



CATERING MENU

Port O' Call Hotel

Calgary, Alberta

Breaks à la Carte

Prices are subject to 18% gratuities and GST.

Assorted Mini Danish Pastries	36 per dozen
Assorted Mini Croissants	36 per dozen
House Baked Breakfast Loaves (Choose Two) Blueberry Lemon, Banana, Carrot, Orange Cranberry	36 per dozen
Assorted Bagels, Cream Cheese	36 per dozen
Warm Strudels (Minimum 3 Dozens) Apple, Cherry and Peach	39 per dozen
Gluten Free Muffins (Minimum Half Dozen)	6 each
House Baked Biscotti (Choose One) Choice of Pistachio, Chocolate Chip, Cranberry	36 per dozen
Assorted Freshly Baked Gourmet Cookies Chocolate Chip, Double Chocolate, Macadamia Nut & Oatmeal	34 per dozen
Mini Beignets (Minimum 3 Dozens) Chocolate Caramel, Chocolate Hazelnut, Maple and Red Berry	38 per dozen
French Cream Cheese Cake Bites	38 per dozen
Assorted Squares (Choose Two) Triple Chocolate Brownies, Rocky Road, Lemon Squares	32 per dozen
Assorted Mini French Pastries	45 per dozen
Chocolate Dipped Strawberries	36 per dozen
Assorted Granola Bars	3.50 each
Individual Yogurt	4 each
House Prepared Parfait (Minimum 10) Yogurt, House Made Granola, Seeds, Nuts, Brown Sugar and Seasonal Fruits and Berries	8 each
Seasonal Fruit with Berries (Minimum 10)	9 per person
Individually Bagged Chips (40g)	3.50 each
Individually Bagged Nuts (70g)	4 each
Individually Bagged Pretzels (47g)	3.50 each
Whole Fresh Fruits	2 each
Nacho Chips, Salsa, Sour Cream, Guacamole (Minimum 10)	8.50 per person

Port O'Call Hotel

1935 McKnight Blvd. NE
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P: (403) 250-6488
Ext. 6378

Res: 1 (800) 661-1161

bwportocallhotel.com

Breaks à la Carte

Prices are subject to 18% gratuities and GST.

FRESHLY BREWED COFFEE & DECAFFEINATED COFFEE

• 10 Cup Urn	38
• 30 Cup Urn	115
• 55 Cup Urn	195

ENGLISH TEA & HERBAL TEAS

Individual Bags Charged by Consumption

• Regular	3.25
• Herbal	3.50

OTHER BEVERAGES

• Iced tea (60oz Carafe)	26
• Refreshing Juices (60oz Carafe) (Grapefruit, Apple, Tomato, Cranberry, Orange, Lemonade)	26
• Assorted Pitchers of Soft Drinks (60oz)	22

BOTTLED BEVERAGES

Charged by Consumption

• Assorted Bottled Soft Drinks (591 ml)	4
• Individual Bottled Juices (473ml)	4
• Bottle Water (500ml)	4

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Themed Breaks

(Minimum of 15 people)

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All Breaks include Freshly Brewed Coffee, Regular & Decaf, Selection of Teas

THE COOKIE JAR 12 per person

- Selection of Freshly Baked Cookies:
Chocolate Chips, Oatmeal, Double Chocolate and Macadamia Nuts
(2 pieces per person)

THE TART BREAK 15 per person

- Classic Lemon Meringue, Salted Chocolate Caramel, Vanilla with Fresh Berries
(2 pieces per person)

BEIGNET BREAK 19 per person

- Seasonal Sliced Fresh Fruits
- Mini Caramel Chocolate, Chocolate Hazelnut, Red berry and Maple Beignet
(2 pieces per person)

DONUTS BREAK 19 per person

- Cinnamon and Sugar Dusted Crispy Mini Donuts
- Chocolate Dipped Churros

WARM STRUDEL BREAK 19 per person

- Apple, Peach and Cherry and Sticky Toffee Pudding

HEALTHY REFRESH 20 per person

- Sliced Seasonal Fresh Fruits and Berries
- Natural Yogurt Mixed Berry Smoothie
- Assorted Granola Bars

MID-MORNING AND AFTERNOON STRETCH 20 per person

- Sliced Seasonal Fresh Fruit and Berries
- Cinnamon Rolls and Danish Pastries

FRUIT FILLED BREAK 20 per person

- Seasonal Fruit Kabob
- Cranberry Orange Loaf
- Fruit Tartlets
- Assorted Chilled Fruit Juices

ALL THINGS CHOCOLATE 22 per person

- Chocolate Chip and White Chocolate Macadamia Cookies
- Chocolate Cupcakes
- Chocolate Dipped Fruit Skewer OR Chocolate Dipped Strawberries

SCANDINAVIAN BREAK 20 per person (2 pieces)

Open Faced Sandwiches (Choose Three Fillings) 25 per person (3 pieces)

- Shrimp, Avocado, Lettuce, Lemon Fresh Dill
- Smoked Salmon, Lettuce, Cucumber, Dill, Capers and Red onions
- Slow Roasted Shaved Beef, Lettuce, Remoulade, Sliced Radishes and Pickled Onions
- Romaine Crisps, Prosciutto, Tomato, Shredded Parmesan
- Brie Cheese, Figs Jam

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Buffet Breakfast

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Includes Selection of Juices, Freshly Brewed Coffee, Regular & Decaf, Selection of Teas

CONTINENTAL BREAKFAST

20 per person

(Minimum 10 people)

- Assorted Freshly Baked Breakfast Pastries
- Sliced Seasonal Fresh Fruit
- Fruit Preserves and Butter

CUSTOMIZE YOUR OWN AVOCADO TOAST BAR

23 per person

(Minimum 10 People)

- Selection of Local Bakery Bread: Whole Wheat, Marble and Multigrain
- Mashed Avocado
- Firm Fresh Scramble Eggs
- Chopped Smoked Bacon
- Baby Tomatoes Salad
- Peppery Arugula

ALL CANADIAN BREAKFAST

25 per person

(Minimum 15 people)

- Seasonal Fruit and Berry Salad
- Scrambled Eggs and Pepper Jack Cheese
- Crispy Smoked Bacon and Pork Sausages
- Savoury and Seasoned Diced Hash Browns
- Cinnamon French Toast, House Prepared Berry Compote
- Assorted Freshly Baked Breakfast Pastries

STAMPEDE BREAKFAST

25 per person

(Minimum 15 people)

- Seasonal Fruit and Berry Salad
- Muffins, Danishes, Fruit Preserves and Butter
- Farm Fresh Scrambled Eggs
- Fluffy Buttermilk Pancakes
- Breakfast Potatoes Casserole with Chorizo Sausages and Caramelized Onions

KEEP IT HEALTHY

25 per person

(Minimum 15 people)

- Seasonal Fruit and Berry Salad
- Natural Plain Yogurt, Local Honey
- Chef's Signature House Made Granola
- 2% Milk, Soy Milk
- Chicken Sausages, Grilled Tomato
- Roasted Sweet Potatoes
- Organic Steel Cut Oatmeal, Assorted Seeds and Berries, Raisins, Brown Sugar

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Breakfast à la Carte

(Minimum 10 people)

Prices are subject to 18% gratuities and GST.

A la Carte Breakfast will be presented individually on separate plates

Includes Selection of Juices, Freshly Brewed Coffee, Regular & Decaf, Selection of Teas

BREAKFAST QUICHE LORRAINE

13 per person

- Bacon, Onion, Swiss Cheese
- Fresh Garden Salad

MINI BREAKFAST BURRITO

13 per person

- Eggs, Chorizo, Tex Mex Jack Cheese

TWO EGGS OMELETTE

13 per person

- Farm Fresh Eggs, Country Ham, Canadian Cheddar Cheese
- Savory Hashbrowns

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Executive Brunch

(Minimum of 50 people)

Prices are subject to 18% gratuities and GST.

