



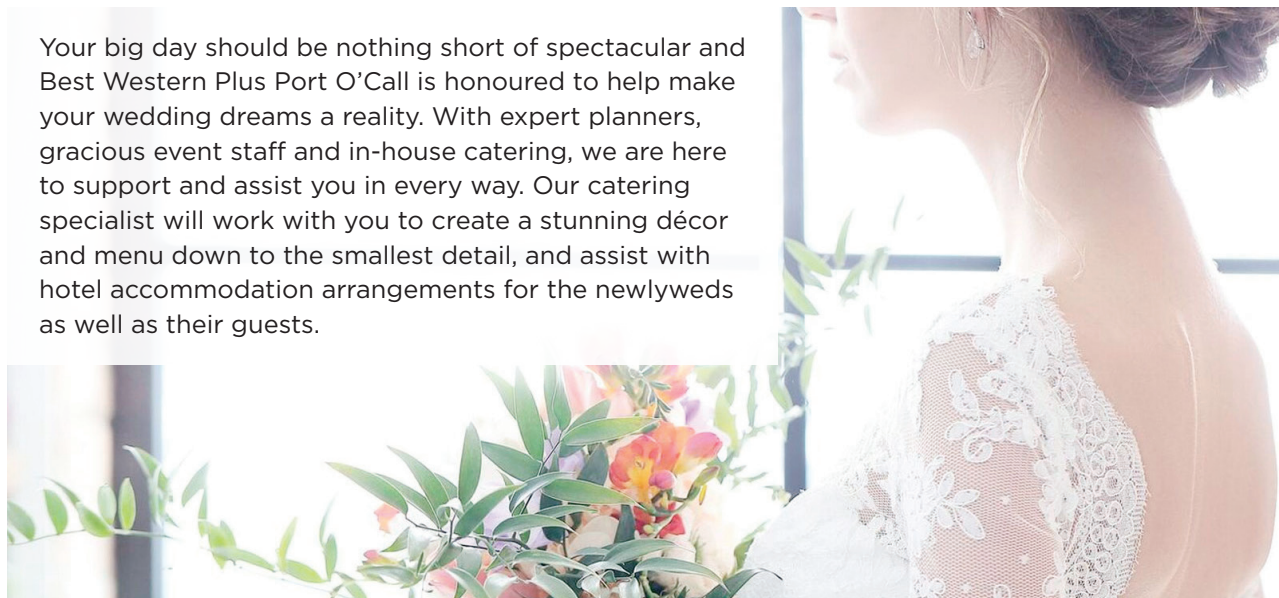
WEDDING MENU

Port O' Call Hotel

Calgary, Alberta

Wedding Ceremony & Reception

Your big day should be nothing short of spectacular and Best Western Plus Port O'Call is honoured to help make your wedding dreams a reality. With expert planners, gracious event staff and in-house catering, we are here to support and assist you in every way. Our catering specialist will work with you to create a stunning décor and menu down to the smallest detail, and assist with hotel accommodation arrangements for the newlyweds as well as their guests.



WEDDING CEREMONY & RECEPTION FEATURES:

- Indoor and outdoor ceremony space with panoramic mountain views
- Complimentary wedding arch
- Complimentary cake cutting service
- Complimentary ballroom (with minimum food purchase)
- Special room rates for wedding guests
- Banquet professionals on site during your function
- Complimentary accommodation in one of our Honeymoon Suites, including our Romance Package (with minimum food purchase):
 - Sparkling wine
 - Chocolate covered strawberries
 - Long stem roses
 - Sunday Brunch for two
 - Early check-in, late check-out (based on availability)

Ceremony Includes:

- Theatre style seating
- Microphone
- Flavored water station
- White chair covers
- Skirted signing table with chair

Reception includes:

- Skirted head table with seating for up to eight
- Skirted guest book table
- Skirted gift table
- Skirted cake table
- Round dining tables with chairs, china, silverware and glassware
- Select choice of linen colors
- One centerpiece per table
- Podium with microphone
- Chair covers

Port O'Call Hotel

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Calgary, AB T2E 6V4

P: (403) 250-6488
Ext. 6378

Res: 1 (800) 661-1161

bwportocallhotel.com

Plated Dinner

(Minimum of 50 people)

Create your own Three Course Dinner from our menu.

