

# CATERING MENU 2024

FANTASYLAND  
HOTEL





# BREAKFAST BUFFET

Minimum charge 15 guests

## Continental Breakfast 24 per person

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

## Everyday Albertan 34 per person

Fresh sliced fruit

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

Butter and fruit preserves

Chilled fruit juices

### Cold item (choose 1)

Assorted individual yogurts

Artisan bagels and cream cheese

Selection of boxed cereals and milk

Add 2<sup>nd</sup> item 4

### Breakfast protein (choose 1)

Double smoked bacon

Maple pork breakfast sausages GF

Chicken breakfast sausages

Turkey breakfast sausages

Black forest ham

Add 2<sup>nd</sup> item 6

### From the griddle (choose 1)

Dutch poffertjes

French toast

Buttermilk pancakes

Belgian waffles

Add 2<sup>nd</sup> item 4

### Breakfast eggs (choose 1)

Scrambled eggs with chives

Hard boiled eggs

Menemen (Turkish style scrambled eggs with tomatoes, onions and chilies)

Chorizo and vegetable scrambled eggs (mushroom, bell pepper, red onion and cilantro)

Add 2<sup>nd</sup> item 5

### Breakfast sides (choose 1)

Crispy hashbrowns with spring onion

Prairie home-style potato with caramelized onion and chive

Baked beans

Corned beef, onion and potato hash

Add 2<sup>nd</sup> item 5

## Breakfast Enhancements

Organic soy milk 4

Eggs Benedict 8

Oatmeal/Oatmeal GF 4/5

Breakfast loaves 5

Charcuterie: assorted deli meats and domestic cheeses 12

Chef attended omelette station 16

Chef attended Dutch crepe station (Nutella, strawberry sauce, berry compote, fruit filling, caramel sauce and chocolate sauce) 14

Starbucks regular coffee, Starbucks decaffeinated coffee and Tazo teas

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# BREAKFAST PLATED

*Minimum charge 15 guests*

Includes assorted muffins, Danish pastries, cinnamon buns, croissants, butter, fruit preserves and a glass of juice at each table.



## Morning Sunshine 27

Scrambled eggs, brie with chives, home-style sautéed potatoes, caramelized onion, smoked bacon, country breakfast sausage and roasted herb tomato

## Eggs Benedict 29

Soft poached eggs on toasted English muffin with peameal bacon and champagne hollandaise served with roasted herb tomato and home-style sautéed potatoes



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# LUNCH PLATED

Minimum charge 15 guests

## Salad

Kale and romaine Caesar salad, pancetta crumble, croutons, asiago cheese, lemon wedge

Artisan spring mix, mandarin orange, cucumber and shaved fennel

or

## Soup

Caramelized onion and mushroom bisque

Roasted parsnip and apple bisque

Cream of leek, potato and spring asparagus, focaccia crouton and crème fraîche

Fire roasted tomato, gin bisque and basil oil

Broccoli and applewood smoked cheddar

## Main

Buttermilk fried free range chicken breast, mashed potato, gravy and seasonal vegetables

2 Courses **36** | 3 Courses **44**

Lemongrass chicken thigh, steamed bao bun, pickled daikon and carrot, cucumber, red onion, fresh cilantro, sriracha aioli and cold noodle

2 Courses **32** | 3 Courses **40**

Kona lime cod, corn fritters, chipotle aioli and seasonal vegetables

2 Courses **34** | 3 Courses **42**

Harissa marinated roasted cauliflower, couscous pilaf, Sultana raisin and caramelized onion relish VG

2 Courses **30** | 3 Courses **36**

Slow cooked AAA beef short rib sandwich, sautéed mushrooms, caramelized onion, applewood smoked demi glaze and pretzel bun

