



2018 Holiday Menu Package

Sirocco Golf Club offers a warm and intimate setting for your Holiday Celebration, whether you're entertaining clients, coworkers, family or friends. With our stunning views, an outstanding culinary experience, and professional, courteous service, your event will be perfectly memorable!

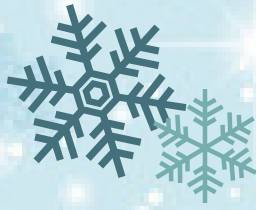
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Contact our Events Manager to start planning your party today!

MALLORY MCNAB
EVENTS MANAGER
403.984.1396 | EVENTS@SIROCCO.CA

WWW.SIROCCOWEDDINGS.CA
210178 - 64TH STREET WEST | FOOTHILLS, AB



Holiday Happy Hour



PLAN A LAID BACK GATHERING WITH OUR GREAT PUB SELECTIONS,
OR ENHANCE YOUR DINNER MENU WITH AN UNFORGETTABLE COCKTAIL HOUR!

Create Your Own Passed Canapé Package

\$74 for 5 | \$77 for 6 | \$79 for 7

PULLED CHICKEN SLIDERS ~ BRIOCHE, SMOKED CHEDDAR, SLAW
SPICED VEGETABLE SAMOSA
PORK & CHIVE GYOZA ~ SPICY SOY
DRY RUB CHICKEN SATAY
VEGETARIAN SPRING ROLL ~ PEANUT TAMARIND SOY
BEEF CARPACCIO ~ MANCHEGO SOUR CREAM, CROSTINI
DRY RUB CHICKEN SATAY
CRAB CAKÉ ~ PICKLED VEGETABLE, WASABI AIOLI
ROASTED RED PEPPER & TOMATO BRUSCHETTA ~ CHEVRE
ARANCINI ~ LEMON, DILL, CREAM CHEESE
PRAWN COCKTAIL CONE ~ OLD BAY REMOULADE

Popcorn Station

*Popped & Seasoned In-House
Great as a Guest Favour!*

\$5 PER GUEST | MIN 50 GUESTS
SNACK BOXES & TO GO BAGS INCLUDED | CHOOSE FOUR:
TRUFFLE & WHITE CHEDDAR
CLASSIC CARAMEL
TOGARASHI & CITRUS
COCOA & CAYENNE
BROWN BUTTER
CINNAMON SUGAR

"Build-Your-Own" Action Stations

With all the fixin's

POUTINE | \$9.50 PER GUEST
TACOS | \$14.50 PER GUEST
SAUSAGE & PEROGIES | \$10 PER GUEST
MAC & CHEESE | \$12 PER GUEST

Crowd Pleasing Platters

CHARCUTERIE & CHEESE PLATTER | \$10 PER GUEST
CITRUS POACHED PRAWN COCKTAIL PLATTER | \$15 PER GUEST
FRESH SEASONAL VEGETABLE PLATTER | \$ 3.50 PER GUEST
FRESH SEASONAL FRUIT PLATTER | \$4 PER GUEST
SEASONAL DESSERT PLATTER | \$4 PER GUEST
DELI SANDWICH PLATTER | \$9.50 PER GUEST

Pub Style Favourites

SIROCCO LOADED NACHOS | \$8 PER GUEST
AGED WHITE CHEDDAR, JALAPENO, AVOCADO,
PICO DE GALLO, CHIPOTLE SOUR CREAM
ASSORTED FOCACCIA FLATBREADS | \$14 PER GUEST
ROASTED VEGETABLE, ITALIAN DELI,
MIXED CHEESE, HAM & SWISS
BAR SNACKS | \$4 PER GUEST
CHIPS, PRETZELS, NUTS, TRAIL MIX
CHIPS & DIPS | \$8 PER GUEST
SIGNATURE BRUSCHETTA, SUNDRIED TOMATO & CHEVRE DIP,
AVOCADO DIP, TOASTED CROSTINI,
FLOUR & CORN TORTILLAS
PUB PLATTER | \$18 PER GUEST
WINGS, PORK & PARMESAN MEATBALLS,
PORK & CHIVE GYOZA, HERB & GARLIC FRITES





Festive Plated Meals

Four Course Plated Dinner | \$75 per guest

1ST COURSE (CHOOSE ANY TWO OPTIONS)

POTATO & CHEVRE BISQUE

Chive Crème Fraiche

PORK & PARMESAN MEATBALLS

San Marzano Tomato Sauce

SEARED CRAB CAKE

Pickled Vegetable, Wasabi Lime Aioli

2ND COURSE (CHOOSE ANY TWO OPTIONS)

TOMATO & CUCUMBER SALAD

Fior di Latte, Olive, Basil Pistou

BASIC GREENS

Honey Feta Vinaigrette

ROMAINE SALAD

Smoked Bacon, Crouton, Grana Padano

3RD COURSE (CHOOSE ANY THREE OPTIONS)

Entrees served with Seasonal Vegetable and either Buttermilk Mashed Potato or Roasted New Potato

