

STONEY NAKODA RESORT & CASINO



888 Nakoda Way
Kananaskis, AB T0L 1N0
403.881.2830
www.stoneynakodaresort.com

March 2025

BREAKS & SNACKS

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|---|-----------------------------|
| Muffins | 3¾ |
| Danish | 3½ |
| Assorted Loaves | 3½ |
| Bannock | 3 <i>lunch add-on</i> |
| Bannock with Butter & Jam | 7 |
| Fry Bread | 4 <i>lunch add-on</i> |
| Squares | 3½ |
| Asst Fresh Baked Cookies | 3½ <i>sold by the dozen</i> |
| Fresh Baked Berry Scones with preserves and butter | 5 |

CRISPY SNACKS

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| Housemade Nacho Chips, Salsa, Sour Cream & Queso | 12 |
| Pepperoni & Grilled Veggie Flatbreads w/ Mozzarella & Marinara | 12 |
| Pita & Tortilla Chips, veggies, hummus, tzatziki, salsa, ranch | 12 |
| Taco in a bag – Doritos, cheese sauce, assorted toppings | 13 |
| Bottled Water | 4 |
| Bottled Pop & Juice | 4 |
| Coffee/Tea | 3½ |

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| Yogurt | 3 | |
| Sliced Fresh Fruit | 10 | <i>min 10 orders</i> |
| Veggies & Dip | 8 | |
| Rice Crispy Square | 3½ | |
| Petit Cream Puffs | 3½ | |
| Cinnamon Buns | 7 | <i>min 6 orders</i> |
| Potato Chips | 4 | |
| Deli Meat & Cheeses with Crackers | 14 | |

SNACK PACK 14 / person

Popcorn with flavor shakers
Assorted candies and chocolate bites
Assorted bottled pop



BREAKFAST

CONTINENTAL

MAGPIE 19 / person
Seasonal fresh fruit platter- (G/F-D/F, V)
Assorted muffins, loaves, pastries
Assorted juices and water
Coffee/tea

HOT BUFFET

EAGLE 27 / person
Fruit salad- (G/F, D/F, V)
Scrambled eggs w/ cheddar – (GF)
Pancakes w/ maple syrup
Bacon, breakfast sausage- (D/F)
Diced potato hash- (D/F)
Assorted muffins & mini danishes
Assorted juices and water
Coffee/tea

GRIZZLY 29 / person
Fruit salad
Assorted breakfast loaves
Ham & cheese scramble
Roast roma tomato
Prairie potato hash
French Toast w/ Maple Syrup
Bacon, maple breakfast sausage
Assorted muffins & mini danishes
Assorted juices and water
Coffee/tea



ADD-ONS

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| Individual Yogurt and Granola parfait | 7 |
| Oatmeal w/ assorted toppings and milk | 7 |
| Traditional Eggs Benedict | 9 |
| Waffles | 8 |
| Deli Meat & Cheeses | 12 |
| Omelette Station | 12 |



all pricing is per person unless otherwise stated. pricing is subject to 20% gratuity and 5% gst. prices subject to change without notice. plated lunches and custom menus available upon request. any dietary requirements must be noted 7 days prior to the event. food items may be replaced with a similar item due to lack of availability or cost restrictions.

BUFFET

(Add \$15 per person dinner buffet)

MIST (Artesian) 40 / person

Selection of artisan buns & breads w/ butter
 Soup of the Day
 Artisan green - artisan lettuce, cherry tomato, carrot,
 house vinaigrettes - (G/F, D/F, V)
 Romaine Greek salad (G/F)
 Hunter's chicken - roast mushroom, carrot,
 candied tomato, roasted pan jus - (G/F)
 Creamy mashed potato - (G/F)
 Oven roast yellow & green peasant beans (G/F, D/F, V)
 Assorted mini cakes & confections

WIND (Classic Comfort) 50 / person

Artisan bread and rolls
 SNR soup of the day
 Artisan green salad w/ raspberry vinaigrette,
 house Italian vinaigrette, creamy dill ranch dressings
 Caesar salad - crouton, bacon, creamy parmesan dressing
 Slow cooked roast beef w/ gravy, horseradish, grainy mustard
 Lemon pepper roast chicken w/pan jus
 Herb roasted Yukon gold potatoes
 Seasonal vegetables
 Assorted mini cakes & confections

LORETTE (Hearty & Rich) 50 / person

Selection of artisan buns & breads w/ butter
 Artisan green - artisan lettuce, cherry tomato, carrot,
 house vinaigrettes - (G/F, D/F, V)
 Seared chicken breast with mushroom & herb
 Apple cider braised pork shoulder
 Creamy mashed potato - (G/F)
 Seasonal vegetables
 Assorted mini cakes & confections

