
CATERING MENU - BUFFET BREAKFASTS

Available between 7:00am and 11:00am with the exception of the Heritage Harvest Brunch

The Working Breakfast

Heritage breakfast sandwich
Farm fresh egg, capicola ham and cheddar cheese
in an English muffin

Individual fruit and yogurt parfaits

Fresh baked fruit Danishes

Assorted chilled juices

Locally roasted coffee and tea selection

\$19

Cottage Breakfast

Cinnamon raisin French toast

Scrambled eggs with cheddar cheese and chives

Gluten free chicken and apple sausage

Country style hashbrowns

Seasonal fresh fruit

Fresh baked muffins

Assorted chilled juices

Locally roasted coffee and tea selection

\$21

Country Farm House Breakfast

Minimum of 20 guests

Buttermilk pancakes with Canadian maple syrup

Scrambled eggs with cheddar cheese and chives

Gluten free Spolumbo's maple sausage and bacon

Country style hash browns

Seasonal fresh fruit

Individual fruit yogurt

Fresh *Alberta Bakery* muffins, Danish, scones and croissants,
butter and fruit preserves

Assorted chilled juices

Locally roasted coffee and tea selection

\$24



Heritage Harvest Brunch

Available between 9:00am and 2:00pm in all venues
(with the exception of our tents). Minimum of 30 guests.

Carved brown sugar glazed gammon ham

Canadian back bacon eggs Benedict

Belgian sugar waffles with fruit compote, maple syrup and
vanilla whipped cream

Scrambled eggs with cheddar cheese and chives

Gluten free Valbella breakfast sausage and bacon

Rosemary roasted tomato and baby potato hash

Smoked salmon platter with red onions and capers

Cobb salad with iceberg lettuce, blue cheese, bacon, shredded
cheddar cheese, hard boiled egg and ranch dressing

Baby kale and quinoa salad with dried blueberries, mandarin
oranges, toasted almonds and grapefruit blush dressing

A selection of Canadian and European cheese with crackers

Fresh baked *Alberta Bakery* muffins, Danish, scones
and croissants, butter and fruit preserves

Petit French pastries, macaroons and fruit tarts

Seasonal fresh fruit

Assorted chilled juices

Locally roasted coffee and tea selection

\$36

Continental Breakfast

Fresh *Alberta Bakery* pastries - muffins, Danish, scones and
croissants, butter and fruit preserves

Individual fruit yogurt

Seasonal fresh fruit

Assorted chilled juices

Locally roasted coffee and tea selection

\$17

Breakfast Additions

Omelette station — \$6 per person

Cheddar cheese, scallions, red peppers, sliced cremini
mushrooms and smoked ham

Eggs Benedict with Canadian back bacon — \$5 each

Individual fruit and yogurt parfaits — \$3 each

Chef attended carved brown sugar glazed ham — \$7 per person

Home Style Oatmeal — \$6

Milk, walnuts, raisins and brown sugar on the side

CATERING MENU - DAYTIME BREAKS AND ADDITIONS

To be ordered in conjunction with a full meal. Charged per person unless otherwise indicated.

Chips and Dip

Kettle chips, corn tortilla chips and pita chips
Southwest salsa, creamy spinach & artichoke dip and hummus dip

\$8

Heart Smart

All natural granola bars, individual yogurt drink, raisin bran muffins and seasonal fresh fruit

\$11

Coffee and Cookies

Alberta Bakery cookies including chocolate chunk, ginger molasses, oatmeal raisin and white chocolate macadamia nut
Locally roasted coffee and tea selection

\$6

Salty and Sweet

Station of individual bags of potato chips, mixed gourmet nuts, M&M's, chocolate covered pretzels and caramel popcorn

\$8

From the Garden

Locally sourced garden vegetables including carrots, radishes, peppers, cauliflower and tomatoes with creamy cucumber dill dip
Traditional hummus and crispy pita chips

\$7

Tea & Scones

Buttermilk currant and cheddar cheese scones
Creamery butter with preserves and honey
Fresh berries
Locally roasted coffee and tea selection

\$9

Nacho Bar

Corn tortilla chips, banana peppers, black olives, diced tomatoes, seasoned ground beef, salsa, sour cream and warm jalapeño cheese sauce

\$8

Charcuterie and Cheese

An assortment of Canadian and European cheeses with a selection of locally and in-house cured meats, sausage, pâtés, pickles, baguettes and crisps, grainy dijon mustard and confiture

\$9

Alberta Bakery Butter Tarts

\$18.50 per dozen

Alberta Bakery Mini Cheese Buns

\$30 per dozen

Alberta Bakery Muffins

\$33 per dozen

Alberta Bakery Mini Cinnamon Buns with Cream Cheese Icing

\$33 per dozen

Individual Assorted Fruit Yogurt

\$2 each

Happy Planet Bottled Smoothies

\$4 each

Infused Water

Watermelon Basil	50 servings	\$60.00
	25 servings	\$30.00
Citrus - lemon, lime and grapefruit	50 servings	\$60.00
	25 servings	\$30.00
Cucumber Mint	50 servings	\$60.00
	25 servings	\$30.00

Gluten Free Treats

Chocolate blueberry quinoa muffins — \$4.50 each
Gluten free brownies — \$3.50 each
Caramel short bread bars — \$3 each
Brown butter marshmallow bars — \$4 each
Gluten free banana bread — \$3 each

CATERING MENU - BUFFET LUNCHEONS

Available between 11:00am and 2:00pm. Minimum of 12 guests

The Italian Farmhouse

Gluten free vegetable minestrone soup
Gnocchi with forest mushrooms in a mascarpone cheese sauce
Spicy Spolumbo's Italian sausage with roasted red peppers and onions
Creamed polenta with basil pesto and mozzarella cheese
Arugula and tomato salad with mini bocconcini and tangerine balsamic vinaigrette
Creamy Caesar salad with shaved Parmesan cheese
Herb and sea salt crusted focaccia bread
Espresso brownies, tiramisu torte and mini panna cotta cups
Locally roasted coffee and tea selection

\$30

The Country Fair

Country style Alberta beef meatloaf
Three cheese scalloped potatoes
Forty Creek BBQ glazed chicken drumsticks
Chipotle ranch coleslaw with shredded cabbage, kale and carrots
Iceberg salad with heirloom tomatoes, cucumber, julienne carrots, red onions and lemon basil vinaigrette
Fresh baked *Alberta Bakery* cornbread muffins and creamery butter
Apple, pecan and lemon meringue pie
Locally roasted coffee and tea selection

\$31

The Corner Deli

Minimum of 20 guests
Chef's homemade soup of the day
Build your own sandwich buffet:
Italian salami, pastrami, smoked turkey breast, heritage roast beef, chicken salad, egg salad and tuna salad. Sliced tomatoes, cucumbers, butter leaf lettuce, sprouts and pickles. Sliced Swiss and cheddar cheeses. Horseradish, cranberry sauce, butter, mayonnaise, and grainy Dijon mustard.
Fresh baked *Alberta Bakery* breads and rolls
Baby kale and quinoa salad with dried blueberries, mandarin oranges, toasted almonds and grapefruit blush dressing
Artisan mixed greens with assorted dressings
Alberta Bakery assorted mini cookies, Nanaimo bars, brownies and butter tarts
Locally roasted coffee and tea selection

\$27

Coast to Coast

Sweet corn and seafood chowder
Oven roasted chicken breast with brandy peppercorn sauce
Grilled salmon with sautéed kale, capers and grilled lemons
Barley risotto with wild mushrooms and green peas
Braised red cabbage with caraway seed
Artisan green salad with assorted dressings
Cobb salad with iceberg lettuce, blue cheese, bacon, shredded cheddar cheese, hard boiled egg and peppercorn ranch dressing
Assorted pickled vegetables and relish platter
Fresh *Alberta Bakery* rolls and butter
Mini fruit tarts, mousse cups and assorted beignets
Locally roasted coffee and tea selection

