



MEDICINE HAT LODGE
RESORT CASINO SPA CONVENTION

TRADEMARK COLLECTION®
BY WYNDHAM

Evening Catering Menu

We are committed to preparing our menus with the focus on environmental & socially-responsible grown products. To maintain this focus please note that some products on our sustainable menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative efforts to be environmentally sustainable, we will substitute appropriate alternatives as necessary.

All pricing is per person unless otherwise noted. Prices are exclusive of 18% service charges & applicable taxes.





Plated Dinner

Minimum of 15 people required.
Minimum of three courses required,
all plated.

Dinners include:

- Fresh Baked Artisan Breads
- Assorted coffee & tea
- Add an Additional Soup or Salad Course \$4.00/Person



Soup or Salad | Select one:

Potato Bacon Soup



Tomato Soup
With coconut milk.



Chicken Summer Vegetable Soup
Local microgreens.



Mixed Greens
Cucumber, radish, tomatoes, & maple mustard vinaigrette.



Tomato & Mozzarella Salad
Arugula salad, balsamic glaze, fresh basil & garlic crostini.

Caesar Salad
Croutons, bacon, parmesan cheese & lemon.



All prices are per guest unless otherwise noted.



Entree Selection:

Alberta Raised AAA Beef Ribeye | \$58
garlic mashed potatoes, Chef's choice vegetables, & red wine demi-glace.



West Coast Salmon Filet | \$45
With coconut rice, Chef's choice vegetables, & lemon caper sauce.



Roasted Chicken Breast Supreme | \$44
Goat cheese and sun dried tomato tapenade, chimichurri sauce, mashed potatoes, Chef's choice vegetables.



Alberta Pork Chop | \$42
With garlic mashed potatoes, apple sauce, & Chef's choice vegetables.

Vegetarian + Vegan Options | \$38

Choice of one. Must be pre-arranged with event planner.

Chickpea Curry
Basmati rice, with a red onion, cilantro and mint salad.



Cauliflower Steak
With chimichurri sauce.



Dessert Selection

Your choice of one to accompany your meal.

Triple Chocolate Mousse Tower

Creamy white and milk chocolate mousse layered on top of a dark chocolate genoise, finished with a chocolate ganache rosette.

Sticky Toffee Pudding

With salted caramel sauce.

Crème Brulee Cheesecake

With wild berry compote.

Choice of Sides

Choice of two.

- Roasted potatoes
- Mashed potatoes
- Brussel sprouts
- Steamed carrots
- Rice



Buffet Dinner

Minimum of 50 people required. Dinner includes:

- Fresh baked rolls, whipped herb butter
- Artisan tangled greens with assorted dressings
- Hearts of Romaine salad, lemon garlic croutons, parmesan and bacon bits
- Pickle & vegetable platter
- Chef's selection of starch
- Chef's selection of seasonal vegetable
- A variety of cakes and pastries
- Fresh seasonal fruit selection
- Assorted coffee & tea

Carved Entree Selection Select one:

Glazed Pork Loin | \$35

Slowly roasted pork loin, served with grilled pineapple salsa.



Slow Roasted AAA Alberta Angus Beef | \$41

Slowly roasted baron of Alberta AAA beef seasoned with our specialty dry rub. Served with au jus and creamy horseradish aioli.



AAA Alberta Angus Prime Rib | \$54

Premium cut of beef rubbed with fresh herbs and roasted. Served with a caramelized shallot merlot jus and creamy horseradish aioli.



Add another non-carved entree for +\$7 per person.

OR Additional Entree Selection +\$7

Add another entree to your meal for an additional cost.

Herb Crusted BC Wild Salmon

Lemon caper cream sauce, local micro greens.

Oven Roasted Chicken

Locally raised chicken seasoned with lemon pepper, wild mushroom cream, smoked paprika.

Brazilian Spiced Roasted Pork Loin

With chimichurri sauce.



Cocktail Reception

Hot Hors D'oeuvres Stationed:

Coconut Dusted Shrimp | \$30/dozen
With curry aioli.



Vegetable Spring Roll | \$28/dozen
With plum sauce.



Meatballs | \$30/dozen
With marinara sauce.



Vegetable Samosas | \$28/dozen
Mint chutney.



Mini Quiche | \$28/dozen
With spinach & cheese.



