



HOLIDAY MENU

Port O' Call Hotel

Calgary, Alberta

Each Best Western® branded hotel is independently owned and operated.

Holiday Lunch Buffet

(Minimum of 30 people)

Embrace the spirit of the season with a holiday feast that celebrates the warmth of traditions and the joy of festive flavors.

Includes Artisan Mini Rolls and Butter, Regular and Decaf Coffee and Teas

SALADS

- **Tuscan Winter Greens Wreath**
A colorful mix of Local Greens, Shaved Carrots, Crisp Cucumbers, Red Onion with a trio of House Dressings
- **Festive Beet & Citrus Noël**
Roasted Beets with Orange Slices, Pistachios, Pumpkin Seeds in a Red Wine Vinaigrette
- **Pear & Pecan Carol**
Arugula with Grilled Pear, Candied Pecans, Goat Cheese in an Apple Cider Vinaigrette
- **Kale & Radicchio Holiday Harmony**
Baby Kale and Radicchio with Poached Pear, Toasted Walnuts in a Pomegranate Vinaigrette

CRUDITÉS & DIP FESTIVE DISPLAY

- A vibrant mix of Fresh Vegetables, including Grape Tomatoes, Tri-Colored Carrots, Bell Peppers, Broccoli, Endives, Radishes, Cauliflower
- Roasted Garlic Hummus and Creamy Poblano Avocado Ranch
- Pickle Trio: Green Beans, Asparagus, Mediterranean Olives

STARCHES & VEGETABLES

- Rosemary Roasted Potatoes or Yukon Gold Mashed Potatoes
- Holiday Baked Cheese and Spinach Manicotti
- Maple-Glazed Roasted Winter Vegetables Medley

CHOICE OF TWO MAIN COURSES (Choose Two)

40 per person

- **Maple-Herb Roasted Turkey Duo**
Slow-roasted Turkey Breast and Dark Meat with Maple and Herbs Sage Stuffing, Cranberry Orange Preserve, Herb Gravy
- **Alberta Baron of Beef au Jus**
Tender Alberta Beef, roasted with Herbs and Pepper Horseradish, Prairie Mustard, Wild Mushroom Demi-Glace
- **Prairie Honey Mustard Pork Tenderloin**
Pork Medallions Glazed with Honey Mustard Apples, Sage, Pomegranate

DESSERTS COLLECTION

(3 sweet bites per guest)

- Warm Christmas Pudding with Crème Anglaise
- Traditional Crème Caramel
- Assortment of Mini Mousse Cakes, Cheesecake Squares, Fruit Pies
- Winter Orchard Fruit Salad

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

Holiday Dinner Buffet

(Minimum of 50 people)

Embrace the spirit of the season with a holiday feast that celebrates the warmth of traditions and the joy of festive flavors.

Holiday Dinner Buffet Option #1

62 per person

Dinner Buffet Includes:

Artisan Mini Rolls with Butter, Regular and Decaf Coffee, and a Selection of Teas
A Chef's Carving Station for 1.5 hours

SALADS

- **Tuscan Winter Greens Wreath**
A colorful mix of Local Greens, Shaved Carrots, Crisp Cucumbers, Red Onion with a trio of House Dressings
- **French-Style Niçoise**
Roasted Artisan Beets, Fingerling Potatoes, Green Beans, Farm-Fresh Eggs in a Tangy Balsamic Vinaigrette
- **Quinoa & Kale Delight**
Shredded Kale, Seasonal Apples, Maple-Glazed Cranberries, Manchego Cheese with a Sweet Maple Vinaigrette
- **Mediterranean Fiesta**
Vine-Ripened Tomatoes, Cucumbers, Red Onions, Olives, Feta in an Oregano Vinaigrette

CRUDITÉS & DIPS DISPLAY

- A vibrant spread of Young Garden Carrots, Cucumbers, Bell Peppers, Cauliflower, Broccoli, Grape Tomatoes, Celery Stalks
- House-Roasted Garlic Hummus and Spinach & Artichoke Dip
- Chef's Selection of House-Pickled Green Beans, Asparagus Spears, and Mediterranean Olives

