
PAR
&
POUR

WELCOME TO PAR & POUR

Exceptional Cuisine. Genuine Hospitality.
Memorable Experiences

At Par & Pour, we bring people together through thoughtful food, seamless service and elevated hospitality. Our collection has been designed for celebrations, cocktail receptions, and catered gatherings of every kind. Whether you are hosting an intimate dinner, a milestone celebration or a gathering of your friends, our team is committed to creating a polished and memorable experience for every guest.

WHAT WE OFFER

- Social Celebrations
- Wedding and Life milestone celebrations
- Catering Collections
- Private Dining
- Personalized Event Planning
- Customized Menus
- Wine & Cocktail Packages
- Indoor Golf Experience

PRIVATE EVENTS ✦ DINING ✦ HOSPITALITY



All prices are subject to a service charge of 20% plus 5% GST and are valid for all events through December 2026. Subsequent years will be subject to an increase of approximately 5%.
Menu items are not created in an allergen-free environment. Please advise your Catering Manager of any allergies.

SOCIAL CELEBRATIONS



At Par & Pour, we believe great celebrations bring people together and create lasting memories. Our team delivers warm, seamless experiences with impeccable cuisine and genuine hospitality.

BIRTHDAY CELEBRATION

✦

WEDDING RECEPTION

✦

BRIDAL SHOWER

✦

BABY SHOWER

✦

ANNIVERSARY CELEBRATION

✦

GRADUATION CELEBRATION

✦

CELEBRATION OF LIFE

✦

HOLIDAY CELEBRATION

Packages from $45 per guest

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CLUBHOUSE

PRIVATE SOCIAL EVENT SPACE





THE SPACE

The private event room at Par and Pour offers a polished and flexible space perfect for personal functions and private parties.

VENUE RENTAL INCLUDES

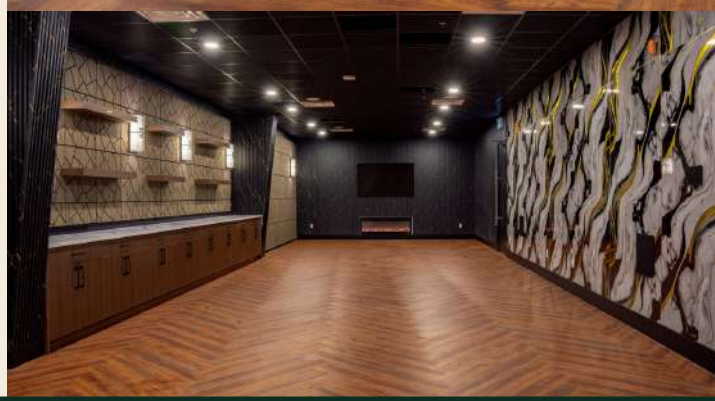
Guest experience for 3 - 6 hours
2 presentation screens
2 fireplaces
Service buffet
Designated service staff
High-speed Wi-Fi
Dedicated Audio control
Complimenty sparkling and still water
Custom floorplan

CAPACITY

Seated: 60
Standing: 80

MINIMUMS STARTING AT

Sunday - Thursday: $3000
Friday & Saturday: $5000



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LOUNGE

SEMI-PRIVATE SOCIAL EVENT SPACE





THE SPACE

This semi-private event room at Par and Pour offers a bright and beautiful setting perfect for celebrations and live entertainment.

VENUE RENTAL INCLUDES

Guest experience for 3 - 6 hours
Raised stage
1 Large Flat screen TV
1 Large fireplace
Designated service staff
High-speed Wi-Fi
Complimenty sparkling and still water
Custom floorplan

CAPACITY

Seated: 60
Standing: 80

MINIMUMS STARTING AT

Sunday - Thursday: $6000
Friday & Saturday: $7000

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DINING ROOM

OPEN CONCEPT SOCIAL EVENT SPACE





THE SPACE

The dining room offers a contemporary open concept setting for larger gatherings, boasting a spacious atmosphere, exceptional dining, and seamless access to golf and billiards. Perfect for milestone celebrations, birthdays and social gatherings.

