



PACINI PLATED DINNER



Dinner Includes:

Crusty Bread & Assorted Butters
Group Choice of One Starter Group Choice of Two Entrees
(Individual entrée choices must accompany final rooming list)
Group Choice of One Dessert
Coffee & Tea

Starters

(Group Choice of One)

Caesar Salad Italian Salad Minestrone Soup

(Items can be modified to accommodate - GF)

Entrees

(Group Choice of Two. Individual Entrée Choices must accompany Final Rooming List)

Rack of Lamb - \$51.00

Served with Baby Herb Roasted Red Potatoes and Sautéed Portobello Mushrooms
(Item can be modified to accommodate - GF)

Veal Chop - \$42.00

Served with Baby Herb Roasted Red Potatoes, Carrots with Greens and Broccoli Florets
(Item can be modified to accommodate - GF)

Filet Mignon - \$53.00

Cooked to Medium. Served with Baby Herb Roasted Red Potatoes, Carrots with Greens and Broccoli Florets
(Item can be modified to accommodate - GF)

Alberta AAA NY Strip Loin (7oz) - \$48.00

Cooked to Medium. Served with Baby Herb Roasted Red Potatoes, Carrots with Greens and Broccoli Florets
(Item can be modified to accommodate - GF)

Steak with Sicilian Sea Salt - \$47.00

Cooked to Medium. Served with Baby Herb Roasted Red Potatoes, Carrots with Greens and Broccoli Florets
(Item can be modified to accommodate - GF)

Chicken Supreme - \$43.00

Served with Garlic Mashed Potatoes and Red Peppers
(Item can be modified to accommodate - GF)

Filet of Salmon - \$44.00

Served with Rice Pilaf and Grilled Vegetables
(Item can be modified to accommodate - GF)

Portobello Modigliani with Pesto Sauce - \$39.00

Served with Rice Pilaf and Roasted Cherry Tomatoes
(Item can be modified to accommodate - GF)

Desserts

Salted Caramel Cheesecake

Fruit Salad

(Item can be modified to accommodate - GF)

We strive to meet the dietary restrictions of our guests.

Many menu items can be modified to accommodate those needs.

Add \$3.00 per person for Gluten Free Items. Please advise us of any dietary requirements at time of booking.

GF – Gluten Free DF – Dairy Free VG – Vegetarian V – Vegan

Please add 18% gratuity and 5% GST

Menus and prices subject to change without notice.

Prices and menus will be confirmed at time of signing of the final BEO.



ITALIAN FEAST PLATED DINNER

Minimum 20 guests



Dinner Includes:

Bread and Spreads

Italian Salad with Balsamic Dressing

(Item can be modified to accommodate - GF)

Piatto di Salumi (Served Family Style)

Individual Choice of One Pizza OR One Pasta

(Individual entrée choices must accompany final rooming list)

Pizzas

(All Items can be modified to accommodate - GF)

Americana

Tomato Sauce, Basil, Pepperoni, Mushrooms, Green Pepper, Pizza Mozzarella Cheese.

Margarita Pizza

Tomatoes, Garlic, Oregano and Basil

Salsiccia e Portobello Mushrooms

Tomato Sauce, Basil, Spicy Italian Sausage, Portobello Mushrooms, Onion, Rosemary & Pizza Mozzarella.

Prosciutto Arugula

Prosciutto, Arugula and Pizza Mozzarella Cheeses.

Pastas

Roasted Cod with Herb Crust

Oven-roasted Cod, served over Linguine with Pesto, Tomatoes, Basil, Wine, and Tomato Sauce.

Penne Primavera

Sautéed Vegetables, Napoletana Sauce, Onion and Pesto.

(Item can be modified to accommodate - GF)

Lasagne Bolognese

Oven-baked Fresh Pasta au Gratin.

(Item can be modified to accommodate - GF)

Linguine Carbonara

Cream, Parmesan, Green Onions, Bacon, Raw Egg Yolk.

Dessert

Dolci

(Individual choice of assorted sweet jars)

Coffee or Tea

\$38.00 per person

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Many menu items can be modified to accommodate those needs.

