
2026 CATERING PACKAGE



306.663.4653

elkridgeresort.com | events.elkridgeresort.ca | elkridgeweddings.com



ESCAPE TO NATURE TO HOST YOUR NEXT EVENT.

Amid the beauty of the boreal forest, Elk Ridge Resort offers versatile venues for meetings, golf tournaments, weddings, events, & private dining.

Our chef-crafted catering menu features high-quality ingredients & thoughtful, cohesive options—creating memorable, customizable meals your guests will love.

We welcome & encourage a personalized approach to event coordination, so please inquire with our Events Team at 306.663.4653 ext. 1163 to start planning with us.

Exhale.... you are here

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BREAKFAST | BUFFETS



CONTINENTAL

28

- Assorted Fruit Juice
- Fresh Brewed Coffee & Tea
- Fresh Baked Muffins & Pastries
- Individual Yogurts
- Whole Fruit Bowl

THE CAFÉ

39

- Assorted Fruit Juice & Milk
- Fresh Brewed Coffee & Tea
- Assorted Breakfast Breads
- Fresh Baked Danishes & Scones
- Overnight Coconut Milk Chia Seed with Dried Fruits, Seeds, & Berries
- Premium Sliced Fruit Platter

SUNRISE

34

- Assorted Fruit Juice
- Fresh Brewed Coffee & Tea
- Toast Station with Jams
- Scrambled Local Eggs with Chives
- Potato Hashbrowns
- **Choice of One:**
 - Apple Smoked Bacon
 - Breakfast pork & beef Sausage
 - Breakfast Ham

MEADOW MORNING

39

- Assorted Fruit Juice
- Fresh Brewed Coffee & Tea
- Assorted Breakfast Breads
- Ham & Cheese Omelettes
- Peameal Bacon
- Sourdough French Toast with Maple syrup
- Potato Rosti Hashbrown

FULL SASKATCHEWAN 42

- Assorted Fruit Juice
- Fresh Brewed Coffee & Tea
- Fresh Bagels with Cream Cheese
- Individual Seasonal Frittata
- **Choice of one:**
 - Belgian Style Waffles with Berry Compote
 - Buttermilk Pancakes with Maple Syrup

- **Choice of two:**
 - Apple Smoked Bacon
 - Local Breakfast Sausage (Chicken, Maple, English)
 - Smoked Breakfast Ham
- Chef's Breakfast Potatoes

Minimum group size of 15 | Allergy Options +5

BREAKFAST | OPTIONS



TRAILBLAZER TO-GO

BREAKFAST SANDWICH ON ENGLISH MUFFIN 12

Comes with hashbrown patty

- **Choose One:**
 - Bacon, Cheddar, Fried Egg
 - Maple Sausage, Mixed Cheese, Fried Egg
 - Ham, Caramelized Onion, Mushroom, Scrambled Egg
 - Roasted Vegetable, Goat Cheese, Poached Egg

Extra Sandwich +5

BREAKFAST BAGEL SANDWICH 20

Comes with hashbrown patty

- **Choose One**
 - Smoked Salmon, Avocado Spread, Red Onion, Local Microgreens
 - Chorizo, Fried Egg, Swiss Cheese, Garlic Aioli
 - Prosciutto, Cheese Omelet, Roasted Tomato, Sundried Mayo
 - Local AAA Elk, Fried Egg, Sauté Mushroom & Onions, Blue Cheese

Extra Sandwich +7

BREAKFAST EXPERIENCES

- Omelette Experience 28
- Fresh made pancakes 22
- Fresh made crêpes with fruit & fillings 24
- Fresh made Breakfast Burritos 24

STATIONS

- Assorted Bagels with Flavored Cream Cheese 12
- Greek Yogurt with Berries, Dried Fruit, & Granola 16
- Assorted Toast & Jam 6

Minimum group size of 15 | Breakfast experiences are live chef attended stations with a minimum group size of 20

