

CATERING

by
THE
James
HOTEL

BEVERAGES, SNACKS & BREAKS

BEVERAGES

torrefazione freshly brewed italia coffee, decaffeinated
\$32 per silex

assorted premium tazo teas
\$3.25 per serving

dasani bottled water (still) 500 ml
\$3.50 per bottle

perrier water (sparkling) 330 ml
\$4.75 per bottle

san pellegrino (sparkling) 250 ml
\$4 per bottle

assorted soft drinks 355 ml
\$3.50 per can

assorted bottled juices 300 ml
\$3.50 per bottle

happy planet fruit smoothies 325 ml
\$4.50 per bottle

premium fruit juice (orange, grapefruit, apple, cranberry)
\$23 per 60 oz pitcher

milk (2%, skim, chocolate, soy)
\$24 per 60 oz pitcher

MORNING & AFTERNOON SNACKS

all of our baked goods are prepared fresh from our bakery

tea biscuits with fresh lemon curd and raspberry preserve
\$12 per half dozen

assorted breakfast pastries
\$12 per half dozen

cookie jar (selection of freshly baked cookies)
\$9 per half dozen

chocolate eclairs
\$10 per half dozen

fresh fruit and berries
\$6 per serving

hawkins cheezies
\$1.50 per bag

house made biscotti (orange-almond and chocolate-pecan)
\$2.50 per piece (minimum order 6 pieces)

assorted muffins
\$12 per half dozen

beignets (new orleans-style topped with powdered sugar)
\$14 per half dozen

mini donuts (carnival-style tossed in cinnamon sugar)
\$12 per dozen

fresh fruit basket (a selection of seasonal whole fruit)
\$5 per guest (3 items)

snack basket (variety of chocolate bars, bagged nuts, soft candy)
\$9 per guest (3 items)

BREAKS

COFFEE BREAK

freshly brewed torrefazione coffee,
iced coffee, assorted tazo teas,
served with freshly baked biscotti
(orange-almond and chocolate-pecan)
\$8 per guest

FRESHEN UP

greek yogurt served with fresh raspberries,
blueberries, strawberries, banana slices,
house made granola (made with gluten-free oats)
and farm fresh honey
\$10 per guest

CHEESE & CRACKERS & LOAVES

sliced cheddar, white cheddar, jack and swiss cheeses
served with assorted cocktail crackers
and loaves (lemon-blueberry and cranberry-nut)
\$12 per guest

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Menus and pricing are subject to change. Minimum Food & Beverage quantities apply.*

BREAKFAST MENU #1

premium fruit juice (orange, apple, grapefruit, cranberry)

freshly brewed torrefazione italia coffee

assortment of breakfast pastries to include french-style croissants, mini fruit danish,
mini banana loaves, assorted low fat muffins, warm buttermilk biscuits

served with whipped sweet butter and house made preserves (strawberry-cracked pepper, blueberry-lemon, rhubarb marmalade)

oatmeal served with brown sugar, cinnamon, golden raisins, cranberries, pecan-date compote

seasonal fresh fruit and berries served with greek yogurt and low fat yogurt

egg dish (select one)

fluffy scrambled eggs 🍳

assortment of prepared omelets (grilled vegetable, ham-mushroom-swiss, tomato-asparagus-goat cheese) 🍳

assorted frittatas (vegetable, mushroom-gruyere, western-style)

potato (select one)

pan fried potatoes tossed with chives 🍳

shredded potato hash browns with green onions and bell peppers 🍳

danish blue cheese and chive potato croquettes

breakfast meat (select two)

smoked bacon 🍳

maple breakfast sausage

mennonite farmers sausage

baked honey ham

additional breakfast item (select one)

all served with whipped butter and quebec maple syrup

cinnamon raisin french toast

pancakes (blueberry, buttermilk, multigrain and gluten-free banana)

peach and ricotta blintz

belgium waffles served with whipped cream and fruit toppings

strawberry and mascarpone crêpes

\$25 per guest

(minimum 10 people)

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BREAKFAST MENU #2

premium fruit juice (orange, apple, grapefruit, cranberry)
freshly brewed torrefazione italia coffee

assortment of breakfast pastries to include french-style croissants, mini fruit danish,
mini banana loaves, assorted low fat muffins, warm buttermilk biscuits
served with whipped sweet butter and house made preserves (strawberry-cracked pepper, blueberry-lemon, rhubarb marmalade)

seasonal fresh fruit and berries served with greek yogurt and low fat yogurt

eggs benedict station

prepared by a member of our culinary team

fresh poached free-range egg

served on toasted english muffin or buttermilk biscuit

with a selection of toppings to include canadian back bacon, turkey back bacon, smoked salmon,
poached steelhead trout, asparagus, portabella mushroom, spinach, sun dried tomato, avocado
finished with traditional hollandaise sauce or cheddar mornay sauce

\$22 per guest

(minimum 10 people)