VENUE RENTAL INCLUDES

Guest experience for 2-4 hours
Elevated Event Menu options
High-speed Wi-Fi
Complimenty sparkling and still water
Discounted rate for Golf and Billiards

SEATED CAPACITY

Minimum: 15 guests
Maximum: 120 guests

MINIMUMS STARTING AT

Sunday - Thursday: $500
Friday & Saturday: $700

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FULL VENUE BUY OUT







Elevate your next event with an exclusive Par & Pour buyout. Enjoy private access to our dining room, lounge, golf simulators, putting room, and entertainment spaces. From elevated dining and cocktails to golf/billiards, and socializing, a full venue buy-out offers a fully immersive experience. Perfect for Graduations, Holiday parties and Company golf tournaments.

VENUE RENTAL INCLUDES

Guest experience up to 8 hours
Access to all Venue spaces
Designated bar and service staff
High-speed Wi-Fi
Dedicated Audio control
Complimenty sparkling and still water
Highly discounted rate for Golf and Billiards

SEATED CAPACITY

Seated: 300
Standing: 500

MINIMUMS STARTING AT

Sunday - Thursday: $15,000
Friday & Saturday: $20,000

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ELEVATE THE EXPERIENCE

Add any of the following to your event package for a memorable guest experience.

OPTIONAL ADD ONS

GOLF SIMULATOR RENTALS (25% OFF)

RECEPTION BEFORE DINNER

WINE OR COCKTAIL PACKAGES

CHARCUTERIE STATION

DESSERT STATION

LIVE ENTERTAINMENT

ADDITIONAL MEETING-ROOM RENTAL



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PAR & POUR

CATERING COLLECTION

Exceptional Cuisine. Genuine Hospitality.
Memorable Experiences

BREAKFAST

✦

LUNCH

✦

CANAPÉS

✦

RECEPTION

✦

DINNER BUFFETS

✦

WEDDING MENUS



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BREAKFAST

A refined start to every event.



CONTINENTAL $24

Greek Yogurt & Berry Yogurt (GF, V)

Granola (DF, V)

Assorted Danishes, Muffins & Croissants (V)

Butter, Fruit Preserves, Marmalade & Honey (GF, V)

Fresh Cut Fruit (GF, DF, VE)

Whole Seasonal Fruit (GF, DF, VE)

SUNRISE BREAKFAST $34

Apple Wood Smoked Bacon (GF)

Maple Pork Breakfast Sausage

Scrambled Eggs with Cheddar Cheese, Scallions (GF)

Hash Brown Potatoes with Caramelized Onions (V, GF)

In-House Baked European Pastries & Muffins

Yogurt Parfaits with Granola, Chia Seeds (V)

Overnight Rolled Oats with Dried Fruit, Grated Apple, Seeds & Nuts, Agave Syrup (V)

Fresh Cut Fruit (GF, V)

DIETARY LEGEND

(V) VEGETARIAN
(VE) VEGAN
(GF) GLUTEN FREE
(DF) DAIRY FREE

Prices are per person unless otherwise noted.

LUNCH

Curated lunch menus for meetings, celebrations, and every occasion.

LUNCH ON THE RUN $25

INCLUDES THE FOLLOWING:

Baby Green salad with Shaved Vegetables and Herb Balsamic Dressing (GF, DF, V), Chocolate Chip Cookie (V), Apple, Granola Bar (V), Bottle of water

CHOOSE ONE OF THE FOLLOWING:

- Alberta Roast Beef with White Cheddar, Pickles, Horseradish Aioli on Dark Rye
- Black Forest Ham & Emmental Cheese on a Country Baguette with Mustard Aioli
- Grilled Market Vegetables, Quinoa, Arugula and Hummus in a Whole Wheat Wrap (VE)

TUSCANY LUNCH $36

Baguette, Focaccia and Butter (V)

Caesar Salad
Bacon, Crouton, Parmesan
Caprese Salad (GF, V)
Heirloom Tomato, Mozzarella, Basil, Balsamic Dressing
Arugula & Parmesan Salad with a Sherry Vinagarette (GF, V)

Roasted Seasonal Vegetables, Lemon Olive Oil (GF, DF, VE)
Spinach & Ricotta Cannelloni, Tomato Sauce, Parmesan (V)
Farfalle Pesto Primavera, Feta Cheese (V)
Grilled Chicken Alfredo, Penne, Spinach (GF)

Pistachio Cannoli (V)
Tiramisu
Berry Panna Cotta (GF)



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LUNCH

Curated lunch menus for meetings, celebrations, and every occasion.



