

# PRIVATE EVENTS MENU

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# PASSED APPETIZERS

## COLD APPETIZERS

PRICE PER DOZEN

- ROASTED RED PEPPER & TOMATO BRUSCHETTA | ~24
- TUNA POKE SPOONS WITH AVOCADO | ~32
- HEIRLOOM CHERRY TOMATO & BOCCONCINI SKEWER | ~24
- DUCK CONFIT & SOUR CHERRY JAM ON CROSTINI | ~32
- POACHED ASPARAGUS WRAPPED IN PROSCIUTTO | ~26
- CALIFORNIA ROLLS WITH CUCUMBER & AVOCADO | ~30
- BRIE & STRAWBERRY CROSTINI WITH BALSAMIC GLAZE | ~26
- SMOKED DUCK BREAST WITH ARUGULA AND BLACK CURRENT | ~36

## HOT APPETIZERS

PRICE PER DOZEN

- PORK & KIMCHI DUMPLINGS WITH SPICY SOY | ~30
- VEGETABLE SAMOSAS WITH A MANGO CHUTNEY AIOLI | ~26
- MINI BEEF WELLINGTONS WITH HORSERADISH AIOLI | ~50
- CHICKEN SATAY SKEWERS WITH A PEANUT SOY SAUCE | ~34
- COCONUT CRUSTED PRAWNS WITH MANGO CHILI SAUCE | ~36
- CRISPY PORK BELLY BAO BUNS WITH ASIAN SLAW | ~36
- VEGETARIAN SPRING ROLLS WITH A CHIPOTLE PLUM SAUCE | ~24
- BBQ PULLED CHICKEN SLIDERS ON MINI BRIOCHE BUNS | ~35

# PARTY PLATTERS

FOR APPROXIMATELY 25 OF YOUR GUESTS

### TORTILLA CHIPS & DIP | ~100

BASKET OF CRISPY CORN CHIPS SERVED WITH SALSA & GUACAMOLE

### CHARCUTERIE BOARD | ~150

SELECTION OF ARTISAN CURED & SMOKED MEATS WITH AN ASSORTMENT OF OLIVES AND PICKLES

### DOMESTIC & INTERNATIONAL CHEESE BOARD | ~150

SELECTION OF FINE CHEESE WITH CROSTINI AND PRESERVES

### FRESH SEASONAL CRUDITÉ & DIPS | ~125

FRESH SEASONAL VEGETABLES WITH RANCH, & HUMMUS

### FRESH FRUIT PLATTER | ~125

SEASONAL SLICED FRESH FRUIT WITH BERRIES

### ASSORTED DESSERT SQUARES | ~125

CHEF'S SELECTION OF ASSORTED SQUARES AND BARS

### ALLERGIES & DIETARY CONCERNS

MANY OF OUR SELECTIONS CAN BE MODIFIED OR SUBSTITUTED TO ACCOMMODATE A WIDE VARIETY OF DIETARY RESTRICTIONS OR CONCERNS. WHETHER IT BE VEGETARIAN, VEGAN, GLUTEN-FREE, PREFERENCE, ALLERGY OR OTHERWISE, OUR EVENTS MANAGER & CHEF WILL ENSURE YOUR NEEDS ARE MET AND EXPECTATIONS EXCEEDED.

ALL PRICES ARE SUBJECT TO AN 18% SERVICE CHARGE AND 5% GST

# COCKTAIL RECEPTION

CHOOSE ANY FOUR OF OUR APPETIZERS TO BE PASSED AROUND BY OUR SERVING STAFF 1 HOUR PRIOR TO DINNER SERVICE | ~20 PER GUEST

