





# 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 - 40 Guests

Cocktail Reception - 55 Guests

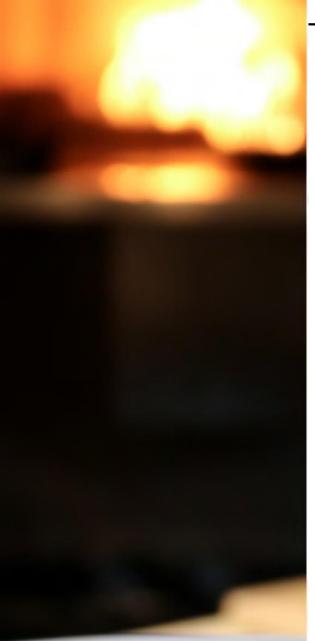
### Pricing:

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 \$45 | 3 courses

choose 2 options from soups & salads, choose 2 options from pastas, and 1 from desserts

### Tier Two \$50 | 3 courses

choose 2 options from soups & salads, choose 3 options from entrees, and 1 from desserts

### Tier Three \$60 | 3 courses

choose 2 options from appetizers, choose 3 options from entrees, and 2 options from desserts

### Dinner

**Tier One \$55 | 3 courses** choose 2 options from soups & salad choose 3 options from entrees and 1 dessert

**Tier Two \$65 | 3 courses** choose 2 options from appetizers, choose 3 options from entrees, and 1 dessert

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

choose 2 options from soups & salad, choose 1 from appetizers, choose 3 options from entrees, and 2 desserts

### Tier Four \$85 | 5 courses

choose 2 options from soups & salad, choose 2 from appetizers, choose 1 pasta option, 3 options from entrees and 2 desserts

Additional choices: Option of 2 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 - kalamata olives, feta cheese, fresh herb vinaigrette

Seasonal Daily Soup – Butternut squash, mushroom or tomato

#### **Appetizers**

Mushrooms On Toast - triple cream brie, brioche Prawn Cocktail - shaved romaine, horseradish, lemon Lamb Meatballs - roasted pepper, tomato sauce, fresh basil Beef Tartare - potato chips, roasted garlic aioli Salmon Tartare – citrus soy marinade, capers, forno flatbread Tuna Tataki - pickled vegetables, crostini, sesame aioli Fried Brussels Sprouts - maple syrup glazed, spiced almond, chili flakes2



# 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 Seasonal Risotto – fresh local ingredients

#### Entrees

Organic Salmon – cherry tomato & cucumber, couscous, red pepper feta purree Chicken Supreme – crispy polenta, green beans, spiced almond, chive jus 6oz Flatiron Steak (Medium Rare) – asparagus, mashed potatoes, red wine jus

12oz Striploin (Medium Rare) - asparagus, mashed potatoes, red wine jus (add \$20/guest) 6oz Tenderloin (Medium Rare) - asparagus, mashed potatoes, red wine jus (add \$15/guest)

#### Desserts

Spiced Dark Chocolate Mousse Cake (GF)- sponge toffee, chocolate sauce Butterscotch Pumpkin Spiced Cake - whipped bourbon butterscotch, toffee bits Coconut Pineapple Bar (GF)- Pineapple Lime Curd, toasted coconut





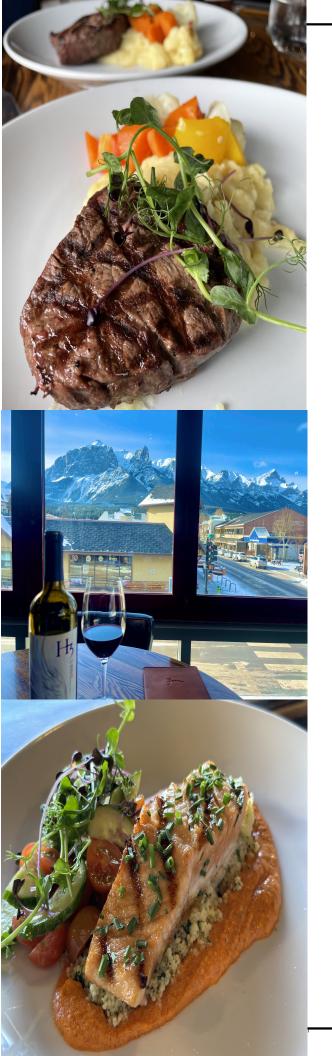
### **Reception Selections...**

Canapes | doz Lamb Meatballs (gf) - roasted peperonata \$48 Tuna Tartare – forno bread crostini \$41 Sweet Soy Salmon - crostini \$41 Crab Beignet- chili lime aioli \$48 Beef Tataki (gf) - sesame aioli \$48 Tempura Prawn – chili aioli \$48 Caprese (gf) - aged balsamic \$41 Flatiron Steak Bites (gf) - horseradish aioli \$48 Fried Chicken - spicy aioli, honey \$48

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

Margherita - flor di latte, basil, tomato
Pepperoni - mozzarella, tomato, Calabrian chili honey
Mushroom – roasted mushrooms, grana padano & mozzarella, parm crema
Hawaian – ham, pineapple, tomato sauce

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



# Reception Stations...

Beef | min of 25 guests includes: buns, horseradish, mustard

Carved AAA Alberta Striploin \$25 per guest Carved AAA Alberta Ribeye \$30 per guest

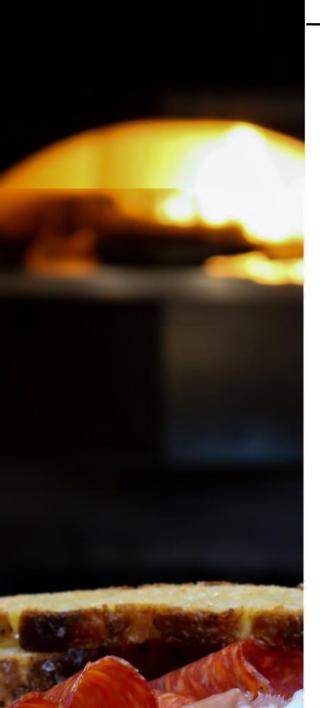
**Risotto | min of 25 guests** choice of mushroom or classic \$18 per guest

### Organic Salmon Filet I min of 10 guests \$26 per guest

includes: fresh fennel, lemon caper sauce

Mussels | min of 5 lbs \$19 per guest

includes: white wine garlic broth



# Platters & Accompaniments...

### **Platters**

charcuterie – curated selection of cured meats | \$12 per guest cheese - curated selection of artisan cheeses | \$14 per guest vegetable crudité - fresh vegetables & dip | \$6 per guest

**Desserts assortment of 3 desserts** - dessert 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