



Delicious cuisine
with friendly
service

2011 CATERING MENU



- 1.800.661.1232
- www.LethbridgeLodge.com
- 320 Scenic Drive
- Lethbridge, Alberta

LETHBRIDGE LODGE
HOTEL AND CONFERENCE CENTRE

Meeting, Conference and Banquet Facilities

The Lethbridge Lodge Hotel features 9 meeting rooms comprising over 10,000 square feet of space. Combined with our outstanding menu choices and the expertise of our service professionals, the Lethbridge Lodge will ensure that your next meeting, conference or banquet is a success.

The attached pages contain menu selections for all occasions. Should you wish for an alternative, we will be pleased to discuss your needs and tailor a menu for you.

Our Catering Consultants are here to help you plan your functions. They are experts in arranging details and making suggestions. Office hours are from 8:30 am to 5:00 pm Monday through Saturday.

Smoking Regulations effective January 1st, 2007

City of Lethbridge By-Law No. 3896 to regulate smoking within the City of Lethbridge states:
CITY COUNCIL PROHIBITS SMOKING IN ALL ENCLOSED PUBLIC AREAS.

Catering Policies

Function Planning

All arrangements, other than numbers, must be finalized three weeks prior to the date of the function. Please advise your Catering representative of the "Guaranteed Number" of guests to be served 72 business hours prior to the function. The Hotel will charge for this number unless the size of the group increases. We will provide service and seating for 2% over the guaranteed number. The Hotel reserves the right to relocate a function to an alternate suitable location should the guarantee number fall below 70% of the original booked attendance.

Food & Beverage

The Hotel supplies all food & beverage items for a function. The Lethbridge Lodge is pleased to offer special menus designed for guests with restricted diets or allergies, provided we are advised a minimum of 72 hours in advance. Liquor service is available from 11:00 am – 1:30am Monday through Saturday, 11am – 12am Sunday, and is guided by the current liquor laws. The Ballrooms must be vacated by 2:30am at the latest and the Poplar Rooms must be vacated by 12am at the latest.

Prices are guaranteed for 3 months and are subject to change. 15% Gratuity charge is added to all food and beverage items. Guaranteed numbers are required 72 hours in advance of each function. Prices listed do not include G.S.T.

Allergies

In the event that any of the guests in your group has food allergies, you shall inform us of the names of such persons and the nature of their allergies in order for us to take the necessary precautions when preparing their food. We undertake to provide on request, full information on the ingredients of any items served to your group.

Functions with Entertainment

For functions with music and dance, the S.O.C.A. N. fee of \$59.17 will be charged. For functions with music but without a dance, the S.O.C.A.N. fee of \$29.56 will be charged. For more information visit www.socan.ca. Music must terminate at 1:00 am.

Deposit

Space is not confirmed and is subject to further sale until a deposit has been received. On all confirmed bookings a non-refundable deposit of \$1000 is required. Organizations that are not on our approved list for Direct Billing are subject to a deposit schedule. In addition to a non-refundable \$1000 deposit, we require the following pre-payment schedule:

- 60 days prior to arrival – 25% of total known charges
- 30 days prior to arrival – 50% of total known charges
- 3 days prior to arrival – remaining known balance

Payment

The Lethbridge Lodge is pleased to offer three acceptable methods of payment:

- Advance payment for all known charges. All known charges must be paid in full no later than 72 hours prior to arrival. A valid credit card or cash balance must be on file for any outstanding unanticipated charges from your function.
- An authorized credit card for all known charges. All known charges to be processed no later than 72 hours prior to arrival. Any outstanding unanticipated charges will be processed no later than 72 hours after departure.
- Direct billing privileges. To apply for direct billing please contact your sales & catering representative. Must have established credit history with the Lethbridge Lodge Hotel & Conference Centre and/or another SilverBirch Hotels & Resorts property. Minimum requirements – company/organization must hold at least one function per year with the Lethbridge Lodge, with total annual expenditures of at least \$5000. Social functions are not eligible for direct billing.

