



OUTSIDE CATERING MENU & SERVICES 2020

Contact

catering@irongoat.ca

or 403-609-0222

If in Canmore visit us at The Village at Eagle Crossing

125-701 Benchlands Trail



LET US CATER YOUR NEXT CORPORATE OR PRIVATE EVENT

Make an impression with your guests by allowing Iron Goat Catering to provide the menu and exceptional service for your next event. Over the past 10 years the Iron Goat Pub & Grill has built a reputation in Canmore for having great food and service; now we take it across the Bow Valley and beyond.

We help you target your corporate or party needs for your event and determine a budget that works. From formal dinners to lunch time sandwiches we cover all your needs to make you look like a hero to your guests and co-workers.

Iron Goat Catering is proud to be the preferred caterer for popular local hotels and resorts.

Take a moment to review our menus. If there's something special you have in mind that isn't on the menu; feel free to talk to us.

There is always a solution!



BREAKFAST



All food and beverage are subject to 20% service charge and 5% GST

BREAKFAST BUFFET

\$16.50 per person

Fresh fruit salad, assorted breakfast pastries and toast station, scrambled eggs, home fries, your choice of sausage, ham or bacon

SWEETER BREAKFAST BUFFET

\$17.50 per person

French toast, pancakes, maple syrup, your choice of sausage, ham or bacon, berry compote and whipped topping

CONTINENTAL

\$14.00 per person

Fresh fruit platter, toast station, breakfast pastries, preserves, butter, granola and assorted yogurts

EURO CONTINENTAL

\$25.00 per person

Charcuterie and domestic cheeses, fresh fruit platter, toast station, breakfast pastries, preserves, butter, granola and assorted yogurts

Add an extra breakfast meat to your breakfast for \$3.00 per person

Add Cheese platter for \$4.50 per person

Add Charcuterie for \$5.50 per person

Coffee, decaf, tea and juice included with all above buffets

gluten-free options available at \$3.00 per person



COFFEE BREAKS



All food and beverage are subject to 20% service charge and 5% GST

COFFEE BREAK MENU

\$11 per person

Coffee & tea and choice of two of the following:

- Fresh fruit salad
- Croissants
- Fresh whole fruit
- Assorted granola bars
- Muffins
- Trail Mix
- Crudité platter with dip
- Assorted cookies
- Hummus and pita bread
- Buttered popcorn

Add domestic cheese platter for \$15 per person

Add domestic cheese platter and charcuterie for \$17 per person

Add Hot Chocolate or Hot Apple Cider to any break for \$1.50 per person



ALL DAY BUFFETS



All food and beverage are subject to 20% service charge and 5% GST

TACO BAR **\$18.50 per person**

Hard and soft taco shells, Cajun chipotle marinated ground beef, Pulled Mexican chicken, sour cream, charred corn bean salsa, onions, tomatoes, lettuce, Tex-Mex cheese, rice beans and a mixed green salad

SOUP, SALAD & SANDWICH **\$15.50 per person**

House-made soup of the day or choose from our extensive list, choice of a salad, assorted sandwiches and fillings. See options on next page

PASTA BAR **\$18.00 per person**

Italian sausage and vegetable rotini pasta with marinara sauce, bacon macaroni and cheese, Caesar salad, mixed green salad and garlic bread

BEEF OR PORK ON A BUN **\$20.00 per person**

Choice of house smoked brisket or pulled pork tossed in your choice of smoky, Iron Goat or Whiskey BBQ sauce, mixed green salad, coleslaw, corn on the cob and brioche buns

CAMP FIRE MEAL **\$23.00 per person**

Northern gold striploin steaks, grilled Valbella bratwurst, home-style baked beans, herb roasted potatoes, mixed green salad, biscuits and dark ale sausage gravy

BURGER BAR **\$19.50 per person**

Build your own 8oz beef burgers, brioche buns, lettuce, tomato, Swiss cheese, cheddar cheese, onions, pickles, creamy coleslaw and potato salad

ITALIAN DINNER **\$25.00 per person**

Chicken parmigiana in rich tomato sauce with mozzarella and fresh basil, vegetarian lasagna, Caesar salad, rotini pasta salad, garden vegetable medley and garlic bread

OFF THE GRILL BBQ **\$26.00 per person**

Grilled BBQ chicken, smoked pork side ribs, assorted vegetables, home-style baked beans, corn on the cob, German potato salad and homemade biscuits