BREAKS + SNACKS



• Baked Croissant Plain & Chocolate	6	• Assorted Mini Doughnuts (per dozen)	28
• Assorted Fresh Baked Scones	5	• House Made Trail Mix (Dried Fruits & Nuts)	10
• Baked Assorted Mini Danish	5	• Assorted Mini Pretzels	12
• Baked Assorted Large Danish	8	(plain, chocolate, yogurt)	
• Baked Assorted Muffins	5	• Caramel Popcorn with Peanuts or Chocolate Chips	9
• Baked Cinnamon Roll with Cream Cheese Topping	7	• House Made Kettle Chips	7
• Assorted Breakfast Breads	8	(choose one: salt & pepper, cajun, bbq)	
• Assorted Individual Yogurts	5	• Cheese & Charcuterie	15
• Whole Fruit Bowl	5	• Assorted Granola Bar	4
(orange, apple, banana)		• Locally Inspired Assorted Jerky	15
• Individual Yogurt Parfait	12	• Premium Ice Cream Bars	6
• Seasonal Quiche Tart	12	• Individual Crudites with Hummus or Ranch Dip	12
• Individual Overnight Chia Seed Pudding with Fresh Berries	12	• Individual Fruit Bowl with Mint Greek Yogurt	12
• Steel Cut Oatmeal with Dried Fruits & Nuts	6	• Bag of Chips	4
• Assorted Cereal with Milk	5	(choose one: reg, salt & vinegar, bbq)	
• Assorted Freshly Baked Cookies (per dozen)	35	• Assorted Chocolate Bar	4
• Macaroons Assorted Flavours (per dozen)	55	(kit kat, oh henry, mars)	
• Warm Pretzels with Queso Cheese Dip	10	• Smoked Salmon Platter with Artisan Crackers	20

BEVERAGES



HOT

- All Day Tea or Coffee 12
- Freshly Brewed Drip Coffee 6
- Assorted Specialty Tea 6
- Premium Hot Chocolate with Marshmallow 6

MILK & MILK BASED

- Assorted Milk (whole white, chocolate) 5
- Assorted Bottle Milk (vanilla, strawberry, banana, chocolate) 6

COLD

- Assorted Bottle Juices (orange, apple, cranberry, grapefruit) 6
- Assorted Seasonal Smoothie 12
- Assorted Pop 4

WATER

- Bottled Water 5
- Sparkling Water 6
- House Made Flavoured Water 6

LUNCH | PLATED



LOVE OF THE LAND 59

APPETIZER *Choose One*

- Cream of Wild Mushroom Soup with Warm Dinner Roll
- Baby Spinach with Pickled Beets, Seasonal Berries, Roasted Sunflower Seeds, topped with Goat Cheese & Saskatoon Berry Vinaigrette

MAIN COURSE *Choose One*

- Chicken Schnitzel topped with Jaeger mushroom Sauce, served with whipped garlic mash & roasted vegetables
- Pan Seared Pickerel topped with Lemon Beurre Blanc, served with Basmati rice & roasted vegetables

DESSERT *Choose One*

- Three Layer Chocolate Cake with Whipped Cream & Strawberry
- Raspberry Greek Cheesecake with Seasonal Compote

POND TO PATH 69

APPETIZER *Choose One*

- Artisan Lettuce with Peppers, Radish, Carrot, Cherry Tomato, Red Onions, Tossed with Apple Cider Vinaigrette
- Roasted Tomato & Juniper Berry Soup Served with Warm Roll & Topped with Crème Fraiche

MAIN COURSE *Choose One*

- Lobster Ravioli Tossed in Sundried Tomato Rose Sauce with Wilted Spinach & Asparagus Topped with Grana Padano Cheese
- Stuffed Pork Loin Topped with Dijon Mustard Sauce, Roasted Brussel Sprouts in Bacon Trimming, Grilled Peppers, roasted Mini Potato

DESSERT *Choose One*

- Traditional Carrot Cake with Cream Cheese Topping
- Peanut Butter Fudge Cheesecake with whipped cream

Maximum group size of 120 | Allergy Options +7

LUNCH | BUFFETS



EDGEWATER

38

- Fresh Baked Potato Rolls with Butter
- Chef's Seasonal Puree Soup with Crème Fraiche
- Pasta Salad with Cherry Tomato, Cucumber, Olives, Red Onion Topped with Dijon Maple Dressing & Feta Cheese
- Chicken Salad Wrap with Red Onions, Mayo, Dijon, & Artisan Lettuce
- Seasonal Grilled Vegetable Wrap with Artisan Lettuce & Garlic Hummus
- Deli Turkey Wrap with Tomato, Artisan Lettuce, Cheddar Cheese, Garlic Mayo
- Fresh Baked Assorted Cookies