Coffee Breaks

Morning Coffee Breaks

Good Morning
 Chilled Fruit Juices
 Mini Muffins
 Mini Danishes
 Freshly Brewed Coffee and Tea
 \$8 per person

Health Kick Break
 Mini Muffins
 Banana Bread
 Granola and Yogurt Shots
 Seasonal Fresh Fruit Cups
 Freshly Brewed Coffee and Tea
 \$9 per person

Afternoon Coffee Breaks

Sweet & Salty
 Assorted Cookies
 Assorted Soft Drinks
 Mini Cupcakes
 Baked Potato Chips
 Freshly Brewed Coffee and Tea
 \$8 per person

Energy Break
 Pesto Hummus or Bruschetta with Pita Triangles
 Fresh Crudités and Dip
 Trail Mix
 Assorted Soft Drinks
 Freshly Brewed Coffee and Tea
 \$9 per person (minimum 8 people)

Add Häagen-Dazs Ice Cream \$4 per person

Add Energy Drinks \$4 per person

Refreshments

Freshly Brewed Regular or Decaffeinated Coffee
 Starbucks Coffee
 All Day Endless Coffee
 Regular or Herbal Teas
 Fruit Juice
 Bottled Water
 Soft Drinks
 Sparkling Water
 Vitamin Water
 Energy Drink

\$19 per 14 cup pot
 \$22 per 14 cup pot
 \$3.50 per person
 \$19 per 14 cup pot
 \$2.75 per can
 \$2 per bottle
 \$2 per can
 \$3 per bottle
 \$3 per bottle
 \$4 per can

Bakery

Assorted Muffins
 Assorted Fruit Danish
 Fruit Filled Danish Sticks
 Toasted Bagels with Cream Cheese
 Mini Cinnamon Buns
 Assorted Cookies
 Signature Gourmet Desserts
 Assorted Squares
 Banana Bread (12 slices)
 Pumpkin Loaf (12 slices)
 Croissants With Jam
 Scones – Plain or Cranberry White Chocolate

\$2.50 each
 \$2.50 each
 \$2.25 each
 \$3 each
 \$25 per dozen
 \$15 per dozen
 \$27 per dozen
 \$19 per dozen
 \$16 per loaf
 \$16 per loaf
 \$21 per dozen
 \$20 per dozen



Plated Breakfast

Lodge Traditional

Chilled Orange Juice
Scrambled Eggs
Choice of Ham, Bacon or Sausages
Local Baby Creamer Potatoes
Freshly Brewed Coffee and Tea
\$12 per person

Buffet Breakfast

Continental Buffet

Chilled Fruit Juice
Breads & Bagels with Toaster
Assorted Muffins
Butter & Preserves
Yogurt & Granola
Seasonal Fresh Fruit Bowl
Freshly Brewed Coffee & Tea
\$12 per person

Great Canadian Buffet

Chilled Fruit Juices
Scrambled Eggs
Ham, Bacon & Sausages
Local Baby Creamer Potatoes
Mini Danishes & Muffins
Cold Cereal & Milk
Butter & Preserves
Freshly Brewed Coffee and Tea
\$14 per person (minimum 20 people)

Hurricane Buffet

Chilled Fruit Juices
Pancakes, French Toast, or Waffles (choice of 2)
Strawberry Toppings & Whipped Cream
Maple Syrup
Bacon & Sausages
Freshly Brewed Coffee and Tea
\$11 per person (minimum of 20 people)
Add Scrambled Eggs \$2 per person

Add an Omelet Station (minimum 50 people) \$4 per person

For Enhancements please ask your Consultant.



Plated Luncheons

(Served from 11am to 2 pm)

All plated luncheons are served with your choice of either the soup of the day or mixed green salad, potato of the day, freshly prepared garden vegetables, rolls and butter, signature dessert tray and freshly brewed coffee and tea.
The Hotel requests only one entrée selection for the entire group.

