



# Gallagher CENTRE

2019 Event Package





***Welcome to the Gallagher Centre,  
Eastern Saskatchewan's  
premier recreation and entertainment complex.***

The Gallagher Centre is owned and operated by the City of Yorkton, and houses the Farrell Agencies Arena; the Nexera Flexihall, a sports field house and the home of major trade shows and banquets for up to 1,200; the Curling Rink; National Bank Convention Place; Access Water Park including wave pool, waterslide, lane pool and more; and several related businesses.

The surrounding grounds include agricultural exhibition facilities, grandstand and racetrack.

## **Gallagher Centre Event Staff**

**Jan Morrison**

Events Manager  
Gallagher Centre  
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**Cindy Alexander**

Events Coordinator  
Gallagher Centre  
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Please check out our Website [www.gallaghercentre.com](http://www.gallaghercentre.com).

**THE CHALET  
RESTAURANT**



## Terms and Conditions

1. All prices are subject to change. Prices and hours will vary on Statuary Holidays. Rates do not include GST or other applicable taxes, except where noted. GST will be charged where applicable at a rate of 5%. All cheques must be payable to the City of Yorkton.
2. Events will not be considered confirmed until a signed confirmation and a 30% facility deposit are received by the Events Team.
3. Cancellation charges may be applied to all functions once the contract has been signed.
4. Catering choices are due **14 business days prior to the function.**
5. Guaranteed numbers are **due 7 business days prior to the function.** If a number is not supplied to us, the original expected number will become the guarantee. The facility will charge the guaranteed number or the actual number in attendance, whichever is greater.
6. A 10% Gratuity will automatically be applied to all catering excluding alcohol.
7. **Gallagher Centre is the sole supplier of all food items in the facility with the exception of special occasion cakes. No outside food or beverages are to be brought into the facility without the written permission from the Gallagher Centre Events Management. Charges may be applied to the final invoice of the event for elaborate set up, cutting and plating or outside items brought in. Due to Health and Safety regulations, food served in the facility will not be allowed to leave the premises.**
8. All events will be charged an additional \$1.00 per guest for every 15 minutes meal service is late, minimum of \$50 charge. If the caterer is late with meal service, \$2.00 per guest will be deducted from the events final invoice.
9. All Saskatchewan Liquor and Gaming Authority Regulations must be strictly adhered to. Any unauthorized product will be confiscated and the person(s) may be removed from our premise or the event may be shut down as a result. The Gallagher Centre reserves the right to discontinue alcohol service to any guest who appears to be intoxicated.
10. All Events must vacate the premises prior to 1:30am. In the event that patrons are still present after 1:30am then a full day's rental of the meeting/banquet room will be applied to the final invoice.
11. Physical or verbal abuse of the Gallagher Centre employees or property is completely prohibited.
12. Audio Visual Equipment is available to rent. Details can be arranged through the Event office. If you should choose an alternate supplier, a list of terms and conditions will be supplied to you and additional fees may be incurred.
13. Gallagher Center reserves the right to re-assign space as required to best suit group size, needs and/or safety reasons.
14. Space is reserved only for the times listed in the contract. Any additional set up or tear down time must be communicated at the time of booking.
15. Supplies and equipment must be removed from the property at the end of the function. Additional space may be rented for overnight storage and would be subject to applicable room rental fees.
16. Thumbtacks, nails, staples, scotch tape are not to be used in any meeting room or public space. Charges will be applied for the removal and restoration from damage resulting from these actions. Confetti or confetti like substitutes are not allowed in any meeting or public space in the facility. Should they be used, cleanup charges will apply.
17. The Gallagher Centre will not be held responsible for personal property or equipment. All personal effects must be removed from the banquet rooms by the end time listed on your confirmation, unless alternative arrangements have been made with the Events Team.
18. Security and/or Parking Attendants if required for events are the responsibility of the renter and is at the discretion of the Gallagher Centre.
19. Renters must carry a minimum of \$2 Million public liability insurance for some events. Please speak with your Events Team to determine your responsibilities.
20. Catered events located in outer buildings will be an additional \$2.00 per person for all menus using disposable dinnerware and utensils. Glass and silverware will be an additional \$4.00 per person per menu.
21. Event changes less than 24 hours prior to the event may be charged additional fees.
22. All City of Yorkton Bylaws and Policies must be adhered to including Food & Beverage, Signage, Advertising, Business Licenses, Noise, etc. Please contact the Events Team for more information.