GALATEA (Full on comfort food) 60 / person

Artisan bread and rolls
 Lemon chicken & orzo soup
 Artisan green salad w/ balsamic vinaigrette,
 Italian vinaigrette, ranch dressing
 Citrus & herb grilled chicken breast, pan jus
 Alberta beef short rib 'cacciatore',
 button mushroom, tomato demi glace
 Roast Yukon gold potato
 Seasonal roast vegetables
 Seasonal no-bake cheesecake &
 bread pudding
 w/vanilla pastry cream, chantilly,
 fresh berries



BUFFET

(Add \$10 per person dinner buffet)

STONEY BBQ 50 / person

Artisan bread and rolls

Garden salad- leaf lettuces, cherry tomato, carrot, cucumber, house vinaigrettes (G/F, D/F, V)

Macaroni salad

Baby red potato salad

Hawaiian grilled-chicken , grilled pineapple, pan jus

Sliced BBQ beef brisket

Buttered corn on the cob

Assorted mini desserts and pastries



LITTLE ITALY 45 / person

Artisan bread and rolls

San Marzano tomato bisque - (G/F, D/F, V)

Arugula salad – roast butternut squash, shaved fennel, feta, ginger vin

Caesar salad – crouton, bacon, creamy parmesan dressing

Baked rigatoni – grilled vegetables, marinara, mozzarella, bocconcini, basil

Vegetable lasagna

Mini tiramisu cakes

LATIN AMERICA 55 / person

Grilled flatbread & tortillas

Albondigas –Mexican meatball soup

Mexican street corn & potato salad

Ensalada Verde – heritage lettuces, cherry tomato, carrot, cucumber, chipotle-lime dressing

Seasoned Rice

Pollo Guisado – Puerto Rican braised chicken Thigh w/ carrot, potato, green olive

12 hour chimichurri beef - slow roast chimichurri marinated

Assorted mini desserts and pastries



SELF SERVE

minimum 20 people required

NOODLE BOWL 40 / person

Choice of 2 proteins:

Sukiyaki beef, orange-ginger chicken, or sweet chili tofu

Rice noodle, shredded carrot, napa cabbage, snow pea,
scallion, cilantro

Assorted mini desserts and pastries

NDN TACO STATION 40 / person

Seasoned taco beef, tomatoes, shredded lettuce, scallion

Mixed nacho cheese, salsa verde, salsa rojo, crema

Fry bread

Assorted mini desserts and pastries

BYOB - BUILD YOUR OWN BURGER 40 / person *min 30ppl*

House made Alberta beef burger (g/f, d/f),

Bacon, cheddar and swiss, sautéed mushroom & onion,
lettuce, sliced tomato, red onion

Assorted mini desserts and pastries

Artisan green - artisan lettuce, cherry tomato, carrot,
house vinaigrettes - (G/F, D/F, V)

Choice of baby red potato salad or macaroni salad

Assorted mini desserts & pastries



BUILD YOUR OWN TACOS 42 / person

Carne asada, pulled chicken, black beans,
rice, roasted corn, lettuce, and tomatoes,
sour cream, salsa, taco sauce, mixed cheese

Warm flour and crisp corn tortillas

Assorted mini desserts and pastries

Add a special dessert station:

Maple Bourbon Mini Donuts 10 / person

Warm glazed Mini Donut, maple bourbon
caramel, whipped cream, berries



DINNER

BUFFET

minimum 30 people required

STONEY SIGNATURE BUFFET 80 / person

Artisan bread and rolls

Traditional fry bread, and baked bannock

House jams & butter

Stoney hamburger soup

Mini bannock frybreads, braised Alberta beef
and vegetables

Three sisters salad

Bean, corn, roast butternut squash, shaved red
onion, arugula, honey vinaigrette (beans, corn &
squash...planted together, these foods were called
the 'Three Sacred Sisters' as the plants would
nurture and protect each other as they grew.)

Cabbage & apple salad

Raisins, creamy poppy seed dressing, scallions

Fried 9-piece chicken with house aioli

Beef tenderloin medallions, pemmican demi-glace,
crisp onion

Roast Yukon gold potato w/ rosemary & thyme
or

Creamy mashed Yukon gold potato

Grilled/roasted vegetable medley w/ corn on the cob

Seasonal no-bake cheesecake & bread pudding
vanilla pastry cream, chantilly, fresh berries