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BRUNCH MENU

premium fruit juice (orange, apple, grapefruit, cranberry)
freshly brewed torrefazione italia coffee

assortment of breakfast pastries to include french-style croissants, mini fruit danish,
mini banana loaves, assorted low fat muffins, warm buttermilk biscuits
served with whipped sweet butter and house made preserves (strawberry-cracked pepper, blueberry-lemon, rhubarb marmalade)

salads (served in single serving salad glasses)

melon salad with champagne dressing
spinach & mandarin orange salad with poppy seed vinaigrette
boston greens and poached pear salad with white balsamic vinaigrette

assorted tartine

strawberry, rhubarb, thyme, ricotta
peach, raspberry, mint, ricotta
crab salad, fennel, chèvre
smoked salmon, dill, cream cheese, mini bagel

french toast sticks

banana bread french toast with bourbon-infused maple syrup
brioche french toast with caramelized peaches and blueberry syrup

eggs benedict station

prepared by a member of our culinary team
fresh poached free-range egg
served on toasted english muffin or buttermilk biscuit
with a selection of toppings to include canadian back bacon, turkey back bacon, smoked salmon,
poached steelhead trout, asparagus, portabella mushroom, spinach, sun dried tomato, avocado
finished with traditional hollandaise sauce or cheddar mornay sauce

savory tarts

caramelized onion, granny smith apple, gorgonzola tart
wilted spinach, sun dried tomato, feta tart
asparagus, roasted red pepper, gruyère tart

sweets

butter milk panna cotta with fruit coulis, chocolate truffles,
caramel custard tarts, raspberry mousse parfaits

\$36 per guest

(minimum 10 people)

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LUNCH MENU

DELI LUNCH

presented at once on a quadrant plate

freshly brewed torrefazione italia coffee and select taza teas

soup (select one)

sweet potato bisque with orange crème fraîche

mushroom bisque, chive crème fraîche

french onion, herb croutons, gruyère, parmesan

salad (select one)

artisan greens, cucumber ribbon, grape tomato, shaved radish, marmalade vinaigrette

caesar salad, focaccia croutons, bacon bits, shaved regianno, house caesar dressing

citrus and baby beet salad, snow goat cheese, champagne vinaigrette

sandwich (select one)

granny smith apple chicken salad sandwich with ripe avocado and sprouts on a ciabatta roll

coho salmon salad sandwich blended with lemon dill aioli,
topped with lettuce, ripe tomato and sprouts on a freshly baked french loaf

grilled reuben sandwich shaved house made corned beef topped with sauerkraut and gruyère
on marbled rye roll served with grainy dijon aioli on the side

fried green tomato blt fried corn meal crusted green tomatoes topped with thick cut smoked bacon
and crisp butter leaf lettuce on a toasted multigrain baguette

dessert (select one)

seasonal fresh berries with vanilla greek yogurt and a shortbread cookie

coconut panna cotta topped with fresh mango

raspberry mousse served in a chocolate tuile topped with fresh berries

\$23 per guest

(minimum 10 people)

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LUNCH MENU

CHARCUTERIE LUNCH BUFFET

freshly brewed torrefazione italia coffee and select tazo teas

salad (prepared in single serving salad glasses)

artisan greens, cucumber ribbon, grape tomato, shaved radish, marmalade vinaigrette
caesar salad, focaccia croutons, cherry smoked bacon, shaved regianno, house caesar salad dressing
citrus and baby beet salad, snow goat cheese, champagne vinaigrette
quinoa tabbouleh salad, cucumber, grape tomato, green onion, fresh mint

charcuterie platter

selection of sliced deli meats

black forest ham, smoked turkey breast, genoa salami, grilled chicken, pastrami,
poached salmon, beef prime rib roast, capicola

selection of fresh and pickled vegetables

ripe tomatoes, crisp lettuce, sliced cucumber, alfalfa sprouts, sliced avocado,
bread & butter pickles, baby dill pickles, baby beet pickles, gherkins

bread basket

freshly baked rolls, french loaf, marbled rye, pretzel buns,
multigrain baguettes, roasted onion baguettes

selection of butters, spreads and aiolis

whipped butter, pesto butter, sun dried tomato butter, lemon aioli, grainy dijon aioli,
horseradish aioli, cranberry chutney, mayo, prepared mustard, dijon mustard

desserts

seasonal fresh berries with vanilla greek yogurt and a shortbread cookie
coconut panna cotta topped with fresh mango
raspberry mousse served in a chocolate tuile topped with fresh berries

\$25 per guest

(minimum 10 people)

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LUNCH MENU

SOUP, SALAD AND SANDWICH LUNCH BUFFET

freshly brewed torrefazione italia coffee and select taza teas

soup (select one)

sweet potato bisque, orange crème fraîche

mushroom bisque, chive crème fraîche

vegetable minestrone

broccoli and cheddar

salad (prepared in single serving salad glasses)

artisan greens, cucumber ribbon, grape tomato, shaved radish, marmalade vinaigrette
caesar salad, focaccia croutons, cherry smoked bacon, shaved regianno, house caesar salad dressing
citrus and baby beet salad, snow goat cheese, champagne vinaigrette
quinoa tabbouleh salad, cucumber, grape tomato, green onion, fresh mint

sandwich platter

a selection of sandwiches to include chicken salad, roast beef, black forest ham,
pastrami, smoked turkey breast, egg salad, salmon salad, vegetarian
served on an assortment of white, whole grain and rye breads
with prepared mustard, dijon mustard, mayo
bread & butter pickles, baby dill pickles, gherkins

dessert (select one)

seasonal fresh berries with vanilla greek yogurt and a shortbread cookie
coconut panna cotta topped with fresh mango
raspberry mousse served in a chocolate tuile topped with fresh berries

\$23 per guest

(minimum 10 people)

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PLATED DINNER

*all plated dinners are a minimum of three courses (starter + entrée + dessert)
upgrade to a four or five course dinner for an additional \$5 per person per course*

please note each selection made must be consistent for all guests

dinners are served with a house baked bread basket, whipped butter,
freshly brewed torrefazione italia coffee and select tazo teas

appetizer (select one)

wild mushroom tart assorted mushrooms, butter pastry, roasted garlic, celery root purée, arugula, lemon vinaigrette

scallops pan seared pacific scallops, saskatchewan lentils, braised grapefruit-fennel

trout house made red beet and dill steelhead trout gravlax, fresh dill cream cheese, capers, pickled red onion, crostini

