



SAGE
Bistro
AND
WINE LOUNGE

Group Menus 2024

Prices do not include 5% GST and 18% Gratuity. These menus are a starting point for your menu selection. Please feel free to mix and match different menu items to your liking. Once you have decided on your menu items a price can be quoted.

Prices subject to change at any time.

Please note: Final guest counts and main course counts are due no later than 14 days prior to the event. The final guest count that you confirm is what will be charged for on the final bill regardless of less guests in attendance.

3 Course Juniper Menu \$54

House Greens

Balsamic vinaigrette + tomato +
Peppers + cucumber

Roasted Alberta Pork Loin

Roasted apple, leek & sage cream sauce +
Rice pilaf + market vegetables

OR

Alberta Beef Stroganoff

Button mushrooms + cornichon + onions +
Veal demi sauce + sour cream +
Pappardelle noodles

Callebaut Chocolate Mousse

Macerated seasonal fruit + vanilla whip

3 Course Moraine Menu \$66

Soupe du Jour

OR

House greens

Balsamic vinaigrette + tomato +
Peppers + cucumber

Atlantic salmon fillet

Pine nut pesto cream sauce +
Orzo pasta + market vegetables

OR

Free-run chicken breast supreme

Morel mushroom cream sauce + fingerling potatoes +
market vegetables

OR

6oz. Grilled Alberta Sirloin steak (MR or MW)

Maître d'Hôtel butter + roasted garlic Yukon Gold mash +
market vegetables

Lemon tartelette

Raspberry-lime sorbetto + vanilla whip + chocolate crumble

3 Course Spray Lakes Menu \$66

Caesar salad

Garlic-herb croutons + Parmesan +
Creamy garlic-lemon dressing + lemon

OR

Panko crumbed arancini risotto balls

Basil + tomato + pine nuts +
Parmesan + simple tomato sauce

Icelandic Cod fillet

Saffron-lobster sauce + roasted fingerling potatoes +
market vegetables

OR

Garlic & rosemary lamb tenderloin

lamb demi-glace + roasted garlic Yukon Gold mash +
market vegetables

OR

Free-Run Chicken Breast Supreme

Morel mushroom cream sauce + fingerling potatoes +
market vegetables

Wine & star anise poached pears

Vanilla bean gelato + honeycomb toffee + sea salt

3 Course Lady MacDonald Menu \$77

Soupe du Jour

OR

House greens

Balsamic vinaigrette + tomato +
Peppers + cucumber

Steelhead trout fillet

Lemon-caper beurre blanc + roasted fingerling potatoes +
market vegetables

OR

Free-Run chicken breast supreme

Morel mushroom cream Sauce + fingerling potatoes +
market vegetables

OR

Roasted Alberta beef tenderloin

Béarnaise sauce + roasted garlic Yukon Gold mash +
market vegetables

Coupé tiramisu

Espresso soaked lady fingers + cognac + mascarpone

4 Course Assiniboine Menu \$89

Crab & seafood cake

Citrus-chive aioli + balsamic reduction +
Local greens + bell peppers

OR

Moroccan lamb meatballs

Cucumber + tzatziki sauce + spinach

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### Caesar salad

Garlic-herb croutons + Parmesan +  
Creamy garlic-lemon dressing + lemon

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Seafood bouillabaisse

Seasonal seafood & shellfish + saffron-tomato broth +
Fennel + Pernod + fingerling potatoes +

OR

Roasted Alberta beef tenderloin

Béarnaise sauce + roasted garlic Yukon Gold mash +
market vegetables

Flourless chocolate fudge cake

Kahlua ganache + vanilla whip + fruit

Vegetarian additions to any menu + \$3

Organic mushroom risotto

Wild organic mushrooms + green peas +
cherry tomato + Parmesan