



WE CATER

YOUR SPACE OR OURS

403.247.5607 | SALESINFO@WINSPORT.CA



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WINSPORT'S COMMITMENT TO SUSTAINABILITY

WinSport is committed to reducing its environmental footprint in every aspect of our operations. We seek to minimize our waste and reuse or recycle as much as possible. We are part of the KidSport community recycle program and have recycle bins in several locations for compost, bottles and cans, mixed recycling and general waste. We also do our best to purchase products that do the least damage to the environment.

Our Markin MacPhail Centre is a Silver LEED (Leadership & Energy and Environmental Design) certified building, and we do our best to minimize energy and water use within this and other facilities. We promote environmental awareness among our employees and clients and encourage them to work in an environmentally responsible manner.



BREAKFAST

Priced per guest, 12 guest minimum | Gluten-free & Dairy-free options available

CONTINENTAL

- Fresh fruit salad **GF DF**
- Overnight oats **GF DF**
- Banana bread
- Selection of breakfast pastries

\$19

HOT BREAKFAST

- Scrambled eggs (2) **GF**
- Chicken breakfast sausages (2) **GF DF**
- Crisp bacon (3) **GF DF**
- Rustic hash browns **GF DF**
- Fresh fruit platter **GF DF**
- Croissants

\$25

WHOLE EGG FRITTATA

- Spinach & roasted pepper frittata **GF DF**
- Herbed roasted tomatoes **GF DF**
- Rustic hash browns **GF DF**

\$20

BREAKFAST SANDWICH

- Egg, cheddar cheese & ham
- Fresh fruit salad **GF DF**
- Rustic hash browns **GF DF**

\$17

BREAKFAST ENHANCEMENTS

Priced per serving, 12 servings minimum
Gluten-free & Dairy-free options available

- Danishes **\$3.50**
- Traditional croissants **\$3.50**
- Chocolate croissants **\$4.50**
- Ham & cheese croissants **\$5.75**
- Assorted breakfast loaves & butter **\$4.25**
- Fresh fruit platter **GF DF \$6.50**
- Scrambled eggs (2) **GF \$3.75**
- Crisp bacon (3) **GF DF \$3.50**
- Rustic hash browns **GF DF \$3.25**
- Chicken breakfast sausages (2) **GF DF \$4.50**

BREAKFAST BEVERAGES

- Coffee or tea **\$3.00**
- Apple juice **\$3.50**
- Orange juice **\$3.50**
- Cranberry juice **\$3.50**
- Mimosa (available from 10am) **\$8.50**
- Caesar (available from 10am) **\$8.50**

FRESH SMOOTHIES

\$7

(8oz | 25 servings minimum per flavor)

Green Garden **GF DF**

Spinach, cucumber, mango, pineapple, coconut milk

Berry Goodness **GF**

Blackberry, raspberry, strawberry, blueberry, orange juice, Greek yogurt

Tropical Escape **GF DF**

Mango, pineapple, honeydew, peach, orange juice



COFFEE BREAK TREATS

Priced per serving, 12 servings minimum
Gluten-free & Dairy-free options available

CLASSICS

Mini muffins	\$2.25
Large muffins	\$4.25
Mini cupcakes	\$2.25
Baked cookies	\$2.75
Assorted loaves & butter	\$4.25
Fruit kabobs (2) GF DF	\$6.00

PARK FAVOURITES

Beef & vegetable jerky GF DF	\$6.00
Chocolate coconut protein bars GF DF	\$3.75
Chinook honey protein bars GF DF	\$3.75
Warm pretzels	\$8.00
Beer cheese sauce, grainy mustard, sweet & spicy relish	
Home cooked chips with signature onion dip GF	\$5.50
Popcorn GF (per hour charge applies if staff attended)	\$6.00
Salted popcorn, truffle butter, buffalo butter & salted butter	

INDULGENCE

Ice cream bars	\$6.00
Assorted macarons (1) & chocolate truffles (2)	\$7.75
Candyland	\$8.50
Relive your youth and be the kid in the candy store! Seasonal gummies, candy and chocolate. (4oz per person)	



LUNCH BUFFET

Priced per guest, 12 guest minimum | Gluten-free options available

BOXED LUNCH

\$22.50

Choose one of the below sandwiches to be served on fresh ciabatta bread:

Roasted turkey breast
Black Forest ham
Italian cured meats
Italian vegetables
Chicken salad
Egg salad
Tuna salad

Inclusions

Dill pickle, mixed olives
Baked cookie
Home cooked chips

BUILD YOUR OWN SANDWICH BAR (COLD)

\$27

Sandwich fillings include:

Ham, salami, chicken salad, tuna salad, egg salad, greens tomato, cucumber, onion, banana peppers, pickles, Italian vegetables, cheddar, Swiss cheese, butter, mayo, mustard freshly baked bread rolls

Inclusions

Chef's soup of the day
Mixed greens & dressings
Chef's choice of seasonal salad
Small bite desserts (3 per person)

COCKTAIL SANDWICHES & WRAPS

\$28.50

(3 pieces per person)

Sandwiches & Wraps include:

Tuna salad, roasted turkey & Swiss, ham & cheddar, egg salad, chicken salad & Italian vegetables

Inclusions

Chef's soup of the day
Mixed greens & dressings
Chef's choice of seasonal salad
Small bite desserts (3 per person)

BUILD YOUR OWN SANDWICH BAR (HOT)

\$29.75

(3 pieces per person)

Hot toppings - select two:

Lemon thyme chicken breast
Roast beef & peppercorn sauce
BBQ jackfruit
Cajun salmon

Inclusions

Bread rolls, butter, mayo, mustard, tomato, onion banana peppers, pickles, cheddar cheese
Chef's soup of the day
Mixed greens & dressings
Chef's choice of seasonal salad
Small bite desserts (3 per person)



LUNCH BUFFET

Priced per guest, 25 guest minimum | Gluten-free & Dairy-free options available.

BUILD YOUR OWN TACO BAR

\$32

Select two:

Ancho beef
Chipotle chicken
Grilled Fajita vegetables

Inclusions

House made salsa, guacamole, sour cream, lettuce & cilantro grated cheese, jalapeños
Soft tortillas (3 per person)
Quinoa, sweet potato & bean salad
Lime avocado slaw
Small bite desserts (3 per person)

SLOW BRAISED BEEF BRISKET

\$33

Sliced & rolled Alberta beef brisket (4oz) & peppercorn sauce
Selection of fresh bread rolls & butter (2 per person)
Horseradish & mustard
Mixed greens & dressings
Chef's choice of seasonal salad
Seasonal vegetables
Herb roasted baby potatoes
Small bite desserts (3 per person)

Additional brisket \$3 per oz.

CRISPED CHICKEN THIGHS

\$32

Oven crisped chicken thighs (2 per person) & pan gravy
Selection of fresh bread rolls & butter
Mixed greens & dressings
Chef's choice of seasonal salad
Seasonal vegetables
Herb roasted baby potatoes
Small bite desserts (3 per person)

Additional chicken thighs \$3 per piece
Chicken breast available – additional charge

HERBED GNOCCHI

\$32

Gnocchi & beef ragù
Mushroom ravioli & Alfredo sauce
Chili flakes
Garlic buns
Mista salad
Caesar salad
Small bite desserts (3 per person)

BUILD YOUR OWN POWER BOWL

\$30

Warm wild rice & quinoa, grilled chicken, lemon garlic shrimp, marinated kale, avocado, pickled carrots, grilled broccoli, roasted sweet potato, radish, sriracha aioli, green goddess dressing

Selection of fresh bread rolls & butter
Small bite desserts (3 per person)

BUILD YOUR OWN POKE BOWL

\$31

Sticky rice, tuna, spiced shrimp, ginger chicken honey garlic tofu, pickled ginger, edamame, pea shoots, diced avocado, pickled carrots, onions, nori, corn, shredded cabbage, sesame seeds, sriracha aioli, miso sesame sauce

Small bite desserts (3 per person)



HORS D'OEUVRES

Priced per dozen, minimum 2 dozen per order
Gluten-free & Dairy-free options available

COLD

Tomato bruschetta, cucumber cup GF DF	\$38
Vegan ceviche shot GF DF V	\$38
Grilled halloumi, tomato & zucchini skewers, balsamic reduction GF V	\$38
Ahi tuna poke, black sesame, wonton crisp DF	\$39
Melon & prosciutto GF DF	\$39
Grilled sriracha lime shrimp GF DF	\$39
Chimichurri beef crostini DF	\$46

HOT

Alberta beef & mushroom cheeseburger bite	\$45
Chorizo meatball, herb tomato sauce GF DF	\$37
Brie & caramelized onion tartlet	\$37
Pistachio beef kofta, mango relish DF	\$39
Bacon wrapped scallops, roasted garlic herb butter GF	\$38
Mushroom & cheese arancini, herb aioli	\$38
Peri peri chicken skewer, mint yogurt dip GF	\$38



CHEF ATTENDED STATIONS

Priced per guest, 25 guest minimum
Gluten-free & Dairy-free options available

PASTA \$24

Please select one pasta to be served:

Herb & cheese tortellini
Gnocchi

Please select one sauce to accompany your pasta:

Beef & mushroom ragú **GF DF**
Rustic herb tomato sauce **GF DF**
Parmesan cream sauce **GF**

Inclusions

Garlic bread, parmesan cheese, fresh herbs & chili flakes

CARVED ALBERTA BEEF TENDERLOIN \$32

Whole roasted Alberta beef tenderloin (4oz),
peppercorn sauce, selection of fresh bread rolls
mustards & horseradish aioli

Additional tenderloin \$7 per oz.

