

C O R P O R A T E M E N U S
2 0 2 4

FANTASYLAND
HOTEL 



BRONZE PACKAGE 73

Minimum charge 20 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

Assorted muffins

Assorted Danish

Individual bag of pretzels

Ice cream sandwiches

House made granola bar

MadeGood mini balls (GF)

Ice cream drumsticks

Individual potato chips

Vegan cake pops

Vegan carmelitas

Energy bar

Assorted house baked cookies

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. 19% gratuity and 5% GST will be applied to all food beverage, and rentals. 20% surcharge will be applied to bookings taking place on a statutory holiday.

Prices are subject to change without notice. Some items served may contain traces of nuts or nut products



SILVER PACKAGE 83

Minimum charge 20 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

Double 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

Assorted muffins

Assorted Danish

Individual bag of pretzels

Ice cream sandwiches

House made granola bar

MadeGood mini balls (GF)

Ice cream drumsticks

Individual potato chips

Vegan cake pops

Vegan carmelitas

Energy bar

Assorted house baked cookies

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SILVER PACKAGE

(CONTINUED)

Minimum charge 20 guests

Hot Lunch Salads (choose 2)

Salad (choose 2)

Ukrainian beet and chickpea salad
Heirloom tomato caprese salad, arugula, mini bocconcini cheese, fresh basil, 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, 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

Vegetables (choose 1)

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



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GOLD PACKAGE 100

Minimum charge 20 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

Double smoked bacon

Crispy hashbrowns with spring onion

Chilled fruit juices

Morning Break (choose 1)

Pastry Chef's creation of assorted house made loaves

Assorted muffins

Assorted Danish

Individual bag of pretzels

Ice cream sandwiches

House made granola bar

MadeGood mini balls (GF)

Ice cream drumsticks

Individual potato chips

Vegan cake pops

Vegan carmelitas

Energy bar

Assorted house baked cookies

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

Deli meat platter

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, horseradish aioli

Assorted roasted vegetables with minted pea hummus wraps

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

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

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

Lime sriracha tuna salad

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

Mustard and dill egg salad

Assorted pickles and olives

Pastry Chef's creation of finger desserts

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

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PLATINUM PACKAGE 110

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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
Double smoked bacon
Crispy hashbrowns with spring onion
Chilled fruit juices

Morning Break (choose 1)

Pastry Chef's creation of assorted house made loaves
Assorted muffins
Assorted Danish
Individual bag of pretzels
Ice cream sandwiches
House made granola bar
MadeGood mini balls (GF)

Ice cream drumsticks
Individual potato chips
Vegan cake pops
Vegan carmelitas
Energy bar
Individual house baked cookies

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
Deli meat platter



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Country style coleslaw
Potato salad
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Proteins (choose 2)

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Mexican tomato rice
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Vegetables (choose 1)

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Desserts (choose 1)

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