



KIMBERLEY

CONFERENCE CENTRE

Phone: (250) 427-6745 Email: events@skikimberley.com

Menu Options

EVENTS

Whether your event is a conference, learning opportunity or celebration, the centre offers an array of rooms to accommodate both large gatherings and small intimate parties. We host a variety of events including trade shows, meetings, retreats, conferences, social gatherings, reunions, fundraisers, holiday parties, and weddings.

SERVICE

Our friendly staff is trained to take care of the details so you don't have to. We listen. We communicate. We follow through.

FOOD

25 guest is the minimum number for catered services, if less than 25; additional charges may apply. Please inquirer about our menu which caterers to groups under 25.

The menu is designed to be both flexible and affordable. We prepare an infusion of fresh seasonal ingredients when available offered in plated and buffet service as well as bagged or box lunches for those on the go!

Please note: The Vegetable Lasagna's option will feed 50+ guests, if less than 50 guest a Tortellini will be substituted. Maximum number for plated dinner services is 225 guests.

We would be pleased to expand our menu should your needs require us to do so. It would be our pleasure to discuss or provide any special menu recommendations. Our event planner can help you with selections and quantities, and our chef would enjoy your input on menu development to satisfy your menu needs.

Weddings

Celebrate your special day with fine food, friends and family – all set against one of the most beautiful backdrops in Canada. Located on the edge of the Kimberley Alpine Resort with views of the mountains, the Kimberley Conference is the perfect setting for a memorable wedding.

Any one of our premier rooms can set the stage for an intimate celebration or a large extravagant affair. Just imagine saying your vows, sipping champagne or dancing the night away under soaring ceilings and against magnificent windows that offer mountain vistas.

Add tantalizing cuisine made from fresh, local and seasonal ingredients with great service from a team of professionals, and your wedding day will simply be unforgettable. At the Kimberley Conference & Athlete Training Centre, no detail is too small and no request is too big.

*Due to the fluctuation in meat pricing there may be an increase by 3% to the menu price.
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Effective April 22, 2019*



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Coffee/tea stations are included with all Plated and/or Buffet Services Entree's

Breakfast

Continental Buffet

Orange, apple and grapefruit juices, Freshly baked muffins, Danishes, croissants, seasonal fruit, yogurt and granola served with Whipped butter and preserves.

\$11.95 per person (add oatmeal for \$1.25)

Morning Buffet

Orange, apple and grapefruit juices

Scrambled eggs, bacon and sausages, hash brown potato, freshly baked muffins, danish, Seasonal fruit, yogurt and granola served with whipped butter and preserves

\$16.95 per person

Mountain Buffet Brunch

Orange, Apple and Grapefruit Juices

Eggs Benny served with choice of one: Back Bacon, Spinach or Smoke Salmon. Scrambled Eggs or Quiche, Sausage Strudel in puff dough pastry, Baked Ham in Hoisin Mandarin sauce, Bacon, Shredded Potatoes, Huckleberry Salad, Chicken Breast with Peach Salsa, Waffle Station with assorted condiments, Chocolate Fondue with Seasonal Fruit and Banana Bread, Yogurt and Granola, Assorted Pastries, Tarts and Mousse

\$19.95 per person (40 person minimum)

(Breakfast before 10am Remove Chicken with Peach Salsa & Salad, volume of other items will be increased)

Breakfast Accompaniments

<i>Oatmeal</i>	<i>\$3.00 per person</i>
<i>Assorted cereals with milk</i>	<i>\$3.00 per person</i>
<i>Sliced seasonal fresh fruit</i>	<i>\$5.00 per person</i>
<i>Breakfast bagel station</i>	<i>\$5.00 per person</i>
<i>Omelette station</i>	<i>\$5.00 per person</i>
<i>Muffins</i>	<i>\$3.25 each</i>

Coffee Break

Coffee

Freshly brewed Starbuck's

\$2.25 per guest per break, table serve.

or

\$39.95 per gallon/3.75 litre (serves 20 cups)

or

\$21.95 per air pot (air pot serves about 10 cups)

**Hot Water/Tea assortment included with all of the above*

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Hydration Station

To minimize any single-use plastic bottles which may end up in landfills or take more energy to recycle into reusable plastic, we recommend our hydration station which will offer your guests refreshing all natural water (fresh cut lemon or lime or cucumber is available) either by the pitcher on the table or in pitchers at the station; \$0.75 per person service. A full selection of juice is also available.

