



HOLIDAY MENU

Port O' Call Hotel

Calgary, Alberta

Each Best Western® branded hotel is independently owned and operated.

Holiday Lunch Buffet

(Minimum of 30 people)

Includes Artisan Mini Rolls and Butter, Regular and Decaf Coffee and Teas

SALADS

- Medley of Local Tuscan Greens, Grated Pickled Carrots, Onions, Cucumbers, Selection of Dressings
- Roasted Artisan Beets, Caracara Oranges, Pistachio, Tossed Pumpkin Seeds, Red Wine Vinaigrette
- Ancient Grains, Caramelized Leek, Sundried Cranberries, Herb Vinaigrette
- Arugula, Grilled Pears, Candied Pecans, Chevre Cider Vinaigrette
- Baby Kale, Radicchio, Walnuts, Poached Pears, Pomegranate Vinaigrette

CRUDITÉS

- An Array of Crisp Seasonal Vegetables: Grape Tomatoes, Cucumber, Peppers, Cauliflower, Broccoli, and Celery
- House Made Roasted Garlic Hummus, Goat Cheese Dip
- A Variety of House Made Pickles Including Green Beans, Asparagus, House Marinated Mediterranean Olives

STARCHES AND VEGETABLES

- Herb Roasted Potatoes OR Yukon Gold Mashed Potato
- Baked Cheese and Spinach Manicotti
- Maple Glazed Roasted Winter Root Vegetable Medley Including Crispy Brussels Sprouts

CHOICE OF TWO MAIN COURSES (Choose Two)

36.00 per person

Herb Roasted Turkey Breast & Dark Meat, Herb Gravy

Caramelized Apple, Sundried Berry, Sage Stuffing,
House Made Orange Cranberry Sauce

House Blend Rubbed Slow Roasted Sliced Alberta Baron of Beef

Creamy Horseradish, Mustard and Wild Mushroom Sauce

Honey and Mustard Pork Tenderloin

Caramelized Apple, Pomegranate Kernels and Sage Ragout

DESSERTS

(3 pieces per person)

- Warm Christmas Pudding with Crème Anglaise
- House Made Traditional Crème Caramel
- Assortment of Pies, Mousse Cakes, Cheesecake, Mini Pastries
- Seasonal Fruit Salad

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

Holiday Dinner Buffet

(Minimum of 50 people)

All Dinner Buffet Include:

Assorted Dinner Rolls and Creamery Butter

Freshly Brewed Coffee, Regular & Decaf, Selection of Teas

A Chef's Carving Station for 1.5 hours

Holiday Dinner Buffet Option #1

53.95 per person

SALADS

- Medley of Local Tuscan Greens, Grated Pickled Carrots, Onions, Cucumbers, Selection of Dressings
- Roasted Artisan Beets, Caracara Oranges, Pistachio, Tossed Pumpkin Seeds, Red Wine Vinaigrette
- Ancient Grains, Caramelized Leek, Sundried Cranberries, Herb Vinaigrette
- Arugula, Grilled Pears, Candied Pecans, Chevre Cider Vinaigrette
- Baby Kale, Radicchio, Walnuts, Poached Pears, Pomegranate Vinaigrette
- Fresh Bocconcini, Tomato, Sweet Red Onions, Basil Vinaigrette

CRUDITÉS WITH DIPS

- An Array of Crisp Seasonal Vegetables Including Young Carrots, Cucumber, Peppers, Cauliflower, Broccoli, Tomatoes and Celery
- House Made Roasted Garlic Hummus, Goat Cheese Dip
- A Variety of House Made Pickles Including Beans, Asparagus, Mediterranean Olives

ARTISAN CHEESE

- Market Selection of Local and Domestic Artisan Cheeses, Freshly Baked Bread, Variety of Crackers, Preserves, Nuts, Seeds

SANTA'S POTS AND PANS

- Brandy Flamed Lobster Bisque OR Butternut Squash Bisque
- Roasted Garlic Mashed potatoes
- Vegetable Rice Pilaf
- Chef's Choice of Winter Root Vegetable Medley Including Roasted Brussels Sprouts
- Baked Cheese and Spinach Manicotti

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Holiday Dinner Buffet

(Minimum of 50 people)

Holiday Dinner Buffet Option #1

Two Hot Selections

CHEF ATTENDED CARVERY (Choose One)

- **Cracked Black Pepper and Herb Rubbed Slow Roasted Alberta Baron of Beef**
Creamy Horseradish, Mustard, Rosemary Jus
- **Organic Honey and Dijon Glazed Leg of Ham**
Apple Compote

ENTRÉE (Choose One)

- **Fresh Thyme & Garlic Marinated Chicken**
Sautéed Spanish Onions, Wilted Spinach and Orange Segments
- **Maple and Pistachio Crusted Salmon**
Cranberry Butter Sauce
- **Smoked Paprika Rubbed Turkey Breast & Dark Meat**
Bourbon Gravy, House Made Cranberry Chutney, Apple and Sundried Berry Stuffing