PRAIRIE CREAMERY DISPLAY

- Three Premium Canadian Cheeses and Two International Selections
- Grilled Baguettes and Assorted Crackers
- House-Made Honeycomb
- A festive array of Seasonal Condiments, Olives, Dried Fruits, Local Honey, Roasted Nuts

SANTA'S POTS AND PANS

- Brandy-Flamed Lobster Bisque OR Velvety Butternut Squash Soup
- Roasted Garlic Yukon Mash
- Festive Vegetable Rice Pilaf
- Spinach & Ricotta Manicotti au Gratin
- Oven-Roasted Winter Root Medley

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Holiday Dinner Buffet

(Minimum of 50 people)

Holiday Dinner Buffet Option #1

Two Hot Selections

CHEF ATTENDED CARVERY (Choose One)

- **Slow-Roasted Alberta Baron of Beef**
Cracked Black Pepper and Fresh Herb-Rubbed AAA Alberta Beef, slow-roasted to perfection
Creamy Horseradish, Canadian Mustard, and Savory Rosemary Jus
- **Honey-Dijon Glazed Organic Leg of Ham**
Naturally smoked and glazed with Wildflower Honey and Dijon Mustard
Sweet, Tangy Spiced Apple Compote

FESTIVE ENTRÉE (Choose One)

- **Free-Range Chicken Breast with Saskatoon Berry Beurre Blanc**
Tender, oven-roasted Chicken Breast with a smooth Saskatoon Berry Butter Sauce, Fresh Orange Segments, and Holiday Herbs
- **Maple-Glazed Salmon with Cranberry Butter Sauce**
Caramelized Atlantic Salmon, glazed with Canadian Maple Syrup, Cranberry Butter Reduction
- **Holiday Turkey Duo with Sherry Gravy**
Slow-roasted Turkey Breast and Dark Meat, glazed with Maple Syrup, Sherry Gravy, Caramelized Cranberry Chutney, Apple & Sundried Berry Stuffing

DESSERT COLLECTION

(3 sweets bites per guest)

- Steamed Christmas Pudding with Crème Anglaise
- Eggnog Crème Caramel
- Bûche de Noël – Christmas Log Cake
- Holiday Pastry & Pie Assortment
- Seasonal Winter Fruit Salad

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Holiday Dinner Buffet

(Minimum of 50 people)

Embrace the spirit of the season with a holiday feast that celebrates the warmth of traditions and the joy of festive flavors.

Holiday Dinner Buffet Option #2

71 per person

Dinner Buffet Includes:

Artisan Mini Rolls with Butter, Regular and Decaf Coffee, and a Selection of Teas
A Chef's Carving Station for 1.5 hours

SALADS

- **Tuscan Winter Greens Wreath**
A colorful mix of Local Greens, Shaved Carrots, Crisp Cucumbers, Red Onion with a trio of House Dressings
- **French-Style Niçoise**
Roasted Artisan Beets, Fingerling Potatoes, Green Beans, Farm-Fresh Eggs in a Tangy Balsamic Vinaigrette
- **Quinoa & Kale Delight**
Shredded Kale, Seasonal Apples, Maple-Glazed Cranberries, Manchego Cheese with a Sweet Maple Vinaigrette
- **Mediterranean Fiesta**
Vine-Ripened Tomatoes, Cucumbers, Red Onions, Olives, Feta in an Oregano Vinaigrette
- **Prairie Farro & Ratatouille Salad**
Farro Paired with Garden-Fresh Vegetables and Aromatic Herbs

CRUDITÉS & DIPS DISPLAY

- A vibrant spread of Young Garden Carrots, Cucumbers, Bell Peppers, Cauliflower, Broccoli, Grape Tomatoes, and Celery Stalks
- House-Roasted Garlic Hummus and Spinach & Artichoke Dip
- Chef's Selection of House-Pickled Green Beans, Asparagus Spears, Mediterranean Olives

