

Sirocco Golf Club 2020 Private Events Menu



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Tray Passed Canapés

Tray Passed Canapé Packages

Featuring 1 Hour of tray passed appetizers with a variety of our favourites...

El Sirocco Mixed Canapé Selection

Create Your Own Package by choosing any 5 Canapés for \$16, 6 for \$18, or 7 for \$20 per guest

Pulled Chicken Petite Taco - Smoked Cheddar, Slaw

Spiced Vegetable Samosa - Mango Curry Aioli

Kimchi Pork Dumpling - Spicy Soy

Pork & Parmesan Meatball - San Marzano Tomato Sauce

Vegetarian Spring Roll - Peanut Tamarind Soy

Beef Carpaccio - Manchego Sour Cream, Crostini

Crab Cake - Pickled Vegetable, Old Bay Remoulade

Roasted Red Pepper & Tomato Bruschetta - Chevre

Arancini - Lemon, Dill, Mascarpone

Tuna Tataki - Togarashi, Wasabi Crema

Poached Prawn - Petite Cone, Lemon Cream Cheese

Or Order any of the above Canapés By the Dozen

Your Choice of Stationed or passed - 2 dozen minimum

Vegetarian Canapés | \$29 per dozen

Meat Canapés | \$36 per dozen

Seafood Canapés | \$36 per dozen



Stationed Platters

Charcuterie Platter | \$13 per guest

Chefs Selection of Artisan Cured Meats, Cheeses
& Accoutrement

Cheese Platter | \$8 per guest

Chefs Selection of Artisan Cheeses &
Accoutrement

Seafood 'Cocktail' Platter | \$18 per guest

Prawns, Mussels, Smoked Salmon,
Assorted Accoutrement

Bar Snacks | \$4 per guest

Assorted Chips, Pretzels, Nuts & Trail Mix

Fresh Seasonal Vegetable Platter | \$5 per guest

Fresh Seasonal Fruit Platter | \$5 per guest

Seasonal Dessert Platter | \$7 per guest

Custom Chef Stations | approx. \$16-\$20 per guest

Looking for an enhanced reception experience? Talk with us
about setting up custom Chef Attended Action Stations!
Each station will cook and serve a signature or custom canapé
during your function

Allergies & Dietary Concerns

Many of our selections can be modified or substituted to accommodate a wide variety of dietary restrictions or concerns. Whether it be vegetarian, vegan, gluten-free, preference, allergy or otherwise, our Events Manager & Chef will ensure your needs are met and expectations exceeded.

All prices are subject to an 18% Service Charge and 5% GST



Plated Dinner Service

*Bakery Fresh Bread Service is included with all Plated Dinner options.
Entrees served with Seasonal Vegetables, and either Buttermilk Mashed or Roasted Poplar Bluff Potatoes.*

Three Course | \$68 per guest

1st Course *(choose one)*

Roasted Pepper Bisque ~ Aged Balsamic, Grana Padano
Chef's Seasonal Soup
Basic Greens ~ Honey Feta Vinaigrette
Romaine Salad ~ Smoked Bacon, Grana Padano, Croutons

2nd Course

Served with your choice of Mashed or Roasted Potatoes

Alberta CAB Striploin ~ Balsamic Demi Glace
Roasted Chicken Supreme ~ Chipotle BBQ Jus
Lois Lake Steelhead Salmon ~ Red Curry Butter
Roasted Vegetable Spaghettini ~ Chevre, Tomato Coulis
*Add Butter Poached Prawns (3) | \$8.50 per guest
Add Butter Poached Lobster Tail | \$18 per guest*

3rd Course *(choose one)*

Maple Crème Brûlée
Seasonal Cheesecake
Dark Chocolate Torte
Sweet Canapé Buffet | \$3 per guest

Four Course | \$78 per guest

1st Course *(choose one)*

Roasted Pepper Bisque ~ Aged Balsamic, Grana Padano
Chef's Seasonal Soup
Pork & Parmesan Meatball ~ San Marzano Tomato Sauce
Crab Cake ~ Pickled Vegetable, Old Bay Remoulade

