



HappyGO
CATERING PACKAGE



CATERING PACKAGE

Thank you for making memories with us.

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WEDDINGS | BANQUETS | SEMINARS | BUSINESS LUNCHEONS | BARBEQUES



VENUES

OVERVIEW OF VENUES

Historic Events Happen Here

The scene is already set. Our diverse and distinctive venues offer the perfect setting for any event, year-round.
Each venue offers a unique ambience and style with no additional décor required.

VENUE	BANQUET BUFFET	BANQUET PLATED	COCKTAIL RECEPTION	MINIMUM GUESTS * DAY	EVENING
Calgary Town Hall	20	—	—	12	—
Railway Orientation Centre	72	—	90	24	40
Millarville Ranchers’ Hall	60	—	80	25	40
Canmore Opera House	64	—	100	25	40
Gunn’s Dairy Barn	120	136	140	48	80
Wainwright Hotel	184	184	375	80	120
Gasoline Alley Museum	392	400	1,000	150**	250
Gasoline Alley Mezzanine (daytime only)	160	—	344	60	—
Founders’ Lounge	56	56	80	12	20
Selkirk Gallery Room	48	64	80	20	30***
Chautauqua Tent	350	—	600	100	200
Celebration Tent	1,000	—	1,500	350	350
Famous 5 Centre of Canadian Women	22	22	60	12	15
River Forth Dining Car	—	36****	—	25	25

**Minimums fluctuate, and may increase during peak seasons
Select Mondays. *Within 30 days. ****Three-course meal.
Prices subject to change. Food, beverage & labour subject to 18% gratuity.*

Olly Fresco



Olly Fresco brings a wealth of knowledge and innovation to the kitchens at HappyGO. With over 25 years of experience in the culinary industry, Chef Olly has received Red Seal level certification in Australia. He has worked in six different countries around Europe and in both Central and North America before settling in Canada, gaining extensive skills along the way.

His passion and support for local ingredients come out in his cooking, utilizing the best ingredients Alberta has to offer. Alongside his team of culinary experts, Chef Olly creates regionally inspired menus incorporating ingredients grown locally, highlighting local producers as much as possible.

Under Chef Olly's direction, our chefs enjoy exercising their creativity and are pleased to customize menus to meet their guests' diverse needs. Welcome to HappyGO's table, where we strive to make each meal truly memorable.



CATERING MENU

BUFFET BREAKFASTS

Available 7:00 am - 11:00 am with the exception of the HappyGO Harvest Brunch.

Assorted chilled juices available for \$3.50/ person with breakfast buffet

The Working Breakfast | 20 PER GUEST

English muffin sandwich filled with farm fresh fried egg, capicola ham or spinach, cheddar cheese, tomato and mustard aioli
Seasonal fresh fruit platter
Fresh baked fruit Danish
Roasted coffee and tea selection

East to West | 24 PER GUEST

Montreal style bagels with herb cream cheese and preserves **Add On** Smoked salmon, caper and red onions | \$3 per guest *Alberta Bakery* cinnamon raisin French toast
Scrambled eggs with peppers and chives
Breakfast maple sausage and bacon
Country potato hash browns
Spinach and feta frittata
Seasonal fresh fruit platter
Alberta Bakery morning pastry basket
Roasted coffee and tea selection

Country Farmhouse Breakfast | 26 PER GUEST

Minimum of 20 guests.

**20% menu surcharge applies if minimum is not met*

Buttermilk pancakes with Canadian maple syrup
Scrambled eggs with peppers and chives Breakfast maple sausage and bacon
Baby red potato hash browns
Upgrade to tater tot potatoes | \$2.50 per guest
Seasonal fresh fruit platter
Individual fruit yogurts
Alberta Bakery: muffins, Danish, scones and croissants, butter and fruit preserves
Roasted coffee and tea selection

Continental Breakfast | 18 PER GUEST

Alberta Bakery muffins, Danish, scones and croissants, butter and fruit preserves
Mason jar yogurt parfait with fresh berries
Seasonal fresh fruit platter
Roasted coffee and tea selection

CATERING MENU



BUFFET BREAKFASTS

HappyGO Harvest Brunch | 42 PER GUEST

Available 9:00 am - 2:00 pm in all venues
(with the exception of our tents). Minimum of 30 guests.
*20% menu surcharge applies if minimum is not met

Sliced brown sugar glazed gammon ham
Eggs benedict with Canadian back bacon
Belgian waffles with fruit compote, maple syrup and vanilla whipped cream
Scrambled eggs with peppers and chives
Breakfast maple sausage and bacon
Country potato hash browns
Smoked salmon platter with red onions and capers
Cobb salad with iceberg lettuce, blue cheese, bacon, shredded cheddar cheese, hard boiled egg and ranch dressing
Baby spinach and quinoa salad with dried apricots, strawberry, toasted almonds and lemon basil dressing
A selection of Canadian cheeses with crackers
Alberta Bakery: muffins, Danish, scones and croissants, butter and fruit preserves
Petite French pastries, macarons and fruit tarts
Seasonal fresh fruit platter
Roasted coffee and tea selection

Breakfast Additions

Chef Attended Omelette Station | 7 PER GUEST

Cheddar cheese, scallions, red peppers, sliced cremini mushrooms and smoked ham

Eggs Benedict with Canadian Back Bacon | 6 PER GUEST

Chef Attended Carved Brown Sugar Glazed Ham | 8 PER GUEST

Yogurt Bar | 4 PER GUEST

Greek Yogurt, *ABC Bees* honey, homemade granola, fresh berries, brownie bits

Seafood Platter | 7 PER GUEST

Smoked salmon, smoked trout, poached prawns, cocktail sauce, lemon, dill cream cheese, capers, crostini

Tasty Treat | 6 PER GUEST

Available May through October during Village operating hours.
Vouchers provided.

