

**Baker Creek Chalets & Bistro
Lake Louise, AB**

CONFERENCE MENUS 2008-2009

MOUNTAIN GOURMET

HEARTY BREAKFASTS

YUMMY COFFEE BREAKS

FRESHLY MADE LUNCHES

MEMORABLE DINNERS

Exclusive Mountain Retreats in an Intimate Mountain Setting

The Baker Creek Bistro offers exquisite dining in a unique mountain setting.

The cuisine of Baker Creek Bistro is the creative vision of Executive Chef Shelley Robinson.

Through the use of the highest quality local, regional and seasonal ingredients it is her goal to create unique, memorable taste experiences that provide guests with a sense of wellness, celebration, comfort and choice.

Baker Creek Chalets & Bistro
Box 66 } Lake Louise, AB } T0L 1E0

Website: www.bakercreek.com

Email: bakercreekbistro@telus.net

Bistro: 403.522.2182 **Accommodations:** 403.522.3761

Meeting Room Rental: Heritage Conference Centre
\$650 + gst

Includes AM & PM Coffee Break Service
\$10 each add'l person over 20 people

BAKER CREEK COFFEE BREAKS

Freshly Brewed Coffee
Premium Tea Selections
Selection of Juice

Freshly Baked Homemade Goodies
Sliced Fresh Fruit

*Bottled Water \$3

*Assorted Soft Drinks \$3

*Charged by Consumption

MEETING ACCESSORIES

Wireless Internet Access \$100
Unlimited Connections

Digital Projector Optomo EP \$100
DMD Projection Display

Daylite Deluxe Insta Screen \$25
48"W X 64"W

Flip Chart with Markers \$25

Dry Erase Board \$10

BAR SETUP

Minimum Consumption Charge \$350
Cash or host bar only
Selection based on availability

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Food & Beverage: 403-522-2182

Menus subject to change and availability
Per person does not include beverages, tax or gratuity

**GOOD MORNING IN THE MOUNTAINS
...HEARTY BREAKFASTS
Continental breakfast \$14**

Coffee, tea, juice
Fresh baked muffins and croissants
Toast and bagel basket with preserves
Yogurt
Muesli, assorted cereal
Fresh fruit platter
Hard boiled eggs

Baker Creek Breakfast \$18
20 ppl minimum (Available Mon-Fri Only)

Coffee, tea, juice
Fresh baked muffins and croissants
Toast and bagel basket with preserves
Assorted cold cereal
Fresh fruit platter
Crisp bacon and roasted sausage
Creamy scrambled eggs
Hash brown potatoes

Baker Creek Brunch \$25
25 ppl minimum

Coffee, tea, juice
Fresh baked muffins and croissants
Toast and bagel basket with preserves
Yogurt
Muesli, assorted cereal
Fresh fruit salad
Apple wood smoked bacon
Spolumbo maple sausage
Creamy scrambled eggs
Baker Creek Eggs Benedict
Raisin pecan French toast
Hash brown potatoes
Smoked salmon
Fruit crisp and ice cream

**GOURMET LUNCHES...
Lunch Buffet Option 1 - \$22**
20 ppl minimum

Coffee, tea, cold beverages
A selection of hearty soups
Freshly baked breads, buns and rolls
Grilled chicken breast, shaved roast
beef, sliced roast ham
Egg salad
Tuna salad
Red pepper hummus
Sliced tomato, cucumbers, red onions
and shredded lettuce
Aged cheddar, Oka and brie cheese
Mustards, mayo, condiments, pickles
Caesar salad
Mixed green salad with dressings
Crudités and dip
A selection of dessert bars and squares

Plated Lunch Option 2 - \$20
10 ppl minimum

Coffee, tea, cold beverages
A selection of hearty soups
Freshly baked breads, buns and rolls
Romaine Salad with Caesar Dressing
Grilled Chicken Breast
Parmesan chips, and focaccia croutons
A selection of dessert bars and squares

Lunch Buffet option 3 - \$30
20 ppl minimum

Coffee, tea, cold beverages
Fresh baked breads
Mixed greens with dressings
Ceasar salad
Crudités
Baked macaroni with 4 cheese sauce
and rosemary parmesan crust
Choice of:
Roasted lemon chicken

or

Organic bison meatloaf with sundried
tomatoes and chevre

or

Deep dish Tortiere with spiced apple
chutney

Buttermilk mashed potato
Roasted parsnips, squash and yams

Fruit crumble with home made ice cream

****Ask about our Box Lunch Options for
Outdoor Outings**

Menus subject to change and availability
Per person does not include beverages, tax or gratuity

...COCKTAILS ANYONE?