2nd Course *(choose one)*

Tomato & Cucumber ~ Fior di Latte, Olive, Basil Pistou
Iceberg Wedge ~ House Ranch, Smoked Cheddar
Basic Greens ~ Honey Feta Vinaigrette
Romaine Salad ~ Smoked Bacon, Grana Padano, Croutons

3rd Course

Served with your choice of Mashed or Roasted Potatoes

Alberta CAB Striploin ~ Balsamic Demi Glace
Roasted Chicken Supreme ~ Chipotle BBQ Jus
Lois Lake Steelhead Salmon ~ Red Curry Butter
Forest Mushroom Risotto ~ Grana Padano, Herb Pistou
*Add Butter Poached Prawns (3) | \$8.50 per guest
Add Butter Poached Lobster Tail | \$18 per guest*

4th Course *(choose one)*

Maple Crème Brûlée
Seasonal Cheesecake
Dark Chocolate Torte
Sweet Canapé Buffet | \$4 per guest

Five Course | \$88 per guest

1st Course *(choose one)*

Seared Scallops ~ Apple, Fennel
Pork & Parmesan Meatballs ~ San Marzano Tomato Sauce
Crab Cake ~ Pickled Vegetable, Old Bay Remoulade
Beef Carpaccio ~ Manchego Cream, Fried Caper, Baby Kale,
Sun-dried Tomato

2nd Course *(choose one)*

Roasted Pepper Bisque ~ Aged Balsamic, Grana Padano
Wild Mushroom & Truffle Veloute

3rd Course *(choose one)*

Tomato & Cucumber ~ Fior di Latte, Olive, Basil Pistou
Iceberg Wedge ~ House Ranch, Smoked Cheddar
Basic Greens ~ Honey Feta Vinaigrette
Romaine Salad ~ Smoked Bacon, Grana Padano, Croutons

Palate Cleanser ~ Lemon Sorbet

4th Course *(choose four)*

Served with your choice of Mashed or Roasted Potatoes

Alberta CAB Tenderloin ~ Foie Gras Jus
Alberta Lamb Loin ~ Chimichurri, Jus Rotis
Pan Braised Chicken Supreme ~ Puttanesca
Lois Lake Steelhead Salmon ~ Poblano Beurre Blanc
Market Catch ~ Lobster Americaine
Forest Mushroom Risotto ~ Grana Padano, Herb Pistou
*Add Butter Poached Prawns (3) | \$8.50 per guest
Add Butter Poached Lobster Tail | \$18 per guest*

5th Course *(choose one)*

Maple Crème Brûlée
Seasonal Cheesecake
Dark Chocolate Torte
Sweet Canapé Buffet | \$4 per guest

Kids Menu | \$15 per guest
(Ages 4-12yrs | Kids Under 3 Eat Free)

Entree *(choose one selection per Function)*

Chicken Tenders & Fries
Tomato & Cheese Pasta
Kids Cheeseburger & Fries

Dessert

Chocolate & Vanilla Ice Cream

All prices are subject to an 18% Service Charge and 5% GST



Buffet Dinner Service

*Buffet Service is available for events of 30 guests or more. Includes Bakery Fresh Bread.
Children 4-12yrs dine for ½ price; children 3yrs and under dine free.*

El Sirocco | \$50 per guest

Salads

Basic Greens - Honey Feta Vinaigrette
Romaine Salad - Smoked Bacon, Grana Padano, Croutons

Entrees

Alberta CAB 'Baron of Beef' - Ultra Slow Roast, Veal Demi
Roasted Chicken - Aged Balsamic

Sides

Poplar Bluff Mashed or Roasted Potato
Chef's Seasonal Vegetable

Dessert

Chef's Seasonal Desserts - Cakes, Pies, Cheesecakes, Cookies

Ibby's | \$60 per guest

Salads (*choose three*)

Basic Greens - Honey Feta Vinaigrette
Romaine Salad - Smoked Bacon, Grana Padano, Croutons
Tomato & Cucumber - Fior di Latte, Olive, Basil Pistou
Crispy Quinoa & Kale - Apple, Wildberry Balsamic Vinaigrette
Iceberg Cobb - Smoked Cheddar, House Ranch

