



*A Bear & Bison  
Country Inn  
Exclusive Inn  
Rental  
~ Group Dinner  
Options*



**Sit Down Dinner Menu ~ Table Served  
~ Four Course Dinner with Coffee service**  
\$53.00 per person, based on one item from each course,  
for the entire group.

*Soup  
Salad  
Main Entrée  
Dessert  
Coffee & Tea service*

### **Important information for planning a successful group Dinner Party**

When planning your group's seating arrangements it is good to know the different table layouts that work at the Inn.

Up to 28 persons ~ one long table 14 persons on each side.

29 to 36 persons ~ one long table (max 28) plus one smaller table (max 8), both in the same room. Smaller table very close. Example: 29 persons = long table 21, smaller table 8.

36 to 46 ~ as for groups of 29 to 36, plus the addition of a third table for 10 persons in our upper level mezzanine. This room is open to the lower level so guests can look over the balcony to view the larger table. A good spot for children or your rowdy crowd.....

Additional children can be accommodated in one of our larger guest rooms with their own private Pizza Party, allowing the adults to enjoy a lengthier dining experience. Please ask for details.

**Our Restaurant & Bar prices are subject to 6% GST and 15% group service gratuity.**



## *Soup Course*



### **Soup Courses ~ choose from**

Roast Winter Squash Soup, finished with a sautéed Pancetta & Pecan mix and topped with Cinnamon cream. \*V\*

Creamy Potato & Leek Soup with Pan-fried Smoked Duck Breast & Corn finished with a Basil cream.

Curried Vegetable Soup, finished with a Cilantro Yogurt, Bananas, Sultanas and Fresh Coconut, served with Pampadoms. \*V\*

Wild-Forest Mushroom Cream Soup, finished with Stilton Cheese and a Peppercorn & Dill Whipped Cream

Classic Brie Baked French Onion \*V\*

Traditional Nova Scotia Lobster Bisque, finished with Sautéed Leeks, Portabella Mushrooms and Lobster, topped with Brandy Cream (its lot's of Lobster)  
~ An additional \$5.00 per person.

### **Important information for planning a successful group Dinner Party**

\*V\* symbolises options that are suitable for Vegans with minor changes made to the individual's dish. Please ensure that we know ahead of time, who and how many vegans you have in your group.

\* **All the soups** (with the exception of the Lobster bisque), are vegetable based and lactose and gluten free until we put in the garnish. As long as we know in advance your groups' diet requirements, these choices should be good for everyone.



## *Salad Course*



### **Salad Courses ~ choose from**

Traditional American Caesar Salad with Crispy Bacon bits and freshly grated Parmesan cheese.

Chef's Seasonal Mixed Greens, made with finely chopped, grated, and roasted vegetables And topped with Feta cheese \*V\*

Mixed Seasonal Greens, served with a Warm Raspberry Vinaigrette and a Baked Cranberry Goat Cheese Baguette \*V\*

Ranch Tossed Crispy Iceberg Lettuce with Baby Shrimp a la American, served with Brandy Cocktail Sauce, Lemon wedge and Fresh Herbs.

Bear and Bison Inn's Famous Spinach Salad ~ a Wilted Spinach Salad with Caramelized Onions, Roasted Mixed Nuts, Balsamic Marinated Grapes, Slivered Garlic and Crispy Prosciutto. \*V\*

### **Special additions**

For a special treat add Prosciutto Wrapped Pan fried Scallops to the above salad  
~ An additional \$5.00

Another Special Treat, add "Canada's best Bruchetta" to any of the above salads. Lonny's own secret Balsamic & Feta dressing served on Locally made Crisps of Foccacia makes this bruchetta the best in Canada. \*V\*  
~ An additional \$3.00 per person.

### **Important information for planning a successful group Dinner Party**

\* **All the salads** are vegetable based and lactose and gluten free until we put in the garnish. As long as we know in advance your groups' diet requirements, these choices should be good for everyone.



## *Main Course*



### **Main Course Entrées ~ choose from**

Slow Roasted Alberta Prime Rib Served with a Rosemary Jus.

