



Sirocco Golf Club

PRIVATE EVENTS PACKAGE

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Foothills, Alberta

MENU OPTIONS

BREAKFAST

BUFFET
SERVICE

LUNCH

BUFFET
SERVICE

APPEZTIZER
& PLATTER
SELECTION

COCKTAIL
DINNER
SERVICE

PLATED
DINNER
SERVICE

BUFFET
DINNER
SERVICE

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

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, 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

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

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

WINE
LIST

BAR
LIST

SIGNATURE
COCKTAILS

BAR
ENHANCEMENTS

NON-ALCOHOLIC
ENHANCEMENTS



THE MENU

BEER	WINE
Double Peak Mount Caskmore	Red
Double Peak Mount Brew	2 Lahr Cypress Merlot
Red Life	Argenta Malbec
Alexander Kaffir	Murphy Grande Cabernet Sauvignon
Guinness	EGG
Village (El Brown) Blonde	Brown Step Rose
Village Cider	WHITE
CANALSOUTH (330ml)	Brown Step Sauvignon Blanc
Kokanee	2 Lahr Cypress Chardonnay
Buckwheat	Bonnie Post Origin
Red Light	Lola Paring
Corona	COCKTAILS
Muskah Ultra	BROCCO SINGHA, Choice of Red or White Wine (1oz), 1oz Orange
Crown Original	Liquor, Lemon & Lime Juice, Simple
Ferns What The Heck	Syrup, Splash of Soda, Fresh Fruit
Red Raspberry	FRUIT & GINGER, 2oz Peach's,
Longhopper Lemon	Ginger Ale, Bitters, Cucumber Slice
Molly's Cooon (original/spicy)	Fruit, Mint
CLASSIC HIGHBALLS	LEMON & GINGER, 1oz Grey Goose
1oz	Whisky, Lemonade, Fresh Soda,
Sevenson Vanilla & Rose	Strawberries, 1oz Lemon
Crown Royal Blue Tequila/Lime	
Captain Morgan 1.5oz Rum	

Signature Drinks

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



WINE LIST

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

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