

A photograph of a restaurant interior. In the background, there are tall, dark wooden wine racks filled with bottles. The ceiling features exposed wooden beams and hanging light bulbs. In the foreground, there are tables set with glassware and plates, surrounded by black leather chairs. The overall atmosphere is warm and rustic.

# EVENTS PACKAGE





# Our Mission

What ingredients combine to make a perfect event? Is it knowing your meal is being passionately prepared by our chefs, using local and fresh ingredients? Or perhaps it is the service; warm, friendly, and knowledgeable every visit? Our mission is to ensure you and your guests leave the table feeling appreciated and always look back on the experience as a valuable encounter.

This is the experience we at Murrieta's strive to provide you with every time you walk through our doors. Join us for everything; from quick business lunches to big wedding celebrations and everything in between! We sincerely look forward to hosting you and helping you plan a picture-perfect event.

**Basma Doubaji | Events Manager**  
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# Our Spaces

## Main Restaurant

Maximum Capacity:

Seated - 130 Guests

Cocktail Reception - 200 Guests

Pricing:

Monday through Wednesday - \$10000 minimum spend

Sunday through Thursday - \$12000 minimum spend

Friday and Saturday - \$18000 minimum spend

## Canmore Miners Room

This private dining area is perfect for smaller gatherings and features a fireplace and two windowed walls for a view of the beautiful Rocky Mountains.

Maximum Capacity:

Seated - 45 Guests

Cocktail Reception - 55 Guests

Pricing:

Sunday through Thursday - \$1500 minimum spend

Friday through Saturday - \$2000 minimum spend



## Additions

Wedding Ceremony

Canmore Miners Room - \$500

Main Restaurant - \$1000

Linen Tablecloths

Canmore Miners Room - \$200

Main Restaurant - \$500





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# Set Menu Options

## Lunch

### **Tier One \$50 | 3 courses**

choose two options from soups & salads, choose two options from pastas, and one from desserts

### **Tier Two \$55 | 3 courses**

choose two options from soups & salads, choose three options from entrees, and one from desserts

### **Tier Three \$60 | 3 courses**

choose two options from appetizers, choose three options from entrees, and two options from desserts

## Dinner

### **Tier One \$60 | 3 courses**

choose two options from soups & salad

choose three options from entrees and one dessert

### **Tier Two \$65 | 3 courses**

choose two options from appetizers, choose three options from entrees, and one dessert

### **Tier Three \$75 | 4 courses**

choose two options from soups & salad, choose one from appetizers, choose three options from entrees, and two desserts

### **Tier Four \$85 | 5 courses**

choose two options from soups & salad, choose two from appetizers, choose one pasta option, three options from entrees and two desserts

Additional choices:

Option of two desserts add \$5/guest

Pasta & risotto supplement for an entree available

All prices listed are per guest





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# Selections

## Soups & Salads

Caesar - crispy bacon, croutons, garlic dressing

Artisan Greens - cherry tomato, cucumber, pumpkin seed, maple cider vinaigrette

Caprese Salad - fresh basil, fior di latte, balsamic reduction

Greek Salad - Olives, peppers, red onion, cucumber, tomato, feta cheese, herb vinaigrette

Daily Soup - butternut squash, carrot ginger, tomato or corn chowder

## Appetizers

Mushrooms On Toast - triple cream brie, brioche

Prawn Cocktail - shaved romaine, horseradish, lemon

Lamb Meatballs - roasted pepper, tomato sauce, fresh basil

Beef Tartare - forno bread crostinis, roasted garlic aioli

Tuna Tartare - green onion, wonton crisp, sesame aioli

Fried Brussels Sprouts - maple syrup glazed, spiced almond, chili flakes





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# Selections

## Pasta & Risotto

Lamb Meatball Spaghetti - parmesan, fresh basil, roasted tomato sauce

Prawn Fettuccine - chorizo sausage, prawns, parmesan, cherry tomatoes, aglio e olio

Pasta Primavera - parmesan, fresh vegetables, pomodoro sauce

Cacio e Pepe - parmesan, fresh cracked pepper

Sweet Pea Risotto - fresh tomato, basil, parmesan

## Entrees

Organic Salmon - cherry tomato & cucumber, couscous, red pepper feta purree

Grilled Chicken Supreme - mushroom barley, broccolini, chimichurri

6oz Flatiron Steak (Medium Rare) - asparagus, mashed potatoes, red wine jus

\*Additional \$20per guest:

12oz Striploin (Medium Rare) - asparagus, mashed potatoes, red wine jus

\*Additional \$15 per guest:

6oz Tenderloin (Medium Rare) - asparagus, mashed potatoes, red wine jus

## Desserts

Earl Grey Chocolate Cake - Chocolate feuilletine crunch, earl grey gel

Honey Brown Butter Custard (GF) - Honey sea foam, honey pearls

Apricot Mascarpone Cheesecake -Roasted oat clusters, apricot compote







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## Reception Selections

### Canapes | doz

**Lamb Meatballs (gf)** - roasted peperonata \$48

**Tuna Tartare** - forno bread crostini \$41

**Sweet Soy Salmon** - crostini \$48

**Smoked Cheddar Croquette** - lemon parm aioli \$41

**Tempura Prawn** - chili aioli \$48

**Caprese (gf)** - aged balsamic \$41

**Flatiron Steak Bites (gf)** - horseradish aioli \$48

**Fried Chicken** - spicy aioli, honey \$48

**Mini Burgers** - house made bun, cheese, pickle, thousand island dressing \$48 | dozen

**Poutine Bar (gf)** - cheese curds, house-made gravy, served in individual cups \$41 | dozen

**French Fry Station (gf)** - house-made gravy, condiments, served in individual cups \$37 | dozen

**Arancini (v)** - cracked pepper, parmesan, marinara \$22 | dozen

**Forno Flat Bread (v)** - red pepper & feta dip, roasted garlic hummus, roasted eggplant \$9 | per person

### Pizzas (8 pc) | \$24 each

**Margherita** - fior di latte, basil, tomato

**Pepperoni** - mozzarella, tomato, Calabrian chili honey

**Mushroom** - roasted mushrooms, grana padano & mozzarella, parm crema

**Hawaiian** - ham, pineapple, tomato sauce

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# Reception Stations

## **Beef | minimum 25 guests**

includes: buns, horseradish, mustard

## **Carved AAA Alberta Striploin**

\$25 per guest

## **Carved AAA Alberta Ribeye**

\$30 per guest

## **Risotto | minimum 25 guests**

choice of mushroom or classic

\$18 per guest

## **Organic Salmon Filet |**

**minimum 10 guests**

\$26 per guest

includes: fresh fennel, lemon caper sauce

## **Mussels | minimum 5 lbs**

\$19 per guest

includes: white wine garlic broth





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# Platters & Accompaniments

## Platter

**Charcuterie** - curated selection of cured meats and artisan cheeses | \$13 per guest

## Desserts

**Dessert Trio Platter** - Spiced Dark Chocolate Mousse Cake (GF) Butterscotch Pumpkin Spiced Cake Coconut Pineapple Bar (GF) | \$9 per guest

## Vegetable Accompaniments

### Cold Plates

**tomato & cucumber salad** | \$9 per guest

**mixed greens salad** | \$9 per guest

### Hot Plates

**roasted root vegetable** | \$7 per guest

**roasted potatoes** | \$7 per guest

**mashed potatoes** | \$7 per guest

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