



CATERING MENU

Port O' Call Hotel

Calgary, Alberta

Breaks à la Carte

Prices are subject to 18% gratuities and GST.

Assorted Freshly Baked Gourmet Cookies Chef's Selection from Chocolate Chip, Double Chocolate, White Chocolate Macadamia Nut, Oatmeal	27.00 per dozen
Assorted Breakfast Pastries	30.00 per dozen
Gluten Free Muffins (min half dozen)	5.00 each
Gluten Free Bagels Plain and Multigrain	32.00 per dozen
Regular Bagels Cream Cheese	30.00 per dozen
Assorted Mini Danish Pastries	30.00 per dozen
Assorted Mini Croissants	30.00 per dozen
House Baked Breakfast Loaves (Choose Two) Blueberry Lemon, Banana, Chocolate Chip, Orange Cranberry, Lemon Poppy Seed	30.00 per dozen
Assorted Squares (Choose Two) Triple Chocolate Brownies, Coconut Macaroons, Lemon Cream	28.00 per dozen
Assorted Dessert French Pastries	36.00 per dozen
Assorted Energy and Granola Bars	2.75 each
White or Dark Chocolate Dipped Strawberries	32.00 per dozen
Seasonal Fruit with Berries (Minimum of 10 people)	7.00 per person
House Baked Biscotti (Choose One) Choice of Pistachio, Chocolate Chip, Cranberry	30.00 per dozen
Buttermilk Scones	30.00 per dozen
Individually Bagged Chips (40g)	2.75 each
Individually Bagged Nuts (70g)	3.00 each
Individually Bagged Pretzels (47g)	2.75 each
Whole Fresh Fruits	2.00 each
Nacho Chips, Salsa, Sour Cream, Guacamole	7.50 per person

Port O'Call Hotel

1935 McKnight Blvd. NE
Calgary, AB T2E 6V4

P: (403) 250-6488
Ext. 6378

Res: 1 (800) 661-1161

bwportocallhotel.com

Breaks à la Carte

Prices are subject to 18% gratuities and GST.

FRESHLY BREWED COFFEE & DECAFFEINATED COFFEE

• 10 cups	33.00
• 30 Cup Urn	95.00
• 55 Cup Urn	165.00

ENGLISH TEA & HERBAL TEAS

Individual Bags Charged by Consumption

• Regular	3.25
• Herbal	3.50

OTHER BEVERAGES

• Iced tea (60oz Carafe)	22.00
• Refreshing Juices (60oz Carafe) (Grapefruit, Apple, Tomato, Cranberry, Orange, Lemonade)	24.00
• Assorted Pitchers of Soft Drinks (60oz)	20.00

BOTTLED BEVERAGES

Charged by Consumption

• Assorted Bottled Soft Drinks (591 ml)	3.25
• Bottle Water (500ml)	3.50
• Perrier / San Pellegrino Mineral Water	3.95
• Assorted Vitamin Waters / Gatorade	3.95
• Individual Bottled Juices (473ml)	3.75

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Themed Breaks

(Minimum of 15 people)

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All Breaks include Freshly Brewed Coffee, Regular & Decaf, Selection of Teas

CHOCOLATE BREAK 17.95 per person

- Chocolate Chip and White Chocolate Macadamia Cookies
- Chocolate Profiteroles, Cupcakes
- Chocolate Dipped Strawberries (2 per person)

HEALTHY REFRESH 17.95 per person

- Dried Fruit and Nut Mix, Pumpkin Seeds
- Assorted Power Bars and Granola Bars
- Pineapple Wedges in Skewers
- Natural Yogurt Mixed Berry Smoothie
- Seasonal Sliced Fresh Fruit

THE COOKIE JAR 9.95 per person

- Selection of Freshly Baked Cookies:
Chocolate Chips, Oatmeal, Double Chocolate and Macadamia Nuts

MID-MORNING AND AFTERNOON STRETCH (Choose One) 16.95 per person

- Cinnamon Rolls, Bran Muffins, Freshly Baked Croissants, Danish Pastries
- Chocolate Chip Banana Bread, Lemon Cranberry Loaf,
Fresh Fruit Salad with Seasonal Berries
- Variety of Bagels with Cream Cheese, Sliced Watermelon, Power Bars, Granola Bars

FRUIT FILLED BREAK 15.95 per person

- Seasonal Fruit Kabob
- Cranberry Orange Loaf
- Activia Low-Fat Fruit Yogurt
- Fruit Tartlets
- Assorted Chilled Fruit Juices

MEDITERRANEAN BREAK 20.95 per person

- Root Vegetable Chips, Pita Chips
- Guacamole, Salsa, Marinated Olives, Artichoke Hummus
- Vegetable Crudités

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Plated Breakfasts

(Minimum of 10 people)

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Includes Freshly Brewed Coffee, Regular & Decaf, Selection of Teas

ALL CANADIAN

18.95 per person

- Farm Fresh Scrambled Eggs
- Crispy Bacon and Pork Sausages
- Savoury Hash Brown Potatoes
- Basket of Freshly Baked Muffins, Croissants and Danish
- Chilled Orange Juice

PANCAKES AND FRENCH TOAST

19.95 per person

- Fresh Farm Scrambled Eggs
- Two Vanilla Almond French Toast
OR
Three Blueberry Pancakes
- Creamy Butter, Warm Syrup
- Crispy Bacon and Pork Sausages
- Chilled Orange Juice

EGGS BENNY

21.95 per person

- Traditional Eggs Benedict:
Two Poached Eggs, Canadian Bacon, Toasted English Muffin,
Freshly Made Hollandaise Sauce, Smoked Paprika
- Pork Sausages, Savoury Hash Brown Potatoes
- Chilled Orange Juice

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Buffet Breakfasts

Prices are subject to 18% gratuities and GST.

Includes Selection of Juices, Freshly Brewed Coffee, Regular & Decaf, Selection of Teas

CONTINENTAL BREAKFAST 16.95 per person
(Minimum of 10 people)

- Assorted Freshly Baked Breakfast Pastries
- Sliced Seasonal Fresh Fruit
- Fruit Preserves and Butter

ALL CANADIAN BREAKFAST 22.95 per person
(Minimum of 15 people)

- Fluffy Scrambled Eggs with Chives
- Crispy Bacon and Pork Sausages
- Savoury and Seasoned Diced Hash Browns
- Fluffy Pancakes OR French Toast
- Assorted Freshly Baked Breakfast Pastries
- Sliced Seasonal Fresh Fruit
- Fruit Preserves and Butter

STAMPEDE BREAKFAST 22.95 per person
(Minimum of 15 people)

- Farm Fresh Scrambled Eggs with Chives
- Crispy Bacon and Pork Sausages
- Savoury and Seasoned Diced Hash Browns
- Baked Beans and Fluffy Pancakes
- Fruit Filled Breakfast Loaves
- Assorted Seasonal Fresh Fruits

KEEP IT HEALTHY 22.95 per person
(Minimum of 15 people)

- Sliced Seasonal Fresh Fruit
- Natural Plain Yogurt, Local Honey
- Chef's Signature House Made Granola
- 2% Milk, Soy Milk
- Frittata with Spinach and Mushrooms
- Chicken Sausages, Grilled Tomato
- Organic Steel Cut Oatmeal, Assorted Seeds and Berries, Raisins, Brown Sugar

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Executive Brunch

(Minimum of 30 people)

Prices are subject to 18% gratuities and GST.