OR

soup (select one)

roasted butternut squash bisque orange crème fraîche

classic french onion soup garlic crouton, gruyère, parmesan regiano

italian tomato soup shaved parmesan, basil oil

OR

salad (select one)

gathered artisan greens grape tomato, radish chips, cranberries, candied pumpkin seeds,
roasted butternut squash purée, lemon and local honey vinaigrette

arugula and endive salad cherry tomatoes, crisp prosciutto, shaved parmesan, balsamic vinaigrette

baby kale and arugula salad compressed strawberries, toasted pecans, blue benedictine, local honey vinaigrette

dessert (select one)

chocolate palet d'or devil food chocolate cake, chocolate mousse, dark chocolate glaze, sweet cherry coulis, chantilly cream

crème brûlée traditional vanilla bean custard, caramelized sugar, raspberries, blueberries, tuile

tiramisu lady finger sponge, espresso syrup, mascarpone cream, cocoa, mixed berries

*** entrées on following page ***

(minimum 10 people)

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PLATED DINNER

entrée (select one)

wild salmon fresh pacific wild salmon, crisp fennel, pea shoots, citrus butter,
warm red and black quinoa salad, seasonal vegetables
\$44

halibut fresh pacific halibut (available March - October when in season), pan seared, lemon and parsley gremolata,
smoked tomato & lentil ragout, seasonal vegetables
\$48

ling cod pan seared ling cod, heirloom tomato-caper-green olive relish,
herb and butternut squash risotto, seasonal vegetables
\$45

canadian lamb braised lamb shank, cracked mustard sauce,
herb and garlic boursin cheese whipped potato, seasonal vegetables
\$48

beef tenderloin canadian AAA 8-oz beef tenderloin, grilled black tiger prawns,
rosemary-merlot jus, fondant potato, seasonal vegetables
\$52

cornish hen deboned cornish hen roulade, leeks, black figs, roast chicken-port jus,
ricotta gnocchi, seasonal vegetables
\$44

veal milk-fed veal medallions, morel mushrooms, marsala and cracked green peppercorn sauce,
roasted fingerling potato, seasonal vegetables
\$49

gnocchi house made potato gnocchi, saskatchewan chanterelle mushrooms,
spinach, grape tomato, seasonal vegetables
\$38

prime rib slow roasted canadian AAA prime rib roast, yorkshire, fresh horseradish, red wine demi,
roasted garlic crushed potatoes, seasonal vegetables
\$47

(minimum 10 people)

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DINNER BUFFET

dinner buffets are served with a house baked bread basket, whipped butter,
freshly brewed torrefazione italia coffee and select tazo teas

tossed artisan greens topped with shredded carrot, radish chips, seedless cucumber, grape tomatoes and thinly sliced red cabbage
served with blackberry-white balsamic vinaigrette, creamy buttermilk herb dressing, and saskatoon berry vinaigrette

spinach and roasted beet salad with orange supremes, chèvre and honey-dijon vinaigrette

pear salad with dried cherries, candied walnuts, organic greens and balsamic vinaigrette

black and white bean quinoa salad with cucumber, red onion, fresh coriander and lime vinaigrette

vegetable selection (select one)

honey roasted baby carrots	green beans almandine
cauliflower and broccoli au gratin	orange roasted beets (red and gold)
roasted brussel sprouts	sautéed asparagus topped with sweet red bell peppers
baked butternut squash with brown sugar and spices	roasted root vegetables (turnip, parsnip, carrot, rutabaga)

entrée selection (select one or two)

** denotes carved item - if two carved entrées are selected, only one will be carved*

pacific salmon orange-fennel purée, herb and lemon roasted potatoes

** rosemary rubbed baron of beef* merlot demi, roasted garlic and herb whipped potatoes

** cherry bacon wrapped pork tenderloin* port jus, white bean and chorizo cassoulet

medallions of cornish hen roulade with leeks and black figs, roast chicken jus, brown butter gnocchi

sage rubbed roast turkey cranberry bread stuffing, pan gravy, buttermilk whipped potatoes

house made potato gnocchi with chanterelle mushrooms, spinach and grape tomatoes

chicken breast with cranberry-pistachio stuffing, beurre blanc, succotash

brown sugar baked ham pineapple jus, traditional scalloped potatoes

** bc apple stuffed pork loin* thyme and onion jus, yukon gold whipped potatoes

saskatchewan steelhead trout grilled citrus, champagne crème, grilled vegetable quinoa

** herb crusted slow roasted prime rib of beef* yorkshire pudding, natural jus, twice baked potato (additional \$5 per person)

dessert selection (select three)

blueberry buttermilk panna cotta	strawberry mascarpone cheesecake
vanilla crème brûlée with caramelized sugar	chocolate and cherry torte, milk chocolate ganache
chocolate tarts	pecan caramel fudge
french pastry horns	lemon profiteroles
fresh berries with vanilla whipped cream	6 year white cheddar, blue benedictine, brie, honey comb, crostini

menu with one entrée \$43 per guest

menu with two entrées \$48 per guest

enhance your meal by adding beef & long grain rice cabbage rolls and potato & cheddar cheese perogies for \$5 per guest

(minimum 10 people)