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PLATTERS & SMALL BITES

SMALL BITES

price per piece / ordered by the dozen

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|---|----|
| Arancini - arborio, grana Padano, truffle aioli | 4¼ |
| Baby Twice Baked Potato Bites - mashed potato, scallion, pancetta, crème fraiche, marble cheese | 4 |
| Vegetable Samosa - tamarind chutney | 4¼ |
| Crudite Shooter - carrot, celery & pepper stix, creamy asiago dip | 4 |
| Chicken Wing Shooter - salt & pepper wing, celery stix, blue cheese dip | 5 |
| Fried Shumai Skewer -sweet chili glaze, toasted sesame, scallion | 4¾ |
| Perogie & Bison Meatball Skewer - truffled mushroom ragu | 5½ |
| Thai Grilled Chicken Skewer – toasted sesame, scallion | 5 |
| Beef Wellington Bites - puff pastry, braised short rib, mushroom duxelles | 4¾ |
| Beef Slider - saskatoonberry mayo, bacon jam, arugula, crisp onion, swiss cheese | 5 |
| Pulled Pork Slider - 16 hour pulled pork, slaw, crisp jalapeno & onion | 4¾ |

PLATTERS

minimum 30 people

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|--|----|
| Roasted Vegetable Antipasti - Eggplant, zucchini, cremini mushroom, bell pepper, carrot & broccoli, balsamic glaze, feta cheese, asparagus | 14 |
| Cheese & Charcuterie - Selection of domestic and international cheeses and locally crafted salami, housemade mustard & compote, dried fruit, artisanal flatbreads & crackers | 19 |
| European Pastries - cream puffs, tartlets, bite sized dainty cakes (2 pcs) | 11 |
| Chocolate Covered Strawberries - | 3½ |



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POLICIES

Innkeepers' Act: The hotel's representative, and you, acknowledge that the hotel's facilities being rented to you, including guest rooms and common areas, to be in compliance with our public accommodation requirements under the Innkeepers' Act. You agree to pay all charges associated with the provision of such by Stoney Nakoda Resort.

Parking: Outdoor parking is provided free of charge. Special arrangements for reserved parking, large vehicles or deliveries should be made prior to the commencement of your meetings/conference. Such special arrangements may incur a charge dependent upon the duration of stay, size of the vehicle, and electricity usage for plug-ins.

Signage: Stoney Nakoda Resort reserves the right to remove any signage that is not prepared in a professional manner or is deemed unsightly or untidy. No signage is permitted in the lobby area.

Electricity: A charge will be assessed for electrical requirements above and beyond normal usage.

Non-Smoking Policy: All banquet rooms and public areas of Stoney Nakoda Resort (exception of Casino) are non-smoking. Please contact the hotel directly for more information.

Confidentiality: The rates quoted are valid only for the dates listed and are to be considered confidential and are not to be released to third parties or published publicly. Stoney Nakoda Resort has the right to review and approve any advertisements or promotional materials in connection with this booking which specifically references a name or logo owned by Stoney Nakoda Resort.

Privacy Policy: The information on the contract is confidential. In accordance with the Privacy Act, the information is for the sole use of Stoney Nakoda Resort and will not be given or sold to any individual or company.

Payment Procedure: Payment in full due prior to arrival, Sales will advise payment schedule based on size of event and lead time. 25% of anticipated event total due along with signed contract to confirm event.



POLICIES

Guarantees: All individual reservations must be guaranteed to a credit card or pre-paid deposit. When deposits are required, the hotel reserves the right to cancel reservations that have not provided adequate deposits by the deadlines outlined in the deposit policy.

Items in Function Room: Personal belongings and equipment should be removed from the function rooms at the end of the scheduled day, unless the room has been reserved on a 24-hour basis. Stoney Nakoda Resort cannot accept liability for articles left in the function room.

Equipment: Entertainment, materials or equipment required for your function from outside the hotel will be charged to you at the contracted rate from the supplier providing the services. (Entertainment, exhibits pipe/drape, audiovisual equipment, conference equipment, etc.)

Delivery and Storage: Stoney Nakoda Resort is pleased to accept delivery of materials from the event convener, with prior arrangements and space-permitting. Stoney Nakoda Resort cannot accept liability for loss or damage to any goods stored, prior to, or following the event. Should you require any assistance moving an excessive amount of equipment, help will be provided and a reasonable labour fee will apply. Material requiring storage of more than three days prior to, as well as three days after a function will be subject to additional charges of \$25.00 per day. Arrangements for delivery of packages should be made through your sales/catering contact. All packages must be clearly marked and prepaid prior to arrival at the hotel.

Set-up Fee: The Catering Department can assess and negotiate the function set-up fee. In some cases the set-up fee can be reduced when full-course meals are ordered and guaranteed numbers of guests are sufficient. If room set-up has to be changed with less than 24 hours' notice, a labour fee of \$200.00 will apply. All Food and Beverage items, as well as set-up fees, are subject to a gratuity charge of 20% and a GST of 5%. Functions held on statutory holidays may be subject to a labour surcharge.