\$35

From the Grill

Heritage Angus beef burgers and grilled farmers' sausage
Kaiser buns and French rolls, heirloom tomato slices, crisp green leaf lettuce, dill pickles, assorted cheese slices, garlic aioli, ketchup, mustard and jalapeño relish
Chilled baby potato and green bean salad with maple Dijon dressing
Traditional creamy macaroni salad with red onion, peppers and radish
Sea salted wedge fries and tempura onion rings
Apple, pecan and lemon meringue pie
Locally roasted coffee and tea selection

\$30

The Livingston Lunch

Chef's homemade soup of the day
Fresh baked *Alberta Bakery* breads and buns
A variety of chef inspired sandwiches with an array of fillings including chicken salad, egg salad, tuna salad, roast beef, roast turkey, black forest ham and grilled vegetables
Artisan greens with assorted dressings
Fennel coleslaw with diced Gala apples, sultana raisins and creamy poppy seed dressing
Alberta Bakery mini cookies and dessert bars
Locally roasted coffee and tea selection

\$26

CATERING MENU - PLATED LUNCH OPTIONS

Available between 11:00am and 2:00pm in the Wainwright Hotel, Gunn's Dairy Barn, the Famous 5 Centre, Town Hall, Selkirk Gallery Room and the Founders' Lounge. A minimum of two courses must be ordered.

Soups

Smoky tomato and roasted red pepper bisque with basil crème fraîche

Charred cream of leek and potato with bacon lardon and fresh chives

\$5

Salads

Baby romaine heart drizzled with creamy garlic dressing, double smoked bacon lardon, grilled lemon and Parmesan crostini

Organic Tuscan greens, herbed goat cheese strudel, sundried blueberries, candied walnuts, oven roasted baby tomatoes with honey Dijon dressing

\$8

Desserts

Includes locally roasted coffee and tea selection

Earl Grey milk chocolate bombe with cacao nib brittle and berry coulis

Lemongrass panna cotta, sesame seed snap and passion fruit compote

Strawberry vanilla tart with tarragon and fresh whipped cream

\$7

Entrées

Pan seared Manitoba pickerel

Smoked red pepper purée
Lemon and sweet pea risotto
Seasonal vegetables

\$20

Oven roasted free range supreme of chicken

Citrus beurre blanc
Seven grain rice pilaf
Seasonal vegetables

\$21

Petite 6oz certified Angus beef filet

Rosemary demi-glace
Roasted fingerling potatoes
Seasonal vegetables

\$24

Roasted vegetable strudel

Seasonally inspired vegetables roasted with pumpkin seed oil and baked in puff pastry with pesto and goat cheese

\$17



CATERING MENU - BUFFET DINNERS

Entrées

Roasted striploin of certified Angus beef

Grainy Dijon mustard and horseradish
Brandy peppercorn demi-glace

\$55

Applewood smoked BBQ pork loin

Grainy mustard demi-glace

\$49

Roasted *Harmony Farms* prime rib of Alberta beef

Crusted with rosemary and sea salt
Grainy Dijon mustard and horseradish
Rosemary au jus

\$57

Please choose one of the following additional entrées for your Buffet

Free range grilled chicken breast

Orange ginger sauce

Cedar plank salmon

Maple mustard glaze

Butternut squash ravioli

Fire roasted tomato and basil ragu

Grilled vegetable gratin

Eggplant, peppers, zucchini & onions
Tomato purée and Parmesan cheese

Included with your Buffet

Fresh *Alberta Bakery* cocktail rolls and creamery butter

Oven roasted baby red potatoes with garlic, sea salt
and olive oil

An assortment of fresh seasonal vegetables

Tuscan style mixed greens with assorted dressings

Cavatappi pasta salad with roasted red peppers,
dried cranberries, feta cheese and vinaigrette

Assorted pickled vegetables and relish platter

Assorted French pastries, seasonal pies and tortes

Seasonal fresh berries and fruit platter

Locally roasted coffee and tea selection

CATERING MENU - DELUXE BUFFET DINNERS

Available for a minimum of 40 guests

Entrées

Roasted striploin of certified Angus beef

Dijon mustard and horseradish
Green peppercorn sauce

\$59

Applewood smoked BBQ pork loin

Grainy mustard demi-glace

\$55

Roasted *Harmony Farms* prime rib of Alberta beef

Crusted with rosemary and sea salt
Dijon mustard and horseradish
Rosemary au jus

\$60

Please choose two of the following additional entrées for your Buffet

Oven roasted supreme of chicken

Roasted red peppers and cremini mushrooms with
balsamic reduction

Cedar plank salmon

Maple mustard glaze

Maple brined heritage turkey breast

Traditional leek and sundried cranberry stuffing
Sage pan gravy

Butternut squash ravioli

Caramelized onion and walnut beurre blanc

Grilled vegetable gratin

Eggplant, peppers, zucchini and onions
Tomato purée and Parmesan cheese

Included with your Deluxe Buffet

Fresh *Alberta Bakery* rolls and creamery butter

Oven roasted baby red potatoes with garlic, sea salt and
olive oil

An array of seasonal vegetables

Asian sesame noodle salad with julienned vegetables and
sweet & sour vinaigrette

Tuscan style mixed green salad with assorted dressings

Fennel coleslaw with Gala apples, sultana raisins with a
creamy poppy seed dressing

Baby tomato salad with buffalo mozzarella, red onion and
basil vinaigrette

Canadian and European cheese platter with crackers and
crisps

Assorted pickled vegetables and relish tray

Seasonal fresh berries and fruit platter

Assorted French pastries and squares, seasonal pies, tortes
and cake pops

Locally roasted coffee and tea selection

CATERING MENU - PLATED DINNERS

Available in Gasoline Alley, the Wainwright Hotel, Gunn's Dairy Barn, the Famous 5 Centre, and the Founders' Lounge.
All meals include group choice of one entrée, group choice of soup OR salad, group choice of dessert, fresh baked Alberta Bakery rolls and creamery butter, locally roasted coffee and tea selection. Add an additional soup OR salad OR Chef's choice of sorbet for \$7.00 per person. Should you wish to offer guests a second entrée choice, please speak with your Event Planner prior to your event.

Entrées

Grilled Atlantic salmon filet

Creamy Parmesan and rosemary polenta
Olive, caper and red pepper tapanade
Seasonal vegetables

\$47

Pan seared Manitoba pickerel

Smoked red pepper purée
Lemon and sweet pea risotto
Seasonal vegetables

\$46

Slow roasted Alberta pork tenderloin

Braised red cabbage with Gala apples
Fingerling potatoes, Big Rock Rock Creek cider jus
Seasonal vegetables

\$46

Oven roasted free range supreme of chicken

Stuffed with wild mushrooms and ricotta
Sage and chardonnay velouté
Citrus scented seven grain rice pilaf
Seasonal vegetables

\$51

Slow roasted *Harmony Farms* prime rib of beef

Rosemary infused au jus
Mini herb Yorkshire pudding
Horseradish whipped potato
Seasonal vegetables

\$58

Peppercorn crusted tenderloin of certified Angus beef

Red currant jus
Roasted parsnip purée
Black truffle potato pavé
Seasonal vegetables

\$60

Vegetarian Entrées

Must be pre-arranged with your Event Planner.