Roasted Sirloin of Sterling Silver Alberta Beef

Freshly Sliced Alberta Beef
Prepared with a Mustard Peppercorn Rub

\$17.50 per person (minimum 20 people)

Grilled Chicken Breast with Sauce

5 oz Chicken Breast Topped with your choice of BBQ, Teriyaki, Lemon Herb, Mushroom or a L'orange sauce

\$17.50 per person

Fire Steak Sandwich

Broiled 6 oz Sirloin Steak Served with Garlic Toast

\$18 per person

Honey Ham

Succulent Honey Mustard Glazed Baked Ham
Served with Scalloped Potatoes

\$16.50 per person (minimum 20 people)

Quick Served Luncheons

Our quick served luncheons are designed to get your group back to work ASAP.
Full plate service with a platter of gourmet signature desserts on each table.
Coffee service included.

Chicken Lemon Dill Pasta Salad

Penne pasta tossed with a creamy dill sauce & sun dried tomatoes over lettuce topped with a grilled chicken breast

\$16.50

Grilled Chicken Spinach Salad with Garlic Toast

\$16.50



Lasagna with Caesar Salad and Garlic Toast

\$16.50

For Enhancements please ask your Consultant



Buffet Luncheons

(Served from 11am to 2 pm)

Lasagna Buffet

Mixed Green Salad with House Dressing
Caesar Salad
Lasagna
Garlic Toast
Gourmet Signature Desserts
Freshly Brewed Coffee and Tea

\$16.50 per person (minimum 10 people)

Gourmet Working Lunch

Chef's Soup of the day
Freshly Baked French Baguettes & Ciabatta
Filled with Deli Meats, Tuna Salad & Egg Salad
Relish Tray
Fresh Crudités and Herb Dip
Gourmet Signature Desserts
Freshly Brewed Coffee and Teas


\$17 per person (minimum 20 people)

Home On the Range with Beef

Mixed Green Salad with House Dressing
Slow Roasted Alberta Beef with
Lodge Signature Sauce
served on a Kaiser Bun
(based on 1 1/2 buns per person)
Potato Salad and Coleslaw
Gourmet Signature Desserts
Freshly Brewed Coffee and Tea


\$16 per person (minimum 20 people)
Substitute chicken for \$1.00 per person

Oriental Buffet

Bo Pho Noodle Salad 
Asian Coleslaw
Sweet and Sour Meatballs or Ginger Beef
Rice
Gourmet Signature Desserts
Freshly Brewed Coffee and Tea

\$18 per person (minimum 20 people)

Working Lunch

Chef's Soup of the day
Sandwiches on Buns and Wraps
Fresh Crudités and Herb Dip 
Gourmet Signature Desserts
Freshly Brewed Coffee and Teas

\$15 per person (minimum 10 people)

The Italian Table

Garlic Bread
Caesar Salad
Mixed Green Salad with House Dressing
Bruschetta with Pita Triangles
Fusilli with Bolognese Sauce
Fettuccini with Alfredo Sauce
Gourmet Signature Desserts
Freshly Brewed Coffee and Tea

\$15 per person (minimum 20 people)
Add Chicken or Meatballs for \$2 per person

For Enhancements please ask your Consultant.



Plated Dinners

All plated dinners are served with your choice of either Soup of the Day or Mixed Green Salad, Potato of the Day, Three Garden Vegetables, Fresh Rolls and Butter, Gourmet Signature Desserts, and Freshly Brewed Coffee and Tea. The Hotel requests only one entrée selection for the entire group.

Prime Rib of Alberta Beef

Enjoy Sterling Silver Alberta Roasted Prime Rib au jus,
Slow-Cooked to Perfection

\$30 per person (minimum 18 people)



Alberta Beef Tenderloin

7oz Tenderloin Topped with Madagascar Peppercorn Sauce

\$32 per person

Grilled Chicken Breast

Served with your choice of BBQ, Teriyaki,
Lemon Herb, Mushroom or a L'orange Sauce
\$25 per person

Add Mediterranean sauce for \$2.00/person.

