



For Moments That Matter

Banquet Package 2010

Banquet Menu 2010



Golf

Spa

Marina

Conference

Weddings

Dining

1-800-465-9077 ext. 253

www.thecranberryresort.com



For Moments That Matter

Banquet Package 2010

Breakfast Menu

The Following are offered as part of our Silver, Gold and Platinum Packages.

Continental Breakfast Buffet

Presented in your choice of meeting room

- Fair trade coffee
- Decaf
- Tea (Specialty)
- Assorted chilled juices
- Assorted muffins
- Assorted cereals
- Mini croissants
- Granola bar
- Yogurt
- Whole Fresh Fruit

Full Breakfast Buffet

Served in the Courtyard Bistro for groups fewer than 20 people.
Presented in your choice of meeting room for groups of 20 people or greater.

- Fair trade coffee
- Decaf
- Tea (specialty)
- Assorted chilled juices
- Assorted fruit Danishes
- Assorted muffins
- Assorted cereals
- Chef's choice of Pancakes and/or French toast and/or Waffles
- Fruit salad
- Whole fresh fruit
- Toast *with fruit preserves*
- Scrambled eggs
- Bacon
- Sausage

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Coffee Breaks

Silver

Fair trade coffee
Decaf
Tea (specialty)
Dasani bottled water
Assorted chilled juices
Morning: Chef's selection of pastries
Afternoon: Chef's selection of sweet squares **or** cookies

Gold

Fair trade coffee
Decaf
Tea (specialty)
Dasani bottled water
Assorted chilled juices
Assorted chilled sodas
Choice of hot chocolate or sweetened sun tea
Morning: Chef's selection of pastries
Afternoon: Chef's selection of sweet squares **or** cookies
Fresh whole fruit

Platinum

Fair trade coffee
Decaf
Tea (specialty)
Bottled sparkling and still mineral waters
Assorted chilled juices
Assorted chilled sodas
Choice of hot chocolate or sweetened sun tea
Morning: Chef's selection of pastries
Afternoon: Chef's selection of sweet squares **or** cookies
Fresh whole fruit

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Themed Coffee Breaks

Minimum of 10 people

Euro Break

Add to any package for \$5pp per break

Fair trade coffee

Decaf

Tea (specialty)

Bottled sparkling and still waters

Mini croissants & crostini

Platter of brie, prosciutto, melon and olives

Chocolate Lovers Break

Add to any package for \$5pp per break

Fair trade coffee

Decaf

Tea (specialty)

Bottled sparkling and still waters

Chocolate fountain *with pieces of fresh cut fruit, marshmallows, pretzels and brownies*

Spa Break

Add to any package for \$5pp per break

Fair trade coffee

Decaf

Tea (specialty)

Bottled sparkling and still waters

Chilled pomegranate and cranberry juice

Probiotic yogurt

Ginseng infused fresh cut fruit

Crudités platter

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BBQ Meals

All BBQ Meals can be served in your location of choice – for groups of 15 people or greater
Groups of fewer than 15 can dine in the Courtyard Bistro

Silver

Sweetened sun tea and lemonade
Tortilla chips and Salsa
Potato Salad and coleslaw
All beef jumbo hot dogs
All beef hamburgers
Veggie burgers
Mixed berry cheesecake

Gold

Sweetened sun tea and lemonade
Tortilla chips and salsa
Classic Caesar salad
Mixed green salad *with cranberry vinaigrette*
Corn on the cob
Baked potato
Premium Italian sausages
BBQ glazed chicken breasts
BBQ vegetable skewers
Key lime or lemon meringue pie

Platinum

Sweetened sun tea and lemonade
Tortilla chips and salsa
Spring bean salad *with Italian red wine vinaigrette*
Pasta salad *with grilled vegetables*
Corn on the cob
Citrus glazed Atlantic salmon
New York striploin
Baked Potato
Tomato au gratin
Seasonal fruit pies

Condiment Selection

Mustard, Ketchup, Relish
Pickles, Onions, Tomatoes
Mayonnaise, Hot sauce, BBQ sauce

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Boxed Lunches

Silver Package

Choice of two
Ham and cheese
Turkey and cheese
Roast Beef and horseradish mayonnaise
Herbed cream cheese and cucumber
Whole fruit
Freshly baked cookie
Canned pop

Gold Package

Choice of two
Ham and cheese
Turkey and cheese
Roast Beef and horseradish mayonnaise
Herbed cream cheese and cucumber
Whole fruit
Freshly baked cookie
Canned pop
Served with an individual size bag of chips and vegetable sticks

Platinum Package

Choice of two
Ham and cheese
Turkey and cheese
Roast Beef and horseradish mayonnaise
Herbed cream cheese and cucumber
Whole fruit
Freshly baked cookie
Canned pop
Served with an individual size bag of chips, yogurt, vegetable sticks and granola bar

