



**eaglerock**  
DINING & CATERING

### ***Catered Facility Fee Schedule***

#### **Ball Room**

½ day fee (5 hours or less) **\$400**

Day fee **\$600**

24 hour fee **\$800**

Food purchases over \$1000= \$300 room rental

Food purchases over \$1750= complimentary room

**To receive a price reduction or complimentary room rate the combined purchase of food must exceed the listed amount per day, excluding alcohol.**

#### ***Disclaimer***

**Due to the logistics and kitchen location, all of our banquet room functions are served buffet style in the Ballroom. Plate service is available for smaller groups in our dining room located on the second floor.**

#### ***Some Helpful Information***

##### **Menu selection:**

This catering package contains menu suggestions. **Our catering Manager, as well as our Executive Chef, will personalize a menu to meet your specific needs.** Please remember that the menu selections must be identical for all guests attending. Special dietary requirements are available but arrangements must be made prior to the function.

Eagle Rock, with the exception of a wedding or birthday cake (from licensed bakery), must supply all food and beverage items. Any other special items must have prior approval. At no time may any food and/or beverage be removed from the premises.

##### **Guaranteed Numbers:**

For all meal functions, an estimated number of guests is required at the time of the booking. A guarantee of actual numbers is due **48 hours** prior to the function, and an indication of total numbers is required **7 days** prior to the function of a larger group.

##### **Payment Information:**

**Deposit Information:** A **\$500** deposit is required at the time of space confirmation. This deposit is non-refundable. Cancellation charges may apply.

**Final Payment:** Final payment is due in full **72** hours prior to your function.



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**Starting / Ending Times:**

The space is booked only for the time indicated on the contract. Allowances for additional decorating or set-up time must be pre-arranged with the Catering Manager. Beverage and Music/Service must be completed by 1:00 a.m.

**Security:**

Eagle Rock will not assume liability or responsibility for damage or loss of personal property during or following any function.

**And Finally...**

To eliminate any stress or last minute surprises, please remember it is **your responsibility** to read your contract to ensure that the details, colours, times, and programs are correct.

***Frequently Asked Questions:***

**Are we allowed to have candles as part of our decor?** Yes, you can use candles in any of our banquet spaces. You must ensure that there is approximately 1" of space in the holder surrounding the lit candle - the rule of thumb is a votive holder with a tealight candle. Any candles not meeting requirements will be removed.

**Are there any musical restrictions?** Yes, Music/DJ services are required to end at 1 AM.

**What are the SOCAN and Sound fees for?** These mandatory fees are tariffs put in place by the Canadian Government in order to collect licensing fees and distribute them as royalties to its members. They are charged at every facility that hosts receptions, conventions, assemblies, and/or fashion shows that have either live or pre-recorded music playing.

**Decorations:** If you have rented overlays for the tables, they can be dropped off at the golf course no later than **48** hours prior to the event. We do allow chair covers, however, we ask that you have someone come in to place them on the chairs. You are able to hang decorations from the walls and ceiling as long as you use our in-house tape and do not puncture or tear the painted walls or wallpaper. Tacks and nails are prohibited. All decorations can be stored at the golf course overnight but must be picked up by noon the following day.

**Can I add or create a customized buffet?** Yes, our Catering Managers and Executive Chef would be happy to make any additions or changes to your buffet to accommodate your guests.

Please remember that the menu selections must be identical for all guests attending. Additional charges may apply.

**What is the policy for special meals?** Our facility can accommodate any dietary restrictions you or your guests may have. Arrangements for this must be made at least **72** hours prior to the event. This price for these will be the same as the main menu chosen for the event.



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### ***Breakfast Buffets***

*All buffets include fresh brewed coffee, tea, and juice*

#### **Continental Breakfast**

Assortment of Freshly Baked Danish and Muffins (2 per person) Butter and Preserves and Sliced Seasoned Fruit **\$9.95 per person**

#### **Canadian Breakfast** *(Minimum of 20 people)*

Scrambled Eggs

Bacon and Sausage

Sliced Seasonal Fruit

Hash Brown Potatoes

Assortment of Freshly Baked Danish and Muffins, Butter and Preserves **\$13.95 per person**