2 Courses **38** | 3 Courses **46**



## Dessert

Strawberry rhubarb shortcake

Angel food cake and berry coulis

Chocolate pot de crème

Classic New York cheesecake

Starbucks regular coffee, Starbucks decaffeinated coffee and Tazo teas

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# COLD LUNCH

Minimum charge 15 guests

## Sandwich Delectables 33

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

Starbucks regular coffee, Starbucks decaffeinated coffee and Tazo teas

## Custom Creations 37 (Minimum charge 15 guests to maximum 100 guests)

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, Montreal smoked meat, turkey, prosciutto cotto, cheddar, Swiss cheese, Boursin)

Mayonnaise, horseradish aioli, sweet mustard aioli, smoked ancho pepper, leaf lettuce, arugula, tomato, cucumber and red onion

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

Lemon sriracha tuna salad

Mustard and dill egg salad

Assorted roasted vegetables

Assorted pickles and olives

Pastry Chef's creation of finger desserts

Starbucks regular coffee, Starbucks decaffeinated coffee and Tazo teas

## Lunch On The Go 29

All lunch boxes include the following

1 Bottled water

1 Apple, banana or pear

1 Granola bar (assorted flavours)

1 Mini Babybel cheese (assorted flavours)

1 Miss Vickie's potato chips (assorted flavours)

**Sandwiches** (choose 1)

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

Montreal smoked meat, Swiss cheese, caramelized onion and mustard on marble rye

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



# HOT LUNCH BUFFET

Minimum charge 20 guests

## Hot Lunch Buffet 39 per person

### Salad (choose 2)

Ukrainian beet and chickpea salad  
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  
Oriental rice noodle salad  
Fattoush market salad, lemon and sumac dressing  
Country-style coleslaw  
Potato salad  
Kale and romaine Caesar salad, dressing, bacon crumble, lemon wedges, croutons and shredded asiago

### Proteins (choose 2)

Turkish beef kofta minted yogurt  
Oven roasted chicken thigh shawarma with assorted accompaniments – pita bread, red onion, parsley, pepperoncini peppers, toum (Lebanese style garlic sauce), cornichons, pickled turnips, fresh lemon wedges  
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)  
Black bean and prune braised pork back ribs  
Free range chicken breast with mango Thai curry sauce  
Basa with ginger and green onion sauce  
Bay laurel and bison beef stew  
Smoked chicken, wild mushroom cream  
Kielbasa sausage with sauteed peppers and onion  
Salmon with lemon, dill and caper cream  
Roasted chicken breast with Marsala cream

### Starch (choose 1)

Vegetable cabbage rolls, rustic tomato sauce  
Cheddar and potato perogies  
Jasmine rice with roasted garlic  
Vegetable fried chow mein noodles  
Mexican tomato rice  
Chef's choice ravioli, wilted spinach and zesty tomato sauce

### Vegetable (choose 1)

Green beans, garlic, red pepper flakes and lemon  
Roasted three sisters vegetables (beans, squash, corn)  
Roasted seasonal vegetables with dill  
Steamed baby bok choy, soy, sesame and browned garlic

### Desserts (choose 1)

Assorted petit fours  
Kiev cake  
Tuscan apple cake  
Pastel de tres leches (three milk cake)  
Baklava  
White peach jelly and lychee mousse cake

### Soup Enhancement 4

Hamburger soup  
Tuscan soup  
Mushroom tarragon bisque  
Hot and sour soup  
Turkish vegetable soup  
Fire roasted tomato bisque

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# DINNER PLATED

Minimum charge 15 guests

2 main course selections add 5/person, 3+ main course selections add 10/person

## Soup

Caramelized onion and mushroom bisque  
Roasted parsnip and apple bisque  
Cream of leek, potato, spring asparagus, focaccia crouton and crème fraîche  
Fire roasted tomato, gin bisque and basil oil  
Broccoli and applewood smoked cheddar

## Salad

Kale and romaine Caesar salad, dressing, bacon crumble, lemon wedges, croutons and shredded asiago  
Prosciutto, arugula and melon salad with balsamic fig vinaigrette  
Romaine and radicchio salad, roasted pear, gorgonzola cheese and orange honey vinaigrette  
Artisan spring green salad, cucumber, sweetie drops, shaved charred fennel, lemon and sumac white balsamic vinaigrette