PRAIRIE LUNCH $44

Bread Rolls & Butter (V)

Apple & Beetroot Salad (GF, DF, V)
Kale, Arugula, Walnuts, Sherry Vinaigrette
Heirloom Tomato & Cucumber Salad (GF, V)
Goat Feta, Pickled Onion, Balsamic Dressing
Baby Greens, Shaved Vegetables, Herb Balsamic Dressing (DF, GF, V)

Roasted Seasonal Vegetables, Cold Pressed Canola Oil (GF, DF, VE)
Seven Grain Rice, White Onions & Garlic, Fresh Herbs (GF, DF, VE)

Herb Roasted Whole Chicken, Mustard Cream Sauce (GF)
Smoked Alberta Beef Brisket, BBQ Sauce (GF, DF)

Apple Crumble Cheesecakes (V)
Mini Maple Cupcakes (V)
Saskatoon Berry Butter Tarts (V)

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CANAPÉS

Small bites, big impressions.

COLD $32/dozen

Smoked Salmon Roll with Dill Cream Cheese and Cucumber (GF)

Bloody Mary Shrimp with Celery Crisp, Tomato Mayo and Tabasco Pearls (GF, DF)

Vegan Devilled Potatoes with Spiced Tofu Cream, Steamed Potatoes and Sprouts (GF, VE)

Alberta Beef Roulade with Asparagus and Scallion (GF, DF)

Tomato & Mango Bruschetta with Thai Basil and Goat Cheese on Baguette (V)

HOT $34/dozen

Citrus Crusted Shrimp with Tomato Onion Chutney

Alberta Beef Sliders with Horseradish Mayo, Pickles and Aged Cheddar

Chicken and waffle bites with Gochujang Sauce and Sesame Seeds

Vegetarian Samosa with Tamarind Chutney

Orange, Fennel & Olive Risotto Balls with Smoked Sea Salt (GF, DF, VE)



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RECEPTION

Sharable Menu. Minimum of 15 guests.

MEZZE $14

Pita Chips (DF), Naan (V), Marinated Olives, Pepperoncini, Hummus (GF, DF) and Baba Ganoush (GF, DF)

CHARCUTERIE & CHEESE $20

Chef Selected Meats and Cheeses, Pickled Vegetables, Mustard, Grapes, Baguette and Crackers

CANADIAN CHEESE BOARD $18

Chef Selected Cheeses, Fig Chutney, Grapes, Dried Fruit, Baguette and Crackers

CRUDITÉS $14

Vegetable Crudités (VE), Hummus (GF, DF), Ranch Dressing

POUTINE BAR $16

Yukon Potato Fries (GF, DF) & Yam Fries, Chicken Gravy & Mushroom Gravy, Cheese Curds (GF), Sautéed Peppers & Onions (GF, DF), Green Onions

Add Beef Short Rib +$5

DIY NACHOS $17

Tortilla Chips, Ancho Spiced Beef (GF, DF), Cumin & Lime Chicken (GF, DF), Sautéed Peppers & Onions (GF, DF), Nacho Cheese Sauce, Jalapenos, Black Olives, Pico de Gallo (GF, DF), Crema (GF), Avocado

STREET TACO STATION $18

Grilled Flatiron Steak (GF, DF), Chipotle Pulled Pork (GF, DF), Blackened Tofu (GF, DF), Flour Tortillas (DF), Pico de Gallo (GF, DF), Fresh Lime, Cilantro, Pickled Red Cabbage (GF, DF), Lettuce, Crema (GF), Avocado

CHICKEN WINGS $24/dozen

Hot Sauce (GF, DF), BBQ Sauce (GF, DF) or Honey Garlic Sauce with Crispy Vegetables and Ranch Dressing (GF)

CHILLED SHRIMP $44/dozen

Poached Shrimp, Cocktail Sauce, Green Goddess, Marie Rose Sauce, Lemon (GF, DF)



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CHEF STATIONS

A Culinary Attendant is included for all stations for a maximum of 2 hours.



