

# C O R P O R A T E   M E N U S

FANTASYLAND  
H O T E L





# BRONZE PACKAGE 69

Minimum charge 15 guests

## Continental Breakfast

Fresh sliced fruit

Freshly baked assorted muffins, Danish pastries, cinnamon buns and croissants

Artisan bagels and cream cheese

Butter and fruit preserves

Chilled fruit juices

Assorted individual yogurts

## Morning & Afternoon Break (choose 1 / break)

Pastry Chef's creation of assorted house made loaves

Oatmeal

Cinnamon buns with icing

Individual large pretzels

Ice cream sandwiches

House made granola bar

MadeGood mini balls (GF)

Ice cream drumsticks

Individual potato chips

Vegan cake pops

Vegan carmelitas

Whole fruit

## Sandwich Delectables

Chef's soup of the day

Spring artisan greens with assorted dressings

Kale and romaine Caesar salad, dressing, bacon crumble, lemon wedges, croutons and shredded asiago

Assorted freshly baked rolls and sliced artisan loaves (pretzel bun, assorted rolls, sour dough, ciabatta, marble rye and demi baguette)

(choose 4)

Roast beef, Swiss cheese, tomato, leaf lettuce and horseradish aioli

Montreal smoked meat, Swiss cheese, caramelized onion and sweet mustard aioli

Prosciutto cotto (cooked Italian style ham), provolone, kale, tomato, smoked ancho pepper and garlic mayonnaise

Chicken salad, sweet corn kernels, black beans and chipotle dressing

Assorted roasted vegetables with minted pea hummus wraps

Turkey, baby spinach, roasted red pepper, smoked applewood cheddar and balsamic reduction

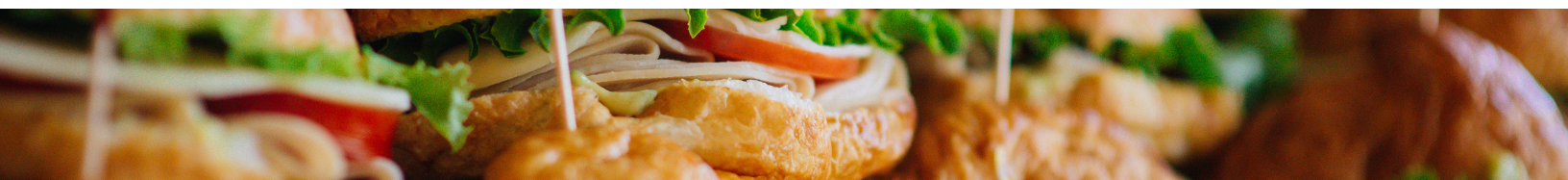
Lime sriracha tuna salad

Mustard and dill egg salad

Assorted pickles and olives

Pastry Chef's creation of finger desserts

**Also Included** | Room rental  
All day coffee & tea



groups@flh.ca | 780-444-5500 | flh.ca

All pricing is per person unless otherwise noted. 17% gratuity and 5% GST will be applied to all food, and beverage. Prices are subject to change without notice. Some items served may contain traces of nuts or nut products.





# SILVER PACKAGE 79

Minimum charge 15 guests

## Everyday Albertan Fresh sliced fruit

Fresh sliced fruit

Freshly baked assorted muffins, Danish pastries, cinnamon buns and croissants

Artisan bagels and cream cheese

Butter and fruit preserves

Assorted individual yogurts

Scrambled eggs with chives

Smoked bacon

Crispy hashbrowns with spring onion

Chilled fruit juices

## Morning & Afternoon Break (choose 1 / break)

Pastry Chef's creation of assorted house made loaves

Oatmeal

Cinnamon buns with icing

Individual large pretzels

Ice cream sandwiches

House made granola bar

MadeGood mini balls (GF)

Ice cream drumsticks

Individual potato chips

Vegan cake pops

Vegan carmelitas

Whole fruit

Also  
Included

Room rental  
All day coffee & tea



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# SILVER PACKAGE

## (CONTINUED)

Minimum charge 15 guests

### Hot Lunch (choose 1)

#### Under the Tuscan Sun

Heirloom tomato caprese salad, arugula, mini bocconcini cheese, fresh basil and balsamic reduction

Spring Artisan greens, ribbon vegetables, mandarin orange segments, strawberry with assorted dressings

Antipasti – olives, pepperoncini, mushrooms, pickles and grilled artichokes

Garlic bread

Smoked mozzarella ravioli and zesty tomato sauce

Roasted chicken breast with marsala cream

Green beans, garlic and red pepper flakes

Tuscan Apple Cake

Add Tuscan soup 4

#### BBQ Cookout

Artisan spring mix with assorted dressings

Coleslaw

Potato salad

All beef burgers

All beef wieners

Assorted condiments – buns, ketchup, mustard, mayonnaise, diced onion, pickles, jalapeno, lettuce, tomato, sliced cheddar and sliced Swiss cheese

French fries and gravy

Assorted finger desserts and pastry squares

#### Mi Casa Es Su Casa

Kale and romaine Caesar salad, dressing, bacon crumble, lemon wedges, croutons and shredded asiago

Roasted Mexican spiced free-range chicken breast with rajas con crema (roasted bell pepper and corn cream)

Baked Basa a la Veracruzana (tomato and manzanilla olive sauce)

Mexican tomato rice

Roasted seasonal vegetables

Pastel de tres leches (three milk cake)

Add tomato pinto bean soup 4

#### Oriental

Oriental rice noodle salad

(Choose 2 proteins)