POLICIES

Deposit/Guarantees: In the event that we have not received a deposit and another party is interested in your space, we will contact you and require both the deposit and signed contract or the space will be released. Room and meeting space reservations will be held with a deposit of up to 75% of the total potential revenue for the group's event.

Cancellation and Performance: Should the guest room and meeting space or any part of the space outlined in the agreement be cancelled less than 30 days prior to the event, a penalty based on the loss of room and meeting space revenue, as well as administrative costs, will apply. Cancellation requests must be submitted in writing to be valid. Any amendments or changes to the arrangements outlined in the agreement must be submitted in writing and authorized by you and Stoney Nakoda Resort.

Personal Property: We are NOT responsible for any loss or damage to your property and do not maintain insurance to cover personal losses.

Damage Agreements: When applicable, damage agreements may be requested of an organization and must be sent back with the signed contract.

Indemnification: To the extent permitted by law, you agree to protect, indemnify, defend and hold harmless Stoney Nakoda Resort, and their respective employees and agents against all claims, losses or damages to persons or property, governmental charges or fines, and costs (including attorney's fees), arising out of or connected with your function, except those claims arising out of the sole negligence or wilful misconduct of the hotel.

Security:

If required, to maintain adequate safety and security to our guests, and after careful evaluation of the size and/or nature of your function, we will contract at your expense, personal security supplied by a licensed guard or security company doing business in the City of Calgary.



POLICIES

Food & Beverage: Stoney Nakoda Resort shall be the sole provider of food and beverage items. Any special items (e.g. food samples) must be approved by the Food & Beverage Manager and/or the Hotel Chef and may be subject to additional charge. The customer is to indemnify and hold harmless Stoney Nakoda Resort, their employees and agents against any damages and all suits caused by own, or by independent contractors on their behalf, including supplied materials and food and beverage for use or consumption by guests. Health regulations prohibit the removal of any food products from the hotel unless purchased as a take-out menu item. Buffet products will be displayed for a maximum of one and a half (1 ½) hours at any function to ensure the quality and integrity of the product. A one and a half (1 ½) hour time period is allowed for the service of all three-course meals. If your function is delayed, an additional charge may be applied. Charges will be applied to any dietary substitutions requested on the day of the function. Stoney Nakoda Resort reserves the right to serve all food and beverage within the hotel premises. Banquet food and beverage prices will be guaranteed 60 days prior to your meetings/convention. Catering functions are subject to 20% gratuity and 5% GST. To allow adequate preparation time, the Catering Department requires notification of the guaranteed number of guests 14 business days prior to the event. The Hotel will prepare to service up to 5% above the guarantee, to a maximum of 20 covers. Invoicing will be based upon the number of guests originally quoted at the time of the reservation. **In case of discrepancy between the guaranteed number of guests and the actual guests in attendance, you will be invoiced for the greater number.** Stoney Nakoda may provide an alternate room and appropriate services suitable for the size of the group.

Hotel Rooms

All the rooms provided for in your room block will be reserved on a definite basis for you upon the signing of this contract. In order to assign specific room types to your attendees we ask that all room requests be received by the release date. After that date, Stoney Nakoda Resort will release and attempt to resell any rooms in your block not assigned to a specific attendee for your group. The release date is 30 days prior to event unless otherwise stated. Reservations received after this date will be accepted based on availability.



POLICIES

Option of Cancellation/to Reduce: Stoney Nakoda Resort reserves the right to cancel any meeting space if there are no room nights attached. This will be provided in writing a minimum of 30 days prior to the event. Calculations will be based upon Food & Beverage and room night revenue. Stoney Nakoda Resort reserves the right to reduce the group/convention block of guest rooms or meeting space reserved after reviewing the group's prior history or any other extenuating factors. Stoney Nakoda Resort will notify you in writing of any major reductions in space which result from a 90-day, 60-day and 45-day review of actual pick-up from the guest room block. Functions without reserved guest rooms and without food and beverage will not be confirmed until 30 days prior to the function date.

Group or Convention Rates: We are pleased to guarantee group or convention hotel room rates one year in advance. These rates are available two (2) days before and after your meetings/conference and are subject to availability.

Check-in/Check-out Times: Check-in time is 4:00 pm. Every effort is made to accommodate guests arriving early; however, rooms may not be immediately available. Check-out time is 11:00 am. Requests for a late check-out should be directed to the Front Desk. All guests arriving before 4:00pm will be accommodated as rooms become available. Our Front Desk can arrange to check baggage for those arriving early when rooms are unavailable and for guests that require a late check-out on departure day. Depending upon room availability, a late departure charge may apply.

Our sales/catering team can be reached at 403-881-2830 or by email at sales@stoneynakodaresort.com