#### **Additions**

Add Either French Toast or Pancakes to Any Buffet **\$2.50** per person

Or both for **\$4** per person

### ***Eagle Rock Brunch Buffet*** *(Minimum of 25 people)*

Mixed Garden Greens with Assorted Dressings

Three Composed Chef Salads

Pickles, Onions, Peppers, and Olives

Assorted Danish and Muffins

Bacon, Ham, Sausage

Scrambled Eggs

Hash Brown Potatoes

Chef's Choice of Vegetable

#### **Choice of Two Hot Items**

Pancakes and French Toast

Eggs Benedict

Roast Herb Chicken or Fried Chicken

Baked Penne Pasta Bolognese

Beef Stroganoff

Sliced Roast Beef with Red Wine and Peppercorn Au Jus

Maple Salmon

Assorted Tortes and Squares

Sliced Seasonal Fresh Fruit

Coffee, Tea, and Juice

**\$21.95 per person**



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**Additional Hot Item \$3 per person**

**Add a carved meat for additional \$7.50**

AAA Roast Baron of Beef with Au Jus  
Ponderosa Bone in Ham  
Roasted Pork Loin with Apricot Demi Glace

***The Sandwich Bar***

*These selections are served between 11:00 am - 2:00 pm*

**Business Special**

Soup of the Day or Mixed Garden Greens with Assorted House Dressings  
Potato Salad  
Crisp Vegetables and our Herb Dip  
Thick Deli Sandwiches (1 per person)  
Montreal Smoked Meat, Turkey, Roast Beef  
Egg Salad, Tuna Salad, Black Forest Ham  
Served with Pickles, Onions and Peppers **\$13.95 per person**

**Wrap it up!**

Soup of the Day or Mixed Garden Greens with Assorted House Dressings  
Potato Salad, Vegetables and Dip  
Garden Vegetable Flour Tortillas Wrapped over  
Ham, Chicken, Roast Beef, Egg Salad  
Each individually garnished inside  
Served with Pickles, Onions and Peppers **\$14.95 per person**

**Selection of both Wraps and Sandwiches available \$14.50 per person**

**Additional ½ Sandwiches 2.50 per person**

**To offer both Soup and Salad 2.50 per person**

All Buffets are for a minimum of 15 people and are served with our Feature Desserts, Tea and Coffee



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### ***Themed Hot Lunch Buffets***

*Available between 11am - 2pm*

#### **Pasta Buffet**

Mixed Garden Greens served with Italian Dressing,  
Focaccia Pan Bread, fresh Vegetables and Dip,  
Steamed Vegetables,  
Penne Noodles and Herb Fettuccine, served with  
Bolognese and Alfredo Sauces,  
Parmesan Cheese, Relish Tray **\$15.95 per person**  
Add Grilled Chicken Breast or Italian Sausage for **\$2.95 per person**

#### **Mexican Fiesta Buffet**

Mixed Greens with Assorted Dressings,  
Mexican Corn Salad, Vegetables and Dip,  
Seasoned Ground Beef and  
Chili Dusted Chicken with Peppers,  
Spanish Rice and Beans,  
Warm Tortilla Shells  
Condiments include Lettuce, Sliced Peppers,  
Sour Cream, Salsa, Cheddar Cheese **\$16.95 per person**

#### **Bavarian/Hot Italian Smokie Buffet**

Classic Caesar Salad, Pasta Salad,  
Sub Buns, Hot Banana Peppers, Jalapenos,  
Sauerkraut, Onions, Dijon Mustard,  
Chef's Potato Wedges or Baked Beans **\$16.95 per person**

#### **Albertan Buffet**

Mixed Greens and Dressings, Potato Salad, Coleslaw  
Assorted Cold Vegetable Platter,  
AAA Canadian Garlic Infused Beef served with a  
French Baguette, Au Jus,  
Chefs Potato Wedges **\$16.95 per person**



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**Burger bar (1 Burger per person)**

Creamy Coleslaw, Pasta Salad, Veggies and Dip,  
Fresh Burger Buns with Sliced Tomato, Onion and  
Lettuce,  
Selection of Cheeses,  
Pickles and Hot Peppers, Assorted Condiments,  
Charbroiled Beef Burgers **\$16.95 per person**  
**2 burgers per person add \$4**

**Build your own Buffet**

Garden Salad and two composed Chef Salads  
Fresh cut Vegetable Platter with Herb Dip  
Relish Tray  
Chef's choice of Vegetable  
Chef's choice of Starch

***Entrees***

Baked Penne Pasta Bolognese  
Fried Chicken or Roast Herb  
Teriyaki Chicken Stir Fry  
Shaved Roast Beef in Au Jus  
Cabbage Rolls and Perogies  
Beef Stroganoff with Noodles  
Sauteed Pepper Steak  
Roast Pork Tenderloin in Au Jus