Roasted vegetable strudel

Seasonally inspired vegetables roasted with pumpkin seed oil and baked in puff pastry with pesto and goat cheese

Butternut squash ravioli

Fire roasted tomato and basil ragu

Grilled vegetable ratatouille (vegan option)

Olive oil drizzle

\$40 each

Soups

Roasted cauliflower with toasted pine nuts and sultana raisins

Smoky tomato and roasted red pepper bisque with basil crème fraîche

Charred cream of leek and potato soup with bacon lardon and fresh chives

Roasted onion soup with julienne prosciutto and aged Gruyère crostini

Salads

Arugula and baby kale, striped beets, radish, pickled onion and pea shoots with green goddess dressing

Baby romaine heart drizzled with creamy garlic dressing, double smoked bacon lardon, grilled lemon and Parmesan crostini

Organic Tuscan greens, herbed goat cheese strudel, sundried blueberries, candied walnuts, oven roasted baby tomatoes with honey Dijon dressing

Butterleaf wedge salad with blue cheese, diced Gala apple, slivered red onion and heirloom tomato with white balsamic lemon and basil vinaigrette

Desserts

House made by Heritage Park's Pastry Chef

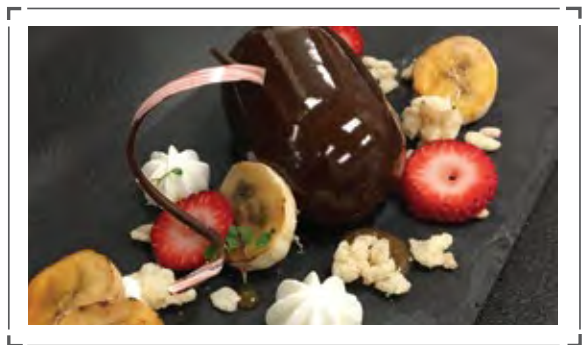
Strawberry vanilla tart with tarragon and fresh whipped cream

Crème fraîche cheesecake, raspberry coulis and pâte de fruit

Earl Grey milk chocolate bombe with cacao nib brittle and berry coulis

Lemongrass panna cotta, sesame seed snap and passion fruit compote

Chocolate stout cake with warm caramel sauce and fresh berries



CATERING MENU - BARBECUE TENT MENUS

Available in the Chautauqua Tent and Celebration Tent
Victoria Day long weekend to Thanksgiving long weekend

Buffet Breakfast

Available between 7:00am and 11:00am

The Early Riser

Buttermilk pancakes with butter and syrup

Breakfast links

Fresh baked *AA Alberta Bakery* muffins, Danish, scones and croissants, butter and fruit preserves

Fresh cut fruit salad

Assorted chilled juices

Locally roasted coffee and tea selection

\$18



Buffet Luncheons

Available between 11:00am and 2:00pm

Hosted soft drinks or juices may be added to your menu for \$2.50 each and will be charged on a consumption basis.

The Urban Cowboy

Prime rib beef burgers, jumbo steamed all beef hot dogs

Bakery fresh buns, green leaf lettuce, tomato, pickle slices, red onion, cheddar cheese, mustard, relish and ketchup

Vegetarian campfire baked beans and assorted kettle chips

Garden greens with assorted dressings

Creamy baby red potato salad

Assorted *Alberta Bakery* dessert bars

Fresh cut fruit salad

Locally roasted coffee and tea selection

\$28

The Ranch Hand

Slow roasted AAA Alberta beef striploin

Grainy Dijon mustard and horseradish

Forty Creek BBQ chicken drumsticks

Fresh baked Alberta Bakery rolls with butter

Oven roasted baby red potatoes with sea salt and olive oil

Roasted rainbow carrots

Traditional creamy macaroni salad with red onion, peppers and radish

Garden greens with assorted dressings

Alberta Bakery dessert bars

Fresh cut fruit salad

Locally roasted coffee and tea selection

\$32

ADD ON:

Tasty Treat — \$3+GST

Available May through October during Village operating hours. Vouchers provided.

Redeem voucher for one of the following:

Ice cream cone, popcorn, candy floss OR two Alberta Bakery cookies

CATERING MENU - BARBEQUE TENT MENU - BUFFET DINNERS

Available in the Chautauqua Tent and Celebration Tent
Victoria Day long weekend to Thanksgiving long weekend

Entrées

Roasted striploin of certified Angus beef

Dijon mustard and horseradish

\$54

Harmony Farms prime rib of Alberta beef

Crusted with rosemary and sea salt
Grainy Dijon mustard and horseradish

\$56

Barbecued New York striploin steak

10oz AAA Alberta beef

\$55

Please choose one of the following additional entrées for your Buffet

Oven roasted supreme of chicken

Orange ginger sauce

Cedar plank salmon

Maple mustard glaze

St. Louis style barbecued pork ribs

Braised with Forty Creek BBQ sauce

Butternut squash ravioli

Fire roasted tomato and basil purée

Included with your Buffet

Fresh *Alberta Bakery* cocktail rolls and creamery butter

Oven roasted baby red potatoes with garlic, sea salt and olive oil

An assortment of fresh seasonal vegetables

Tuscan style mixed greens with assorted dressings

Traditional creamy macaroni salad with red onion, peppers and radish

Assorted pickled vegetables and relish tray

A variety of squares, seasonal fruit pies and assorted cakes

Seasonal fresh berries and fruit platter

Locally roasted coffee and tea selection



CATERING MENU - SET COCKTAIL RECEPTION

The Bite

Minimum of 30 guests. 16 pieces per person.
Available in all venues with the exception of our tents.

Chef attended station choice of:

Slow roasted striploin of AAA Alberta beef

Seasoned with rosemary and sea salt
Carved onto assorted small artisan buns
Gourmet mustard, truffle aioli and horseradish

\$51

OR

Roasted tenderloin of certified Angus Alberta beef

Seasoned with rosemary and sea salt
Carved onto assorted small artisan buns
Gourmet mustard, truffle aioli and horseradish

\$53



Included with your cocktail reception

Bacon wrapped bocconcini cheese

Served with tomato pesto

Vietnamese shrimp salad rolls

Satay sauce and sriracha

Mushroom risotto balls

With porcini mushrooms and Asiago cheese

Spicy beef empanada

Chimichurri sauce

Spanakopita

Spinach and feta cheese in phyllo pastry

Citrus glazed Atlantic salmon gravlax

Served on an Asian spoon with chili vinaigrette

Brie and red pepper relish

Placed on a cranberry and hazelnut crisp

Fresh fruit skewers

Assorted French pastries and mini cupcakes

Locally roasted coffee and tea selection



CATERING MENU - SET COCKTAIL RECEPTION

The Cruiser

Minimum of 40 guests. 22 pieces per person.
Available in all venues with the exception of our tents.

Chef attended station choice of:

Slow roasted striploin of AAA Alberta beef

Seasoned with rosemary and sea salt
Carved onto assorted small artisan buns
Gourmet mustard, truffle aioli and horseradish

\$55

OR

Roasted tenderloin of certified Angus Alberta beef

Seasoned with rosemary and sea salt
Carved onto assorted small artisan buns
Gourmet mustard, truffle aioli and horseradish

\$59



Included with your cocktail reception

Sautéed jumbo prawns (Chef attended station)

Shallots, garlic, fresh herbs, lemon butter,
flambéed with tequila

Sweet and sour pineapple chicken skewer

Lightly coated with rice flour

Basil infused Italian style beef meatballs

Roasted tomato marinara

Double smoked bacon and spinach mini quiche

Baked in puff pastry with Fontina cheese

Braised duck confit crostini

With sour cherry compote & micro greens

Crispy tempura shrimp

Seasoned with salt and pepper

Caprese skewers

Cherry tomatoes and mini bocconcini cheese with basil and
balsamic reduction

Mini vegetarian samosas

Cilantro and mint chutney

Mini grilled cheese sandwich

Jalapeno jack cheddar

Rustic baked triple crème brie wheel

Caramelized onion and fig

Charcuterie and cheese

An assortment of Canadian and European cheeses with a
selection of locally and in-house cured meats, sausage, pâtes,
baguettes, crisps and confiture

Fresh vegetable platter

Carrots, radishes, peppers, cauliflower and tomatoes with
cucumber yogurt dip

Seasonal fresh berries and fruit platter

Mini Alberta Bakery cookies

Mini dark chocolate pot de crème, macaroons, assorted mini
beignets and cake pops

Locally roasted coffee and tea selection



CATERING MENU - HORS D'OEUVRES

Your Catered Event Planner will assist you with selecting the appropriate quantities. Minimum order of 3 dozen per menu item is required.
Served buffet style except where indicated. Select items can be passed; a labour fee will apply. Ask your event planner for details.

