



Sirocco Golf Club

# PRIVATE EVENTS PACKAGE

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Avery Granieri  
functions@sirocco.ca  
403-984-1396

210178 64th Street West  
T1S 5G5  
Foothills, Alberta

# MENU OPTIONS

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BREAKFAST

BUFFET  
SERVICE

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LUNCH

BUFFET  
SERVICE

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APPEZTIZER  
& PLATTER  
SELECTION

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COCKTAIL  
DINNER  
SERVICE

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PLATED  
DINNER  
SERVICE

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BUFFET  
DINNER  
SERVICE

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LATE NIGHT  
RECEPTION  
SELECTIONS



# BREAKFAST BUFFET SERVICE

## **Classic Continental | 12 Per Guest**

Assorted Muffins, Danish & Pastries  
Seasonal Fresh Fruit Platter

## **Shotgun Start | 18 Per Guest**

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

## **The Early Bird | 28 Per Guest**

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

## **The Eagle | 32 Per Guest**

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

All prices are subject to an 18%  
Service Charge and 5% GST

# BREAKFAST ENHANCEMENT

## **Breakfast Granola | 7 Per Guest**

Granola, Yogurt & Seasonal Fresh Berries

## **Chef Attended Omelet Station | 10 Per Guest**

Farm Fresh Eggs with filling options of  
Ham, Green Onions, Peppers, Mushrooms,  
Cheese

## **Chef Attended Carved Baked Ham | 15 Per Guest**

Maple and Brown Sugar Glazed

**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.**

# LUNCH BUFFET SERVICE

## Soup & Deli Sandwich Bar | 25 Per Guest

### 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 & Buns

### Dessert

Assortment of Fresh Baked Cookies

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## 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

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## Italian Pasta Buffet | 28 Per Guest

### Salads

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

### Pasta

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

### Dessert

Tiramisu

## 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

### Dessert

Assorted Squares

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## Burger Buffet | 30 Per Guest

### Salads/Sides

Pasta Salad with Smoked Cheddar with a Sundried  
Tomato Dressing and Hand Cut French Fries

### Build Your Own Burger

6oz Alberta Beef Patty, Brioche Bun, Cheddar, Lettuce,  
Tomato, Red Onion, Various Condiments

### Dessert

Fresh Baked Pies

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## New York Deli Buffet | 32 Per Guest

### Salads/Sides

New York Deli Coleslaw with a Creamy Vinaigrette  
House Made Kettle Chips

### Smoked Meat

Shaved Montreal Style Smoked Meat with Sauerkraut,  
Pickles, Swiss Cheese, Mustards, Sliced Pretzel Buns

### Dessert

Assortment of Fresh Baked Cookies

# 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 | 200**

Selection of Chilled Prawns, Smoked Salmon, Candied Salmon, served with Accompaniments, Breads & Crackers

## **Fresh Seasonal Crudité & Dips | 125**

Fresh Seasonal Vegetables with Ranch & Hummus

## **Chilled Prawn Platter | 175**

Cocktail Sauce & 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

## **Baked Brie Board | 15pp**

Double Cream Brie topped with Caramel Apples & Cherries, Toasted Pecans & served with Crackers & Crostini