Sundays from 10am to 2pm	34.95 per person
Mondays to Saturdays from 10am to 2pm	38.95 per person

- Selection of Chilled Juices
- Freshly Brewed Coffee & Decaffeinated Coffee, English and Herbal Tea
- Assorted Preserves, Honey and Creamy Butter
- Freshly Sliced Fruit Tray with Seasonal Berries
- Assorted Freshly Baked Muffins, Mini Croissants, Mini Danish and Fruit Breads

Salads

Mediterranean Pasta Salad

Julienned Sweet Peppers, Red Onions, Kalamata Olives, Feta Cheese, Fresh Oregano and Olive Vinaigrette

Artisan Beets Salad

Local Goat Cheese, Baby Arugula, Fire Weed Honey Vinaigrette

Asian Style Rice Noodle Salad

Vermicelli Noodles, Cucumber Strings, Carrots, Broccoli Florets, Scallions, Cilantro, Sambal, Sesame Seeds, Honey Lime Vinaigrette

Prairie Quinoa and Baby Kale Salad

Peppers, Red onions, Cucumbers, Green Zucchini, Chili Dressing

Vegetable Crudités and Dip

Buffet Favourites

- Farm Fresh Scrambled Eggs with Chives
- Crispy Bacon and Pork Sausages
- Butter Milk Pancakes
- Savoury Hash Brown Potatoes
- Traditional Eggs Benedict

Starch and Vegetables

- Herb Roasted Potato and Rice Pilaf
- Chef's Choice of Seasonal Vegetables

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Executive Brunch

Prices are subject to 18% gratuities and GST.

Choice of Entrées (Choose Two)

- **Baked Atlantic Salmon Fillet**
Caper Dill Sauce
- **Chicken Parmesan**
Herb and Parmesan Crusted Chicken Breast, Zesty Tomato Sauce, Parmesan Cheese
- **Seared Turkey Medallions**
Sage Brown Butter Sauce, House Made Cranberry Sauce
- **Sliced Roasted Alberta Baron of Beef**
Au Jus, Forest Mushrooms Ragout
- **Beef and Broccoli Stir Fry**
- **Beef Stroganoff**
Pickles, Sour Cream
- **Herb Marinated Boneless Grilled Pork Cutlets**
Blackberry Reduction
- **Mediterranean Style Penne Pasta**
Tomatoes, Olives

Dessert

(3 peices per person)

A Selection of Freshly Prepared Desserts, Pies, Mousses, Squares

Buffet Enhancements

- **Omelette Station** 7.95 per person
- **Choice of Carved Ham, Turkey Breast
or Slow Roasted Baron of Beef** 7.95 per person
- **Chocolate Fountain** 9.95 per person
With Seasonal Fruit, Marshmallows, Lady Fingers

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Plated Lunch

(Minimum of 20 people)

Prices are subject to 18% gratuities and GST.

Our Plated Lunch Menus are designed for a minimum of three courses.
Create your own Three Course Lunch from our menu.

Choose one Soup OR Salad, one Entrée, and one Dessert.

Lunch includes: Freshly Baked Rolls, Butter for the Tables, and Freshly Brewed Regular or Decaf Coffee and a Selection of Teas

STARTERS

Choice of Soup (Choose One)

- Golden Potato Bisque, Smoked Bacon and Spring Onions
- Vegetable Minestrone with Orzo Pasta, Fresh Basil
- Corn Chowder, Smoked Paprika, Bacon Crouton
- Butternut Squash Purée, Cinnamon Crème

OR

Choice of Salad (Choose One)

- Tuscan Green Mix, Grape Tomatoes, Cucumbers, Pickled Onion, Local Honey Balsamic Vinaigrette
- Baby Spinach, Torn Radicchio, Feta Cheese, Spiced Candied Pecans, Raspberry Vinaigrette
- Hearts of Romaine, Garlic Crostini, Classic Caesar Dressing, Shaved Parmesan Cheese
- Roasted Candied Beet, Baby Iceberg Lettuce, Local Goat Cheese, Aged Sherry Vinaigrette

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Plated Lunch

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Choice of Entrées (Choose One)

BEEF

- **Beef Sirloin Steak (6oz)** 32.95 per person
Caramelized Red Onions, Yukon Gold Mashed Potato, Seasonal Vegetables, Pan Jus
- **Slow Roasted Alberta Beef** 29.95 per person
Sliced Roasted Red Skin Potato, Market Fresh Vegetables, Peppercorn Sauce

POULTRY

- **Grilled Chicken Breast** 31.95 per person
Penne Pasta, Roasted Eggplants, Peppers, Seasonal Tomatoes, Artisan Olives, Marinara Sauce, Parmesan Cheese and Fresh Herbs
- **Rotisserie Style Roasted Chicken** 31.95 per person
Hickory Smoked BBQ Sauce, Asian Slaw, Crispy Fries
- **Seared Turkey Medallion** 31.95 per person
Sage Gravy, House Made Cranberry Sauce, Mashed Potato, Seasonal Vegetables

FISH AND PASTA

- **Pan Baked Atlantic Salmon Fillet** 33.95 per person
Jasmine Rice and Crisp Vegetables
- **Pan Seared Gnocchi** 25.95 per person
Served with Grilled Seasonal Vegetables

PORK

- **Quebec Mustard and Fresh Herb Roasted Porkloin** 29.95 per person
Black Berry and Port Reduction, Chef's Choice of Potatoes and Seasonal Vegetables

Dessert (Choose One)

- Cheese Cake, Berry Compote
- Molten Lava Cake, Crème Anglaise
- Chocolate Pot Au Crème, Fruit Garnish
- Traditional Tiramisu, Chocolate Garnish
- Traditional Sticky Toffee Pudding, Whipped Cream, Strawberry Garnish

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Plated Working Lunch

(Minimum of 6 people)

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Includes Freshly Brewed Coffee, Regular & Decaf, Selection of Teas

Choice of Side (Choose One)

- Soup of the Day
- Market Salad
- Golden Fries

Choice of Entrée (Choose One)

- | | |
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| <ul style="list-style-type: none"> • Cajun Chicken Avocado Sandwich
Grilled Chicken Breast, Avocado, Bacon, Jalapeno
Jack Cheese, Lettuce, Tomato on Ciabatta | 21.95 per person |
| <ul style="list-style-type: none"> • Sirloin Steak Sandwich (6oz)
AAA Alberta Beef, Sautéed Onions and Mushrooms, Garlic Toast | 22.95 per person |
| <ul style="list-style-type: none"> • Skyharbour Club
House Roasted Turkey Breast, Honey Ham, Crispy Bacon,
Swiss Cheese, Artisan Lettuce, Garlic Herb Aioli, Multi Grain Bread | 20.95 per person |
| <ul style="list-style-type: none"> • Signature Burger (7oz)
Hand Crafted Alberta Brisket Burger, Aged Cheddar, Smoked Bacon,
Lettuce, Tomato, Onions, Brioche Bun, Pickle | 19.95 per person |