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ALCE (Moose)

DINNER BUFFET



Minimum 35 guests
Served in the Canoe Room or Mezzanine Level of Pacini
Menu items choices must accompany final rooming list

Buffet Includes:

Assorted Crusty Breads & Herb Butters
Group Choice of Two Salads
Group Choice of Two or Three Entrees
Group Choice of Two Sides
Chef's Choice of Dessert
Coffee or Tea

Salads

(Group Choice of Two Salads)

Caesar Salad

(Item can be modified to accommodate - GF, VG)

Orzo, Prosciutto & Arugula Salad

Italian Salad with Balsamic Vinaigrette

(Item can be modified to accommodate - GF, VG)

Bocconcini, Cherry Tomatoes Salad

(Item can be modified to accommodate - GF, VG)

Mesclun Greens with Goat Cheese & Pistachios

(Item can be modified to accommodate - GF, VG)

Entrées

(Group Choice of Two Entrees)

Grilled Chicken Rosmarino - GF, DF

Grilled Chicken Breast in a Roasted Garlic Sauce

Classic Roast Beef au Jus - GF, DF

Roasted to Medium with Wine Sauce & Horseradish

Oven Roasted Cod *with Herb Crust*

Penne Primavera - GF, DF, VG

Sautéed Vegetables, Napoletana Sauce, Onion & Basil Pesto

Cannelloni Fiorentina - GF VG

Napoletana Sauce, Ricotta Cheese, Spinach & Sautéed Onions, au Gratin

Veal in Mushroom Sauce - Add \$5.00

Brasato di Guancia di Manzo - Add \$5.00

Our Braised Beef will melt in your mouth!

Grilled Atlantic Salmon - Add \$5.00

with Piccata Sauce with Wine, Capers & Tomatoes

Herb Crusted Alberta Prime Rib (Minimum 35 guests) - Add \$5.00

Roasted to Medium with Red Wine au Jus & Horseradish

Slow Roasted Turkey - Add \$5.00

(Available November 15 - December 15 only)

Served with Savory Sage Stuffing, Cranberry Sauce & Salmis Sauce.

Sides

(Group Choice of Two Sides)

Seasonal Vegetables

Pesto Linguine *with Tomatoes, Basil, Wine & Tomato Sauce*

Linguine *with Sautéed Zucchini*

Garlic Mashed Potatoes

\$55.00 per person with two entrée choices

\$60.00 per person with three entrée choices

We strive to meet the dietary restrictions of our guests. Many menu items can be modified to accommodate those needs.

Add \$3.00 per person for Gluten Free Items.

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PRATO (Meadow)

DINNER BUFFET



Minimum 35 guests

Served in the Canoe Room or Mezzanine Level of Pacini
Menu item choices must accompany final rooming list.

Buffet includes:

Assorted Crusty Breads & Herb Butters

Group Choice of Two Salads

Group Choice of Two Entrees

Crudités & Dip

(Item can be modified to accommodate - V, GF, VG)

Penne with Pesto & Vegetables

Garlic Mashed Potatoes

(Item can be modified to accommodate - GF, VG)

Seasonal Vegetables

(Item can be modified to accommodate - VG, DF, GF)

Chef's Choice of Dessert

Coffee & Tea

Salads

(Choice of Two)

Caesar Salad

(Item can be modified to accommodate - GF)

Orzo, Prosciutto, Pesto & Arugula Salad

Mesclun Greens with Roasted Garlic Dressing

(Item can be modified to accommodate - GF)

Entrees

(Choice of Two)

Classic Roast Beef

Roasted to Medium with Red Wine au Jus & Horseradish & Garlic Mashed Potatoes

(Item can be modified to accommodate - GF)

Herb Crusted Alberta Prime Rib - Add \$5.00 per person

Roasted to Medium with Red Wine au Jus & Horseradish & Garlic Mashed Potatoes

(Item can be modified to accommodate - GF)

Salmon

in Pesto Sauce

(Item can be modified to accommodate - GF)

Grilled Chicken

in Rosemary Sauce

(Item can be modified to accommodate - GF)

\$48.00 per person

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CORNA (Antlers)

DINNER BUFFET



Minimum 35 guests
Served in the Canoe Room or Mezzanine Level of Pacini
Final menu item choices must accompany final rooming list

Buffet Includes:

Assorted Crusty Breads & Herb Butters

Group choice of two Salads

Group choice of two Entrees

Seasonal Vegetables

(Item can be modified to accommodate - GF, VG)

Chef's Choice of Dessert

(Item can be modified to accommodate - GF)

Coffee & Tea

Salads

(Group choice of two)

Caesar Salad

(Item can be modified to accommodate - GF, VG)

Cherry Tomato, Bocconcini, Arugula Salad

(Item can be modified to accommodate - GF, VG)

Mesclun Greens with Roasted Garlic Dressing

(Item can be modified to accommodate - GF, VG)

Entrees

(Group Choice of Two)

Chicken Penne Alfredo *with Greens*

(Item can be modified to accommodate - GF, VG)

Spinach & Ricotta Cannelloni

(Item can be modified to accommodate - GF)

Classic Roast Beef

Roasted to Medium with Red Wine au Jus, Horseradish & Garlic Mashed Potatoes

(Item can be modified to accommodate - GF)