Add a 4th Course for an additional \$6.00 per person.

All dinners include Artisan Bread, Creamery Butter, Freshly Brewed Coffee, Selection of Teas

Choice of Soup, Appetizer or Salad (Choose One)

SOUP

- Brandy Flamed Lobster Bisque
- Wild Mushroom Chowder with Rosemary Croutons
- Roasted Tomato Bisque with Vodka
- Carrot Ginger Coconut Soup with Scallion and Cilantro
- Vegetable Minestrone with Double Smoked Bacon and Fresh Basil
- Butternut Squash Bisque with Sage Cream
- Cream of Cauliflower with Smoked Fish and Dill

APPETIZERS

- Hand Crafted Potato Croquet, Peppery Arugula, Goat Cheese and Balsamic Reduction
- Ling Cod Cakes, Mushroom Ragout, Grilled Herb Polenta
- Seared Jumbo Scallops, Green Pea Puree, Crispy Pancetta
- Hand Made Local Mushroom Arancini, Arborio Rice, Wild Mushrooms, Thyme Parmesan Cheese, Tomato Emulsion, Fresh Basil

SALADS

- Tuscan Greens, Grape Tomatoes, Cucumbers, Julienne Carrots, Radishes, Honey Balsamic
- Artisan Beets Salad, Brox Burn Farms Tomatoes, Baby Spinach, Goat Cheese, Sesame Reduction
- Grilled Asparagus, Roasted Fennel Salad, Orange Segments, Candied Pecans, Parmesan Herb Vinaigrette
- Traditional Caesar Salad, Crisp Romaine Hearts, Double Smoked Bacon, Creamy Dressing, Croutons, Grated Parmesan

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Plated Dinner

Choice of Entrée (Choose One)

- **Baked Atlantic Salmon Fillet** 47.95 per person
Preserved Lemon, Sweet Pea and Tomato Risotto,
Sautéed Spinach, Balsamic Glaze
- **Crispy Skin Atlantic Salmon** 47.95 per person
Steamed Fingerling Potatoes, Seasonal Vegetables,
Ginger Beurre Blanc
- **Pork Tenderloin** 45.95 per person
Fresh Herb Rubbed Baked Pork Tenderloin, Blackberry Port Reduction,
Chef's Choice of Potatoes and Seasonal Vegetables
- **Roasted Alberta Beef Tenderloin** 54.95 per person
Pan Roasted Fingerling Potatoes, Seasonal Vegetables,
Chimichurri Sauce
- **Fresh Herb and Himalayan Pink Salt Crusted
Alberta Beef Striploin** 48.95 per person
Potato Pavé, Buttered Asparagus, Porcini Jus
- **Chicken Supreme** 46.95 per person
Confit Fingerling Potatoes, Market Vegetables, Olive Oil Poached
Grape Tomatoes, Thyme Jus
- **Pan Baked Chicken Breast** 44.95 per person
Chive Mashed Potatoes, Lemon Thyme Asparagus, Peppercorn Jus

VEGETARIAN OPTIONS

42.95 per person

- Spinach and Ricotta Manicotti with Basil and Tomato Coulis
- Charred Cauliflower with Potato and Chickpea Curry, Basmati Rice
- Butternut Squash Ravioli in Roasted Red Pepper Sauce
- Greek Style Vegetarian Moussaka
- Penne Pasta, Mediterranean Artisan Olives, Thyme Roasted Vegetables,
Fresh Basil, Marinara Sauce, Extra Virgin Olive Oil

Choice of Dessert (Choose one)

- Molten Lava Cake, Raspberry Coulis
- Traditional Tiramisu, Crème Anglaise
- Traditional Sticky Toffee Pudding, Caramel Sauce
- Vanilla Crème Brûlée, Seasonal Berry Garnish
- New York Style Baked Cheese Cake, Dark Cherry Compote
- Okanagan Cinnamon Spiced Apple Pie, Whipped Cream, Fruit Garnish

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Wedding Dinner Buffet

(Buffet set for maximum of 1.5 hours)
(Minimum of 50 people)

All Dinner Buffets Include:

- Assorted Dinner Rolls and Creamery Butter
- Freshly Brewed Coffee, Regular & Decaf, Selection of Teas
- A Chef's Carving Station for 1.5 Hours

Dinner Buffet #1

53.95 per person

COLD SELECTIONS

- Baby Kale, Cranberries, Goat Cheese, Toasted Almonds, Pomegranate Vinaigrette
- Organic Quinoa, Tomatoes, Cucumber, Red Onions, Zucchini, Herb Vinaigrette
- Alberta Farro, Arugula, Red Grapes, Manchego Cheese, Caramelized Onion Vinaigrette
- Fennel & Grilled Pears, Candied Pecans, Chevre, Maple Cider Vinaigrette
- Organic Spinach, Blue Cheese, Walnuts, Crisp Apples, Maple Cider Vinaigrette

CRUDITÉS WITH DIPS

- Market Fresh Vegetable Crudités and Soft Herb Dip

ARTISAN CHEESE

- Market Selection of Local and Domestic Artisan Cheeses
- Fruit Preserves, Assortment of Flats and Crackers

HOT SELECTIONS

- Brandy Flamed Lobster Bisque
OR
Wild Mushroom Chowder with Rosemary Croutons
- Fresh Seasonal Vegetables
- Roasted Garlic Mashed Potatoes
- Jasmine Rice Pilaf with Almonds

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Wedding Dinner Buffet

Dinner Buffet #1

Hot Entrées (Choose Two including One Carvery Item)

- Add an additional Entrée

7.00 per person

CHOICE OF CARVERY

- Fresh Herb and Pommery Mustard Rubbed Roasted Alberta Baron of Beef
Merlot and Rosemary Jus
- House Blended Seasoning Rubbed Roasted Pork Tenderloin
Blackberry and Port Reduction
- Organic Honey, Dijon Glazed Leg of Ham
Grilled Pineapple Chutney

CHOICE OF POULTRY

- Red Wine, Herb Marinated Roast Chicken, Charred Red Onions and Wilted Spinach
- Grilled Chicken Breast, Thyme Au Jus, Parsley Salad Garnish
- Smoked Paprika and Butter Glazed Turkey Breast, Traditional Sage Gravy,
Grand Marnier Cranberry Sauce

CHOICE OF FISH

- Grilled Atlantic Salmon, Crisp Fennel and Apple Slaw, Pomegranate Vinaigrette
- Maple and Pistachio Crusted Salmon, Cranberry Butter Sauce
- Poached Haddock Fillet, Lobster Cream Sauce

DESSERTS

- Selection of Cakes, Chocolate Pot Au Crème, Crème Brûlée, Mini French Pastries,
Seasonal Fruit Pies, Chilled Mousse, and Seasonal Fruit Salad
(3 pieces per person)

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Wedding Dinner Buffet

All Dinner Buffets Include:

- Assorted Dinner Rolls and Creamery Butter
- Freshly Brewed Coffee, Regular & Decaf, Selection of Teas
- A Chef's Carving Station for 1.5 Hours

Dinner Buffet #2

60.95 per person

COLD SELECTIONS

- Baby Kale, Cranberries, Goat Cheese, Toasted Almonds, Pomegranate Vinaigrette
- Organic Quinoa, Tomatoes, Cucumber, Red Onions, Zucchini, Herb Vinaigrette
- Alberta Farro, Arugula, Red Grapes, Manchego Cheese, Caramelized Onion Vinaigrette
- Fennel & Grilled Pears, Candied Pecans, Chevre, Maple Cider Vinaigrette
- Organic Spinach, Blue Cheese, Walnuts, Crisp Apples, Maple Cider Vinaigrette
- An Assortment of House Pickles

RUSTIC BREAD & CRUDITÉS WITH DIPS

- Freshly Baked Baguette, Grilled Pita Bread, Garlic Bread Sticks, Roasted Red Pepper Hummus, Artichoke-Chive and Goat Cheese Dip, Panache of Seasonal Crisp Vegetables: Peppers, Grape Tomatoes, Cucumber, Cauliflower, Broccoli and Celery

ARTISAN CHEESE

- Market Selection of Local and Domestic Artisan Cheeses
- Fruit Preserves, Assortment of Flats and Crackers