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Cold Lunch Buffet

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BUILD YOUR OWN SANDWICH

26.95 per person

(Minimum of 15 people)

(1.25 sandwiches per person)

Chef's Inspired Soup of the Day

Salads

- Baby Kale, Cranberries, Goat Cheese, Toasted Almonds, Pomegranate Vinaigrette
- Seasonal Root Vegetables, Italian Dressing
- Artisan Leaf Lettuce, Grape Tomatoes, Cucumber, Julienned Carrots, House Made Maple Cider Vinaigrette

Bread Selection

Whole Wheat, Ciabatta, Panini, Onion Kaiser and Pretzel Buns

Fillings

- Chicken Salad with Sundried Cranberry and Spiced Mayonnaise
- Assortment of Classic Deli Meats
- Grilled Seasonal Vegetables with Balsamic Vinegar

Cheeses

Swiss Cheese, Aged Cheddar Cheese, Marble and Havarti

Condiments

Desserts

Bite-Size Desserts, Cookies
(2 pieces per person)

DELI SANDWICH BUFFET

25.95 per person

(Minimum of 10 people)

(1.25 sandwiches per person)

Chef's Inspired Soup of the Day

Salads (Choose two if under 15 people)

- Organic Quinoa, Tomatoes, Cucumber, Red Onions, Zucchini, Herb Vinaigrette
- Alberta Farro, Arugula, Red Grapes, Manchego Cheese, Caramelized Onion Vinaigrette
- Tuscan Mixed Greens, Cucumbers, Grape Tomatoes and Radishes, Italian and Balsamic Dressings

Bread Selection

Whole Grain Bread, Rosemary Focaccia, Ciabatta, Onion Kaiser and Pretzel Buns

Fillings (Choose Three)

- Turkey, Cranberry Aioli and Havarti Cheese
- Grilled Vegetables, Chipotle Aioli
- Honey Ham, Mustard Aioli, Swiss Cheese
- Sliced Alberta Beef, Horseradish Aioli

Condiments

Desserts

Bite-Size Desserts, Cookies and Squares
(2 pieces per person)

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Cold Lunch Buffet

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CLASSIC WRAPS

26.95 per person

(Minimum of 15 people)

Chef's Inspired Soup of the Day

Salads

- Organic Alberta Farro, Arugula Red Grapes, Manchego Cheese, Caramelized Onion Vinaigrette
- Roasted Artisan Baby Potatoes, Green Onions, Gochujang Vinaigrette
- Caesar Salad: Crisp Hearts of Romaine, Garlic and Herb Croutons, Shredded Parmesan Cheese, Classic Creamy Caesar Dressing

Wraps (Choose Three)

All wraps contain Lettuce, Cucumber and Cheese

- Smoked Turkey, Cranberry Aioli
- Black Forest Ham, Mustard Aioli
- Shaved Roast Beef, Horseradish Aioli
- Grilled Vegetables, Chipotle Lime Aioli
- Tuna Salad, Wasabi Aioli, Pickled Ginger
- Chipotle Chicken, Spinach Tortilla, Avocado Cream
- Tandoori Chicken, Cilantro Mayo

Assorted Condiments

Desserts

Bite-Size Desserts, Cookies and Squares

(2 pieces per person)

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Hot Lunch Buffet

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ASIAN BUFFET

34.95 per person

Soups (Choose One)

- Hot & Sour Soup
- Chicken Corn Soup

Salads

- Japanese Daikon and Nori Salad, Carrot, Chili, Roasted Sesame, Rice Wine Vinaigrette
- Japchae Noodles, Sautéed Shitake Mushrooms, Crisp Bell Peppers, Wild Spinach, Chili Flakes, Sesame Oil, Soya Sauce, Lime Dressing
- Artisan Leaf Lettuce, Grape Tomatoes, Cucumber and Julienned Carrot with House Made Maple Cider Vinaigrette

Hot Selections

- Vegetable Spring Rolls, Thai Sweet Chili Sauce
- Steamed Jasmine Rice
- Udon Noodle Stir-Fry with Vegetables

Entrées (Choose Two)

- Korean Style Beef Bulgogi
- Kung-Pao Chicken with Spiced Peanuts
- Grilled Lemongrass Pork Chops with House Glaze

Desserts

Mini Coconut Tartlets, Mango Mousse Cakes and Seasonal Fruit Salad
(2 pieces per person)

BURGER BAR

28.95 per person

Chef's Inspired Soup of the Day

Salads

- Organic Spinach, Blue Cheese, Walnuts, Crisp Apples, Maple Cider Vinaigrette
- Thai Mango Salad, Crisp Bell Peppers, Cucumbers, Red Onions, Baby Shrimps, Cilantro Lime Vinaigrette
- Caesar Salad: Romaine Lettuce, Shredded Parmesan and Creamy Dressing

6oz Broiled Alberta Prime Rib Burger
(Based on 1 Burger per person)

Potatoes

Herb Wedge Fried Potatoes

Freshly Baked Brioche Buns
Potato Chips

Sautéed Local Mushrooms
and Sweet Onions

Condiments

Lettuce, Fresh Sliced Tomatoes, Red Onions, Pickles, Relish, Flavoured Mayonnaise, Canadian Mustards, Ketchup, Salsa, Jalapeno Peppers, Olives and Domestic Cheeses

Desserts

Assorted Dessert Squares, Freshly Baked Gourmet Cookies
(2 pieces per person)

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ITALIAN-STYLE PASTA BUFFET

33.95 per person

Vegetable Minestrone Soup

**Grilled Foccacia, Olive Oil,
Balsamic Vinegar**

Salads

- Traditional Caesar Salad: Shredded Parmesan, Creamy Garlic Dressing and Croutons
- Organic Quinoa, Tomatoes, Cucumber, Red Onions, Zucchini, Herb Vinaigrette
- Baby Kale, Cranberries, Goat Cheese, Toasted Almonds, Pomegranate Vinaigrette

Hot Entrées

- Chicken Piccata in Cream Sauce with Fried Caper Berries
- Beef Lasagna, Trio of Cheese and Marinara Sauce
- Grilled Vegetable Ratatouille, Tri-Coloured Fusilli, Tomatoes, Olives and Fresh Basil

Desserts

Mini Tarts, Assorted Cupcakes,
Freshly Baked Cookies
(2 pieces per person)

TRATORRIA PIZZA BUFFET

29.95 per person

Salads

- Caesar Salad: Crisp Hearts of Romaine, Garlic and Herb Croutons, Shredded Parmesan Cheese, Classic Creamy Caesar Dressing
- Roasted Beets, Oranges, Tomatoes, Pistachios, Raspberry Vinaigrette
- Roasted Artisan Baby Potatoes, Green Onions, Nashville Vinaigrette

Pizza Options (Choose Two)