Brunch menu is available from 10am – 2pm

37 per person

Buffet includes:

- Selection of Chilled Juices
- Freshly Brewed Coffee & Decaffeinated Coffee, English and Herbal Tea
- Assorted Preserves, Honey and Creamy Butter
- Freshly Sliced Fruit Tray with Seasonal Berries
- Assorted Freshly Baked Muffins, Mini Croissants, Mini Danish and Fruit Breads
- Market Selection of Local and Domestic Cheese

Salads (Choose Three)

- Tuscan Green, Grape Tomatoes, Cucumbers, Pickled Onion, Local Honey Balsamic Vinaigrette
- Artisan Beet, Baby Arugula, Honey Vinaigrette and Goat Cheese
- Marinated Mini Mozzarella cheese, Tomatoes, Red Onions, Arugula, Balsamic Dressing and Basil
- Prairie Quinoa, Rainbow Kale, Pepper, Red Onions, Cucumbers, Tomatoes with Chilli Vinaigrette
- Asian Style Rice Noodle Salad: Vermicelli Noodles, Cucumber Strings, Carrots, Broccoli Florets, Scallion, Cilantro, Sambal, Sesame Seeds, Honey Lime Vinaigrette

Buffet Favourites

- Farm Fresh Scrambled Eggs with Smoked Bacon and Green onion Skillet
- Crispy Country Pork Sausages and Bacon
- Cinnamon French Toasts, Candied Walnut and Berry Compote
- Savory Cavendish Hash Brown Potatoes
- Traditional Eggs Benedict

Starch and Vegetables

- Mashed Potatoes House Gravy
- Three Cheese Macaroni
- Chef's Choice of Seasonal Vegetables

Choice of Entrées (Choose Two)

- Slow Roasted Alberta Beef Rosemary Jus
- Caribbean Style Grilled Chicken
- Pinot Gris Braised Chicken Thighs, Roasted Cherry Tomatoes and Fresh Basil
- Butter Glazed Turkey Breast, Tarragon Gravy Citrus Cranberry Sauce
- Honey Glazed Atlantic Salmon with Spicy Tomato Relish
- Blackened Still Head Salmon with Mango Salsa
- Gochujang Braised Pork Ribs, BBQ Sauce
- Lemon Grass and Soya Marinated Grilled Pork Chops

Dessert

- Sliced Seasonal Fruits
- Black forest Cake
- Assorted Pies
- Lemon Lover Bars
- Nanaimo Bars
- Mini Cheese Cakes
- (3 pieces per person)

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Plated Lunch

(Minimum of 20 people)

Prices are subject to 18% gratuities and GST.

Create your own Three Course Lunch from our menu

Lunch Includes: Freshly Baked Rolls, Butter for the Tables, and Freshly Brewed Regular or Decaf Coffee and a Selection of Teas

Choose one Soup OR Salad, one Entrée, and one Dessert

Choice of Soup (Choose One)

- Roasted Tomato Bisque, Basil Oil and Parmesan Crostini
- Vegetable Minestrone with Pasta, Fresh Basil
- Corn Chowder, Smoked Paprika, Bacon Croutons
- Italian Wedding, Beef Meat Balls, Spinach, Parsley, Orzo Pasta
- Thai Style Roasted Sweet Potatoes and Coconut

OR

Choice of Salad (Choose One)

- Tuscan Green, Grape Tomatoes, Cucumbers, Pickled Onion, Local Honey Balsamic Vinaigrette
- Burata, Peppery Arugula, Oven Roasted Cheery Tomatoes, Basil Oil, Balsamic Reduction Parmesan Crisp
- Marinated Baby Bocconcini Cheese, Tomatoes Crisp Fennel, Modena Balsamic Reduction & Basil Oil
- Hearts of Romaine, Garlic Crostini, Classic Caesar Dressing, Shaved Parmesan Cheese
- Yellow Beets, Fingerling Potatoes, Baby Greens, Goat Cheese with Dill Vinaigrette

Choice of Dessert (Choose One)

- Chilled Cheese Cake, Berry Compote
- Molten Lava Cake, Crème Anglaise
- Triple Chocolate Mousse: Layers of Chocolate Mousse, Chocolate Truffle Ganache, Chocolate Glaze, Raspberry Coulis, and Seasonal Berries
- Strawberry Dream Mousse: Strawberry Lime Cream, Strawberry Lime Mousse, and a Lustrous Glaze

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Choice of Entrées (Choose One)

BEEF

- **AAA Alberta Sirloin Steak & Frites (8oz)** 37 per person
Caramelized Red Onions, Yukon Seasonal Vegetables, Pan Jus
- **AAA Alberta Striploin Steak and Frites (6oz)** 39 per person
Pepper Corn Gravy
- **Gochujang, Lemongrass Braised Beef Short Ribs** 39 per person
Steamed Jasmine Rice and Crisp Vegetables

POULTRY

- **Tuscan Grilled Chicken Breast** 39 per person
Penne Pasta, Roasted Eggplants, Peppers, Seasonal Tomatoes, Artisan Olives, House Prepared Marinara Sauce, Parmesan Cheese and Fresh Herb
- **Roasted French Chicken Supreme** 37 per person
Cremini Mushroom Risotto, Butter Sautéed Green Beans, Lemon Peppers
- **Bacon Wrapped Turkey Medallions** 37 per person
Tarragon Jus, House Made Cranberry Sauce, Mashed Potato, Seasonal Vegetables

PORK

- **Bourbon Braised BBQ Pork Ribs** 39 per person
Crispy Fries, Market Fresh Vegetables
- **Quebec Mustard and Fresh Herb Roasted Porkloin** 35 per person
Mushrooms Cream Sauce, Chef's Choice of Potatoes and Vegetables

FISH AND PASTA

- **Oven Grilled Atlantic Salmon, Yukon Gold Mashed Potatoes** 39 per person
Creamy Sundried Tomatoes and Spinach
- **Butternut Squash Ravioli** 26 per person
Served with Grilled Seasonal Vegetables

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Cold Lunch Buffet

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DELI SANDWICH BUFFET

29 per person
(Minimum 10 people)
(1 sandwich per person)

Chef's Inspired Soup of the Day

Salads (Choose two if under 15 people)

- Organic Quinoa, Tomatoes, Cucumber, Red Onions, Zucchini, Herb Vinaigrette
- Alberta Farro, Arugula, Red Grapes, Manchego Cheese, Caramelized Onion Vinaigrette
- Tuscan Mixed Greens, Cucumbers, Grape Tomatoes and Radishes, Italian and Balsamic Dressings

Bread Selection

Whole Grain Bread, Multi Grain Bread, Brioche Buns, and Panini

Fillings (Choose Two)

- Shaved Turkey, Apple Chutney, Cranberry Aioli, with Sylvan Star Gouda Cheese
- Pulled Chicken, Bacon, Cheese, Tomato, Julienne Romaine and Cheddar cheese
- Avocado, Tomatoes, Basil Aioli, Provolone Cheese
- Shaved Ham, Swiss Cheese, Tuscan Lettuce, Pickled Onions, Dijon Aioli
- Slow Roasted Sliced Alberta Beef, Canadian Cheddar Horseradish Aioli, Arugula, Caramelized Onions
- Young Lettuce

Condiments:

Pickled Vegetables, Onions, Jalapenos, Banana peppers, Marinated Olives

Desserts

- Cheesecake Bites
- Nanaimo Bar
- (2 pieces per person)

CLASSIC WRAPS

29 per person
(Minimum 10 people)

Chef's Inspired Soup of the Day

Salads (Chooses two if under 15 people)

- Caesar Salad: Crisp Hearts of Romaine, Garlic and Herb Croutons, Shredded Parmesan Cheese, Classic Creamy Caesar Dressing
- Mediterranean Style Salad with Penne, Bell Peppers, Onions, Tomatoes, Artisan Olives with Herb Vinaigrette
- Roasted Artisan Baby Potatoes, Green Onions, Gochujang Vinaigrette

Wraps (Choose Three)

All wraps contain Lettuce, Cucumber, Mayonnaise and Cheese

- Smoked Turkey, Havarti Cheese, Arugula, Cranberry Aioli
- BLT with Bacon, Tomato, Avocado, Lettuce, Onions Mozzarella Cheese & Chipotle Aioli
- Black Forest Ham, Tuscan Lettuce, Pickled Onions, Mustard Aioli
- Grilled Vegetables, Chipotle Lime Aioli
- Tuna Salad, Wasabi Aioli, Pickled Ginger
- Chipotle Chicken, Grilled Tortilla, Pickled Onions, Avocado Creama
- Korean Style Chicken, Kimchi Vegetable Gochujang Aioli

Assorted Condiments

Desserts

- Bite-Size Desserts
- Cookies and Squares
- (2 pieces per person)

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BUILD YOUR OWN SANDWICH

29 per person

(Minimum 15 people)

(1 sandwich per person)

Chef's Inspired Soup of the Day

Salads

- Napa Cabbage, Red Cabbage, Red Onions, Carrot, Scallions Ginger Sesame Vinaigrette
- Baby Kale, Faro, Cranberries Goat Cheese, Toasted Almonds, Pomegranate Vinaigrette
- Artisan Leaf Lettuce, Grape Tomatoes, Cucumber, Julienned Carrots, House Made Maple Cider Vinaigrette

Bread Selection

Whole Wheat, Ciabatta, Panini, Onion Kaiser and Pretzel Buns

Fillings

- Assortment of Classic Deli Meats including Roast Beef, Smoked Turkey and Ham
- Chicken Salad with Sundried Cranberry and Spiced Mayonnaise
- Grilled Seasonal Vegetables with Balsamic Vinegar

Cheeses

Canadian Swiss and Aged Cheddar Cheese

Condiments

Include Cranberry Aioli, Horseradish Mayonnaise, Mustard Aioli, Pickled Vegetables, Onions, Gherkins and Olives

Desserts

- Bite-Size Desserts Squares
- Freshly Baked Cookies
- (2 pieces per person)

BURGER BAR

30 per person

(Minimum 15 people)

Chef's Inspired Soup of the Day

Salads

- Artisan Leaf Lettuce, Grape Tomatoes, Cucumber, Julienned Carrots, House Made Maple Cider Vinaigrette
- Artisan Baby Potatoes, Green Onions, Gochujang Vinaigrette
- Caesar Salad: Romaine Lettuce, Shredded Parmesan and Creamy Dressing

6oz Broiled Alberta Prime Rib Burger

(1 Burger per person)

Potatoes

Herb Wedge Fries

Freshly Baked Brioche Buns

Sautéed Local Mushrooms and Sweet Onions

Condiments

Lettuce, Fresh Sliced Tomatoes, Red Onions, Pickles, Relish, Flavoured Mayonnaise, Canadian Mustards, Ketchup, Salsa, Jalapeno Peppers, Olives and Domestic Cheeses

Desserts

- Assorted Dessert Squares
- Freshly Baked Gourmet Cookies
- (2 pieces per person)

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Hot Lunch Buffet

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ASIAN BUFFET

37 per person

Soups (Choose One)

- Shiitake Mushroom and Asian Vegetables
- Chicken Corn Soup

Salads (Choose Two)

- Japchae Noodles, Sautéed Shitake Mushrooms, Crispy Bell Peppers, Spinach, Chili Lime Vinaigrette
- Napa Cabbage, Red Cabbage, Red Onions, Carrot, Scallions Ginger Miso Dressing
- Chinese Broccoli Salad, Garlic, Ginger, Chili, Five Spice, Soya, Sesame Oil
- Edamame and Green Beans Slaw, Carrot, Green onions, Cilantro and Miso Dressing

Hot Selections

- Vegetable Spring Rolls, Thai Sweet Chilli Sauce (2 per person)
- Steamed Jasmine Rice
- Sesame Ginger Udon Noodle Stir-Fry with Vegetables

Entrées (Choose Two)

- Korean Style Beef Bulgogi
- Kung-Pao Chicken with Spiced Peanuts
- Thai Style Braised Chicken in Coconut Curry Cream Sauce
- House Prepared Ginger Chicken with Crisp Vegetable
- Vietnamese Style Grilled Chicken Thighs, Hoisin Lime Sauce
- Sweet and Sour Haddock Fillets, Green Onions
- Thai Lemongrass Pork Chops
- Steamed Tilapia with Miso butter, Green Onions

Desserts

- Seasonal Fruit Salad
- Mini Coconut Tartlets
- Mango Mousse Cakes
- (2 pieces per person)

CALGARY STAMPEDE BBQ BUFFET

35 per person

Texas Style Chili Soup

Buttermilk Herb Biscuit

Salads

- Alberta Farro, Arugula, Red Grapes, Manchego Cheese, Caramelized Onion Vinaigrette
- Roasted Artisan Baby Potatoes, Green Onions, Nashville Vinaigrette
- Roasted Beets, Oranges, Tomatoes, Pistachios, Raspberry Vinaigrette

Entrées

- Sliced Old Style Smoked Beef Brisket with Ancho BBQ Sauce
- Citrus and Rosemary Spatchcock Chicken. Salsa Verde, Chicken Jus

Wedge Fries Corn on the Cob

Smoked Paprika, Lime Butter

Desserts

- Pecan Pie
- Okanagan Apple Pie
- Dessert Squares
- (2 pieces per person)

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ITALIAN-STYLE PASTA BUFFET

36 per person

Italian Wedding Soup

Mini Beef Meatballs, Spinach, Small Pasta
Grilled Focaccia, Olive Oil, Balsamic Vinegar

Salads

- Hearts of Romaine, Cucumbers, Tomatoes, Shaved Onion, Kalamata Olives, Feta Cheese and Red Wine Vinaigrette
- Prairie Quinoa Tabbouleh Lemon Parsley, Mint, Dill, Tomato, Extra Virgin Olive Oil
- Caesar Salad, Crisp Romaine, Parmesan, Herb Croutons, Creamy Caesar Dressing

Hot Entrées

- Tuscan Style Skillet Chicken with Spinach and Cherry Tomatoes in White Wine Cream Sauce
- Beef Lasagne, Trio of Cheese and Marinara Sauce
- Three Cheese Tortellini in House Made Zesty Marinara Sauce

Desserts (Two pieces per person)

- Tiramisu
- Date Squares, Cheesecake Bites
- Seasonal Fruit salad
- (2 pieces per person)

TRATORRIA PIZZA BUFFET

32 per person

Salads

- Caesar Salad: Crisp Hearts of Romaine, Garlic and Herb Croutons, Shredded Parmesan Cheese, Classic Creamy Caesar Dressing
- Prairie Quinoa Tabbouleh, Lemon Parsley, Mint, Dill, Tomato, Extra Virgin Olive Oil
- Orzo Pasta, Oven Dried Tomatoes, Spinach, Manchego Cheese and Fresh Herbs