Add an additional entrée

8.50 per person

DESSERTS

(3 pieces per person)

- House Prepared Christmas Pudding with Crème Anglaise
- Eggnog Crème Caramel
- Christmas Log
- Assortment of Pies, Mousse Cakes and Mini Pastries
- Seasonal Fruit Salad

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All Dinner Buffet Include:

Assorted Dinner Rolls and Creamery Butter

Freshly Brewed Coffee, Regular & Decaf, Selection of Teas

A Chef's Carving Station for 1.5 hours

Holiday Dinner Buffet Option #2

58.95 per person

SALADS

- Medley of Local Tuscan Greens, Grated Pickled Carrots, Onions, Cucumbers, Selection of Dressings
- Roasted Artisan Beets, Caracara Oranges, Pistachio, Red Onions, Maple Cider Vinaigrette
- Ancient Grains, Corn Kernels, Cucumbers, Goat Cheese, Cranberries, Herb Vinaigrette
- Arugula, Grilled Pears, Candied Pecans, Chevre, Italian Cider Vinaigrette
- Baby Kale, Radicchio, Walnuts, Poached Pears, Pomegranate Vinaigrette
- Charred Asparagus, Brussels Sprouts Boar Bacon, Truffle Oil Vinaigrette

ARTISAN CHEESE

- Market Selection of Local and Domestic Artisan Cheeses, Variety of Crackers, Baguette, Wild Forest Honey, Fruit Preserves

CRUDITÉS WITH DIPS

- Panache of Seasonal Crisp Vegetables: Peppers, Grape Tomatoes, Cucumber, Cauliflower, Broccoli, and Celery, Artichoke, Goat Cheese Dip, Hummus and Flatbread Crisps

CHARCUTERIE

- House Cured Gavlox, Capers, Pickled Red Onions, Assorted Cured Meat, Mustard, Grilled Crostini, Flat Bread

SANTA'S POTS AND PANS

- Brandy Flamed Lobster Bisque OR Butternut Squash Bisque
- Roasted Garlic Mashed Potato
- Vegetable Rice Pilaf
- Winter Root Vegetable Medley Tossed with Maple Syrup
- Baked Cheese and Spinach Manicotti

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Holiday Dinner Buffet

(Minimum of 50 people)

Holiday Dinner Buffet Option #2

Three Hot Selections

CHEF ATTENDED CARVERY (Choose One)

- **Herb Crusted, Roasted Alberta Beef Striploin, Black Birch Au Jus**
Creamy Atomic Horseradish, Dijon Mustard
- **Apple and Fennel Stuffed Pork Loin**
Cabernet Sauvignon Sauce

ENTRÉE (Choose Two)

- **Smoked Bacon Wrapped Roasted Turkey Breast**
Pan Gravy, House Made Caramelized Orange Cranberry Chutney
- **Boursin Stuffed Chicken Supreme**
Herb Jus Candied Cranberries
- **Fresh Herb & Garlic Marinated Classic Roast Chicken**
Caramelized Balsamic Onions
- **Sage Marinated Pork Tenderloin**
Double Smoked Bacon, Apples, Mushrooms Ragout
- **Maple Pistachio Crusted Salmon**
Cranberry Butter Sauce

Add an additional entrée

8.50 per person

DESSERTS

(3 pieces per person)

- Warm Christmas Pudding, Crème Anglaise
- Eggnog Crème Caramel
- Mini Vanilla Crème Brulee
- Assortment of Pies, Cheesecake, Mousse Cakes, Squares and Mini French Pastries
- Seasonal Fruit Salad
- Christmas Log

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Holiday Dinner Buffet

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All Dinner Buffet Include:
Assorted Dinner Rolls and Creamery Butter
Freshly Brewed Coffee, Regular & Decaf, Selection of Teas
A Chef's Carving Station for 1.5 hours

Holiday Dinner Buffet Option #3

64.95 per person

HORS D'OEUVRES

- Smoked Salmon, Cucumber Bites, Tobikko Caviar
- Vegetable Salad Roll, Volcano Aioli
- Caramelized Onions, Cherry Tomato, Bocconcini Tart

SALADS

- Medley of Local Tuscan Greens, Grated Pickled Carrots, Onions, Cucumbers, Selection of Dressings
- Roasted Artisan Beets, Caracara Oranges, Pistachio, Red Onions, Maple Cider Vinaigrette
- Ancient Grains, Corn Kernels, Cucumbers, Goat Cheese, Cranberries and Herb Vinaigrette
- Arugula, Grilled Pears, Candied Pecans, Chevre, Italian Cider Vinaigrette
- Baby Kale, Radicchio, Walnuts, Poached Pears, Pomegranate Vinaigrette
- Charred Asparagus, Brussels Sprouts Boar Bacon, Truffle Oil Vinaigrette
- Mango, Peppers, Cucumbers, Red Onions, Baby Shrimps, Cilantro Lime Vinaigrette