10" pizza, 4 slices per person

- Greek Chicken: Roasted Peppers, Onions, Tomato, Feta Cheese
- Supreme: Pepperoni, Chorizo Sausage, Smoked Bacon, Bell Peppers, Mushrooms, Onions
- Hawaiian: Honey Ham, Pineapple
- Grilled Vegetables, Artichoke, Fresh Parmesan
- Margarita Pizza, Tomato Sauce, Mozzarella Cheese, Fresh Basil
- Cheese: Mozzarella, Cheddar, Parmesan

Desserts

Tiramisu and Chef's Choice of Mini Desserts
(2 pieces per person)

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MEXICAN FIESTA

32.95 per person

Chicken Fajita Soup

Salads

- Roasted Beets, Quinoa, Kale Salad with White Balsamic Vinaigrette
- Jicama, Mango, Tomato, Cilantro, Jalapeno Vinaigrette
- PEI Bean Salad, Tomato, Pepper, Cucumber, Cilantro, Jalapeno Dressing

Entrées

- Garlic, Lime, Cumin Marinated Sautéed Chicken
- Chipotle Beef with Onions and Peppers

Accompaniments

- Mexican Rice
- Grilled Corn on the Cob
- Tri-coloured Corn Tortilla Chips, Sour Cream, Salsa, House Made Guacamole
- Jack Cheese, Shredded Lettuce, Jalapenos, Diced Tomatoes
- Mini Flour Tortillas, Hard Corn Shells
- Sautéed Mushrooms, Peppers, Onions, Jalapenos

Desserts

Cinnamon Sugar Churros, Key Lime Pie, Lemon Meringue Pie, Assorted Squares (2 pieces per person)

CALGARY STAMPEDE BBQ BUFFET

32.95 per person

Texas Style Chili Soup

Buttermilk Herb Biscuit

Salads

- Alberta Farro, Arugula, Red Grapes, Manchego Cheese, Caramelized Onion Vinaigrette
- Roasted Artisan Baby Potatoes, Green Onions, Nashville Vinaigrette
- Roasted Beets, Oranges, Tomatoes, Pistachios, Raspberry Vinaigrette

Entrées

- Sliced Old Style Smoked Beef Brisket with Ancho BBQ Sauce
- Roasted Beer Can Chicken with Crispy Onions

Wedge Fries

Corn on the Cob

Smoked Paprika, Lime Butter

Desserts

Pecan Pie, Okanagan Apple Pie, Dessert Squares (2 pieces per person)

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Hot Lunch Buffet

(Minimum of 20 people)

Prices are subject to 18% gratuities and GST.

This menu can be served as dinner service at \$42.95 per person.

All Lunch Buffets include Freshly Brewed Coffee, Regular & Decaf, Selection of Teas

THE PORT HOT BUFFET

35.95 per person

Lunch Buffet includes Artisan Buns

Soup (Choose One)

- Wild Mushroom Chowder with Rosemary Croutons
- Roasted Tomato Bisque with Vodka
- Carrot Ginger Coconut Soup with Scallion and Cilantro
- Vegetable Minestrone with Double Smoked Bacon and Fresh Basil

Salads (Choose Three)

- Baby Kale, Cranberries, Goat Cheese, Toasted Almonds, Pomegranate Vinaigrette
- Organic Quinoa, Tomatoes, Cucumber, Red Onions, Zucchini, Herb Vinaigrette
- Alberta Farro, Arugula, Red Grapes, Manchego Cheese, Caramelized Onion Vinaigrette
- Roasted Beets, Oranges, Tomatoes, Pistachios, Raspberry Vinaigrette
- Organic Spinach, Blue Cheese, Walnuts, Crisp Apples, Maple Cider Vinaigrette
- Roasted Artisan Baby Potatoes, Green Onions, Nashville Vinaigrette
- Japchae Noodles, Sautéed Shitake Mushrooms, Crisp Bell Peppers, Wild Spinach, Chili Flakes, Sesame Oil, Soya Sauce, Lime Dressing
- Thai Mango Salad, Crisp Bell Peppers, Cucumbers, Red Onions, Baby Shrimps, Cilantro Lime Vinaigrette
- Tuscan Mixed Greens, Cucumbers, Grape Tomatoes and Radishes, Italian and Balsamic Dressings

Pasta (Choose One)

- Cheese Tortellini in Pesto Cream Sauce
- Grilled Vegetable Ratatouille, Tri-colored Fusilli, Fresh Tomatoes, Extra Virgin Oil, Olives and Fresh Basil
- Penne Pasta, Tomato, Marinated Olives, Fresh Herb and Feta Cheese

Hot Entrées (Choose Two)

- Slow Roasted Sliced Alberta Beef, Mushrooms, Balsamic Onions
- Blackened Red Snapper Tomato, Sweet Onion, Cilantro Salsa
- Red Wine and Herb Marinated Roast Chicken, Charred Onions and Kale
- Grilled Chicken Breast, Thyme Au Jus, Parsley Salad Garnish
- Cajun Spiced Pork Loin with Mango Salsa

Chef's Choice of Potatoes or Rice

Seasonal Vegetables

Desserts

Fresh Fruit Salad with Seasonal Berries, Assorted Tarts, Dessert Squares
(2 Pieces per Person)

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Executive Meeting Planner Packages

(Minimum of 20 people)

Prices are subject to 18% gratuities and GST.

All Executive Meeting Planner Packages include:
Freshly Brewed Regular and Decaf Coffee and Variety of Teas

Complimentary Room Rental

Flipchart with Markers

Hi-Speed Internet

Projector Screen

Note Pads and Pens, Mints

Best Western Reward Points for Meeting Planner

Breakfast, Lunch and Two Breaks

Business Package

67.00 per person

Continental Breakfast

- Assorted Freshly Baked Breakfast Pastries
- Sliced Seasonal Fresh Fruit and Berries
- Fruit Preserves and Butter
- Selection of Juices

Morning Break (Choose One)

- Chocolate Chip Banana Bread, Lemon Cranberry Loaf, Fresh Fruit Salad with Berries
- Variety of Bagels with Cream Cheese, Sliced Watermelon
- Natural Yogurt Mixed Berry Smoothies, Granola and Energy Bars

Lunch (Choose one)

- Deli Sandwich Buffet
- Classic Wrap Buffet
- Burger Bar Buffet

Afternoon Refresher – The Cookie Jar

- Selection of Freshly Baked Cookies:
- Chocolate Chips, Oatmeal, Double Chocolate and Macadamia Nuts

Port O'Call Hotel

1935 McKnight Blvd. NE
Calgary, AB T2E 6V4

P: (403) 250-6488
Ext. 6378

Res: 1 (800) 661-1161

bwportocallhotel.com

Executive Meeting Planner Packages

(Minimum of 20 people)

Prices are subject to 18% gratuities and GST.