REDEEM VOUCHER FOR ONE OF THE FOLLOWING: Ice cream cone, popcorn, candy floss, or two *Alberta Bakery* cookies

DAYTIME BREAKS AND ADDITIONS

*Charged per guest unless otherwise indicated. Available
11:00 am - 4:00 pm*

To be ordered in conjunction with a buffet order.

Trio Dip Platter | 9 PER GUEST

Roma tomato bruschetta, creamy spinach & artichoke
dip and roasted red pepper hummus
Pita chips and tortilla chips

Heart Smart | 11 PER GUEST

All-natural granola bars
Individual smoothies
HappyGO quinoa muffins

Coffee and Cookies | 7 PER GUEST

Alberta Bakery assorted cookies
Roasted coffee and tea selection

Salty and Sweet | 9 PER GUEST

Individual packages of assorted potato chips, M&M's,
Chocolate covered pretzels and caramel popcorn

Baker's Break | 11 PER GUEST

Miniature apple pie cinnamon buns with cream cheese
frosting

Alberta Bakery mini cheese buns and assorted muffins
Roasted coffee and tea selection

Tea & Coffee Cake Break | 8 PER GUEST

Variety of *Alberta Bakery* coffee cakes
Roasted coffee and tea selection

Charcuterie and Cheese | 13 PER GUEST Assortment of
Canadian and European cheeses
with a selection of locally and in-house cured meats,
sausage, pâté, pickles, crackers and crisps,
grainy Dijon mustard and confiture

Alberta Bakery **Butter Tarts | 32** PER DOZEN

Alberta Bakery **Mini Cheese Buns | 38** PER DOZEN

Alberta Bakery **Muffins | 34** PER DOZEN

Alberta Bakery **Mini Cinnamon Buns | 41** PER DOZEN
With Cream Cheese Icing

Individual Assorted Fruit Yogurts | 2.50 EACH

Infused Water

Watermelon basil | **75** / 50 SERVINGS | **40** / 25 SERVINGS

Citrus | **75** / 50 SERVINGS | **40** / 25 SERVINGS
Lemon, lime and grapefruit

Cucumber mint | **75** / 50 SERVINGS | **40** / 25 SERVINGS

Gluten Free Treats

HappyGO quinoa muffins | **5** EACH

Gluten free brownies | **4.50** EACH

Gluten free banana bread | **4.50** EACH

BUFFET LUNCHEONS

Available 11:00 am - 2:00 pm. Minimum of 12 guests.

Roasted coffee and tea selection available for \$3/ guest with lunch buffet.

The Italian Farmhouse | 38 PER GUEST

Mediterranean vegetable minestrone

Potato gnocchi with forest mushrooms, spinach and heirloom tomato sauce

Mild Italian sausage with roasted red peppers and onions

Mushroom ravioli with spinach and truffle cream sauce

Arugula and tomato salad with mini bocconcini and aceto balsamic vinaigrette

Caesar salad with lemon garlic dressing, romaine lettuce and grated Grana Padano

The Country Fair | 38 PER GUEST

Homestyle Alberta beef meatloaf with mushroom demi glaze

Three cheese scalloped potatoes

Forty Creek BBQ glazed chicken drumsticks

Caesar salad with lemon garlic dressing, romaine lettuce and grated Grana Padano

Roasted corn and black bean salad

Alberta Bakery cornbread muffins and creamery butter

Assorted pies and crumbles

The Corner Deli | 32 PER GUEST

Minimum of 20 guests.

**20% menu surcharge applies if minimum is not met*

Chef's homemade soup of the day

BUILD YOUR OWN SANDWICH BUFFET:

Black forest ham, smoked turkey breast, egg salad and tuna salad Sliced tomatoes, cucumbers, butter leaf lettuce, sprouts and pickle

Sliced Swiss and cheddar cheese

Cranberry aioli, butter, mayonnaise, and grainy Dijon mustard

Alberta Bakery breads and rolls

Add On Dairy and gluten free buns | \$2 per GUEST

Baby spinach and quinoa salad with dried apricots, strawberry, toasted almonds and lemon basil dressing

Farmer's artisan greens with assorted dressings

Alberta Bakery mini cookies, vanilla cream puffs, assorted squares and butter tarts

BUFFET LUNCHEONS

Available 11:00 am - 2:00 pm. Minimum of 12 guests.

Roasted coffee and tea selection available for \$3/ guest with lunch buffet.

Coast to Coast | 42 PER GUEST

Yukon gold potato and corn chowder

Chicken cordon bleu with grainy Dijon mustard sauce

Three cheese scalloped potatoes

Pan seared maple glazed salmon on roasted olive pepper

Baby spinach salad with saskatoon berries, goat cheese crumble and honey Dijon dressing

Quinoa salad with edamame beans, alfalfa sprouts, sunflower seeds, cucumbers, spinach, lemon poppy seed dressing

Assorted pickled vegetables and relish platter

Seasonal fresh fruit platter

From the Grill | 37 PER GUEST

Heritage beef burgers and grilled farmer's sausage Brioche buns and French rolls, heirloom tomato slices, crisp green leaf lettuce, dill pickles

Assorted cheese slices, garlic aioli, ketchup, mustard, pickle relish

Chilled baby potato and green bean salad with maple

Dijon dressing

Four peppercorn ranch coleslaw with shredded cabbage, kale and carrots

Sea salted wedge fries and tempura onion rings

Apple, pecan and lemon meringue pies

The Livingston Lunch | 29 PER GUEST

Chef's homemade soup of the day

Alberta Bakery breads and rolls

A variety of chef inspired sandwiches including egg salad, tuna salad, roast turkey, black forest ham and grilled vegetables

Alberta Bakery mini cookies and dessert bars

The Wrap Deluxe | 31 PER GUEST

Chef's sweet potato corn chowder with assorted crackers

A variety of chef inspired wraps: Chipotle chicken breastbean spread, iceberg lettuce

Roasted antipasto vegetables, guacamole spread, iceberg lettuce

Spicy roast beef, jalapeño Monterey Jack cheese, iceberg lettuce, habanero aioli

Served with pico de gallo, lime sour cream, guacamole

Roasted corn and black bean salad with Cajun lime

balsamic vinaigrette on a bed of arugula

Farmer's artisan greens with assorted dressings

Alberta Bakery: mini cookies, butter tarts and dessert bars

CATERING MENU

PLATED LUNCHEONS

Available 11:00 am - 2:00 pm at the Wainwright Hotel,
Gunn's Dairy Barn, Famous 5 Centre of Canadian Women,
Selkirk Gallery Room and
Founders' Lounge.