Black bean and prune braised pork spare ribs

Chicken mango Thai curry

Basa with ginger and green onion sauce

Steamed baby bok choy, soy, sesame and browned garlic

Jasmine rice with roasted garlic

White peach jelly and lychee mousse cake

Add wonton soup or hot & sour soup 4

#### Baba's Kitchen

Ukrainian beet & chickpea salad

Kielbasa sausage

Salmon with lemon, dill and caper cream

Beef cabbage rolls and rustic tomato sauce

Cheddar and potato perogies

Roasted vegetables with dill (tomato, cabbage, zucchini, onion, bell pepper and carrot)

Kiev cake

Add mushroom tarragon soup 4



Also  
Included

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# GOLD PACKAGE 99

Minimum charge 15 guests

## Everyday Albertan Fresh sliced fruit

Fresh sliced fruit

Freshly baked assorted muffins, Danish pastries, cinnamon buns and croissants

Artisan bagels and cream cheese

Butter and fruit preserves

Assorted individual yogurts

Scrambled eggs with chives

Smoked bacon

Crispy hashbrowns with spring onion

Chilled fruit juices

## Morning Break (choose 1)

Pastry Chef's creation of assorted house made loaves

Oatmeal

Cinnamon buns with icing

Individual large pretzels

Ice cream sandwiches

House made granola bar

MadeGood mini balls (GF)

Ice cream drumsticks

Individual potato chips

Vegan cake pops

Vegan carmelitas

Whole fruit

## Afternoon Break

Mini soft pretzels accompanied with assorted dips: Assorted mustards (honey, Dijon, French, grainy), ranch, salsa, cheese sauce, butterscotch sauce and cinnamon sugar

Seasonal fruit platter

Domestic cheese platter

Gourmet fine cheese platter

Deli meat platter

## Custom Creations

Chef's soup of the day

Spring artisan greens with assorted dressings

Kale and romaine Caesar salad, dressing, bacon crumble, lemon wedges, croutons and shredded asiago

Assorted freshly baked rolls and sliced artisan loaves (pretzel bun, assorted rolls, sour dough, ciabatta, marble rye and demi baguette)

Assorted charcuterie and cheese (roast beef, calabrese, Montreal smoked meat, turkey, prosciutto cotto, cheddar, Swiss cheese, applewood smoked cheddar and boursin)

Mayonnaise, horseradish aioli, sweet mustard aioli, smoked ancho pepper and garlic mayonnaise

Leaf lettuce, arugula, tomato, cucumber and red onion

Chicken, sweet corn kernels, black beans and chipotle dressing salad

Lemon sriracha tuna salad

Mustard and dill egg salad

Assorted roasted vegetables

Assorted pickles and olives

Pastry Chef's creation of finger desserts

Also  
Included

Room rental  
AV setup fees  
Screen & projector / flip charts & markers  
All day coffee and tea

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# PLATINUM PACKAGE 109

Minimum charge 15 guests

## Everyday Albertan Fresh sliced fruit

Fresh sliced fruit

Freshly baked assorted muffins, Danish pastries, cinnamon buns and croissants

Artisan bagels and cream cheese

Butter and fruit preserves

Assorted individual yogurts

Scrambled eggs with chives

Smoked bacon

Crispy hashbrowns with spring onion

Chilled fruit juices

## Morning Break (choose 1)

Pastry Chef's creation of assorted house made loaves

Oatmeal

Cinnamon buns with icing

Individual large pretzels

Ice cream sandwiches

House made granola bar

MadeGood mini balls (GF)

Ice cream drumsticks

Individual potato chips

Vegan cake pops

Vegan carmelitas

Whole fruit

## Afternoon Break (choose 1)

Mini soft pretzels accompanied with assorted dips: Assorted mustards (honey, Dijon, French, grainy), ranch, salsa, cheese sauce, butterscotch sauce and cinnamon sugar

Seasonal fruit platter

Domestic cheese platter

Gourmet fine cheese platter

Deli meat platter



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# PLATINUM PACKAGE

## (CONTINUED)

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Spring Artisan greens, ribbon vegetables, mandarin orange segments, strawberry with assorted dressings

Antipasti - olives, pepperoncini, mushrooms, pickles and grilled artichokes

Garlic bread

Smoked mozzarella ravioli and zesty tomato sauce

Roasted chicken breast with marsala cream

Green beans, garlic and red pepper flakes

Tuscan Apple Cake

Add Tuscan soup 4

#### BBQ Cookout

Artisan spring mix with assorted dressings

Coleslaw

Potato salad

All beef burgers

All beef wieners

Assorted condiments - buns, ketchup, mustard, mayonnaise, diced onion, pickles, jalapeno, lettuce, tomato, sliced cheddar and sliced Swiss cheese

French fries and gravy

Assorted finger desserts and pastry squares

#### Mi Casa Es Su Casa

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White peach jelly and lychee mousse cake

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Kielbasa sausage

Salmon with lemon, dill and caper cream

Beef cabbage rolls and rustic tomato sauce

Cheddar and potato perogies

Roasted vegetables with dill (tomato, cabbage, zucchini, onion, bell pepper and carrot)

Kiev cake

Add mushroom tarragon soup 4

#### Mediterranean 39

Fatoush market salad with lemon and sumac dressing

Turkish beef kofta with minted yogurt

Oven roasted free range chicken shawarma

Condiments - red onion, parsley, pepperoncini peppers, garlic aioli, cornichons, pickled turnips and fresh lemon wedges

Baked pita bread

Roasted vegetables

Rice and chickpea pilaf

Baklava

Add Turkish vegetable soup 4

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Included

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