



Catering & Food Service at Olds College



EST. 1913

OLDS COLLEGE



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**Prices listed do not include 5% GST or 12% gratuity.*



Beverages

A la Carte Beverages

Freshly Brewed Gourmet Coffee (10 cups)	\$20.00
Freshly Brewed Decaf Coffee (10 cups)	\$20.00
Freshly Brewed Gourmet Coffee (30 cups)	\$60.00
Freshly Brewed Decaf Coffee (30 cups)	\$60.00
Regular and Specialty Teas (10 cups)	\$17.00
<i>Chamomile, Green, Earl Grey, and Red Rose</i>	
Hot Chocolate (10 cups)	\$20.00
Assorted Canned Soft Drinks or Juice	\$2.00/bottle
Premium Bottled Juice (300 ml)	\$2.00/bottle
Bottled Water (591 ml)	\$2.00/bottle
Pitcher of Premium Juice (60 oz.)	\$14.00
<i>Orange, Apple, Cranberry, Ice Tea, Lemonade</i>	
Punch Bowl (serves 50 cups)	\$59.95

Baker's Pride Morning Trays *Suggested serving per full tray (10 – 12 people)*

Morning Breads (24 Slices) <i>Freshly baked sweet breads, including cinnamon swirl, banana, and lemon raspberry</i>	\$27.40 full tray \$14.75 half tray
Baker's Muffin Basket (12 pieces) <i>Assorted full size breakfast muffins</i>	\$25.35 full tray \$12.60 half tray
Baker's Breakfast Mini Medley – Sweet Selection (24 pieces) <i>Fruit filled pastries, sweet cinnamon buns, & muffins</i>	\$27.40 full tray \$14.75 half tray

Country Orchard Fresh Fruit

Seasonal Fresh Sliced Fruit <i>Tasteful selection of melons, pineapple, berries & grapes</i>	\$45.10 full tray \$23.15 half tray
Fresh Fruit Cocktail Salad 4oz pp <i>Cut fresh & flavored with honey</i>	\$36.90 full bowl \$18.95 half bowl
Add Cottage Cheese or Greek Yogurt <i>16 oz. \$9.20 full bowl 8 oz. \$5.15 half bowl</i>	

Morning Accents A la Cart *(Minimum order of 6 per selection)*

Stampede Pancakes or Waffles <i>Served with syrup & whipped butter</i>	\$3.10 per person
Hash Browns	\$2.05 per person
Breakfast Meats <i>Choose bacon, sausage or ham</i>	\$3.10 per person

Breakfast Hand Hold's

Classic Muffin Egger <i>Choose bacon or tomato or ham</i>	\$3.10 per person
Breakfast Soft Taco with Fresh Salsa Fresca <i>Choose chorizo sausage or grilled vegetables</i>	\$3.10 per person

Chilled

Fresh Fruit Kabobs Served with Vanilla Yogurt	\$3.10 per person
Breakfast fruit Parfait <i>Berries, vanilla yogurt & granola crumble</i>	\$3.10 per person
Individual Whole Fruit Assorted	\$2.05 per person

Morning Buffets *(Minimum of 15 people)*

Morning buffets include: freshly brewed gourmet coffee, decaf coffee, a selection of international teas & bottles of premium fruit juice.

Foothills Continental <i>Baker's pride assorted mini pastries, croissants & muffins, accompanied by fresh sliced fruit selection</i>	\$8.45 per person
Stampede Breakfast <i>Pancakes & syrup, smoked bacon & maple sausage, country diced hash browns, fresh sliced fruit</i>	\$14.75 per person

Sandwich Artist Platters *Suggested serving per platter (10 – 12 people)*

10 Sandwiches per full platter

New York Deli \$26.40 half platter | \$52.80 full platter

Favourite assortments on assorted breads

- Shaved roast beef, grainy dijon, caramelized onion on potato rosemary loaf
- Montreal smoked meat, swiss, mustard seed aioli on marble rye
- Roast turkey, tomato, cranberry mayo on ciabatta
- Black forest ham, pepper havarti, dijon spread, panini
- Tuscan roast vegetables, tzatziki mayo, focassia