Duet of Chicken and Roast Beef

A Delightful Combination of Chicken Breast Topped with
Mediterranean Sauce and Mouthwatering Roast Sirloin of
Beef

\$29 per person (minimum 25 people)



Chicken Saltimbocca

Chicken Breast Stuffed with
Prosciutto, Spinach and Swiss Cheese
\$29 per person



Salmon Filet

Freshly Baked with your choice of Lemon
Herb, Dill or Tequila Lime Sauce
\$25 per person

Roasted Sirloin of Sterling Silver Alberta Beef

Cooked to Perfection and Prepared with
a Mustard Peppercorn Rub
\$26 per person (minimum 20 people)

Roast Pork Loin

Served with Wild Mushrooms or
Apple/Cranberry Salsa
\$26 per person (minimum 20 people)

Chicken Cordon Bleu

Breaded Breast of Chicken Stuffed
with Ham and Swiss Cheese
\$26.50 per person



Mediterranean Chicken & Shrimp

Breast of Chicken Topped with Sundried Tomatoes in
a Cream Sauce with Pesto, Artichoke Heart Slices
and Black Olives, Topped with a
Skewer of Pepper Shrimp
\$29 per person

Traditional Roasted Turkey

Fresh, Whole-Roasted Turkey, Sliced and
Served with Sage Dressing, Cranberry Sauce,
and Gravy. Served with Mashed Potatoes and
Garden Fresh Vegetables
\$28.50 per person (minimum 20 people)



Grand Lodge Buffet

Carved Sterling Silver Alberta Prime Rib with a Mustard Peppercorn Rub

One Additional Hot Item

Roasted Potatoes

Wild Rice

Chef's Choice of Two Hot Vegetables

Mixed Green Salad with Selection of Dressings

Traditional Lodge Caesar Salad

Spinach Salad, Pasta Salad, Tomato Feta Salad,

Baby Shrimp Salad and Bo Pho Salad

Herring Tidbits

Rolls and Butter

Signature Selection of Gourmet Desserts

Freshly Brewed Coffee and Tea

\$33 per person (minimum 50 people)

Additional Hot Items:

Chicken Cordon Bleu

Seafood Newburg

Grilled Chicken Breast with Santa Fe Topping, Lemon Herb Sauce, or Orange Glaze

Baked Salmon in Lemon Dill Sauce

Beef or Chicken Stir-Fry with Noodles

Cabbage Rolls

Sweet & Sour Meatballs

Honey Mustard Glazed Baked Ham

Sautéed Diced Chicken Breast with either a Mango or Mushroom Sauce

Oven Roasted Chicken

Baked Lasagna

Enhancements

Additional Hot Item

\$4 per person



Courtyard Buffet



Choice of Two Hot Items

Chef's Choice of Two Hot Vegetables
Chef's Choice of Potatoes
Traditional Lodge Caesar Salad
Mixed Green Salad with Selection of Dressings
Pasta Salad and Asian Broccoli Slaw
Rolls and Butter
Signature Selection of Gourmet Desserts
Freshly Brewed Coffee and Tea
\$27 per person (minimum 50 people)

Hot Items:

Grilled Santa Fe Chicken Breast
Carved Roast Hip of Beef with a Mustard Peppercorn Rub
Cabbage Rolls
Sweet & Sour Meatballs
Honey Mustard Glazed Baked Ham
Sautéed Diced Chicken Breast with either Mango or Mushroom Sauce
Oven Roasted Chicken
Baked Lasagna

Enhancements

Additional Hot Item \$4 per person

Late Evening Buffet

(not available prior to 10:00 pm)

Assorted Sandwiches and Wraps
Crudités and Dip
Bite Size Cheeses
Coffee and Tea

\$11 per person



Receptions

Hot Hors D'oeuvres

BBQ Meatballs
Tempura Shrimp
Bacon Wrapped Scallops
Spicy Chicken Wings
Spicy Boneless Dry Ribs
Mushroom Cap Stuffed with Curried Seafood
\$19 / dozen