Prices are subject to change and all applicable taxes.

Attendance Events are events with over 300 in attendance that purchase a full dinner buffet from the contract caterer (does not include any set up).

## Rental Rates

<i>Meeting Rooms</i>	<i>Full Day Rate</i>	<i>Partial Day Before 2 pm or After 5pm)</i>	<i>2 Hours or less</i>
<b>National Bank Convention Place*</b>	\$854	\$644	NA
<b>National A*</b>	\$327	\$254	NA
<b>National B*</b>	NA	NA	NA
<b>National C*</b>	\$327	\$254	NA
<b>Ravine Room</b>	\$182	\$114	\$69
<b>Youth Room</b>	\$136	\$86	\$52
<b>BMO Lounge</b>	\$327	\$254	NA
<b>Nexera Flexihall</b>	<i>Daily Fee Entire Hall</i>	<i>Hourly Fee Pitch Only</i>	<i>Hourly Fee Section</i>
	\$2063	\$127	\$42
	<i>Daily Fee Pitch Only</i>	<i>Hourly Full Facility</i>	<i>Long Term Rental (5+days consecutively)</i>
	\$1643	\$161	\$1546/day
	Attendance Event	Attendance Event Set Up/Tear Down	
	\$854	\$644	
<b>Farrell Agencies Arena</b>	<b>Daily Fee</b>	<b>Hourly Dry Floor</b>	<b>Set up/ Tear Down Days</b>
	\$2440	\$129	\$1830
<b>Removal of Glass</b>	\$2773		
<b>Curling Rink</b> <i>(April to September)</i>	\$1691	<b>Hourly Dry Floor</b> \$114	
	Attendance Event	Attendance Event Set Up/Tear Down	
	\$854	\$644	
<b>Agri Pavilion</b>	<b>Full Building</b>	<b>Half Building</b>	<b>Set up/Tear Down Days</b>
Daily	\$1136	\$682	\$852
Long Term (5+ days consecutively)	\$852	\$511	\$511
	Attendance Event	Attendance Event Set Up/Tear Down	
	\$852	\$644	
<b>Ag Arena</b>	\$328	NA	\$244
<b>Industrial Building</b>			<b>Set up/Tear Down Days</b>
	\$521	NA	\$393
<b>Grandstand</b>	\$1763		
<b>Parking Lot</b>	Call for pricing		

<b>Stage</b> 4X8X4 boxes	\$37 per piece
<b>Event Tables</b> 6' round, 5' round or 8' long (includes seating for 8 or 10)	\$10
<b>Event Chair</b> general admission	\$1.00
Numbered	\$2.00
<b>Bleacher</b>	\$52



Prices are subject to change and all applicable taxes.

## Audio Visual Equipment

Screen Package (includes power bar, extension cord and AV table)	\$18
Internet –Wireless	Complimentary
Internet Wired (must book in advance)	\$24.00
LCD Projector	\$82.00
Easels	\$18.00
Flip Chart (includes paper and markers)	\$18.00
White Board (includes markers)	\$18.00
Podium with Microphone (19.5" X32")	Complimentary
Microphone – Lapel	\$30.00
Microphone – Wired	\$30.00
Microphone – Handheld	\$30.00
Tower Speakers	\$81.00
Audio/Computer Patch	\$23.00
TV/DVD/VCR Player	\$61.00
Phone Line	\$24.00
Additional Extension Cords	\$12.00
Additional Power Bars	\$12.00
220amp Power Hookup	\$200.00
Photocopies – Letter Single Sided	\$0.20
Photocopies – Letter Double Sided	\$0.25
Photocopies – Legal Single Sided	\$0.25
Photocopies – Legal Double Sided	\$0.30
Fax – Saskatchewan, per page	\$1.25
Fax – Canada, per page	\$1.50
Fax – USA, per page	\$2.25
Fax - Received, per page	\$1.25

Note: All AV equipment is the property of the Gallagher Centre. Any damages that may occur while in use will be the client's responsibility. AV equipment must be ordered prior to the date of function and is subject to availability

Any additional lighting or audio visual equipment is the responsibility of the renter and must be set up and torn down within the times of the facility rental unless arrangements have been made for additional time.