Cold Beverages

(charged on consumption basis)

Soft drinks and bottled water; single serve \$2.95 each

Assorted fruit juice or sparkling water, or bottled ice tea or lemonade; single serve \$2.95 each

Assorted Powerade or Vitamin water bottles; \$4.00 each

Ice tea or lemonade; \$12.95 per pitcher (serves 6-7 glasses)

Break Treats

Minimum numbers are 10 guests

Take 5

Cookies & Squares

\$3.95 per person

Take 10

Granola Bars, Fruit Yogurts, Seasonal Fruit

\$6.95 per person

Take 15

Muffins, Seasonal Fruit

\$6.95 per person

Mid-Way

A Selection of Cookies, Cheese, Grapes, Muffins, and Cake Squares

\$8.95 per person

Healthy Break

Cubed Fresh Fruit, Garden Vegetables with Dip, Granola Bars, Banana Bread, Croissants, Muffins and Bagels with Cream Cheese

\$11.95 per person

Chocolate Lovers Break

Chocolate Granola Bars, White and Dark Chocolate Covered Fruit Skewers, Brownies, Chocolate Croissants and Chocolate Chunk Cookies

\$12.95 per person

***All break items available only till 4pm**

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Buffet Lunch Options

Working Lunch

Build your own Sandwiches to Include; Smoked Turkey, Black Forest Ham, Pastrami, Roast Beef and Egg Salad Served with Breads. A Selection of Condiments Served with Potato Salad, Mixed Garden Green Salad, and Assorted Fresh Baked Cookies and Pastries.

\$14.95 per person (add soup for \$1.95)

The Market

Fresh roasted Beef, Assorted Deli Meats, Turkey Breast, Cold roasted chicken platter, Tuna and Egg Salad, with a Variety of Garden Fixings, Canadian and European Cheeses, Cranberry Sauce, Mustards, Horseradish and Mayonnaise, Potato Salad, Garden Greens, House Dressings, Relish platter and an assortment of locally Baked Buns and Rolls, includes Chefs Soup and an Assortment of Pies and Squares.

\$18.95 per person

Hot Lunch

Beeffalo Stew, roasted corn chowder, Clam or Seafood chowder served with fresh rolls, Crudité and three salad choices. Served with assorted cake and fruit platter.

\$19.95 per person

Mexican Buffet

Spicy chicken, beef with Sautéed peppers and onions, Spicy rice,
Served with soft and hard tortilla shells,
Corn and black Bean salad, mixed greens with assorted dressings
Includes cheese, salsa sour cream, guacamole,
jalapenos, onions, lettuce.
Churros and Fruit Platter
\$18.95 per person

Beef Stroganoff

Served with egg noodles
Two salads (from salad options), crudite, and fresh buns.
Assortment of pies, fruit platter
\$19.95 per person

Vietnamese Pho *

**Minimum numbers are 40 guests*

(Build your own soup)

Pho broth served with selection of fresh cooked vegetables, shrimp, chicken, beef, and rice noodles
Accompanied by assorted flat breads with vegetable, meat and cheese toppings.

Served with assorted cookies and seasonal fruit platter

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Italian Pasta Buffet

Pasta served with bolognaise and chicken alfredo sauces.

Includes your choice of

Vegetable lasagna or cheese tortellini and garlic toast

Choose two of the following

Caesar salad, Huckleberry salad,

Tomato Bocconcini cheese salad or roasted anti-pasto salad

Tiramisu and Fresh fruit salad

\$19.95 per person

Greek Buffet

Chicken Souvolaki

Greek style marinated chicken

Vegetable mousaka served with pita bread

Greek salad, green salad, tabouli,

Hummus, tzatziki sauce.

