and Extras**

Prices do not include GST, PST or gratuity (15%)

## BREAK DELIGHTS (\$2.00 PER PERSON)

**Cheese or Buttermilk Biscuits** 

**Freshly Baked Muffins** 

Freshly Baked Scones (your choice of sweet, savoury or a combination of the two)

Fresh Bannock with Honey Butter and House-made Jams

**Assorted Loaves** 

Assorted House-made Squares

# FRESH FRUIT

Basket of Whole Fresh Fruit \$1.00 (per piece)

Sliced Seasonal Fruit \$3.00 (per person)

Seasonal Fruit Platter with Fruit Dip

Medium (Up to 20 people) \$45.00 Large (Up to 50 people) \$95.00

Fresh Berry, Greek Yogurt and House-made Granola Parfaits \$4.50 (each)

### BAKING BY THE DOZEN

Freshly Baked Cinnamon Rolls (\$18.00)

Assorted House-Made Cookies (\$9.00)

Freshly Baked Ham and Cheese Rolls (\$18.00)

## PLATTERS (15-20 PEOPLE)

Crudité with House-made Hummus or House-made Ranch \$37.50

Assorted Cheese Board with Pickled Vegetables, Olives and Crackers \$65.00

Bruschetta or Hummus with Crackers and Pita \$20.00

### BEVERAGES

Freshly Brewed Fair-trade Kicking Horse Coffee \$20 per 10-cup carafe

Assorted Teas \$2.00 per cup

House-made Iced Tea \$5.95 per 1L

Fruit Juices 300mL (Apple, Orange) \$1.75 per bottle

Assorted Pop \$1.50 per can