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## **Coffee Service**

*(Minimum of 15 people)*

**\$2.75 per person**

**Refreshes \$1.75 per person**

*(Complimentary with Lunch Service)*

Freshly Brewed Coffee and Tea with Condiments served at Coffee Stations  
Pitchers of Water and Glasses on the Tables

### **Add on the following services to compliment your Breaks**

- Pitchers of Juice or Iced Tea \$1.50 per person
- Fresh Baked Cookies \$1.25 per person
- Assorted Muffins \$1.50 per person
- Seasonal Fresh Fruit Platter \$3.00 per person
- Seasonal Piece of Fruit \$2.00 per person
- Assorted Dainties \$2.00 per person
- Individual Yogurts \$1.50 per person
- Pop or Juice in Bottles \$2.75 each (charged on consumption)
- Assorted Bagel with Cream Cheese \$2.50 per person
- Fresh Vegetable with Herbed Dip \$2.00
- Domestic Cheese Platter with Crackers and Fruit Garnish \$5.50

## **Refreshment Breaks**

*(Minimum of 15 people)*

### **Healthy Start**

**\$6.00 per person**

Assorted Healthy Alternative Bars, Seasonal Fresh Fruit Platter , Individual Assorted Yogurt  
Freshly Brewed Coffee, Tea and Water

### **Power Break**

**\$7.00 per person**

Fresh Vegetables with House Made Hummus or Herbed Dip, Pretzles,  
Trailmix, Seasonal Fresh Fruit,  
Freshly Brewed Coffee, Tee and Water

### **Sweet Tooth**

**\$6.00 per person**

Home Baked Assorted Squares, Fresh Baked Cookies,  
Decadant Dessert,  
Freshly Brewed Coffee, Tea and Water

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*Note: All breakfast menus are available from 7am until 11am*

## ***Breakfast Menu***

### ***Classic Continental Breakfast***

***\$7.00 per person***

*(Minimum 15 People)*

Chilled Fruit Juices

Seasonal Fresh Fruit Platter, Freshly Baked Muffins and Assorted Breakfast Pastries

Freshly Brewed Coffee, Tea and Ice Water

### ***Rise and Shine***

***\$11.50 per person***

*(Minimum of 25 people)*

Chilled Fruit Juices

Muffins and Assorted Breakfast Pastries

Scrambled Eggs

Pan Fried Potatoes or Hash Browns

Choice of Two of: Bacon, Ham or Sausage

Freshly Brewed Coffee, Tea and Ice Water

### ***Executive Breakfast***

***\$13.00 per person***

*(Minimum of 25 people)*

Chilled Fruit Juices

Seasonal Fresh Fruit Platter, Fresh Baked Muffins and Assorted Breakfast Pastries

French Toast or Pancakes with Maple Syrup

Scrambled Eggs

Pan Fried Potatoes or Hash Browns

Bacon, Ham, and Sausage

Freshly Brewed Coffee, Tea and Ice Water

Plated breakfast is available. Minimum group sizes may apply.

Please inquire about menu and pricing.