Please select **one** option for a minimum of three courses for your
entire group. If you wish to offer guests a second entrée choice,
please discuss
with your Event Planner prior to the event.

All plated luncheons include fresh baked Alberta Bakery rolls
with
creamery butter.

Roasted coffee and tea selection available for \$3/ guest with
lunch.

Starters:

CHOICE OF ONE:

Soups | 7 PER GUEST

Roasted White Onion

Sourdough croutons and red pepper crème fraîche

Charred Cream of Forest Mushroom

Double smoked bacon lardon and roasted red pepper relish

Salads | 9 PER GUEST

Classic Caesar

Romaine lettuce, shaved Grana Padano, roasted garlic crostini,
lemon garlic dressing

Prospect Ridge Power Bowl

Edamame beans, alfalfa sprouts, sunflower seeds, cucumbers,
red bell peppers, spinach, sundried tomato dressing

Entrées

CHOICE OF ONE:

Pan Seared Maple Glazed | 32 PER GUEST

Salmon Lemon beurre blanc

Wild rice pilaf

Market vegetables

Oven Roasted Free Range Chicken Supreme | 32 PER GUEST

Forest mushroom velouté

Crispy potato gnocchi

Market vegetables

Grilled 8oz CAB NY Striploin | 35 PER GUEST

Rosemary demi-glace

Roasted fingerling potatoes

Market vegetables

Forest Mushroom | 29 PER GUEST

Ravioli Walnut cream

sauce

Grilled broccolini

Desserts | 7 PER GUEST

CHOICE OF ONE:

Lemon Mousse Tarte

Strawberry mint salad

Chocolate Truffle Mousse Cake

French macaron

Sour Cream Cheesecake

Saskatoon berry compote

Hazelnut Chocolate Paté

Sponge toffee and fruit gel

BUFFET DINNERS

Roasted coffee and tea selection available for \$3/ guest with dinner

Entrées

CHOICE OF ONE:

Carved AAA Alberta Beef Striploin | 62 PER GUEST

Dijon mustard and horseradish

Red wine demi- glaze

Applewood Smoked BBQ Pork Loin | 57 PER GUEST

Natural jus and apple cinnamon chutney

Carved AAA Prime Rib of Alberta Beef | 68 PER GUEST

Crusted with rosemary and sea salt

Grainy Dijon mustard and horseradish

Rosemary au jus

Please choose one of the following additional entrées for your buffet selection:

Honey Glazed Roasted Chicken Breast

Black garlic cream sauce

Cedar Plank Salmon

Maple mustard glaze

Forest Mushroom Ravioli

Sautéed spinach and truffle cream sauce

Crispy Potato Gnocchi

Fire roasted tomato sauce, spinach, ricotta crème fraîche

Included With Your Buffet Dinner Selection:

Artisan *Alberta Bakery* dinner rolls and creamery butter

Oven roasted baby red potatoes with herbs, sea salt and olive oil

An assortment of market vegetables

Farmer's artisan greens with assorted dressings

Cavatappi pasta salad with roasted red peppers and cucumber pesto dressing

Assorted pickled vegetables and relish platter

Assorted French pastries, seasonal pies and tortes

Seasonal fresh fruit platter

Add On

Truffle Whipped Potatoes | 3 PER GUEST

Grilled Asparagus and Mushrooms | 7 PER GUEST

Charcuterie Platter | 6 PER GUEST

Canadian Cheese Platter | 4 PER GUEST

International Cheese Board | 5 PER GUEST

Alberta Bakery Bread Basket | 2.50 PER GUEST

Includes small cheese, rye, herb and sourdough buns

Roasted coffee and tea selections | 3 PER GUEST



CATERING MENU

DELUXE BUFFET DINNER

Available for a minimum of 40 guests.

**20% menu surcharge applies if minimum is not met*

Roasted coffee and tea selection available for \$3/ guest with dinner

Entrées

CHOICE OF ONE:

Carved AAA Alberta Beef Striploin | 65 PER GUEST | **Dijon**

mustard and horseradish

Red wine demi- glaze

Applewood Smoked BBQ Pork Loin | 60 PER GUEST

Natural jus and apple cinnamon chutney

Carved AAA Prime Rib of Alberta Beef | 70 PER GUEST

Crusted with rosemary and sea salt

Grainy Dijon mustard and horseradish

Rosemary au jus

Please choose one of the following additional entrées for your buffet selection:

Oven Roasted Chicken Supreme

Black garlic cream sauce

Cedar Plank Salmon

Maple mustard glaze

Maple Brined Heritage Turkey Breast

Traditional sundried cranberry stuffing

Sage pan gravy

Forest Mushroom Ravioli

Sautéed spinach and truffle cream sauce

Crispy Potato Gnocchi

Fire roasted tomato sauce, spinach, ricotta crème fraîche

Included With Your Deluxe Buffet Dinner Selection:

Artisan *Alberta Bakery* dinner rolls and creamery butter Oven roasted baby red potatoes with herbs, sea salt and olive oil An assortment of market vegetables

Asian sesame noodle salad with julienned vegetables and sweet & sour vinaigrette

Farmer's artisan greens with assorted dressings

Baby spinach and quinoa salad with dried apricots, strawberry, toasted almonds and lemon basil dressing