San Francisco Artisans \$31.50 half platter | \$63.00 full platter

Perfectly crusted artisan loafs

- Black forest ham, swiss, pineapple aioli, sourdough garlic loaf
- Cured pastrami, dijon, charred onion, sour cabbage, marble rye
- Chive chicken salad, leaf lettuce, asiago, potato rosemary loaf
- Roasted zucchini, feta, tomato bruschetta, thick cut sourdough loaf

International Tortilla Wraps \$35.90 half platter | \$71.75 full platter

Flavor infused tortilla wraps with your fillings!

- Southern fajita sirloin beef, mozza, tomato fresca
- Greek roasted vegetable, feta & olive
- Blackened rubbed chicken caesar, parmesan, crispy capers
- Italian chorizo, havarti, grilled zucchini & peppers

Salads *Suggested serving per order (10 – 12 people)*

Farmer's Market Chopped Salad \$24.60 half order | \$46.10 full order

Mixed iceberg & field greens, tomato, english cucumber, purple cabbage, radish, peppers, shredded carrot, cool buttermilk ranch & light Italian dressing

Roasted Garlic Classic Caesar \$25 half order | \$46 full order

Oven roasted garlic cloves adds accent to crisp romaine, parmesan shred, rustic loaf croutons & lemon wedges

Add asiago chicken breast & blue cheese crumble \$12 half order add | \$20 full order add

Roasted Red Potato & Jalapeno Jack Salad \$25.60 half order | \$47.15 full order

Grainy mustard mayo, egg & sour pickle

Classical Greek Salad \$32.80 half order | \$61.50 full order

Olives, combined with tomato, cucumber, feta and herb olive oil vinaigrette.

Add chilled souvlaki chicken \$12.30 half order add | \$20.60 full order add

Strawberry & Spinach \$27.70 half order | \$51.25 full order

Fresh sliced strawberries, tossed with pecans, shaved spanish onion, sliced mushroom, mozzarella & apple cider vinegar

Deep Dish Pizzas *(Suggested serving per pizza 4 – 6 people)*

Pizzas are 16 inches; cut into 12 slices

Aloha Hawaiian	\$21.50 per pizza
<i>Honey ham, red pepper & pineapple</i>	
All Cheesy, Cheesy	\$22.55 per pizza
<i>Mozzarella, cheddar on top of rich tomato sauce finished with parmesan</i>	
True Canadian	\$22.55 per pizza
<i>Pepperoni, button mushroom, green peppers & bacon</i>	
Greek Kalamata	\$20.50 per pizza
<i>Spanish red onion, kalamata olives, aged feta, fresh tomato</i>	
<i>Add souvlaki chicken</i>	\$3.10 per pizza
Classic Pepperoni	\$21.50 per pizza
<i>Layered pepperoni under & over mozzarella</i>	

Kettle Works Soup *(minimum order of 6 people)*

Hand Crafted Soups	\$4.10 per person
<ul style="list-style-type: none"> • Country chicken noodle • Creamy broccoli & cheddar • Cream of mushroom • Heart warming tomato • Boston clam chowder • Beef vegetable • Classic french onion 	
<i>Add garlic butter parmesan bread sticks (12 per order)</i>	\$9.20 half order \$16.40 full order

Add Some Sides *(Minimum of 3 dozen per order)*

Boneless Chicken Strips	\$16.40 per dozen
<i>Served with buffalo ranch dip</i>	
Salt & Pepper Wings	\$16.40 per dozen
<i>Served with ranch dip</i>	
Fried Stuffed Jalapeno Bites	\$14.35 per dozen
<i>Served with salsa fresco dip</i>	
Mexican Chips & Dips	\$14.35 half order \$27.10 full order
<i>Chunky guacamole & salsa fresco served with corn tortillas</i>	

Grab Boxes *(Minimum order of 6)*

Disposable stackable & all inclusive!