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## **Lunch Menu**

### ***Deli Delight***

***\$11.95 per person***

*(Minimum of 15 people)*

Freshly Made Soup of the Day  
Three Assorted Chef's Choice Fresh Salads  
Fresh Vegetable with Herbed Dip  
Seasonal Fresh Fruit Platter  
Deli Meats, Egg Salad, Sandwich Fixings  
Selection of Breads and Buns  
Array of Fresh Desserts and Squares  
Freshly Brewed Coffee, Tea and Ice Water  
(Selection of Domestic Cheese and Pickles to compliment this meal \$2.00 per person)

### ***Gourmet Soup & Sandwich***

***\$15.00 per person***

*(Minimum of 15 people)*

Freshly Made Soup of the Day  
Variety of Specialty Sandwich Fillings  
Fresh Artisan Breads, Croissants and Flavored Wraps  
Fresh Vegetables with Herbed Dip  
Selection of Domestic Cheese, Crackers, and Pickles  
Seasonal Fresh Fruit Platter with Whipped Vanilla Dip  
Array of Desserts and Squares  
Freshly Brewed Coffee, Tea and Water

### ***Chalet Special Fried Chicken or Drake Sausage***

***\$15.00 per person***

*(Minimum of 25 people)*

Fresh Baked Rolls & Butter  
Garden Salad with Dressings Plus Five Fresh Chef's Choice Salads  
Seasonal Fresh Fruit Platter  
Choice of Perogies or Potato Wedges  
Chalet Fried Chicken or Drake Sausage  
Array of Fresh Desserts  
Freshly Brewed Coffee, Tea and Ice Water

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### **Italian Style**

**\$15.00 per person**

*(Minimum of 25 people)*

Garlic Toast

Caesar Salad

Fresh Vegetables with Herbed Dip

Seasonal Fresh Fruit Platter

Choice of:

Hearty Meat Lasagna, Spaghetti with Meat Sauce, Pesto Pasta or Alfredo Pasta

(Add Grilled Chicken for an additional \$3.00 per person)

Array of Fresh Desserts and Squares

Freshly Brewed Coffee, Tea and Ice Water

### **Tasty Bowl**

*(Minimum of 25 people)*

**\$15.00 per person**

Fresh Baked Rolls & Butter

Garden Salad and Dressings Plus Five Assorted Fresh Chef's Choice Salads

Steamed Fluffed Rice, Perogies or Potato Wedges

Choice of:

Tangy Sweet & Sour or Creamy Mushroom Meatballs or Fajita Grilled Chicken

Paired Seasonal Hot Vegetable

Seasonal Fresh Fruit Platter

Array of Fresh Desserts and Squares

Freshly Brewed Coffee, Tea and Ice Water

### **Light Ukrainian Lunch**

**\$17.00 per person**

*(Minimum of 25 people)*

Fresh Baked Rolls & Butter

Garden Salad and Dressings

Five Assorted Fresh Chef's Choice Salads

Seasonal Fresh Fruit Platter

Home Made Cabbage Rolls, Perogies

Glazed Baked Ham or Ukrainian Sausage

Array of Fresh Desserts and Squares

Freshly Brewed Coffee, Tea and Ice Water

\*Homemade Borscht available upon request for an additional \$2.00 per person\*

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Note: All lunch menus are available from 11am until 3pm. After 3pm add \$4.00 per person.*

### ***Saucy Slice***

***\$15.00 per person***

*(Minimum of 15 people)*

*Pizzas feed approximately 4 – 5 people*

Caesar Salad

Seasonal Fresh Fruit Platter

Choice of :

Deluxe, Meat Lovers, Hawaiian, All Cheese, Pepperoni or Vegetarian

Gluten Free and Vegan available by request

Fresh Vegetables with Herbed Dip

Array of Fresh Desserts and Squares

Freshly Brewed Coffee, Tea and Ice Water

### ***Pizza by the Pie***

*(Minimum 5 pizzas, 15" pizzas feed approximately 3-4 people)*

***\$28 per pizza***

Specialty pizzas available at an additional cost

### ***Hearty Buns***

***\$15.00 per person***

*(Minimum of 15 people)*

Chef's Choice of Four Fresh Salads

Fresh Vegetables with Herbed Dip

Seasonal Fresh Fruit Platter

Potato Wedge's or Perogies

Choose from:

*Build Your Own Burger, Roast Beef on a Bun, Pulled Pork on a Bun*

Array of Fresh Desserts and Squares

Freshly Brewed Coffee, Tea and Ice Water

(Selection of Canadian Cheese and Pickles to compliment this meal \$1.50 per person)

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## **Beverage Menu**

### **Cash Bar or Host Bar Prices**

A Cash Bar is designed for the caterer to provide a full bar at no cost or hassle to the client. The caterer provides all set up, liquor and staff. The event guests are charged per drink at the bar. A host bar is set up and run the same as a cash bar however the charges per guest drink are calculated and charged to the booking client following the event. Specialty alcohol and wine for tables is available for purchase upon request.  
NO client alcohol allowed on premises for cash or host bar events.