CHILLED SHELLFISH AND SMOKED FISH DISPLAY

- Marinated Kiwi Mussel Salad, Curry Dressing
- House Cured Gravlax Salmon, Rye Bread, Pickled Onions
- Peel & Eat Shrimp, Citrus Cocktail Sauce

HOT SELECTIONS

- Brandy Flamed Lobster Bisque
OR
Wild Mushroom Chowder with Rosemary Croutons
- Fresh Seasonal Vegetables
- Roasted Garlic Mashed Potatoes
- Jasmine Rice Pilaf with Almonds

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Wedding Dinner Buffet

Dinner Buffet #2

Hot Entrées (Choose Three including One Carvery Item)

- Add an additional Entrée

7.00 per person

CHOICE OF CARVERY

- Maple and Five Peppercorn Rubbed, Alberta Beef Striploin, Creamy Atomic Horseradish, Dijon Mustard, Wild Mushroom Jus
- Organic Honey, Dijon Glazed Leg of Ham
Grilled Pineapple Chutney

CHOICE OF POULTRY

- Herb and Mustard Marinated Chicken Breast, Red Onions and Italian Parsley Salad
- Baked Coq Au Vin Chicken Supreme, Pearl Onions, Mushrooms and Thyme Jus
- Smoked Pimiento, Sage Rubbed Turkey Breast with Classic Cranberry Sauce, Traditional Gravy

CHOICE OF FISH

- Togarashi Baked Salmon, Teriyaki, Scallions and Wasabi Aioli
- Maple and Pistachio Crusted Salmon, Cranberry Butter Sauce
- Poached Haddock Fillet, Lobster Beurre Blanc

CHOICE OF PORK

- Québec Mustard and Fresh Herb Roasted Porkloin, Blackberry Port Reduction
- House Blend Dried Spice Rubbed Pork Tenderloin, Caramelized Sweet Onions, Double Smoked Bacon Ragout, drizzled with Balsamic Reduction

CHOICE OF BEEF

- Roasted Black Pepper and Garlic Sautéed Beef Tender Tips, Rosemary Shiraz Reduction
- Slow Roasted, Sliced Top Sirloin, Red Wine Herb Jus

VEGETARIAN OPTIONS

- Grilled Vegetables, Penne, Locally Sourced Goat Cheese, Balsamic Onions
- Charred Cauliflower, Green Beans, Pomegranate, Marinated Olives, Dried Chili

DESSERTS

- Selection of Cakes, Chocolate Pot Au Crème, Crème Brûlée, Mini French Pastries, Seasonal Fruit Pies, Chilled Mousse, and Seasonal Fruit Salad
(3 pieces per person)

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Enhance Your Dinner Buffet

Upgrade Your Entrée Choice

(3oz per person)

MAPLE GLAZED WEST COAST SALMON FILLET Chinook Honey and Mustard Vinaigrette	8.00 per person
WEST COAST SALMON WELLINGTON Baby Dill Beurre Blanc	9.00 per person
ROAST ALBERTA BEEF STRIPLOIN Horseradish, Grainy Mustard	9.00 per person
SLOW ROASTED ALBERTA PRIME RIB Natural Au Jus, Horseradish and Dijon Mustard	11.00 per person

Add a Chef Attended Action Station

(Minimum 25 people)

DESSERT STATION

Flambéed Cherries Jubilee	8.00 per person
Orange Brandy and Pepper Flambéed Strawberries	9.00 per person
Bananas Foster	7.00 per person
Crepes with Seasonal Berries	9.00 per person
Chocolate Fountain Dark or White Chocolate (Seasonal Fruit)	12.00 per person

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Late Night Buffet Additions

(Minimum of 20 people)

STADIUM NACHOS LATE NIGHT

9.00 per person

Tricolored Corn Tortilla, Chips, House Made Salsa, Guacamole,
Sour Cream, Jalapenos, Pepper Jack, Canadian Cheddar

LATE NIGHT PIZZA STATION

12.00 per person

House-made Thin Crust 10" Pizza (8 slices, choose three)
Pepperoni, Hawaiian, Cheese, Vegetarian, Greek Chicken, Supreme