FRESHLY SHUCKED OYSTERS

$24/dozen
Minimum 5 dozen

Fresh Horseradish, Champagne Mignonette, Tabasco and Lemon (GF, DF)

PASTA MIXOLOGY

$25
Minimum 25 guests

Penne Pasta & Wild Mushroom Ravioli, Tomato Sauce, Alfredo Sauce, Bolognese, Fresh Basil, Basil Pesto, Parmesan Cheese, Chili Flakes and Garlic Bread

CARVING STATIONS

SLOW ROASTED BEEF STRIPLOIN — $21

PP Grainy & Classic Mustards, Mini Rolls, Red Wine Jus (GF)

ALBERTA PRIME RIB — $16

Crusty Rolls & Mushroom Jus (GF)

WHOLE TURKEY — $14

Cranberry Mayo & Mini Buns (GF)

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PIZZA & BURGER SHACK

Fairway Fair to satisfy any craving.
Serves 20 guest

$499



SOUP OF THE DAY

CAESAR SALAD

Crisp Romaine Lettuce, Shredded Parmesan, Bacon, Croutons and Caesar Dressing

GOURMET PIZZAS

SELECT TWO

Meat Lovers
Buffalo Chicken
Margherita (V)

DELUXE BEEF BURGER WITH AGED CHEDDAR CHEESE

Lettuce, Tomato, Onions, Pickle, Brioche Bun, and Chipotle Mayonnaise

EXPO SIGNATURE CACTUS CHIPS

Yogurt Dill Cucumber Dip (V)

DESSERT

Double Chocolate Brownies (V)
In-House Baked Cookies (V)
Sliced Fresh Fruit (V,GF)

DIETARY LEGEND

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WEDDING PLATED DINNER



Our Wedding plated dinner is a chef selected 4 course meal that is served with a selection of fresh bread rolls and butter, one soup, one salad, one entrée of your guests choice and one dessert. Minimum of 25 guests

$68

PLATED APPETIZER

Alberta AAA Beef Carpaccio
Shaved Parmesan, Chive, Truffle Aioli, Crostini

SOUP

Mushroom Bisque (v)
Sauteed mushrooms , Tarragon Oil

ENTRÉE

GUEST ENTRÉE PRE-SELECTION

Slow Roasted Tenderloin AAA Alberta Beef (GF)
Potato Pave , Root Vegetables, Heirloom Carrot Puree, Haskap Berry Jus

Pan-Seared Salmon (GF)
Crushed Heirloom Potato, Broccolini, Corn & Fennel Emulsion

Cumin Roasted Cauliflower (VE)
Puy lentils, Thai curry sauce, hazelnut dukkah

DESSERT

Dark Chocolate Cake, Hazelnut, Berry Coulis

DIETARY LEGEND

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(VE) VEGAN
(GF) GLUTEN FREE
(DF) DAIRY FREE

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PLATED DINNER



All dinners are served with a selection of fresh bread rolls and butter, regular and decaffeinated coffee, and teas. Our dinners are designed for 4 courses and include one soup, one salad, one entrée of your guests choice and one dessert.
Minimum of 15 guests

SOUP

Butternut & Apple Cider Bisque (GF, V)
Pumpkin Seeds, Sage Crème Fraîche

Carrot, Ginger & Coconut Soup (GF, DF, VE)
Coconut Cream, Scallion & Cilantro

Potato, Cauliflower & Leek Soup (GF, V)
Dill & Lemon Cream

SALAD

Caesar Salad
Local Romaine, Crouton, Shaved Parmesan, Crispy Bacon, Creamy Dressing