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RECEPTIONS

CHILLED HORS D'OEUVRES

yellow fin tuna, green peppercorn vinaigrette, avocado, crostini
medjool date, cardamom, pomegranate, manchego, lavash
lobster summer roll, hoisin-peanut dipping sauce
pickled scallop, mango relish, spoon

charred filet of beef, caramelized onion, gorgonzola, rye crostini
black bean, heirloom tomato bruschetta, roasted onion crostini
trout roe, orange-dill crème fraîche, brioche
mimosa, red beet, chèvre, dill

\$31 per dozen (selections must be ordered by the dozen)

HOT HORS D'OEUVRES

grilled shrimp skewer, mango-lime salsa
korean bbq short ribs
pear, grilled onion, camembert flat bread
mini monte cristo sandwich, chili spiced raspberry preserve

granny smith apple-danish blue cheese tart
smoked chicken satay, charred pineapple
red quinoa crab cake, spiced green apple purée
southern style mini chicken and waffle, maple aioli

\$33 per dozen (selections must be ordered by the dozen)

SWEET BITES

mini cupcakes (devil food chocolate, vanilla, red velvet)
mini apple pie, 5 year white cheddar
crème brûlée tart, caramelized sugar
72% robust chocolate fudge with fresh berries

\$31 per dozen (selections must be ordered by the dozen)

RECEPTION DISPLAYS

james hotel signature cheese board

an assortment of domestic and imported cheeses,
nuts, honey comb, grapes,
apple slices, pear slices,
gourmet crackers and crostini

\$10 per guest

greek display

hummus, baba ganoush, quinoa tabbouleh salad,
pita chips, marinated olives,
feta, tzatziki, carrot sticks, celery sticks

\$10 per guest

fresh fruit

a selection of fresh fruits,
citrus yogurt dip

\$6 per guest

charcuterie

a selection of locally made sausage, salami,
cured meats, smoked meats and pâté,
old white cheddar, sharp gouda, assorted mustards,
aioli, pickles and assorted sliced baguettes

\$14 per guest

iced shrimp

three shrimp per person,
traditional cocktail sauce,
mango-chili pepper salsa

\$12 per guest

vegetable crudités

a selection of crisp vegetables,
artichoke dip and lemon-parmesan dip

\$6 per guest

(minimum 10 people)

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RECEPTIONS

ENHANCE YOUR MENU WITH A RECEPTION STATION

(these selections are available at the listed prices when added on to a dinner buffet or social reception menu)

oyster and mussel station

a selection of pacific and atlantic coast oysters shucked fresh by a member of our culinary team
white wine mignonette, freshly grated horseradish, assorted hot sauces, lemon and lime wedges,
fresh PEI mussels steamed with garlic, herbs, grape tomatoes and white wine

served with a warm bread basket

two oysters and 1/4 lb of mussels \$18 per guest

four oysters and 1/2 lb of mussels \$34 per guest

dim sum station

steamed pork buns,

tempura battered shrimp with cherry sauce,

duck spring rolls with nuoc cham dipping sauce

\$13 per guest

carving station

your choice of baron of canadian AAA beef, roasted turkey breast or a maple glazed ham

served with freshly baked rolls, assorted condiments,

\$16 per guest

poutine station

crisp fries topped with a selection of toppings to include

beef gravy and vegetable gravy,

cheese curds, white cheddar, crumbled gorgonzola, mozzarella,

chives, diced tomatoes, diced bell peppers, sliced jalapeño peppers,

caramelized onions, corn salsa, crispy fried leeks

\$12 per guest

(minimum 10 people)

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RECEPTIONS

LATE NIGHT LUNCH

(these selections are available at the listed prices when added on to a dinner buffet or social reception menu)

finger sandwiches and shots

peanut butter & jelly with a shot of white milk
peanut butter & banana with a shot of chocolate milk
gooey grilled cheese made with cheddar, mozzarella and jack cheeses with a shot of tomato soup
po'boy (cold cuts, cheese, lettuce, tomato, remoulade) with a shot of corn chowder with jalapeño coulis
\$12 per guest

sweet & savory waffle samplers

cornbread waffle with three bean chili
blue cheese waffle with boneless buffalo chicken wings
baked potato waffle loaded with classic toppings
red velvet waffle with fresh strawberries and cream cheese icing
gingerbread waffle with spiced peaches and bourbon maple syrup
banana split waffle with chocolate, strawberries and a cherry
\$15 per guest

pub night

loaded potato wedges topped with cheddar cheese, chives, and crumbled bacon, served with sour cream
buffalo chicken wings with blue cheese dipping sauce
loaded nachos topped with bell peppers, tomatoes, chives, jalapeño peppers, cheddar cheese, salsa, sour cream, guacamole
dry garlic ribs
deep fried beer battered dill pickles
\$15 per guest

'the social' late lunch

fresh rolls baked in house
selection of cold cuts including black forest ham, smoked turkey breast, montreal-style corned beef, genoa salami, slow roasted baron of beef
sliced cheeses including cheddar, swiss, jack, smoked gouda
baby dill pickles, bread & butter pickles, assorted condiments
\$14 per guest

(minimum 10 people)

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RECEPTIONS

RECEPTION MENU #1

cold bites

yellow fin tuna, green peppercorn vinaigrette, avocado, crostini
medjool date, cardamom, pomegranate, manchego, lavash
charred filet of beef, caramelized onion, gorgonzola, rye crostini
pickled scallop, mango relish, spoon

hot bites

grilled shrimp skewer, mango-lime salsa
korean bbq short ribs
pear, grilled onion, camembert flat bread
mini monte cristo sandwich, chili spiced raspberry preserve

vegetable crudités

selection of crisp vegetables, ranch dip, french onion dip

james hotel signature cheese board

an assortment of domestic and imported cheeses,
nuts, truffle honey, grapes and assorted berries
gourmet crackers and crostini

sweet bites

mini cupcakes (devil food chocolate, vanilla, red velvet)
crème brûlée tart, caramelized sugar