Pizza Options (Choose Three)

- 10" pizza, 4 slices per person
- Greek Chicken: Roasted Peppers, Onions, Tomato, Feta Cheese
- Supreme: Pepperoni, Chorizo Sausage, Smoked Bacon, Bell Peppers, Mushrooms, Onions
- Hawaiian: Honey Ham, Pineapple
- Grilled Vegetables, Artichoke, Fresh Parmesan
- Margarita Pizza, Tomato Sauce, Mozzarella Cheese, Fresh Basil
- Cheese: Mozzarella, Cheddar, Parmesan

Desserts

- Tiramisu
- Chef's Choice of Mini Desserts
- (2 pieces per person)

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MEXICAN FIESTA

35 per person

Chicken Tortilla Soup

Salads

- Kale and Ancient Grains Salad with Avocado, Tomatoes, Cucumbers, Chickpeas Tahini dressing
- Mango, Jicama Salad with Lime Chilli, Jalapeno Vinaigrette
- California Mixed Greens, Cucumbers, Grape Tomatoes and Radishes, Italian and Balsamic Dressings
- Southwest Romaine Salad, Charred Corn, Kidney Beans, Tomatoes with Avocado Lime Vinaigrette

Entrées

- Steak Fajitas, Sautéed Onions, Mushrooms and Peppers
- Pan Baked Trout, Grilled Pineapple and Mango Salsa Relish
- Spanish Rice with Corn, Beans, and Carrots, Garbanzo Beans, Chorizo, Onions
- Flour Tortilla, Corn Tortilla Chips
- Pica de Gallo, Guacamole, Red Onions, Mozzarella Cheese, Cilantro, Lime

Desserts

- Tropical Fruit Salad
- Cinnamon Dusted Churros
- Crème Caramel Flan
- Lemon Cream Tart
- (2 pieces per person)

FISHERMAN'S LUNCH BUFFET

35 per person

Creamy Clam Chowder Soup

Salads

- Creamy Coleslaw: Purple Cabbage, White Cabbage, Carrots and Creamy Dressing
- Kale and Ancient Grains Salad with Avocado, Tomatoes, Cucumbers, Chickpeas, Tahini Dressing
- Roasted Artisan Baby Potatoes, Green Onions, Nashville Vinaigrette

Entrées

- Crispy Fish and Chips, Tartar Sauce and Lemon Wedges
- Baked Crab Macaroni and Cheese
- Tempura Vegetables
- Crispy Potato Wedges with Gravy

Desserts

- Lemon Meringue Pies
- Chocolate Brownies
- (2 pieces per person)

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THE PORT HOT BUFFET

39 per person

Lunch Buffet includes Artisan Buns

Soup (Choose One)

- Wild Mushroom Chowder with Rosemary Croutons
- Creamy Roasted Tomato Bisque with Basil Oil
- Italian Wedding Soup with Mini Meatballs, Vegetables, Spinach and Orzo Pasta
- Asian Style Chicken Vegetable Soup
- Vegetable Minestrone with Double Smoked Bacon and Fresh Basil

Salads (Choose Three)

- Tuscan Mixed Greens, Cucumbers, Grape Tomatoes and Radishes, Italian and Balsamic Dressings
- Kale, Organic Quinoa, Tomatoes, Cucumber, Red Onions, Pomegranate, Tahini Dressing
- Alberta Farro, Arugula, Red Grapes, Manchego Cheese, Caramelized Onion Vinaigrette
- Roasted Beet Root, Oranges, Fennel, Walnuts, Goat cheese, sherry Vinaigrette
- Artisan Baby Potatoes, Green Onions, Nashville Vinaigrette
- Thai Mango Salad, Crisp Bell Peppers, Cucumbers, Red Onions, Baby Shrimps, Cilantro Lime Vinaigrette

Pasta (Choose One)

- Butternut Squash Ravioli, Fire Roasted Tomato, Pepper, Extra Virgin Olive Oil and Basil Sauce
- Grilled Vegetable Ratatouille, Penne Pasta, Fresh Tomatoes, Marinated Olives and Herb
- Five Cheese Baked Macaroni & Cheese
- Au Gratin of Ricotta and Spinach Manicotti

Hot Entrées (Choose Two)

- Slow Roasted Sliced Alberta Beef, Mushrooms, Balsamic Onions
- Blackened Tilapia Pico De Gallo and Cilantro
- Caribbean Chicken, Kale and Crispy Red Onions
- Rôtisserie Style Chicken, Confit Grape Tomatoes, Parsley
- Souvlaki Seasoned Marinated Oven Grilled Chicken Thighs, Sautéed Onions, Peppers, Olives
- Sriracha Lime Spiced Pork Tenderloin with Charred Chives

Chef's Choice of Potatoes or Rice

Seasonal Vegetables

Desserts

Chocolate Brownies, Mini Cakes, Vanilla Cheesecake, Grilled Pineapple Slices
(2 Pieces per Person)

Serve as dinner menu

Additional 9 per person

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Executive Meeting Planner Packages

(Minimum of 20 people)

Prices are subject to 18% gratuities and GST.

All Executive Meeting Planner Packages include:
Freshly Brewed Regular and Decaf Coffee and Variety of Teas

Complimentary Room Rental

Flipchart with Markers
Hi-Speed Internet
Projector Screen
Note Pads and Pens, Mints
Cold Breakfast, Cold Lunch and Two Breaks

Business Package

74 per person

Continental Breakfast

- Assorted Freshly Baked Breakfast Pastries
- Sliced Seasonal Fresh Fruit and Berries
- Fruit Preserves and Butter
- Selection of Juices

Morning Break (Choose One)

- Warm Strudels Break
- Beignet Break
- Donut and Churros Break
- Tart Break
- Natural Yogurt Mixed Berry Smoothies, Granola and Energy Bars

Cold Lunch Buffet (Choose one)

- Deli Sandwich Buffet
- Classic Wrap Buffet
- Build Your Own Sandwich Buffet

Afternoon Refresher – The Cookie Jar

- Selection of Freshly Baked Cookies:
Chocolate Chips, Oatmeal, Double Chocolate and Macadamia Nuts

Port O'Call Hotel

1935 McKnight Blvd. NE
Calgary, AB T2E 6V4

P: (403) 250-6488
Ext. 6378

Res: 1 (800) 661-1161

bwportocallhotel.com

Executive Meeting Planner Packages

(Minimum of 20 people)

Prices are subject to 18% gratuities and GST.

All Executive Meeting Planner Packages include:
Freshly Brewed Regular and Decaf Coffee and Variety of Teas

Complimentary Room Rental

Flipchart with Markers
Hi-Speed Internet
Projector Screen
Note Pads and Pens, Mints
Hot Breakfast, Hot Lunch and Two Breaks

Power Package

84 per person

All Canadian Hot Breakfast

- Seasonal Fruit and Filled Berries
- Scrambled Eggs and Pepper Jack Cheese
- Crispy Smoked Bacon and Pork Sausages
- Savoury and Seasoned Diced Hash Browns
- Cinnamon French Toast, House Prepared Berry Compote
- Assorted Freshly Baked Breakfast Pastries

Morning Break (Choose One)

- Healthy Refresh Break
- Fruit Chilled Break

Lunch (Choose one)

- Tratorria Pizza Buffet
- Italian Style Pasta Buffet
- Mexican Fiesta Buffet
- Fisherman's Buffet
- Burger Bar

Afternoon Refresher (Choose one)

- Warm Strudels Break
- Beignet Break
- Donut and Churros Break
- Tart Break

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Plated Dinner

(Minimum of 20 people)

Prices are subject to 18% gratuities and GST.