Spinach & Kale (GF, V)
Beets, Candied Walnuts, Goat Cheese, Balsamic Dressing

Mixed Little Greens (GF, V)
Radish, Tomato, Cucumber, Feta, Lemon Vinaigrette

Burrata (V)
Tomatoes, Basil Pesto, Arugula, Pickled Shallots, Preserved Figs and Baguette

DIETARY LEGEND
(V) VEGETARIAN
(VE) VEGAN
(GF) GLUTEN FREE
(DF) DAIRY FREE

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PLATED DINNER CONTINUED

ENTRÉE

Pan-Seared Salmon (GF) $56
Crushed Heirloom Potato, Broccolini, Corn & Fennel Emulsion

Pan-Seared Chicken Supreme (GF) $54
Glazed Vegetables, Herb Potato Gratin, Calvados Chicken Jus

Roasted Half Chicken (GF) $56
Rosemary Polenta, Summer Squash, Mustard Demi Glace

Alberta Beef Short Ribs (GF) $64
Haricots Verts, Baby Vegetables, Horseradish Whipped Potato, Merlot Demi-Glace

Slow Roasted Striploin AAA Alberta Beef (GF) $69
Potato Pave, Root Vegetables, Heirloom Carrot Puree, Haskap Berry Jus

Butternut Squash Ravioli (V) $48
Parmesan & Sage Cream Sauce, Shaved Baby Vegetables

Cumin Roasted Cauliflower (VE, GF) $54
Puy lentils, Thai Curry Sauce, Hazelnut, Dukkah

DESSERT

Blueberry Lemon Cheesecake
White Chocolate Tuile

Tiramisu
Almond Praline, Candied Citrus

Dark Chocolate Hazelnut Cake
Cocoa Crumb, Haskap Berry Coulis

Warm Sticky Toffee Date Pudding
Vanilla Bean Ice Cream, Caramel Sauce, Anglaise, Chantilly

KIDS CORNER $25

APPETIZER

Homemade Chicken Noodle Soup (G)
Veggies & Dip (V)
Cucumber, Celery, Carrot & Cheese Sticks, Ranch Dressing

ENTRÉE

CHOOSE ONE ENTRÉE

Chicken Dinner
Pan Seared Chicken Breast, Corn & Peas, Mashed Potatoes

Penne Pasta
Tomato Sauce & Shredded Cheese

Crispy Chicken Fingers
Homemade Fries & Plum Sauce

DESSERT

Chocolate Brownie & Vanilla Ice Cream

Prices are per person unless otherwise noted.

HERITAGE DINNER BUFFET

$67



Artisan Bread and Butter (V)

SALADS

Salad of Mixed Greens (V, VE)
Assorted Condiments, Field Tomatoes, Cucumbers, Carrots, Olives, Sunflower Seeds, Balsamic Dressings

Waldorf Salad (V, GF)
Celery, Apples and Walnuts

Greek Style Salad (V, GF)
Olives, Romaine, Feta Cheese

Quinoa Salad (V, GF)
Marinated Carrots, Beets, Pickled Cucumber, Citrus Balm Dressing

ENTRÉE

Sweet Potato & Kale Hash (VE)
Sweet Red Onions, Grainy Mustard

Fresh Harvest Vegetables (VE,GF)

Lemon Rice Pilaf (VE,GF)
Green Peas

Oven roasted Chicken Leg (GF)
Apricot & Sage Jus

Mixed Seafood (GF)
Seared Trout, Garlic Shrimps, Mussels with Herb Butter

ADD ONS:

21-day aged Alberta Striploin (GF) $14
Thyme Mustard Jus

Mushroom Ravioli (V) $5
Roasted Mushrooms, Parmesan Cream Sauce

DESSERT

Mini Baked Cheesecake (V)

Cherry Chocolate Pate (V, GF)

Pistachio Mousse with Strawberry Compote (V)

Fresh Sliced Fruit & Berries (VG, GF)

DIETARY LEGEND

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EAST INDIAN WEDDING BUFFET

PAR & POUR

$67



APPETIZERS

Amritsari Fish
Crispy Caraway Battered Fish, raw mango tartar sauce

Dosti Cauliflower (V)
Tossed in a fiery chili garlic sauce

Mango and Carrot Salad (V)
Lemon and Honey Vinaigrette

Indian Green Salad (V)
Red Onion, Cucumber, Tomato, Green Chili

House-Made Raita, Pickles & Papadums (V)

