



THE SENSORY

MENU PACKAGES

CANMORE, ALBERTA, CANADA



RUNDEL MOUNTAIN PACKAGE

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1st Course

Mushroom Soup

Wild mushroom soup with truffle oil

or

Chowder

Potato, roasted corn, double smoked bacon

or

Tomato & Red Pepper Soup

Smoked tomato & red pepper

2nd Course

Summer Salad (April - September)

Artisan lettuce, grilled peaches, candied pecans, cotija cheese, Blueberry vinaigrette

or

Winter Salad (October - March)

Compressed butternut squash & sweet potato, red beets, cucumber, crispy leeks,
lemon & fennel vinaigrette, spicy sunflower seeds

or

Caesar Salad

Romain, Caesar dressing, cured egg yolk, croutons, parmesan, fried capers

RUNDEL MOUNTAIN PACKAGE

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Entrees

Beef Short Rib

Braised short rib, buttermilk mashed potato, seasonal vegetables, bordelaise sauce

or

Salmon

Pan seared salmon, baby potato's, seasonal vegetables, chimichurri

or

Chicken

Herb crusted chicken supreme, potato gnocchi with smoked bacon & spinach, seasonal vegetables, pan jus

Or

Risotto (vegan)

Sundried tomato, red pepper, corn, & spinach, spiced sunflower seeds, cherry tomato's

Dessert

New York Cheesecake

or

Crème Brulé

4-courses for \$95 per person

3-courses for \$80 per person

(for a 3-course menu choose either a soup or salad)

Some flavours on dishes may vary with seasonality of quality ingredients

LADY MACDONALD MOUNTAIN PACKAGE

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1st Course

Cauliflower Steak (vegan)

Succotash, salsa Verde, crispy quinoa

or

Beef Tartar

Beef tenderloin, truffle aioli, cured egg yolk, crispy mushrooms, capers, shallots, baguette

or

Pork Belly

Truffle cauliflower puree, apple BBQ glaze, apple chips

or

Tuna (April - September)

Ahi tuna, cabbage & carrot slaw with tahini dressing, edamame & pea puree, wonton crisps

or

Shrimp (October - March)

Prawns sauteed in white wine, garlic, & cream sauce, toasted baguette

Main Course

Lamb

Braised lamb shank, sundried tomato risotto, seasonal vegetables, lamb jus

or

Beef

beef tenderloin, duck fat mashed potato, seasonal vegetables, bordelaise sauce

Or

Duck

Confit duck leg, braised French lentils, cherry demi, seasonal vegetables

Or

Gnocchi (vegan)

Potato gnocchi, tomato confit, spinach, charred red onion, toasted pumpkin seeds, seasonal vegetables

LADY MACDONALD MOUNTAIN PACKAGE

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Dessert

Key Lime Pie

With toasted coconut & candied lime

Or

Black Forest Cake

With Mascarpone cream and chocolate shavings

Or

Vegan Chocolate Cake

With mango compote & coconut sorbet

3-courses - \$100 per person

4-courses - \$115 per person

(4th course - choose soup & salad option from the "Rundle Mountain package)

Some flavours on dishes may vary with the seasonality of quality ingredients

CANAPES & PLATTERS

SEAFOOD

Ceviche \$35/ Dozen

White fish, Five Spice Aioli, Wonton Chip

Shrimp \$36/ Dozen

Coconut Shrimp, Mango and Chilli Sauce

Scallops \$38/ Dozen

Bacon wrapped scallops

MEAT

Pork Belly \$33/ Dozen

Crispy Pork Belly, BBQ glaze, Chimichurri, kennebeck chip

Chicken \$32/ Dozen

Tandoori Chicken Satay, Cilantro and Cucumber Yogurt

Duck \$35/ Dozen

Pulled duck, Blueberry sauce, baguette

VEGETABLE

Halloumi \$30/ Dozen

Crispy Halloumi Cheese, Naan Chip, Cucumber Relish

Beet \$27/ Dozen

Red Beet Chip, Goat cheese Mousse, Citrus Salt

Potato \$24/ Dozen

Potato and Onion Rosti, Tomato jam, Chive Cream Fresh

PLATTERS (serves 25 people)