THE RANGE

65

- Premium Selection Rolls with Butter
- Chef's Elevated Seasonal Soup (Chowder or Stew)
- Roasted Candy Beet Salad with Baby Arugula, Toasted Pecans, Cranberries, Feta Cheese & Balsamic Vinaigrette
- Lobster Salad Roll on Ciabatta Sourdough with Kale Lettuce
- Grilled Chicken Breast with Triple Crème Brie with Avocado, Spinach, & Chipotle Mayo on Marble Rye
- Grilled Local Elk Steak with Caramelized Onions, Mushrooms, Peppers, Blue Cheese, Grainy Mustard Mayo on Demi Baguette
- Assorted Pies

FAIRWAYS

49

- Caesar Salad with House Made Croutons, Parmesan Cheese & Bacon
- Fresh Cut Vegetable Crudit  with Hummus & Ranch Dip
- House Made Kettle Style Chips (**Choose one:** S&P, Cajun, BBQ)
- **Choice of Three Sandwiches on Artisan Style Breads:**
 - Deli Roast Beef, Dijon, Tomato, Lettuce, Swiss Cheese, Mayo
 - Roasted Chicken, Sriracha Mayo, Tomato, Lettuce, Cheddar Cheese
 - Roasted Turkey, Cranberry Mayo, Tomato, Lettuce, Mixed Cheese
 - Egg Salad with Celery, Red Onion, Mayo, Lettuce
 - Italian Cured Meats, Tomato, Lettuce, Provolone Cheese, Garlic Mayo
 - Ocean Tuna Salad, Lettuce, Red Onion, Garlic, Relish, Mayo
 - Seasonal Roasted Vegetables, Lettuce, Goat Cheese, Lemon Dill Hummus
- Tarts & Squares

LUNCH | BUFFETS



THE LOCAL

49

- Kale Caesar Salad with House Made Rosemary Focaccia Croutons, Apple Smoked Bacon & Parmesan Cheese
- Garlic Baguette
- Roasted Chef Selected Seasonal Vegetables
- **Choice of Two Pastas:**
 - House Made Ground Elk Lasagna with Ricotta, Spinach, Tomato Sauce, Topped with Mixed Cheese
 - Fresh Made Mushroom Ravioli with Cauliflower & Green Pea White Sauce
 - Pan Seared Potato Gnocchi Tossed in Pesto Sauce
- Tiramisu Sheet Squares

Extra Pasta Option +8

WHOLESOME

69

- Seasonal Chef's Salad
- Seafood Chowder with Warm Biscuit
- Steamed Wild Rice with Cilantro & Wild Mushrooms
- Roasted Chef Selected Vegetables with butter
- Loaded Mash Potato with Bacon, Chives & Cheese
- Maple Roasted Pork Loin with Apple Chutney
- Grilled Chicken Breast with Sundried Tomato Cream Sauce
- Assorted Cheesecakes

THE GATHER

59

- Fresh Baked Potato Roll with Butter
- Chef Inspired Seasonal Soup or Salad
- Roasted Tricolor Mini Potatoes with Rosemary
- Grilled Seasonal Vegetable with Lemon Butter
- Sheperd's Pie with Ground Turkey, English Style Mash Potato, Green Onions
- Pan Seared Pickerel with Pineapple Chutney
- Assorted Cakes

Allergy Options +5

LUNCH | TO GO



MULLIGAN ON THE GO

39

BEVERAGE

Choose One

- Bottled Water
- Bottled Juice

SNACK

Choose One

- Bag of Chips
- Granola Bar
- Assorted Chocolate Bar
- Whole Fruit

SALAD

Choose One

- Seasonal Garden Salad
- Caesar salad
- Pasta Salad
- House Made Egg Salad

SANDWICH

Choose One

- Black Forest Ham with lettuce, tomato, cheddar cheese, mayo
- House Made Turkey with lettuce, tomato, Swiss cheese, cranberry mayo
- House Made Roast Beef with lettuce, Tomato, Havarti Cheese, horseradish mayo
- House Made Chicken Salad with lettuce, Tomato, Goat Cheese, Sriracha mayo
- Vegetarian Wrap with lettuce, roasted seasonal vegetable, Tomato, Hummus

DESSERT

Choose One

- Assorted Cookies
- Assorted Yogurts
- Yogurt Parfait
- Fruit Bowl

Allergy Options +5

DINNERS | PLATED



HERITAGE

79

APPETIZER

Choose One

- Roasted Candy Cane Beets with Cherry Tomato & Deep-Fried Goat Cheese on a Bed of Arugula with Balsamic Vinaigrette
- Potato & Leek Bisque Topped with Scallions & Bacon served with Warm Biscuit

