
Westerner Park Catering Menu



Our event coordinators at Westerner Park will collaborate with you and our catering teams to design food and beverage services that will complement your event. Depending on the size of your event, we will assign the appropriate point of contact to guide you through the process.

Gluten friendly, vegetarian, and vegan options are available upon request. All prices are subject to 5% GST and 12% gratuity.

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Breakfast Buffet

**Includes coffee, tea, and water service.
15-person minimum.**



CONTINENTAL BREAKFAST

\$16.50 PER PERSON

Fresh seasonal fruit with Danishes, muffins, and assorted individual yogurts.

WESTERNER PARK BREAKFAST

\$22.50 PER PERSON

Scrambled eggs, herb fried hash browns, apple smoked bacon, and pork sausages. Served with fresh seasonal fruit, Danishes, and muffins.

WESTERNER EARLY RISER

\$17.00 PER PERSON

Breakfast sandwich with egg, cheddar cheese, and your choice of bread and protein. Served with herb-fried hash browns and fresh seasonal fruit.

Select one: Bagel or English muffin

Select one: Sausage patty or bacon

CLASSIC EGGS BENEDICT

\$22.50 PER PERSON

A medium poached egg with local Nossack Meats back bacon on an English muffin with hollandaise sauce. Served with herb-fried hash browns and seasonal fruit.

GRAB & GO BREAKFAST \$18.00 PER PERSON

Breakfast sandwich with egg, cheddar cheese, and your choice of bread and protein. Served with bottled juice, an individual yogurt, fresh fruit cup, and granola bar.

Select one: Bagel or English muffin

Select one: Sausage patty or bacon

Select one: Apple, cranberry, or orange juice

Gluten friendly, vegetarian, and vegan options are available upon request. All Prices are subject to 5% GST and 12% Gratuity.



Breakfast Enhancements

A selection of items to add to your Breakfast Buffet. Price per person unless otherwise stated.



BUTTERMILK PANCAKES TWO PIECES - \$5.50

Served with pure maple syrup.

BELGIAN WAFFLES ONE PIECE - \$5.50

Served with pure maple syrup.

CLASSIC EGGS BENEDICT ONE PIECE - \$7.50

A medium poached egg with local Nossack Meats back bacon on an English muffin with hollandaise sauce.

BREAKFAST SANDWICH ONE PIECE - \$6.50

Breakfast sandwich with egg, cheddar cheese, and your choice of bread and protein.

STEEL CUT OATMEAL \$5.50

Served with sun-dried fruit, walnuts, brown sugar, and honey.

HAM & CHEESE OMELETTE \$5.50

INDIVIDUAL YOGURT \$4.00

Gluten friendly, vegetarian, and vegan options are available upon request. All Prices are subject to 5% GST and 12% Gratuity.



Coffee Breaks

Price per person unless otherwise stated.



CHOCOLATE DIPPED BANANA BREAD TWO PIECES - \$5.50

JUMBO CINNAMON BUN \$4.00

ASSORTED FRUIT LOAVES THREE PIECES - \$6.00

ASSORTED MUFFINS \$4.50

ASSORTED GRANOLA BARS ONE PIECE - \$3.00

INDIVIDUAL FRUIT SMOOTHIE 16 oz - \$6.00

Select one: Strawberry, blueberry, or mango.

WHOLE FRUIT ONE PIECE - \$3.00

INDIVIDUAL BAGS OF POTATO CHIPS PER BAG - \$3.50

MINI PRETZEL BITES WITH CHEDDAR CHEESE SAUCE \$6.50

HOUSE BAKED COOKIES & SQUARES SERVES TEN - \$32.00
PER PLATTER

Gluten friendly, vegetarian, and vegan options are available upon request. All Prices are subject to 5% GST and 12% Gratuity.



Beverage Service



ALL DAY COFFEE & TEA PRICED PER GUEST COUNT

All-day coffee is replenished every two hours.

50 people and under - **\$215.00**

51 to 100 people - **\$430.00**

101 to 200 people - **\$775.00**

COFFEE & TEA 80 CUP CAMBRO \$150.00

Replenished every two hours for a four hour event.