All boxes are served with mini artisan roll, whipped butter & choice of cookie, brownie or piece of whole fruit

Blackened Chicken Caesar Wrap	\$12.30 per person
<i>Crisp romaine, blue cheese crumble, roma tomato, creamy garlic dressing</i>	
Mediterranean Sirloin Wrap	\$12.30 per person
<i>Provolone, roast vegetable, chipotle sauce, tomato, mixed greens & dilled cucumber salad, balsamic vinaigrette</i>	
Tuscan Vegetarian Pita	\$10.25 per person
<i>Fire grilled vegetable stuffed pita with garlic hummus and feta</i>	

Signature Lunch *(Minimum of 20 people)*

Included: artisan mini rolls with butter, freshly brewed gourmet coffee, decaf coffee & a selection of international teas

- *Choose two salads or choose one soup & one salad*
- *Choose one entrée*
- *Includes baker's pride dessert selection*

Hand Crafted Soups

- *Country chicken Noodle*
- *Creamy broccoli & cheddar*
- *Cream of mushroom*
- *Heart warming tomato*
- *Boston clam chowder*
- *Beef vegetable*
- *Classic french onion*

Salads

- *Farmer's market chopped with crisp vegetable & ranch*
- *Roasted garlic classic caesar with asiago crostini*
- *Strawberry, grilled asparagus & spring mix with balsamic*
- *Ancient grain quinoa, cashew & blueberry with mandarin vinaigrette*

Entrees

- *Pecan crusted chicken, brie & pear salsa, sundried tomato buttered penne, grilled asparagus & sweet pepper*
- *Layered pesto grilled portabello & eggplant, ancient grain quinoa & cranberry, browned walnut butter cauliflower*
- *Sea salt & cracked pepper alberta 6 oz striploin, baby potato, roasted root vegetables*
- *Argentine roast porkloin, chimichurri glazed apple, maple roasted sweet potato, seasonal vegetables*
- *Italian gnocchi & chorizo bolognese, garlic parmesan biscuits, charred peppers & asparagus*
- *Classic chicken, parmesan, spanish rice, seasonal vegetables*

Baker's Pride Dessert Selection

- *Red velvet*
- *Fresh fruit tray*
- *Decadent chocolate cake*
- *Italian tiramisu*

Buffet Style	\$21 per person
<i>Add additional entrée</i>	<i>\$5.10 per person</i>
<i>Add soup</i>	<i>\$4.10 per person</i>

Themed BBQ Packages

Can be ordered as buffet style for indoor events year round

Salads (Choose two)

- Chopped garden salad
- Country coleslaw
- Roast garlic caesar
- Peppercorn-chive pasta cheddar
- Jalapeno jack red potato salad

Hot Sides (Choose one of the combos)

- Corn on the cob & red potato wedges
- Stuffed chive & sour potato, & tuscan vegetable medley
- Honey baked beans, dilled baby carrots & peas, & cheddar corn bread biscuits

Accompaniments (Included)

- Mini artisan rolls & butter
- Baker's pride country style pie display

Entrees (Choose one)

- **Whiskey BBQ Pork Ribs Half rack** \$25.10 per person
- **Peppercorn New York Steak (6oz)**..... \$27.15 per person
- **Grilled jumbo Italian Smokies** \$19.00 per person
Sourdough loaf topped with sautéed pepper & onion medley
- **Cajun Dry Rubbed Chicken Breast Burger** \$20.00 per person
Served in an artisan kaiser with topping bar
- **BBQ CAB 6oz Sirloin Chuck Burgers & Grilled Veggie Burgers** \$20.00 per person
Served on an herb kaiser with topping bar

*Will BBQ onsite, weather permitting, for group with over 150 attendees



Themed Buffet Lunches *(Minimum of 15 people)*

Beef Taco or Chicken \$19.90 per person

Build your own delicious tacos!