Gem tomato salad with buffalo mozzarella, red onion and aceto balsamic vinaigrette

Roasted corn and black bean salad with Cajun lime balsamic dressing on a bed of arugula

Canadian cheese platter with crackers and crisps

Assorted pickled vegetables and relish platter

Assorted French pastries, beignets, squares, seasonal pies, tortes and cake pops

Seasonal fresh fruit platter

Add On

Truffle Whipped Potatoes | **3** PER GUEST

Grilled Asparagus and Mushrooms | **7** PER GUEST Charcuterie Platter | **6** PER GUEST

Upgrade to an International Cheese Board | **3** PER GUEST

Alberta Bakery Bread Basket | **2.50** PER GUEST

Includes small cheese, rye, herb and sourdough buns

Roasted coffee and tea selections | **3** PER GUEST

PLATED DINNERS

Available at Gasoline Alley Museum, Wainwright Hotel, Gunn's Dairy Barn, Famous 5 Centre of Canadian Women, and Founders' Lounge.

All plated dinners include; up to 2 entrée selections, one group choice soup or salad and dessert, freshly-baked Alberta Bakery rolls with creamery butter.

Roasted coffee and tea selection available for \$3/ guest with dinner.

Add an extra soup, salad, or Chef's choice sorbet for \$7 per guest.

Entrées

CHOICE OF:

Grilled Atlantic Salmon Filet | 58 PER GUEST
Roasted red pepper sauce, quinoa pilaf, market vegetables

Blackened Mahi-Mahi | 56 PER GUEST
Pineapple lime salsa, lemongrass coconut rice, market vegetables

Slow Roasted Alberta Pork Tenderloin | 55 PER GUEST
Cognac cream sauce, potato rösti, market vegetables

Oven Roasted Free Range Chicken Supreme | 58 PER GUEST
Balsamic glaze, mushroom leek ragout, crispy potato gnocchi, market vegetables

Pan Seared Chicken Supreme Saltimbocca | 58 PER GUEST
Prosciutto and sage wrapped chicken supreme, pesto cream sauce, wild rice, market vegetables

Slow Roasted AAA Alberta Prime Rib of Beef | 67 PER GUEST
Rosemary infused au jus, mini herb Yorkshire pudding, horseradish whipped potato, market vegetables

Rosemary Braised Short Rib | 66 PER GUEST
Parsnip - potato pomme pureé, market vegetables

Whole Roasted Tenderloin of AAA Alberta Beef | 70 PER GUEST
Red currant jus, black truffle potato pavé, market vegetables

Forest Mushroom Ravioli | 50 PER GUEST
Sautéed spinach and cream sauce

Crispy Potato Gnocchi | 50 PER GUEST
Fire roasted tomato, Kalamata olive, ricotta crème fraîche

Truffle and Green Pea Risotto | 49 PER GUEST
Arborio rice, green peas, forest mushroom, shaved Grana Padano

Soups

Roasted White Onion

Sourdough croutons and red pepper crème fraîche

Charred Cream of Forest Mushroom

Double smoked bacon lardon and fresh chives

Heirloom Tomato Bisque

Basil crème fraîche

Lobster Ravioli in Lemongrass Broth

Vegetable julienne

Salads

Prospect Ridge Power Bowl

Edamame beans, alfalfa sprouts, sunflower seeds, cucumbers, spinach, red bell peppers, sundried tomato dressing **Watermelon and Feta**

Watermelon cubes, feta mousse, cucumbers, farmer's greens, crispy prosciutto, lemon basil vinaigrette

Farmer's Greens

Frisée, roasted gem tomatoes, carrot curls, radish coin, cucumbers, candied pecans, alfalfa sprouts, honey Dijon dressing

Classic Caesar

Romaine lettuce, shaved Grana Padano, roasted garlic crostini, lemon garlic dressing

Desserts

CHOICE OF ONE:

Lemon Mousse Tarte

Strawberry mint salad

Chocolate Truffle Mousse Cake

Assorted macaron

Sour Cream Cheesecake

Saskatoon berry compote

Hazelnut Chocolate Paté

Dark chocolate crumble and fruit gel

BARBEQUE TENT BUFFET BREAKFAST AND LUNCHEONS

BUFFET BREAKFAST

Available 7:00 am - 11:00 am.

The Early Riser | 23 PER GUEST

Buttermilk pancakes with butter and syrup Breakfast maple sausages and hashbrowns

Alberta Bakery: muffins, Danish, scones and croissants, butter and fruit preserves

Seasonal fresh fruit platter

BUFFET LUNCHEONS

Available 11:00 am - 2:00 pm.

Hosted soft drinks or juices may be added to your menu for \$4 each and will be charged on a consumption basis.

The Urban Cowboy | 36 PER GUEST

Heritage beef burgers, Heritage hot dogs Bakery fresh buns, green leaf lettuce, tomato, pickle slices,

red onion, cheddar cheese, mustard, relish and ketchup

Vegetarian campfire baked beans and assorted chip

Farmer's artisan greens with assorted dressings Creamy baby red potato salad and old-fashioned

coleslaw

The Ranch Hand | 48 PER GUEST

Slow roasted AAA Alberta beef striploin

Grainy Dijon mustard and horseradish

Forty Creek BBQ glazed chicken drumsticks

Alberta Bakery rolls with butter

Oven roasted baby red potatoes with sea salt and olive oil

Honey dill carrots

Traditional creamy macaroni salad with red onion, peppers and radish Farmer's artisan greens with assorted dressings

Assorted *Alberta Bakery* dessert bars

Seasonal fresh fruit platter

Add On

Tasty Treat | 6 PER GUEST

Available May through October during Village operating hours.

Vouchers provided.

REDEEM VOUCHER FOR ONE OF THE FOLLOWING: Ice cream cone, popcorn, candy floss, or two *Alberta Bakery* cookies

\$5 Retail Voucher | 5 EACH

Redeem at retail and food locations Some restrictions apply.





