



EVENTS PACKAGE

Jm
MURRIETA'S
MOUNTAIN BAR & GRILL



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
eventscanmore@murrietas.ca



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



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



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



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



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





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





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