- *Fajita seasoned beef , spicy pepper and onion blend, soft shelled tortillas*
- *Toppings include, tomato salsa, sour cream, guacamole, diced onion, tomato & lettuce*
- *Garden chopped salad with ranch*
- *Coconut cream pie*

Classic Chef's Chicken \$17.95 per person

- *Choose ranchers chipotle roast chicken or italian chicken, parmesan*
- *Wild parsley buttered linguine*
- *Spinach, strawberry & pecan toss with balsamic drizzle*
- *Fresh rolls*
- *Apple pie*

BYOB Beef Burger Bar \$16.95 per person

Build your own on herb kaiser with all the fixings'

- *Choose 6 oz. sirloin chuck burger*
- *Served with macaroni cheddar salad & garden chopped salad*
- *Rubbed jumbo potato wedges with ranch dip*
- *Chocolate cream pie*

Tuscan Baked Pasta \$17.95 per person

- *Classic vegetable lasagna and meatball marinara served with penne tossed in olive oil and fresh parsley*
- *Italian tomato romaine tossed with roast pepper vinaigrette*
- *Garlic parmesan sticks*
- *Lemon meringue pie*

Alberta Beef \$22.55 per person

- *Hand carved Alberta beef with mesquite onion gravy*
- *Roasted red potato wedges*
- *Honey carrots & peas*
- *Country coleslaw*
- *Fresh herb kaiser*
- *Apple pie*

Around the Corner Pub Lunch \$16.90 per person

Quick & comfortable favourites

- *Perogies & chorizo sausage with boneless ribs*
- *Chef's garlic Caesar Salad*
- *Stuffed chive & cheddar potato skins*
- *Chocolate Brownies*

Dinner Buffet *(Minimum of 25 people)*

Includes: artisan mini rolls with butter, freshly brewed gourmet coffee, decaf coffee & a selection of international teas

Salads *(Choose 3)*

- Farmer's market chopped with crisp vegetables & ranch
- Roasted garlic classic caesar with parmesan croutons
- Strawberry, grilled asparagus & greens with balsamic
- Ancient grain quinoa, pecan, blueberry with mandarin vinaigrette

Accompaniments *(Included)*

- Chef's seasonal vegetable medley
- Choose one of the following: roast herb potatoes, spanish wild rice blend or garlic mashed potatoes

Dessert *(Included)*

- Baker's Pride Dessert Display
- Seasonal fruit
- Sweet squares & delicate pastries
- Tarts
- Cakes

Regular Entrées *(Choose 1 regular entrée or 1 chef carved entrées)*

- Asiago & Almond Crusted Chicken, Roma Tomato Fresca \$24.60 per person
- Layered Pesto Grilled Portobello & Eggplant \$22.55 per person
- Sea Salt & Cracked Pepper Alberta Beef Round \$25.60 per person
- Chicken Parmesan \$24.60 per person
- Add second regular entrée choice \$6.15 per person

Chef Carved Entrées *(Choose 1 regular entrée or 1 chef carved entrées)*

- Alberta Roast Striploin, Horseradish Aioli \$38.95 per person
Mushroom sauce
- Sea Salt & Cracked Pepper Alberta Beef Round \$30.75 per person
- Traditional Roasted Turkey with all the Fixings' \$30.75 per person
Artisan stuffing, gravy
- Alberta Prime Rib \$43 per person
Montreal steak rub, yorkshire, red wine reduction
- Alberta Pork Loin \$30.75 per person
Blueberry & apple – cabernet sauvignon cream sauce

Baker's Pride Sweet Squares & Cakes \$27.65 half tray (18 pieces) | \$55.35 full tray (36 pieces)
Our baker's favorites, including brownies, chocolate & fruit cakes, & squares