CATERING MENU

BARBEQUE TENT BUFFET DINNERS

If you wish to offer guests a second entrée choice, please discuss with your Event Planner prior to the event.

Entrées

CHOICE OF:

Carved AAA Alberta Beef Striploin | 64 PER GUEST
Dijon mustard and horseradish

Carved AAA Prime Rib of Alberta Beef | 68 PER GUEST
Cruised with rosemary and sea salt
Grainy Dijon mustard and horseradish

Barbequed New York Striploin Steak | 62 PER GUEST

9oz AAA Alberta beef

Please choose one of the following additional entrées for your buffet selection:

Cedar Plank Salmon

Maple mustard glaze

St. Louis Style Barbequed Pork Ribs

Braised with *Forty Creek* BBQ sauce

Honey Glazed Roasted Chicken Breast

Black garlic cream sauce

Forest Mushroom Ravioli

Sautéed spinach and truffle cream sauce

Crispy Potato Gnocchi

Fire roasted tomato sauce, spinach, ricotta crème fraîche

Included With Your Tent Buffet Dinner

Selection:

Artisan *Alberta Bakery* dinner rolls and creamery butter

Oven roasted baby red potatoes with herbs, sea salt and olive oil

An assortment of market vegetables

Farmer's artisan greens with assorted dressings

Traditional creamy macaroni salad with red onion, peppers and radish

Assorted vegetable crudité with buttermilk dressing

A variety of squares, brownies and cookies

Add On

Lobster Mac and Cheese | 5 PER GUEST

Crispy Potato Gnocchi With Fire Roasted

Tomato Sauce | 5 PER GUEST

Duo of Sausages | 6 PER GUEST

Chicken and maple sausage

Jalapeño cheddar sausage

Served on a Coliseum bun with sauerkraut and grainy Dijon mustard



CATERING MENU

SETCOCKTAIL RECEPTION

The Bite

*Minimum of 30 guests. 16 pieces per guests.
Available in all venues with the exception of our tents.*

Chef Attended Station

CHOICE OF:

Whole Roasted Applewood Smoked Alberta Pork Loin | 55 PER GUEST

Sour cherry chutney, grainy Dijon aioli
Carved onto an Alberta Bakery ciabatta bun
OR

Slow Roasted Striploin of

AAA Alberta Beef | 61 PER GUEST

Seasoned with rosemary and sea salt
Carved onto an Alberta Bakery onion or herb bun
Gourmet mustard, truffle aioli and horseradish

Roasted Tenderloin of AAA Alberta Beef | 68 PER GUEST

Seasoned with rosemary and sea salt Carved onto an *Alberta Bakery* artisan bun Gourmet mustard, truffle aioli and horseradish

Included With Your Cocktail Reception:

Bruschetta and Goat Cheese Crostini

Served with caramelised onion jam

Mushroom Risotto Balls

With porcini mushrooms and Asiago cheese

Venezuelan Beef Empanadas

Chimichurri sauce

Vegetable Gyoza Dumpling

With ginger soya glaze

Mini Shepherd's Pie

Alberta ground beef and Yukon mashed potatoes baked in a tart shell

Brie Mousse and Red Pepper Relish

Herbed shortbread cookie

Mini Crab Cakes

Cracked black pepper aioli

Mediterranean Antipasto Skewer

Artichoke, Kalamata olive, gem tomato, cucumber

Alberta Bakery Bannock

Saskatoon berry chutney

Assorted French Pastries and Squares

SET COCKTAIL RECEPTION

The Cruiser

Minimum of 40 guests. 22 pieces per guest.

Chef Attended Station

CHOICE OF:

Whole Roasted Applewood Smoked

Alberta Pork Loin | 58 PER GUEST

Sour cherry chutney, grainy Dijon aioli

Carved onto an Alberta Bakery ciabatta bun

OR

Slow Roasted Striploin of

AAA Alberta Beef | 64 PER GUEST

Seasoned with rosemary and sea salt

Carved onto an Alberta Bakery onion or herb bun

Gourmet mustard, truffle aioli and horseradish

OR

Roasted Tenderloin of AAA Alberta Beef | 70² PER GUEST

Seasoned with rosemary and sea salt Carved onto an *Alberta Bakery* artisan bun Gourmet mustard, truffle aioli and horseradish

Included With Your Cocktail Reception:

Sautéed Jumbo Prawns (Chef Attended Station) Shallots, garlic, fresh herbs, lemon butter, flambéed with vodka

Jamaican Chicken Salad

Jerk spice aioli, served on a pita chip

Basil Infused Italian Style Beef Meatballs

Roasted tomato marinara

Spinach and Caramelized Onion Tartlet

Baked in tart shell with Fontina cheese

Pretzel PLT

Crispy prosciutto, arugula, Roma tomato pesto aioli

Crispy Tempura Shrimp

Seasoned with salt and pepper

Caprese Skewers

Cherry tomatoes and mini bocconcini cheese with basil, balsamic reduction

Mini Vegetarian Samosas

Cilantro and mint chutney

Spinach and Feta Spanakopita

Served with tzatziki sauce

Rustic Baked Triple Crème Brie Wheel

Caramelized onion and dry fruit compote

Charcuterie and Cheese

An assortment of Canadian and European cheeses with a selection of locally and in-house cured meats, sausage, pâté, pickles, crackers and crisps, grainy Dijon mustard and confiture

Assorted Vegetable Crudité

With buttermilk dressing

Seasonal Fresh Fruit Platter

Mini Alberta Bakery Cookies

Assorted Pastries

Cannoli stuffed with vanilla custard, macarons, mini beignets, cake pops and European squares



CATERING MENU

HORS D'OEUVRES

Your Event Planner will assist you with selecting the appropriate quantities. Minimum order of 3 dozen per menu item is required.