MAIN COURSE

Choose One

- Roasted Chicken Supreme with Sundried Tomato Cream Sauce, served with Garlic Mashed Potatoes & Seasonal Vegetables
- Pan Seared Rainbow Trout with lemon beurre blanc sauce served with Wild Rice & Seasonal Vegetables

DESSERT

Choose One

- Black Forest Cake with Whipped Cream
- New York Style Cheesecake with Berry Compote

THE PROVINCES

95

APPETIZER

Choose One

- Seared Scallops with Vodka Pea Purée & Chili Oil topped with Local Microgreens
- Grilled Chef Steak on a Bed of Heritage Blend Lettuce Topped with Peppers, Mixed Cherry Tomato, Blue Cheese, & Crispy Onions served with Lime-Cilantro Dressing

MAIN COURSE

Choose One

- Braised Bison Short Rib with Chimichurri Sauce served with Goat Cheese Mashed Fingerling Potatoes, Roasted Beets & Cabbage
- Seared Atlantic Salmon with Bearnaise Sauce served with Seafood Saffron Risotto & Grilled Zucchini & Sweet Peppers

DESSERT

Choose One

- Traditional Carrot Cake with Cream Cheese
- White Chocolate Raspberry Cheesecake

Allergy Options +7



THE ELK RIDGE

110

APPETIZER

Choose One

- Tuna Tartare with Mango & Avocado served on Truffle Polenta, topped with Sesame Seeds & Local Microgreens
- Mini Wedge Salad with Candied Bacon, Goat Cheese & Toasted Almonds topped with Figs & Carrot Ginger Dressing

MAIN COURSE

Choose One

- Classic House-made Beef Wellington with Beef Demi-Glace served with Potato Gratin, Roasted Rainbow Carrots & Asparagus
- Seared Halibut with Fire Roasted Pepper Cream Sauce served with Tricolor Quinoa & Sweet & Sour Green Beans

DESSERT

Choose One

- Strawberry Shortcake with Fresh Strawberry Compote
- Warm Molten Chocolate Cake with Mint Anglaise & Fresh Berries

DINNERS | BUFFETS



SPRUCE

75

- Artisan Dinner Rolls with Whipped Butter
- Chef Selection Seasonal soup or salad
- Seasonal Garden Salad with Balsamic Vinaigrette
- Oven Braised Local Beef with Rosemary Jus
- Stuffed Chicken Supreme with Mushroom Sauce
- Garlic Mashed Potatoes with Chives
- Roasted Carrot, Parsnip, & Brussel Sprout with Butter Lemon Sauce
- Assorted Tarts & Squares

HOMESTEADER

85

- Borscht Soup with potato bun & butter
- Tradition Cabbage Roll with Tomato Sauce
- Potato & Aged Cheddar Pierogi served with Sour Cream
- Pan Fried Potato with Dill Cream Sauce
- Roasted Root Vegetables
- Chicken Schnitzel with Mustard Cream Sauce
- Grilled Farmers Sausage with Sauteed Onions
- Seasonal Berry Crispy with House Made Granola Topping

THYME AT THE LODGE 85

- Focaccia Bread with Sundried Whipped Butter
- House Made Minestrone Soup with Dinner Roll
- Greek Salad with Feta Greek Dressing
- Grilled Peppers, Eggplant, Zucchini & Red Onion Tossed in Herb Oil
- Roasted Tricolor Potato with Herb Blend
- **Choice of Two:**
 - Goat Cheese Shrimp Skillet Served on Quinoa
 - Braised Chicken Thighs with Olives & Artichokes
 - Grilled Lamb Chops with Balsamic Molasses Reduction
- Individual Tiramisu Cakes

WOODSIDE 95

- Traditional Caesar Salad with Focaccia Croutons & Smoked Bacon
- Grilled Garlic baguette
- Caprese Salad with Basil Oil
- Elk Ragu over Creamy Polenta
- Lobster Ravioli with Tomato Sauce
- Stuffed Pork loin with Brown Sugar & Maple Jus
- Wild Mushroom Risotto
- Sauteed Broccolini & Farmers Cherry Tomato's
- Individual Cannoli with Ricotta Filling & Toasted Pistachio topped with Saskatoon Berry Compote

Allergy Options +7

DINNERS | SEASONAL BUFFETS



BRISKET

50

- House Hickory Smoked AAA Beef Brisket, Assorted Mustard, Sauerkraut, Sliced Swiss & Havarti Cheese, Sliced Pickles, Fresh Buns, House Made Dressing
- **Choice of:** Chef Seasonal Salad or Caesar Salad
- **Choice of:** House Fries, Cactus Chips, Roasted Herb Potato
- Assorted Cookies & Squares