*Prices for Cash/Host Bars are GST inclusive. For consumption of less than \$100.00 per hour a surcharge of \$25.00 per hour, per bartender will be applied to event invoice. (minimum of 3 hours)*

**House Brand Liquor \$6.00**  
**Domestic Beer \$6.00**  
**Imported Beer \$7.00**  
**Cocktails \$7.00**  
**House Wine \$7.00**  
**Coolers \$7.00**  
**Premium Liquor \$8.00**

### **Corkage Bar**

**\$6.00 per person**

*Applicable taxes and a 10% gratuity fee will be added to the final invoice*

A corkage bar is designed for the client who wishes to provide their own liquor license through the SLGA and provide their own liquor for their event. SLGA license with attached liquor receipt must accompany the liquor.

*As per SLGA NO homemade alcohol or wine allowed on premises.*

Corkage service includes ice, mix, fresh lime and lemon wedges, bar lime, bar orange, milk, Clamato juice and Caesar fixings, bar cups, one bartender per 100 people (additional bartenders add \$25.00 per bartender per hour) and all set-up.

### **Punch Bowl**

\$1.50 per person with Corkage Bar  
\$3.50 per person without Corkage Bar  
\$50.00 for Gold Punch Fountain

### **Ticket Seller**

**\$100.00 Flat Fee**

Service provides bar cash float and tickets for the evening.

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All Appetizer menus have a 2 hour service. An extra \$.50 per person will be added for every 30 additional minutes.*

## **Canapés and Hors d'Oeuvres**

### **Menu #1**

*(Minimum of 25 persons)*

**Per person \$7.00 with Supper**

**Per person \$14.00 without Supper**

*Includes:*

Stuffed Mushrooms

Chilled Shrimp Cocktail or Succulent Shrimp Scampi

And your choice of Four items from the list below

### **Menu #2**

*(Minimum of 25 persons)*

**Per Person \$9.00 with Supper**

**Per Person \$17.00 without Supper**

*Includes:*

Stuffed Mushrooms

Chilled Shrimp Cocktail or Succulent Shrimp Scampi

Seasoned Dry Ribs

Chicken Wings (Salt & Pepper, Lemon Pepper, BBQ, Hot, Teriyaki or Honey Garlic)  
or Pineapple Chicken Skewers

And your choice of Four items from the list below

### **Choose From:**

Spring Rolls

Potato Wedges with Chipotle Sauce

Stuffed Baguette

Fresh Vegetables with House Made Hummus Cups

Seasonal Fresh Fruit Platter

Sushi – add \$1.50 per person

Baked Bruschetta

Caprese Salad Bites

Sweet & Sour Meatballs

Deep Fried Perogies

Spanakopita

Charcuterie Board – add \$1.50 per person

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Please note, all Dinner Menus are available 4pm – 11pm

## **Chalet Buffet**

*(Minimum of 40 people)*

**\$22.00 per person (over 100 people)**

**\$23.00 per person under 100 people**

Fresh Baked Rolls & Butter  
Garden Salad and Dressings  
Choice of Three Other Fresh Salads  
Chef's Choice of Three Fresh Salads  
Choice of Mashed Potatoes, Oven Roasted Potatoes or Rice Pilaf  
(Creamy Dill Potatoes available for an additional \$1.50 per person)  
Perogies and Hot Mixed Vegetables  
Array of Desserts and Squares  
Freshly Brewed Coffee, Tea and Ice Water