Create your own Three Course Dinner from our menu.

Add a 4th Course for an additional \$8 per person.

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

Choice of Soup, Appetizer or Salad (Choose One)

SOUP

- Wild Mushroom Chowder with Rosemary Croutons
- Brandy Flamed Lobster Bisque
- Creamy Roasted Tomato Bisque, Basil Chiffonade
- Vegetable Minestrone with Double Smoked Bacon and Fresh Basil
- Butternut Squash Bisque, Sage Cream
- Baked Potatoes and Cauliflower Cream, Truffle Oil

APPETIZERS

- Wagyu Beef Gyoza, Sesame Dressing, Green Onions, and Sesame Seeds
- Risotto Al Prosecco with Jumbo Prawn and Pea Shoots
- House Prepared Mushrooms and Parmesan Crispy Arancini, Tomato Emulsion, Extra Virgin Olive Oil
- Gin Cured Salmon, Radish, Dill and Mustard Emulsion
- Burata, Peppery Arugula, Oven Roasted Cheery Tomatoes, Basil Oil, Balsamic Reduction & Parmesan Crisp
- Heirloom Tomatoes, Buffalo Mozzarella, Beets, Balsamic and Micro Herbs

SALADS

- Tuscan Greens: Marinated Tomatoes, Shave Seasonal Crudités, Sylvan Star Gouda, Maple Vinaigrette
- Roasted Artisan Beets Salad: Arugula, Kale, Candied Walnut, Fennel, Goat Cheese, Local Honey Vinaigrette
- Grilled Caesar Salad: Crisp Romaine Hearts, Double Smoked Bacon, Creamy Dressing, Croutons, Grated Parmesan
- Arugula and Baby Kale Salad: Grilled Pears, Blue Cheese, Roasted Pecan, Red Vinaigrette

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Plated Dinner

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Choice of Entrée (Choose One)

- Black Garlic Rubbed Whole Roasted Alberta Beef Striploin** 55 per person
 Roasted Garlic Whipped Potatoes, French Beans, Mushroom Ragout, Red Wine Reduction
- House Blend Season Rubbed Slow Roasted Alberta Prime Rib** 58 per person
 Whipped Yukon Gold Potatoes, Seasonal Vegetables and Rosemary Jus
- Alberta Beef Tenderloin** 66 per person
 Smashed Potatoes, Roasted Mushrooms, Glazed Carrots with Truffle Oil Jus
- Roasted Chicken Supreme** 48 per person
 Sweet Potatoes, Market Vegetables, Olive Oil Poached Grape Tomatoes, Chicken au Jus
- Honey Glazed Chicken Breast** 50 per person
 Mushroom Risotto, Lemon Thyme Asparagus, Chicken Demi
- Oven Grilled Atlantic Salmon Fillet** 50 per person
 Carrot and Ginger Puree, Fingerling potatoes, Haricot Vert, Citrus Beurre Blanc
- Pork Tenderloin** 46 per person
 Fresh Sage Rubbed Seared Pork Tenderloin, Apricot Reduction, Chef's Choice of Potatoes and Seasonal Vegetables

VEGETARIAN OPTIONS

43 per person

- Baked Spinach and Ricotta Manicotti with Basil and Tomato Coulis
- Mediterranean, Cauliflower Steak with Chimichurri, Zucchini, Cherry Tomatoes and Citrus Quinoa
- Gochujang Glazed Butternut Squash Steak, with Stir Fry Quinoa, Edamame Beans, Green Onions, Tamarind and Sesame Oil
- Roasted Mushroom Risotto, Cheese, Cream Asparagus & Virgin Olive Oil

Choice of Dessert (Choose one)

- Bourbon Vanilla Cheesecake, Cherry Compote
- Vanilla Crème Brûlée, Seasonal Berry Garnish
- Triple Chocolate Mousse: Layers of Chocolate Mousse, Chocolate Truffle Ganache, Chocolate Glaze, Raspberry Coulis, and Seasonal Berries
- Strawberry Dream Mousse: Strawberry Lime Cream, Strawberry Lime Mousse, and a Lustrous Glaze

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Dinner Buffet

(Minimum of 50 people)

Prices are subject to 18% gratuities and GST.

Dinner Buffet Includes:

- 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

60 per person

SALADS

- Tuscan Green, Grape Tomatoes, Cucumbers, Pickled Onion, Local Honey Balsamic Vinaigrette
- Nicoise Salad: Fingerling Potatoes, French Greens Beans, Olives and Eggs,
- Artisan Beet Root Salad: Fennel, Candied Walnuts, Raspberry Vinaigrette, Goat Cheese
- Prairie Quinoa, Rainbow Kale, Pepper, Red Onions, Cucumbers, Tomatoes with Tahini Vinaigrette
- Alberta Farro, Arugula, Red Grapes, Manchego Cheese, Caramelized Onion Vinaigrette

FRESH AND CRISP CRUDITÉS DISPLAY

- Romaine Spears, Celery, Carrot, Cherry Tomatoes, Cucumbers, Radish and Cauliflowers
- Buttermilk Ranch, Hummus and Tzatziki

ARTISAN CHEESE

- Selection of Canadian and International Cheeses
Local Honey, Fig Jam, Apricot Preserve, Dried Fruits, Grapes and Marinated Olives
- Assortment of Bread and Crackers

HOT SELECTIONS

- Roasted Creamy Tomato Bisque, Basil Oil OR
Wild Mushroom Chowder with Rosemary Croutons
- Thyme and Citrus Roasted Carrots and Broccoli
- Sour Cream Whipped Yukon Gold Potatoes
- Vegetable Rice Pilaf

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Dinner Buffet

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Dinner Buffet #1

Choice of Carvery (Choose One)

- Coffee Rubbed Roasted Alberta Baron of Beef, Merlot Jus, Mustard and Horseradish Cream
- Slow Roasted Porchetta with Pecorino Cream Sauce
- Citrus and Rosemary Spatchcock Chicken. Salsa Verde, Chicken Jus

Choice of Additional Entrée (Choose One)

- Herb Marinated Roast Chicken, Charred Red Onions and Wilted Rainbow Kale
- Peri-Peri Style Roasted Chicken with Classic Peri-Peri Sauce
- Pan Baked French Chicken Supreme, Porcini Infused Chicken Jus
- Tarragon Marinated Pan Baked Chicken Breast on Butternut Squash Puree
- Lemon Grass Marinated Roasted Chicken Roulade with Mango Salad
- Sage Marinated Roasted Pork Tenderloin, Maple Infused Mushrooms Ragout
- Grilled Atlantic Salmon, Crisp Fennel and Apple Slaw, Pomegranate Vinaigrette
- Moroccan Style Roasted Salmon, Harisa Rose Cream Sauce
- Oven Baked Still Head Salmon, Lemon Butter Velouté
- Baked Haddock Fillet, Miso Brown Butter Velouté

SWEET ENDING

- Seasonal Fruit Salad
- Crème Brûlée
- Assortment of Mini Beignets
- Lemon Lover Bars
- Chocolate Brownies
- Mini Cheese Cakes
- Chilled Mousse Cakes
- (3 pieces per person)

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Dinner Buffet

(Minimum of 50 people)

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Dinner Buffet Includes:

- 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

68 per person

SALADS

- Tuscan Green, Grape Tomatoes, Cucumbers, Pickled Onion, Local Honey Balsamic Vinaigrette
- Nicoise Salad: Fingerling Potatoes, French Greens beans, Olives and Eggs,
- Artisan Beet Root Salad; Fennel, Candied Walnuts Raspberry Vinaigrette, Goat Cheese
- Prairie Quinoa, Rainbow Kale, Pepper, Red Onions, Cucumbers, Tomatoes with Tahini Vinaigrette
- Alberta Faro, Arugula, Red Grapes, Manchego Cheese, Caramelized Onion Vinaigrette
- An Assortment of House Pickles

FRESH AND CRISP CRUDITÉSDISPLY WITH RUSTIC BREADS

- Romaine Spears, Celery, Carrot, Cherry Tomatoes, Cucumbers, Radish and Cauliflowers
- Artichoke & Goat Cheese Dip, Hummus and Tzatziki
- Freshly Baked Sourdough Rolls, Baguettes and Preserves

ARTISAN CHEESE

- Selection of Canadian and International Cheeses
- Local Honey, Fig Jam, Apricot Preserve, Dried Fruits, Grapes and Marinated Olives
- Assortment of Bread and Crackers

COLD HORS D'OEUVRES

- Assorted Sushi Rolls (Salmon, Spicy Tuna, Avocado Rolls)
- Sesame Toasted Shrimps, Black Garlic Aioli in Wonton Cups

HOT SELECTIONS

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

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Dinner Buffet

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Dinner Buffet #2

Choice of Carvery (Choose One)

- Black Garlic, Roasted Pepper Crusted, Whole Roast Beef Striploin, Creamy Atomic Horseradish, Dijon Mustard, AuJus
- Chili Glazed Roasted Pork with Pablano and Sweet Corn Relish

Choice of Additional Entrées (Choose Two)

CHOICE OF POULTRY

- Herb and Mustard Marinated Roasted Chicken with Chasseur Sauce
- Pan Baked French Chicken Supreme, Porcini Jus
- Lemongrass Marinated Chicken with Mango Salad
- Peri-Peri Style Roasted Chicken, Cilantro Lime Beurre Blanc
- Butter Glazed Turkey Breast with Tarragon Jus

CHOICE OF FISH

- Moroccan Style Roasted Salmon, Harisa Rose Sauce
- Oven Baked Still Head Salmon, Lemon Butter Velouté
- Baked Haddock Fillet, Miso Brown Butter Velouté

CHOICE OF PORK

- Slow Roasted Porchetta with Gremolata Sauce
- Herb Rubbed Pork Tenderloin, Double Smoked Bacon and Apple Compote

VEGETARIAN OPTIONS

- Grilled Vegetables, Penne, Locally Sourced Goat Cheese, Balsamic Onions
- Mediterranean Style Roasted Cauliflower with Chimichurri Sauce
- Gochujang Glazed Butternut Squash Steak with Crispy Green Onions

Sweet Ending

- Seasonal Fruit Salad, Assorted Tart, Chocolate Brownies, Nanaimo Cakes, Cheese Cakes Seasonal Fruit Pies, Chilled Mousse Cakes (3 pieces per person)

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Dinner Buffet

(Minimum of 50 people)

Prices are subject to 18% gratuities and GST.

Bombay Dinner Buffet

51 per person

Indian Inspired Menu

Buffet Includes:

- Naan Bread
- Indian Inspired Chutneys
- Indian Spiced Tea, Coffee, Assorted Soft Drinks

RICE SELECTIONS (Choose One)

- Steamed Rice
- Pea Rice Pilaf
- Jeera Rice

APPETIZERS

Can be served separately for a maximum period of 1.5 hours

- Vegetarian Samosas OR Vegetable Spring Rolls (2 pieces per person)
- OR
- Pakoras (4 pieces per person)
- Papdi Chat (3 platters per 100 people)

Add an additional Appetizer (2 pieces per person)(Choose Two)

7.50 per person

- Fish Pakora
- Chilli Chicken
- Tandoori Chicken
- Sheesh Kebabs
- Chicken Malai Tikka
- Chicken Tikka Masala
- Paneer Tikka

SALADS

- Garden Green Salad
- Kachumber Salad, Tomatoes, Pineapple and Green Chili Vinaigrette
- Mango, Bell Pepper, Daikon, Sweet Onions, Cilantro and Cumin Vinaigrette
- Roasted Cauliflower, Chickpeas and Goat Cheese with Curry Vinaigrette

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Dinner Buffet

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Bombay Dinner Buffet Entrée

Choose Two:

- Creamy Butter Chicken
- Kadai Chicken
- Beef Vindaloo
- Beef Kadai Gosht
- Beef Curry
- Lamb Rogan Josh
- Chicken Biryani
- Beef Biryani
- Vegetable Biryani

Choose One:

- Aloo Gobi
- Vegetable Curry
- Kabuli Chana
- Malai Kofta
- Dhal Makhani
- Muttar Paneer
- Yellow Dal Tadka
- Shahi Paneer

Halal Beef or Lamb

5 extra per person

Add an Additional Entrée

7 per person

DESSERTS

- Fresh Sliced Fruits
- Creamy and Buttery Rice Kheer
- Gulab Jamun
- Rasmalai

(2 pieces per person)

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Dinner Buffet

(Minimum of 40 people)

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Dinner Buffet Includes:

- Assorted Dinner Rolls and Creamery Butter
- Freshly Brewed Coffee, Regular & Decaf, Selection of Teas

Pinoy Style Dinner Buffet

60 per person

SOUP (Choose One)

- Shiitake Mushroom and Bok Choy Soup
- Asian Style Chicken Corn Soup

SALADS

- Artisan Leaf Lettuce, Grape Tomatoes, Cucumber, Julienned Carrots, House Made Maple Cider Vinaigrette
- Creamy, Macaroni Salad, Ham, Pineapples, Carrot and Raisins
- Japchae Noodles, Sautéed Shitake Mushrooms, Crisp Bell Peppers, Wild Spinach, Chili Flakes, Sesame Oil, Soya, Lime Vinaigrette

HOT SELECTIONS (Choose Two)

- Vegetable Pancit
- Sinangag Fried Rice
- Steamed Jasmine Rice
- Chop Suey Vegetables

CHEF ATTENDED CARVERY

A Chef's Carving Station for 1.5 Hours

- Filipino Roasted Pig

ENTRÉES (Choose Two)

- Chicken Inasal
- Grilled Lemongrass Chicken, Mango Salsa
- Pork Menudo
- Beef Kalderata
- Beef Kare-Kare
- Crispy Sweet and Sour Fish
- Steamed Basa Fillets with Black Bean Sauce

DESSERTS

- Leche Flans, Mango and Sago Pudding, Maja Blanca
- Pinoy Fruit Salad with Condense Milk and Whipped Cream
- (3 pieces per person)

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Dinner Buffet

(Minimum of 40 people)

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Dinner Buffet Includes:

- Assorted Dinner Rolls and Creamery Butter
- Freshly Brewed Coffee, Regular & Decaf, Selection of Teas

Asian Dinner Buffet

50 per person

APPETIZERS

- Crispy Vegetable Spring Rolls, Sweet Chili Sauce (2 pieces per person)
- Steamed Wagyu Beef Gyoza, Sesame Soya Sauce (1 piece per person)

SOUP (Choose One)

- Hot & Sour Soup
- Shiitake Mushroom and Asian Vegetables
- Asian Style Chicken Corn Soup

SALADS

- Chinese Broccoli Salad, Garlic, Ginger, Chili, Five Spice, Soya, Sesame Oil
- Edamame and Green Beans Slaw, Carrot, green onions, Cilantro and Miso Dressing
- Japchae Noodles, Sautéed Shitake Mushrooms, Crispy Bell Peppers, Spinach, Chili Lime Vinaigrette
- Gochujang Marinated Potato salad
- Napa Cabbage, Red Cabbage, Red Onions, Carrot, Scallions Ginger Miso Dressing