BBQ

65

- Fresh Made Cornbread
- **Choice of two:** Creamy Coleslaw, Roasted Beet, Orange Salad & Summer Succotash
- **Choice of:** BBQ Chicken Breast, Thighs, & Legs or Pork Ribs & Pulled Pork
- Served with Charred Corn on Cobb, Grilled Pepper, Onions, Zucchini, Asparagus,
- Maple Baked Beans, Baked Potato (Cheese, Sour Cream, Bacon Bits, Green Onions)
- Assorted Pies

BURGER

47

- **Choice of:** Potato Salad or Pasta Salad
- **Choice of:** Grilled Chicken Breast or House Made Beef Burger with Scallion Bun
- Served with Lettuce, Tomato, Slice Assorted Cheese, Pickles, Ketchup, Mustard, Relish, Mayo
- **Choice of:** House Fries, Cactus Chips, Roasted Herb Potato
- Assorted Tarts & Squares

Substitute Burger Protein:

- Pulled Pork +5
- Wagyu Beef or Elk +10

STEAK

80

- Traditional Ceasar Salad with Garlic Baguette
- Baked Potato (Cheese, Sour Cream, Bacon Bits, Green Onions)
- Grilled Seasonal Vegetables
- Grilled 10 oz Strip (Served Medium Rare)
- Chimichurri Sauce
- Assorted Cakes

Add 2 oz to Steak +5

Substitute to:

- Grilled Ribeye +7

Add-Ons:

- Smokey Bacon Mac & Cheese +9
- BBQ Assorted Sausages with Broich Bun +12
- BBQ Beef Dogs with Broich Bun +10
- Two Assorted Kabobs +14
(Vegetables, Pork, Chicken, Beef)

Prices listed per person | Available May to End of September | Allergy Options +7

RECEPTION | PREMIUM



COLD CANAPÉS

38/DOZEN

ITALIAN BRUSCHETTA TART

Heirloom Tomatoes, Red Onions, Basil, Oregano, Parmesan Cheese, Savoury Tart

CAPRESE SALAD SKEWER

Bocconcini Cheese, Local Cherry Tomatoes, Basil

MUSHROOM PATÉ (VEGAN)

Smoked Mushrooms, Lentils, Cashew Cream, Demi Baguette

SUSHI ROLL

Seaweed, Sushi Rice, Avocado, Crab, Wasabi

ASPARAGUS & STEAK SPEARS

Local Asparagus, Cream Cheese, Horseradish, Flank Steak

GNOCCHI SKEWERS

Potato Gnocchi, Chicken Apple Sausage, Stuffed Olive, Pesto Drizzle

CHICKEN MOUSSE

Pulled Chicken, Cream, Red Onions, Garlic, Green Onions, Mayo

ANTIPASTO KABOBS

Olives, Local Meats, Provolone, Fried Tortellini

HOT CANAPÉS

48 /DOZEN

FISH & CHIPS SKEWER

Beer Battered Walleye, Roasted Mini Potato

CLASSIC ITALIAN MEATBALLS

Ground Elk & Bison, Garlic, Parmesan Cheese, Oregano, Basil, Onion, Parsley

SAMOSAS (VEGETARIAN)

Russet Potato, Green Pea, Green Chilies, Ginger, Coriander, Fruit Chutney

SPANAKOPITA

Baby Spinach, Feta, Onion, Garlic, Phyllo Pastry, Tzatziki

SPRING ROLLS (VEGAN)

Cabbage, Carrot, Bean, Vegan Wrap, Sweet Thai Sauce

POTSTICKER

Chicken, Roasted Red Peppers, Rice Vinegar, Scallions, Cabbage, Ginger, Leeks

CHEESE STICK

Cheddar & Parmesan Cheese, Puff Pastry, Prosciutto, Buttermilk Ranch Dip

QUICHE TARTLET

Savoury Tart, Crème Royal, Ham, Mushroom, Monterey Jack Cheese

RECEPTION | PLATINUM



COLD CANAPÉS

48/DOZEN

SMOKED SALMON ON TOAST

Atlantic Smoked Salmon, Guacamole, Blinis, Dill
Sour Cream, Pickled Onion

YORKIE & MONTREAL SMOKED MEAT

English-Style Yorkie, Roasted Parsnip, Montreal
Smoked Meat, Balsamic Caramelized Onion, Thyme