All Executive Meeting Planner Packages include:
Freshly Brewed Regular and Decaf Coffee and Variety of Teas

Complimentary Room Rental

Flipchart with Markers

Hi-Speed Internet

Projector Screen

Note Pads and Pens, Mints

Best Western Reward Points for Meeting Planner

Breakfast, Lunch and Two Breaks

Power Package

81.00 per person

All Canadian Hot Breakfast

- Fluffy Scrambled Eggs with Chives
- Crispy Bacon and Pork Sausages
- Savoury and Seasoned Diced Hash Browns
- Fluffy Pancakes OR French Toast
- Assorted Freshly Baked Breakfast Pastries
- Sliced Seasonal Fresh fruit
- Fruit Preserves and Butter
- Selection of Juices

Morning Break (Choose One)

- Chocolate Break
- Healthy Break

Lunch (Choose one)

- Mexican Fiesta Buffet
- Italian Style Pasta Buffet
- Asian Buffet
- Calgary Stampede BBQ Buffet

Afternoon Refresher (Choose one)

- The Cookie Jar
- Assorted Ice Cream Bars

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Plated Dinner

(Minimum of 50 people)

Prices are subject to 18% gratuities and GST.

Create your own Three Course Dinner from our menu.

Add a 4th Course for an additional \$6.00 per person.

All dinners include Artisan Bread, Creamery Butter, Freshly Brewed Coffee, Selection of Teas

Choice of Soup, Appetizer or Salad (Choose One)

SOUP

- Brandy Flamed Lobster Bisque
- Wild Mushroom Chowder with Rosemary Croutons
- Roasted Tomato Bisque with Vodka
- Carrot Ginger Coconut Soup with Scallion and Cilantro
- Vegetable Minestrone with Double Smoked Bacon and Fresh Basil
- Butternut Squash Bisque with Sage Cream
- Cream of Cauliflower with Smoked Fish and Dill

APPETIZERS

- Hand Crafted Potato Croquet, Peppery Arugula, Goat Cheese and Balsamic Reduction
- Ling Cod Cakes, Mushroom Ragout, Grilled Herb Polenta
- Seared Jumbo Scallops, Green Pea Puree, Crispy Pancetta
- Hand Made Local Mushroom Arancini, Arborio Rice, Wild Mushrooms, Thyme Parmesan Cheese, Tomato Emulsion, Fresh Basil

SALADS

- Tuscan Greens, Grape Tomatoes, Cucumbers, Julienne Carrots, Radishes, Honey Balsamic
- Artisan Beets Salad, Brox Burn Farms Tomatoes, Baby Spinach, Goat Cheese, Sesame Reduction
- Grilled Asparagus, Roasted Fennel Salad, Orange Segments, Candied Pecans, Parmesan Herb Vinaigrette
- Traditional Caesar Salad, Crisp Romaine Hearts, Double Smoked Bacon, Creamy Dressing, Croutons, Grated Parmesan

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Plated Dinner

Prices are subject to 18% gratuities and GST.

Choice of Entrée (Choose One)

- Baked Atlantic Salmon Fillet** 47.95 per person
 Preserved Lemon, Sweet Pea and Tomato Risotto,
 Sautéed Spinach, Balsamic Glaze
- Crispy Skin Atlantic Salmon** 47.95 per person
 Steamed Fingerling Potatoes, Seasonal Vegetables,
 Ginger Beurre Blanc
- Pork Tenderloin** 45.95 per person
 Fresh Herb Rubbed Baked Pork Tenderloin, Blackberry Port Reduction,
 Chef's Choice of Potatoes and Seasonal Vegetables
- Roasted Alberta Beef Tenderloin** 54.95 per person
 Pan Roasted Fingerling Potatoes, Seasonal Vegetables,
 Chimichurri Sauce
- Fresh Herb and Himalayan Pink Salt Crusted
Alberta Beef Striploin** 48.95 per person
 Potato Pavé, Buttered Asparagus, Porcini Jus
- Chicken Supreme** 46.95 per person
 Confit Fingerling Potatoes, Market Vegetables, Olive Oil Poached
 Grape Tomatoes, Thyme Jus
- Pan Baked Chicken Breast** 44.95 per person
 Chive Mashed Potatoes, Lemon Thyme Asparagus, Peppercorn Jus

VEGETARIAN OPTIONS

42.95 per person

- Spinach and Ricotta Manicotti with Basil and Tomato Coulis
- Charred Cauliflower with Potato and Chickpea Curry, Basmati Rice
- Butternut Squash Ravioli in Roasted Red Pepper Sauce
- Greek Style Vegetarian Moussaka
- Penne Pasta, Mediterranean Artisan Olives, Thyme Roasted Vegetables,
Fresh Basil, Marinara Sauce, Extra Virgin Olive Oil

Choice of Dessert (Choose one)

- Molten Lava Cake, Raspberry Coulis
- Traditional Tiramisu, Crème Anglaise
- Traditional Sticky Toffee Pudding, Caramel Sauce
- Vanilla Crème Brûlée, Seasonal Berry Garnish
- New York Style Baked Cheese Cake, Dark Cherry Compote
- Okanagan Cinnamon Spiced Apple Pie, Whipped Cream, Fruit Garnish

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Dinner Buffet

(Minimum of 50 people)

Prices are subject to 18% gratuities and GST.

All Dinner Buffets Include:

- Assorted Dinner Rolls and Creamery Butter
- Freshly Brewed Coffee, Regular & Decaf, Selection of Teas
- A Chef's Carving Station for 1.5 Hours

Dinner Buffet #1

53.95 per person

COLD SELECTIONS

- Baby Kale, Cranberries, Goat Cheese, Toasted Almonds, Pomegranate Vinaigrette
- Organic Quinoa, Tomatoes, Cucumber, Red Onions, Zucchini, Herb Vinaigrette
- Alberta Farro, Arugula, Red Grapes, Manchego Cheese, Caramelized Onion Vinaigrette
- Fennel & Grilled Pears, Candied Pecans, Chevre, Maple Cider Vinaigrette
- Organic Spinach, Blue Cheese, Walnuts, Crisp Apples, Maple Cider Vinaigrette

CRUDITÉS WITH DIPS

- Market Fresh Vegetable Crudités and Soft Herb Dip

ARTISAN CHEESE

- Market Selection of Local and Domestic Artisan Cheeses
- Fruit Preserves, Assortment of Flats and Crackers

HOT SELECTIONS

- Brandy Flamed Lobster Bisque
OR
Wild Mushroom Chowder with Rosemary Croutons
- Fresh Seasonal Vegetables
- Roasted Garlic Mashed Potatoes
- Jasmine Rice Pilaf with Almonds

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Dinner Buffet

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Dinner Buffet #1

Hot Entrées (Choose Two including One Carvery Item)

- Add an additional Entrée

7.00 per person

CHOICE OF CARVERY

- Fresh Herb and Pommery Mustard Rubbed Roasted Alberta Baron of Beef
Merlot and Rosemary Jus
- House Blended Seasoning Rubbed Roasted Pork Tenderloin
Blackberry and Port Reduction
- Organic Honey, Dijon Glazed Leg of Ham
Grilled Pineapple Chutney

CHOICE OF POULTRY

- Red Wine, Herb Marinated Roast Chicken, Charred Red Onions and Wilted Spinach
- Grilled Chicken Breast, Thyme Au Jus, Parsley Salad Garnish
- Smoked Paprika and Butter Glazed Turkey Breast, Traditional Sage Gravy,
Grand Marnier Cranberry Sauce