Beef or Chicken Kebab with Asian Hot Sauce
\$25 / dozen

Baked Brie
Baked Mini Mignon
Breaded Crab and Artichoke
Shrimp Sautee Station (min 15 dozen)
Beef Sliders
\$30 / dozen

Sesame Steak Sampler with Asian Sauce
\$35 / dozen

Vegetarian Hot Hors D'oeuvres

Served with Tzatziki Dip

Samosa
Spring Rolls
Mini Egg Rolls
Zucchini Sticks
Mini Quiche
Spanakopita
\$19 / dozen

Cold Canapés

Shrimp Bowl
50 Pieces \$125
100 Pieces \$250

Smoked Salmon Cornet
\$24 / dozen

Imported Cheese Board
\$230

Maki with Wasabi
60 Piece Tray \$150
80 Piece Tray \$210

Chili Teriyaki Dragon Shrimp \$1.50 each

Vegetarian Cold Canapés

Tzatziki Crudités
Caesar Leaf
Cucumber Canapé topped with Spicy Pesto Hummus
Bruschetta Crostini
Marinated Boccocini Tomato Skewers
\$19 / dozen

Passing fee of \$15 per hour per server



Enhancements

Chef's Choice of Hot Hors D'oeuvres	(75 pieces per tray)	\$89 per tray
Sandwich Platter	(48 quarters per platter -12 people)	\$54 per platter
Sandwich Platter	(24 quarters per platter – 6 people)	\$28 per platter
Cheese & Cracker Tray	(serves 20)	\$67 per tray
Small Vegetable & Dip Tray	(serves 20)	\$57 per tray
Large Vegetable & Dip Tray	(serves 40)	\$98 per tray
Small Fresh Fruit Tray	(serves 20)	\$57 per tray
Large Fresh Fruit Tray	(serves 40)	\$98 per tray
Above fruit trays served with Chocolate Fondue (Minimum of 50)		\$3.50 per person
Bruschetta	(serves 8-10)	\$36 per bowl
Cold Cut Tray with Buns and Condiments		\$7 per person
Popcorn		\$5 per basket
Peanuts / Pretzels		\$5 per basket

Refreshments

Fruit Juices	\$2.75 / bottle
Bottled Water	\$2 / bottle
Sparkling Water	\$3 / bottle
Soft Drinks	\$2 / can
Vitamin Water	\$3 / bottle
Energy Drink	\$4 / can

Appetizers

Soup du Jour	\$3 per person
Caesar Salad	\$3 per person
Tossed Salad	\$3 per person
Spinach Salad	\$3 per person
Fruit Cup	\$3 per person

Desserts

Assorted Cookies	\$15 per dozen
Assorted Squares	\$19 per dozen
Cheesecake with Topping	\$3 per person
Chocolate Truffle Cake	\$3 per person
Crème Brule	\$3 per person
Chocolate Fondue with Seasonal Fruit Buffet Style (50 people minimum)	\$4 per person

Bar Options

If total sales are less than \$200 a bartender charge of \$15 per hour will be charged for a minimum of four hours.
Liquor service will terminate at 1:30 am with consumption until 2:00 am.

Cash Bar

This arrangement is recommended when the guests pay for their drinks individually.

Liquor	\$4.75
Premium Liquor	\$5.50
Domestic Beer	\$4.75
Imported Beer	\$5.25
House Wine-5 oz. Glass	\$5.50
Coolers	\$5.75
Pop-12 oz.	\$2.25
Juice-7 oz.	\$2.25

Host Bar

This arrangement is recommended when the host provides the guests with complimentary drinks.

Liquor	\$4.50
Premium Liquor	\$5.50
Domestic Beer	\$4.50
Imported Beer	\$5.25
House Wine-5 oz. Glass	\$5.25
Coolers	\$5.50
Pop-12 oz.	\$1.95
Juice-7 oz.	\$1.95

Corkage Bar

This style of bar is recommended when the host wishes to provide all the alcoholic beverages and provide complimentary drinks.