COFFEE & TEA 10 CUP CAMBRO \$30.00

Replenished every two hours for a four hour event.

ICE WATER HYDRATION STATION - 3 HOUR SERVICE \$45.00

Upgrade to flavoured water: cucumber mint, lemon lime, or orange cranberry - **\$10.00**

ICE WATER HYDRATION STATION - 6 HOUR SERVICE \$90.00

Upgrade to flavoured water: cucumber mint, lemon lime, or orange cranberry - **\$10.00**

COLD BEVERAGES CONSUMPTION-BASED PRICING

Canned Pop - **\$2.50**

Bottled Juice - **\$4.00**

Bottled Water - **\$4.00**

Gluten friendly, vegetarian, and vegan options are available upon request. All Prices are subject to 5% GST and 12% Gratuity.



Cold Buffets

**Price per person unless otherwise stated.
15-person minimum.**



SOUP & SANDWICH \$25.00

Includes Chef's soup of the day, choice of bread, choice of sandwich fillings, choice of salads, assorted desserts, and water, coffee, and tea service.

Bread - Select one: Panini bun, brioche bun, flour tortilla, white bread, or whole wheat bread.

Sandwich fillings - Select three: Tuna salad, egg salad, roast turkey breast with havarti cheese, roast beef with cheddar cheese, or black forest ham with havarti cheese. All sandwiches include lettuce and tomato.

Salads - Select two: Potato salad, garden salad with ranch and balsamic dressings, sweet corn salad with peppers, or classic Caesar salad with asiago cheese, croutons, and bacon bits.

BUILD YOUR OWN SANDWICH \$27.00

Includes Chef's soup of the day, choice of bread, choice of sandwich fillings, choice of salads, assorted desserts, and water, coffee, and tea service.

Sandwich station includes lettuce, tomato, red onions, havarti cheese, cheddar cheese, mayonnaise, relish, ketchup, and mustard.

Bread - Select one: Panini bun, brioche bun, flour tortilla, white bread, or whole wheat bread.

Sandwich fillings - Select three: Tuna salad, egg salad, roast turkey breast, roast beef, or black forest ham.

Salads - Select two: Potato salad, garden salad with ranch and balsamic dressing, sweet corn salad with peppers, or classic Caesar salad with asiago cheese, croutons, and bacon bits.

GRAB & GO \$26.00

Grab & Go boxes include a sandwich, salad, one piece of whole fruit, one granola bar, one bag of potato chips, one chocolate chip cookie, and one bottle of juice or canned pop.

Bread - Select one: Panini bun, brioche bun, flour tortilla, white bread, or whole wheat bread.

Sandwich fillings - Select one: Tuna salad, egg salad, roast turkey breast with havarti cheese, roast beef with cheddar cheese, or black forest ham with havarti cheese. All sandwiches include lettuce and tomato.

Salads - Select one: Potato salad, garden salad with ranch and balsamic dressing, sweet corn salad with peppers, or classic Caesar salad with asiago cheese, croutons, and bacon bits.

SALAD BAR \$26.00

Includes assorted bread rolls, Chef's soup of the day, water, coffee, and tea service, and the following:

Greens and veggies: Crisp baby spinach, seasonal mixed greens, iceberg and romaine lettuce, grape tomatoes, cucumber, and red onions.

Proteins: Shrimp, chicken breast, black beans, and hard boiled eggs.

Toppings: Sundried fruit, sunflower and pumpkin seeds, croutons, bacon bits, feta cheese, and asiago cheese.

Dressings: Balsamic and ranch.

Gluten friendly, vegetarian, and vegan options are available upon request. All Prices are subject to 5% GST and 12% Gratuity.



Hot Buffets

Hot buffets include your choice of entrée, choice of salads, Chef's Soup of the day, fresh rolls, assorted desserts, and coffee and tea service.

**Price per person unless otherwise stated.
15-person minimum.**



ENTRÉES - CHOOSE ONE

BUILD YOUR OWN BURGER BAR

\$28.50

Choice of protein with brioche buns, French fries, traditional condiments, and Havarti and cheddar cheese slices.

