



# **OUTSIDE CATERING MENU & SERVICES 2020**

Contact  
[catering@irongoat.ca](mailto:catering@irongoat.ca)  
403-609-0222

If in Canmore visit us at  
The Village at Eagle Crossing  
125 – 701 Benchlands Trail



## **LET US CATER YOUR NEXT CORPORATE OR PRIVATE EVENT**

Make an impression with your guests by allowing Iron Goat Catering provide the menu and exceptional service for your next event. Over the past 10 years the Iron Goat Pub & Grill has built a reputation in Canmore for having great food and service; now we take it across the Bow Valley and beyond.

We help you target your corporate or party needs for your event and determine a budget that works. From formal dinners to lunch time sandwiches we cover all your needs to make you look like a hero to your guests and co-workers.

Iron Goat Catering is proud to be the preferred caterer for popular local hotels and resorts.

Take a moment to review our menus. If there's something special you have in mind that isn't on the menu; feel free to talk to us.

There is always a solution!



# BREAKFAST



*All food and beverage are subject to 20% service charge and 5% gst*

**BREAKFAST BUFFET**

**\$16.50 per person**

Fresh fruit salad, assorted breakfast pastries and toast station, scrambled eggs, home fries, your choice of sausage, ham or bacon

**SWEETER BREAKFAST BUFFET**

**\$17.50 per person**

French toast, pancakes, maple syrup, your choice of sausage, ham or bacon, berry compote and whipped topping

**CONTINENTAL**

**\$14.00 per person**

Fresh fruit platter, toast station, breakfast pastries, preserves, butter, granola and assorted yogurts

**EURO CONTINENTAL**

**\$25.00 per person**

Charcuterie and domestic cheeses, fresh fruit platter, toast station, breakfast pastries, preserves, butter, granola and assorted yogurts

Add an extra breakfast meat to your breakfast for \$3.00 per person

Add Cheese platter for \$4.50 per person

Add Charcuterie for \$5.50 per person

Coffee, decaf, tea and juice included with all above buffets

**gluten-free options available at \$3.00 per person**



**COFFEE BREAKS**



*All food and beverage are subject to 20% service charge and 5% gst*

## **COFFEE BREAK MENU**

**\$11.00 per person**

**Coffee & tea and choice of two of the following:**

- Fresh fruit salad
- Croissants
- Fresh whole fruit
- Assorted granola bars
- Muffins
- Trail Mix
- Crudité platter with dip
- Assorted granola bars
- Assorted cookies
- Hummus and pita bread
- Buttered popcorn

Add domestic cheese platter for \$15 per person

Add domestic cheese platter and charcuterie for \$17 per person

**Add Hot Chocolate or Hot Apple Cider to any break for \$1.50 per person**











# DESSERTS





# **BUFFET ENHANCEMENTS**



## PLATTERS

Platters are based on 12 people

<b>House-made corn chips &amp; Salsa</b>	<b>\$100</b>
<b>Vegetable Crudité</b> with assorted dips	<b>\$100</b>
<b>Fresh Fruit Platter</b>	<b>\$65.00</b>
<b>Duck Wings</b> , with chipotle mango, honey and walnuts	<b>\$100</b>
<b>Chicken Wings</b> , hot, mild, bar-b-que or honey garlic	<b>\$100</b>
<b>Roasted Garlic Hummus &amp; assorted breads</b>	<b>\$44.50</b>
<b>House-made Bruschetta</b> with French baguette crostini	<b>\$100</b>

**gluten-free options available at \$3.00 per person**



# **BAR SERVICES AND STAFFING**



Iron Goat catering offers full host or cash bar service for any event. We will take care of the necessary off-site ALGC permit for a \$25 fee.

#### **Available Bar Services**

Host bar – Event host pays for all guest drinks

Cash bar – Guests pay for their own drinks

Toonie bar – Guest pays \$2 per drink, host covers remainder cost

All bars include bar mixes and condiments, glassware may be charged at a nominal fee.

Please discuss with your catering contact to ensure that you book the best bar for your event.

#### **STAFFING**

Serving Staff for all events \$17 / hr

All events require a minimum of 1 staff member, minimum 3 hours

All bars require staffing.

\$32 hour per staff member, minimum 3 hours

#### **CHEF SERVICES**

Our chefs have a wide array of knowledge and talent to provide the best experience for you and you guests.

Chef fee \$32 / hr minimum 3 hours per event

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or 403-609-0222

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Pricing does not include GST or service charge



## **FINER PRINT**

Children 0 – 3 years of age – free, 4 – 12 years of age - ½ price.

Confirmation of final guest count must be given 120 hours (5 days) prior to the event. You will be charged for the number of guests which was confirmed, unless more arrive than expected. If this is to occur, you will then be billed for each individual over the confirmed number of guests.

All function details must be arranged at least 10 days prior to the function.

The Iron Goat reserves the right to make alterations if product is unavailable at the time of the event.

A 25% or \$500 deposit fee, whichever is more, is required at time of confirmation. Deposit is to be paid by credit card only. Full payment is required one day after termination of event by credit card or cheque. Payments may be paid within 15 days of termination of event only if prior arrangements have been made. All cheques must be made out to Iron Goat Pub & Grill.

There will be no charges applied if a cancellation notice is given at least 10 days prior to the function. In the event of a charge, the client will be charged for the number of guests confirmed. The client will be charged for the full amount of the function if no one shows up for the event and no cancellation notice was given.

The client is responsible for damages to or on the venue's property or injury to the staff and/or guests caused by the client and/or client's guests.

The Iron Goat has the right to refuse service to any guest.