



WEDDING MENU

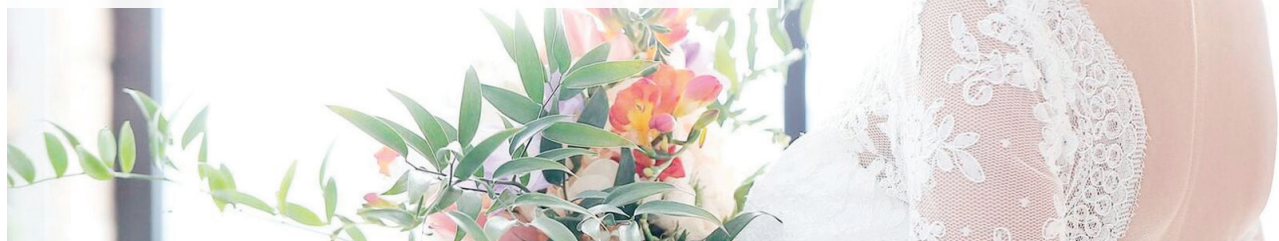
Port O' Call Hotel

Calgary, Alberta

Wedding Ceremony & Reception

Prices are subject to 18% gratuities and GST.

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



WEDDING CEREMONY & RECEPTION FEATURES:

- Ceremony space with panoramic city and mountain views
- Complimentary ballroom (with minimum food purchase)
- Special room rates for wedding guests
- Banquet professionals on site during your function
- Complimentary accommodation in one of our Honeymoon Suites, including our Romance Package (with minimum food purchase):
Sparkling wine
Chocolate covered strawberries
Sunday brunch for two
Early check-in, late check-out (based on availability)

Ceremony Includes:

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

Reception includes:

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

Port O'Call Hotel

1935 McKnight Blvd. NE
Calgary, AB T2E 6V4

P: (403) 250-6488
Ext. 6378

Res: 1 (800) 661-1161

bwportocallhotel.com

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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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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Wedding 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
- Our Dinner Buffet Designed for Minimum of 50 People and all Prices are Per Person

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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Wedding 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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Wedding Dinner Buffet

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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'OUEVRES

- 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 #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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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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Banquet Wine List

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

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