Select one: Angus beef patties, crispy chicken patties, or vegetarian patties.

SIGNATURE SMOKED BRISKET

\$35.00

Eighteen-hour slow-smoked Alberta brisket accented with an Alberta rye BBQ jus, served with a crusty roll, seasonal vegetables, and Chef's choice of starch.

AAA ALBERTA BEEF TOP SIRLOIN ROAST

\$32.50

6 oz servings of sliced Alberta beef with a pinot noir sauce, served with seasonal vegetables and Chef's choice of starch.

SPAGHETTI BOLOGNAISE

\$25.50

Served with garlic bread.

ROASTED ALBERTA PORK STRIPLOIN

\$32.00

Served with caramelized apples in a light calvados sauce with seasonal vegetables and whipped potato.

ENGLISH STYLE BEER BATTERED COD

\$32.00

Based on two pieces per person, served with French fries and tartar sauce.

OVEN ROAST TURKEY BREAST

\$33.00

Served with traditional gravy, whipped potatoes and seasonal vegetables.

BEEF OR CHICKEN STIR FRY

\$32.50

With sweet soy sauce and jasmine rice.

INDIAN BUTTER CHICKEN

\$34.50

Served with cinnamon-scented jasmine rice.

HERB ROASTED CHICKEN LEGS

\$32.00

Served in a wild mushroom sauce with seasonal vegetables and Chef's choice of starch.

TRADITIONAL CHICKEN CACCIATORE

\$32.50

Simmered in a sweet tomato sauce with mushrooms and peppers, served on spaghetti.

CONTINUED ON THE NEXT PAGE

Gluten friendly, vegetarian, and vegan options are available upon request. All Prices are subject to 5% GST and 12% Gratuity.



Hot Buffets

Hot buffets include your choice of entrée, choice of salads, Chef's Soup of the day, fresh rolls, assorted desserts, and coffee and tea service.

**Price per person unless otherwise stated.
15-person minimum.**



CONTINUED FROM PREVIOUS PAGE

SALADS - CHOOSE TWO

POTATO SALAD

GARDEN SALAD WITH RANCH AND BALSAMIC DRESSINGS

SWEET CORN SALAD WITH PEPPERS

CLASSIC CAESAR SALAD WITH ASIAGO CHEESE, CROUTONS, AND BACON BITS

Gluten friendly, vegetarian, and vegan options are available upon request. All Prices are subject to 5% GST and 12% Gratuity.



Signature BBQ

Hot buffets include your choice of entrée, choice of salads, Chef's Soup of the day, fresh rolls, assorted desserts, and coffee and tea service.

Price per person. 15-person minimum.



WESTERNER PARK SIGNATURE BBQ

\$45.00

Treat yourself and your guests with our signature eighteen-hour smoked brisket, BBQ pork back ribs, and chicken legs, served with the following:

Sides:

Crusty bread rolls and sweet butter
Corn on the cob
Baked beans
Baked potatoes with sour cream, bacon bits and green onions

Salads:

Traditional coleslaw
Potato salad
Garden salad with ranch and balsamic dressings

Finally, finish off your meal with assorted desserts. Includes water, coffee, and tea service.

Gluten friendly, vegetarian, and vegan options are available upon request. All Prices are subject to 5% GST and 12% Gratuity.



Receptions: Cold Appetizer Platters

Each platter serves eight. Prices are per platter unless otherwise stated.



CHARCUTERIE PLATTER \$38.00

Assortment of local Nossack cured meats with olives, gherkins, and gourmet mustards served with baguette crostini and crackers.

DOMESTIC AND IMPORTED CHEESE TRAY \$50.00

Served with fig jam, crackers and baguette crostini.

FRESH FRUIT PLATTER \$45.00

Assortment of seasonal fruits.

VEGETABLE CRUDITÉ \$38.00

Crisp raw vegetables with buttermilk ranch dip.