\$34 per guest

(minimum 10 people)

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RECEPTIONS

RECEPTION MENU #2

cold bites

medjool date, cardamom, pomegranate, manchego, lavash
lobster summer roll, hoisin-peanut dipping sauce
black bean, heirloom tomato bruschetta, roasted onion crostini
charred filet of beef, caramelized onion, gorgonzola, rye crostini
trout roe, orange-dill crème fraîche, brioche
pickled scallop, mango relish, spoon

hot bites

grilled shrimp skewer, mango-lime salsa
korean bbq short ribs
pear, grilled onion, camembert flat bread
mini monte cristo sandwich, chili spiced raspberry preserve
granny smith apple-danish blue cheese tart
southern-style mini chicken and waffle, maple aioli

vegetable crudités

selection of crisp vegetables, ranch dip, french onion dip

james hotel signature cheese board

an assortment of domestic and imported cheeses, nuts, truffle honey, grapes and assorted berries
gourmet crackers and crostini

gnocchi station

prepared by a member of our culinary team
fresh house made potato gnocchi tossed with a brown butter sauce
and your choice of ingredients to include prosciutto de parma, smoked chicken, baby shrimp, bay scallops,
cherry tomatoes, bell peppers, chives, butternut squash, button mushrooms

carving station

your choice of baron of canadian AAA beef, roasted turkey breast or maple glazed ham
served with freshly baked rolls, assorted condiments

sweet bites

mini apple pie, 5 year white cheddar
crème brûlée tart, caramelized sugar
72% robust chocolate fudge with fresh berries

\$48 per guest

(minimum 10 people)

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RECEPTIONS

RECEPTION MENU #3 "CHOCOLATE FANTASY"

savory canapés (passed or stationary)

italian chorizo, 50% dark chocolate, imported saffron, italian baguette crostini
pork belly in a chili chocolate piloncillo sauce served in an asian spoon
port and stilton truffles
eggplant caponata on herb focaccia crostini
bbq duck breast with chocolate bbq sauce, julienne vegetables, rice paper roll
extra 72% dark chocolate, flaked sea salt, premium olive oil, crostini

RECEPTION STATIONS

cheese board

canadian blue benedictine, sharp 8 year cheddar, double cream brie, netherlands beamster 18 month gouda
local honey comb, sour cherry preserve, dried blueberries, roasted smoked almonds
served with house baked chocolate baguette

cauliflower nachos

cauliflower florets coated with fine cornmeal and fried to a crisp coating
served with traditional nacho toppings to include sweet bell peppers, jalapeño peppers, diced tomatoes,
avocado, scallions, cheddar cheese, sour cream, salsa, three bean chocolate chili

beef tenderloin medallions

prepared by a member of our culinary team
AAA canadian beef tenderloin medallions pan fried to medium
and tossed in a rosemary, semi-sweet chocolate and merlot sauce finished with a pinch of poblano chili pepper
served with a selection of artisan breads

chocolate sweets

to include white and dark chocolate macaroons, fudge brownie petit fours, chocolate covered strawberries,
chocolate praline tarts, palet d'or, beignets with blood orange chocolate sauce

\$42 per guest

(minimum 10 people)

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RECEPTIONS

RECEPTION MENU #4
"BLACK & WHITE RECEPTION"

canapés (passed or stationary)

heirloom tomato filled with edamame and mint hummus topped with toasted pine nuts
crab and herb cream cheese wonton
house smoked pacific salmon sushi
black and white egg, deviled egg topped with black caviar
roasted black grapes with stilton on multigrain crostini
black olive tapenade with snow goat cheese on italian baguette crostini

RECEPTION STATIONS

baked brie

creamy double cream brie wrapped in puff pastry and baked to a golden brown
served with black mission fig compote and assorted crostini

hummus

avocado hummus, sun dried tomato hummus, traditional hummus
served with a selection of vegetable crudité and toasted greek pita points

oyster and raw bar

a selection of pacific and atlantic oysters shucked to order by a member of our culinary team
served with chimichurri, mignonette, grated horseradish, assorted hot sauces, lemon and lime wedges
chilled black tiger prawns with gulf sauce
pan seared scallops served with spiced mango salsa
fresh PEI mussels steamed with garlic, herbs, grape tomatoes and white wine
beet cured saskatchewan steelhead trout gravlax served with herb cream cheese and assorted crackers

sweets

white and dark chocolate macaroons, fudge brownie petit fours,
white and dark chocolate covered strawberries,

\$48 per guest

(minimum 10 people)

All prices are in Canadian Dollars and subject an 18% gratuity charge and applicable taxes.
Menus and pricing are subject to change. Minimum Food & Beverage quantities apply.



BARBEQUE DINNERS

BBQ season runs from May Long Weekend until end of September, weather permitting.
In the event of inclement weather, the hotel reserves the right to prepare the hot dishes in the main kitchen.