Appetizers (*choose one*)

Charcuterie & Cheese
Pork & Parmesan Meatballs - San Marzano Tomato Sauce

Entrees (*choose four*)

Alberta CAB Striploin - Ultra Slow Roast, Veal Demi-Glace
Berkshire Pork Loin - Chipotle BBQ Jus
Roasted Chicken Supreme - Chipotle BBQ Jus
Lois Lake Steelhead Salmon - Red Curry Butter
Forest Mushroom Cavatappi - Parmesan Cream
Spaghettini Primavera - Tomato, Fresh Herb

Sides

Poplar Bluff Mashed or Roasted Potato
Chef's Seasonal Vegetable

Dessert

Seasonal Fruit Platter
Chef's Seasonal Desserts - Cakes, Pies, Cheesecakes, Brulee

Siraia | \$75 per guest

Salads (*choose four*)

Basic Greens - Honey Feta Vinaigrette
Romaine - Smoked Bacon, Grana Padano, Croutons
Tomato & Cucumber - Fior di Latte, Olive, Basil Pistou
Crispy Quinoa & Kale - Apple, Wildberry Balsamic Vinaigrette
Iceberg Cobb - Smoked Cheddar, House Ranch

Appetizers (*choose two*)

Pork & Parmesan Meatballs - San Marzano Tomato Sauce
Crab Cake - Pickled Vegetable, Wasabi Aioli
Charcuterie & Cheese

Entrees (*choose four*)

Alberta CAB Prime Rib Carving Station - Peppercorn Jus
Brome Lake Duck Leg Confit - 5 Spice Jus, Berry Preserve
Market Seafood - Seasonal Selection
Alberta Lamb Loin - Chimichurri, Jus Rotis
Berkshire Pork 'Porchetta' - Chipotle BBQ Jus
Butter Braised Chicken Supreme - Sweet Onion Confiture
Forest Mushroom & Ricotta Lasagna - Basil Cream, Balsamic

Sides (*choose 3*)

Poplar Bluff Mashed or Roasted Potato
Pan Seared Ricotta Gnocchi with Kale
Herb & Mascarpone Risotto
Chef's Seasonal Vegetable

Dessert

Seasonal Fruit Platter
Chef's Seasonal Desserts - Cakes, Pies, Cheesecakes, Brulee

Buffet Upgrade

Chef's Carving Station | \$9 per guest

*Substitute your El Sirocco or Ibby's Buffet's
beef option for a Chef Attended Carving Station
complete with:*

- CAB Prime Rib - Ultra Slow Roast
- Veal Demi
- Assorted Mustards & Horseradish



Breakfast & Brunch Buffet Service

Classic Continental Breakfast | \$13 per guest

Assorted Muffins, Danish, Pastries & Breads
Butters & Preserves
Wildberry Smoothies
Seasonal Fruit

Shotgun Start Breakfast | \$17 per guest

Scrambled Egg Wrap - Maple Sausage, Pico de Gallo, Cheddar
Assorted Muffins, Danish, Pastries & Breads
Butters & Preserves
Seasonal Fruit

Q School Breakfast | \$22 per guest

Cheddar Scrambled Free Range Eggs
Smoked Bacon
Maple Sausage
Poplar Bluff Farms Potato Hash

Assorted Muffins, Danish, Pastries & Breads
Butters & Preserves
Seasonal Fruit

The Tour Brunch | \$36 per guest

Basic Greens - Honey Feta Vinaigrette
Romaine Salad - Smoked Bacon, Grana Padano, Croutons

Alberta CAB 'Baron of Beef' - Ultra Slow Roast, Veal Jus
Smoked Ham Eggs Benedict - Brown Butter Hollandaise
Smoked Bacon
Maple Sausage
Poplar Bluff Farms Potato Hash

Assorted Muffins, Danish, Pastries & Breads
Butters & Preserves
Sirocco Granola Mix with Vanilla Yogurt