## COLD APPETIZERS

**BRUSCHETTA** WITH ROASTED RED PEPPERS & TOMATOES  
**TUNA POKE SPOONS** WITH AVOCADO  
**HEIRLOOM CHERRY TOMATO** & BOCCONCINI SKEWER  
**DUCK CONFIT** & SOUR CHERRY JAM ON CROSTINI  
**POACHED ASPARAGUS** WRAPPED IN PROSCIUTTO  
**CALIFORNIA ROLLS** WITH CARROTS, CUCUMBER & AVOCADO  
**BRIE & STRAWBERRY CROSTINI** WITH BALSAMIC GLAZE  
**SMOKED DUCK BREAST** WITH ARUGULA AND BLACK CURRENT

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**CRISPY PORK BELLY BAO BUNS** WITH ASIAN SLAW  
**VEGETARIAN SPRING ROLLS** WITH A PLUM SAUCE  
**BBQ PULLED CHICKEN SLIDERS** ON MINI BRIOCHE BUNS

# PLATED DINNER SERVICE

BAKERY FRESH BREAD SERVICE IS INCLUDED WITH ALL PLATED DINNER OPTIONS.

ALL GUESTS ARE SERVED THE SAME COURSE EXCEPT FOR THEIR ENTRÉE.

ENTRÉES ARE SERVED WITH CHEF SELECTION OF SEASONAL VEGETABLES, AND ROASTED BABY POTATOES.

## THREE COURSES | ~70 PER GUEST

### SOUP

(CHOOSE ONE)

**ROASTED TOMATO BISQUE** WITH BASIL OIL DRIZZLE  
**WILD MUSHROOM VELOUTÉ** WITH TRUFFLE & THYME CRÈME  
**BUTTERNUT SQUASH** WITH MAPLE CRÈME  
**CHICKEN CONSOMMÉ** WITH POTATO DUMPLINGS

### ENTRÉE

(CHOICE OF THREE ENTRÉE'S)

**ALBERTA BEEF TENDER LOIN** WITH RED WINE DEMI GLAZE  
**PAN SEARED CHICKEN BREAST** WITH A PESTO CREAM SAUCE  
**STEELHEAD SALMON** WITH A MAPLE CHILI SAUCE  
**MUSHROOM RAVIOLI** WITH GRILLED VEGETABLES & A FIRE ROASTED TOMATO SAUCE

## FOUR COURSES | ~80 PER GUEST

### SALAD

(CHOOSE ONE)

**SIROCCO ARTISAN GREENS** WITH A HONEY BALSAMIC VINAIGRETTE  
**SIRIA CAESAR** WITH PANCETTA CHIPS, GRANA PADANO, GARLIC CROSTINI  
**ARUGULA WITH HEIRLOOM TOMATOES**, FIOR DI LATTE, AND BASIL VINAIGRETTE  
**BABY SPINACH WITH ALMONDS**, GOAT CHEESE, CRAISINS, FIG DRESSING

### DESSERT

(CHOOSE ONE)

**SALTED CARAMEL CHEESECAKE** WITH VANILLA SAUCE  
**DARK CHOCOLATE TORTE** WITH RASPBERRY COULIS  
**COCONUT PANNA COTTA** WITH A BERRY COMPOTE  
**MAPLE CRÈME BRULE** CREAMY VANILLA CUSTARD WITH MAPLE ESSENCE

TIP: WITH A PLATED MEAL YOU MUST HAVE YOUR CHOICES ON YOUR INVITATION SO THAT GUESTS RSVP IN ADVANCE THEIR SELECTION. A SEATING PLAN IS REQUIRED WITH A PLACE CARD FOR EACH GUEST INDICATING THEIR MEAL CHOICE. THIS CAN BE DONE BY A COLOR CODE, PICTURE OR STICKER

# BUFFET DINNER SERVICE

BUFFET SERVICE IS AVAILABLE FOR EVENTS OF 30 GUESTS OR MORE.  
PRICE PER GUEST IS BASED ON THE CARVED ENTRÉE CHOICE

## CARVED ENTRÉE

(CHOOSE ONE)