BBQ DINNER MENU #1

salads

baby red potato salad with cracked mustard dressing
tuscan grilled bread salad with fresh mozza, grape tomatoes, basil, shaved parmesan
red quinoa and black bean salad with lime and cilantro vinaigrette
creamy german-style cucumber salad with fresh dill

entrées (select three)

handmade beef burgers: ground chuck, lightly seasoned, fresh baked sesame bun
dogs: all beef hot dogs, house baked bun
smokies: german-style, fresh baked bun
pacific salmon burger: handmade from fresh salmon fillets, fresh baked kaiser bun
chicken: grilled chicken breast, apricot bourbon glaze, fresh baked sesame bun
(veggie burgers may be substituted for one of the entrées)

served with an assortment of condiments to include ketchup, mustard, relish, sriracha ketchup,
maple bbq sauce, mayo, dill, aioli, lettuce, tomato, sautéed mushroom, red onion, caramelized spanish onion,
sauerkraut, banana pepper, cheddar cheese, jack cheese, smoked gouda

warm kettle chips, lightly seasoned

dessert

gelato bar

locally made vanilla and chocolate gelatos
served with a selection of toppings and accompaniments:
chocolate fudge, caramel, flambéed strawberries, flambéed bananas, apple crisp, blueberry crisp,
chocolate brownie chunks, fresh berries, mini chocolate chip cookies,
candied pecans, brandy-preserved cherries

\$32 per guest

(minimum 10 people)

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Menus and pricing are subject to change. Minimum Food & Beverage quantities apply.



BARBEQUE DINNERS

BBQ season runs from May Long Weekend until end of September, weather permitting.
In the event of inclement weather, the hotel reserves the right to prepare the hot dishes in the main kitchen.

BBQ DINNER MENU #2

grilled multigrain and sourdough baguettes served with whipped butter

salads

artisan greens topped with tomatoes, cucumber, shredded carrot, radish chips
with assorted dressings (pear-white balsamic vinaigrette, house made buttermilk ranch, wild blueberry vinaigrette)

baby red potato salad with cracked mustard dressing
tuscan grilled bread salad with fresh mozza, grape tomatoes, basil, shaved parmesan
red quinoa and black bean salad with lime and cilantro vinaigrette
creamy german-style cucumber salad with fresh dill

vegetables (select one)

fresh corn on the cob, melted butter
grilled asparagus, olive oil, sea salt
roasted brussel sprouts, toasted almonds
sautéed green beans, red pepper
honey roasted baby carrots
orange roasted red and gold beets
grilled cauliflower steaks, mornay sauce

potatoes and sides (select one)

baked russet potatoes, butter, sour cream, chives, crumbled bacon
herb roasted fingerling potatoes
twice baked potatoes, crisp pancetta, chives, smoked gouda
grilled red and green lentil risotto cakes
brown butter sautéed gnocchi with saskatchewan chanterelle mushrooms

entrées (select two)

pork baby back ribs, whisky bbq sauce
bbq grilled quarter-chicken, apricot bourbon bbq sauce
saskatchewan steelhead trout, lemon-dill butter
grilled garlic farmers sausage
pork souvlaki, red onion, zucchini, mushrooms
grilled top sirloin steak, montreal spice rub
marinated beef kabob, red onion, peppers

dessert

baked alaska, rich chocolate torte, saskatchewan sour cherry ice cream, fluffy meringue
freshly baked mini apple pies from our pastry kitchen, served with sliced sharp cheddar and mild cheddar

\$45 per guest

(minimum 10 people)

All prices are in Canadian Dollars and subject an 18% gratuity charge and applicable taxes.
Menus and pricing are subject to change. Minimum Food & Beverage quantities apply.

BARBEQUE DINNERS

BBQ season runs from May Long Weekend until end of September, weather permitting.
In the event of inclement weather, the hotel reserves the right to prepare the hot dishes in the main kitchen.

BBQ DINNER MENU #3

grilled multigrain and sourdough baguettes served with whipped butter

salads

artisan greens topped with tomatoes, cucumber, shredded carrot, radish chips
with assorted dressings (pear-white balsamic vinaigrette, house made buttermilk ranch, wild blueberry vinaigrette)

baby red potato salad with cracked mustard dressing
tuscan grilled bread salad with fresh mozza, grape tomatoes, basil, shaved parmesan
red quinoa and black bean salad with lime and cilantro vinaigrette
creamy german-style cucumber salad with fresh dill

vegetables (select one)

fresh corn on the cob, melted butter
grilled asparagus, olive oil, sea salt
roasted brussel sprouts, toasted almonds
sautéed green beans, red pepper
honey roasted baby carrots
orange roasted red and gold beets
grilled cauliflower steaks, mornay sauce

potatoes and sides (select one)

baked russet potatoes, butter, sour cream, chives, crumbled bacon
herb roasted fingerling potatoes
twice baked potatoes, crisp pancetta, chives, smoked gouda
grilled red and green lentil risotto cakes
brown butter sautéed gnocchi with saskatchewan chanterelle mushrooms

beef entrées cut from canadian AAA beef (select one)

6-oz beef tenderloin filet
10-oz new york steak
12-oz ribeye steak
grilled whole beef tenderloin, chateaubriand style, béarnaise sauce

dessert (select one)

gelato bar

locally made vanilla and chocolate gelatos
served with a selection of toppings and accompaniments:
chocolate fudge, caramel, flambéed strawberries, flambéed bananas, apple crisp, blueberry crisp,
chocolate brownie chunks, fresh berries, mini chocolate chip cookies, candied pecans, brandy-preserved cherries

summer treats bar

baked alaska, rich chocolate torte, saskatchewan sour cherry ice cream, fluffy meringue
freshly baked mini apple pies from our pastry kitchen, served with sliced sharp cheddar and mild cheddar
freshly baked brownies

\$55 per guest

(minimum 10 people)

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Menus and pricing are subject to change. Minimum Food & Beverage quantities apply.