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Lunch Buffet

All Lunch Buffets can be served in your location of choice – for groups of 15 people or greater
Groups of fewer than 15 can dine in the Courtyard Bistro

Silver Package

1st Course

Choice of one

Served with artisan rolls and butter

Cranberry salad *with red onion, roma tomato, mandarin orange, fennel, cranberry vinaigrette*

Classic Caesar salad

Pasta salad

Potato salad

2nd Course

Choice of one

Cranberry's Sandwich Buffet

*Includes Artisan breads and wraps, Genoa salami, pastrami,
black forest ham, smoked turkey, cucumber and herbed cream cheese*

Or

Vegetarian Lasagne

with spinach, mozzarella cheese, cream sauce, parmesan cheese

3rd Course

Choice of one

Fruit *with honey minted yogurt*

Fruit pies *with crème chantilly*

Assorted dessert squares

Butter tart, Nanaimo bar, carrot cake, brownie

Served with fair trade coffee, decaf, tea (specialty), assorted canned sodas and assorted
canned juice

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Lunch Buffet

Gold Package

All Lunch Buffets can be served in your location of choice – for groups of 15 people or greater
Groups of fewer than 15 can dine in the Courtyard Bistro

1st Course

Choice of two

Served with Artisan Rolls and Butter

Cranberry salad *with red onion, roma tomato, mandarin orange, fennel, cranberry vinaigrette*
Classic Caesar salad
Pasta Salad
Potato salad

2nd Course

Choice of one

Chicken Fajita Buffet *with grilled peppers, Mexican rice, salsa and sour cream*
Thai pork stir fry *with jasmine rice and Thai Spices*
Chicken cacciatore *with pasta and vegetables*
South Asian soy chicken curry *with basmati rice and vegetables*
Beef stroganoff *with buttered egg noodles*

3rd Course

Choice of one

Fruit and cake platter
Fruit pies *with crème chantilly*
Key lime pie

Served with fair trade coffee, decaf, tea (specialty), assorted canned sodas and assorted
canned juice

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Lunch Buffet

Platinum Package

All Lunch Buffets can be served in your location of choice – for groups of 15 people or greater
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1st Course

Choice of two

Served with artisan rolls and butter

Cranberry salad *with red onion, roma tomato, mandarin orange, fennel, cranberry vinaigrette*

Classic Caesar salad

Pasta salad

Potato salad

2nd Course

Choice of one

Seafood florentine lasagne

with baby shrimp, salmon, spinach, cream sauce, mozzarella cheese, parmesan cheese

Merlot demi roasted pork loin *with mashed potato and seasonal vegetable*

Beef teriyaki *with jasmine rice, onions, and peppers*

Breaded chicken schnitzel style

with mushroom cream sauce, mini red roasted potato and seasonal vegetables

3rd Course

Choice of one

Fresh fruit & cake platter

Tuxedo cake

Warm berry crisp

Served with fair trade coffee, decaf, tea (specialty), assorted canned sodas and assorted
canned juice

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Plated Lunch

All Plated Lunches can be served in your location of choice – for groups of 15 people or greater
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Silver Package

1st Course

Choice of one soup or salad

Served with artisan rolls and butter

Chef's Soup of the Day
Classic Caesar salad
Cranberry Salad

2nd Course

Choice of one

Tricolour fusilli
with chicken
South Asian Curry
pork or soy alternative

Enhance your Lunch

Add a second soup or salad \$2pp

3rd Course

Choice of one

Tuxedo cake
Signature Crepe
with apples, caramel and cranberry

Gold Package

1st Course

Choice of one soup or salad

Served with artisan rolls and butter

Chef's Soup of the Day
Classic Caesar salad
Cranberry Salad

2nd Course

Choice of one

Spanish Paella
with Shrimp, chicken and sausage
Thai stir fry
pork or soy alternative
Asian Prime Rib Salad
with iceberg and romaine lettuce and guava sesame
dressing
Vegetarian Lasagne
with spinach, mozzarella cheese, cream sauce,
parmesan cheese

3rd Course

Choice of one

Cheesecake with mixed berry compote
Signature Crepe
with apples, caramel and cranberry

Served with fair trade coffee, decaf, tea (specialty), assorted canned sodas and assorted
canned juice

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For Moments That Matter

Banquet Package 2010

Plated Lunch

All Plated Lunches can be served in your location of choice – for groups of 15 people or greater
Groups of fewer than 15 can dine in the Courtyard Bistro

Platinum Package

1st Course

Choice of one

Served with Artisan Rolls and Butter

Three mushroom soup *with truffle essence*

Jumbo shrimp jump *sautéed au beurre blanc with crostini*

Cranberry Salad *with roma tomatoes, fennel, mandarin oranges, red onions and Cranberry vinaigrette*