Cold Selections

Classic devilled eggs

Paprika, radish and fresh chives
\$28 per dozen

Fresh tomato and avocado tart

with goat cheese and micro greens
\$32 per dozen

Whipped brie and candied walnuts

in a cucumber cup, drizzled with honey
\$30 per dozen

Roasted vegetable and Boursin pinwheel

Baked in puff pastry
\$28 per dozen

Dungeness crab salad with tarragon

served on a roasted corn blini with micro greens
\$41 per dozen

Brie & red pepper relish

on a cranberry and hazelnut crisp
\$30 per dozen

Prosciutto wrapped pickled asparagus spears

Herbed Boursin cheese
\$34 per dozen

Assorted sushi and maki rolls

Pickled ginger, wasabi and soya sauce
\$47 per dozen

Assorted selection of vegetarian maki rolls

Pickled ginger, wasabi and soya sauce
\$38 per dozen

Classic poached shrimp

Seafood cocktail sauce
\$41 per dozen

Mediterranean skewer

Garlic stuffed olive, soppressata salami, pickled onion and mini bocconcini with lemon, oregano and olive oil
\$36 per dozen

Livingston Garden pickled vegetable skewer

Pickled artichoke, onion, grape tomato and Nicoise olive with a balsamic glaze
\$36 per dozen

Roasted garlic hummus cup

with a red pepper triangle
\$34 per dozen

Hot Selections

Mini vegetarian spring roll

Orange ginger sauce
\$25 per dozen

Spicy beef empanada

Chimichurri sauce
\$38 per dozen

Spanakopita

Spinach and feta cheese in phyllo pastry
\$36 per dozen

Braised short rib sliders

Grilled onions and horseradish aioli served on a mini ciabatta bun
\$42 per dozen

Basil infused Italian style beef meatballs

Roasted tomato marinara
\$40 per dozen

Mini grilled ham and cheese sandwich

Capicola ham and Gruyère cheese
\$34 per dozen

Bacon wrapped scallops

\$38 per dozen

Thai chicken satay

Red curry sauce
\$36 per dozen

Rustic baked triple crème brie wheel

Caramelized onion and fig

10 inch wheel – \$99

18 inch wheel – \$155

Hand pressed Alberta Beef sliders

Forty Creek BBQ sauce, caramelized onions, aged cheddar cheese. Served on a craft beer hamburger bun

\$42 per dozen

Pork and chicken gyoza

Sweet chili soy

\$39 per dozen

Vegetarian dim sum blossoms

Hot chili garlic sauce

\$36 per dozen

CATERING MENU - HORS D'OEUVRES STATIONS

Your Catered Event Planner will assist you with selecting the appropriate quantities.

Stations

Available for a minimum of 40 guests.
Charged per person unless otherwise indicated.

Fifties style float bar

Assorted bottles of old fashioned soda
Vanilla ice cream
\$6.00
Add 1oz of liquor for an additional \$6.50

Belgian chocolate fountain

With chopped assorted fresh fruit, banana bread and Rice Krispie squares
\$10

Antique popcorn wagon

\$100 flat fee
\$2.50 per bag



Chef Attended Stations

Available for a minimum of 40 guests.
Charged per person unless otherwise indicated.

Oyster bar

Minimum 5 dozen
Selection of fresh shucked East & West Coast oysters with citrus mignonette, hot sauces and lemon wedges
\$40 per dozen

Carved striploin of AAA Alberta beef

Carved onto assorted artisan buns
Dijon mustard and horseradish
\$12

Sautéed jumbo prawns

Shallots, garlic, fresh herbs, lemon butter, flambéed with tequila
\$10

Braised beef short rib ragout

With a cabernet reduction over whipped potato
\$10

Cavatappi pasta tossed with double smoked bacon and peas

Served with a roasted garlic crème sauce
\$10

Penne pasta with sundried tomatoes and asparagus

Served with fresh herbs, garlic and butter
\$10

Atlantic lobster mac and cheese

Gruyère, aged cheddar cheese sauce
Rosemary panko crust
\$11

CATERING MENU - A LA CARTE MENU ENHANCEMENTS AND LATE NIGHT SNACKS

Available in addition to your menu selections. Hot food items available until 11:00pm.
Charged per person unless otherwise indicated. To be ordered in conjunction with a full meal.

Build your own poutine station

Shoestring fries, chicken gravy, cheese curds, bacon bits and green onions

\$9

Belgian chocolate fountain

Minimum 40 guests

With chopped assorted fresh fruit, banana bread and Rice Krispie squares

\$10

Gourmet flat bread

Capicola and pineapple

Pepperoni and forest mushroom

Quattro formaggio

BBQ chicken, red onion and bacon

Customize your own

Half slab (24 slices) – \$70

Whole slab (48 slices) – \$125

Mini all beef hot dog station

Ketchup, mustard, relish, sauerkraut, banana peppers and onions

\$30 per dozen

Nacho bar

Corn tortilla chips, banana peppers, black olives, diced tomatoes, seasoned ground beef, salsa, sour cream and warm jalapeño cheese sauce

\$8

Charcuterie and cheese

An assortment of Canadian and European cheeses with a selection of locally and in-house cured meats, sausage, pâtés, pickles, baguettes and crisps, grainy Dijon mustard and confiture

\$9

Build your own deli sandwich

An assortment of sliced deli meats, Swiss and cheddar cheese, butter, mayonnaise, mustard, bread & butter pickles and Alberta Bakery white and whole wheat tray buns

\$9

Chips & Dip

Kettle chips, corn tortilla chips and pita chips

Southwest salsa, creamy spinach & artichoke dip and hummus dip

\$8

Crisp vegetable sticks

Baby carrots, radishes, celery, cauliflower and other seasonal veggies with creamy cucumber dill dip

\$5

Sweet Tooth

Assorted mini beignets, butter tarts, macaroons and French pastries

\$10

Salty and Sweet

Station of individual bags of potato chips, mixed gourmet nuts, M&M's, chocolate covered pretzels and caramel popcorn

\$8

Canadian cheese tray with crackers - \$7

Seasonal fresh berries and fruit platter - \$7

Assorted triangle and pinwheel sandwiches - \$9

Assorted Alberta Bakery cookies and squares - \$8

Popcorn - \$2.50 per bag

Pretzels - \$3

Peanuts - \$3

Gourmet mixed nuts - \$5

Guest Favours

Available in addition to your menu selections as a memento.
Ask your Catered Event Planner about other options.
Prices may vary. GST will be added. 18% gratuity will not apply.

Mini old fashioned jam - \$1.95 each

Heritage Park's homemade fudge - \$4 per ¼ lb piece

Old fashioned candy sticks - \$0.50 each

Individually wrapped cake pops - \$2.25 each

Alberta Bakery butter tarts - \$2.00 each

Signature Alberta Bakery gingerbread man - \$2.00 each

Salt water taffy - \$4.00 small bag

Chocolate dipped shortbread cookies - \$2.50 each

Assorted homemade chocolates

Minimum 3 weeks notice required, subject to availability

\$4.00 for a package of 2

\$7.00 for a package of 4

Dark chocolate dipped long stemmed strawberries

Minimum 3 weeks notice required

\$28.00 per dozen

CATERING MENU - BEVERAGES

Service of alcoholic beverages is subject to service of food. All liquors and liqueurs are 1 oz. shots.
Single malt Scotches are available with prior arrangement; prices may vary.