Mama's Cookie Jar \$12.30 per dozen
Assorted flavors of fresh baked cookies

Cheesecake Lover's Delight \$22.55 half tray (8 pieces) | \$43 full tray (16 pieces)
Mini wedges of assorted cheesecake served with drizzled fruit coulis & chocolate sauce

Baker's Pride – A la Carte *(Minimum of two dozen per order)*

White & Dark Chocolate Strawberries \$19.55 per dozen

Cheesecake Minis \$29.75 per dozen
Assorted mini squares of decorated cheesecake bites

Delicate Éclairs \$24.60 per dozen
Assorted cream filled pastries with chocolate

Dessert Shooters \$26.65 per dozen
Assorted fruit coulis & sweet sauces layered & topped with colorful berries

Cakes *Available in the following flavors with simple in house decoration sold in multiples of (serves 12 - 16)* \$6.15 per slice

- **Tiramisu Mousse Cake** - Vanilla mocha cake with tiramisu mousse & liquor soaked lady fingers
- **Black Forest** - Kirsch flavored chocolate cake with real cream & cherry filling
- **Chocolate Fudge Extreme** - Layered with fudge covered with chocolate buttercream & ganache
- **Red Velvet** - Covered with cream cheese



Break Packages *(Minimum order of six guests per selection)*

- Tuscan Getaway** \$7.45 per person
Artisan baguette rounds & crackers accompany fresh basil bruschetta, cracked pepper brie, prosciutto & apple compote, honeyed melon fruit cocktail, bottled water
- Country Picnic** \$8.45 per person
Fresh fruit kabobs, cottage cheese, trail mix with dried fruit, crudités with buttermilk ranch dip, artisan baguette wedges with salad fillings (dill tuna, egg & chicken), pitchers of iced tea and lemonade

Break Enhancements A la Carte *(Minimum order of six guests per selection)*

- Assorted Cookies** \$1.30 each
- Rice Krispy Squares** \$2 each
- Freshly Baked Muffin** \$2 each
- Freshly baked sliced fruit & sweet breads** \$2 each
Including cinnamon swirl, banana, and lemon raspberry
- Tasty Grain Bars (baked in-house)** \$2 each
- Chips Individual Bags (assorted)** \$2 each

Grab Baskets *Suggested serving per basket (10 – 12 people)*

- Potato Chips (ripple)** \$10.25 per basket
- Healthy Trail Mix** \$12.30 per basket





Chilled Appetizers *(Minimum order of three dozen per selection)*

Smoked Salmon & Dill Tartar Cup	\$19.50 per dozen
<i>Micro greens, lemon, crisp caper</i>	
Spicy Thai Beef Hors D'oeuvres	\$19.50 per dozen
<i>Sour pickle tzatziki & iceberg shred</i>	
Chilled Cajun Crispy Shrimp	\$20.50 per dozen
<i>Tomato salsa</i>	
Peppered Prosciutto Crisps	\$17.40 per dozen
<i>Cilantro melon salsa</i>	
Seared New York Striploin	\$20.50 per dozen
<i>Cracked pepper & fresh herb dijon aioli on a crustini</i>	
Chilled Popcorn Shrimp Shooter	\$20.50 per dozen
<i>Spicy cocktail sauce</i>	
Savory Bruschetta on Baguette Crisps	\$16.40 per dozen
<i>Tomato basil with asiago</i>	