MAC & CHEESE BAR \$24

Macaroni & cheddar cheese sauce, bacon,
roasted garlic mushrooms, green onions,
habanero Monterey jack cheese & chili flakes

Add crispy chicken \$4

Add herb garlic shrimp \$4.50



PLATTERS

Priced per guest, 25 guest minimum
Gluten-free & Dairy-free options available

Home cooked chips with signature onion dip GF	\$5.50
Fresh vegetables & dip GF Carrots, celery, cauliflower, broccoli, tomato, cucumber	\$5.75
Chilled lemon shrimp GF DF Marinated shrimp, cocktail sauce	\$8
Smoked salmon Whipped lemon caper cream cheese, sliced onions, bagel crisps	\$11
Charcuterie board Selection of gourmet cured meats, baguette, pepper jelly, mustards	\$11
Fresh fruit GF DF Watermelon, cantaloupe, honeydew, mango, pineapple apple, grapes	\$8
Mediterranean Lemon garlic hummus, artichoke & parmesan dip, red pepper & tomato bruschetta, mini flat bread	\$9
Artisan cheese Cheddar, brie, blue cheese, gouda, applewood, seasoned bocconcini, herb goat cheese, pickles, crackers	\$9



PLATED DINNER

3 course minimum. Priced per guest, 25 guest minimum. Gluten-free & Dairy-free options available.

*Our plated service requires one menu selection for all wedding guests with the exception of special dietary restrictions, vegetarian and vegan meals. Upgrade your wedding menu to a four-course plated menu | **\$8.00**

SOUP

\$8.50

Please select one:

Roasted red pepper & tomato soup, basil oil **GF DF**

Carrot ginger purée, candied carrot **GF DF**

Roasted leek, potato & bacon chowder **GF**

SALAD

\$8.50

Please select one:

Romaine heart, parmesan cheese, crostini, crispy artichokes, capers, Caesar dressing

Goat cheese, radish, marinated beets, sweet onion, baby greens, potato crisp **GF**

Compressed melon, feta cheese, baby greens, roasted seeds, balsamic glaze **GF**

ENTRÉE

Please select one:

Seared salmon, heirloom tomato bruschetta, lemon garlic shrimp, truffle parsnip puree **\$46**

Roast chicken supreme, peppercorn pan gravy, herb fingerling potatoes **GF DF \$40**

Herb crusted Alberta beef tenderloin (5oz), red wine jus caramelized onion, mashed potatoes Additional tenderloin \$5 per oz. **\$57**

Alberta beef prime rib (8oz), au jus, twice baked potato, Yorkshire pudding Additional prime rib \$5.50 per oz. **\$52**

Roast eggplant, crisped onions, roasted red pepper & tomato confit, **GF DF \$36**

Served with selection of fresh bread rolls, roasted & grilled vegetables

DESSERT

\$8.50

Please select one:

Vegan chocolate pâté, seasonal berries **GF DF V**

Layered chocolate cake & salted caramel sauce

White chocolate crème brûlée **GF**

Classic New York cheesecake, seasonal berry coulis



BUFFET DINNER

Priced per guest, 25 guest minimum
Gluten-free & Dairy-free options available

ENTRÉE

Please select one:

- Carved Alberta beef striploin (6oz) mushroom peppercorn sauce **GF** \$56
- Carved Alberta beef prime rib (6oz) au jus, Yorkshire pudding \$59
- Carved Alberta beef tenderloin (5oz) red wine jus **GF DF** \$64
- Braised Alberta beef brisket, mushroom peppercorn sauce **GF** \$47
- Roast salmon filet, lemon herb butter **GF** \$47
- Roast chicken supreme, tomato garlic confit **GF DF** \$43

Inclusions

- Selection of fresh bread rolls
- Mixed greens & dressings
- Chef's choice of two salads
- Seasonal potato
- Roasted seasonal vegetables
- Charcuterie board
- Cheese platter & crackers
- Small bite desserts (3 per person)

ADDITIONAL ENTRÉE

- Squash ravioli, parmesan cheese, herb tomato sauce \$8.50
- Seared chicken supreme, wild mushroom cream sauce **GF** \$9.50
- Glazed salmon filet, grilled lemon, capers **GF DF** \$11



BBQ MENU

Priced per guest, 25 guest minimum
Gluten-free & Dairy-free options available

ENTRÉE

Please select one:

Premium Alberta beef burger	\$38
Grilled chicken breast burger	\$37
Grilled turkey burger	\$37
8oz Alberta striploin	\$41

All burgers are served with brioche buns
Toppings include cheese, lettuce, tomato,
pickles, mayo, ketchup, mustard, relish,

Inclusions

Mixed greens & dressings
Baked potato salad
Small bite desserts (3 per person)

SIDES

Please select two:

- Mac & cheese
- Grilled & roasted vegetables **GF** **DF**
- Bourbon baked beans **GF** **DF**
- Corn on the cob (seasonal) **GF**
- Grilled sweet potato **GF** **DF**



NON-ALCOHOLIC

Individual pop, juice & water	\$3.50
Coffee & tea selections (25 servings 12oz)	\$75
Hot chocolate (25 servings 12oz)	\$75
Hot chocolate toppings add \$2.50 per person	
Mini marshmallows, whipped cream, chocolate syrup, toffee bits, chocolate sprinkles & smarties	

HOT & BOOZY

Add a delicious touch at the end of your dinner with a boozy hot chocolate and coffee station. Upgrade your coffee service for **\$6.50** per person (one drink per person)

Options include Baileys, Peppermint Schnapps, Amaretto, Spiced Rum and Kahlua.

LEGACY BAR*

Cash Price	\$8
Host Price	\$7.50
House Beers & Coolers 12oz	
House Wine 5oz	
House Liquor 1oz	

OLYMPIC BAR*

Cash Price	\$9
Host Price	\$8.50
Premium Beers, Coolers & Cider 12oz	
Craft Beers 12oz	
Premium Wine 5oz	
Premium Liquor 1oz	

*Bartender and cashier charges of \$30 per hour/per staff (minimum 3 hours) will be applied if bar sales amount to less than \$500.

WinSport will provide one bartender per 75 guests.

Cash price refers to prices charged to guests at a cash bar. When hosting an open bar with no cost to guests, the host is charged a discounted host price.



WINE LIST

WHITE WINES

Las Cumbres Sauvignon Blanc 2022, Chile \$43

Brilliant straw yellow colour with silver hints, intense nose with citrus aromas such as lime and herbaceous notes such as tomato sprouts and green chili. In the mouth, fresh notes of lime and mineral highlights, with slight saltine notes. Light body and medium persistence.

Paladin Pinot Grigio 2021, Italy \$49

Intense and elegant, with notes of acacia flowers and pear. The taste is dry, pleasant, and fresh.

Mount Riley Estate Sauvignon Blanc 2022, Marlborough \$50

Pink grapefruit, passionfruit, and lime with nuances of nettles and crushed herb. A wine of striking fruit purity and concentration with fresh but balanced acidity and great length of flavour.

Fielding Unoaked Chardonnay 2020, VQA Niagara \$52

Ripe fruit notes carry through to the palate which is light, crisp and refreshing. This wine also has remarkable roundness and texture, which lends complexity and weight to the wine.

BUBBLES

Paladin Prosecco DOC 2021 \$59

Scents of apple and pear with a delicate hint of citrus fruit that blend into the floral flavours. Characterized by a soft taste for the elegant melt of the foam on the palate.

RED WINES

Las Cumbres Cabernet Sauvignon 2021, Chile \$43

Rubi red wine. Ripe red fruit predominates on the nose, slightly spicy and with some lactic notes. Of persistence and medium body, it is pleasant and easy to drink, with sweet and silky tannins. In the mouth it is spicy, with hints of plum.

Ballard Lane Pinot Noir 2018, California \$57

Intense red currants and strawberry shortcake coupled with portobello mushroom dominate the nose, while delicate fruits and spices line the long palate. This Pinot Noir is mid-weight with long tannins and bright acidity.

Garden of Granite Malbec 2020, Argentina \$51

Aromas of blueberries and blackberries that develop into a super juicy palate. Nice easy acidity balances the intense fruit notes and leads into a beautiful lengthy finish.

Canforrales Tempranillo 2020, Spain \$53

Cherry purple colour, clean, well-covered, with aromas of red fruits, strawberries and blackberries. Tasty, fresh and fleshy. Well-balanced acidity.

Coriole Redstone Shiraz 2020, McLaren Vale \$59

A classic McLaren Vale shiraz. A savoury nose of olive leaf, raspberry and blackberry bramble follows through to a soft and vibrant palate offering up plum, dark cherry and soft oak, with a violet lift.



WinSport is a not for profit organization. Booking with WinSport helps us work towards our mission, to inspire youth and our community through sport!

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WinSport does not charge GST on food & beverage as we are a not-for-profit organization.