CHILLED SHRIMP COCKTAIL \$43.00

Gently poached tiger prawns with lemon wedges and cocktail sauce.

SPICY TUNA ROLL \$36.00

With pickled ginger, soy sauce and wasabi.

SMOKED SALMON CROSTINI \$32.50

Pacific smoked salmon with cream cheese, dill, and lemon wedges.

ITALIAN BRUSCHETTA \$28.00

Fresh tomatoes, basil and olive oil on herb-scented baguette crostini, drizzled with balsamic vinaigrette.

Gluten friendly, vegetarian, and vegan options are available upon request. All Prices are subject to 5% GST and 12% Gratuity.



Receptions: Hot Appetizer Platters

Each platter serves eight. Prices are per platter unless otherwise stated.

CRISP VEGETABLE SPRING ROLLS

\$38.00

Served with sweet plum sauce.

ALBERTA BACON WRAPPED STEAK BITES

\$45.00

Served with garlic aioli.

COCONUT BREADED SHRIMP

\$39.00

Served with sweet chilli sauce.

MINI BEEF WELLINGTONS

\$45.00

Filet steak coated with mushrooms, wrapped in puff pastry.

CRISPY CHICKEN WINGS

\$60.00

Choose from salt & pepper, hot, BBQ, lemon pepper, or honey garlic.

SALT & PEPPER GARLIC RIBS

\$45.00

Pork riblets with sea salt & cracked pepper.

DIM SUM

PER PERSON - \$22.00

Shrimp gyoza, pork dumpling, and vegetarian gyoza served in steam baskets with sweet chilli sauce, soy ginger, and Korean dipping sauce.



CANADIAN POUTINE BAR

PER PERSON - \$24.00

Crispy French fries with an array of toppings, including cheese curds, caramelized onions, green onions, jalapeno, sautéed mushrooms, and poutine gravy.

MINI SLIDERS

\$48.00

Choice of mini beef sliders with bacon, cheddar, and chipotle mayo or pulled pork slider with coleslaw.

CRISPY FISH TACOS

\$36.00

Beer battered pacific cod and spicy coleslaw in a flour tortilla with sweet corn salsa, peppers and cilantro.

PEROGIES

\$38.00

Served with caramelized onions, bacon bits, sour cream, and green onions.

14" HOUSE MADE PAN PIZZA

EIGHT SLICES - \$30.00

Choice of pepperoni and mushroom, ham and pineapple, smoked BBQ brisket and jalapenos, cheese, or veggie.

18" X 24" HOUSE MADE PAN PIZZA

24 SLICES - \$85.00

Choice of pepperoni and mushroom, ham and pineapple, smoked BBQ brisket and jalapenos, cheese, or veggie.

Gluten friendly, vegetarian, and vegan options are available upon request. All Prices are subject to 5% GST and 12% Gratuity.



Chef,s Action Stations

Based on 8 oz of meat per person.

Chef fee: \$105.00 for three hours.

Price is per person unless otherwise stated. 20-person minimum.



**CARVING STATION:
SIGNATURE SMOKED
BRISKET** \$22.00

Eighteen-hour slow-smoked Alberta brisket accented with a light BBQ jus, accompanied by crusty bread rolls.

**CARVING STATION:
ROAST BARON OF BEEF** \$18.00

Served with pinot noir sauce, accompanied by crusty bread rolls.

**CARVING STATION:
ALBERTA BEEF PRIME RIB** \$35.00

Served with pinot noir sauce and Yorkshire pudding accompanied by crusty bread rolls.

**CRISPY WHOLE ROAST
PIG (LECHON)** SERVES 50 - \$600.00

Served with apple sauce, red wine sauce and dinner rolls.

Please allow for three weeks' notice when ordering this item.

**MASHED POTATO
MARTINI BAR** \$19.00

Creamy mashed potato with an assortment of toppings, including caramelized onions, bacon bits, green onions, mushrooms, sour cream, red wine sauce, cheddar cheese and asiago cheese.

Gluten friendly, vegetarian, and vegan options are available upon request. All Prices are subject to 5% GST and 12% Gratuity.