Herb Crusted Alberta Prime Rib - Add \$5.00 per person

Roasted to Medium with Red Wine au Jus, Horseradish & Garlic Mashed Potatoes

(Item can be modified to accommodate - GF, DF)

Pork Loin

Herb Crusted Pork Loin with Apple Gravy, served with Garlic Mashed Potatoes

\$40.00 per person

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CANOE DINNER BUFFET



Minimum 35 guests

Served in the Canoe Room or Mezzanine Level of Pacini
Final menu item choices must accompany final rooming list

Buffet Includes:

- Crusty Bread & Assorted Butters
- Group Choice of One Fresh Salad
- Group Choice of One Specialty Salad
- Group Choice of Two Gourmet Entrees
- Choice of One Pasta Dish, Chef's Choice of Two Vegetable Dishes
- Chef's Choice of Assorted Desserts & Dolci
- Coffee & Tea

Salad

Italian Salad with Balsamic Dressing
(Item can be modified to accommodate - GF)

Caesar Salad
(Item can be modified to accommodate - GF)

Specialty Salad Choices

Penne, Prosciutto & Arugula Salad
(Item can be modified to accommodate - GF)

Bocconcini Cherry Tomatoes & Pesto Salad
(Item can be modified to accommodate - GF)

Entrée Choices

Mushroom Veal Scallop Served with Creamy Mushroom Sauce
(Item can be modified to accommodate - GF)

Italian Crusted Cod Herb & Roasted Garlic Crusted Oven-roasted Cod

Grilled Chicken Rosmarino Grilled Chicken Breast in a Roasted Garlic Sauce
(Item can be modified to accommodate - GF)

Brasato di Guancia di Manzo Our Braised Beef will melt in your mouth!

Grilled Salmone Grilled Atlantic Salmon in a Piccata sauce with Wine, Capers & Tomatoes
(Item can be modified to accommodate - GF)

Pasta Dish

Penne Primavera - Sautéed Vegetables and Napoletana Sauce
(Item can be modified to accommodate - GF)

Penne Pesto - Sautéed of vegetables and a creamy basil pesto
(Item can be modified to accommodate - GF)

Cavatappi Pesto - Sautéed of vegetables and a creamy basil pesto
(Item can be modified to accommodate - GF)

Cavatappi Primavera - Sautéed Vegetables and Napoletana Sauce
(Item can be modified to accommodate - GF)

\$55.00 per person

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ITALIAN FESTIVAL FAMILY STYLE DINNER



Minimum 20 guests

Final menu item choices must accompany rooming list

Antipasti

Piatto di Salumi

Variety of quality cured meats and accompaniments

Caesar Salad

Bacon, Fried Capers, Parmesan Cheese, Croutons
(Item can be modified to accommodate - GF)

Pizza (Flatbread Style)

Group choice of Two Pizzas

Americana

Tomato Sauce, Basil, Pepperoni, Mushrooms,
Green Pepper, Pizza Mozzarella Cheese

Meat Lovers

Italian Meatball, Capicollo, Bacon and Red Onions

Margarita

Tomatoes, garlic, oregano & basil
(Item can be modified to accommodate - GF)

Pesto & Goat Cheese

Tomato sauce, fresh basil, onion, black olives, tomatoes, roasted red
pepper, pesto, goat cheese and pizza mozzarella cheese.
(Item can be modified to accommodate - GF)

Pasta

Group choice of One Pasta

Linguine with Grilled Shrimp

Cherry Tomatoes, Black Olives, roasted Red Pepper
Chives and Arrabbiata Sauce
(Item can be modified to accommodate - GF)

Cavatappi Chicken Alfredo

Cream, Parmesan, Asiago, Green Onion & Chicken
Tomatoes, Basil, wine & Tomato Sauce

Penne Calabrese Piccante

Spicy Italian Sausage, onion, olives & Arrabbiata Sauce

Penne Primavera

Sautéed Veggies, Napoletana Sauce, Onion & Pesto
(Item can be modified to accommodate - GF)

Grills

Group choice of Two Grills, Served with Parmigiana Fries

Grilled Chicken Rosmarino

Roasted Garlic Sauce, Shallot and Grilled Vegetables
(Item can be modified to accommodate - GF)

Salmone alla Griglia

Grilled Atlantic Salmon, Piccata Sauce with Wine,
Capers & Tomatoes
(Item can be modified to accommodate - GF)

Steak with Sicilian Sea Salt

Certified Angus Beef on Arugula. Grilled to Medium.
(Item can be modified to accommodate - GF)

Desserts

Triple Chocolate Fudge Cake
Dolci (Individual choice of assorted sweet jars)
Coffee & Tea

\$45.00 per person

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