Warmed Appetizers *(Minimum order of three dozen per selection)*

Cheddar & Potato Perogie	\$16.40 per dozen
Cracked pepper & sea salt Seared Bacon Wrapped Scallop	\$20.50 per dozen
Classic Feta & Spinach Spanakopita	\$17.40 per dozen
<i>Tzatziki sauce</i>	
Marinated Citrus Chicken Skewer	\$19.50 per dozen
Asian Beef Skewer	\$19.50 per dozen
<i>Sesame soy marinate</i>	
Cracked pepper & sea salt Pub Style Chicken Wings	\$17.40 per dozen
Vegetable Spring Rolls	\$16.40 per dozen
<i>Ginger & wasabi remoulade</i>	
Deep Fried Mac & Cheese	\$16.40 per dozen
<i>Italian marinara dipping sauce</i>	
Crispy Torpedo Prawns	\$20.50 per dozen
<i>Wasabi tomato fresca</i>	
Mini Beef Wellingtons	\$19.50 per dozen
<i>Served with chive sour cream</i>	
Classic Maple BBQ Beef Meatballs	\$15.40 per dozen

Chef Inspired Platters *Suggested serving per platter (10 – 12 people)*

Seasonal Fresh Sliced Fruit	\$45 full platter \$24.60 half platter
<i>Tasteful selection of melons, pineapple & grapes</i>	
<i>Add greek yogurt (8 oz.)</i>\$5.15 half bowl
Bistro Cheese Tile	\$56 full platter \$29 half platter
<i>Chef's selection of local & imported cheese served with soft artisan baguette rounds & crisps</i>	
Chef's Seasonal Crudités	\$42 full platter \$21.50 half platter
<i>A fresh assortment of crisp garden vegetables served with classic roast onion dip</i>	
Tortilla Trio Taster	\$30.75 full platter \$15.40 half platter
<i>Cilantro guacamole, tomato fresca, accompanied by crisp tortilla chips</i>	
New York Deli	\$46 full platter \$26 half platter
<i>Assorted deli meats including black forest ham, smoked turkey, genoa salami & cured roast beef.</i>	
<i>Served with aged cheddar, monterey jack, sour pickles, kalamata olives, bold spicy mustard & artisan rolls</i>	





Each meal is a flat fee per person and includes a soup/ salad bar, sub/sandwich bar, a daily variety of hot entrées, desserts, beverages, and an assortment of healthy selections.

Rates Listed Below:

- Breakfast (7 am - 9 am) \$7.50
- Lunch (11 am - 1 pm) \$11.90
- Dinner (5 pm - 7 pm) \$14
- All three meals per day \$33.40

Please note that all food and beverage purchased in Elements Dining Café must be consumed in Elements Dining Café.

If you would like to pre-purchase coupons for meals in Elements Dining Café, you can do so by emailing conferenceservices@oldscollge.ca.