## Main

Stuffed Mediterranean pepper -artichokes, olives, kasha pilaf, roasted vegetable coulis, herb roasted potato and seasonal vegetable medley  
3 Courses **50** | 4 Courses **60**  
Mozzarella ravioli, wilted kale with smoked tomato sauce  
3 Courses **52** | 4 Courses **62**  
8oz. Chicken supreme, roasted garlic mashed potato, seasonal vegetables and Creole sauce  
3 Courses **56** | 4 Courses **66**  
10oz. Alberta pork chop, warm potato salad, seasonal vegetables and apple cider jus  
3 Courses **56** | 4 Courses **66**

Pastrami seasoned roasted salmon, creamy polenta, seasonal vegetables and caper beurre blanc  
3 Courses **62** | 4 Courses **72**  
AAA Alberta prime rib, roasted garlic and sour cream mashed potato, seasonal vegetables and merlot jus (minimum 20 guests)  
3 Courses **64** | 4 Courses **74**  
Add Yorkshire pudding **2.50**  
7oz. AAA Tenderloin, crushed potatoes, seasonal vegetables and balsamic demi reduction  
3 Courses **80** | 4 Courses **90**



## Dessert

New York cheesecake  
Hazelnut crunch, dark chocolate mousse and candied praline  
Crème brûlée

Piña colada mousse cake  
Nutella pot de crème

Starbucks regular coffee, Starbucks decaffeinated coffee and Tazo teas

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# DINNER BUFFET

**68 per person**

*Minimum charge 50 guests*

## Cold Item (choose 3)

### Salad

Artisan style spring mix and seasonal ribbon vegetables with assorted dressings

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

Greek style tri-colour quinoa salad

Apple, fennel and balsamic coleslaw

Sesame hoisin tofu noodle salad

Roma tomato caprese salad, bocconcini cheese, fresh basil and balsamic fig vinaigrette

Russian potato salad, green peas, carrots and dijonnaise dressing

Penne pasta salad, broccoli, bell peppers and blue cheese dressing

Romaine and radicchio salad, roasted pear, gorgonzola cheese and orange honey vinaigrette

Mixed bean salad, corn kernels, parsley, feta cheese, sundried tomato and oregano dressing

Charcuterie board: assorted Canadian cheese, cured and smoked meats, fruit preserves, Castelvetro and Kalamata olives, pepperoncini peppers, grilled bell peppers and red onion, fruit preserves, grapes, crackers, water biscuits, artisan sliced baguette, grainy Dijon mustard

Seasonal vegetable platter with peppercorn ranch dip

## Main (choose 2)

Peach and bacon BBQ pork St. Louis ribs

Roasted pork loin and apple cider jus

AAA Alberta baron of beef rolls with merlot jus

Asian 5 spiced and sweet soy braised Alberta beef short rib

Porchetta spiced roasted chicken breast with brown chicken jus

Rotisserie chicken pieces with ale and juniper berries gravy

Roasted free range chicken breast with Marsala mushroom crème

Fresh Atlantic salmon with bouillabaisse

Green Thai coconut curry Atlantic salmon

Arugula pesto basa fillets

Chimichurri basa fillets

Harissa marinated roasted cauliflower, vegetables couscous, sultana raisin and caramelized onion relish VG

**Add additional item 9**

## Vegetable Side (choose 1)

Seasonal roasted vegetables

Green beans almondine

Roasted root vegetables with kale

## Starch (choose 1)

Sea salt and rosemary roasted baby potato

Home-style roasted garlic and chive mashed potato

Potato and cheddar perogies with assorted condiments (green onion, bacon bits and sour cream)