2nd Course

Choice of one

Merlot demi roasted pork loin *with mashed potato and seasonal vegetable*

Pan roasted herb crusted salmon *with citrus cream and puff pastry served on a bed of jasmine rice*

Chicken supreme *with white wine and mushroom au jus, with mini red potatoes and seasonal vegetables*

3rd Course

Choice of one

Fresh fruit & cake platter

Signature Crepe *with apples, caramel and cranberry*

Chocolate Cheesecake

Served with fair trade coffee, decaf, tea (specialty), assorted canned sodas and assorted
canned juice

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For Moments That Matter

Banquet Package 2010

Plated Dinner

All Plated Dinners can be served in your location of choice – for groups of 15 people or greater
Groups of fewer than 15 can dine in the Courtyard Bistro

Silver Package

1st Course

Choice of one

Served with artisan rolls and butter

Portobello Mushroom au Gratin *stuffed with tomato and fresh mozzarella and Herbes de Provence*
Cranberry salad *with roma tomatoes, fennel, mandarin oranges, red onions and cranberry vinaigrette*

2nd Course

Choice of one

Roast pork loin *with kalamata olive tapenade, Yukon gold mashed potatoes, and seasonal vegetables*
Pan roasted herb crusted salmon *with citrus cream and puff pastry served on a bed of jasmine rice*
Tricolore fusilli pesto *with chicken, roasted red peppers, basil pesto and a rose cream sauce*

3rd Course

Choice of one

Vanilla bean custard *with puff pastry*
Lemon tart
Signature Crepe *with apples, caramel and cranberry*

Served with fair trade coffee, decaf, tea (specialty)

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Plated Dinner

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Groups of fewer than 15 can dine in the Courtyard Bistro

Gold Package

1st Course

Choice of one

Served with artisan rolls and butter

Three mushroom soup *with truffle essence*

Jumbo shrimp jump *sautéed au beurre blanc with crostini*

Cranberry salad *with roma tomatoes, fennel, mandarin oranges, red onions and cranberry vinaigrette*

Classic Caesar salad

2nd Course

Choice of one

Grain-fed natural chicken supreme *stuffed with herbed butter and parmesan cheese*

Salmon wellington filet *napped with citrus cream, crowned with flaky puff pastry*

Linguini *with tiger shrimps and clams flash sautéed and a rosé sauce*

AAA New York Striploin Steak *with green peppercorn sauce*

3rd Course

Choice of one

Tuxedo cake

Cheesecake *with fresh berry compote*

Signature Crepe *with apples, caramel and cranberries*

Cranberry's own Crème Brule

Served with fair trade coffee, decaf, tea (specialty)

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Plated Dinner

All Plated Dinners can be served in your location of choice – for groups of 15 people or greater
Groups of fewer than 15 can dine in the Courtyard Bistro

Platinum Package

1st Course

Choice of two

Served with artisan rolls and butter

Three mushroom soup *with truffle essence*

Jumbo shrimp jump *sautéed au beurre blanc with crostini*

Cranberry salad *with roma tomatoes, fennel, mandarin oranges, red onions and cranberry vinaigrette*

Classic Caesar salad

2nd Course

Choice of one

Grain-fed natural chicken supreme stuffed *with herbed goat cheese and cranberries*

Salmon wellington filet napped with citrus cream, crowned with flaky puff pastry

Seafood linguini aglio olio *with salmon, P.E.I mussels, tiger shrimps and clams flash sautéed*

Petit chateau rib steak and rock lobster tail *with drawn lemon butter*

3rd Course

Choice of one

Tuxedo cake

Cheesecake *with fresh berry compote*

Signature Crepe *with apples, caramel and cranberries*

Cranberry's own crème brule

Served with fair trade coffee, decaf, tea (specialty)

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Dinner Buffet

Minimum 25 guests

(if not met surcharge will apply)

Silver Package

1st Course

Choice of two

Served with artisan rolls and butter

Cranberry salad *with red onion, Roma tomato, mandarin orange, fennel, cranberry vinaigrette*

Classic Caesar salad

Pasta salad

2nd Course

Choice of Two

Chicken breast stuffed *with goat cheese and asparagus with a balsamic sauce*

Salmon wellington *with white wine cream sauce and capers*

Maple glazed pork loin

Accompaniments of roasted potatoes or rice and seasonal vegetables

3rd Course

Fresh fruit platter

Assorted squares

Served with fair trade coffee, decaf, tea (specialty)

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For Moments That Matter

Banquet Package 2010

Dinner Buffet

Minimum 25 guests

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Gold Package

1st Course

Choice of two

Served with artisan rolls and butter

Mesculin mix *served with marinated cucumbers, cherry tomatoes, julienne carrots and two dressings*