# PASSED APPETIZERS

Minimum of three dozen per Appetizer

## **COLD APPETIZERS**

Price Per Dozen

**Roasted Tomato Bruschetta**, Crumbled Feta & Basil Oil | 24

**Grilled Vegetable & Smoked Olive Tapenade** Crostini | 24

**Tuna Poke** in Sesame Wonton Cups | 32

**Smoked Salmon & Dill Cream Cheese Mousse** Cups | 30

**Shrimp Caesar Shots** with Pickled Beans | 36

**Heirloom Cherry Tomato & Bocconcini Skewer** | 24

**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 Tender Loin Sliders** with Black Garlic Aioli | 50

**Vegetable Samosas** with Mango Chutney | 26

**Mini Beef Wellingtons** with Horseradish Aioli | 40

**Duck Confit Croquettes** with Sour Cherry Jam | 36

**Chicken Satay Skewers** with Peanut Soy Sauce | 34

**Butter 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 Hoi Sin Sweet Chili Sauce | 24

**BBQ Pulled Pork Sliders** with Cole Slaw | 35

**Snow Crab Cakes** with a Japanese Aioli | 42

# COCKTAIL DINNER SERVICE

## CHEF ATTENDED STATIONS

### **BEEF TENDERLOIN SLIDERS**

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

### **SHRIMP FLAMBÉ**

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

### **MAPLE BOURBON SALMON**

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

### **HERB CRUSTED LAMB RACK**

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

**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**

SERVICE OPTIONS  
FOR A COCKTAIL  
STYLE DINNER FOR  
YOUR EVENT

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

**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

# PLATED DINNER SERVICE

## **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 Honey Balsamic Vinaigrette

**Siraia Caesar** with Baby Romaine, Pancetta Chips, Flaked Parmesan

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

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

## **ENTRÉE (CHOICE OF TWO ENTRÉE'S)**

**Smoked Beef Striploin** with Red Wine & Rosemary Jus

**Chicken Supreme** with Fresh Thyme Jus

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

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

| **Additional 8pp**

### **\*Dietary Restriction Options**

**Portobello Mushroom Stack** with Grilled Vegetables, Smoked Tempeh, & Roasted Red Pepper Sauce - **Vegan**

**Mushroom Ravioli** with Grilled Vegetables & Fire Roasted Tomato Sauce - **Vegetarian**

## **DESSERT (CHOOSE ONE)**

**NY Style Cheesecake** with Caramel Sauce

**Dark Chocolate Torte** with Raspberry Coulis

**Warm Apple Blossom** with Vanilla Sauce

**Maple Crème Brule** a Creamy Vanilla Custard with Maple Essence

**Dessert Buffet** of Fresh Bakery Cakes, Pies, & Pastries

| **Additional 8pp**

# BUFFET DINNER SERVICE

## CARVED ENTRÉE (CHOOSE ONE)

**Alberta Prime Rib** with Yorkshire Pudding, Au Jus & Horseradish | 80

**Smoked Alberta Beef Strip Loin** with Red Wine Demi Glaze | 70

## THE CARVED ENTRÉE INCLUDES THE FOLLOWING:

### HOT ENTRÉE (CHOOSE ONE)

(Add Additional Entrée | 8PP)

**Chicken Supreme** with Fresh Thyme Jus

**Herb Crusted Pork Loin** with Maple Brandy Glaze

**Steelhead Salmon Medallions** with 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, Creamy Garlic Dressing
- Baby Spinach with Toasted Almonds, Goat Cheese, Craisins, Balsamic Fig Dressing
- Chef Selection of Seasonal Fresh Vegetables
- Roasted Baby Potatoes
- Baked Pasta with Fire Roasted Tomato Sauce Topped with Roasted Peppers & Artichokes

## CHEF'S DESSERT TABLE

- Seasonal Fresh Fruit Platter
- Assortment of Fresh Bakery Cakes, Pies, & Pastries

BUFFET SERVICE IS AVAILABLE FOR EVENTS OF 35 GUESTS OR MORE. PRICE PER GUEST IS BASED ON THE CARVED ENTRÉE CHOICE

## 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, Candied Salmon served with Accompaniments, Breads, & Crackers | 8 PP

**Chilled Prawn Platter** with Cocktail Sauce & Lemon Wedges | 7 PP

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

# LATE NIGHT RECEPTION SELECTIONS

LATE NIGHT SELECTIONS  
REQUIRE A MINIMUM ORDER  
OF 25 GUESTS PER OPTION

## **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

## **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

## **Chocolate Fountain | 15 Per Guest**

Fruit Skewers, Marshmallows, Pretzels

# BAR OPTIONS

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WINE  
LIST

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BAR  
LIST

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SIGNATURE  
COCKTAILS

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BAR  
ENHANCEMENTS

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NON-ALCOHOLIC  
ENHANCEMENTS



