

PRIVATE EVENTS MENU

CONTACT OUR EVENTS MANAGER
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210178 64th Street West,
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Foothills, Alberta





Table of Contents

Page 2 | Breakfast Buffet Service

Page 3 | Lunch Buffet Service

Page 4 | Passed Canapés & Party Boards

Page 5 | Plated Dinner Service

Page 6 | Buffet Dinner Service

Page 7 | Late Night Reception Selections

Page 8 | Wine List

Page 9 | Liquor List

Page 10 | Non-Alcoholic Beverages

WWW.SIROCCO.CA

210178 – 64TH STREET WEST | FOOTHILLS, AB

EVENTS MANAGER
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BREAKFAST BUFFET SERVICE

Private & Semi Private Event Spaces are offered on site for your group event. Please inquire for availability and minimum spending requirements if applicable. Our breakfast buffets are available for a minimum of 20 guests or more and include coffee, tea, & assorted juices.

Classic Continental | \$15 per guest

Assorted Muffins, Danish & Pastries
Seasonal Fresh Fruit Platter

Shotgun Start | \$18 per guest

Assorted Muffins, Danish & Pastries
Toasted English Muffin, Egg, Ham, & Cheddar
Seasonal Fresh Fruit Platter

The Early Bird | \$22 per guest

Assorted Muffins, Danish & Pastries
Cheddar Scrambled Free Range Eggs, Smoked Bacon
Maple Sausage, Poplar Bluff Farms Potato Hash
Seasonal Fresh Fruit Platter

The Eagle | \$30 per guest

Assorted Muffins, Danish & Pastries
Classic Eggs Benny with Peameal Bacon, & Hollandaise
Cheddar Scrambled Free Range Eggs, Smoked Bacon
Maple Sausage, Poplar Bluff Farms Potato Hash
Seasonal Fresh Fruit Platter

BREAKFAST ENHANCEMENTS

Mimosa's | \$7 per guest

Sparkling Wine with Orange Juice

Breakfast Parfaits | \$8 per guest

Granola, Yogurt & Seasonal Berries

Chef Attended Omelet Station | \$12 per guest

Farm Fresh Eggs with Filling Options of
Ham, Green Onions, Peppers, Tomatoes, Mushrooms, Cheese

Chef Attended Carving Station | \$15 per guest

Maple and Brown Sugar Glazed Ham

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.

LUNCH BUFFET SERVICE

OUR LUNCH BUFFET MENUS ARE AVAILABLE FOR A MINIMUM OF 20 GUESTS OR MORE

Soup & Deli Sandwich Bar | \$22

Salads

Sirocco Artisan Greens with Assorted Dressings
Pasta Salad with Smoked Cheddar and a Sundried Tomato Dressing

Soup & Sandwiches

Chef Selection of Daily Soup,
Assortment of Pre-Made Sandwiches on Fresh Bread, Wraps, and Buns

Dessert

Assortment of Fresh Baked Cookies

Artisan Flatbread Buffet | \$25 per guest

Salads

Sirocco Artisan Greens with Assorted Dressings
Caesar Salad with Grana Padano, Herb Croutons

Flatbreads

Spicy Italian Sausage, Grilled BBQ Chicken,
Baby Mozzarella Pomodoro, Spicy Beef & Cheddar

Dessert

Assorted Squares

Italian Pasta Buffet | \$25 per guest

Salads

Caesar Salad with Pancetta Chips, Grana Padano, Herb Croutons
Heirloom Tomato with Arugula, Fior Di Latte, and Basil Vinaigrette

Pasta

Italian Sausage Lasagna, with Ricotta Cheese
Cheese Tortellini with Chicken and Wild Mushroom Cream Sauce

Dessert

Tiramisu

Mexican Fiesta Buffet | \$25

Salads

Roasted Corn & Jicama Slaw with a Lime Cilantro Dressing
Chopped Salad with Artisan Greens, Black Beans, Tomatoes, Peppers, Olives, Cheese & a Creamy Avocado Dressing

Fiesta Bar

Chipotle Marinated Strips of Beef & Chicken, with Sauteed Peppers, Onions and Spanish Rice with Flour Tortillas, Salsa, Sour Cream, & Guacamole

Dessert

Cinnamon Sugar Dusted Churros

Burger Buffet | \$25 per guest

Salads

Sirocco Artisan Greens with Assorted Dressings
Caesar Salad with Grana Padano, Herb Croutons

Build Your Own Burger

6oz Alberta Beef Pattie, Brioche Bun, Aged Cheddar, Lettuce, Tomato, Red Onion, Various Condiments, French fries

Dessert

Fresh Baked Pies

Alberta Beef Buffet | \$25 per guest

Salads

Roasted Potato Salad with a Grainy Mustard Vinaigrette
Classic Coleslaw with a Creamy Poppyseed Dressing

Alberta Beef

Shaved Slow Roasted Alberta beef Smothered in our Homemade BBQ Sauce, with Brioche Buns
Salt & Pepper Kettle Chips

Dessert

Assorted Squares

ALLERGIES & DIETARY CONCERNS

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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.

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

HOT APPETIZERS

Pork & Kimchi Dumplings with Spicy Soy
Vegetable Samosas with a Mango Chutney
Mini Beef Wellingtons with Horseradish Aioli
Chicken Satay Skewers with a Peanut Soy Sauce
Coconut Crusted Prawns with Mango Chili Sauce
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
Siraia 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**

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

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

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

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



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
Nutri 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



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.

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.