CHOICE OF FISH

- Grilled Atlantic Salmon, Crisp Fennel and Apple Slaw, Pomegranate Vinaigrette
- Maple and Pistachio Crusted Salmon, Cranberry Butter Sauce
- Poached Haddock Fillet, Lobster Cream Sauce

DESSERTS

- Selection of Cakes, Chocolate Pot Au Crème, Crème Brûlée, Mini French Pastries,
Seasonal Fruit Pies, Chilled Mousse, and Seasonal Fruit Salad
(3 pieces per person)

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Dinner Buffet

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All Dinner Buffets Include:

- Assorted Dinner Rolls and Creamery Butter
- Freshly Brewed Coffee, Regular & Decaf, Selection of Teas
- A Chef's Carving Station for 1.5 Hours

Dinner Buffet #2

60.95 per person

COLD SELECTIONS

- Baby Kale, Cranberries, Goat Cheese, Toasted Almonds, Pomegranate Vinaigrette
- Organic Quinoa, Tomatoes, Cucumber, Red Onions, Zucchini, Herb Vinaigrette
- Alberta Farro, Arugula, Red Grapes, Manchego Cheese, Caramelized Onion Vinaigrette
- Fennel & Grilled Pears, Candied Pecans, Chevre, Maple Cider Vinaigrette
- Organic Spinach, Blue Cheese, Walnuts, Crisp Apples, Maple Cider Vinaigrette
- An Assortment of House Pickles

RUSTIC BREAD & CRUDITÉS WITH DIPS

- Freshly Baked Baguette, Grilled Pita Bread, Garlic Bread Sticks, Roasted Red Pepper Hummus, Artichoke-Chive and Goat Cheese Dip, Panache of Seasonal Crisp Vegetables: Peppers, Grape Tomatoes, Cucumber, Cauliflower, Broccoli and Celery

ARTISAN CHEESE

- Market Selection of Local and Domestic Artisan Cheeses
- Fruit Preserves, Assortment of Flats and Crackers

CHILLED SHELLFISH AND SMOKED FISH DISPLAY

- Marinated Kiwi Mussel Salad, Curry Dressing
- House Cured Gravlax Salmon, Rye Bread, Pickled Onions
- Peel & Eat Shrimp, Citrus Cocktail Sauce

HOT SELECTIONS

- Brandy Flamed Lobster Bisque
OR
Wild Mushroom Chowder with Rosemary Croutons
- Fresh Seasonal Vegetables
- Roasted Garlic Mashed Potatoes
- Jasmine Rice Pilaf with Almonds

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Dinner Buffet

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Dinner Buffet #2

Hot Entrées (Choose Three including One Carvery Item)

- Add an additional Entrée

7.00 per person

CHOICE OF CARVERY

- Maple and Five Peppercorn Rubbed, Alberta Beef Striploin, Creamy Atomic Horseradish, Dijon Mustard, Wild Mushroom Jus
- Organic Honey, Dijon Glazed Leg of Ham
Grilled Pineapple Chutney

CHOICE OF POULTRY

- Herb and Mustard Marinated Chicken Breast, Red Onions and Italian Parsley Salad
- Baked Coq Au Vin Chicken Supreme, Pearl Onions, Mushrooms and Thyme Jus
- Smoked Pimiento, Sage Rubbed Turkey Breast with Classic Cranberry Sauce, Traditional Gravy

CHOICE OF FISH

- Togarashi Baked Salmon, Teriyaki, Scallions and Wasabi Aioli
- Maple and Pistachio Crusted Salmon, Cranberry Butter Sauce
- Poached Haddock Fillet, Lobster Beurre Blanc

CHOICE OF PORK

- Québec Mustard and Fresh Herb Roasted Porkloin, Blackberry Port Reduction
- House Blend Dried Spice Rubbed Pork Tenderloin, Caramelized Sweet Onions, Double Smoked Bacon Ragout, drizzled with Balsamic Reduction

CHOICE OF BEEF

- Roasted Black Pepper and Garlic Sautéed Beef Tender Tips, Rosemary Shiraz Reduction
- Slow Roasted, Sliced Top Sirloin, Red Wine Herb Jus

VEGETARIAN OPTIONS

- Grilled Vegetables, Penne, Locally Sourced Goat Cheese, Balsamic Onions
- Charred Cauliflower, Green Beans, Pomegranate, Marinated Olives, Dried Chili

DESSERTS

- Selection of Cakes, Chocolate Pot Au Crème, Crème Brûlée, Mini French Pastries, Seasonal Fruit Pies, Chilled Mousse, and Seasonal Fruit Salad
(3 pieces per person)

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Dinner Buffet

(Minimum of 50 people)

Prices are subject to 18% gratuities and GST.

Bombay Dinner Buffet

48.95 per person

Indian Inspired Menu

Buffet Includes:

- Naan Bread
- Indian Inspired Chutneys
- Indian Spiced Tea, Coffee, Assorted Soft Drinks

RICE SELECTIONS (Choose One)

- Steamed Rice
- Pea Rice Pilaf
- Jeera Rice

APPETIZERS

Can be served separately for a maximum period of 1.5 hours

- Vegetarian Samosas OR Vegetable Spring Rolls (2 pieces per person)
- OR
- Pakoras (4 pieces per person)
- Papdi Chat (3 platters per 100 people)

Add an additional Appetizer (2 pieces per person)(Choose Two)

7.50 per person

- Fish Pakora
- Chilli Chicken
- Tandoori Chicken
- Sheesh Kebabs
- Chicken Malai Tikka
- Chicken Tikka Masala
- Paneer Tikka

SALADS

- Garden Green Salad
- Kachumber Salad, Tomatoes, Pineapple and Green Chili Vinaigrette
- Mango, Bell Pepper, Daikon, Sweet Onions, Cilantro and Cumin Vinaigrette
- Roasted Cauliflower, Chickpeas and Goat Cheese with Curry Vinaigrette

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Dinner Buffet

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Bombay Dinner Buffet

Entrées

Choose Two:

- Creamy Butter Chicken
- Kadai Chicken
- Beef Vindaloo
- Beef Kadai Gosht
- Beef Curry
- Lamb Rogan Josh
- Chicken Biryani
- Beef Biryani
- Vegetable Biryani

Choose One:

- Aloo Gobi
- Vegetable Curry
- Kabuli Chana
- Malai Kofta
- Dal Makhani
- Muttar Paneer
- Yellow Dal Tadka
- Shahi Paneer

Halal Beef or Lamb

5.00 extra per person

Add an additional Entrée

7.00 per person

DESSERTS

- Fresh Sliced Fruits
- Creamy and Buttery Rice Kheer
- Gulab Jamun
- Rasmalai

(2 pieces per person)

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Dinner Buffet

(Minimum of 40 people)

Prices are subject to 18% gratuities and GST.