## THE MENU

BEER	WINE
Double Peak Mount Caskmore	Red
Double Peak Mount Brew	Bravo Step Pinot Noir
Red Life	2. Lake Cypress Merlot
Alexander Kaffir	Argento Malbec
Guinness	Murphy Grande Cabernet Sauvignon
Village (El Brown) Blonde	EGG
Village Cider	Bravo Step Rose
CANALSOUTH (330ml)	WHITE
Kokanee	Bravo Step Sauvignon Blanc
Buckwheat	2 Lake Cypress Chardonnay
Red Light	Bonnie Pinot Grigio
Canoe	Lake Landing
Muskoka Ultra	
Crown Original	
Famous White The Hook	
Red Raspberry	
Longhopper Lemon	
Molly's Cask (original/spicy)	
CLASSIC HIGHBALLS	
Old	
Sevens Vanilla & Rose	
Crown Royal Red Raspberry	
Captain Morgan	

## Signature Drinks

<b>TOMBSTONE PILEDRIVER</b>	Code 66
MEXICAN MULE	MARGARITA
Tequila, Ginger Beer, Simple Syrup, Lime	Tequila, Triple Sec, Lemon & Lime Juice, Simple Syrup



# WINE LIST

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## **BAR/GLASS POUR (6OZ) | 9, (BOTTLE | 48)**

Campagnola Pinot Grigio  
Villa Rocca Sauvignon Blanc  
Cigar Box Pinot Noir  
Villa Rocca Merlot

## **WHITE & ROSE BOTTLE LIST**

Noble Ridge Pinot Grigio | 55  
Cable Bay Sauvignon Blanc | 55  
Poplar Grove Chardonnay | 57  
Corryton Burge Riesling | 55  
La Petite Perriere Rose | 50

## **RED BOTTLE LIST**

Château Haut Bel Air Merlot | 54  
Lan Crianza | 54  
Laurent Muquel Solas Pinot Noir | 55  
Corryton Burge Barossa Cabernet | 55  
Campagnola Ripasso | 54

## **SPARKLING**

Arnaces Prosecco | 54

# BAR LIST

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## **DOMESTIC AND IMPORT BEER & COOLERS (355ML CANS) | 9:**

Sandbagger Lemon  
Sandbagger Transfusion  
You Bet Hard Ice Tea  
Ole Paloma  
Corona Cero NA  
Guinness Zero  
Village CRFT Pale Ale NA

## **SEASONAL DRAFT (16OZ) | 9:**

Village Blonde  
Fernie Project 9 Pilsner  
Fernie Ridge Walk Red Ale  
Fernie Hit the Deck IPA  
Origin Mexican Lager  
Origin Raspberry  
Pabst Blue Ribbon  
Kilkenny

## **WELL LIQUOR (1OZ) | 8:**

Smirnoff Vodka  
Captain Morgan White/Dark/Spiced  
Crown Royal  
Tanqueray Gin

## **PREMIUM | 10:**

Johnnie Walker Black  
El Tequileno Reposada

All prices are subject to an 18% Service Charge and 5% GST

# SIGNATURE COCKTAILS

ADD A PERSONAL TOUCH TO YOUR CELEBRATION BY ADDING SIGNATURE COCKTAILS. CHOOSE FROM OUR SELECTIONS BELOW THAT REFLECT “HIS” AND “HER” .

## COCKTAILS:

Strawberry Mojito 2oz | **13**

Blue Bird 2oz | **13**

French 75 | **12**

Negroni 3oz | **14**

Traditional Margarita 2oz | **14**

Sangria Red or White (by the pitcher) | **65**

- **Sparkling Toast** ... Serve some celebratory bubbles at your cocktail hour once you've tied the knot, welcome guests to the reception with a glass, or save it for a special toast during speeches
- **Campagnola Arnaces Prosecco** | **54**  
(Purchased by the Bottle)

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Service Charge and 5% GST

## 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 each**

Choose from Citrus, Cucumber & Mint, or Cranberry

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

# NON-ALCOHOLIC BEVERAGE ENHANCEMENTS

Coffee:

Small Pot - 8 Guests | **25**

Large Pot - 25 Guests | **75**

Reception Welcome Mocktail or Celebratory Toast | **Priced per Bottle**

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

Kids Drink Station | **Prices vary**

(Variation of options available, inquire with Sirocco Staff)

**A selection of pop & juice is available**

The Sirocco team will work with you to create the best experience for your celebration!

Our team will be there every step of the way to help you with your event, ensuring everything runs smoothly. From booking your event until the last dance of the night, we're here to assist with planning every detail.

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.

All prices are subject to an 18% Service Charge and 5% GST