



Sheraton®

RED DEER HOTEL

Bridal Ready Room Hors D'oeuvres

BRIDE'S ROOM PACKAGE

15 per person (based on 6 pieces each)

Finger sandwiches
Cucumber with dill cream cheese
Smoked salmon with chive crème fraîche
Egg salad with celery and Italian parsley
Petit fours
Chocolate dipped strawberries
Freshly brewed Starbucks® regular and coffee,
assorted black and herbal Tazo® teas

GROOM'S ROOM PACKAGE

15 per person (based on 6 pieces each)

Finger sandwiches
Cucumber with dill cream cheese
Smoked salmon with chive crème fraîche
Egg salad with celery and Italian parsley
Mixed nuts
Blondies
Freshly brewed Starbucks® regular and
decaffeinated coffee, assorted black and herbal
Tazo® teas

READY ROOM HORS D'OEUVRES

Minimum of 2 dozen per selection

Up to three selections 35 per dozen
Four selections 37 per dozen
Five selections 39 per dozen

HOT SELECTION

Vegetable spring rolls with sweet chili dipping sauce
(based on 2 per person)
Seared queen scallop and bacon satay
Coconut yellow curry chicken satay
Moroccan spice beef skewer with cucumber yogurt
Mini quiche lorraine
Braised short ribs and mushroom duxelles with red
wine sauce

COLD SELECTION

Poached shrimp with cocktail sauce
Smoked salmon crostini with dill cream cheese
Beef carpaccio on toast with shaved red onion and chili
onion marmalade
Dill cucumber vegetable crown with lemon aioli
Brie cheese and cranberry aioli on a mini croissant
Tomato basil bruschetta
Smoked queen scallop with lemon mayo and corn
tomato salsa on a crostini



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Hors D'oeuvre Trays

SHERATON HORS D'OEUVRES TRAY

27 per dozen (minimum 2 dozen)

Tempura shrimp with sweet chili lime dipping sauce
Beef carpaccio on toast with shaved red onion and chili marmalade
Vine ripened bruschetta with fresh basil and extra virgin olive oil
Crispy vegetable spring rolls with plum sauce
Yellow curry chicken satay

SHERATON DELUXE HORS D'OEUVRE TRAY

38 per dozen (minimum 2 dozen)

Poached shrimp with cocktail sauce
Dill cucumber vegetable crown with lemon aioli
Coconut yellow curry chicken satay
Braised short ribs and mushroom duxelles with red wine sauce
Seared queen scallop and bacon satay
Mini quiche lorraine

SPARKLING WINE WELCOME

6 per person

4oz glass is passed out to each guest upon arrival

Specialized receptions may be customized to include:

Martini bar, chef-attended food stations and/or wine tasting experience



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Set Dinner Tables

THE PROVINCIAL TABLE 38 per person

Freshly baked buns and creamery butter
A selection of desserts from our Pastry Chef's kitchen
Freshly brewed Starbucks® regular and decaffeinated coffee, assorted black and herbal Tazo® teas
Vegetable crudité with a creamy herb dip
Spring greens with cucumber, carrot and assorted dressings
Mini potato salad with grainy mustard, scallions and extra virgin olive oil
Sweetcorn salad with peppers and fresh herbs
Slow roasted Alberta brisket with candied root vegetables and natural jus
Roasted Alberta pork loin with a red wine apple sauce
Rustic mashed potatoes
Root vegetables

THE NATIONAL TABLE 43 per person

Freshly baked buns and creamery butter
Freshly brewed Starbucks® regular and decaffeinated coffee, assorted black and herbal Tazo® teas
Vegetable crudité with a creamy herb dip
Spring greens with cucumber, carrot and assorted dressings
Roma tomato salad with red onions, basil, extra virgin olive oil and balsamic vinaigrette
Pasta salad with mushrooms, feta cheese and fresh herbs
Mini potato salad with grainy mustard, scallions and extra virgin olive oil
Strip loin of beef with bourbon sauce
Roasted chicken breast with green peppercorn cream sauce
Baked salmon with citrus butter sauce
Buttermilk mashed potato
Chef's choice of vegetables
A selection of desserts from our Pastry Chef's kitchen

THE INTERNATIONAL TABLE 50 per person

Freshly baked buns and creamery butter
Freshly brewed Starbucks® regular and decaffeinated coffee, assorted black and herbal Tazo® teas
Roasted vegetable antipasto
Selection of cold sliced meats
Caprese salad with tomato, buffalo mozzarella, basil and aged balsamic
Caesar salad with garlic dressing, crisp bacon and grated parmesan cheese
Mini potato salad with grainy mustard, scallions and extra virgin olive oil
Alberta prime rib of beef with natural demi
Chicken breast with pesto cream sauce
Roasted lamb with rosemary and red wine sauce
Penne arrabbiata
Rapini and roasted garlic
Butter poached new potato
Chef's choice of vegetables
A selection of desserts from our Pastry Chef's kitchen



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Build Your Own Dinner Table

37 per person

Includes freshly baked buns and creamery butter, freshly brewed Starbucks® regular and decaffeinated coffee, and assorted black and herbal Tazo® teas