ARTISAN CHEESE AND FARM FRESH CRUDITÉS

- Selection of Fine Imported and Domestic Cheese
- Variety of Crisp with Preserves and Wild Forest Honey
- Panache of Freshly Cut Vegetables & House Prepared Dipping Sauce

CHARACUTERIE DISPLAY

- An Assortment of Cured Meats, Pâté
- Marinated Feta Cheese, Artisan Olives, House Pickles, Preserves

FROSTY'S CHILLED SEAFOOD BAR

- House Poached Easy Peel Shrimps
- Marinated Kiwi Mussels, Julienne Vegetables
- Norwegian Style Gravlax, Dijon Aoili

SANTA'S POTS AND PANS

- Brandy Flamed Lobster Bisque with Truffle Oil
- Roasted Seasonal Vegetables, Brussels Sprouts
- Potato Au Gratin
- Baked Spinach and Ricotta Manicotti

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Holiday Dinner Buffet

(Minimum of 50 people)

Holiday Dinner Buffet Option #3

Four Hot Selections

CHEF GRINCH'S CARVERY

- **Kosher Salt, Roasted Black Peppercorn Crusted Alberta Striploin**
Rosemary and Garlic Jus
- **Smoked Bacon Wrapped Turkey Breast**
Sage Jus, Cranberry Compote, Traditional Stuffing

ENTRÉE

- **Maple Glazed Chicken Supreme**
Parsnip Puree Herb Demi Glace
- **Apple and Dried Berry Stuffed Pork Loin**
Smoked Chipotle Jus

MRS. CLAUSE' SWEET TABLE

(3 pieces per person)

- Christmas Bread Pudding with Malibu Rum Crème Anglaise, Creamy Rice Pudding
- Assorted Seasonal Cakes, Pies, Mousse Cakes, Miniature Tartlets, Traditional Crème Caramel

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Holiday Plated Dinner Menu

(Three Course Meal)

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

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

Add a 4th Course (Salad or Soup) for an additional \$6.00 per person.

Dinner 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, Leek and Smoked Bacon with Cold Pressed Canola Oil
- Wild Mushrooms Bisque
- Roasted Butternut Squash Puree , Chives
- Brandy Scented Lobster Bisque

OR

Choice of Salad (Choose One)

- **Artisan Mixed Greens**
With Grape Tomatoes, Carrot, Cucumber, Pomegranate Dressing
- **Tuscan Baby Kale**
Grilled Asparagus, Shaved Fennel, Apple and Celeriac Feta Cheese and Basil Vinaigrette
- **Roasted Artisan Beets**
Goat Cheese, Candied Pecans, Maple Cider Vinaigrette
- **Crisp Hearts of Romaine**
Prosciutto Chips, Focaccia Crostini, Creamy Garlic Classic Caesar Dressing

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Holiday Plated Dinner Menu

Choice of Entrées (Choose One)

- Jersey Bluff Turkey** 45.00
Herb and Butter Roasted Turkey Breast and Dark Meat
 Bourbon Gravy, Apple and Dried Berry Stuffing
 Buttermilk Mashed Potatoes, Seasonal Vegetables
- Bacon Wrapped Turkey Breast** 45.00
 Brioche, Herb and Cranberry Stuffed, Sage Jus
 Mashed Potatoes, Seasonal Vegetables
- Stuffed Chicken Breast** 45.00
 Brandy Flamed Double Smoked Bacon, Mushroom Stuffed
 Mashed Potatoes, Seasonal Vegetables and Thyme Jus
- Pan Baked Stuffed Chicken Supreme** 45.00
 Cream Cheese, Spinach, Sundried Tomato, Seasonal Vegetables
 Garlic and Thyme Confit Fingerling Potatoes, Herb Demi
- Baked Atlantic Salmon** 47.95
 Maple and Pistachio Crusted Salmon, Butternut Squash Risotto
 Cranberry Butter Sauce, Seasonal Vegetables, Shaved Parmesan
- Spiced Pan Baked Pork Tenderloin** 45.95
 Creamy Garlic Mashed Potatoes, Seasonal Vegetables, Smokey Chipotle Jus
- Black Pepper and Herb Roasted Alberta Beef Striploin (8 oz)** 48.95
 Brandy Peppercorn Glaze, Yukon Gold Mashed Potato
 Chef's Choice of Seasonal Vegetables
- Grilled AAA Alberta Sirloin Steak (8 oz)** 43.00
 Cabernet Wild Mushroom Sauce, Roasted Garlic Mashed Potato,
 Chef's Choice of Vegetables
- Beef Tenderloin (6 oz)** 59.00
 Potatoes Pave, Broccolini, Asparagus, Carrots, Porcini Mushroom Sauce

Choice of Dessert (Choose one)

- New York Style Cheesecake, Cherry Compote
- Cranberry Orange Cheesecake, Grand Marnier Infused Crème Chantilly
- Pumpkin Pie, Cinnamon Crème Anglaise, Seasonal Granish
- Chocolate Lava Cake, Raspberry Coulis
- Mascarpone and Ginger Crème Brulee

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Bar Services

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

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Wine List

	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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