

# PRIVATE EVENTS MENU

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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 | 24 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 | 32 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

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# BREAKFAST ENHANCEMENTS

## **MIMOSA'S | 7 PER GUEST**

Sparkling Wine with Orange Juice

## **BREAKFAST PARFAITS | 8 PER GUEST**

Granola, Yogurt and Seasonal Berries

## **CHEF ATTENDED OMELET STATION | 15 PER GUEST**

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

## **CHEF ATTENDED CARVING STATION | 20 PER GUEST**

Maple and Brown Sugar Glazed Ham

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

# LUNCH BUFFET SERVICE

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

## SOUP & DELI SANDWICH BAR | 25 PER GUEST

### Salads

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

### Soup & Sandwiches

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

### Dessert

Assortment of Fresh Baked Cookies

## ARTISAN FLATBREAD BUFFET | 28 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 | 28 PER GUEST

### Salads

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

### Pasta

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

### Dessert

Tiramisu

## MEXICAN FIESTA BUFFET | 28 PER GUEST

### 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 Sautéed Peppers, Onions and Spanish Rice with Flour Tortillas, Salsa, Sour Cream, & Guacamole

### Dessert

Cinnamon Sugar Dusted Churros

## BURGER BUFFET | 30 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 | 30 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

# PASSED APPETIZERS

MINIMUM OF THREE DOZEN PER APPETIZER

## COLD APPETIZERS

Price Per Dozen

- Roasted Tomato Bruschetta**, Crumbled Feta & Basil Oil | 24
- Tuna Poke Spoons** with Avocado | 32
- Smoked Salmon Mini Cones** with Dill Cream Cheese | 30
- Shrimp Caesar Shots** with Pickled Beans | 36
- Heirloom Cherry Tomato & Bocconcini Skewer** | 24
- Duck Confit** & Sour Cherry Jam in Pastry Cup | 32
- Poached Asparagus** Wrapped in Prosciutto | 26
- Poached Fig Crostini** with Goat Cheese & Arugula | 30
- Brie & Strawberry Crostini** with Balsamic Glaze | 26
- Smoked Duck Breast** with Black Current Jam | 36

## HOT APPETIZERS

Price Per Dozen

- Wagyu Beef Gyoza** with Spicy Soy | 35
- Petite Tenderloin Sliders** with Black Garlic Aioli | 55
- Vegetable Samosas** with Mango Chutney | 26
- Mini Beef Wellingtons** with Horseradish Aioli | 50
- Chicken Satay Skewers** with a Peanut Soy Sauce | 34
- Tandoori Chicken Bites** on Naan with Raita | 32
- 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 Pork Sliders** with Coleslaw | 35
- Snow Crab Cakes** with a Japanese Aioli | 42

# 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 & Pickles

## SEACUTERIE BOARD | 250

Selection of Chilled Prawns, Smoked Salmon, Seared Ahi Tuna served with Accompaniments, Breads & Crackers

## FRESH SEASONAL CRUDITÉ & DIPS | 125

Fresh Seasonal Vegetables with Ranch, & Hummus

## CHILLED PRAWN PLATTER | 200

Cocktail Sauce and Lemon Wedges

## SMOKED SALMON PLATTER | 175

Cream Cheese, Pickled Onions, Capers, Mini Bagels

## ARTISAN SANDWICHES | 175

Variety of Finger Sandwiches on Artisan breads

## FRESH FRUIT PLATTER | 125

Seasonal Sliced Fresh Fruit with Berries

## ASSORTED DESSERT SQUARES | 125

Chef's Selection of Assorted Squares & Bars

## DOMESTIC & INTERNATIONAL CHEESE BOARD | 150

Selection of Fine Cheese with Crostini & Preserves

## ASSORTED COOKIE PLATTER | 100

Chef's Selection of Fresh Baked Cookies

# COCKTAIL DINNER SERVICE

SERVICE OPTIONS FOR A COCKTAIL STYLE DINNER FOR YOUR EVENT

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## **CHEF ATTENDED BEEF TENDERLOIN SLIDERS**

Slow Roasted Beef Tenderloin served with Mini Brioche Buns,  
Horseradish Aioli, & Black Garlic Aioli | **30pp**

## **CHEF ATTENDED SHRIMP FLAMBÉ**

White Tiger Shrimp Flambéed with Pernod Liqueur finished with  
a Cream Sauce & Fresh Chives | **20pp**

## **CHEF ATTENDED MAPLE BOURBON SALMON**

Whole Salmon Fillet Marinated with a Maple Bourbon Glaze  
served with a Dijon Aioli | **25pp**

## **CHEF ATTENDED HERB CRUSTED LAMB RACK**

Carved Rack of Lamb served with a Mint Chutney | **35pp**

## **BAKED BRIE BOARD**

Double Cream Brie topped with Caramel Apples & Cherries, &  
Toasted Pecans served with Crackers & Crostini | **15pp**

**THE ABOVE OPTIONS MUST BE ORDERED BASED ON YOUR FINAL NUMBER**

## **CHEF ATTENDED FRESH SHUCKED OYSTERS**

Served on ice with Lemons, Tabasco, & Mignonette sauce | **40/Dozen Minimum 8 Dozen**