COLD SELECTIONS (choose 3 options)

Tossed greens, carrot, cucumber and assorted dressings

Mini potato salad with grainy mustard, scallions and extra virgin olive oil

Country coleslaw with shaved carrots

Sweetcorn salad with peppers and fresh herbs

Pasta salad with mushrooms, feta cheese and fresh herbs

Greek salad with feta cheese

Beet salad

Seven bean salad

Add additional salad from list for 2 per person

ENTRÉES (choose 2 options)

Roasted Alberta turkey breast with cranberry pistachio stuffing, sage jus

Roast breast of chicken with grape tomato

Slow roasted Alberta brisket with candied root vegetables and natural jus

Pork loin of braised red cabbage with apple slaw

Roasted lamb with herbes de provence and rosemary jus

Add additional protein from list for 4 per person

STARCHES (choose 1 option)

Buttermilk mashed potato

Smoked corn mashed potato

Steamed baby potatoes in extra virgin olive oil

Rice pilaf, jasmine rice, basmati rice, or brown rice

Pine nut and vegetable couscous

Add additional starch from list for 3 per person

VEGETABLES (choose 2 options)

Seasonal mixed vegetables

Broccoli

Roasted vegetables

Root vegetables

Vichy carrot

Buttered corn

Ratatouille (zucchini and tomato)

Add additional vegetable from list for 3 per person

DESSERTS

A selection of desserts from our Pastry Chef's kitchen

UPGRADED WEDDING TABLE

Starches

Scalloped potato 4 per person

Fingerling potato 4 per person

Mediterranean rice 4 per person

Entrées

Striploin of Beef with bourbon sauce 8 per person

Baked Salmon with citrus butter sauce 6 per person

Carved Alberta AAA prime rib with natural au jus and horseradish 10 per person



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Plated Dinner Selections

Plated dinners include freshly baked buns and creamery butter freshly brewed Starbucks[®] regular and decaffeinated coffee, and assorted black and herbal Tazo[®] teas

SOUPS

- Potato tomato corn chowder
- Fire roasted tomato basil with tabbouleh garnish
- Carrot and sweet potato with pea sprout garnish
- Rosemary beef barley
- Butternut squash and Yukon potato 2
- Woodland mushroom with truffle crème fraîche 2
- Lobster bisque with cognac crème fraîche 2

SALADS

- Baby greens, slivered vegetables, and herb dressing
- Butterleaf and baby greens with poached pear, toasted hazelnut and passion fruit vinaigrette
- Tuscan salad with sweet drop peppers, pine nut, goat cheese and honey truffle vinaigrette
- Caesar salad with bacon and parmesan 3
- Caprese salad with tomato, buffalo mozzarella, basil and aged balsamic 5

DESSERTS

- Chocolate mousse bar with raspberry compote
- Apple strudel with vanilla ice cream
- Raspberry crème brûlée with shortbread cookie
- Chocolate cake with raspberry coulis
- Raspberry crème brûlée with chocolate biscotti 2
- Vanilla bean crème brûlée with shortbread 2
- Tiramisu espresso soaked lady fingers, marsala wine and cocoa 2
- Refreshing sorbet palate cleanser:
Mango, Lemon or Raspberry 3
- Add 1 chocolate truffle and 2 assorted cookies,
to be served during coffee and tea service 5

ENTRÉES

	3	4
	Course	Course
Comes with seasonal vegetables		
Herb Crusted Chicken Breast	34	38
Roasted corn mash with rosemary jus		
Prime Rib of Beef	44	48
Half baked potato and red wine jus		
Roasted Turkey Breast	36	40
Cranberry pistachio stuffing, buttermilk potatoes, sage jus		
Atlantic Baked Salmon	38	42
Apple cranberry slaw and steamed new dill with citrus beurre blanc		
Strip Loin of Beef	41	45
Smoked corn mash and roasted shallot jus		
Roasted Pork Loin	33	37
Sage steamed new potato and maple bourbon jus		
Chicken Breast Supreme	37	41
Pesto potato with sun-dried tomato and madeira jus		

All pricing is per person, unless noted otherwise. Prices are exclusive of 18% taxable service charge and 5% GST. Menu and prices are subject to change without notice.



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Children's Menu

16 per child ages 5 to 12

Please choose one item from each category below for all children attending

APPETIZERS (please select one)

- Garden green salad
- Tomato soup
- Chicken noodle soup
- Carrot and celery sticks

ENTRÉES (please select one)

- Penne pasta with tomato sauce
- Chicken fingers with french fries
- Grilled cheese with french fries
- House made macaroni and cheese

DESSERTS (please select one)

- Vanilla ice cream
- Banana split with chocolate sauce
- Fruit Jell-O with whipped cream



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Late Night Snacks

Three selections 12

Four selections 14

Five selections 16

(based on 3 pieces per person)

CHOOSE FROM

Sliced deli finger sandwiches

A selection of house made focaccia pizzas

Selection of fresh vegetables with hummus dip

Chef's selections of freshly baked pastries

Chocolate dipped strawberries (seasonal)