**Choose 1 entrée \$17.95 per person**  
**Choose 2 entrees \$18.95 per person**

**A Taste of Asia Served from 11:00 am – 2:00 pm \$19.95 per person**

Thai Noodle Salad, Asian Kale Slaw, Pineapple Sweet and Sour Chicken, Vietnamese Spring Roll, Beef and Broccoli, Fried Rice, Chef's Choice Vegetables, Feature Dessert Squares

**Calcutta Street \$19.95 per person**

Chick Pea Salad, Marinated Vegetable Salad, Cucumber Yogurt Salad, Tandoori Chicken (Bone in), Butter Chicken, Vegetable Samosa, Basmati Rice, Grilled Naan Bread, Chef's Choice Vegetable, Feature Dessert Squares

**All buffets served for a minimum of 25 people and are served with our feature desserts, tea and coffee.**



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### *Hors D'oeuvres*

#### **Deluxe Cold Hors D'oeuvres** \* each selection

Bruschetta  
Baby Shrimp with Dill  
Deville Eggs with Caviar  
Chorizo and Provolone with Tomtato Relish Canape      **\$18.95 per dozen**

#### **Deluxe Hot Hors D'oeuvres** \* each selection

Vietnamese Spring Rolls  
Honey Garlic Meatballs  
Mozzarella Sticks  
Jumbo Chicken Wings (Teriyaki or Extra Spicy)  
Pork Tenderloin Dry Ribs      **\$18.95 per dozen**

#### **Premium Cold Hors D'oeuvres** \* each selection

Prosciutto and Melon Croustades  
Jumbo Prawns  
Smoked Salmon and Cream Cheese on Tea Cracker  
Stuffed Cherry Tomatoes with Crab Salad  
Cucumber with Olive Tapenade, Strawberry and Camembert  
Sliced Tenderloin with Wasabi Horseradish Aioli on a Grilled Baguette  
Bocconcini Skewers - Mozza Ball with Grape Tomato and Fresh Basil Leaf  
with Creamy Vinaigrette      **\$19.95 per dozen**

#### **Premium Hot Hors D'oeuvres** \* each selection

Vegetarian Samosa with Sweet Chili Sauce  
Spanakopita with Tzatziki  
Scallops Wrapped in Bacon  
Breaded Shrimp with Cocktail Sauce  
Bacon Wrapped Sirloin Bites with Wasabi Horseradish Aioli      **\$19.95 per dozen**

#### **Hors D'oeuvres Platter** \* No substitutions, approx. 500 pieces

Dry Garlic Ribs  
Spicy Chicken Wings and Salt and Pepper  
Breaded Shrimp with Cocktail Sauce  
Spring Rolls with Thai Sauce  
Meatballs      **\$550**  
**½ for \$295**



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**Assorted California Sushi Rolls (48 Hours Notice Required)**

50 pieces      **\$195**  
100 pieces     **\$295**

**Seafood Platter**

Cocktail Shrimp, Seafood Salad,  
Marinated Mussels, Smoked Ahi Tuna,  
Cucumber Salsa, Cocktail Sauce,  
And Wasabi Horseradish Aioli, Tea Crackers      **\$150** (serves approx. 25 people)

***Dinner Buffet (Minimum of 40 people)***

Assorted Fresh Baked Rolls  
Mixed Garden Greens served with Assorted House Dressings,  
Four Composed Chef Salads  
Relish Tray  
Fresh cut Vegetables with a Creamy Dip  
Domestic Cheeses

**Select one Carved item**

Roast baron of AAA Alberta Beef  
Boneless Pork Loin  
Ponderosa Ham

**Select one Chafing dish item**

Grilled Filet of Salmon with Maple Butter  
Roast Herb Chicken  
Breast of Chicken with Mushroom Sauce  
Turkey with Traditional Dressing and Pan Gravy  
Perogies with Bacon, Onions and Sour Cream  
Cabbage Rolls  
Peppercorn Pork Loin in Cream Sauce  
Chef's Choice of Potato and Fresh Seasonal Vegetables  
Feature Dessert Table  
Coffee and Tea      **\$31.95 per person**