Fresh Mango and Spinach stuffed Chicken Breast roasted to perfection with a light Buttered Fruit Jus.

Whisky Marinated Cedar baked Salmon, served with a slightly Sweet & Sour Onion comfit.

Slow Roasted Alberta Beef Filet Mignon, rubbed with foie gras and wrapped in proscuitto, served with a 10 year old Port Wine Sauce  
~ An additional \$5.00 per person.

Classic Lamb Provençal, rubbed with Dijon Mustard and Fresh Herbs, and glazed in a reduced Balsamic Mint Sauce  
~ An additional \$5.00 per person.

Slow Roasted Alberta Buffalo Filet Mignon rubbed with foie gras wrapped in proscuitto, served with a 10 year old Port wine sauce  
~ An additional \$10.00 per person.

**Main Course Vegetarian or Special dietary alternatives** ~ please pre order one item from the following selections.

Blackened Red Pepper, stuffed with Sautéed Mushrooms, Onions, Leeks and Goat Cheese.  
**\*V\***

Slow Simmered Mediterranean Tomato Vegetable Medley (stew), finished with Fresh Basil, served in a cast iron dish with lentils. **\*V\***

### **Important information for planning a successful group Dinner Party**

\* **All the main courses entrées** and sauces are lactose and gluten free until we put in the garnish. As long as we know dietary requirements in advance, these selections should be good for everyone.

\* **Main course Entrées** ~ should it be difficult to accommodate your groups personal tastes by choosing one item for all, you may pre-ordered up to 3 different main entrées for an additional **\$6.50** per person. Special dietary requirements i.e. Vegetarian or no red meat options are not considered as personal taste and are included within the based group prices.



## *Side Dishes*



### **Side dishes for Main Entrées ~ choose 1 item for the group from**

Pan Fried Buttered New Potatoes.

Creamy Scallop Potatoes.

Baked Potatoes with All the Trimmings \*V\*

Wild Rice Risotto with Jalapeno Havarti.

Country Style Bacon Stuffed Potato with Sour Cream and Chives. \*V\*

Sour Cream & Chive Mashed New Potatoes.

Roasted Paprika and Caraway Seed Bouillon Potatoes. \*V\*

Manitoba Pearl Barley and Oyster Mushroom Risotto.

### **Important information for planning a successful group Dinner Party**

In addition to 1 of the above accompaniments we will serve your group a selection of 6 vegetable accompaniments. These will be the Chef's selection based upon your group's diet requirements, seasonal availability and compatibility with the main entrée.



## *Dessert Course*



### **Desserts ~ choose from**

A tasting of the Cheeses of the World, served on a pine log, (1 log per 6 people), with a selection of Fresh and Dried Fruit, Nuts, Crackers and Warm Baguette, Bagel and Rye Croutons.

Bear and Bison Chocolate Cake Classic ~ served with a white chocolate mousse and whipped cream.

New York Cheese Cake drizzled with a Warm Caramel Sauce and Sugared Pecans.

Fresh Raspberry Mousse encased in Lady Fingers and topped with an assortment of Fresh Berries “Charlotte Russe” style.

Bear and Bison Tiramisu ~ made with Baileys Ice Cream, served slightly frozen.

Baked Alberta ~ Lonny’s version of the Classic Baked Alaska.

This time made with Chocolate & Mocha Ice Cream, to signify the Mining heritage of Canmore and topped with 3 Meringue Peaks to echo the window view that every room enjoys of the Three Sisters Mountains.

### **Important information for planning a successful group Dinner Party**

\* **Special Occasion Cake cutting** ~ if your group is celebrating a special occasion and would appreciate a formal cake cutting (wedding, birthday, anniversary), our chefs can prepare the deserts in a display presentation following the serving of the main entrée and the desert cake can be formally cut for photographs and then plate served by our kitchen staff to your group.

\* **Wedding Cakes** ~ if you are supplying your own wedding cake and your guests will be eating the wedding cake as dessert, you may subtract \$5.00 from the per person price of the set menu. Our Staff will set up your cake for you and after the ceremonial cutting will remove the cake to the kitchen for plating and serving to your guests.