**ALBERTA BEEF TENDER LOIN** WITH A GREEN PEPPERCORN DEMI GLAZE | ~85

**ALBERTA PRIME RIB** WITH YORKSHIRE PUDDING, AU JUS & HORSERADISH | ~75

**ALBERTA BEEF STRIP LOIN** WITH A RED WINE DEMI GLAZE | ~70

**SMOKED ALBERTA BEEF BRISKET** WITH A BBQ JUS | ~65

## HOT ENTRÉE

(CHOOSE ONE)

**CHICKEN SUPREME** WITH A ROASTED RED PEPPER SAUCE

**HERB CRUSTED PORK LOIN** WITH A MAPLE BRANDY GLAZE

**STEELHEAD SALMON** MEDALLIONS WITH A LEMON DILL & CAPER CREAM SAUCE

## BUFFET SERVICE INCLUDES THE FOLLOWING MENU ITEMS

BAKERY FRESH DINNER BUNS & BUTTER

SIROCCO ARTISAN GREENS WITH HEIRLOOM TOMATOES, CUCUMBERS, SHAVED CARROTS, PUMPKIN SEEDS, DRESSINGS,  
& VINAIGRETTES

CAESAR SALAD WITH, GRANA PADANO, HERB CROUTONS, CREAMY GARLIC DRESSING

BABY SPINACH WITH TOASTED ALMONDS, GOAT CHEESE, CRAISINS, FIG DRESSING

CHEF SELECTION OF SEASONAL FRESH VEGETABLES

ROASTED BABY POTATOES

BAKED CHEESE TORTELLINI WITH A FIRE ROASTED TOMATO SAUCE

## CHEF'S DESSERT TABLE

SEASONAL FRESH FRUIT PLATTER

ASSORTMENT OF FRESH BAKERY CAKES, PIES, & PASTRIES

## BUFFET ENHANCEMENT PLATTERS

FRESH SEASONAL CRUDITÉ WITH RANCH AND HUMMUS | ~5 PER GUEST

CHARCUTERIE BOARD WITH LOCALLY CURED MEATS AND SAUSAGE | ~6 PER GUEST

DOMESTIC & INTERNATIONAL CHEESE BOARD WITH CRACKERS AND PRESERVES | ~6 PER GUEST

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# LATE NIGHT RECEPTION SELECTIONS