HOT SELECTIONS (Choose Two)

- Steamed Jasmine Rice
- Fried Rice with Egg
- Udon Noodle with Vegetables
- Stir Fry Seasonal Vegetables

ENTRÉES (Choose Two)

- Gochujang Marinated Braised Beef Brisket
- Korean Style Beef Bulgogi, Sesame Oil, Ginger, Garlic, Soya Sauce, Chili and Green Onions
- Grilled Lemongrass Chicken, Hoisin Lime Sauce, Green onions
- Sweet and Sour Chicken
- Kung Pao Chicken
- House Prepared Ginger Chicken with Crisp Vegetables
- Vietnamese Style Grilled Chicken Thigh, Hoisin Sauce
- Miso, Butter and Honey Glazed Tilapia, Fried Scallions
- Marinated Grilled Pork Chops, Tossed Sesame Seeds
- Teriyaki Salmon

Additional \$3.00 per person

DESSERTS

- Seasonal Fruit Salad, Cheesecake Mini, Tarts Mini, Mango Mousse Cakes (3 pieces per person)

ADD A THIRD ENTRÉE

- Karaage Chicken, Tagarashi Aioli (4oz per person) 8 per person
- Marinated and Grilled Short Ribs Kalbi(4oz per person) 8 per person
- Kimchi Rubbed Roasted Alberta Striploin 15 per person
Horseradish and Gochujang Mustard

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Children's Party

(Minimum 15 people, for ages 4 to 11)

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Buffet Menu

22 per person

- Traditional Caesar Salad, Thorn Romaine, Parmesan Cheese and Dressing
- All Beef 1/4 Pound Hamburger, Brioche Bun (1 piece)
- Mini Corn Dog (1 piece)
- Lettuce, Tomato, Mustard, Ketchup and Relish
- Curly Fries
- Brownies and Cookies
- Assorted Pitchers of Juice, Pop, and Milk

Add Cheese

3 per person

Add Bacon

2 per person

À La Carte Menu

22 per person

Includes a Choice of Juice, Pop, or Milk

STARTER (Choose one)

- Vegetables Sticks and Ranch Dressing
- Fresh Fruit Cup

MAIN COURSE (Maximum 2 entree selections for a banquet event)

- Triple Grilled Cheese and Fries
- House Made Grilled Chicken Burger on Brioche Bun and Fries
- Crispy Chicken Fingers and Fries with Tangy Plum Sauce
- House Made Meatballs, Penne Pasta in Marinara Sauce
- Crispy Fish and Chips with Tartar Sauce
- Thin Crust Cheese or Pepperoni Pizza with Fries
- House Made All Beef Hamburger on Brioche Bun, Lettuce, Tomato with Fries

Add Cheese

3 per person

Add Bacon

3 per person

DESSERT (Choose One)

- Chocolate Chip Cookies
- Vanilla Ice cream with Chocolate Sauce
- House Prepared Jello with Fruit Garnish (Choice of strawberry or orange flavor)

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Reception à la Carte

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PIZZA SELECTIONS

10" Pizza (8 slices)

- | | |
|---|----|
| • Three Cheese
Mozzarella, Cheddar, parmesan | 20 |
| • Vegetarian
Mushrooms, Onions Bell Peppers, Tomato | 22 |
| • Pepperoni
Pepperoni, More Pepperoni | 22 |
| • Hawaiian
Honey Ham, Pineapple | 22 |
| • Blackhawk
Pepperoni, Mushrooms, Fresh Tomato | 22 |
| • Greek Chicken
Chicken, Roasted Peppers, Onions, Tomato, Feta Cheese | 24 |
| • Texan Chicken
Chicken, Roasted Peppers, Onions, Jalapenos, Texan Chipotle Sauce | 24 |
| • Hercules
Pepperoni, Smoked Bacon, Chorizo Sausage, Honey Ham | 25 |
| • Supreme
Pepperoni, Smoked Bacon, Chorizo Sausage, Bell Peppers, Mushrooms, Onions | 25 |

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Reception à la Carte

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COLD CANAPÉS

Priced per dozen, minimum three dozens per item

• Roma Tomato Bruschetta, Basil Chifonade	32
• Olive Tapenade, Parmesan on Crostini	32
• Red Wine Poached Pears and Blue Cheese Tart	34
• Marinated Cherry Tomato, Bocconcini Skewer, Aged Balsamic Reduction	34
• Poached Prawns, Sweet Mango Chutney	34
• Asian Vegetable and Rice Noodle Rolls, Hoisin, Chili Sauce (Min 5 Dozens)	34
• House Cured Gravy Lax on Cucumber Cup, Dilled Mustard Aioli	36
• Smoked Salmon Napoleon, Dilled Horseradish Cream	36
• Won Ton Shrimp, Sriracha Aioli, Green Onions	36

HOT HORS D'OEUVRES

Priced per dozen, minimum three dozens per item

• Bite Size Beef Wellington	36
• Chicken Pot Pie, Onions and English Peas	36
• Mac and Cheese Crispy with Béchamel Sauce	36
• Korean Beef Bulgogi Cup sesame Ginger and spicy Aioli	36
• Spanakopita, Feta and Spinach, Tzatziki Sauce	34
• Pork Gyoza, Lime Hoisin Sauce	34
• Wagyu Beef Gyoza Yuzu Lime Sauce	36
• Mini Crab Cakes with Remoulade	36
• Fried Vegetable Spring Rolls, Sweet Chili Sauce	34
• Fried Chicken Wings, Blue Cheese Dip	36
• Tempura Shrimp, Tagorashi Aioli	34
• Porcini Arancini, Red Pepper Sauce	34
• Chickpea and Vegetable Pakora, Curried Yogurt	32
• Mini Haddock Fritter with Lime Aioli	38
• Vegetable Samosa, Coconut Mint and Tamarind Chutneys	34
• Beef Samosas, Coconut Mint and Tamarind Chutneys	34

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Reception Package

(Minimum of 30 people)

Prices are subject to 18% gratuities and GST.

Reception A

35 per person

Based on 8 pieces per person
Choose 2 Hot and 2 Cold items

Reception B

50 per person

Based on 12 pieces per person
Choose 3 Hot and 3 Cold items

HOT HORS D' OEUVRES

- Vegetable Spring Rolls, Sweet and Sour Chili Sauce
- Chicken Pot Pie, Onions and English Peas
- Parmesan Arancini, Red Pepper Sauce
- Bite Size Beef Wellington
- Spanakopita, Feta Cheese, Sautéed Spinach, Tzatziki Sauce
- Vegetable Samosas, Tamarind Sauce
- Vegetable Gyoza, Yuzu, Sauce
- Beef Empanadas
- Mac and Cheese on Crispy Wonton with Béchamel Sauce
- Chicken Satay

CHILLED HORS D' OEUVRES

- Smoked Salmon in Cucumber Coups
- Vietnamese Vegetable and Rice Paper Roll, Hoisin Lime Sauce
- Red Wine Poached Pear and Blue Cheese Tart
- Alberta Beef, Borsin Cream on Crostini
- Roma Tomato Bruschetta, Basil Chifonade
- Mini Blinis, Smoked Salmon and Crème Fresh
- Bocconcini and Grape Tomato Skewers with Balsamic
- Assorted Sushi Rolls

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Reception Package

(Minimum of 20 people)