Served buffet style except where indicated. Select items can be passed; a labour fee will apply. Ask your Event Planner for details.

Cold Selections

Classic Devilled Eggs | 32 PER DOZEN

Paprika, radish and fresh chives

Fresh Tomato and Avocado Tart | 36 PER DOZEN

With goat cheese and micro greens

Mediterranean Antipasto Skewer | 36 PER DOZEN

Artichoke, Kalamata olive, gem tomato, cucumber

Pretzel PLT | 39 PER DOZEN

Crispy prosciutto, arugula, Roma tomato pesto aioli

Smoked Salmon Tea Sandwich | 42 PER DOZEN

Dill aioli

East Coast Lobster Shrimp Salad | 42 PER DOZEN

Sprouts and lemon zest aioli

Served in a savoury tart shell

Sundried Tomato Mousse and Kalamata Olives | 36 PER DOZEN

Sesame cone

Prosciutto Wrapped Pickled Asparagus Spears | 38 PER DOZEN

Herbed Boursin cheese

Assorted Sushi and Maki Rolls | 49 PER DOZEN

Pickled ginger, wasabi and soya sauce

Assorted Selection of Vegetarian Maki | 46 PER DOZEN

Pickled ginger, wasabi and soya sauce

Shrimp Cocktail Bites | 44 PER DOZEN

Artisan lettuce chiffonade, chili lime aioli

Served in a verrine cup

Melon and Prosciutto Skewers | 38 PER DOZEN

Cantaloupe melons, prosciutto, fresh mint

Roasted Garlic Hummus and Pita | 35 PER DOZEN

Mini pita and roasted red pepper julienne

Hot Selections

Mini Vegetarian Spring Rolls | 36 PER DOZEN Sweet chili sauce

Venezuelan Beef Empanada | 42 PER DOZEN

Chimichurri sauce

Vegetarian Samosas | 40z PER DOZEN

Cilantro and mango chutney

Pulled Spiced Chicken Sliders | 44 PER DOZEN

Chipotle aioli and cotton fried onions served on a mini ciabatta bun

Miniature Beef Wellington | 44 PER DOZEN

Beef tenderloin, mushroom duxelle, puff pastry

Basil Infused Italian Style Beef Meatballs | 41 PER DOZEN

Roasted tomato marinara

Caramelized Onion and Spinach Tartlets | 38 PER DOZEN

Baked in a tart shell torched with feta

Bacon Wrapped Scallops | 46 PER DOZEN

Tempura Honey Garlic Chicken Skewers | 46 PER DOZEN

Honey garlic dipping sauce

Rustic Baked Triple Crème Brie Wheel

99 10-INCH WHEEL | **155** 18-INCH WHEEL

Caramelized onion and dried fruit compote

Hand-pressed Alberta Beef Sliders | 44 PER DOZEN

Sriracha aioli, dill pickle, diced onions and aged cheddar cheese

Served on a brioche slider bun

Chicken Dumplings | 41 PER DOZEN

Sweet chili soya sauce



CATERING MENU

HORS D'OEUVRES STATIONS

Available for a minimum of 40 guests.

Your Event Planner will assist you to select the appropriate quantities for your guest count.

Charged per guest unless otherwise indicated.

Chef Attended Stations

Slow Roasted Striploin of AAA Alberta Beef | 18 PER GUEST

Seasoned with rosemary and sea salt

Carved onto an *Alberta Bakery* onion or herb bun

Gourmet mustard, truffle aioli and horseradish

Stir Fry Station | 16 PER GUEST

Chicken with garlic ginger soy sauce and udon noodles

Shredded carrots, green onions, bean sprouts, corn, shredded cabbage, cilantro.

Served in Chinese take-out containers.

Vegetarian option available.

Traditional Perogies Station | 13 PER GUEST

Filled with potato and chives

Topped with pulled short rib, sour cream, green onions, pickled onions, shredded cheddar cheese

Italian Rotini Pasta Station | 13 PER GUEST

Choice of fire roasted heirloom tomato or truffle mushroom sauce

Served with shaved Grana Padano and *Alberta Bakery* focaccia

Southwestern Taco Station | 15 PER GUEST

Soft tortilla shells and lettuce wraps

Pico de gallo, shredded Cajun chicken, guacamole, chipotle aioli, shredded cheddar, lime sour cream, black beans, green onions

Oyster Bar | 40 PER DOZEN

Minimum 5 dozen Selection of fresh shucked East & West Coast oysters With citrus mignonette, hot sauces and lemon wedges

Fifties Style Float Bar | 7 PER GUEST

Assorted bottles of old-fashioned soda

Vanilla ice cream

Add 1oz of liquor for an additional \$8

Antique Popcorn Wagon | 100 FLAT FEE | 3.50 PER BAG

CATERING MENU

A LA CARTE MENU ENHANCEMENTS AND LATE NIGHT SNACKS

Available in **addition** to your menu selections.

Hot food items available until 11:00 pm.

Charged per guest unless otherwise indicated.

Build Your Own Poutine Station | 13 PER GUEST

Shoestring fries, Poutine gravy, cheese curds, bacon bits and green onions

Gourmet Pizza

72 HALF-SLAB (24 SLICES) | **130** WHOLE-SLAB (48 SLICES)

Capicola and pineapple

Pepperoni and forest mushroom

Quattro formaggio

BBQ chicken, red onion and bacon

Customize your own

Nacho Bar | 12 PER GUEST

Corn tortilla chips, banana peppers, jalapeños, black olives, diced tomatoes, seasoned ground beef, salsa, sour cream and warm jalapeño cheese sauce

Charcuterie and Cheese | 14 PER GUEST

An assortment of Canadian and European cheeses with a selection of locally and in-house cured meats, sausage, pâté, pickles, crackers and crisps, grainy Dijon mustard and confiture