Artisan meat & cheese platter with preserves and crackers \$195

Artisan cheese platter with preserves and crackers \$150

CANDY STATION - \$12/Person

Nibs, Jelly Beans, Gummy Bears, Jumbo Sours, Smarties, Hershy Kisses, Mints

WELCOME PROSECCO

Benvolio Prosecco Veneto - \$12/per person

THREE SISTERS COCKTAIL PACKAGE

Family or Cocktail Style - \$75 / person

Beef Tenderloin Sliders

with dijon aioli, pickled red onions, Halloumi cheese

Crispy Chicken Sliders

with sriracha ranch, lettuce, tomato jam

Dried Ribs

with apple BBQ glaze

Coconut Shrimp

with chili mango sauce

Tuna Tartare

Ahi tuna with ponzu glaze on a crostini with edamame & pea puree

Butternut Squash Ravioli (vegetarian)

with sundried tomato cream sauce

Deep fried Cauliflower (Vegan)

with salsa Verde & pickled red onions

LATE NIGHT SNACKS

Poutine Bar

Cheese curds, fries & gravy
\$12 per person

Perogie Bar

Served with sour cream, cheese, bacon, & chives
\$14 per person

Taco Bar

Chicken or beef options, lettuce, tomato, shredded cheese, hot sauce
& sour cream
\$14 per person

New York Cheesecake Bar

Served with assorted toppings
\$12 per person

KIDS MENU

\$30 per kid (under 12)

choice of
Kids Steak

or

Kids Pasta

or

Chicken Fingers & Fries

Includes drink & ice cream for dessert

WINES & CHAMPAGNE

SPARKLING

Benvolio Prosecco Veneto, Italy \$48

ROSE

Quails Gate, Okanagan Valley, B.C. - \$48

WHITES

Arabella Sauvignon Blanc, South Africa - \$48

Farmhand Chardonnay, Kennewick USA - \$48

Montalto Pinot Grigio, Italy - \$48

Fielding Estate Riesling, Ontario Canada - \$48

Clos Du Soleil Pinot Gris, Okanagan Valley, B.C. - \$60

Poplar Grove Chardonnay, Okanagan Valley, B.C. - \$65

Stags' Leap Viognier, Napa Valley California - \$75

Greywhackie 'Wild' Sauvignon Blanc, Marlborough, New Zealand - \$85

REDS

Tilia Malbec, Mendoza, Argentina - \$48

Seven Terraces, Pinot Noir Marlborough, New Zealand - \$48

Frescobaldi Chianti, Toscana, Italy - \$48

Farm Hand Cabernet Sauvignon Kennewick USA - \$48

McManis Cabernet Sauvignon, Lodi, California - \$60

Black Sage Merlot, Okanagan Valley, B.C. - \$70

Poplar Grove 'CSM' Cabernet/Syrah/Merlot, Okanagan Valley, B.C. - \$80

Burrowing Owl Syrah, Okanagan Valley, B.C. - \$85

Kettle Valley 'Reserve Pinot Noir, B.C. - \$110

SPIRITS, COCKTAILS & BEERS

Basic Cocktails 1 oz - \$12

Mule, Caesar, Mojito, & Cosmopolitan

Signature Cocktails 2oz - \$16

Jalapeño Mango Margarita

(Tequila, Jalapeno Infused Syrup, Lime Juice, Mango Purée)

Smokey Old Fashion

(Buffalo Trace, Simple Syrup, Wildlife Orange Bitters)

Sensory 75

(Gin, Prosecco, Aperol, St Germain, Lemon)

Empress Me

(Blue Pea Infused Gin, Soho Lychee Liqueur, Grapefruit Syrup,
Lime Juice, Egg White)

Peach Mojito

(Rim, Peach syrup, Lime juice, Peaches, Mint)

Espresso Martini

(Vanilla Vodka, Kahlua, brown sugar syrup & Espresso)

Well Highballs - \$8

Premium Highballs - \$12

Zero Proof Drinks (Ask About Options)

Domestic Beers (Coors, Kokanee, Molson) - \$8

Local Craft Beers From Canmore's Local Brewers - \$10

Shots (Fireball, Pink Whitney, Jagermeister, Tequila & Jack Daniels) - \$9

HA LING MOUNTAIN WINTER PACKAGE

Course 1

Roasted Butternut Squash Soup

or

Winter Salad

Grilled vegetables, toasted pumpkin seeds, dried fruit, and cranberry dressing

Course 2

(pick two or three options for event)

Honey Baked Ham

Sweet potato mashed, seasonal vegetables, and pineapple chutney

or

Baked Turkey Roulade

Stuffing, sweet potato mashed, seasonal vegetables, cranberry sauce and pan
gravy

or

8oz Roasted Prime Rib

Roasted baby potato, seasonal vegetables, whipped horseradish, and demi glaze
(\$10 extra per Plate)

Dessert

OMG Carrot Cake

or

Molten Chocolate Cake

\$59.00 per person

CUSTOMIZE YOUR OWN MENU

Please note that menus are available to customize, and prices will vary based on your selections. Whether you're dreaming of a lavish feast or an intimate gathering, we'll work closely with you to create a menu that fits your budget without compromising on quality or flavor.

We believe that every detail matters when it comes to your wedding day. From the exquisite cuisine to the impeccable service, we're here to exceed your expectations and create memories that will last a lifetime.