Pasta salad *with grilled vegetable, boconcinni, pancetta and basil pesto*

Yukon gold potato salad *with double smoked bacon and pommery mustard*

Wild and brown rice pilaf *with dried fruits and hazelnuts*

Marinated mushroom salad *with artichokes and capsicum peppers*

Potato and Selection

Choice of one

Oven roasted potato *with herbs*

Buttered American rice *with mixed vegetables & Sultanas*

2nd Course

Choice of two

Alberta beef striploin *with roasted shallots and red wine reduction*

Lemon thyme chicken breast *with a light herb sauce*

Soya glazed Atlantic salmon *garnished with fresh scallions*

Cioppino- scallops, prawns, PEI mussels, white fish *in a white wine, saffron-tomato broth +\$5.00*

Served with market fresh seasoned vegetables

3rd Course

Chef's selection of assorted cakes and pastries

Served with fair trade coffee, decaf, tea (specialty)

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For Moments That Matter

Banquet Package 2010

Dinner Buffet

Minimum 25 guests

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Platinum Package

1st Course Choice of three

Served with artisan rolls and butter

Mesculin mix *served with marinated cucumbers, cherry tomatoes, julienne carrots and two dressings*

Pasta salad *with grilled vegetable, boconcinni, pancetta and basil pesto*

Yukon gold potato salad *with double smoked bacon and pommery mustard*

Wild and brown rice pilaf *with dried fruits and hazelnuts*

Marinated mushroom salad *with artichokes and capsicum peppers*

Pasta Choice of one

Vegetarian lasagne

Penne pasta *with vine-ripened tomato cream sauce*

Mushroom tortellini *in a presto cream sauce*

Potato Selection Choice of one

Oven roasted potato with herbs

Mashed Potato

Buttered American rice *with mix vegetables & Sultanas*

3rd Course Choice of two

Alberta beef striploin *with roasted shallots and red wine reduction*

Lemon thyme chicken breast *with a light herb sauce*

Soya glazed Atlantic salmon *garnished with fresh scallions*

Cioppino- scallops, prawns, PEI mussels, white fish *in a white wine, saffron-tomato broth +\$5.00*

Served with market fresh seasoned vegetables

Dessert Menu

Chef's selection of assorted cakes and pastries

Served with fair trade coffee, decaf, tea (specialty)

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Canapés and Hors D'oeuvres

Minimum order of two dozen per item

- Feta, spinach and rosemary stuffed phyllo
- Cold smoked salmon, crème sur on rye toast
- Shrimp cocktail barquette
- Bruschetta on crusty bread
- Blue cheese quiche tartletes
- Chorizo pastry rolls
- Teriyaki chicken skewers with toasted sesame seeds
- Brandy infused chicken liver pate on crostini
- Garlic buttered escargot in puff pastry
- Smoked chicken mousse stuffed mushroom caps
- Teriyaki turkey burger squares

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Group Platters

Finger Sandwich Platter

Triangle cut sandwich tray with *Chef's homemade fillings on white and whole wheat bread*
Including egg salad, tuna salad, chicken salad, cucumber and cream cheese
25 piece platter

Crudités Platter

Assorted raw vegetables *with herb dip*
Serves 25 persons

Seasonal Fruit Platter

Sliced fresh fruit selections
Serves 25 persons

Domestic Cheese and Cracker Mirror

Assorted cheese and crackers
Serves 25 persons

Treats

Cookies and squares
Chef's selection of cakes and pastries
Basket of potato chips
Basket of pretzels
Basket of nachos and salsa

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Chef's Carving Stations

Whole Prime Rib of Beef

Served with Yorkshire pudding, horseradish, mustard and au jus (serves approx. 35 – 40)

Ham

Maple glazed with dried fruits and mustards (serves approx. 35 – 40)

Roast Pork Loin

With dried fruit served with mustards (Serves approx. 30 – 35)

Turkey Breast

With apple sage stuffing (serves approx. 30 – 35)

Pasta Station

*Build your own vegetarian pasta using our Chef's selection of fresh vegetables
Includes our homemade tomato and rosè pasta sauces*

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Reception Mirrors

All offerings are based on 3 – 4 pieces per person

All platters serve a maximum of 25 people

Smoked Salmon

Cold smoked lox potted *with cream cheese and dill served with crostini and traditional garnishes*

Char-Grilled Vegetables

Marinated grilled vegetables *served with crusty Italian breads*

International Cheese Mirror

Artisan and farmhouse cheeses of France, Quebec and British Columbia
served with roasted nuts and diced fruit

International Meat Mirror

Smoked turkey, pastrami, salami, roast peppered beef sliced and arranged
with assorted pickles and olives

Sushi Rolls

Assorted crab and vegetarian maki rolls

Whole Poached Salmon Platter

Served with calamari and mussels

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