Jalapeno Poppers | \$28/dozen
With ranch dressing.

Garlic Shrimp | \$30/dozen
With cocktail sauce.



Blackened Chicken Skewers | \$28/dozen
With white cheddar crema.



Beef Satay | \$34/dozen
With speanut sauce.



Tempura Fried Cauliflower | \$28/dozen
Curry crème fraiche.



Beef Wellington | \$36/dozen
With horseradish crème.



All hot and cold hors d'oeuvres ordered must have a minimum of 5 dozen per selection.



Cocktail Reception

Cold Hors D'oeuvres

Stationed:

Assorted Sushi & Sushimi | \$32/dozen
Pickled ginger, wasabi.



Smoked Prawn Cocktail | \$32/dozen
Chipotle cocktail sauce.



Cheesecake Bite | \$28/dozen
Saskatoon berry compote.

Charcuterie Platter | \$120
A selection of roasted, smoked and cured meats served with butter rolls and a variety of condiments. Serves 12.

Artisan Cheese Platter | \$120
Accompanied by a variety of crackers. Serves 12.

Assorted Dessert Squares | \$28/dozen

All hot and cold hors d'oeuvres ordered must have a minimum of 5 dozen per selection.



Late Night Add - Ons

Minimum of 25 people required.
Price is per person unless otherwise noted.

Fresh Vegetable Platter | \$150

Serves 25.



Fresh Fruit Platter | \$200

Serves 25.



Build Your Own Poutine Bar | \$12

French fries, rich beef gravy, cheese, crisp bacon bits, and green onions.

Add:

Tater tots +\$2

Sweet potato fries +\$2

Pulled chicken +\$3

Pulled pork +\$3

Lobster bisque +\$7

Build Your Own Sandwich | \$12

A variety of freshly baked artisan breads and rolls. Selection of deli meat, sliced assorted cheeses, tomato, lettuce, pickle, and a variety of condiments.

Late Night Pizza | \$21 per pizza

Taco Bar | \$14

Warm soft taco, pork carnitas, salsa fresca, sour cream, guacamole, shredded lettuce, charred poblano pepper, and shredded cheeses.

Dirty Dog Hot Dogs | \$14

Beef hot dog, buns & accompaniments.



Cash Bar

Guests purchase drinks on an individual basis. Ice, glasses, & mix for liquor are included in the price. Wine available by bottle upon request. GST not included.

Premium (1oz) | \$9.05

Highballs & Liqueurs (1oz) | \$7.65

House Wine (6oz) | \$9.05

2 red or 2 white.

Convenor can also have host tickets to provide their guests drinks & these redeemed tickets would be added to their bill. The Medicine Hat Lodge will provide tickets the day of the event. \$25/hour will be applied for a minimum of four hours for each bartender.

Domestic Beer | \$7.65

Regular, lite, non-alcohol.

Imported Beer | \$8.10

Regular, lite, non-alcohol.

Mocktails | \$5.24

Soft Drink / Juice | \$3.80

Coffee | \$20.00

Serves 10 people.

Host Bar

Ice, glasses, & mix for liquor are included. GST not included. Prices are subject to 18% gratuity.

Premium (1oz) | \$9.05

Highballs (1oz) | \$7.65

Premium brands.

House Wine (6oz) | \$9.05

Domestic Beer | \$7.65

Regular, lite, non-alcohol.

Imported Beer | \$8.10

Regular, lite, non-alcohol.

Soft Drink / Juice | \$3.80

Coffee | \$20.00

Serves 10 people.

Convener can also collect a dollar amount per drink. Prices are subject to 18% gratuity. Ex. \$2 or \$3 per drink & the difference would be paid for by the convener on the bill. \$25/hour will be applied for a minimum of four hours for each bartender. If a ticket seller is required there will be a charge of \$25/hour, min. of four hours.

All prices are per guest unless otherwise noted.



Wine Menu

Red

Merlot	\$42
Shiraz	\$42
Cabernet Sauvignon	\$42
Malbec	\$42

BTL

White

Zinfandel	\$42
Sauvignon Blanc	\$42
Chardonnay	\$42
Pinot Grigio	\$42

BTL

Price does not include applicable tax or gratuity. Items may change due to availability. Items can be changed to your liking.