# 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 POTATOES.

PLATED OPTION CHOICE OF

**THREE COURSES**

70 PER GUEST

or

**FOUR COURSES**

80 PER GUEST

## SOUP (CHOOSE ONE)

**Roasted Tomato Bisque** with Basil Oil Drizzle

**Wild Mushroom Velouté** with Truffle & Thyme Crème

**Butternut Squash** with Maple Crème

**Lobster & Shrimp Bisque** with Chive Cream

## SALAD (CHOOSE ONE)

**Sirocco Artisan Greens** with a Honey Balsamic Vinaigrette

**Siraia Caesar with Pancetta Chips**, Grana Padano, Garlic  
Crostoni

**Arugula with Heirloom Tomatoes**, Fior Di Latte, & Basil  
Vinaigrette

**Baby Spinach with Almonds**, Goat Cheese, Craisins, Fig  
Dressing

## ENTRÉE (CHOICE OF THREE ENTRÉE'S)

**Alberta Beef Tenderloin** with Red Wine Demi Glace

**Chicken Supreme** with a Roasted Red Pepper Sauce

**Steelhead Salmon** with a Lemon Dill Sauce, Fried Capers

**Mushroom Ravioli** with Grilled Vegetables & a Fire Roasted  
Tomato Sauce

## 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

**Dessert Buffet** of fresh bakery cakes, pies, & pastries  
| Additional 8pp

**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 Tenderloin** with a Green Peppercorn Demi Glace | **85**

**Alberta Prime Rib** with Yorkshire Pudding, & Horseradish | **75**

**Alberta Beef Strip Loin** with a Red Wine Demi Glace | **70**

**Smoked Alberta Beef Brisket** with a BBQ Jus | **65**

## THE CARVED ENTRÉE INCLUDES THE FOLLOWING:

### HOT ENTRÉE (CHOOSE ONE) / (ADD ADDITIONAL ENTRÉE | 8PP)

**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, Assorted 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 & Hummus | **5 PP**

**Charcuterie Board** with Locally Cured Meats & Sausage | **6 PP**

**Domestic & International Cheese Board** with Crackers & Preserves | **6 PP**

**Seacuterie Board with Chilled Prawns**, Smoked Salmon, Seared Ahi Tuna served with Accompaniments, Breads, & Crackers | **10 PP**

**Chilled Prawn Platter** with Cocktail Sauce & Lemon Wedges | **8 PP**

**Smoked Salmon Platter** with Cream Cheese, Pickled Onions, Capers, & Mini Bagels | **7 PP**



# LATE NIGHT SELECTIONS

MINIMUM ORDER OF 25 GUESTS PER OPTION

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## **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 & 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 & a Variety of Pickles & Olives

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

Soft Flour Tortillas, 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

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## **DESSERT LATE NIGHT SELECTIONS**

MINIMUM ORDER OF 25 GUESTS PER OPTION

## **FLAMBÉED STRAWBERRIES | 12 PER GUEST**

With Crêpes, Whipped Cream, & Chocolate Sauce

## **CHOCOLATE FOUNTAIN | 15 PER GUEST**

Fruit Skewers, Marshmallows, Pretzels

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

**Please Note:**  
**Prices and options**  
**may change. New Bar**  
**& Wine menu will**  
**come out February**  
**2025**

# WINE LIST

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## **BAR/GLASS POUR (6OZ) 8, (BOTTLE 40)**

Brave Step Sauvignon Blanc  
Longshot Pinot Grigio  
Brave Step Rose  
Brave Step Pinot Noir  
Casa Silva Cabernet Sauvignon

## **WHITE & ROSE BOTTLE LIST**

Whitehaven Sauvignon Blanc **55**  
Toasted Head Chardonnay **50**  
Submission Rose **50**

## **RED BOTTLE LIST**

Folly of the Beast Pinot Noir **55**  
Maggio Lodi Petit Sirah **50**  
Carnivor Bourbon Barrel Cabernet **50**  
Campagnola Ripasso **55**  
Hester Creek Merlot **60**

## **SPARKLING**

La Marca Prosecco **45**

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# BAR LIST

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## **DOMESTIC AND IMPORT BEER (341ML CANS) \$8:**

Sleeman Clear  
Fernie What The Huck  
Trolly 5 Turntable Lager  
Coors Original  
Corona  
Heinekin  
Fernie Project 9 Pilsner  
Trolly Five Yacht Rock  
Highnoon Passion Fruit  
Pabst Hard Ice Tea

## **SEASONAL DRAFT (16OZ) \$9:**

Village Blonde  
Village Binge Watch  
Fernie What the Huck  
Alley Kat New Moon  
Fernie Project 9 Pilsner  
Sleeman Clear  
Barracks Brown

## **WELL LIQUOR (1OZ) \$8:**

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

# NON-ALCOHOLIC BEVERAGE ENHANCEMENTS

Reception Welcome Mocktail or Celebratory Toast | 7 per guest  
Non-Alcoholic Sparkling | 25 per bottle

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## 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**

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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.



Sirocco Golf Club  
Celebrating 20 Years