**Add a second Chafing item      \$5 per person**





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**Enhanced Carved items**

Roast Prime Rib add **\$5 per person**

Roast Beef Strip Loin add **\$5 per person**

Stuffed Breast of Turkey add **\$5 per person**

BBQ Pork Tenderloin add **\$5 per person**

***Supreme Dinner Buffet***

*Our most popular dinner buffet*

*Minimum of 50 people*

Assorted Fresh Baked Rolls,  
Caesar salad, plus Four Composed Chef Salads,  
Pickles, Olives, Pepper Rings and Onions, Mayonnaise, Horseradish and Dijon,  
Fresh cut Vegetables with a Creamy Dip,  
Domestic Cheese, Bell Peppers,  
Kalamata Olives, Feta Cheese, Creamy Greek Dressing

**Seafood**

Marinated Mussels, Seafood Salad,  
Cocktail Shrimp,  
Accompanied by Seafood Sauce and Lemon

**Select one Carved item**

Roasted AAA Prime Rib of Beef

Roasted AAA Striploin Steak

**Select one Chafing Dish item**

Chicken Cordon Bleu

Beef Tenderloin Tips Bourguignon

Baked Filet of Salmon with Lobster Sauce

Chicken with Mushroom Sauce

Veal Schnitzel with Chasseur Sauce, BBQ Bourbon Baby Back Ribs

Chef's Choice of Potato

Fresh Seasonal Vegetables

Feature Dessert Table

Coffee and Tea **\$37.95 per person**

**Choose a second chafing dish item \$5 per person**



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***Western Ranch Buffet*** (Minimum of 20 people)

Caesar Salad, Creamy Coleslaw, and two Composed Chef Salads,  
Colossal (fully dressed) Baked Potato  
Corn on the Cob with Cilantro Butter  
Cajun Red Beans and Sausage

**Choose one of the following**

New York Strip Steak    **\$35.95 per person**  
BBQ bourbon ribs        **\$33.95 per person**  
Grilled Boneless Chicken Breast with Corn and Black Bean Relish    **\$31.95 per person**  
Coconut and Lime Prawn Skewers    **\$32.95 per person**  
Menu selections must be the same for the entire group

***Bar services***

**Host bar**

Consumption is charged to the host on a per drink basis. Host bar prices are subject to 16% gratuity and GST

Highballs \$5  
Domestic beer and ale \$5  
Imported beer \$6  
House wine (6oz) \$6 per glass  
Liqueurs, coolers, premiums and limited cocktail selection \$6.25

**Cash bar**

The individual guest purchases drinks on a cash basis. Prices do not include GST

Highballs \$5.25  
Domestic beer and ale \$5.25  
Imported beer \$6  
House wine (6oz) \$6.75 per glass  
Liqueurs, coolers, premiums and limited cocktail selection \$6.50

***Late lunch packages***

*Must accompany purchase of dinner package  
Based on 100% function numbers*

**Cold selection**

Assorted Deli Style Sandwiches  
Fresh Vegetable Platter with Creamy Herb Dip  
Fresh Seasonal Fruit Platter  
Assorted Relish Platter  
Freshly Brewed Coffee and Tea        **\$9 per person**



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**Taco in a Bag- Build your Own**

Cheese Doritos

Taco Beef

Salsa

Shredded Cheese

Sour Cream

Served with Tomatoes, Shredded Lettuce, Green Onions, Olives, Banana Peppers and Jalapenos

**\$9 per person**

**Deluxe Selection**

Assorted Deli Style Sandwiches

Hors D'oeuvres Platter: Spring Rolls, Chicken Wings, Dry Ribs, Meatballs, Shrimp, Vegetable

Samosas

Cocktail shrimp

Marinated Mussels

Fresh Vegetable Platter with Creamy Herb Dip

Fresh Seasonal Fruit Platter

Assorted Relish Platter

Assorted Dessert Squares

Freshly Brewed Coffee and Tea **\$14 per person**

**Build your Own Dog**

Polish Franks

Western Potato Chips

Served with Fried Onions, Chili, Sauerkraut, Banana Peppers, Cheddar Cheese, Pickles **\$10 per person**

**BBQ Beef Brisket**

Carved BBQ Beef served with Kaiser Buns and BBQ Sauce

Served with Horseradish and Banana Peppers, Sweet Onions and Pickles

With Western Potato Chips, Potato Salad, Coleslaw and Fries **\$13 per person**

**Poutine bar**

Crisp Fries

Cheese Curds

House made gravy **\$350 (approx. 50 people) \$600 (approx. 100 people)**