Served with red onion, romaine and roma tomato

Assorted cream cakes and fresh baked cookies

\$20.95 per person

Salad Options

Buffet Enhancements

(add \$1.00 per person for each additional salad)

Asparagus salad

Marinated mushroom salad

Yukon gold potato salad

Seafood & red Thai curry bow tie pasta salad

Spinach salad

Spaghetti Squash salad

Greek salad

Tabouli salad

Wild Rice & barley salad

Huckleberry salad (seasonal)

Caesar salad

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Dinner Buffets

Carved prime rib of AAA Alberta beef

With selected mustards and horseradish
\$33.95 per person

Carved tenderloin of AAA Alberta beef

Slow roasted with fine herb butter
Served with a peppercorn Jus
\$35.95 per person

Blackened pork tenderloin

With mango peach salsa
\$27.95 per person

Pork loin buffet

Served with your choice of
Fruit Sauce or Pecan Plum Chutney
Chicken with adobe sauce and barley risotto
\$27.95 per person

Classic Chicken & Ribs

Slow Roasted and Smothered in BBQ Sauce
\$28.95 per person

Oven Roasted Chicken

Wild Mushrooms
\$26.95 per person

Included in your buffet:

Your choice of one of the following **Entree's**;

Choice of One: Vegetarian Cheese & Spinach Lasagne or Broiled Chicken in peach salsa

Choice of one: Oven roasted, mashed potatoes or wild rice blend.

Choice of two salads: Mixed green salad with house dressings, Caesar salad or Mediterranean salad

Chef's vegetable medley,

Assorted buns with butter

Included with a buffet

Assorted cakes & seasonal pies, fruit platter

Add marinated salmon fillet for \$2.50 per guest

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Plated Service

Includes Salad and Dessert

Prime rib

AAA slow roasted prime rib of beef
6 oz. Portion Served with a Red Wine Au Jus
Duchesse potatoes or oven roasted and bouquetiere of seasonal vegetables
\$38.95 per person

Surf & Turf

Prime rib with blackened prawns
With dauphinoise potatoes and seasonal vegetables
Madagascar peppercorn sauce
\$40.95 per person

Pecan honey crusted trout fillet

With brown butter caper sauce
Served with rice timbale and vegetables
\$29.95 per person

Duo of tenderloin

AAA Beef and bison tenderloins
Served with mashed potatoes
Infused with pancetta and cracked pepper
Accompanied by a bouquiere of seasonal vegetables
\$41.95 per person

Pork Tenderloin

Blackened pork tenderloin
Served with peach and mango salsa
Wild rice, sautéed red onions, and peppers
\$31.95 per person

Traditional Turkey Dinner

Slow roasted turkey
Yukon gold mashed potatoes
Dressing and seasonal vegetable
Served with rich turkey gravy and cranberries
\$32.95 per person

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Vegetarian

Vegetable ragu stuffed Portobello's
Served with roasted yam wedges and wilted spinach
Drizzled with a balsamic reduction
\$29.95 per person

Halibut

Market Price

The following appetizer starters may be added to any entrée for an additional \$5.00 per person:

Seafood appetizer, chicken or beef consommé soup or cream of wild mushroom en Croute.

These menu items are only sold when a dinner banquet has been provided earlier in the evening.

If group wants any of these menu choices with no dinner, an additional fee p/p is added to the prices below.

Midnight Snacks

(Prices are per person and include Coffee & Tea)

Midnight A

Selection of sliced deli meats
Domestic cheese tray
Assorted pickles
Fresh baked buns
\$8.95 per person

Midnight B

Selection of sliced deli meats
Crisp fresh crudités with ranch dip
Domestic cheese tray
Assorted pickles & Fresh baked buns
Devilled eggs, Dessert squares
\$11.95 per person

Midnight C

Fresh crisp crudités served with ranch dip
Vegetarian thin crust pizza
Hawaiian thin crust pizza
Pepperoni thin crust pizza
Assorted cookies & squares
\$14.95 per person

Midnight D

Fresh crisp crudités served with ranch dip
Pork & Beef Sliders
Gourmet macaroni & cheese
Assorted cookies & squares
\$11.95 per person