LATE NIGHT PUB STATION

Hot, Medium, Honey Garlic, Teriyaki and Salt & Pepper Chicken Wings
Vegetable Spring Rolls or Vegetable Samosas
Alberta Beef Sliders with Condiments (Two per person)

15.00 per dozen

28.00 per dozen

9.00 per person

PERSONAL POUTINE BAR

11.00 per person

French Fries, Crumble Chorizo Sausage, Gravy,
Quebec Cheese Curds, Bacon Bits and Green Onions

VEGETABLE CRUDITÉ

7.00 per person

Baby Peppers, Green Onions, Cucumber Spears,
Hand Peeled Baby Carrots, Celery, Grape Tomatoes and
Cauliflower Served with Roast Red Pepper Hummus, Ranch Dip

DOMESTIC AND INTERNATIONAL CHEESE SELECTION

12.00 per person

Locally Sourced Cheese, Rye Crisps, Ciabatta Baguette, Cranberry
Lavash Crackers, Fig Jam, Quince Marmalade

ROCKY MOUNTAIN BOARD

16.00 per person

Air Dried Bison, Venison Salami, Prosciutto, Pepperoni Sticks,
Cacciatore Sausage, House pickled Vegetables with Grainy Mustard

LATE NIGHT SWEET ENDING (5 PIECES PER PERSON)

18.00 per person

Traditional French Macaroons
Mini Chocolate Mousse Cups
Artisan Chocolate Truffles
Cheesecake Lollipops with Chocolate Pearls

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Bar Services

Cash Bar

Individual guests purchase their own beverages. Prices include GST.
Bartender fee of \$25.00 per hour per bartender applies (minimum of 4 hours).

Domestic Beer	7.00
Imported Beer	8.00
Liquor / Highballs (1 oz)	7.00
Premium Liquor (1 oz)	8.00
Liqueurs (1 oz)	8.00
Juice / Soft Drinks	3.50
Virgin Cocktails	3.75
House Red & White Wine (5 oz glass)	8.00

Host Bar

Host pays for all beverages.
Prices are subject to 18% gratuity and GST.

Domestic Beer	6.50
Imported Beer	7.50
House Red & White Wine (5 oz glass)	7.50
Liquor (1 oz)	6.50
Premium Liquor (1 oz)	7.50
Liqueurs (1 oz)	7.50
Juice / Soft Drinks	3.25
Virgin Cocktails	3.50
Fruit Punch (50 servings)	75.00
Vodka / Champagne Punch (50 servings)	120.00
Pop / Juice Corkage (Unlimited)	5.00 per person

PRE-PAID DRINK TICKETS

Pre-paid drink tickets must be purchased through our Catering Department at a cost of \$6.50 each plus 18% gratuity and GST. Drinks Include:

- Choice of Domestic Beer
- Wine by the glass
- 1 oz servings of Liquor / Highballs

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Banquet Wine List

	Bottle (26 oz)
HOUSE WINES	
Jackson Triggs, Proprietors' Selection, Chardonnay (Canada)	31.95
Naked Grape, Pinot Grigio (Canada)	31.95
Naked Grape, Shiraz (Canada)	31.95
Jackson Triggs, Proprietors' Selection, Merlot (Canada)	31.95
ROSE/BUBBLES	
Frexinet Cordon Negro, Brut (Spain)	39.95
La Marca, Prosecco Rose (Italy)	39.95
E & J Gallo, White Zinfandel (USA)	35.95
WHITES	
Kim Crawford, Sauvignon Blanc (New Zealand)	42.95
Ruffino, Lumina, Pinot Grigio (Italy)	35.95
Sumac Ridge, Estate Winery, VQA, Chardonnay (Canada)	37.95
Inniskillin Niagara Estate, Riesling (Canada)	37.95
Vintage INK, Wild White, VQA (Canada)	39.95
REDS	
Conosur, Pinot Noir (Chile)	35.95
Norton Barrel Select, Malbec (Argentina)	37.95
Robert Mondavi, Wood Bridge, Merlot (USA)	35.95
Sumac Ridge, Estate Winery, Cabernet Merlot (Canada)	42.95
Wolf Blass, Yellow Label, Cabernet Sauvignon (Australia)	35.95
Robert Mondavi, Private Selection, Cabernet Sauvignon (USA)	39.95

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