ALBERTA CAB STRIPLOIN

Veal Demi

TURKEY ROULADE

Cranberry Stuffing, Orange Thyme Veloute

LOIS LAKE STEELHEAD SALMON

Brown Butter Hollandaise

FOREST MUSHROOM RISOTTO

Grana Padano, Herb Pistou

4TH COURSE (CHOOSE ONE OPTION)

MAPLE CRÈME BRULEE

PUMPKIN PIE

CHOCOLATE TORTE



Three Course Plated Dinner | \$65 per guest

1ST COURSE (CHOOSE ANY TWO OPTIONS)

TOMATO & CUCUMBER SALAD

Fior di Latte, Olive, Basil Pistou

BASIC GREENS

Honey Feta Vinaigrette

ROMAINE SALAD

Smoked Bacon, Crouton, Grana Padano

WILD MUSHROOM VELOUTE

2ND COURSE (CHOOSE ANY THREE OPTIONS)

Entrees served with Seasonal Vegetable and either Buttermilk Mashed Potato or Roasted New Potato

ALBERTA CAB STRIPLOIN

Veal Demi

TURKEY ROULADE

Cranberry Stuffing, Orange Thyme Veloute

LOIS LAKE STEELHEAD SALMON

Brown Butter Hollandaise

FOREST MUSHROOM RISOTTO

Grana Padano, Herb Pistou

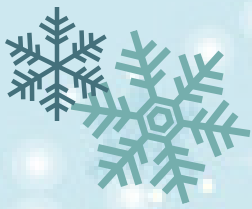
3RD COURSE (CHOOSE ONE OPTION)

MAPLE CRÈME BRULEE

PUMPKIN PIE

CHOCOLATE TORTE





Bountiful Bubbets



Signature Holiday Dinner Buffet | \$50 per guest

SALADS

BASIC GREENS

Honey Feta Vinaigrette

ROMAINE SALAD

Smoked Bacon, Crouton, Grana Padano

ROASTED BEET SALAD

Truffle, Almond, Chevre

ENTREES

SMOKED HAM

Roasted Apple Jus

LOIS LAKE STEELHEAD SALMON

Maple Dijon Beurre Blanc

ROASTED TURKEY BREAST

Orange Thyme Veloute

SIDES

POPLAR BLUFF MASHED POTATO

CHEF'S SEASONAL VEGETABLE

SUN-DRIED CRANBERRY STUFFING

FRESH BAKED BREAD & BUTTER

DESSERT

CHEF'S SEASONAL DESSERTS

PUMPKIN PIE

*... substitute Prime Rib Carving Station
instead of Ham | \$71 per guest*

Signature Holiday Lunch Buffet | \$38 per guest

SOUP & SALAD

BASIC GREENS

Honey Feta Vinaigrette

POTATO CHEVRE BISQUE

Chive Crème Fraiche

ENTREES

SMOKED HAM

Roasted Apple Jus

ROASTED TURKEY BREAST

Orange Thyme Veloute

SIDES

POPLAR BLUFF MASHED POTATO

CHEF'S SEASONAL VEGETABLE

SUN-DRIED CRANBERRY STUFFING

FRESH BAKED BREAD & BUTTER

DESSERT

PUMPKIN PIE

SEASONAL FRUIT

*... substitute CAB Striploin
instead of Ham | \$4 per guest*





Cooking Classes With Chef James



Looking for a unique & interactive party experience?

Enjoy a customized Cooking Class with our own Chef James DeLong. Chef will guide you through a Multi-Course Tasting Menu and offer personalized instruction, so you can cook like a pro at home during your next holiday meal!

Three Course Tasting Menu | \$45 per guest

Four Course Tasting Menu | \$55 per guest

Five Course Tasting Menu | \$65 per guest

Choose from a variety of themes & regional cuisine styles:

CANADIAN CLASSICS
SOUTH CAROLINA COOKOUT
SPANISH TAPAS
CUISINE FRANCAIS
MEXICAN FIESTA

OKTOBERFEST
HOME FOR CHRISTMAS
CHINESE BUFFET
CIBO ITALIANO
... or choose your own custom theme!

Add Wine Pairings | \$7 per course





Recommended Vendors & Entertainment



Live Music & DJs



**THE TWO BIT
BANDITS**

ALBERTA'S BEST WEDDING & EVENTS BAND
WWW.TWOBITBANDITS.COM



pez productions

FULL SERVICE DJ EXPERIENCE
WWW.PEZPRODUCTIONS.CA

Decor

Chairflair

LINEN RENTALS & EVENT DECOR
HOLIDAY THEME PARCAKGES AVAILABLE
WWW.CHAIRFLAIR.CA

Outdoor Fun

HORSIN AROUND



HORSE DRAWN SLEIGH RIDES AT SIROCCO!

Ask about our Custom Ride & Dine Packages
starting at only \$50 per guest
(40 guest minimum)

Casino Night



CASINO FUN CALGARY
WWW.CASINOFUN.CA

Bring Vegas to YOU this holiday season with a
Fun Money Casino Night at Sirocco!