Beverages

Coffee or tea urn	60 cups	\$99.00
Coffee or tea pot	10 cups	\$21.00
Hot chocolate urn	60 cups	\$99.00
Hot chocolate pot	10 cups	\$21.00
Apple cider urn	60 cups	\$99.00
Apple cider pot	10 cups	\$21.00
Old fashioned lemonade or fruit punch	per 50 servings	\$95.00
Add bourbon or vodka	per 50 servings	\$195.00
Champagne punch	per 50 servings	\$175.00



Host Bar —

Host pays for bar consumption on a per drink basis.
A bartender charge of \$25 per hour (minimum 3 hours) will apply only if total beverage sales amount to less than \$300.

Cash Bar —

Guests purchase provided beverage tickets.
A bartender charge of \$25 per hour (minimum 3 hours) will apply only if total beverage sales amount to less than \$400.

		Host Bar	Cash Bar
Bottled water		\$2.75	\$3.00
Sparkling water	330ml	\$3.00	\$3.25
Soft drinks		\$2.75	\$3.00
Chilled juices	orange, apple, cranberry	\$2.75	\$3.00
Highballs house brand	1 oz	\$6.50	\$6.75
Highballs premium brand	1 oz	\$7.00	\$7.25
Domestic beer	per bottle	\$6.50	\$6.75
Imported beer	per bottle	\$7.00	\$7.25
Local Craft Beer	per bottle	Ask Event Planner	Ask Event Planner
House, Red or White wine	5 oz glass	\$6.50	\$6.75
Wine list selections	5 oz glass	Ask Event Planner	Ask Event Planner
Coolers and ciders	per bottle	\$6.50	\$6.75
Liqueurs	1 oz	\$7.00	\$7.25

Want something unique? Ask your Event Planner how we can customize a cocktail exclusive to your event.

CATERING MENU - WINE

Red

Mission Hill Pinot Noir	Okanagan Valley, Canada	\$49
Cedar Creek Merlot	Okanagan Valley, Canada	\$50
Tinhorn Creek Cabernet Franc	Okanagan Valley, Canada	\$56
Red Rooster Cabernet Merlot	Okanagan Valley, Canada	\$46
Shooting Star Scarlet Red	California, USA	\$45
Pioneer Cabernet Sauvignon	California, USA	\$48
Durigutti Malbec	Argentina	\$39
Water Wheel Memsie Homestead Shiraz	Australia	\$36
Marchese Gondi Chianti San Giuliano	Tuscany, Italy	\$53
Domaine Lafond Côtes du Rhône	France	\$45



White

Mission Hill Pinot Grigio	Okanagan Valley, Canada	\$41
Tinhorn Creek Chardonnay	Okanagan Valley, Canada	\$50
1884 Reservado Viognier	Argentina	\$41
Kim Crawford Sauvignon Blanc	New Zealand	\$45
Water Wheel Bendigo Blanc	Australia	\$36
St Urbanshof Estate Riesling	Germany	\$40
Köster-Wolf Spättesse Riesling	Germany	\$40



Rose

Domaine Montrose	France	\$43
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Sparkling

Jacques Reynard Brut	California, USA	\$31
Val D'Oca Valdobbiadene Prosecco Wine	Italy	\$49
Segura Viudas Brut Reserva	Spain	\$37
Domaine Rosier Cuvée Ma Maison Rosé	France	\$45



EXHIBITS, SHOPS, RIDES AND ADMISSION

Exhibits, shops and rides may be booked from 6:30pm, May through October in conjunction with a catered event, weather and daylight permitting. Minimum fourteen (14) days advance booking required.

S.S. Moyie Paddlewheeler

AVAILABLE JUNE 2019

Set sail on Calgary's only paddlewheeler and enjoy breathtaking views of the Rocky Mountains and downtown Calgary from the waters of the Glenmore Reservoir. The S.S. Moyie will sail rain or shine, and will only be cancelled in the event of dangerous sailing conditions. * The S.S. Moyie start date is dependent on the Glenmore Reservoir water level and conditions.

CAPACITY: Passengers 200
Bar Service 100
Seated Ceremony 90

RATE: \$825^{+GST} per hour or any portion thereof

WAITING TIME: \$200^{+GST} per hour or any portion thereof, from 6:30pm

Steam Train

Give your guests a private ride on Heritage Park's authentic steam train. You'll experience the Park's natural beauty as the train charges over its mile long track.

CAPACITY: 3 cars of 75 passengers each

RATE: \$925^{+GST} per hour or any portion thereof

WAITING TIME: \$300^{+GST} per hour or any portion thereof, from 6:30pm

Conklin Lakeview Amusements Antique Midway

Your guests will love the thrills and excitement of the Park's old-fashioned midway rides.

Bowness Carousel	Ferris Wheel
The Whip	Dangler Swings
Caterpillar	Baby Eli Ferris Wheel (7 years & under)

RATE: \$215^{+GST} per ride per hour or any portion thereof (except the Ferris Wheel)
\$255^{+GST} for Ferris Wheel per hour or any portion thereof

WAITING TIME: \$60^{+GST} per ride per hour or any portion thereof,
from 6:30pm

Conklin Lakeview Amusements Midway Games

Our historical midway games are guaranteed to bring out some fun and friendly competition among your guests. Includes games with prizes*

Clown Pitch	Milk Bottle Knockdown	Go Fishing (6 years and under)
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RATE: \$175^{+GST} per hour or any portion thereof*

HERITAGE PARK PRIZES: Tickets are \$2 per play and are available on a hosted or a cash basis

*Provide your own prizes: No ticket fee



EXHIBITS, SHOPS, RIDES AND ADMISSION

Exhibits, shops and rides may be booked from 6:30pm, May through October in conjunction with a catered event, weather and daylight permitting. Minimum fourteen (14) days advance booking required.

Exhibits and Retail Shops

Let guests explore a few of our priceless historical homes, businesses or shops after hours, starting at 6:30pm. Each is staffed by costumed interpreters and will be in full operation.

Historical Village Exhibits

Flett's Blacksmith Shop
Barons Snooker Parlour
Railway Roundhouse
Prince House
Strathmore & Bow Valley Standard
Burnside Ranch House
Montefiore Institute

Other exhibits upon request:

Historical Village Shops
Vulcan Ice Cream Parlour
Alberta Bakery
Claresholm General Store (candy store)
Botsford Harness Shop (gift shop)
Access between shops via interior doors

RATE: \$195^{+GST} per exhibit/shop per hour or any portion thereof

Horse Drawn Carriage Ride

Our majestic carriages are simply the most romantic way to tour the Park, a grand way to make an entrance at your wedding or a stately addition to any event.

Capacity: Maximum 2-9 guests per carriage depending on the carriage selection

Rate: \$200^{+GST} per hour or any portion thereof

Horse Drawn Wagon Ride

Enjoy a leisurely wagon ride through Heritage Park's peaceful and picturesque landscape. This activity is one of our most popular.

Subject to availability year round

Capacity: Maximum 16 guests per wagon

Rate: \$200^{+GST} per hour or any portion thereof

Bus or Shuttle Bus

Must be booked for the duration of your event.

Capacity: 20 passengers, wheelchair accessible

Rate: \$150^{+GST} per hour or any portion thereof



Gate Admission Rates

Admission fees will apply for catered events during Heritage Park hours of operation. Admission includes unlimited rides on the Steam Train, Antique Midway and Horse Drawn Wagon. GST will apply. Rates are valid to December 31, 2019.