Rice pilaf

**Add additional item 6**

## Starch Enhancement

Gnocchi pasta, garlic Boursin and browned sage butter

Smoked mozzarella ravioli, sundried tomato and pesto sauce

**Each 7**

## Dessert (choose 1)

New York cheesecake

Hazelnut crunch, dark chocolate mousse and candied praline

Crème brûlée

Kiev cake

Piña colada mousse cake

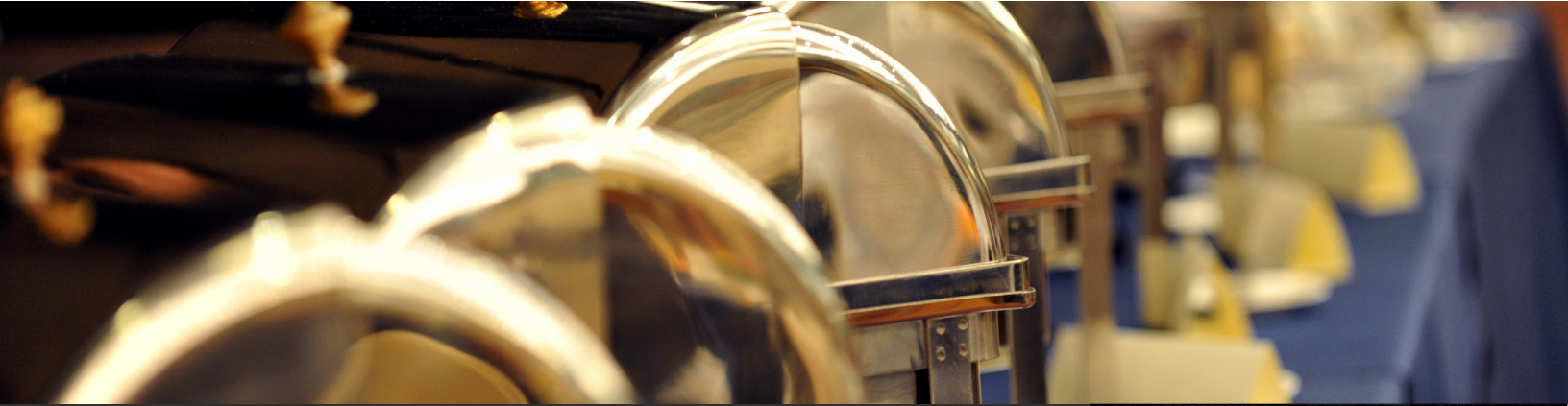
Nutella pot de crème

Starbucks regular coffee, Starbucks decaffeinated coffee and Tazo teas

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## DINNER BUFFET ENHANCEMENTS

### Chef Attended Carving Station (minimum charge 30 guests)

#### ALL PRICES ARE PER PERSON

AAA Alberta prime rib, merlot jus, horseradish and grainy Dijon mustard 26

Certified Angus Alberta baron of beef, merlot jus, horseradish and grainy Dijon mustard 18

#### Upgrade to a Fantasy dessert buffet 12

New York cheesecake, hazelnut crunch, dark chocolate mousse and candied praline, Crème brûlée, Kiev cake, piña colada mousse cake, Nutella pot de crème

#### Seasonal Fruit Platter 9

Seasonal fresh fruit with coconut honey yogurt dip



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# RECEPTION

Minimum order of 3 dozen per selection

## Cold Hors D'oeuvres (per dozen)

- Mushroom gruyere profiteroles 37
- Watermelon, feta with balsamic reduction 37
- Beetroot hummus, falafel crumble and lemon tahini aioli 37
- Smoked salmon wrapped asparagus, caper dill Boursin cheese, savoury tart shell 39
- Prosciutto caprese skewer, mini bocconcini, fresh mint with balsamic glaze 38
- Spicy tuna and cucumber maki rolls, wasabi and soy sauce 45

## Hot Hors D'oeuvres (per dozen)

- Vegetable spring rolls with plum sauce 37
- Vegetarian samosas with mint chutney 37
- Vietnamese pork spring rolls with sweet chili sauce 39
- Chicken tikka with mint chutney 39
- Beer battered Kona lime basa pieces with lime caper tartar 39
- Malaysian chicken satay with spicy peanut sauce 39
- Coconut shrimp 39
- Mesquite black charcoal spiced calamari with lime aioli 40 per pound