Elements Sample Weekly Menu

	Saturday	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday
Morning Features	French Toast, Sausage Patty, Sauteed Red Potato, Scrambled Eggs	Pancake, Ham, Hashbrown, Boiled Eggs	Waffles, Sausage Links, Shredded Hashbrown, Western Scrambled Eggs	French Toast, Bacon Hashbrown, Cheddar Scrambled Eggs	Chocolate Chip Pancake, Sausage Patty, Sauteed Red Potato, Boiled Eggs	Waffles, Ham, Hashbrown, Western Scrambled Eggs	Pancake, Fried Bolonga, Hashbrown, Cheese Omelete
Lunch Features	Cheese Burger, Vegetable Burger, Fries, Vegetable Sticks, Coleslaw, Nachos	Chicken Breast Burger, Fries, Vegetable Sticks, Coleslaw, Vegetable Burgers	BBQ Pulled Pork Sandwich, Vegetable Sticks, Coleslaw	Grilled Deli Turkey & Cheese Sandwich, Vegetable Sticks, Macaroni Salad	BBQ Western Burger, Fried Onions, Vegetable Burger, Vegetable Sticks, Coleslaw, Curly Fries	Italian Smokie Sandwich, Vegetable Sticks, Coleslaw, Potato Wedges	Cheese & Pepper Quesidilla, Ranch Tossed Salad, Salsa, Sour Cream, Nachos
	Sausage, Perogies, Fried Peppers, Fried Onions, Sour Cream, Salsa	Beef and Vegetable Stirfry, Fried Rice	Ground Beef and Potato Pie, Country Gravy, Salad	Sweet & Sour Pork Stirfry, Fried Noodles, Spring Roll	Indian Butter Chicken, Steamed Basmati Rice, Pita wedge	BBQ Jumbo Meatballs with Peppers & Onions, Potato Wedges	Battered Fish n' Chips, Coleslaw, Lemon, Tartar
	(2) Soup of the Day, always (1) Vegetable	(2) Soup of the Day, always (1) Vegetable	(2) Soup of the Day, always (1) Vegetable	(2) Soup of the Day, always (1) Vegetable	(2) Soup of the Day, always (1) Vegetable	(2) Soup of the Day, always (1) Vegetable	(2) Soup of the Day, always (1) Vegetable
Evening Features	Vegetarian Pizza	BBQ Chicken Pizza	Cheeseburger Pizza	Warm Garlic Bread Sticks	Tropical Pizza	Mozzarella and Mushroom Pizza	Pepperoni Pizza,
	Little Italy Pasta Bar, Pasta, Sauce, Garlic Sticks	Little Italy Pasta Bar, Pasta, Sauce, Garlic Sticks	Little Italy Pasta Bar, Pasta, Sauce, Garlic Sticks	Perogie Bar, Sour Cream, Fried Onions & Peppers	Little Italy Pasta Bar, Pasta, Sauce, Garlic Sticks	Beef Fajita Bar, Soft Taco's, Cheese, Peppers, Onions	Little Italy Pasta Bar, Pasta, Sauce, Garlic Sticks
	Ham & Scallop Potato Dinner, Fresh Grilled Broccoli	Roast Turkey, Whipped Potato, Corn	Honey Garlic Chicken Breast, Blackened Potato Hashbrown, Roasted Vegetable Blend	Cheese Lasagna, Wedge Potato, Roasted Vegetable	Marinated Inside Round Steak, Baked Potato, Fried Onions, Fresh Seasonal Vegetable - Fixins!	Cajun Pork Loin Chop, Red Potato Hashbrown, Green Beans	9 Cut Chicken BBQ, Rice Pilaf and Pei Blend



Drink Prices

- Domestic wine, beer & highballs \$5.50/Glass
- (Requested) premium beer, highballs & coolers \$6/Glass
- Bottled house red or white wine\$27/Bottle

Option 1 - Cash Bar *(Olds College to provide liquor)*

Bartender charges will be waived in the event bar sales exceed \$250.

If bar sales do not exceed \$250, bartender charges of \$35/hour will be applied (four hour minimum).

Option 2 - Host Bar *(Olds College to provide liquor)*

Costs to you are based upon how many drink tickets are received by the bar staff. Bartender charges will be waived in the event bar sales exceed \$250. If bar sales do not exceed \$250, ticket seller & bartender charges of \$35/hour will be applied (four hour minimum).

The following bartending staff is recommended based upon the number of attendees:

- 0 - 100 guests 1 Bartender
- 101 - 200 guests 2 Bartender
- 201 - 350 guests 2 Bartenders & 1 Ticket Seller
- 351 - 450 guests 3 Bartenders & 1 Ticket Seller

Corkage

You may have wine on the table, as per Alberta Gaming & Liquor Commission standards the bottles must be uncorked. The cost to uncork a bottle of wine is \$5.00 + 5% GST per bottle. All wine that is placed on the table will be charged back to the client and cannot be re-corked. The cost of wine per bottle is \$27.00 + 5% GST through Chartwells. All liquor, including wine for the tables and any special liquor requests must be purchased through Chartwells.

Special Events: Clients are invited to create and place a special ticket on the tables for a bottle of wine. Guests can bring their ticket up to the bar to redeem it for a bottle of wine. The corkage fee applies to any bottle of wine opened.





Jan 22, 2018



Contact us

Conference & Event Services

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Experience more: oldscollege.ca/conferenceservices