BARBEQUE DINNERS

BBQ season runs from May Long Weekend until end of September, weather permitting.
In the event of inclement weather, the hotel reserves the right to prepare the hot dishes in the main kitchen.

BBQ DINNER MENU #4

grilled multigrain and sourdough baguettes served with whipped butter

salads

artisan greens topped with tomatoes, cucumber, shredded carrot, radish chips
with assorted dressings (pear-white balsamic vinaigrette, house made buttermilk ranch, wild blueberry vinaigrette)

grilled baby romaine caesar salad, house dressing, shaved parmesan, crumbled bacon
tuscan grilled bread salad with fresh mozza, grape tomatoes, basil, shaved parmesan
red quinoa and black bean salad with lime and cilantro vinaigrette
creamy german-style cucumber salad with fresh dill

vegetables (select one)

fresh corn on the cob, melted butter
grilled asparagus, olive oil, sea salt
roasted brussel sprouts, toasted almonds
sautéed green beans, red pepper
honey roasted baby carrots
orange roasted red and gold beets
grilled cauliflower steaks, mornay sauce

potatoes and sides (select one)

baked russet potatoes, butter, sour cream, chives, crumbled bacon
herb roasted fingerling potatoes
twice baked potatoes, crisp pancetta, chives, smoked gouda
grilled red and green lentil risotto cakes
brown butter sautéed gnocchi with saskatchewan chanterelle mushrooms

beef entrées cut from canadian AAA beef (select one)

6-oz beef tenderloin filet
10-oz new york steak
12-oz ribeye steak
grilled whole beef tenderloin, chateaubriand style, béarnaise sauce

seafood entrées (select one)

wild salmon steak
fresh halibut fillet
jumbo prawns (3 per guest)
grilled lobster tail, drawn butter
grilled pacific scallops (3 per guest)

dessert

dark chocolate robust 50% tart, spiced rum caramel tart, madagascar bourbon vanilla tart
served with grilled peaches, grilled pineapple, brandy-flambéed sweet cherries

\$85 per guest

enhance your bbq

oyster bar: sweet PEI malepeque oysters shucked fresh by a member of our culinary team
served with hot sauce, cocktail sauce, white wine mignonette and lemon slices
3 oysters per guest \$11 / 5 oysters per guest \$15

(minimum 10 people)

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Menus and pricing are subject to change. Minimum Food & Beverage quantities apply.

BARBEQUE DINNERS

BBQ season runs from May Long Weekend until end of September, weather permitting.
In the event of inclement weather, the hotel reserves the right to prepare the hot dishes in the main kitchen.

BBQ RECEPTION MENU

vegetable crudités

a selection of crisp vegetables, artichoke dip, lemon-parmesan dip

salad cups

tossed artisan greens topped with grape tomatoes, radish chips, shredded carrots
assorted dressings to include pear-white balsamic vinaigrette, house made buttermilk ranch, wild blueberry vinaigrette
grilled baby romaine caesar salad, house dressing, shaved parmesan, crumbled bacon
red quinoa and black bean salad with lime and cilantro vinaigrette

chilled hors d'oeuvres

yellow fin tuna, green peppercorn vinaigrette, avocado, crostini
medjool date, cardamom, pomegranate, manchego, lavash
lobster summer roll, hoisin-peanut dipping sauce
black bean, heirloom tomato bruschetta, roasted onion crostini

from the grill (select two)

prepared by a member of our culinary team
beef tenderloin medallions with extra-72% dark chocolate bbq sauce
chicken tenderloin skewer with apricot bourbon bbq sauce
saskatchewan baby back ribs with whisky bbq sauce
grilled shrimp cocktail (4 shrimp per guest) served with traditional cocktail sauce and grilled mango-pineapple salsa

dessert

tropical fruit platter served with vanilla yogurt dip and milk chocolate dip
french madeleines
freshly baked brownies

\$42 per guest

(minimum 10 people)

All prices are in Canadian Dollars and subject an 18% gratuity charge and applicable taxes.
Menus and pricing are subject to change. Minimum Food & Beverage quantities apply.

BAR MENU

CASH BAR

when each individual guest purchases drinks from the hotel bar
(prices include taxes)

	Standard	Premium
spirit selection	\$7.00	\$9.25
domestic beer	\$7.00	\$7.00
house red and white wine	\$8.65	\$8.65
imported beer	\$8.80	\$8.80
non-alcoholic beer	\$7.00	
soft drinks and juices	\$4.00	
liqueurs	\$9.00	

HOST BAR

when the convener or host is invoiced for all drinks consumed
(prices subject to 18% gratuity and applicable taxes)

	Standard	Premium
spirit selection	\$6.07	\$8.05
domestic beer	\$6.07	\$6.07
house red and white wine	\$7.50	\$7.50
imported beer	\$7.65	\$7.65
liqueurs		\$8.00
local liqueurs		\$9.00
non-alcoholic beer	\$6.09	
soft drinks and juices	\$3.50	
non-alcoholic punch	\$55.00	per gallon

HOUSE WINES

RED - changes seasonally; check with hotel for current offering	\$37.00
WHITE - changes seasonally; check with hotel for current offering	\$37.00

standard spirit selections: absolut, johnnie walker, tanqueray, forty creek, bacardi superioire, lemon hart

premium spirit selections: grey goose, bombay, crown royal, knob creek bourbon, flor de cana seco 4, captain morgan spiced

liqueur selections: baileys, kahlua, drambuie, grand marnier, amaretto

local liqueur selections: hascap, crème de cassis black currant, saskatoon liqueur

Bartender fee of \$28.00 per hour (minimum of 4 hours) if sales do not meet or exceed \$500.00

*All prices are in Canadian Dollars and subject an 18% gratuity charge and applicable taxes.
Menus and pricing are subject to change. Minimum Food & Beverage quantities apply.*

COCKTAIL MENU

TO ENHANCE THE BEVERAGE EXPERIENCE...