Select cheeses (1 oz per person) with crisp breads and nuts

Seasonal fruit with vanilla yogurt dip

Mini fruit tartlets

ADDITIONAL OPTIONS

Platter 10 per person

Shaved roast beef, grilled chicken, maple smoked ham,

Italian salami and served with assorted breads and mustard, mayonnaise,

horseradish, butter, pickles and olives

Chips and Salsa 8 per person

Tortilla chips served with house made salsa, ranch dip and lime guacamole

Wings 20 per dozen

Barbecue or hot chicken wings with blue cheese dip

Pizza Board (based on 3 pieces per person) 10 per person

Pepperoni and mushroom pizza

Roasted vegetable and olive pizza

Tomato bruschetta and asiago pizza

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Cash Bar

SELECT BRANDS

6.5

Bourbon: Jim Beam White Label
Scotch: Johnnie Walker Red Label
Vodka: Polar Ice
Gin: Ungava Canadian
Rye Whiskey: Weiser's Special Blend
Rum: Lamb's White
Spiced Rum: Captain Morgan
Tequila: Jose Cuervo Gold

PREMIUM BRANDS

7

Bourbon: Maker's Mark
Scotch: Johnnie Walker Black Label
Vodka: Absolut
Gin: Bombay Sapphire
Rye Whiskey: Weiser's Deluxe
Rum: Bacardi White
Spiced Rum: Sailor Jerry

ELITE BRANDS

8.5

Gin: Tanqueray 100
Rye Whiskey: Gibson's Bold
Scotch: Glenfiddich 12yr
Vodka: Grey Goose
Tequila: Patron Silver

SELECT BEER

6.5

Canadian
Coors Light
Miller Genuine Draft

PREMIUM BEER

7

Corona
Dos XX
Heineken

NON-ALCOHOLIC BEER

5

O'Doul's Original

OTHER BEVERAGES

House Wine 6.5
Bacardi Breezers 7
Twisted Tea 7
Assorted Pepsi® Soft Drinks 3
San Pellegrino® and Acqua Panna® 5
Bottled Fruit Juice 3



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RED DEER HOTEL

Host Bar

SELECT BRANDS

6

Bourbon: Jim Beam White Label
Scotch: Johnnie Walker Red Label
Vodka: Polar Ice
Gin: Ungava Canadian
Rye Whiskey: Weiser's Special Blend
Rum: Lamb's White
Spiced Rum: Captain Morgan
Tequila: Jose Cuervo Gold

PREMIUM BRANDS

6.5

Bourbon: Maker's Mark
Scotch: Johnnie Walker Black Label
Vodka: Absolut
Gin: Bombay Sapphire
Rye Whiskey: Weiser's Deluxe
Rum: Bacardi White
Spiced Rum: Sailor Jerry

ELITE BRANDS

8

Gin: Tanqueray 100
Rye Whiskey: Gibson's Bold
Scotch: Glenfiddich 12yr
Vodka: Grey Goose
Tequila: Patron Silver

SELECT BEER

6

Canadian
Coors Light
Miller Genuine Draft

PREMIUM BEER

6.5

Corona
Dos XX
Heineken

NON-ALCOHOLIC BEER

4.75

O'Doul's Original

OTHER BEVERAGES

House Wine 6
Bacardi Breezers 6.5
Twisted Tea 6.5
Assorted Pepsi® Soft Drinks 3
San Pellegrino® and Acqua Panna® 5
Bottled Fruit Juice 3



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Wine By The Bottle

WHITES

Chardonnay

Adobe Chardonnay	34
Hayes Ranch Chardonnay	38

Pinot Grigio

Pelee Island Pinot Grigio	30
Canyon Road Pinot Grigio	32

Riesling

McWilliams Riesling	38
Rosemount Estate Traminer Riesling	34

Sauvignon Blanc

Stoneleigh Sauvignon Blanc	34
Enigma Sauvignon Blanc	34
Norton Barrel Select Sauvignon Blanc	34

Blush

Ernest & Julio Gallo - White Zinfandel	32
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Moscato

Jacobs Creek Moscato	34
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Blend

Ménage à Trois White	42
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Sparkling

La Marca Prosecco (187ml bottle)	11
Henkell Trocken	34
Louis Bouillot Rose	48
La Marca Prosecco	50

Champagne

Veuve Clicquot Demi	130
Moët Chandon Brut Imperial	120
Dom Perignon 325	

REDS

Cabernet Sauvignon

Pelee Island Cabernet Sauvignon	30
Enigma Cabernet Sauvignon	34
Canyon Road Cabernet Sauvignon	32

Blend

Jacob's Creek Cabernet Shiraz	34
Adobe Reserva Carmenere	34
Ménage à Trois Red	43

Merlot

Hayes Ranch Merlot	37
Robert Mondavi Woodbridge Merlot	34

Beaujolais

Georges Duboeuf Beaujolais	41
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Valpolicella

Folonari Valpolicella	38
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Malbec

Norton Barrel Select Malbec	34
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Shiraz

McWilliams Hanwood Estate Shiraz	42.5
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