PRAIRIE CREAMERY DISPLAY

- Three Premium Canadian Cheeses & Two International Selections
- Grilled Baguettes and Assorted Crackers
- House-Made Honeycomb
- A festive array of Seasonal Condiments, Olives, Dried Fruits, Local Honey, Roasted Nuts

CHARCUTERIE DISPLAY

- Nordic-Style House-Prepared Gravlax with Tangy Pickled Onions and Briny Capers
- Slices of Savory Rocky Mountain Holiday Meats: Spiced Salami, Maple-Glazed Ham, Prosciutto
- Sweet and Spicy Mustard Blends, Cranberry Chutney, Artisan Cheeses

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Holiday Dinner Buffet

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Holiday Dinner Buffet Option #2

SANTA'S POTS & PANS

- Brandy-Flamed Lobster Bisque
- Whipped Garlic Mashed Potatoes
- Festive Vegetable Rice Pilaf
- Butter-Steamed Haricots Verts with Almonds and Brussels Sprouts
- Wagyu Beef Ravioli in Zesty Tomato Cream Sauce

Three Hot Selections

CHEF-ATTENDED CARVERY (Choose One)

- **Herb-Crusted Alberta Striploin of Beef**
Black Birch Au Jus, Creamy Atomic Horseradish and Dijon Mustard
- **Apple & Fennel Stuffed Christmas Porchetta**
Hand-rolled and slow-roasted to a crisp and golden finish, seasoned with Garlic, Rosemary, Fennel, and Holiday Spices, Mulled Wine & Cranberry Reduction

FESTIVE ENTRÉES (Choose Two)

- **Roasted Turkey Breast**
Pan Gravy and House-Made Caramelized Orange Cranberry Chutney
- **Boursin-Stuffed Chicken Supreme**
Herb Jus and Candied Cranberries
- **Classic Roast Chicken with Fresh Herbs & Garlic**
Sweet-Savory Caramelized Balsamic Onions
- **Sage & Maple-Glazed Pork Tenderloin with Apple Butter & Calvados Sauce**
Ragout of Double-Smoked Bacon and Apples
- **Pure Maple-Glazed Roasted Salmon**
Rich Beurre Blanc Infused with Cranberry and Orange Zest

DESSERT COLLECTION

(3 sweet bites per guest)

- Steamed Christmas Pudding with Crème Anglaise
- Eggnog Crème Caramel
- Bûche de Noël – Christmas Log Cake
- Holiday Pastry & Pie Assortment
- Seasonal Winter Fruit Salad

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Holiday Dinner Buffet

(Minimum of 50 people)

Embrace the spirit of the season with a holiday feast that celebrates the warmth of traditions and the joy of festive flavors.

Holiday Dinner Buffet Option #3

75 per person

Dinner Buffet Includes:

Artisan Mini Rolls with Butter, Regular and Decaf Coffee, and a Selection of Teas
A Chef's Carving Station for 1.5 hours

HORS D'OEUVRES

(One piece per item per guest)

- Steamed Vegetable Gyoza with a hint of Chili Sauce
- Vegetable Maki Rolls served with Soya Sauce, Wasabi, Pickled Ginger
- Roasted Mushroom Arancini paired with Parmesan Aioli and Basil Oil

SALADS

- **Tuscan Winter Greens Wreath**
A colorful mix of Local Greens, Shaved Carrots, Crisp Cucumbers, Red Onion with a trio of House Dressings
- **French-Style Niçoise**
Roasted Artisan Beets, Fingerling Potatoes, Green Beans, Farm-Fresh Eggs in a Tangy Balsamic Vinaigrette
- **Roasted Beets, Quinoa & Goat Cheese Salad**
Beets, Quinoa, Kale, Cranberries, Goat Cheese, Sweet Maple Vinaigrette
- **Mediterranean Fiesta**
Vine-Ripened Tomatoes, Cucumbers, Red Onions, Olives, Feta in an Oregano Vinaigrette
- **Arugula with Grilled Pears**
Grilled Pears, Winter Arugula, Pecans, Blue Cheese, Italian Cider Vinaigrette