CHICKEN CAESAR SALAD

Arugula, Chicken, Parmesan Cup, Bacon, Zesty
Caesar Dressing

SMOKED DUCK & FRUIT SKEWER

Local Smoked Duck, Mango, Strawberry

FIG & GOAT CHEESE

Goat Milk Cheese, Fresh Fig, Watermelon,
Pistachio

DEVILLED QUAIL EGG

Local Quail Egg, Rye Bread, Chive, Sturgeon
Caviar

SHRIMP SHOTS

Tiger Shrimp, Mango Chutney, Toasted Fennel
Seed, Lime Zest

SESAME TUNA

Seared Albacore Tuna, Toasted Sesame Seed,
Togarashi, Tobiko, Caramelized Soy

HOT CANAPÉS

58/DOZEN

FISH CAKE

Salt Cod, Potato, Mayo, Dijon Mustard, Savory
Tartar Sauce

MOLASSES GLAZED PORK BELLY

Pork Belly, Molasses, Brown Sugar,
40 Creek BBQ Sauce

CHICKEN KABOBS

Chicken Tenderloin, Buttermilk, Pepper, Zucchini,
Red Onion, Pineapple, Tequila Sauce

ARANCINI DI RISO

Arborio Rice, Wild Mushroom, Grana Padano,
Bocconcini, Peas, Italian Breadcrumbs

BACON WRAPPED SCALLOPS

Apple Smoked Bacon, Atlantic Scallops, Dill,
Seafood Sauce

PALMIER

Sundried Tomato, Pesto, Feta, Puff Pastry,
Caramelized Onion

FISH TACO

Pan Seared Pickerel, Coleslaw, Tomato, Avocado,
Cilantro, Corn shell, Lime Yogurt Sauce

ELK WELLINGTON

Local Elk, Wild Mushrooms, Pastry,
Prosciutto, Cherry Demi-glace

EXPERIENCES | CHEF ATTENDED



MASTER CRAVING HONEY HAM 39

Local AAA Craving Ham with Orange Molasses Glaze
Served with Pineapple Chutney & Mustard Sauce

PRIME RIB ROAST 59

Local Angus AAA Beef Served with Beef Demi Glaze,
Fresh Baked Buns, & Horseradish

OYSTER DISPLAY BAR 49

Selection of freshly shucked oysters; Malpeque,
Irish point, Raspberry Point, Beausoleil
Served with Mignonette Sauce, Cucumber Lime
Jalapeno Granita and Assorted Tabasco Sauce

STIR FRY BAR 29

Freshly Sautéed to order with guest choice of

Choice of Two: Jasmine Rice, Rice Noodle, Wild
Rice & Egg Noodle

Choice of Two: Beef, Chicken, Pork, Shrimp &
Chickpeas

Choice of Four: Cauliflower, Broccoli, Beans,
Mushrooms, Carrots, Peppers, Onions, Pineapple,
Cashews, Green Onions, Peanuts, Sesame Seeds &
Basil

Choice of Two: Pad Thai, Teriyaki, Orange Ginger,
Honey Garlic & Shanghai

PASTA BAR 29

Freshly made to order with guest choice of

Choice of Two: Fettucine, Penne, Spaghetti &
Gnocchi

Choice of Two: Chicken, Ground Beef, Ground
Elk & Shrimp

Choice of Three: Onion, Tomato, Pepper, Celery,
Carrot & Sundried Tomato

Choice of Two: Parmesan, Goat Cheese,
Mozzarella & Monterey Jack

Choice of Two:
Sauce: Alfredo, Tomato, Pesto, Olive Oil & Rosé
Topping: Bacon, Basil & Parsley
Served with Grilled Garlic Bread

STATIONS



CRUDITÉ PLATTER

16

Cucumber, Peppers, Cherry Tomato, Carrot, Celery, Broccoli, Cauliflower, Ranch & Garlic Hummus Dip

FRUIT PLATTER

19

Cantaloupe, Pineapple, Watermelon, Honeydew Melon, Seasonal Berries, Grapes, Chocolate & Yogurt Dip

DESSERT DISPLAY

22

Assorted Dessert Bars, Seasonal Tarts, Cakes, Cheesecakes, Macaroons, Cookies

CANDY DISPLAY

16

Selection of Mini Bars, Sweet & Sour Treats, Gummies, Lollipops, Candies, Licorice, Pretzels