## **BUILD YOUR OWN POUTINE | ~18 PER GUEST**

CRISP YUKON GOLD FRITES, WITH QUEBEC CHEESE CURDS, POUTINE GRAVY, CRISPY BACON, BBQ PULLED PORK

## **MAC & CHEESE | ~18 PER GUEST**

CAVATAPPI PASTA WITH A CREAMY CHEDDAR SAUCE TOPPED WITH CRISPY BACON BITS AND GREEN ONIONS

## **ASSORTED FLATBREADS | ~20 PER GUEST**

SPICY ITALIAN SAUSAGE, GRILLED BBQ CHICKEN, SPICY BEEF & CHEESE, CHEESE TRIO & MARINARA

## **PUB PLATTER | ~25 PER GUEST**

SIROCCO HOT WINGS, GARLIC DRY RIBS, CRISPY CHICKEN TENDERS, VEGETABLE SPRING ROLLS

## **ASSORTED DELI MEAT PLATTER | ~18 PER GUEST**

ASSORTED SLICED DELI MEATS, WITH BAKERY FRESH BUNS, CONDIMENTS, AND A VARIETY OF PICKLES & OLIVES

## **BUILD YOUR OWN TACOS | ~20 PER GUEST**

SOFT FLOUR TORTILLAS, WITH SPICY BEEF, & CHIPOTLE PULLED CHICKEN, SHREDDED CHEESE, SLAW, SALSA, GUACAMOLE, CREMA,

## **NACHO BAR | ~20 PER GUEST**

CRISPY CORN TORTILLA CHIPS, WARM CHEDDAR CHEESE SAUCE, SPICY BEEF, PICKLED JALAPENOS, PICO DE GALLO

## **MINI SLIDERS | ~25 PER GUEST**

BEEF BURGER & CHEDDAR  
BBQ PULLED CHICKEN & SWISS  
PULLED PORK & SLAW

## **TORTILLA CHIPS & DIP | ~4 PER GUEST**

BASKET OF CRISPY CORN CHIPS SERVED WITH SALSA & GUACAMOLE

## **CHARCUTERIE BOARD | ~6 PER GUEST**

SELECTION OF ARTISAN CURED & SMOKED MEATS WITH AN ASSORTMENT OF OLIVES AND PICKLES

## **DOMESTIC & INTERNATIONAL CHEESE BOARD | ~6 PER GUEST**

SELECTION OF FINE CHEESE WITH CROSTINI AND PRESERVES

## **FRESH SEASONAL CRUDITÉ & DIPS | ~5 PER GUEST**

FRESH SEASONAL VEGETABLES WITH RANCH, & HUMMUS

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# WINE LIST

## WHITE~

Brave Step Sauvignon Blanc ~40  
Chili

J. Lohr Cypress Chardonnay ~50  
California USA

Benvolio Pinot Grigio ~45  
Italy

Lola Riesling ~45  
British Columbia

Brave Step Rose ~40  
Chili

## REDS~

Brave Step Pinot Noir ~40  
Chili

J. Lohr Cypress Merlot ~50  
California USA

Argento Malbec ~50  
Argentina

Murphy Goode Cabernet Sauvignon ~50  
California USA

## BUBBLES~

La Marca Prosecco ~50  
Italy



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## WELL LIQUOR | ~8(10z)

Crown Royal Rye  
Smirnoff Vodka  
Bacardi Black  
Bacardi White  
Tanqueray Sapphire Gin  
Captain Morgan Spiced

## DOMESTIC & IMPORTED SHORTCANS | ~8

Bud Light  
Budweiser  
What the Huck  
Mott's Caesar  
Kokanee  
Michelob Ultra  
Sandbagger  
Nutrl Raspberry

## Premium Liquor & Liqueurs | ~9 (10z)

Bailey's  
Disaronno Amaretto  
Fireball Whiskey  
Glenfiddich  
Jack Daniel's  
Jagermeister  
Kahlua  
El Tequilino  
Bulleit Bourbon

## DOMESTIC & IMPORTED TALL CANS | ~10

Mt. Crushmore  
Microburst  
  
Stiegl Radler  
Village Blonde  
Village Cider  
Radlers

## Seasonal Draft Beer | ~9

Banded Peak Mount Crushmore  
Banded Peak Microburst  
Banded Peak Amber Approach  
Village Blonde  
Village Cider  
Alexander Keiths  
Guinness  
Bud Light



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# Non-Alcoholic Beverage Enhancements

Reception Welcome Mocktail or Celebratory Toast | **~7 per guest**

Non-Alcoholic Sparkling | **~25 per bottle**

## Bar Program Enhancements

~ **Ceremony Water Station** ... Keep your guests cool & refreshed while you say your 'I Do's'

Bottled Water Station | **~4 per guest**

Infused Water Station | **~50**

~ Choose from Citrus, Cucumber & Mint, or Cranberry

~ **Sparkling Toast** ... Serve some celebratory bubbles at your ceremony once you've tied the knot, welcome guests to the reception with a glass, or save it for a special toast during speeches

~ **Reception Welcome Cocktail** ... Start your party off right with a cocktail that expresses your signature style!

~ **Winter Warmer Station** ... Help your guests shake off the chill with a hot drink spiked with liqueur. Great for outdoor fall ceremonies too!

Bailey's & Coffee | **~8 per guest**

Bailey's & Hot Chocolate | **~9 per guest**

Spiced Rum & Hot Apple Cider | **~8 per guest**

Please note that no outside liquor is permitted on Sirocco property, both in your Function Room and in Locker Rooms.

If your favorite Wine, Beer or Spirit is not listed on our Menu, we would be happy to look into bringing it in for you from our supplier; please inquire for pricing.



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