PRAIRIE CREAMERY DISPLAY

- Three Premium Canadian Cheeses & Two International Selections
- Grilled Baguettes and Assorted Crackers
- House-Made Honeycomb
- A festive array of Seasonal Condiments, Olives, Dried Fruits, Local Honey, Roasted Nuts

FROST'S FESTIVE SEAFOOD FEAST

- Poached Shrimp Delights with a Citrus and Herb-Infused Dipping Sauce
- Marinated Kiwi Mussels, soaked in a festive blend of White Wine and Aromatic Herbs
- Norwegian-Style Gravlax, seasoned with Dill, Gin, and Citrus Zest

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Holiday Dinner Buffet

(Minimum of 50 people)

Holiday Dinner Buffet Option #3

SANTA'S POTS AND PANS

- Brandy-Flamed Lobster Bisque
- Roasted Winter Vegetables & Brussels Sprouts
- Truffle-Infused Potato Au Gratin
- Baked Spinach & Ricotta Manicotti

Four Hot Selections

CHEF'S GRINCH'S CARVERY

- **Rosemary & Garlic Crusted Alberta Striploin**
Served with Rosemary and Garlic Jus

ENTRÉES

- **Smoked Bacon-Wrapped Turkey Breast**
Sage Jus and Cranberry Compote
- **Maple-Glazed Chicken Supreme**
Parsnip Purée and Herb Demi-Glace
- **Apple & Dried Berry Stuffed Pork Loin**
Smoked Chipotle Jus

DESSERT COLLECTION

(3 sweet bites per guest)

- Steamed Christmas Pudding with Crème Anglaise
- Eggnog Crème Caramel
- Bûche de Noël - Christmas Log Cake
- Holiday Pastry & Pie Assortment
- Seasonal Winter Fruit Salad

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Holiday Plated Dinner Menu

(Minimum 20 people)

Celebrate the season with a three-course dining experience!

Menu includes Freshly Baked Rolls with Butter, Regular and Decaf Coffee, and a Selection of Teas

Choice of Starter (Choose One)

SOUP

- Brandy-Scented Lobster Bisque with Tarragon
- Parsnip & Pear Soup with Blue Cheese Crumble
- Maple-Roasted Creamy Butternut Squash Soup
- Wild Mushroom & Truffle Velouté

APPETIZER

- **Artisan Mixed Greens**
Grape Tomatoes, Cucumber, Shaved Carrot, Sylvan Star Gouda, and Toasted Seeds
- **Crisp Hearts of Grilled Romaine Caesar**
Double-Smoked Bacon Croutons, Classic Caesar Dressing, and Shaved Gouda Cheese
- **Hot Heirloom Tomato & Holiday Burrata Salad**
Topped with Pomegranate Jewels, Basil Oil, and Aged Balsamic Pearls
- **Gin-Cured Nordic Gravlax with Citrus Dill**
Citrus Crème Fraîche, Pickled Shallots, and Toasted Rye
- **Golden Beets & Goat Cheese**
Crisp Apples, Pickled Onions, Candied Pecans, and Cider Vinaigrette
- **Wagyu Beef Gyoza**
Sesame-Ginger Dressing, Green Onions, Toasted Sesame Seeds, and a touch of Chili Flakes
- **Mushroom & Parmesan Arancini with Roasted Cranberry Tomato Coulis**
Golden Arancini filled with Wild Mushroom Duxelles and Parmesan, Roasted Cranberry Tomato Coulis, Extra Virgin Olive Oil
- **Prosecco Risotto with Butter-Poached Jumbo Prawn & Saffron Pearls**
Prosecco-Infused Creamy Risotto finished with Golden Saffron, a Butter-Poached Jumbo Prawn, Micro Herbs, and a hint of Lemon Zest

