



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 - 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

Hawaiian – 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 | 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