Liquor, Beer & Cooler Corkage – Mixes and Garnishes are Provided	\$2.50 per person
Wine Corkage – Non Alcoholic Fruit Punch is Provided	\$2 per person
Bartender Fee – Minimum 4 hours	\$15 per hour

Additional Selections

Non Alcoholic Fruit Punch	\$55 per bowl (serves 35)
Alcoholic Fruit Punch	\$100 per bowl (serves 35)



Wine Selections

House Wine

Jackson Triggs Sauvignon Blanc \$28
Jackson Triggs Chardonnay \$28
Jackson Triggs Cabernet Sauvignon \$28
Jackson Triggs Merlot \$28

Whites

Peller Estates Chardonnay Canada \$30
Wolf Blass Chardonnay Australia \$42
Robert Mondovi Sauvignon Blanc USA \$32
Sumac Ridge Gewürztraminer Canada \$40
Fish Hoek Sauvignon Blanc South Africa \$27
Pepperwood Grove Viognier USA \$40
Sandhill Pinot Gris Canada \$45
Inniskillin Chenin Blanc Canada \$40
Naked Grape Chardonnay Canada \$28
Banrock Station Unwooded Chardonnay Australia \$35
Banrock Station White Shiraz Australia \$35
Torrae Del Sale Pinot Grigio Italy \$35
Mouton Cadet White Bordeaux France \$35

Reds

Wolf Blass Cabernet Sauvignon Australia \$42
Robert Mondovi Cabernet Sauvignon USA \$34
Navarro Correas Malbec Argentina \$36
Pelee Island Gamay Noir Zweigelt Canada \$32
Pelee Island Cabernet Franc Canada \$32
Fish Hoek Shiraz South Africa \$27
Pepperwood Grove Syrah USA \$40
Peller Estates Merlot Canada \$30
Sandhill Cabernet Merlot Canada \$50
Pircas Negras Malbec Argentina \$35
Navarro Correas Cabernet Sauvignon Argentina \$36
Naked Grape Shiraz Canada \$28
Red Guitar Rose Spain \$30
Torrae Del Sale Sangiovese Toscana Italy \$35
Mouton Cadet Red Bordeaux France \$35

For That Special Moment

Inniskillin Ice Wine-Vidal 200ml \$12
Mumm Champagne \$150
Henkel Troken Sparkling Wine \$34



Audio Visual Rentals & Services: Provided by Lethbridge Audio Visual Rentals

Projection Equipment

LCD Data Projectors (XGA) 1500 ANSI Lumens	\$150.00
LCD Data Projectors (XGA) 2500 ANSI Lumens	\$300.00

Televisions

27" Video Monitors with DVD/VCR	\$75.00
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Sound System Equipment

Hand Held Microphones (C/W Cables)	\$12.00
Wireless Lapel Microphone	\$55.00
Wireless Hand Held Microphone	\$55.00
Microphone Stands (Table Top, Boom, Straight Stands)	\$6.00
4 Channel Mixers	\$30.00
CD Players (5 Disc Changers)	\$50.00

Accessories

Easels	\$6.00
Flip Chart with Paper	\$20.00
10 ft. Post and Cradle Screen	\$90.00
12 ft. Post and Cradle Screen	\$100.00
6 ft. Fast Fold, Front or rear projector with dress kit	\$150.00
8 ft. Fast Fold, Front or rear projector with dress kit	\$175.00

Technical Personnel

Monday to Friday:

8 AM –5 PM \$55.00/HR • 5 PM - Midnight 65.00/HR • Midnight-8AM \$80.00/HR
Saturdays, Sundays and Holidays minimum 2 hours labor charged

Hotel does not carry any A/V equipment on site.
All rentals are done through Lethbridge Audio Visual Rentals.

Prices are guaranteed for 3 months and are subject to change. Prices listed do not include G.S.T.