Meeting Room Rental: Heritage Conference Centre
\$650 + gst

.... PARTY STUFF TO START

Hors D'oeuvres a la Carte:

- ❖ Red pepper hummus with naan chips 3.95/person
- ❖ Spinach and artichoke dip with veggies and crisps 5.95/person
- ❖ Local and imported cheese with cracker, flatbread, crisps and grapes 8.95/person
- ❖ Roasted Spiced pecans, almonds and hazelnuts 9.50/lb

Special Events Hot & Cold Hors D'oeuvre Menu \$15/person

Bacon Wrapped Beef Tenderloin Skewers with a Gorgonzola Fondue

Crispy Asparagus and Proscuitto rolls

Assorted Maki Rolls with Dips

Citrus Scented Poached Prawns with Blackberry Horseradish Dip

Lobster "Perogies"

A Display of Antipasto with Breads and Crisps

Bar Service – Cash or Host Bar

Wine & Beer & bar service available in the Heritage Centre.
Minimum bar costs is \$350 - Includes bartender

Menus subject to change and availability
Per person does not include beverages, tax or gratuity

EXACTLY WHAT YOU WERE LOOKING FOR...

Two Seatings in the Bistro available 6:00pm or 8:00pm

Private Function buy out of the Bistro \$3500 (minimum food costs)

MEMORABLE DINNERS \$44

12 ppl minimum

Appetizers

Artisan lettuces with spiced pecans and cranberry shallot
vinegrette

Or

French onion soup baked with Emmenthal cheese

Or

Oatmeal crusted troutcake, horseradish aioli and watercress

Main

Grilled Beef tenderloin, garlic rosemary potato gratin, crispy
onions and red wine jus

Or

Smoke roasted quail on creamy duck confit risotto, maple sage
jus

Or

Alaskan sable fish, purple mash, warm pepper stew, vanilla
butter

Dessert

Double chocolate pate with peppermint ice cream

Or

Warm ginger pudding cake with toffee sauce

...Choices can be made at the time of dinner...

BAKER CREEK BBQ BUFFET \$44

20 ppl min

Choice of 2 main course items:

Smoked Roasted

Alberta Prime Rib of Beef

B.B.Q Chicken

Cedar Planked Salmon

Slow Smoked Pork Back Ribs

Buffet includes:

Fresh breads

Spring greens with dressing

Cowboy coleslaw

Baked potato salad

Grilled veggie platter

Corn on the cob in chipotle butter

Baker creek baked beans

Mac n' cheese

Warm Berry Crisp

Decadent Chocolate Cake

Homemade Gelato

Coffee and Tea

Menus subject to change and availability
Per person does not include beverages, tax or gratuity

TIME TO CELEBRATE...

Private Function buy out of the Bistro
\$3500 (minimum food costs)

SPECIAL EVENTS MENU \$75

24 ppl minimum

Hors d oeuvres to start:

Mushroom caps stuffed with roasted
vegetables and chevre

Baker creek mini thin crust pizzas
Bison and goat cheese meat balls

Antipasti platters
Smoked trout cakes

Appetizers

Grilled jumbo prawn and scallop on saffron risotto, lemon beurre blanc

Or

Tomato coconut soup with wild rice

Or

Roasted squash perogies with brown butter and crème fraiche

Salad course

Artisan lettuces with spiced pecans and cranberry vinaigrette

Or

Romaine leaves with Caesar dressing, parmesan chips and foccacio croutons

Main plates

Prime rib with horseradish whipped potato, rosemary Yorkshire pudding and red wine jus (entire group only)

Or

Beef tenderloin, stilton crust, garlic rosemary potato gratin, port chocolate sauce

Or

Smoke roasted Quail, roasted potato, pickled crab apples, maple sage jus

Or

Cedar planked salmon with quince chutney

Choice of Dessert

Double Chocolate pate with peppermint ice cream

Warm ginger pudding cake with toffee sauce

Goat cheese cake, caramelized orange compote

Price Per person does not include beverages, tax or gratuity

No Hors D'oeuvres, \$60 per person.

\$3500 minimum food for exclusive use of bistro

Cash or host bar only

Please choose your appetizer, salad and dessert for entire group. Prime rib is available for the entire group only.

Vegetarian main course on request, please advise ahead. Menus Subject to Change

Any food allergies MUST be advised ahead

BAKER CREEK CHALETS & BISTRO

Exclusive Mountain Retreats in an Intimate Mountain Setting

Reservation Policy

- ❖ A \$1000.00 deposit is required at the time of booking to secure your function date; the deposit will be subtracted from your final bill on the date of your function.
- ❖ Please note, the final bill is due payable on the day of your function. We accept cash, debit, Visa or MasterCard
- ❖ Deposits will be fully refunded if cancellation is more than 6 months before the date of your event. If cancellation occurs before 30 days prior to your event, 50% of your deposit will be returned. Should cancellation occur within 30 days of your event, 100% of the deposit is non-refundable.
- ❖ The guaranteed number of guests is required 7 days prior to your event. You will be charged for the guaranteed number or the actual attendance (whichever is greater).
- ❖ 18% gratuity and GST are in addition to the final price.
- ❖ Health and Safety Regulations prohibits the bringing in personal food or removal of any food products after the function.

Chef Shelley Robinson will be happy to accommodate any dietary or allergy concerns, please advise when booking your event.

If you require additional information, please feel free to call us directly.

We look forward to hosting your function at Baker Creek Chalets & Bistro

COMPANY:

CONTACT NAME:

DATE OF EVENT:

SIGNED:
