

PRIVATE EVENTS MENU

CONTACT OUR 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 | 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

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

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

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

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

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

WINE LIST

BAR/GLASS POUR (6OZ) 9, (BOTTLE 45)

Campagnola Pinot Grigio

Brave Sauvignon Blanc

Corryton Burge Cabernet Sauvignon

Brave Step Pinot Noir

La Petite Perriere Rose

WHITE & ROSE BOTTLE LIST

Tere Alta Pinot Grigio | 50

Cable Bay Sauvignon Blanc | 55

Little Yering Chardonnay | 55

Corryton Burge Riesling | 55

RED BOTTLE LIST

Chateau Rousselle Bordeaux | 55

Lan Reserva Tempranillo | 60

Casa Silva Cool Coast Pinot Noir | 55

Donna Laura Bramosia Chianti Classico | 50

Campagnola Ripasso | 55

SPARKLING

Campagnola Arnaces Prosecco | 50

BAR LIST

DOMESTIC AND IMPORT BEER (355ML CANS) \$8:

Sandbagger Lemon
Sandbagger Transfusion
Fernie What the Huck
Ole Paloma
You Bet Hard Ice Tea

Non-Alcoholic

Corona Sunbrew (0% Non Alc)
Guinness Zero
Village CRFT Pale Ale

SEASONAL DRAUGHT (16OZ) \$9:

Fernie Project 9 Pilsner
Fernie Ridgewalk Red Ale
Fernie Hit the Deck Hazy IPA
Alley Kat New Moon Pale Ale
Wild Rose Hoodoo Lager
Pabst Blue Ribbon
Village Blonde
Kilkenny Irish Cream

WELL LIQUOR (1OZ) \$8:

Smirnoff
Tanqueray
Captain Morgan White/Dark/Spiced
Crown Royal

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**

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