Heritage Park Operating Season - May - October

Tickets	General (16+)	Child (3-15)
15 - 250	\$17.20	\$12.40
251 - 500	\$14.60	\$10.55
501+	\$11.80	\$8.75

Gasoline Alley Museum

Tickets	General (16+)	Child (3-15)
15 - 250	\$8.30	\$4.70
251 - 500	\$6.05	\$3.90
501+	\$5.00	\$3.20



TEAM ACTIVITIES AND TOURS

Activities must be combined with a catered event. Subject to availability.

Coffee Break Pitch

It's recess! Mosey on over to the Weedon School playground for a self-directed old-fashioned game of horseshoes or quoits (ring toss onto a vertical pole, similar to a horseshoe post). One horseshoe pitch is located in the playground, quoits can be set up nearby. Quoits can also be played indoors and can be set up in your catering venue.

Available: Year-round, indoor quoits

Historical Village: May to October, outdoor horseshoes/quoits

Includes: Horseshoes and/or Quoits

Recommended team size: 2 – 4 people

Horseshoe sets available: 1

Quoits sets available: 5

Rate: \$25^{+GST} per set

Playtimes and Pastimes

Remember those traditional outdoor games? Bocce, 3-Legged Races, Sack Races, Egg and Spoon Races? A crate of equipment will be delivered to your venue for you to enjoy these self-directed activities at your leisure.

Available: May to October 10:00am – 4:00pm

Group size: 50 people/crate

Crates available: 2

Rate: \$150^{+GST} per crate

Heritage Park Pride Tour

Experience what life was like in western Canada in the early 1900s. Walk through the streets of our historic town, hear the tales and tour some of our authentic exhibits such as the one room schoolhouse, the church and a grand historic home. Discover How the West was Once! One-hour guided tour.

Available: May to October 10:00am – 4:00pm

Group size: 15 – 25

Rate: \$130^{+GST} for 15 – 25 guests
\$50^{+GST} for additional 25 guests

Heritage Scavenger Hunt

Develop teamwork and sportsmanship skills. This brain-teaser scavenger hunt is a fun way to discover our living history museum while uncovering historical facts about life in the early west. The team that completes the most correct tasks/answers in the required time limit will be heralded the winner. Prizes for the winning team.

Available: Year-round

Includes: 1-hour activity / Map / Program facilitator

Recommended team size: 2 – 4 people

Group size: 20 – 100

Rate: \$160^{+GST}

Snapshot Scavenger Hunt

Let your guests get out and stretch their legs with this interactive group activity. Teams will put their historical knowledge to the test as they solve riddles about our buildings and artifacts, then snap a photo of the answer. Our Snapshot Scavenger Hunt will engage your guests both physically and mentally as they race against time to find the most answers. Your guests will appreciate the chance to see the Park and will leave with some new knowledge of the past!

Available: Year-round, weather permitting

Includes: 1-hour activity / Map / Program facilitator
Prizes for the winning team

Recommended team size: 2 – 4 people

Group size: 12⁺

Rate: \$160^{+GST} for 12-30 guests
\$5^{+GST} per additional guests

Heritage Park Ghost Tours

Is Heritage Park haunted? Draw your own conclusion as you experience a one hour guided walking tour of some of our more fabled, notorious, and noteworthy exhibits. Get a glimpse of the history of these buildings, their famous past residents, and those who have been reputed to have made ghostly appearances. When history comes alive, so does your imagination!

Available: Year-round, weather permitting

Group size: 15 - 25

Rate: \$130^{+GST} for 15-25 guests
\$50^{+GST} per additional 25 guests

ENTERTAINMENT

Entertainment must be combined with a catered event. Heritage Park must be notified of all entertainment. SOCAN and Re:Sound fees will apply to all events with musical entertainment or sound.

For third party entertainment arranged by a Heritage Park Catered Event Planner, a 15% booking fee surcharge will apply. Notification of any special requests of the Entertainer, including electrical and set-up requirements, must be communicated by the event organizer to your Catered Event Planner in advance. During Heritage Park's hours of operation, access to venue by the Entertainer is permitted thirty minutes after closing. Minimum fourteen (14) days advance booking required.

Calgary Fiddlers

This internationally-renowned group of talented teen musicians love to perform and have appealed to audiences of all ages, both at home and around the world. The Calgary Fiddlers, in their trademark western outfits, have entertained thousands with their live performances, television appearances, radio broadcasts and concert tours. Their energetic performance will make you wonder why you didn't take up the violin! Available year round.

Rate: Ask your Event Planner for pricing and details

Gunfighters

Wanted Dead or Alive! When the gunfighters hit town in their authentic western wear and gear, it's a case of the good guys versus the bad guys. High falls and explosions on the streets of Heritage Park's 1910 town make you feel like you truly are witnessing a western showdown. Cowpokes young and old will be amazed and entertained with 30 minutes of fast paced action. This outdoor entertainment is available May to October, before sundown.

Rate: Wild West Shootout (Basic show)
Approximately \$1,500^{+GST}

Showdown on Main Street (Full show)
Approximately \$2,100^{+GST}



Rodeo

You'll be hootin' and hollerin' at the professional rodeo riders at our action-packed western tradition rodeo events! Cowboys, cowgirls and little wranglers pull their hats down low, grit their teeth and showcase their skill, strength and bravery in bronc riding, barrel racing, bull riding, steer wrestling, or mutton busting with Calgary Stampede rodeo stock. Grab yer hat, shine up yer spurs, dust off yer boots and git on down to the corral — the thrills and spills action at Heritage Park's outdoor rodeo arena will surely add excitement to your event.

Available for large groups, May to October, evenings.

Rate: Available from your Catered Event Planner
Starting at \$20,000^{+GST}



— ENTERTAINMENT - SOCAN & RE: SOUND INFORMATION & PRICES —

SOCAN (Society of Composers, Authors and Music Publishers of Canada) is an organization which, under the Copyright Act of Canada (R.S.C.555.1), is authorized to collect fees for the public performance of music in Canada. SOCAN distributes the money collected to Copyright owners in the form of a royalty.

Under Tariff No. 8, customers are required by federal law to pay a performing rights licence fee. Check www.socan.ca for details.

Re:Sound is the Canadian not-for-profit music licensing company dedicated to obtaining fair compensation for artists and recording companies for their performance rights.

The Copyright Board of Canada certifies the tariff to be paid by users of sound recordings in Canada under Re:Sound's Live Events Tariff, which apply to the use of recorded music accompanying live events such as weddings, karaoke, conventions, ice shows, and fairs.

Under Tariff 5.B, customers are required by federal law to pay for using recorded music at their events. Check www.resound.ca for details.

GST will be added.

SOCAN FEES

Room Capacity	No Dancing	With Dancing
1-100	\$22.06	\$44.13
101-300	\$31.72	\$63.49
301-500	\$66.19	\$132.39
Over 500	\$93.78	\$187.55

Re:SOUND FEES

Room Capacity	No Dancing	With Dancing
1-100	\$9.25	\$18.51
101-300	\$13.30	\$26.63
301-500	\$27.76	\$55.52
Over 500	\$39.33	\$78.66

— ENTERTAINMENT - AUDIO VISUAL EQUIPMENT —

Venue rental fees include a podium with corded microphone and the use of a house sound system appropriate for background music.

Your Catered Event Planner will be happy to work with you to provide quotes if additional audio visual equipment is required. Additional rental and delivery fees may apply.

Gasoline Alley built - in screen and projector	\$1200	Mixer large	\$75
LCD projector	\$200	Mixer small	\$40
Portable sound system	\$200	Flip chart with paper and markers	\$30
Projection screen	\$40	Easel	\$15

CATERING POLICY

Thank you for choosing Heritage Park Historical Village (Heritage Park) to host your special function. To ensure a well-organized event, the following catering policies must be adhered to. Should you have any concerns, please contact a member of our Catering & Sales Team prior to booking.