HOT CHOCOLATE DISPLAY

12

Special House Made White, Milk, & Dark Hot Chocolate Blends

Toppings Include: Marshmallows, Whipped Cream, Assorted Sprinkles, Assorted Sauces

GOURMET SMORES BAR

19

Includes: Marshmallows (White or Coloured)

Select:

- Cookies (**choose two**): Graham Crackers, Chocolate Chip Cookies, Oreos or Fudge Cookies
- Chocolate (**choose two**): Milk, White, Dark or Peppermint flavored
- Toppings (**choose up to 5**): Caramel, Nutella, Peanut Butter, Strawberry Filling, Lemon Curd, Banana Slices, Toasted Coconut, Candied Bacon

ARTISAN BREAD DISPLAY

15

Banana, Lemon Poppyseed & cranberry Loafs, Grilled Parisian, French & Pretzel Baguettes, Onion & Beet & Rosemary Focaccia, Cranberry Walnut Bread, Pita & Naan Flat bread. Served with Assorted Whipped Butter, Vinegars, Infused Oils, & Hummus

ITALIAN ANTIPASTO PLATTER

29

Assorted Cheese, Cured Meats, Olives, Artichoke, Pickled Vegetables, Figs, Assorted Breads

CHEESE BOARD

28

Local & Imported Artisan style Cheeses Served with Assorted Crackers, Dried Fruits, Local Preserves & Wild Honey

CURED MEAT BOARD

29

Local & Imported Cured Meats Including Pancetta, Duck Rillettes, Italian Select Salami, Capocollo, Mortadella, Prosciutto, Chorizo Served with Marinated Vegetables, Pickles, Olives

SEAFOOD DISPLAY

49

Atlantic & Pacific Selection of Seafood Including Mussels, Clams, Crab, Scallops, Shrimp, Lobster, Smoked Salmon, Rainbow Trout Gravlax, Crayfish Served on Ice with House made Seafood Sauce, Dill Tartar Sauce, Spicy Remoulade, Marinara Sauce

ELK RIDGE GRAZING TABLE

59

Min. 40 people required to order, generous portions.

Our Signature Display which combines our Cheese, Cured Meat, & Breads into a table size display

STATIONS



SMOKED SALMON PLATTER 29

Atlantic Smoked Salmon, Red Onions, Capers, Artisan Crackers & Pickles

POUTINE STATION 19

Fresh Cooked House Fries

Toppings Included: Gravy, Quebec Cheese Curds, Mixed Cheese, Bacon Bits, Sour Cream, Green Onions, Crispy Onions, Diced Tomatoes

Add-Ons:

Choice of Pulled Pork, Pulled Chicken, Smoked Meat, Ground Beef +10

PIZZA STATION 20

Price listed per person

House made 14", cut into 12 slices (Serves ~4 ppl)

Pepperoni: Tomato Sauce, Pepperoni, Mozzarella Cheese

Hawaiian: Tomato Sauce, Ham, Pineapple, Mozzarella Cheese

Margherita: Mozzarella Cheese, Fresh Basil, Parmesan Cheese, House Made Tomato Sauce

Dill pickle: Buttermilk Ranch base, Mixed Pickles, Three Cheese Blend, Fresh Dill

BBQ Chicken: Hickory Smoked BBQ sauce, Pulled BBQ Chicken, Applewood Smoked Bacon, Caramelized Onion, Monterey Jack Cheese, Sriracha Mayo Drizzle

Deluxe: Tomato Sauce Base, Pepperoni, salami, Mushroom, peppers, onions, black olives & mozzarella Cheese

WING STATION 22

Serving Size 8 wings Per Person | Extra Wings +7

House Made Wings

Sauces (Choose 3): Honey Garlic, BBQ, Mild, Medium & Hot

SLIDER STATION 19

Serving size 3 sliders per person | Extra Slider +8
Mini Brioche Bun

Protein (Choose one): Beef, Pulled Pork, Chicken or Walleye

Toppings Include: Lettuce, Tomato, Assorted Sliced Cheese, Pickles, Ketchup, Mustard, Relish, Coleslaw, Tartar Sauce (Walleye only)

WYLD STATION 39

Selection of Pub Food (Choose 6):

Battered Cauliflower, Spring Rolls, Pork Bites, Chicken Fingers, Spanakopita, Samosas, Jalapeno Poppers, Onion Rings, Battered Mushrooms, Pizza Sticks

Sauces (Choose 3): Ranch, Chipotle, Sour Cream, Mango Chutney, Tzatziki, Plum Sauce