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VEGETABLE CRUDITES DISPLAY

9 per person

Celery, Carrots, Cucumber, Cherry Tomatoes, Cauliflower, Broccoli
Buttermilk Ranch, Hummus and Tzatziki

DELI PLATTER

12 per person

- Locally Cured Deli Meat, Assorted Rolls, House Made Preserves

THE ULTIMATE NACHO BAR

20 per person

- Tortilla Chips, Corn Chips
- Nacho Spiced Chicken, Spiced Tofu and Black Beans
- Olives, Diced Tomatoes, Crisp Lettuce Cilantro, Jalapenos Sour Cream, Avocado Cream
- Two Kinds of Cheese Sauce

MINI SANDWICH BAR

24 per person

(3 pieces per person) (Choose Two Fillings)

- Black Forest Ham, Canadian Emmental Cheese on Whole Grain Mustard
- House Baked Turkey with Provolone Cheese and Basil Aioli
- Chicken Salad, Cheddar Cheese
- Mozzarella, Plum Tomato, Basil and Olive Tapenade
- Chef's Selection Desserts Squares and Brownies (2 pieces per person)

ANTIPASTO DELIGHTS

25 per person

- Selection of Grilled and Marinated Vegetables Marinated Olives
- Artisan Cured Meats, Marinated Mozzarella, Assorted Cheese
- Caramelized Onion, Gruyere and Artichoke Dip
- Assorted Grilled Baguettes, Crostini & Flatbreads

PRAIRIE CREAMERY DISPLAY

25 per person

- Three Canadian Cheese and Two International Selection
- Grilled Baguettes, Crostini & Crackers
- House Prepared Honeycomb
- Seasonal Condiments, Olives Dried Fruit, Local Honey and Nuts

CHEESEY CREATION STATION

25 per person

- Baked Brie En Croute – Quebec Brie Cheese Baked in Puff Pastry with Dried Fruit and Compote
- Grilled Cheese and Cheese
- Lobster Mac and Cheese

Port O'Call Hotel

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Res: 1 (800) 661-1161

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Reception Package

(Minimum of 25 people)

Prices are subject to 18% gratuities and GST.

SLIDER BAR

22 per person

Slider Bar is served with Curly Fries and Ketchup

(Two Sliders per person) (Choose Two)

- Wagyu Beef Slider with White cheddar, Bacon, Caramelized Onions, and Burger Sauce on a Potato Bun
- All-Canadian Beef Slider with Pickle, Bacon, Cheddar, and Garlic Aioli
- Korean Chicken Slider with Bang Bang sauce
- Pepperoni Slider with Marinara sauce, Mozzarella Cheese, served on a Garlic Knot
- Beer-Battered Crispy Fish Slider with Slaw, Lemon Dill Aioli on a Fresh Herb Roll

CHEF ATTENDED KOREAN BBQ STATION

22 per person

- Marinated Short Rib Kalbi, Bulgogi Sauce
- Japchae Noodle, Scallion Salad, Kimchee, Pickled Daikon, Cucumbers and Jalapenos

POUTINE STATION

22 per person

- Coated Fries or Sweet Potato Fries
- House Prepared Classic Gravy and Butter Chicken Sauce,
- Cheese Curds, Cilantro, Scallions, Diced Tomatoes,
- Sour Cream, Fried Onions, Pickled Jalapeno and Chopped Bacon
- Braised Beef and Mushrooms
- Montreal Smoked Meat

Additional 8
Additional 7

SUSHI DISPLAY

(Minimum order of 5 dozens in total)

- **Assorted Ngiri** 79 per dozen
Accompaniment, Wasabi, Pickled Ginger, Soya Sauce
- **Avocado Roll** 34 per dozen
- **California Roll** 36 per dozen
Crab Stick, Masago Roe, Avocado, Cucumber
- **Vegetarian Roll** 36 per dozen
Cucumber, Carrot, Red Pepper, Avocado
- **Salmon Roll** 36 per dozen
Atlantic salmon, Cucumber, Sesame Seeds
- **Spicy Tuna Roll** 36 per dozen
Tuna Cucumber, Tempura Bits, Dynamite sauce, Sesame Seeds
- **Spicy Shrimp Roll** 36 per dozen
Shrimp, Cucumber, Tempura Bits, Dynamite sauce, Sesame Seeds

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Dessert Package

(Minimum of 50 people)

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DESSERT MEDLEY

15 per person

(3 pieces per person)

- Mini Crème Brûlée
- Mini Chocolate Mousse
- Double Chocolate Cake
- Mango Mousse Cake
- New York Cheese Cake with Strawberry Sauce
- French Pastries
- English Trifle
- House Prepared Bread Pudding, with a side of Vanilla sauce

SWEETIE PIE STATION

13 per person

(3 pieces per person)

- Lemon Meringue Pie
- Apple Pie
- Blueberry Pie
- Pecan and Strawberry Rhubarb
- Whipped Cream
- Seasonal Fresh Fruit Platter

THE CHEEECAKE BAR

10 per person

(3 pieces per person)

- Classic New York Cheesecake with Strawberry Sauce
- French Vanilla Cheesecake with Raspberry Coulis
- Salted Caramel Cheesecake with Dark Chocolate Sauce
- Mango Cheese Cake

PETITE SWEETS MENU

39 per dozen

(Minimum 3 Dozens Each)

- Mini Yuzu Meringue Tart
- Mini Vanilla Cheesecake
- Mini Linzer Cake
- Mini Mixed Berry Tart
- Mini Sticky Toffee Pudding
- Chocolate Dipped Strawberries

CHOCOLATE FOUNTAIN

20 per person

- Choose between Milk Chocolate or White Chocolate
- Includes Cantaloupe, Strawberries, Honeydew, Pineapple, Banana Bread, Sponge Cake, Marshmallows, Pretzels

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Bar Services

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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
Imported Beer	8
Liquor / Highballs (1 oz)	7
Premium Liquor (1 oz)	8
Liqueurs (1 oz)	8
Juice / Soft Drinks	3.50
Virgin Cocktails	3.75
House Red & White Wine (5 oz glass)	8

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)	80
Vodka / Champagne Punch (50 servings)	130
Unlimited Pop and Juice	6 per person

PRE-PAID DRINK TICKETS

Pre-paid drink tickets must be purchased through our Catering Department at a cost of \$7 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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Wine List

Prices are subject to 18% gratuities and GST.

	Bottle (26 oz)
HOUSE WINES	
Jackson Triggs, Proprietors' Selection, Chardonnay (Canada)	32
Naked Grape, Pinot Grigio (Canada)	32
Naked Grape, Shiraz (Canada)	32
Jackson Triggs, Proprietors' Selection, Merlot (Canada)	32
ROSE/BUBBLES	
Frexinet Cordon Negro, Brut (Spain)	40
La Marca, Prosecco Rose (Italy)	40
E & J Gallo, White Zinfandel (USA)	40
WHITES	
Kim Crawford, Sauvignon Blanc (New Zealand)	43
Ruffino, Lumina, Pinot Grigio (Italy)	36
Sumac Ridge, Estate Winery, VQA, Chardonnay (Canada)	38
Inniskillin Niagara Estate, Riesling (Canada)	38
Vintage INK, Wild White, VQA (Canada)	40
REDS	
Conosur, Pinot Noir (Chile)	36
Norton Barrel Select, Malbec (Argentina)	38
Robert Mondavi, Wood Bridge, Merlot (USA)	36
Sumac Ridge, Estate Winery, Cabernet Merlot (Canada)	43
Wolf Blass, Yellow Label, Cabernet Sauvignon (Australia)	36
Robert Mondavi, Private Selection, Cabernet Sauvignon (USA)	40

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