1. An initial deposit, specific to the venue selected, and a valid credit card are required to confirm your event date. This deposit is due within fourteen (14) days of booking your event. This deposit will be credited toward your final invoice. Personal cheques will not be accepted.
2. **Wedding and Private Event** customers must submit a second deposit of 100% of the estimated balance, due fourteen (14) days prior to the date of the event. Any remaining balance is due upon receipt of invoice. After thirty (30) days, outstanding balances will be charged to the credit card on file. Credit balances will be returned following the event. Personal cheques will not be accepted.
3. **Association, Convention and Corporate customers** must submit a second deposit of 80% of all estimated food and beverage costs due fourteen (14) days prior to the date of the event. Any remaining balance is due upon receipt of invoice. After thirty (30) days, outstanding balances will be charged to the credit card on file. Credit balances will be returned following the event.
4. Your Heritage Park Catered Event Planner must be advised of the **general details and menu selections** no less than fourteen (14) days prior to the date of the event. **If no menu food & beverage selection has been provided, our Chef will make a suitable choice on your behalf.**
5. When ordering special dietary meals the following information must be provided: guests' names, table numbers (if applicable) and dietary restrictions. Customers must provide their guests with a place card indicating their special order. The cards should be presented to the assigned on-site catering staff member to ensure the guests are served the appropriate meal.
6. When offering guests a **choice of entrée selection** (up to a maximum of two (2) entrées), the client must provide in advance the breakdown of each entrée selection to the Event Planner, and must provide each guest with a place card indicating the entrée selection. The entrée selection must be indicated on the place card provided by the client with either the written entrée or initial. The place cards should be clearly visible to the on-site catering staff to ensure the guests are served the appropriate meal.
7. All **prices and menu selections** are subject to change and will be confirmed no more than ninety (90) days prior to the date of the event. All food and beverage is subject to an 18% gratuity fee. Food and beverage costs are GST exempt.
8. If you do not purchase a full meal per person and/or do not meet the minimum attendance requirements for your selected venue, as outlined in your confirmation letter, a surcharge will apply.
9. A **venue rental fee** will apply for all venues. Rental fee includes standard table settings, linens, centerpieces (except in the Tents), podium with microphone, the use of a house sound system appropriate for background music and uniformed service staff. In addition, catered meeting events receive one complimentary flip chart with markers.
10. Gate **admission fees** may apply for events that are scheduled during hours of operation.
11. **Cancellation** must be received in writing. Cancellation of a confirmed event, less than six (6) months prior to the date of the event, shall incur a cancellation fee based upon the following scale:
 - Less than six (6) months to one (1) month from event date: 60% of estimated revenue
 - Less than one (1) month to eight (8) days from event date: 75% of estimated revenue
 - Seven (7) days or less from event date: 90% of estimated revenue.Cancellations of a confirmed date, more than six (6) months prior to the date of the event, shall receive a full refund.
12. The **S.S. Moyie** will sail rain or shine, and will only be cancelled in the event of dangerous sailing conditions. Any cancellation related to weather conditions is made on the advice of the Heritage Park Boat Captain. Should a cancellation result, due to questionable sailing conditions caused by high winds or electrical storms, the customer's deposit will be fully refunded. For cancellations made by the customer less than six (6) months prior to the event, the deposit will be forfeited.
13. While every effort is undertaken to provide a safe environment, all activities are assumed at the risk of the customer and their guests.
14. Heritage Park shall be **notified of the guaranteed number of guests** attending the event a minimum of four (4) business days prior to the date of the event. Should no guarantee be received, Heritage Park will prepare and charge for the last contracted number quoted. The customer will be invoiced for the guaranteed number or the actual attendance, whichever is greater.
15. Heritage Park will advise on the optimum **venue set-up** for your event. Fees will apply for special and/or late set-up requests within three (3) business days of the event.
16. In accordance with **health regulations**, any leftover food and beverage remains the property of Heritage Park, and may not be removed. Buffet service will be restricted to a maximum of one and one half (1.5) hours.
17. In accordance with **fire regulations**, event attendance shall not exceed licensed maximum capacities.
18. **Fire regulations prohibit the use of open flame candles and sparklers.** The wick must be covered and contained by a minimum of 2". **The use of smoke/fog machines is not permitted.**
19. Heritage Park is pleased to provide a smoke-free environment. Designated **smoking areas** are provided outside of each venue.
20. **Entertainment, as well as the serving of alcoholic beverages**, shall not be permitted after 1:00am for all indoor events. Due to noise by-laws, entertainment, as well as the serving of alcoholic beverages, shall not be permitted after 11:00pm for all Tent events.
21. Heritage Park is unable to accommodate **menu tastings** and samplings.
22. Heritage Park is unable to accommodate wedding rehearsals.
23. Heritage Park reserves the right to **substitute an alternate** venue suited to the size of your group.
24. Heritage Park shall be the **sole supplier of all food and beverage at all functions** — wedding, anniversary and birthday cakes are the only exceptions. A handling fee will apply.
25. The customer is responsible for the **conduct of their guests**. The customer is also responsible for the costs of any missing Heritage Park property or damages caused by guests, as assessed by Heritage Park.
26. Heritage Park is not responsible for any **damaged or missing articles**.
27. The use of **tacks, nails or adhesive tape is not permitted.** **Balloons** are not permitted. The throwing, or use in any way, of **paper confetti, metallic confetti, flower petals, birdseed or rice is not permitted.** A \$500 clean-up fee will apply.
28. **Access to venues** by the guests is permitted no earlier than one (1) hour after closing; access for vendors is permitted no earlier than thirty (30) minutes after closing.
29. Heritage Park must be notified of all **entertainment**. All entertainers must follow Heritage Park guidelines. SOCAN and Re.Sound fees will apply. For third party entertainment arranged by a Heritage Park Catered Event Planner, a 15% booking fee surcharge will apply.
30. Entertainers are not permitted to hang any **equipment or lighting** from the ceilings or fixtures. Electrical and set-up requirements must be confirmed with your Catered Event Planner.
31. **Customer deliveries** must be pre-arranged with your Catered Event Planner. Deliveries to the Heritage Park warehouse must be received between 9:00am and 3:00pm. All items must be boxed and clearly labeled. Heritage Park does not assume responsibility for damaged or missing articles. A handling fee may apply.
32. **Customer vehicles must be removed** from the Historical Village by 1:30am. Any vehicles left overnight within the Historical Village will be towed at the client's expense, and added to the final invoice. Vehicles can remain parked in the public parking lots outside the Historical Village overnight. Standard parking fees apply.
33. If you dispute the validity of any specific charge on your invoice, you must inform us of such dispute within 14 days of receipt of invoice.

Please complete (print) and sign, indicating that you have read, understand and agree to the above policies.
Return to your Catered Event Planner or fax Catering & Sales 403.268.8590.

