



Lethbridge Curling Club

BANQUET & CATERING SERVICES

BUFFET MENU CHOICES

5% gst AND 18% Gratuity will be added to all prices

Breakfast

Coffee Break

Fresh Brewed Coffee

Assorted Teas

Assorted Muffins

\$8/person

Continental Breakfast

Danishes & Croissants

Fruit Salad

Muffins, Butter

Orange Juice, Coffee and Tea

\$15/person

No room charge with minimum spend of \$500 catering.



BANQUET & CATERING SERVICES



Lighter Side

Taco Bar

Ground Beef or Chicken
Onions, Peppers, Tomato, Grated
Cheeses, Shredded Lettuce, Olives,
Salsa, Sour Cream, Hard Taco Shells &
Soft Tortilla Wraps

\$20/person

Lasagna

Seasoned Beef or Vegetarian
Layered w/ Cottage Cheese
Cheddar Cheese, Tomato Sauce, spinach,
Garlic Toast, Caesar Salad

\$21/person

Assorted Soup & Sandwich

2 x Soup / 1-Cream & 1-Broth, Egg
Salad / Ham & Cheddar / Turkey &
Swiss / Roast Beef & Cheddar

\$18/person

Burger Bar

Choice of Beef or Grilled Chicken
Platter of Toppings: Pickles,
Lettuce, Tomato, Onion, Cheddar
Cheese, Green Salad and French
Fries

\$20/person

Chili

Homemade Chili
Cheddar Cheese, Fresh Buns

\$12/person

Pizza – 12”

8 slice per pizza

Cheese, Vegetarian, Pepperoni
& Mushroom, Hawaiian

\$21/each



BANQUET & CATERING SERVICES



Dinner Buffets

Prime Rib

- Gravy
- Choice of Starch
- Choice of Vegetable
- Choice of Salad
- Dinner Rolls and Butter
- Choice of Dessert
- Coffee / Tea Service

\$51/person

Roast Beef

- Gravy
- Choice of Starch
- Choice of Vegetable
- Choice of Salad
- Dinner Rolls and Butter
- Choice of Dessert
- Coffee / Tea Service

\$41/person

Honey Glazed Ham

- w/ Apple Sauce
- Choice of Starch
- Choice of Vegetable
- Choice of Salad
- Dinner Rolls and Butter
- Choice of Dessert
- Coffee / Tea Service

\$31/person

Roasted Pork Loin

- w/ Apple Sauce
- Choice of Starch
- Choice of Vegetable
- Choice of Salad
- Dinner Rolls and Butter
- Choice of Dessert
- Coffee / Tea Service

\$ 31 /person

Mediterranean Chicken

- Stuffed Chicken Breast (Spinach, tomatoes, feta)
- Choice of Starch
- Choice of Vegetable
- Choice of Salad
- Dinner Rolls and Butter
- Choice of Dessert
- Coffee / Tea Service

\$ 31 /person

Starches

- Garlic Mashed Potatoes
- Herb Roasted Potatoes
- Rice Pilaf

Vegetables

- Butter Dill Corn
- Grilled Balsamic Zucchini
- Brown Sugar Dill Carrots

Salads

- Garden Salad
- Caesar Salad
- Pasta Salad

Desserts

- Dessert Squares
- Cookie Tray
- Chocolate or Vanilla Cake +\$3pp

No room charge with minimum spend of \$500 catering.



BANQUET & CATERING SERVICES



Party Platters

Meat and Cheese Platter

Roast Beef, Ham, Pastrami,
Garlic Sausage, Sharp Cheddar
and Monterey Jack Cheese

Serves 25

\$60

*Add \$10 per doz. for Fresh Buns,
butter & condiments.*

Vegetables and Dip

Tomatoes, Cucumber, Bell
Peppers, Carrots, Celery,
served with Ranch Dip or

Humas

Serves 25

\$45

Beef Nacho Platter

Black Olives, Peppers,
Cheese, Tomatoes, Green
Onion, Sour Cream & Salsa

Serves 4

\$21

Team Platter

1 lb – Salt and Pepper Dry
Garlic Ribs

1 lb - Chicken Wings, choice of
2 flavors, Carrots & Celery,
Onion Rings, Ranch Dip

Serves 4

\$37

Seasonal Fruit Platter

Selection of Fresh Fruits
Served with Vanilla Yogurt

Serves 25

\$110

No room charge with minimum spend of \$500 catering.



BANQUET & CATERING SERVICES



Hors d'oeuvres

Alberta Roast Beef Sliders

**Topped w/ Horseradish Mayo, Cheddar,
Caramelized Onions**

\$35 / 2 Doz.

BBQ Meatballs

Tangy smoked meatballs served with garlic

French loaf

\$18 / 2 Doz.

Fried Vegetable Spring Rolls

Plum Sauce Dip

\$20 / 1 Doz.

Quesadilla Sampler

**1 Beef, 1 Chicken, 1 Veggie, salsa and sour
cream**

\$30 / 12 Pieces

Souvlaki Chicken

w/ Tzatziki Sauce

\$30 / 1 Doz.

GST AND 18% Gratuity will be added to all orders.