ENTRÉE

Kadai Paneer (V)
Paneer tossed with bell peppers and onions in a spiced tomato gravy

Adraki Aloo Gobi (V)
Cauliflower and crispy potatoes sauteed with fragnant ginger and turmeric

Dosti Butter Chicken
Boneless chicken marinated in a blend of spices, cooked in a velvety tomato-based sauce

Goat Curry
Succulent goat, braised low and slow in a fragrant curry

Jeera rice (V)

Naan and Roti (V)

DESSERT

Gulab Jamun (V)

Mango Cake (V)

Fruit Salad (VE)

DIETARY LEGEND

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CANADIAN ROAD TRIP BUFFET

$78

Artisan Bread and Butter (V)

SALADS

Salad of Crisp Romaine & Iceberg Lettuce (V)
Sylvan Star Gouda Shavings, Garlic Croutons, Creamy Caesar Dressing

Erdmann's Farm Carrot Salad (V)
Feta Yogurt, Micro Greens, Pumpkin Seeds

Salad of Roasted Cauliflower & Chickpeas (VE, GF)
Lemon-Lime Vinaigrette

CHEESE BOARDS

Selection Of Domestic & International Cheeses, Dried Fruit, Crackers, Nuts

MARITIME SEAFOOD DISPLAY

Steamed PEI Mussels, Poached Shrimps, Smoked Salmon, Cocktail Sauce, Classic Mignonette, Capers, Fresh Lemon (GF)

ENTRÉE

24-Hour Braised Beef Short Ribs (GF)
Pearl Onions, Merlot Sauce

Grilled Chicken Breast (GF)
Prairie Mushroom Sauce

Baked Atlantic Salmon (GF)
Lemon Cream Sauce , Fresh Parsley , Capers

Buttered Vegetables (V, GF)
Roasted Fingerling Alberta Potatoes, Fresh Herbs (VE, GF)

Butternut Squash Ravioli (V)
Fried Sage, Truffle Beurre Blanc



DESSERT

Warm Date Cake Pudding (V)
French Opera Cake (V)
Okanagan Peach Cheesecake (V)
Sliced Fresh Fruit Platter (VE, GF)

DIETARY LEGEND

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LATE NIGHT MENU

Late-night bites made for the final round.



CHICKEN WING STATION $24/dozen

SELECT ONE FLAVOUR Minimum 3 dozen

Honey Garlic, Salt & Pepper, BBQ, Spicy Sriracha

APPETIZERS

SELECT THREE $21

Chicken & Monterey Jack Cheese Quesadilla

Mini Croque Monsieur Sandwiches
Apple & Pommery Mustard Butter

Pulled Pork Bun
Brioche Bun, Hoisin Glaze, Cilantro Slaw

Mini Grilled Cheese Sandwiches (V)
Aged Cheddar, Brioche

Prime Rib Beef Sliders
Horseradish Mayo

Mini Hot Dogs
Brioche Loaf, Flavored Mustards, Caramelized Onions

Sweet Potato or Yukon Golden Fries (V)
House-Smoked Ketchup

Vegetable Pakoras (V, VE, GF)
Chickpea Battered Onion & Spinach Fritters, Tamarind & Mint Chutney

SANDWICH STATION $18

SELECT THREE:

Turkey with Swiss Cheese , Lettuce and Cranberry Mayonnaise on Multigrain Bread

Chicken Apple Curry Salad Sandwich on Hoagie Bread

Roast Beef with Horseradish Spread and Peppery Arugula on White Bread

Grilled Vegetarian Sandwich with a Beetroot Hummus Spread on Focaccia Bread (VE)

Gluten-Free Bread Available.

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LETS CREATE SOMETHING MEMORABLE

We'd love to hear about your event.

CONTACT OUR EVENTS TEAM

- 1-825-777-3389
- info@parandpour.ca
- parandpour.ca

PRIVATE EVENTS ✦ DINING ✦ HOSPITALITY