IRON GOAT GAME MEATLOAF **\$25.00 per person**

Iron Goat's Award-winning bison, elk and beef meatloaf with garlic mashed potatoes, corn on the cob, broccoli, caramelized onion, gravy, spinach and goat cheese salad and dinner rolls

Gluten-free options available at \$3.00 per person



BUFFET SALAD & SOUP CHOICES

All food and beverage are subject to 20% service charge and 5% gst

SALADS

Goat Cheese and Spinach Salad Mixed	\$4.50 per person
Green Salad	\$4.50 per person
Caesar	\$4.50 per person
Greek Quinoa Salad	\$4.50 per person
Rotini Pasta Salad	\$4.50 per person
German Potato Salad	\$4.50 per person
Beet Salad	\$4.50 per person

SOUPS

Tomato & Basil	\$5.00 per person
Garden Vegetable	\$5.00 per person
Chicken & Corn Chowder	\$5.00 per person
Country Cream of Mushroom	\$5.00 per person
Loaded Baked Potato and Bacon	\$5.00 per person
Cream of Broccoli and Cheddar	\$5.00 per person
Carrot & Ginger	\$5.00 per person
Butternut Squash	\$5.00 per person
Beef & Barley	\$5.00 per person

Add garlic toast for \$2.50 per person



DESSERTS



All food and beverage are subject to 20% service charge and 5% GST

All desserts are \$4.00 per person

Assorted Dessert Squares

Cheesecake with Fruit Topping

Chocolate Fudge Brownies

Assorted Cookies

Tiramisu (Gluten Free)

Dark Chocolate and Coconut Torte



BUFFET ENHANCEMENTS



PLATTERS

Platters are based on 12 people

House-made Corn Chips, Salsa & Guacamole	\$30.00
Vegetable Crudit� with dip	\$65.00
Fresh Fruit Platter	\$65.00
Chipotle Mango Duck Wings with Honey and Walnuts	\$45.00
Chicken Wings hot, mild, BBQ or Honey Garlic	\$65.00
Roasted Garlic Hummus & Assorted Breads	\$44.50
House-made Bruschetta with French Baguette Crostini	\$30.00
Assorted Domestic Cheese pickles, gerkhins, olives and crackers	\$160.00
Assorted International Cheese pickles, gerkhins, olives and crackers	\$250.00

Gluten-free options available at \$3 per person



BAR SERVICES AND STAFFING



Iron Goat catering offers full host or cash bar service for any event. We will take care of the necessary off-site ALGC permit for a \$25 fee.

Available Bar Services

Host bar – Event host pays for all guest drinks

Cash bar – Guests pay for their own drinks

Toonie bar – Guest pays \$2 per drink, host covers remainder cost

All bars include bar mixes and condiments, glassware may be charged at a nominal fee.

Please discuss with your catering contact to ensure that you book the best bar for your event.

STAFFING

Serving Staff for all events \$17 / hour

All events require a minimum of 1 staff member, minimum 3 hours

All bars require staffing.

\$32 / hour per staff member, minimum 3 hours

CHEF SERVICES

Our chefs have a wide array of knowledge and talent to provide the best experience for you and you guests.

Chef fee \$32 / hour minimum 3 hours per event

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If in Canmore visit us at

The Village at Eagle Crossing 125 – 701 Benchlands Trail

Pricing does not include GST or service charge



FINER PRINT

Children 0 – 3 years of age – free, 4 – 12 years of age - ½ price

Confirmation of final guest count must be given 120 hours (5 days) prior to the event. You will be charged for the number of guests which was confirmed, unless more arrive than expected. If this is to occur, you will then be billed for each individual over the confirmed number of guests.

All function details must be arranged at least 10 days prior to the function.

The Iron Goat reserves the right to make alterations if product is unavailable at the time of the event.

A 25% or \$500 deposit fee, whichever is more, is required at time of confirmation. Deposit is to be paid by credit card only. Full payment is required one day after termination of event by credit card or cheque.

Payments may be paid within 15 days of termination of event only if prior arrangements have been made. All cheques must be made out to Iron Goat Pub & Grill.

There will be no charges applied if a cancellation notice is given at least 10 days prior to the function. In the event of a charge, the client will be charged for the number of guests confirmed. The client will be charged for the full amount of the function if no one shows up for the event and no cancellation notice was given.

The client is responsible for damages to or on the venue's property or injury to the staff and/or guests caused by the client and/or client's guests.

The Iron Goat has the right to refuse service to any guest.