## Action Stations

All action stations are accompanied by a Fantasyland Hotel Chef

Stations are for a maximum of 2 hours

Minimum 50 people for action stations (additional charge of \$275 will apply to groups less than 50 people)

Action stations or bars need to be ordered in conjunction with other reception items and are not substituted for dinner

ALL PRICES ARE PER PERSON

### Gourmet Mac & Cheese Station 18

Cavatappi pasta, cheddar cheese sauce, bacon, green onion, tomatoes, grana padano, prosciutto cotto (Italian style cooked ham), chicken and shrimp

### Mashed Potato Bar 21

Butter chicken, braised beef, shredded marble cheese, scallions, bacon crumble, sour cream and beef gravy

### Gnocchi Poutine Bar 18

Deep fried gnocchi pasta, beef gravy, rustic tomato sauce, cheese curds, assorted condiments (scallions, bacon crumble and fresh chopped herbs)

### Certified Angus Alberta Baron of Beef 24

Overnight roasted baron of beef, horseradish, assorted mustard, merlot jus, demi baguette, sour cream, sauteed field mushroom and caramelized onion

### Certified Angus Alberta Beef Brisket 26

Overnight roasted beef brisket, horseradish, assorted mustard, peach BBQ jus, marble rye bread and caramelized onion

### AAA Alberta Beef Prime Rib 32

Alberta prime rib roasted, horseradish, grainy Dijon mustard, merlot jus, pretzel buns, sauteed field mushroom and caramelized onion



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# RECEPTION BUFFET

**49 per person**

*Minimum charge 30 guests*

**Canapés based on 6 pieces per person**

## Passed Cold (choose 2)

Beetroot hummus, falafel crumble and lemon tahini aioli  
Smoked salmon wrapped asparagus, caper dill Boursin cheese and savoury tart shell  
Prosciutto caprese skewer, mini bocconcini, fresh mint with balsamic glaze  
Watermelon, feta with balsamic reduction on dim sum spoons  
Mushroom gryere profiteroles

## Passed Hot (choose 4)

Vegetable spring rolls with plum sauce  
Vietnamese pork spring rolls with sweet chili sauce  
Vegetarian samosas with mint chutney  
Chicken tikka with mint chutney  
Gougeres (cheese pate choux)  
Beef samosas with mint chutney  
Beer battered Kona lime basa pieces and lime caper tartar  
Malaysian chicken satay with spicy peanut sauce  
Coconut shrimp

## Action Station

Steel cut carved AAA Alberta roast beef with pan jus, horseradish, mustards and pretzel buns  
Seasonal sliced fresh fruit



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# LATE LUNCH

## ALL PRICES ARE PER PERSON

### Pretzel Bar 15

Mini soft pretzels accompanied with assorted dips

Assorted mustards (honey, Dijon, French, grainy), ranch, salsa, cheese sauce, butterscotch sauce and cinnamon sugar

### Gourmet Mac & Cheese Station 18

Cavatappi pasta, cheddar cheese sauce, bacon, green onion, tomatoes, grana padano, prosciutto cotto (Italian style cooked ham), chicken and shrimp

### Mashed Potato Bar 21

Butter chicken, braised beef, shredded marble cheese, scallions, bacon crumble, sour cream and beef gravy

### Gnocchi Poutine Bar 18

Deep fried gnocchi pasta, beef gravy, rustic tomato sauce, cheese curds with assorted condiments (scallions, bacon crumble and fresh chopped herbs)

### Domestic Cheese Platter 12

Babybel, Jalapeño Havarti, Swiss, blue cheese, brie and cheddar  
Assorted fruit preserve, grapes, crackers and water biscuits

