



# CHRISTMAS CATERING MENU

## HERITAGE PARK

2022



This Christmas Catering Menu is an added option to our  
standard Catering Package





Rekindle the magical holiday spirit in Heritage Park's winter wonderland. The Park's nostalgic and enchanting atmosphere is a Christmas favourite for celebrations of all sizes.

Multiple venues, decked out in their time-honoured yuletide best, can accommodate any holiday party. Enjoy seasonally inspired cocktails, followed by a traditional holiday feast with all the trimmings, or a festive deluxe buffet dinner. Unique guest favours make for the perfect memento.

Whether you are looking to host a formal, sit-down dinner, an elegant stand-up cocktail party, a staff holiday luncheon, or a children's Christmas party, we can help you host a festive event worthy of a place in the history books.

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**To book your event or to receive additional information please  
call 403 268 8526 or email [sales@heritagepark.ca](mailto:sales@heritagepark.ca)**





## CHRISTMAS PLATED DINNER

All meals include group choice of one entrée, group choice of soup OR salad, group choice of dessert,  
*Alberta Bakery* rolls and butter, coffee and tea service.

Add an additional soup OR salad OR Chef's choice of sorbet for \$7 per person.

### ENTRÉE

#### **Bourbon Roasted Heritage Turkey**

Cranberry and sage stuffing

Buttermilk whipped potatoes

Seasonal vegetables

Served with rosemary pan gravy and cranberry sauce

**\$55 per person**

#### **Slow Roasted Prime Rib of AAA Alberta Beef**

Rosemary infused au jus

Mini herb Yorkshire pudding

Buttermilk mashed potatoes

Seasonal vegetables

Served with horseradish

**\$63 per person**

#### **Maple Ginger Glazed Atlantic Salmon**

Butter poached fingerling potatoes

Roasted red beet puree

Seasonal vegetables

**\$51 per person**

#### **Roasted Supreme of Chicken**

Walnut vino blanc sauce

Wild rice pilaf

Sautéed forest mushrooms

Seasonal vegetables

**\$53 per person**

#### **Alberta AAA Beef Tenderloin**

Red currant demi-glace

Three cheese potato pavé with caramelized shallots

Truffle parsnip puree

Roasted carrots and baby beets

**\$66 per person**

[CHRISTMAS PLATED DINNER ENTRÉES CONTINUED]





## CHRISTMAS PLATED DINNER

### Vegetarian Butternut Squash Ravioli

Sage cream sauce  
Roasted pumpkin seeds  
Shaved Grana Padano

**\$44 per person**

### Whole Roasted Pork Tenderloin

Apple chutney and jus  
Potato leek cake  
Seasonal vegetables

**\$51 per person**

## SOUP

### Tomato Basil Bisque

Asiago crostini

### Moroccan Spiced Butternut Squash

Cilantro crème fraiche

### Wild Mushroom Velouté

Goat cheese crostini

## SALAD

### Heritage Seasonal Greens

Candied pecans, oven roasted carrot curls  
Baby tomatoes, sundried cranberries  
Balsamic vinaigrette

### Roasted Beet and Goat Cheese Salad

Roasted beet, goat cheese mousse, artisan greens  
Candied pumpkin seeds  
Honey Dijon dressing

### Baby Kale and Arugula

Dried apricots and blueberries  
Crumbled quinoa  
Cucumbers, gem baby tomatoes  
Lemon basil vinaigrette

[CHRISTMAS PLATED DINNER CONTINUED]





## CHRISTMAS PLATED DINNER

### DESSERT

#### Chocolate Truffle Mousse Cake

Raspberry Chantilly cream

#### Eggnog Dome

French macaroon

#### Pumpkin Harvest Cheesecake

Chocolate nut bark

Seasonal berries

### GUEST FAVOURS

Available in addition to your menu selections as a memento. Prices vary. GST and 18% gratuity will be added where applicable.

*Alberta Bakery* gingerbread man cookie | Banana bread mini loaf | Old fashioned candy sticks  
Chocolate dipped shortbread cookies (pkg of 2) | White chocolate & cranberry scone | Assorted coloured rock candy sticks

Ask your Catered Event Planner about other options including additional *Alberta Bakery* goods.





# CHRISTMAS BUFFET DINNER

## ENTRÉES

### Carved Striploin of AAA Alberta Beef

Grainy Dijon mustard and horseradish

### Bourbon Roasted Heritage Turkey

Cranberry and sage stuffing

Pan gravy and cranberry sauce

**\$56 per person**

## UPGRADE YOUR BEEF SELECTION

### Prime Rib of AAA Alberta Beef Au Jus

Seasoned with rosemary and sea salt

Grainy Dijon mustard and horseradish

**\$60 per person**

## INCLUDED WITH YOUR BUFFET

Alberta Bakery rolls and butter

Buttermilk whipped potatoes

Seasonal market vegetable medley

Broccoli florets, dried cranberries, sunflower seeds, toasted almonds, sour cream dressing

Tuscan style mixed greens with assorted dressings

Pickled beet and asparagus platter

Fresh fruit platter

Pecan tarts, pumpkin pie, eggnog cheesecake, squares and mint chocolate mousse cups

Locally roasted coffee and selection of teas

## GUEST FAVOURS

Available in addition to your menu selections as a memento. Prices vary. GST and 18% gratuity will be added where applicable.