TACO STATION 29

Serving Size 3 tacos per person | Extra Taco +7
Hard & Soft Shells

Protein (Choose 1): Pulled Chicken, Ground Beef or Deep-fried Walleye

Toppings Include: Monterey Jack Cheese, Shredded Lettuce, Tomato, Peppers, Red Onion Sour Cream, Salsa, Tartar Sauce (Walleye only)

SASKIE SANDWICH STATION 39

Assorted Cookies & Squares

Sliced Deli Meats: Black Forest Ham, Roast Beef, Salami, Pastrami, Smoked Turkey & Beef Brisket

Toppings Include: Swiss, Havarti, Cheddar, Provolone, Smoked Cheddar, Gouda, Assorted Pickles, Olives, Lettuce & Sliced Artisan Bread



RED

Glass / Bottle

House Red	10/40
Cabernet Sauvignon - Don David, AR	55
Pinot Noir - Cigar Box, CH	45
Cabernet Sauvignon - Josh Cellars, USA	60

WHITE

Glass / Bottle

House White	10/40
Sauvignon Blanc - Villa Maria, NZ	60
Chardonnay - Sandhill, CA	65
Riesling - Chateau Ste. Michelle, USA	55

ROSÉ & SPARKLING

Glass / Bottle

Asti - Martini, IT	50
Prosecco - La Marca, IT	55
Brut Champagne - Moet & Chandon, FR	180
Brut Champagne - Veuve Clicquot, FR	180

Please ask your Event Planner for additional wine selections & availability of current selections as some may vary or change.

BAR + WINE | BAR



STANDARD BAR 8

Vodka - Lucky Bastard
Gin - Black Fox
Rye - Wiser's
Rum - Bacardi
Spiced Rum - Captain Morgan
Scotch - Grant's
Bourbon - Jim Beam
Tequila - Jose Cuervo
Brandy - d'Eaubonne VSOP

PREMIUM BAR 10

Vodka - Ketel One
Gin - Tanqueray
Rye - Crown Royal
Rum - Appleton's Estate
Scotch - Johnny Walker Red
Bourbon - Maker's Mark
Tequila - Camarena Reposado
Cognac - Hennessy VS

CIDERS & COOLERS

306 Mix Hard Seltzers 9
306 Hard Iced Tea 9
Somersby Ciders 11
Mott's Caesars 10
Vizzy Hard Seltzers 9

DOMESTIC BEER 8

Michelob Ultra
Original 16
Great Western
Bud Light
Bohemian
Molson Pilsner

IMPORTED BEER 10

Corona
Heineken
Stella
Guinness

ZERO PROOF BEER 7

Original 16 Zero
Corona Sun Brew

LIQUEURS 9

Bailey's
Amaretto
Kahlua
Cointreau
Frangelico
Grand Marnier

PUNCH SELECTION

Serves approximately 40 people

Non- "elk"oholic fruit punch 150
Spirit punch - Rum or Vodka 240
Champagne punch 240

NON - "ELK"OHOLIC

Juices 6
Soft drinks 4
Bottled Water (591 ml) 5
Montellier 6

COCKTAILS

*Specialty craft cocktails
available upon request*

Maple Port Old Fashioned 15
Wyld Caesar 11

MAKE YOUR EVENT EXTRA SPECIAL

Collaborate with our events team to come up with a signature cocktail that perfectly celebrates the occasion.

*CASH BAR prices will be higher, as they will include taxes.
Please ask your Event Planner for additional wine selections & availability
of current selections as some may vary or change.*

CATERING INFORMATION



PLEASE NOTE

- All prices are listed per person unless otherwise stated. Menu prices & menu items are subject to change & cannot be guaranteed.
- All prices are not inclusive of taxes & gratuities.
- A 20% service charge will be added to all menu items.
- CASH BAR prices will be higher, as they will include taxes.
- Plated meals are available at our Historic Pavilion for up to 150 people only.
- Some buffets are available as a plated meal for an additional charge. Please speak to your event coordinator for details.
- Please make your event coordinator aware of any allergies & dietary restrictions so we can accommodate your needs accordingly.
- All food & beverages must be purchased through the resort. No outside food or beverages are allowed in function spaces. Bringing in outside food & beverages will result in fines.
- For the safety and well-being of our guests, no food or alcohol from the outside shall be permitted into the resort by guests. The Resort also prohibits the removal of food from the premises.

LET OUR EVENTS TEAM HELP YOU PLAN AN UNFORGETTABLE EVENT.

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