CAESAR (1 oz)

absolut, worcestershire, tobasco, clamato, pickled garnish
\$9

HARVEY WALLBANGER (2 oz)

absolut, galliano, orange juice
\$11

CUBA LIBRE (2 oz)

bacardi superiore, cola, fresh lime
\$11

RUSTY NAIL (2 oz)

johnny walker, drambuie, lemon
\$12

OLD FASHIONED (2 oz)

bulleit bourbon, angostura, cherry
\$12

MARTINI (2 oz)

available for events of 20 guests or less
absolute or tanqueray, dry vermouth, olive, twist
\$13

Bartender fee of \$28.00 per hour (minimum of 4 hours) if sales do not meet or exceed \$500.00

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Menus and pricing are subject to change. Minimum Food & Beverage quantities apply.*

WINE MENU

RED WINE

luigi bosca DOC \$54
malbec, argentina

pirramimma \$65
shiraz, australia

pago ayles 'S' \$54
garnacha, spain

moon curser \$78
syrah, canada

cloudline \$67
pinot noir, usa

sottano \$52
cabernet sauvignon, argentina

feudi di san gregorio \$52
primitivo, italy

gouffier mercurey 1er cru \$140
pinot noir, france

da gromis barolo \$155
nebbiolo, italy

cakebread \$205
Cabernet sauvignon, usa

CHAMPAGNE

all selections from france

veuve clicquot brut \$125

moet and chandon rose \$130

dom perignon \$325

roederer, louis - cristal \$450

WHITE WINE

umani ronchi \$52
pecorino, italy

tommasi \$52
pinot grigio, italy

orofino \$54
riesling, canada

dourthe \$50
sauvignon blanc, france

tinhorn creek \$54
chardonnay, canada

cloudy bay \$69
sauvignon blanc, new zeland

domaine la janesse 2007 \$280
châteauneuf-du-pape, france

SPARKLING WINE

mionetto prosecco \$60
italy

freixenet cordon negro brut \$45
spain

summerhill cipes \$66
canada, organic

ROSE WINE

bielder père et fils \$52
grenache, france

GENERAL INFORMATION

menu selections: in order to ensure availability, we request that your menu selections are confirmed with your event manager no later than two weeks prior to your event. please advise your event manager of any special dietary requirements as soon as possible prior to the event. changes may apply for dietary substitutions made on the day of the event. final entrée count is due no later than 72 hours (3 business days) prior to the event.

all food and beverage items will be provided by the hotel. please advise your event manager of any thoughts or requests that you may have.

bar costs and policies: cash or host bars with net revenues less than \$500 will be subject to a bartender fee of \$28.00 per hour, with a minimum of four hours. the james hotel follows all rules of service set out by the saskatchewan liquor and gaming authority (slga).

taxes and gratuities: all food and beverage prices quoted are subject to applicable federal and provincial taxes unless otherwise stated. an eighteen percent (18%) service charge is applied to all food and beverage and gst is applicable.

guaranteed number: for all meal functions, the guaranteed number attending must be communicated to the events department no later than 72 hours (3 business days) prior to the function. if the guaranteed number is not received, the billing shall be made out for the number of people for which the function was originally booked, or the number of guests in attendance; whichever is greater.

the hotel will do its best to accommodate guaranteed numbers; however, we reserve the right to make substitutions where necessary.

deposits: deposits are due at the time of space confirmation, unless other arrangements have been made with your event manager

statutory holidays: a fifteen percent (15%) surcharge will apply to all food and beverage on all canadian statutory holidays.

displays, exhibits or products: all deliveries are to be delivered to our receiving entrance no more than 24 hours prior to the function unless special arrangements have been made directly with the events department. such displays, exhibits or products are the responsibility of the exhibitor, and the hotel accepts no liability whatsoever for loss or damage. such displays, exhibits or products must be removed from the function room at the end of each day unless the room is reserved on a 24-hour basis. in such case the hotel, at the customer's request, will arrange to have the room locked. the hotel will not be responsible for exhibits, displays and products locked in any function room.

liability: the james hotel reserves the right to inspect and control all private functions, including the conduct and performance of entertainers and the audible level of music played. liability for all damages to the premises will be charged to the representative in charge of arrangements with the hotel. to avoid damage to wall coverings, we do not allow the use of string, tape, tacks, push pins or any other attachments for any posters, flyers or written materials to walls or doors without prior written consent from the hotel.

cancellation charge: should it be necessary for you to cancel your function after the agreement has been signed, the hotel will be entitled to liquidated damages (agreed not to constitute a penalty) based upon the following scale:

less than six (6) months to one (1) month from arrival date:
60% of estimated revenue

less than one (1) month to eight (8) days from arrival date:
75% of estimated revenue

seven (7) days or less from arrival date: 90% of estimated revenue

cancellations made under this provision shall be made by the cancelling party to the non-cancelling party by written notice. cancellation will not be considered final until written notice and payment of the liquidated damages are received.

terms of payment: all invoices are due in full upon receipt or as agreed upon.

updated 04/2018