Alberta Bakery gingerbread man cookie | Banana bread mini loaf | Old fashioned candy sticks

Chocolate dipped shortbread cookies (pkg of 2) | White chocolate & cranberry scone | Assorted coloured rock candy sticks

Ask your Catered Event Planner about other options including additional Alberta Bakery goods.





# CHRISTMAS DELUXE BUFFET DINNER

Available for a minimum of 40 guests

## ENTRÉES

### Carved Striploin of AAA Alberta Beef

Grainy Dijon mustard and horseradish

### Haida Style Cedar Planked Salmon

Brown sugar, ginger and soy glazed

### Bourbon Roasted Heritage Turkey

Cranberry and sage stuffing

Pan gravy and cranberry sauce

**\$63 per person**

## UPGRADE YOUR BEEF SELECTION

### Prime Rib of AAA Alberta Beef Au Jus

Seasoned with rosemary and sea salt

Grainy Dijon mustard and horseradish

**\$65 per person**

## INCLUDED WITH YOUR BUFFET

Alberta Bakery rolls and butter

Buttermilk whipped potatoes

Vegetable crudité with buttermilk ranch dip

Roasted winter squash with baby spinach, goat cheese, candied pumpkin seeds, lemon poppy seed dressing

Tuscan style mixed greens with assorted dressings

Broccoli florets, dried cranberries, sunflower seeds, toasted almonds, sour cream dressing

Pickled beet and asparagus platter

Fresh fruit platter

Pumpkin and pecan tarts, mini beignets, eggnog cheesecake, assorted squares, mint chocolate mousse cups,

chocolate nougat Swiss roll, French pastries

Locally roasted coffee and selection of teas

## GUEST FAVOURS

Available in addition to your menu selections as a memento. Prices vary. GST and 18% gratuity will be added where applicable.

Alberta Bakery gingerbread man cookie | Banana bread mini loaf | Old fashioned candy sticks

Chocolate dipped shortbread cookies (pkg of 2) | White chocolate & cranberry scone | Assorted coloured rock candy sticks

Ask your Catered Event Planner about other options including additional Alberta Bakery goods.





# CHRISTMAS BUFFET BRUNCH

Available between 11 am and 2 pm | Minimum of 12 guests

Carved honey mustard glazed gammon ham  
Spolumbo's breakfast sausage  
Crispy double smoked bacon  
Herb roasted baby red potato hash  
Heritage seasonal greens, carrot curls, cucumbers, baby gem tomatoes Balsamic vinaigrette  
Alberta Bakery cinnamon bread pudding Eggnog cream cheese frosting  
Buttermilk pancakes with berry compote  
Scrambled eggs with chives  
Fresh baked Alberta Bakery muffins and Danish  
Cake pops, pumpkin and pecan tarts, assorted squares  
Seasonal fresh fruit  
Assorted chilled juices  
Creamy hot chocolate  
Locally roasted coffee and tea selection

**\$38 per person**

## BRUNCH ADDITIONS

### Smoked Seafood Platter

Caper berries, red onions, lemon dill cream cheese

**Additional \$3.50 per person**

### Yogurt Bar

Greek yogurt, ABC honey, homemade granola  
Fresh berries, brownie bites

**Additional \$2 per person**

## GUEST FAVOURS

Available in addition to your menu selections as a memento. Prices vary. GST and 18% gratuity will be added where applicable.

Alberta Bakery gingerbread man cookie | Banana bread mini loaf | Old fashioned candy sticks  
Chocolate dipped shortbread cookies (pkg of 2) | White chocolate & cranberry scone | Assorted coloured rock candy sticks

Ask your Catered Event Planner about other options including additional Alberta Bakery goods.







# ONCE UPON A CHRISTMAS CHILDREN'S PARTIES BUFFET LUNCHEON

Nov. 26 & 27, Dec. 3 & 4, 10 & 11, 17 & 18, 2022

Available between 11 am and 2 pm

Please note that a venue rental and admission rates will apply. Rental fees include a public address system, festive centerpieces and table linens. Our catering venues are fully decorated for the holidays, complete with a Christmas tree.

**Celebrate a traditional family Christmas at Heritage Park while enjoying the amenities of a private facility to host your corporate children's Christmas party. Partake in historical Once Upon A Christmas activities and unique shopping opportunities.**



## BUFFET

**\$29 per person**

Steamed Heritage hot dogs with appropriate condiments  
Pepperoni pizza and three cheese pizza  
Breaded chicken tenders and French fries with plum sauce  
Traditional Caesar salad  
Vegetable crudité with buttermilk dressing  
Fresh fruit platter  
Alberta Bakery cookies, squares and brownies  
Assorted juices and soft drinks  
Creamy hot chocolate  
Locally roasted coffee and selection of teas

*Additional breakfast and lunch menus are also available from our Catering Package*

[CHILDREN'S PARTIES CONTINUED]





## ONCE UPON A CHRISTMAS CHILDREN'S PARTIES

### GINGERBREAD COOKIE DECORATING KITS

**\$4.75 each**

Heritage Park's famous gingerbread cookie with icing and seasonal candy decorations



### CHILDREN'S GUEST FAVOURS

Available in addition to your menu selections as a memento. Prices vary. GST and 18% gratuity will be added where applicable.

Gummy Bags | Whirly Pops with Candy

Ask your Catered Event Planner about other options.

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