### **Your Choice of Two Entrees**

Succulent Roast Beef with Gravy  
Roast Turkey with Savory Dressing  
Chalet Special Fried Chicken  
Glazed Baked Ham  
Sweet and Sour or Mushroom Meat Balls  
Savory Pulled Pork  
Garlic Sausage  
Seasoned Roast Pork  
(Carvery Station Add \$2.00 per person)

### **Salads Choices**

Caesar, Greek, Marinated Mixed Vegetable, Potato, Coleslaw Seasonal Fresh Fruit Platter,  
Wheat (minimum of 100 people), Spiral Noodle, Cucumber, Tomato, Jell-O, Honey Garlic Bean and Vegetable,  
Broccoli & Cauliflower, Taco Salad, Chicken Pasta Salad, Pork & Beans, Cottage Cheese

*Add Cabbage Rolls for \$2.50 per person, Lazy Cabbage Rolls for \$1.50 per person or Mushroom Sauce for \$1.00*

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Please note, all Dinner Menus are available 4pm – 11pm*

## **Ukrainian Feast**

*(Minimum 100 people)*

**\$26.00 per person**

Homemade Borscht served with Sour Cream  
Fresh Baked Rolls and Butter  
Crisp Garden Salad with Dressings  
Wheat Salad  
Cottage Cheese  
Choice of Four Assorted Salads  
Seasonal Fresh Fruit Platter  
Array of Desserts and Squares  
Freshly Brewed Coffee, Tea and Ice Water

### **Menu Includes**

Baked Ham, Garlic Sausage, Perogies, Cabbage Rolls, Head Cheese,  
Nachinka, Nalyshnyki, Whipped Mashed Potatoes with Gravy and Mushroom Sauce

Add Kutia for an additional \$2.00 per person

Add Mashed Beans for an additional \$2.00 per person

### **Salad Choices**

Caesar, Greek, Marinated Mixed Vegetable, Potato, Coleslaw Seasonal Fresh Fruit Platter,  
Wheat (minimum of 100 people), Spiral Noodle, Cucumber, Tomato, Jell-O, Honey Garlic Bean and Vegetable,  
Broccoli & Cauliflower, Taco Salad, Chicken Pasta Salad, Pork & Beans, Cottage Cheese

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Please note, all Dinner Menus are available 4pm – 11pm*

## **BBQ Buffet**

*(Minimum of 40 people)*

**\$26.00 per person**

Fresh Baked Rolls & Butter or Garlic Toast  
Garden Salad and Dressings  
Choice of up to Seven Other Assorted Salads  
Choice of Mashed Potatoes, Oven Roasted Potatoes or Rice Pilaf  
Perogies and Hot Mixed Vegetables  
Array of Desserts  
Freshly Brewed Coffee, Tea and Ice Water

### **Your Choice of One Main Entree:**

BBQ Breast of Chicken Brushed with Lemon & Herbs  
Smoked BBQ Baby Back Ribs  
Two 4-ounce BBQ Pork Chops with Apple Sauce (Grilled or Smoked)  
BBQ 8-ounce New York Steak served with Sautéed Mushrooms  
Smoked Brisket

### **Your Choice of One Second Entree:**

Succulent Roast Beef with Gravy  
Roast Turkey with Savory Dressing  
Ken's Special Country Fried Chicken  
Sweet and Sour or Mushroom Meatballs  
Garlic Sausage  
Seasoned Roast Pork  
Smoked Pulled Pork  
(Carvery Station Add \$2.00 per person)

### **Salads**

Caesar, Greek, Marinated Mixed Vegetable, Potato, Coleslaw, Seasonal Fresh Fruit Platter,  
Wheat (minimum of 100 people), Spiral Noodle, Cucumber, Tomato, Jell-O, Honey Garlic Bean and Vegetable,  
Broccoli & Cauliflower, Taco Salad, Chicken Pasta Salad, Pork & Beans, Cottage Cheese

*Add Cabbage Rolls for \$2.50 per person, Lazy Cabbage Rolls for \$1.50 per person or Mushroom Sauce for \$1.00*

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Please note, all Dinner Menus are available 4pm – 11pm*