Choice of Entrée (Choose One)

BEEF

- **Herb-Crusted Alberta Striploin with Black Garlic** 57
Carved whole-roasted Alberta Beef Striploin rubbed with Black Garlic and Winter Herbs. Roasted Garlic Whipped Potatoes, French Beans, Wild Mushroom Ragout, and Red Wine Reduction
- **Holiday Prime Rib Roast** 60
Slow-roasted Alberta Prime Rib, seasoned with our Festive House Blend. Whipped Yukon Gold Potatoes, Roasted Winter Vegetables, and Rosemary-Infused Natural Jus
- **Pan-Seared Alberta Beef Tenderloin** 68
Tender Alberta Beef with Smashed Potatoes, Roasted Woodland Mushrooms, Glazed Carrots, and Truffle Oil Jus

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Holiday Plated Dinner Menu

Choice of Entrées (Choose One)

POULTRY

- **Jersey Bluff Turkey** 52
Herb & Butter-Roasted Turkey Breast and Dark Meat with Bourbon Gravy
Apple & Dried Berry Stuffing, Buttermilk Mashed Potatoes, Seasonal Vegetables
- **Bacon-Wrapped Turkey Breast** 54
Brioche & Cranberry-Stuffed Turkey Breast, Sage Jus, Mashed Potatoes,
and Seasonal Vegetables
- **Roasted Chicken Supreme** 50
Crisp-Skinned Chicken Supreme with Maple-Glazed Sweet Potatoes,
Seasonal Market Vegetables, Olive Oil Poached Tomatoes, Neutral Chicken Jus
- **Honey-Glazed Holiday Chicken Breast** 52
Wild Mushroom Creamy Risotto, Lemon-Thyme Asparagus, Chicken Demi-Glace

SEAFOOD

- **Salmon en Croûte** 52
Salmon Fillet wrapped in Puff Pastry, filled with Savory Duxelles, Seasonal Sauce
Mashed Potatoes and Seasonal Vegetables
- **Maple-Glazed Baked Atlantic Salmon** 50
Crusted and Oven-Baked Salmon with Butternut Squash Puree
Roasted Fingerling Potatoes, Seasonal Vegetables, Shaved Parmesan
- **Atlantic Salmon Noël** 50
Oven-Grilled Salmon Fillet on a bed of Carrot & Ginger Purée,
Roasted Fingerling Potatoes, Haricots Verts, Citrus Beurre Blanc

PORK

- **Spiced Pan-Baked Pork Tenderloin** 48
Creamy Garlic Mashed Potatoes, Seasonal Vegetables, a Bold Smoky Chipotle Jus
- **Sage-Rubbed Pork Tenderloin** 48
Apricot Spiced Reduction, chef's choice of Holiday Potatoes Seasonal Vegetables

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Holiday Plated Dinner Menu

VEGETARIAN

45

- **Ricotta & Spinach Manicotti with Festive Tomato Coulis**
Baked Manicotti filled with Ricotta and Spinach, topped with Basil-Infused Tomato Coulis
- **Mediterranean Cauliflower Steak**
Oven-Roasted Cauliflower, served with Chimichurri, Grilled Zucchini, Hot House Tomatoes, Citrus Quinoa
- **Gochujang-Glazed Butternut Squash Steak**
Served with Stir-Fried Quinoa, Edamame, Scallions, Tamarind, Toasted Sesame Oil
- **Roasted Wild Mushroom Risotto**
Creamy Risotto with Roasted Mushrooms, Grilled Broccolini, Virgin Olive Oil

Choice of Dessert (Choose one)

- New York Style Cheesecake with Cherry Compote
- Cranberry Orange Cheesecake with Grand Marnier-Infused Crème Chantilly
- Pumpkin Pie with Cinnamon Crème Anglaise and Seasonal Garnish
- Chocolate Lava Cake with Raspberry Coulis
- Mascarpone & Ginger Crème Brûlée

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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
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

	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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