Dinner Buffets Include:

- Assorted Dinner Rolls and Creamery Butter
- Freshly Brewed Coffee, Regular & Decaf, Selection of Teas

Pinoy Style Dinner Buffet

54.95 per person

SOUP (Choose One)

- Shiitake Mushroom and Bok Choy Soup
- Asian Style Chicken Corn Soup

SALADS

- Artisan Leaf Lettuce, Grape Tomatoes, Cucumber, Julienned Carrots, House Made Maple Cider Vinaigrette
- Creamy, Macaroni Salad, Ham, Pineapples, Carrot and Raisins
- Japchae Noodles, Sautéed Shitake Mushrooms, Crisp Bell Peppers, Wild Spinach, Chili Flakes, Sesame Oil, Soya, Lime Vinaigrette

HOT SELECTIONS (Choose Two)

- Vegetable Pancit
- Sinangag Fried Rice
- Steamed Jasmine Rice
- Chop Suey Vegetables

CHEF ATTENDED CARVERY

A Chef's Carving Station for 1.5 Hours

- Filipino Roasted Pig

ENTRÉES (Choose Two)

- Chicken Inasal
- Grilled Lemongrass Chicken, Hoisin Lime Sauce
- Pork Menudo
- Beef Kalderata
- Beef Kare-Kare
- Crispy Sweet and Sour Fish
- Steamed Basa Fillets with Black Bean Sauce

DESSERTS (3 pieces per person)

- Leche Flans, Mango and Sago Pudding, Maja Blanka
- Pinoy Fruit Salad with Condense Milk and Whipped Cream

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Dinner Buffet

(Minimum of 40 people)

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Dinner Buffets Include:

- Assorted Dinner Rolls and Creamery Butter
- Freshly Brewed Coffee, Regular & Decaf, Selection of Teas

Asian Dinner Buffet

46.95 per person

APPETIZERS (2 pieces per person)

- Crispy Vegetable Spring Rolls, Sweet Chili Sauce
- Steamed Shanghai Gyoza, Sesame Soya Sauce

SOUP (Choose One)

- Hot & Sour Soup
- Shiitake Mushroom and Bok Choy Soup
- Asian Style Chicken Corn Soup

SALADS

- Artisan Leaf Lettuce, Grape Tomatoes, Cucumber, Julienned Carrots, House Made Maple Cider Vinaigrette
- Japanese Daikon and Nori Salad, Carrot, Chili, Roasted Sesame, Rice Wine Vinaigrette
- Japchae Noodles, Sautéed Shitake Mushrooms, Crisp Bell Peppers, Wild Spinach, Chili Flakes, Sesame Oil, Soya, Lime Vinaigrette

HOT SELECTIONS (Choose Two)

- Steamed Jasmine Rice
- Fried Rice with Egg
- Udon Noodle with Vegetables
- Stir Fry Seasonal Vegetables

ENTRÉES (Choose Two)

- Grilled Lemongrass Chicken, Hoisin Lime Sauce
- Miso, Butter and Honey Glazed Baked Tilapia, Fried Scallions
- Korean Style Beef Bulgogi, Ginger, Garlic, Soya Sauce, Chili and Green Onions
- Coconut Cream, Ginger, Lemongrass Marinated Grilled Pork Chops, Tossed Sesame Seeds

DESSERTS

- Leche Flans, Mango Mousse Cakes, Seasonal Fruit Salad
(3 pieces per person)

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Dinner Buffet

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Upgrade Carved Items to Enhance your Dinner Buffet

MAPLE GLAZED WEST COAST SALMON FILLET Chinook Honey and Mustard Vinaigrette 3 oz per person	8.00 per person
HIMALAYAN PINK SALT & BLACK PEPPER CRUSTED ROAST ALBERTA BEEF STRIPLOIN Horseradish and Dijon Mustard	9.00 per person
SLOW ROASTED ALBERTA PRIME RIB Natural Au Jus, Horseradish and Dijon Mustard	9.00 per person
CANADIAN MAPLE GLAZED TURKEY BREAST Sherry Gravy, House Made Caramelized Apple and Cranberry Compote	7.00 per person

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Children's Party

(Minimum 15 people, for ages 4 to 11)

Prices are subject to 18% gratuities and GST.

Buffet Menu

22.00 per person

- Traditional Caesar Salad, Thorn Romaine, Parmesan Cheese and Dressing
- All Beef 1/4 Pound Hamburger, Brioche Bun (1 piece)
- Mini Corn Dog (1 piece)
- Lettuce, Tomato, Mustard, Ketchup and Relish
- Curly Fries
- Brownies and Cookies
- Assorted Pitchers of Juice, Pop, and Milk

Add Cheese

2.95 per person

Add Bacon

2.95 per person

À La Carte Menu

22.00 per person

Includes a Choice of Juice, Pop, or Milk

STARTER (Choose one)

- Vegetables Sticks and Ranch Dressing
- Fresh Fruit Cup

MAIN COURSE (Maximum 2 entree selections for a banquet event)

- Triple Grilled Cheese and Fries
- House Made Grilled Chicken Burger on Brioche Bun and Fries
- Crispy Chicken Fingers and Fries with Tangy Plum Sauce
- House Made Meatballs, Penne Pasta in Marinara Sauce
- Crispy Fish and Chips with Tartar Sauce
- Thin Crust Cheese or Pepperoni Pizza with Fries
- House Made All Beef Hamburger on Brioche Bun, Lettuce, Tomato with Fries

Add Cheese

2.95 per person

Add Bacon

2.95 per person

DESSERT (Choose One)

- Chocolate Chip Cookies
- Vanilla Ice cream with Chocolate Sauce
- House Prepared Jello with Fruit Garnish (Choice of strawberry or orange flavor)

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Reception Package

(Minimum of 30 people)

Prices are subject to 18% gratuities and GST.

Reception A

22.95 per person

Based on 8 pieces per person
Choose 2 Hot and 2 Cold items

Reception B

29.95 per person

Based on 12 pieces per person
Choose 3 Hot and 3 Cold items

HOT HORS D' OEUVRES

- Vegetable Spring Rolls, Sweet Chili Sauce
- Vegetable Pakora Fritters, Curried Yogurt
- Parmesan Arancini, Red Pepper Sauce
- Tempura Shrimp, Togarashi Dip
- Spanakopita, Feta Cheese, Sautéed Spinach
- Vegetable Samosas, Tamarind Sauce
- Soya Ginger Beef Satay
- Pork Gyoza, Lime Hoisin Sauce
- Beef Meatballs, Tomato sauce

COLD HORS D' OEUVRES

- Roasted Red Pepper, Local Goat Cheese, Pita Bread
- Asian Vegetable and Rice Noodle Rolls, Hoisin Chili Sauce
- Roast Vegetables in Wonton Cup and Pepper Aioli
- Peppered Beef, Horseradish, Wholegrain Chip
- Smoked Salmon on Rye Flats
- Crab Slaw, Mango Salad, Crispy Wonton
- Minted Bocconcini and Grape Tomato Skewers