Build Your Own Deli Sandwich | 12 PER GUEST

An assortment of sliced deli meats, Swiss and cheddar cheese, butter, mayonnaise, mustard, bread & butter pickles and Alberta Bakery white and whole wheat tray buns

Trio Dip Platter | 12 PER GUEST

Roma tomato bruschetta, creamy spinach & artichoke dip and roasted red pepper hummus Pita chips and tortilla chips

Livingston Garden Vegetable Sticks | 7.50 PER GUEST

Locally sourced assorted crudité with buttermilk dressing

Sweet Tooth | 11 PER GUEST

Assorted mini beignets, butter tarts, macarons and French pastries

Salty and Sweet | 9 PER GUEST

Individual packages of assorted potato chips, M&M's, chocolate covered pretzels and caramel popcorn

Canadian Cheese Tray With Crackers | 9 PER GUEST **Seasonal**

Fresh Berries and Fruit Platter | 8 PER GUEST

Assorted Triangle and Pinwheel Sandwiches | 11 PER GUEST

Assorted Alberta Bakery Cookies and Squares | 8 PER GUEST

Popcorn | 4 PER GUEST

Pretzels | 4 PER GUEST

Gourmet Mixed Nuts | 6 PER GUEST

Guest Favours

Available in addition to your menu selections as an event memento.

Ask your Catered Event Planner about other options.

Prices may vary. GST will be added. 18% gratuity will not apply.

Mini Old Fashioned Jam | 2.95 EACH

Old Fashioned Candy Sticks | 1 EACH

Cake Pops | 4 PER GUEST

Alberta Bakery Butter Tarts | 3 EACH

Signature Alberta Bakery Gingerbread Man | 2.25 EACH

Salt Water Taffy | 4 /20 Pieces

Chocolate Dipped Shortbread Cookies | 4.75 / PACK OF 2



CATERING MENU

BEVERAGES

*Service of alcoholic beverages is subject to service of food.
All liquors and liqueurs are 1oz shots.
Single malt Scotches are available with prior arrangement; prices may vary.*

Beverages

Coffee or tea urn	125 60 SERVINGS
Coffee or tea pot	26 10 SERVINGS
Hot chocolate urn	125 60 SERVINGS
Hot chocolate pot	26 10 SERVINGS
Apple cider urn	125 60 SERVINGS
Apple cider pot	26 10 SERVINGS
Old fashioned lemonade or fruit punch	110 50 SERVINGS
Add rum or vodka	250 50 SERVINGS
Champagne punch	225 50 SERVINGS

Infused Water

Watermelon Basil	75 50 SERVINGS
	40 25 SERVINGS
Citrus – lemon, lime and grapefruit	75 50 SERVINGS
	40 25 SERVINGS
Cucumber Mint	75 50 SERVINGS
	40 25 SERVINGS

Host Bar and Cash Bar

Host Bar – Host pays for bar consumption on a per drink basis. A bartender charge of \$25 per hour (minimum 3 hours) will apply only if total beverage sales amount to less than \$400.

Cash Bar – Guests purchase provided beverage tickets. A bartender charge of \$25 per hour (minimum 3 hours) will apply only if total beverage sales amount to less than \$500.

	Host Bar	Cash Bar
Bottled water	4.00	4.25
Sparkling water 330ml	4.50	4.75
Soft drinks	4.00	4.25
Chilled juices orange, apple	4.00	4.25
Highballs house brand 1oz	8.00	8.50
Highballs premium brand 1oz	10.00	10.50
Domestic beer per bottle	8.00	8.50
Imported and specialty beer per bottle	10.00	10.50
Local craft beer per bottle	Market Price	Market Price
House, red or white wine 5oz glass	8.00	8.50
Mimosas 5oz glass	8.00	8.50
Coolers and ciders per bottle	8.00	8.50
Liqueurs 1oz	9.00	9.50

WINE

Please speak to your Event Planner about available wine selections. Red, white, rosé and sparkling options are available.

Red

House Red	—	38
Calliope Figure 8 Cabernet Merlot	British Columbia, Canada	65
Heartland Spice Trader Shiraz Cabernet Sauvignon	South Australia, Australia	47
Water Wheel Memsie Shiraz	Victoria, Australia	48
Argento Malbec Reserva	Mendoza, Argentina	50
J. Lohr Seven Oaks Cabernet Sauvignon	California, USA	73
Alias Pinot Noir	California, USA	57

White

House White	—	38
Peak Cellars Pinot Gris	British Columbia, Canada	65
Mission Hill Estate Chardonnay	British Columbia, Canada	60
Mayu Sauvignon Blanc	Coquimbo Valley, Chile	48
Water Wheel Bendigo Blanc	Victoria, Australia	48
Luigi Righetti Pinot Grigio	Veneto, Italy	45
Decoy Sauvignon Blanc	California, USA	75

Sparkling

Brilla Rosé	Veneto, Italy	45
La Marca Prosecco	Veneto, Italy	51
Rosier Cuvee Maison	Languedoc, France	
Babich Pinot Noir Rosé	Marlborough, New Zealand	45



CATERING POLICY

Thank you for choosing HappyGO to host your special function. To ensure a well-organized event, the following catering policies must be adhered to. Should you have any concerns, please contact a member of our Catering & Sales Team prior to booking.

