

To ensure quality and presentation, food will be available for one concurrent hour of your choice.

Continental minimum 10 guests

Chilled Orange, Apple & Grapefruit Juices

Sliced Fresh Fruit:

Cantaloupe, Honeydew, Watermelon, Pineapple
and Pear Preserves

Assorted individual Yogurts

Chewy Homemade Fruit & Pecan Granola Bars

Selection of freshly baked Muffins:

Double Chocolate Mallow, Whole Banana & Wild Blueberry,
Zucchini-Carrot & Chocolate Chip, Fruit Explosion with Raisin
Bran & Pumpkin

Freshly baked Mini Butter Croissants & Mini Danish

Jams, Butter, Preserves

Freshly brewed Starbucks regular & decaffeinated coffee

Tazo tea selections

\$ 24.00 per person

All Canadian minimum 30 guests

Chilled Orange, Apple & Grapefruit Juices

Sliced Fresh Fruit:

Cantaloupe, Honeydew, Watermelon, Pineapple
and Pear Preserves


Freshly baked Mini Butter Croissants & Mini Danish

Selection of freshly baked Coffee Cakes:

Citrus Poppy Seed with Blueberry, Zucchini Carrot, Brown
Sugar Cinnamon Banana, Sour Cherry Kuchen with a Cinnamon
Crumble

Jams, Butter, Preserves

Scrambled Eggs with marinated Cherry Tomatoes

Crisp Bacon & Valbella Farmer's Breakfast Sausage 

Home Fried Prairie Red Skin Potatoes with Parmesan Cheese

Buttermilk Pancakes sprinkled with Vanilla scented Sugar,
Chantilly Cream & Mint Apple Strawberry Compote

Freshly brewed Starbucks regular & decaffeinated coffee

Tazo tea selections

\$ 30.00 per person

 Locally Produced

Chewy Homemade Fruit & Pecan Granola Bars	\$ 32.00 per dozen
Selection of individual Yogurts	\$ 4.00 each
Assorted individual dry Cereals with 2% Milk	\$ 3.75 each
Breakfast Parfait	
Layers of Granola, dried Fruit, Honey, Yogurt & Strawberries	\$ 6.50 each
Spanish Frittata	
Red Skin Potatoes, Roasted Peppers, Spinach & Goat Cheese	\$ 7.00 per person
Eggs & Breakfast Meats	
Eggs ~ your choice of preparation: Poached, Scrambled or Pan Fried	\$ 9.00 per person
Choice of one meat: Crisp Bacon, Grilled Black Forest Ham or Valbella Farmer's Breakfast Sausage 	
Add a second Meat	\$ 4.00 per person
Hot Breakfast Sandwiches	
Jalapeno Corn Bread with Fried Egg, White Cheddar Cheese, Crisp Bacon & Salsa	\$ 7.00 each
Freshly baked Croissant with Scrambled Eggs, Black Forest Ham & Swiss Cheese	\$ 7.00 each
English Muffin with Fried Egg, Back Bacon & Cheddar Cheese	\$ 7.00 each
Croissants	
Choice of one filling: Black Forest Ham & Swiss Cheese Spinach & Feta Cheese	\$ 36.00 per dozen
Omelette	
Choice of three fillings: Swiss Cheese, Cheddar Cheese, Baby Shrimp, Ham, Bell Peppers, Sundried Tomatoes or Mushrooms	\$ 7.25 per person
Eggs Benedict ~ 2 pieces per person	
Choose one of the following: Traditional - English Muffin with Back Bacon & Hollandaise Sauce West Coast - Smoked Salmon & Chive Hollandaise Sauce Vegetarian - Roasted Roma Tomatoes, Spinach & Red Pepper Hollandaise Southwestern - Jalapeno Corn Bread, Bacon, Salsa, Avocado & Smoky Chipotle Hollandaise Prairie - Biscuit with Sliced Roast Beef & Béarnaise Sauce	\$ 11.00 per person

 Locally Produced

September 2010 | Above prices are subject to 18% service charge and 5% GST.
The Hotel reserves the right to change prices due to current market conditions.



Breakfast selections include your choice of Juice & Entrée. Each is accompanied with a presentation of Breakfast Pastries, freshly brewed Starbucks regular & decaffeinated coffee, Tazo tea selections.

Juice selections are Orange, Apple, Grapefruit or Cranberry

Market \$ 23.00 per person

Two eggs - your choice of preparation:

Poached, Scrambled or Pan Fried

Served with your choice of two meats:

Crisp Bacon, Grilled Black Forest Ham or

Valbella Farmer's Breakfast Sausage 🌿

Prairie Potatoes with Parmesan, Confit Cherry Tomatoes

Omelette \$ 25.00 per person

Three Egg Omelette with your choice of three fillings:

Swiss Cheese, Feta Cheese, Baby Shrimp,

Roasted Red Peppers, Sundried Tomatoes, Mushrooms

or Pesto marinated Grilled Vegetables

Served with your choice of two meats:

Crisp Bacon, Grilled Black Forest Ham or

Valbella Farmer's Breakfast Sausage 🌿

Prairie Potatoes with Parmesan, Confit Cherry Tomatoes

Quiche \$ 22.00 per person

Delicate Pastry Crust filled with one of the following selections:

~Lorraine - Bacon, Caramelized Onion & Swiss Cheese

~Spinach, Roasted Cherry Tomatoes & Goat Cheese

~Baby Shrimp, Scallions, Spinach & White Cheddar

Valbella Farmer's Breakfast Sausage 🌿

Roma Tomato with a Fresh Herb Crust

French Toast \$ 22.00 per person

Seasonal Fruit & Fresh Berries with mint-infused Honey Drizzle

presented in a Martini Glass

Sourdough French Toast stuffed with Banana & Chocolate Ganache

Valbella Farmer's Breakfast Sausage 🌿

Prairie Potatoes with Parmesan, Confit Cherry Tomatoes

Eggs Benedict (maximum 200 guests) \$ 27.00 per person

Seasonal Fruit & Fresh Berries with mint-infused Honey Drizzle

presented in a Martini Glass

Choose one of the following:

Traditional - Back Bacon & Hollandaise Sauce

West Coast - Smoked Salmon & Chive Hollandaise

Prairie - Biscuit with Sliced Roast Beef & Béarnaise Sauce

Southwestern - Jalapeno Corn Bread, Bacon, Salsa, Avocado

& Smoky Chipotle Hollandaise

Vegetarian - Roasted Roma Tomatoes, Spinach & Red Pepper Hollandaise

Prairie Potatoes with Parmesan, Confit Cherry Tomatoes

🌿 Locally Produced