Company/Group Name _____

Organizer _____

Event Number _____ Event Date _____

Estimated Attendance _____

Signature _____

Date _____

CATERING VENUES

S.S. MOYIE

GUNN'S DAIRY BARN

CALGARY TOWN HALL

WAINWRIGHT HOTEL

ST. MARTIN'S CHURCH

CANMORE OPERA HOUSE

MILLARVILLE RANCHERS' HALL

PRINCE HOUSE

DIDSBURY BANDSTAND

MONTEFIORE INSTITUTE

CHAUTAUQUA TENT

CELEBRATION TENT

FAMOUS 5 CENTRE OF CANADIAN WOMEN

GASOLINE ALLEY MUSEUM

SELKIRK GRILLE GALLERY ROOM

ENGINEERED AIR BANDSTAND

SECURITY

FOUNDERS' LOUNGE

RAILWAY ORIENTATION CENTRE

PARKING LOTS A-F





1. Calgary Transit Shuttle Stop
2. Security/First Aid
3. Administration and Guest Services
4. Haskayne Mercantile Block
5. Park Lane Portrait Studio
6. Switzer's Grocery and Confectionery
7. Antiques and Collectables
8. The Plaza Mercantile
9. The Corner Emporium
10. Gasoline Alley Museum and Annual Pass Sales
11. Sekirk Grill
12. Engineered Air Bandstand
13. Engineered Air Plaza
14. Bissett Wetlands
15. Heritage Town Square
16. Canadian Pacific Railway Station — Calgary c. 1893 (R)
17. Railway Café
18. Orientation Garden
19. Railway Garden
20. ENMAX Electric Streetcar System
21. Promenade of History
22. Hull Carriage House 1905
23. Midnapore Station 1910
24. Midnapore Ticket and Information Booth
25. Montefiore Institute 1916
26. Disbury Bandstand c.1910 (R)
27. Prince House 1894 and Garage
28. Gazebo
29. Sandstone House 1891 (R)
30. Eugene Coste Park (R)
31. Garden Washrooms
32. Boat Swings c.1920
33. Bonness Carousel c.1904
34. Ferris Wheel 1923
35. Caterpillar 1928
36. Dangler Swings 1920
37. Whip 1921
38. Games of Amusement
39. Chautauque Tent
40. Celebration Tent
41. Midway Treatery and Ticket Booth
42. Baby Eli Ferris Wheel c.1925
43. Vulcan Ice Cream Parlour 1910 and Rotary Historical Hall
44. Claesholm General Store c.1905
45. Black's Jewellery Store c.1904
46. Bonford Harness Shop 1906
47. Gedhall's Drugstore 1908
48. Wainwright Hotel and Bar Room 1907 (R)
49. Post Office and Telephone Exchange 1901 (R)
50. Two Storey Orthouses 1905
51. Thope House 1886
52. Airone House 1906
53. Rectory 1899
54. St. Martin's Anglican Church 1896
55. Graveward
56. Cammore Opera House 1898
57. Cottage Hospital 1907 and Garage (R)
58. Barril Royal North-West Mounted Police Barracks 1887
59. Respot Heritage Education Centre Burns' Barn 1927
60. Drive Shed
61. Rodeo Arena
62. Copithorne Barn c.1907
63. Sod Shack (R)
64. Burnside Ranch House c.1904
65. Farm Implement Shed
66. Cochran Firehall 1909
67. Weedon Washrooms
68. Weedon School 1910, Barn (R) and Playground
69. Webster House Fine Used Furnishings c.1910
70. Strathmore and Bow Valley Standard Newspaper Office 1909
71. Toole Barn 1903
72. Barons Snooker Parlour 1910
73. Alberta Bakery 1912
74. Calgary Town Hall 1885 (R)
75. Annual Pass Sales/First Aid
76. Nanton Livery Stable c.1905
77. Flett's Blacksmith Shop 1904
78. Gum's Dairy Barn
79. Shoms Grain Elevator 1909
80. Club Café (R)
81. Wing Chong Laundry 1905
82. High River Law Office c.1904
83. Dentist's Office 1914 (R)
84. Traders Bank of Monson c.1912 and Masonic Lodge
85. Strathmore Insurance Office 1908
86. Atlas Lumber Yard and Office 1901
87. Railway Roundhouse (R)
88. Railway Turntable c.1907
89. Railway Car Shop
90. Sheppard Station 1910
91. S.S. Moyle Ticket Booth
92. S.S. Moyle Boat Dock
93. Pailsade and Playground
94. Road Construction Equipment Barn
95. Trapper's Cabin 1931
96. Dingman Discovery Well 1913 (R)
97. Compressed Air Mine
98. Locomotives c.1902 & 1,909
99. Miner's Cabin 1885
100. Miller's Cabin 1886 (R)
101. Bruderheim Windmill 1920
102. Railway Water Tower 1902 (R)
103. Railway Sand House c.1920
104. Nightingale Colony House 1909
105. Finnish Sauna 1910
106. Lord Chisholm's Windmill c.1893
107. Equipment Shed
108. Borewell Station 1909
109. Lagan Station 1891
110. Locomotive and Coal Car 1902 and Barn c.1878
111. Livingstone House 188
112. Millerville Ranchers' Hall c.1895
113. I.G. Baker & Co. 1874 (R)
114. Drew's Station and Strathmore House c.1886
115. North-West Mercantile
116. Polysawmill c.1880
117. Berry Creek North-West Mounted Police Post 1903
118. Bachelier's Tent Cabin (R)
119. Gleichen School 1888
120. Homesteaders' Tent Cabin (R)
121. McWhite Cabin c.1882
122. Mackay Cabin c.1884
123. Aboriginal Encampment (R)
124. Hudson's Bay Company Fur Trading Fort c.1860 (R)
125. Buffalo Rocking Rock
126. Our Lady of Peace
127. Mission 1875 (R)
128. Security/First Aid
129. Administration and Guest Services
130. Park Lane Portrait Studio
131. Switzer's Grocery and Confectionery
132. Antiques and Collectables
133. The Plaza Mercantile
134. The Corner Emporium
135. Gasoline Alley Museum and Annual Pass Sales
136. Sekirk Grill
137. Engineered Air Bandstand
138. Engineered Air Plaza
139. Bissett Wetlands
140. Heritage Town Square
141. Canadian Pacific Railway Station — Calgary c. 1893 (R)
142. Railway Café
143. Orientation Garden
144. ENMAX Electric Streetcar System
145. Promenade of History
146. Hull Carriage House 1905
147. Midnapore Station 1910
148. Midnapore Ticket and Information Booth
149. Montefiore Institute 1916
150. Disbury Bandstand c.1910 (R)
151. Prince House 1894 and Garage
152. Gazebo
153. Sandstone House 1891 (R)
154. Eugene Coste Park (R)
155. Garden Washrooms
156. Boat Swings c.1920
157. Bonness Carousel c.1904
158. Ferris Wheel 1923
159. Caterpillar 1928
160. Dangler Swings 1920
161. Whip 1921
162. Games of Amusement
163. Chautauque Tent
164. Celebration Tent
165. Midway Treatery and Ticket Booth
166. Baby Eli Ferris Wheel c.1925
167. Vulcan Ice Cream Parlour 1910 and Rotary Historical Hall
168. Claesholm General Store c.1905
169. Black's Jewellery Store c.1904
170. Bonford Harness Shop 1906
171. Gedhall's Drugstore 1908
172. Wainwright Hotel and Bar Room 1907 (R)
173. Post Office and Telephone Exchange 1901 (R)
174. Two Storey Orthouses 1905
175. Thope House 1886
176. Airone House 1906
177. Rectory 1899
178. St. Martin's Anglican Church 1896
179. Graveward
180. Cammore Opera House 1898
181. Cottage Hospital 1907 and Garage (R)
182. Barril Royal North-West Mounted Police Barracks 1887
183. Respot Heritage Education Centre Burns' Barn 1927
184. Drive Shed
185. Rodeo Arena
186. Copithorne Barn c.1907
187. Sod Shack (R)
188. Burnside Ranch House c.1904

FROM THE GOOD THINGS WE GROW

Executive Chef Leighton Smyth has been active in Calgary's culinary industry for over twenty years. He began his tenure at the Park in 2005 as Executive Sous Chef, transitioning into his current role as Executive Chef in 2015 where he has made significant contributions to Heritage Park's success. Alongside his team of culinary experts, Chef Leighton creates regionally inspired menus incorporating ingredients grown on Heritage Park's own 127 acres and highlighting local producers as much as possible. Under Chef Leighton's direction, our chefs enjoy exercising their creativity and are pleased to customize menus to meet their guests' diverse needs. Welcome to our table.