Seasonal Fruit Platter
Chef's Seasonal Desserts ~ Cakes, Pies, Cheesecakes, Brulee



Lunch Buffet Service

The Stableford Burger Bar | \$21 per guest

Basic Greens - Honey Feta Vinaigrette
Romaine Salad - Smoked Bacon, Grana Padano, Croutons
Iceberg Cobb - Smoked Cheddar, House Ranch

Alberta CAB Beef Burger Bar
Aged Cheddar
Brioche Bun
All the Groceries & Condiments

Mixed Frites - Yukon Gold & Sweet Potato
Chef's Assorted Cookies

The Open Lunch | \$26 per guest

Basic Greens - Honey Feta Vinaigrette
Romaine Salad - Smoked Bacon, Grana Padano, Croutons
Tomato & Cucumber - Fior di Latte, Olive, Basil Pistou

Balsamic Roasted Chicken
Braised Brisket Bolognese - Spaghettini, Tomato

Mixed Frites - Yukon Gold & Sweet Potato
Chef's Seasonal Vegetable

Chef's Seasonal Desserts ~ Cakes, Pies, Cheesecakes, Brulee

All prices are subject to an 18% Service Charge and 5% GST



Reception Enhancements

Great options for Late Night Snacks, Buffet Add-Ons, and Pre- or Post-Golf Gatherings!

Stations

Build Your Own Poutine | \$9.50 per guest

Yukon Gold Frites, Aged Cheddar Cheese Curds, Local Mozzarella, Crisp Bacon Lardons, Gravy, Scallions & Herbs
Add Pulled Chicken | \$5 per guest
Add BBQ Pork | \$5 per guest

Build Your Own Tacos | \$14.50 per guest

Flour Tortillas, BBQ Pork, Spiced Pulled Chicken, Pico de Gallo, Avocado, Chipotle Sour Cream, House Hot Sauce, Cabbage, Cilantro, Cheddar, Lime, Jalapenos

Sausage & Perogies | \$11 per guest

Potato & 3 Cheese Perogies, Garlic Sausage, Crisp Bacon Lardons, Caramelized Onions, Sour Cream, Sauerkraut

Mac & Cheese | \$13 per guest

Cavatappi, Cave Aged Gruyere Mornay Sauce, Cheddar, Local Mozzarella, Cheese Curd, Chevre, Crisp Bacon Lardons

Platters

Deli Sandwich Platter | \$10 per guest

Assorted Variety, Condiments, Pickles, Fresh Vegetables

Nachos | \$9 per guest

Flour & Corn Tortillas, Aged White Cheddar, Jalapeno, Avocado, Pico de Gallo, Chipotle Sour Cream

Assorted Focaccia Flatbreads | \$15 per guest

Roasted Vegetable Italian Deli
Mixed Cheese Ham & Swiss

Grazer Platter | \$19 per guest

Charcuterie, Artisan Cheeses, Fresh Vegetables, Seasonal Fruit

Pub Platter | \$20 per guest

Sirocco Hot Wings, Pork & Parmesan Meatballs, Grilled Cheese Sliders, Herb & Garlic Frites

Chicken Wings | \$13 per guest

Choice of House Hot Sauce, Chipotle BBQ, Salt & Pepper



Laid Back Snack Tables

Bar Snack Table | \$4 per guest

Assorted Chips, Pretzels,
Nuts & Trail Mix

Chips & Dips | \$8 per guest

Roasted Red Pepper & Tomato Bruschetta
Sundried Tomato & Chevre Dip
Avocado Dip
Toasted Crostini
Flour & Corn Tortillas

Gals' Platter | \$19 per guest

Artisanal Cheese Platter
Classic Finger Sandwiches - Various Fillings
Vegetable Crudité
Seasonal Fruit

Guys' Platter | \$19 per guest

Braised Chicken Tacos
Pork & Parmesan Meatballs
Vegetable Crudité
Chips, Pretzels, Nuts & Trail Mix

Chocolate Fountain | \$9 per guest

Chocolate Cake, Assorted Fruit,
Dark Chocolate Ganache

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