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Reception à la Carte

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COLD CANAPÉS

Priced per dozen, minimum three dozens per item

• Roma Tomato Bruschetta, Olive Oil Crouton	24.00
• Olive Tapenade, Parmesan on Crostini	24.00
• Double Cream Brie, Caramelized Apples	24.00
• Marinated Cherry Tomato, Bocconcini Skewer, Aged Balsamic Reduction	24.00
• Prosciutto Wrapped Grilled Asparagus, Herbed Sour Cream	24.00
• Poached Prawns, Citrus Cocktail Sauce	26.00
• Asian Vegetable and Rice Noodle Rolls, Hoisin Chili Sauce (minimum order: 5 dozen)	30.00
• Smoked Salmon on Rye Flats	30.00
• Peppered Beef, Horseradish, Wholegrain Baguette	30.00
• Roasted Red Pepper, Local Goat Cheese Dip, Pita Bread	24.00
• Assorted Finger Sandwiches (Choose 3 fillings: Tuna Salad, Egg Salad, Chicken Salad, Grilled Vegetables)	30.00

HOT HORS D'OEUVRES

Priced per dozen, minimum three dozens per item

• Bite Size Beef Wellington	30.00
• Spanakopita, Feta and Spinach, Tzatziki Sauce	26.00
• Pork Gyoza, Lime Hoisin Sauce	30.00
• Butter Chicken Skewers, Lemon Cucumber Raita	26.00
• Mini Crab Cakes, Garlic Herb Aioli, Fresh Scallions	30.00
• Fried Vegetable Spring Rolls, Sweet Chili Sauce	22.00
• Fried Chicken Wings, Blue Cheese Dip	24.00
• Tempura Shrimp, Tagorashi Aioli	34.00
• Porcini Arancini, Red Pepper Sauce	30.00
• Beef Meatballs with Tomato Sauce	30.00
• Chickpea and Vegetable Pakora, Curried Yogurt	26.00
• Mini Haddock Fritter with Lime Aioli	34.00
• Vegetable Samosas, Coconut Mint and Tamarind Chutneys	30.00
• Beef Samosas, Coconut Mint and Tamarind Chutneys	34.00

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Reception Menu

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ARTISAN CHEESE SELECTION

(Minimum 10 people)

- Local and International Cheeses 13.00 per person
- Baguettes and Bagel Chips
- Assorted Crackers
- Fruit Garnish, Preserves

COLD PLATTERS

(Minimum 10 people)

- Fresh Fruit Platter, Seasonal Berries 7.00 per person
- Roasted Red Pepper, Garlic, Garbanzo Beans,
Truffle Oil Hummus, Pita Wedges 6.00 per person
- Crudités Platter, House Made Dip 6.00 per person
- Deli Meat & Paté, Assorted Rolls, House Made Preserves 10.00 per person
- Bruschetta with Grilled Focaccia Bread 6.00 per person
- Nacho Chips, Salsa, Sour Cream, Guacamole 7.50 per person

CHOCOLATE FOUNTAIN

(Minimum 50 people)

Choose between Milk Chocolate, White Chocolate, or Caramel 12.00 per person

- Includes Cantaloupe, Strawberries, Honeydew, Pineapple, Banana Bread,
Sponge Cake, Marshmallows, Pretzels

LATE NIGHT SNACKS

(Minimum 20 people)

- Platter of Cold Cuts & Domestic Cheeses, Freshly Baked Rolls
& Creamery Butter, Vegetable Crudités with Dip,
Roasted Red Pepper Hummus, Pita Chips 19.95 per person

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Reception Menu

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PIZZA SELECTIONS

10" Pizza (8 slices)

- **Cheese** 19
Mozzarella, Cheddar, parmesan
- **Vegetarian** 21
Mushrooms, Onions Bell Peppers, Tomato
- **Pepperoni** 21
Pepperoni, More Pepperoni
- **Hawaiian** 21
Honey Ham, Pineapple
- **Blackhawk** 21
Pepperoni, Mushrooms, Fresh Tomato
- **Greek Chicken** 23
Chicken, Roasted Peppers, Onions, Tomato, Feta Cheese
- **Texan Chicken** 23
Chicken, Roasted Peppers, Onions, Jalapenos, Texan Chipotle Sauce
- **Hercules** 25
Pepperoni, Smoked Bacon, Chorizo Sausage, Honey Ham
- **Supreme** 25
Pepperoni, Smoked Bacon, Chorizo Sausage, Bell Peppers, Mushrooms, Onions

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Bar Services

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Cash Bar

Individual guests purchase their own beverages. Prices include GST.
Bartender fee of \$25.00 per hour per bartender applies (minimum of 4 hours).

Domestic Beer	7.00
Imported Beer	8.00
Liquor / Highballs (1 oz)	7.00
Premium Liquor (1 oz)	8.00
Liqueurs (1 oz)	8.00
Juice / Soft Drinks	3.50
Virgin Cocktails	3.75
House Red & White Wine (5 oz glass)	8.00

Host Bar

Host pays for all beverages.
Prices are subject to 18% gratuity and GST.

Domestic Beer	6.50
Imported Beer	7.50
House Red & White Wine (5 oz glass)	7.50
Liquor (1 oz)	6.50
Premium Liquor (1 oz)	7.50
Liqueurs (1 oz)	7.50
Juice / Soft Drinks	3.25
Virgin Cocktails	3.50
Fruit Punch (50 servings)	75.00
Vodka / Champagne Punch (50 servings)	120.00
Pop / Juice Corkage (Unlimited)	5.00 per person

PRE-PAID DRINK TICKETS

Pre-paid drink tickets must be purchased through our Catering Department at a cost of \$6.50 each plus 18% gratuity and GST. Drinks Include:

- Choice of Domestic Beer
- Wine by the glass
- 1 oz servings of Liquor / Highballs

Port O'Call Hotel

1935 McKnight Blvd. NE
Calgary, AB T2E 6V4

P: (403) 250-6488
Ext. 6378

Res: 1 (800) 661-1161

bwportocallhotel.com

Wine List

Prices are subject to 18% gratuities and GST.

	Bottle (26 oz)
HOUSE WINES	
Jackson Triggs, Proprietors' Selection, Chardonnay (Canada)	31.95
Naked Grape, Pinot Grigio (Canada)	31.95
Naked Grape, Shiraz (Canada)	31.95
Jackson Triggs, Proprietors' Selection, Merlot (Canada)	31.95
ROSE/BUBBLES	
Frexinet Cordon Negro, Brut (Spain)	39.95
La Marca, Prosecco Rose (Italy)	39.95
E & J Gallo, White Zinfandel (USA)	35.95
WHITES	
Kim Crawford, Sauvignon Blanc (New Zealand)	42.95
Ruffino, Lumina, Pinot Grigio (Italy)	35.95
Sumac Ridge, Estate Winery, VQA, Chardonnay (Canada)	37.95
Inniskillin Niagara Estate, Riesling (Canada)	37.95
Vintage INK, Wild White, VQA (Canada)	39.95
REDS	
Conosur, Pinot Noir (Chile)	35.95
Norton Barrel Select, Malbec (Argentina)	37.95
Robert Mondavi, Wood Bridge, Merlot (USA)	35.95
Sumac Ridge, Estate Winery, Cabernet Merlot (Canada)	42.95
Wolf Blass, Yellow Label, Cabernet Sauvignon (Australia)	35.95
Robert Mondavi, Private Selection, Cabernet Sauvignon (USA)	39.95

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