**Midnight snacks are available with the purchase of dinner entrées.
If you want to purchase as an appetizer additional charges may apply.**

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Trays and platters (prices are per person)

European and domestic cheese tray with crackers - \$ 7.95

Canadian cheese tray with crackers – \$6.95

Seasonal fruit trays - \$3.95

Crisp fresh crudités with cool ranch dip - \$2.95

Assorted mini-sandwiches -\$ 6.95

Baked Brie topped with jalapeno jelly and sundried cranberries with baked naan - \$120.00 (serves 50 guests)

Gravlox platter with cream cheese, cappers, diced red onion, and lemon wedges - \$80.00 (serves guests)

Please note: Gravlox is a special order item and require a minimum of 2 weeks notice to special order

Combos

(minimum 30 guests required and Combo A is the minimum food order for Bar Service)

Combo A

Spinach dip with pita chips

Crisp fresh crudités with ranch dip

Honey garlic meatballs

Thai chicken satays

\$12.95 per person

Combo B

Canadian cheese tray with assorted crackers

Crisp Fresh crudités with ranch dip

Mushroom cheese phyllo bites

Mini egg rolls

Thai chicken satays

Blackened pork tenderloin with peach salsa and baguette slices

\$15.95 per person

Combo C

Crisp fresh crudités with ranch dip

Brie baked with jalapeno cranberry

Canadian cheese tray

Pepper tortilla rolls

Fresh seasonal fruit tray

Blackened pork tenderloin with peach salsa served with baguette slices

Thai chicken satays

Honey garlic meatballs

\$22.95 per person

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Combo D

**This Combo requires 2 weeks notice*

Shrimp with spicy chilli rice balls
Fried boccocini wrapped in prosciutto
Smoked salmon rose canapés
Thai chicken satays
Mushroom cheese stuffed phyllo bites
Crisp fresh crudités with ranch dip
Brie backed with jalapeno cranberry
Fine cheese assortment
Blackened pork tenderloin with peach salsa served with baguette slices
Carved roasted Alberta beef sliced into cocktail rolls with dijon and horseradish
Callebaut chocolate dipped fruit skewers
\$28.95 per person

THE BAR

Prices listed include ice, glasses, mix and garnishes. Consumption will be charged on a per drink basis. A bartender charge of \$25.00 per hour (for a minimum of four hours) will be applied if total bar sales do not exceed \$250.00.

Beverages & Prices (prices include 10% liquor tax)

Highball ~ Standard (1 oz)	\$5.45
Cocktails ~ Standard (1 oz)	\$6.41
Domestic Beer	\$5.45
Import Beer	\$6.88
Shots	\$6.41
House Wine (by the Glass)	\$7.60
Soft Drinks	\$2.95
Juice	\$3.35

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Wine by the Bottle (prices include 10% liquor tax)

British Columbia VQA

Prospect Winery

Reds

Merlot Cabernet Blend	\$30.80
Merlot	\$30.80
Shiraz	\$30.80

Whites

Pinot Grigio	\$30.80
Sauvignon Blanc	\$30.80
Chardonnay	\$30.80
Unoaked Chardonnay	\$30.80

Diabolical Red	\$37.00
Diabolical White	\$37.00

Mission Hills VQA

Mission Hills Five Vineyard Cabernet Merlot	\$41.80
Mission Hills Five Vineyard Pinot Grigio	\$41.80
Mission Hill Reserve Cabernet Sauvignon	\$69.30
Mission Hill Reserve Shiraz	\$69.30
Mission Hill Reserve Chardonnay	\$58.30

Argentina

Donna Paula Los Cardos Malbec	\$37.40
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France

Chateauneuf du Pape	\$110.00
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Chile

Santa Rita – Sauvignon Blanc	\$37.00
Santa Rita – Cabernet Sauvignon	\$37.00

Wine selection can vary from event to event; we would like to offer our services in helping you select the most appropriate wine for your special celebration. If available in BC we can find your favourite winery or pair with the food the products we are familiar with to enhance your experience, either from our stock or with the appropriate time, we can order it in.

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