### Gourmet Fine Cheese Platter 15

Chef's selection of fine cheeses

Assorted fruit preserve, grapes, crackers and water biscuits

### Deli Meat Platter 14

Montreal smoked meat, Genoa salami, roast beef, honey ham, turkey

Assorted pickles and olives, artisan sliced baguette and grainy Dijon mustard

### Charcuterie Board (Cheese and Cured Meats) 26

Chef's selection of fine cheeses and cured meats, Castelvetro and Kalamata olives, pepperoncini pepper, grilled bell pepper and red onion, fruit preserves, grapes, crackers, water biscuits, artisan sliced baguette and grainy Dijon mustard

### Seasonal Fruit Platter 9

Seasonal fresh fruit with coconut honey yogurt dip

### Seasonal Fresh Vegetable Platter 7

Fresh seasonal steel cut vegetables with peppercorn ranch dip

## Pizzas

<b>Hawaiian</b> Ham and pineapple	14"	23.50
<b>Meat Lovers</b> Beef, ham, pepperoni and sausage	14"	26
<b>Bacon Cheeseburger</b> Beef, onion, bacon, mozzarella, cheddar	14"	26
<b>Mediterranean Vegetarian</b> Olives, onion, olives, peppers, tomato, feta, oregano, fresh arugula	14"	26
<b>Canadian</b> Pepperoni, bacon and button mushrooms	14"	26
*Substitute gluten free 10 inch pizza for		20

## Create Your Own Pizzas

(Bacon, beef, pepperoni, green peppers, pineapple, ham, olives, jalapenos, chorizo sausage, tomatoes, onions and mushrooms)

<b>One topping</b>	14"	21.50
<b>Two toppings</b>	14"	23.50
<b>Three toppings</b>	14"	26

More than three toppings: 2.50 each topping







# BREAKS

ALL PRICES ARE PER PERSON

## Pretzel Bar 15

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

## Healthy Kick 19

House made granola bars  
Assorted individual yogurts  
Trail mix, assorted nuts and fruit preserves  
Vegetable crudité and yogurt raita  
Bottled water and vitamin water

## Power Smoothie Bar 18

Blended yogurt, fruit, spinach and kale  
Assorted berries  
Toasted granola  
Chia seeds, hemp hearts, flax seed, pumpkin seeds, sunflower seeds  
Honey

## Galaxyland 18

Freshly popped popcorn - truffle and caramel  
Assorted cake pops  
Marshmallow pops  
Assorted mini donuts  
Sliced fruit platter  
Starbucks regular coffee, Starbucks decaffeinated coffee and Tazo teas

## Seasonal Fruit Platter 9

Seasonal fresh fruit with coconut honey yogurt dip

## Seasonal Fresh Vegetable Platter 7

Fresh seasonal steel cut vegetables with peppercorn ranch dip

## Domestic Cheese Platter 12

Babybel, jalapeno Havarti, Swiss, blue cheese, brie, cheddar  
Assorted fruit preserve, grapes, crackers and water biscuits

## Gourmet Fine Cheese Platter 15

Chef's selection of fine cheeses  
Assorted fruit preserve, grapes, crackers and water biscuits

## Deli Meat Platter 14

Montreal smoked meat, Genoa salami, roast beef, honey ham, turkey, assorted pickles and olives, artisan sliced baguette and grainy Dijon mustard

## Charcuterie Board (Cheese and Cured Meats) 26

Chef's selection of fine cheeses and cured meats, Castelvetrano and Kalamata olives, pepperoncini pepper, grilled bell pepper and red onion, fruit preserves, grapes, crackers, water biscuits, artisan sliced baguette and grainy Dijon mustard



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## Break Enhancements

### ALL PRICES ARE PER PERSON

Cake loaves	5	Ice cream drumsticks	4
Assorted muffins	4	Ice cream sandwiches	3
Assorted Danish pastries	3	House made granola bar	3.50
Individual Miss Vickie's potato chips	3	MadeGood mini balls (GF)	3
Individual bag of pretzels	3	Vegan cake pops	4
Energy bar	4	Vegan carmelitas	4
Assorted house baked cookies	3	Starbucks regular coffee, Starbucks decaffeinated coffee and Tazo teas	4



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