1. An **initial deposit**, specific to the venue selected, and a **valid credit card** are required to confirm your event date. This deposit is due within fourteen (14) days of booking your event. This deposit will be credited toward your final invoice. Personal cheques will not be accepted.
2. **Wedding and Private Event customers** must submit a second deposit of 100% of the estimated balance, due fourteen (14) days prior to the date of the event. Any remaining balance is due upon receipt of invoice. After 30 days, outstanding balances will be charged to the credit card on file that was provided upon booking, unless alternate arrangements are made. Personal cheques will not be accepted.
3. **Association, Convention and Corporate customers** must submit a second deposit of 80% of all estimated food and beverage costs due fourteen (14) days prior to the date of the event. Any remaining balance is due upon receipt of invoice. After 30 days, outstanding balances will be charged to the credit card on file that was provided upon booking, unless alternate arrangements are made. Credit balances will be returned following the event.
4. Your HappyGO Catered Event Planner must be advised of the **general details and menu selections** no less than fourteen (14) days prior to the date of the event. **If no menu food & beverage selection has been provided, our Chef will make a suitable choice on your behalf.**
5. When ordering special dietary meals the following information must be provided: guests' names, table numbers (if applicable) and dietary restrictions. Customers must provide their guests with a place card indicating their special order. The cards should be presented to the assigned on-site catering staff member to ensure the guests are served the appropriate meal.
6. When offering guests a **choice of entrée selection** (up to a maximum of two (2) entrées), the client must provide the breakdown of each entrée selection to the Event Planner a minimum four (4) business days in advance, and must provide each guest with a place card indicating the entrée selection. The entrée selection must be indicated on the place card provided by the client with either the written entrée or initial. The place cards should be clearly visible to the on-site catering staff to ensure the guests are served the appropriate meal.
7. All **prices and menu selections** are subject to change and will be confirmed no more than ninety (90) days prior to the date of the event. All food and beverage is subject to an 18% gratuity fee. Food and beverage costs are GST exempt.
8. If you do not purchase a full meal per person and/or do not meet the minimum food spend (not including beverages or gratuities) for your selected venue, as outlined in your confirmation letter, a surcharge will apply.
9. A **venue rental fee** will apply for all venues. Rental fee includes standard table settings, linens, centerpieces (except in the Tents), and uniformed service staff.
10. **Gate admission fees** may apply for events that are scheduled during hours of operation.
11. **Cancellation** must be received in writing. Cancellation of a confirmed event and/or service, less than six (6) months prior to the date of the event, shall incur a cancellation fee based upon the following scale:
 - Six (6) months to one (1) month from event date: 60% of estimated revenue
 - Less than one (1) month to eight (8) days from event date: 75% of estimated revenue
 - Seven (7) days or less from event date: 90% of estimated revenue.Cancellations of a confirmed date, more than six (6) months prior to the date of the event, shall receive a full refund.
- *Estimated revenue is equal to the cost of the venue rental fee and minimum food spend not including gratuities.
12. While every effort is undertaken to provide a safe environment, all activities are assumed at the risk of the customer and their guests.
14. HappyGO shall be notified of the guaranteed number of guests attending the event a minimum of four (4) business days prior to the date of the event. Should no guarantee be received, HappyGO will prepare and charge for the last contracted number quoted. The customer will be invoiced for the guaranteed number or the actual attendance, whichever is greater.
15. HappyGO will advise on the optimum venue set-up for your event. Fees will apply for special and/or late set-up requests within three (3) business days of the event.
16. In accordance with health regulations, any leftover food and beverage remains the property of HappyGO, and may not be removed. Buffet service will be restricted to a maximum of one and one half (1.5) hours.
17. In accordance with fire regulations, event attendance shall not exceed licensed maximum capacities.
18. Fire regulations prohibit the use of open flame candles and sparklers. The wick must be covered and contained by a minimum of 2 inches. The use of smoke/fog machines is not permitted.
19. HappyGO is pleased to provide a smoke, vape and cannabis-free environment. Designated smoking/vaping areas are provided outside of each venue.
20. Entertainment, as well as the serving of alcoholic beverages, shall not be permitted after 1:00 am for all indoor events. Due to noise by-laws, entertainment, as well as the serving of alcoholic beverages, shall not be permitted after 11:00 pm for all Tent events.
21. HappyGO is unable to accommodate menu tastings and samplings.
22. HappyGO is unable to accommodate wedding rehearsals.
23. HappyGO reserves the right to substitute an alternate venue suited to the size of your group.
24. HappyGO shall be the sole supplier of all food and beverage at all functions – wedding, anniversary and birthday cakes are the only exceptions. A handling fee will apply.
25. The customer is responsible for the **conduct of their guests**. The customer is also responsible for the costs of any missing HappyGO property or damages caused by guests, as assessed by HappyGO.
26. HappyGO is not responsible for any **damaged or missing articles**.
27. The use of **tacks, nails, command strips or adhesive tape is not permitted**. Balloons are not permitted. The throwing, or use in any way, of paper confetti, metallic confetti, flower petals, birdseed or rice is not permitted. A \$500 clean-up fee will apply.
28. **Access to venues** by the guests is permitted no earlier than one (1) hour after closing; access for vendors is permitted no earlier than thirty (30) minutes after closing.
29. HappyGO must be notified of all **entertainment**. All entertainers must follow HappyGO guidelines. SOCAN and Re:Sound fees will apply. For third party entertainment arranged by a HappyGO Catered Event Planner, a 15% booking fee surcharge will apply.
30. Entertainers are not permitted to hang any **equipment or lighting** from the ceilings or fixtures. Electrical and set-up requirements must be confirmed with your Catered Event Planner.
31. **Customer deliveries** must be pre-arranged with your Catered Event Planner. Deliveries to the HappyGO warehouse must be received between 9:00 am and 3:00 pm. All items must be boxed and clearly labeled. does not assume responsibility for damaged or missing articles. A handling fee may apply.
32. **Customer vehicles must be removed** from the Event Site by 1:30 am. Any vehicles left overnight within the Event Site will be towed at the client's expense, and added to the final invoice. Vehicles can remain parked in the public parking lots outside the Event Site overnight. Standard parking fees apply.
33. If you dispute the validity of any specific charge on your invoice, you must inform us of such dispute within 14 days of receipt of invoice.

Please complete (print) and sign, indicating that you have read and understand the above policies. Return to Your Event Planner by email happygocatering@hotmail.com or phone 403.814.0576

Company/Group Name _____ Organizer _____ Event Date _____

Event Number _____ Estimated Attendance _____ Signature _____ Date _____