## **Signature Buffet**

*(Minimum of 40 people)*

**\$32.00 per person**

Fresh Baked Rolls & Butter  
Garden Salad and Dressings  
Choice of up to Seven Assorted Fresh Salads  
Choice of Mashed Potatoes, Over Roasted Potatoes or Rice Pilaf  
Baby Potatoes in Creamy Dill Sauce add \$1.50 per person  
Perogies and Seasonal Hot Vegetables  
Array of Desserts and Squares  
Freshly Brewed Coffee, Tea and Ice Water

### **Your Choice of One Entree:**

Carved Prime Rib of Beef with Au Jus  
Chicken Parmesan  
Pesto Chicken Baked with Feta  
Maple Baked Salmon

### **Your Choice of One Second Entree:**

Succulent Roast Beef with Gravy  
Roast Turkey with Savory Dressing  
Chalet Fried Chicken  
Sweet and Sour or Mushroom Meatballs  
Garlic Sausage  
Seasoned Roast Pork  
English Fish  
Smoked BBQ Ribs

### **Salads**

Caesar, Greek, Marinated Mixed Vegetable, Potato, Coleslaw, Seasonal Fresh Fruit Platter,  
Wheat (minimum of 100 people), Spiral Noodle, Cucumber, Tomato, Jell-O, Honey Garlic Bean and Vegetable,  
Broccoli & Cauliflower, Taco Salad, Chicken Pasta Salad, Pork & Beans, Cottage Cheese

*Add Cabbage Rolls for \$2.50 per person, Lazy Cabbage Rolls for \$1.50 per person or Mushroom Sauce for \$1.00*

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## **Late Lunch Traditional Menu**

Price in effect as compliment to your dinner menu

Available 10pm – 12:30am, service for 1.5 hour

**\$10.00 per person**

Chef's Assortment of Salads

Seasonal Fresh Fruit Platter

Fresh Vegetables with Herbed Dip

Domestic Cheese Tray

Dill Pickles

Fresh Buns

Deli Meats Platter

Array of Desserts and Squares

Freshly Brewed Coffee, Tea, and Ice Water

Add Warm Garlic Sausage \$2.00 person

## **Late Lunch – Pizza Bar**

Available 10pm – 11:00pm, service for 1.5 hour

**\$28.00 Per Pizza (15" pizza feeds 4 -5 people)**

Your choice of the following Pizza's

Pepperoni (Pepperoni & Cheese)

Hawaiian (Ham & Pineapple)

All Meat (Pepperoni, Ham & Salami)

All Cheese (Blend of Cheeses)

Loaded Deluxe (Pepperoni, Ham, Salami, Mushroom,

Green Pepper, Onion, Pineapple, Cheese)

Vegetarian (Broccoli, Cauliflower, Peppers, Onion, Mushroom, Cheese)

(Gluten Free and Vegan Pizzas available by request)

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Prices are subject to change. Applicable taxes and a 10% gratuity fee will be added to the final invoice*

## **Poutine Bar**

Available 10pm – 11:00pm, service for 1.5 hour

**\$7.00 per person**

French Fries  
Cheese Curds  
Gravy

## **Premium Poutine Bar**

Available 10pm – 11:00pm, service for 1.5 hour

**\$13.00 per person**

French Fries  
Cheese Curds  
Gravy  
Green Onions, Banana Peppers, Bacon Bits  
Choice of:  
Savory Pulled Pork or Seasoned Taco Beef

## **Gift Opening Brunch Menu**

(Price in effect as compliment to your dinner menu previous evening)

Available 9am – 2:00 pm, service for 1.5 hour

**\$12.00 per person**

Chilled Fruit Juices  
Seasonal Fresh Fruit Platter  
Freshly Baked Muffins with Butter and Preserves  
Choice of French Toast or Pancakes with Maple Syrup  
Scrambled Eggs  
Pan Fried Potatoes or Hashbrowns  
Choice of Bacon, Ham or Sausage  
Freshly Brewed Coffee, Tea and Water

**THE CHALET  
RESTAURANT**