

Creative. Inspire. Fresh.

Our team of chefs work hard in ensuring that every dish is made and presented in a way that will WOW both you and your guests. We pride ourselves on the ability to design creative menus filled with items that will not only please our guests but also encourage them to try something new! We make sure everything is fresh and local when possible.

With an ever growing demand for special-diet dining, whether for allergy, illness, lifestyle or religious reasons, our culinary team is able to meet your needs. If you have guests who have advised you of a dietary requirement, please advise your catering consultant who will in turn notify our Chef.



Buffet Dinner

Chef's Traditional Dinner Buffet

- Assorted Rolls & Butter
- Chef's Medley of Hot Vegetables
- Select Two Salads
- Select One Starch
- Select One Main Protein Entrée
- Select One Pasta Entrée
- Chef's Selection of Assorted Desserts
- Freshly Brewed Coffee & Assorted Teas

Chef's Premium Dinner Buffet

- Assorted Rolls & Butter
- Chef's Medley of Hot Vegetables
- Select Four Salads
- Select One Starch
- Select One Additional Hot Vegetable
- Select Two Main Protein Entrées
- Chef's Selection of Assorted Desserts
- Freshly Brewed Coffee & Assorted Teas


Chef's Exclusive Dinner Buffet

- Assorted Rolls & Butter
- Charcuterie Board
- Chef's Medley of Hot Vegetables
- Fresh Vegetable Crudite & Dip
- Seasonal Fresh Fruit Platter
- Select Five Salads
- Select One Additional Hot Vegetable
- Select Two Starch
- Select Two Main Protein Entrées
- Select One Pasta Entrée
- Chef's Selection of Assorted Desserts
- Freshly Brewed Coffee & Assorted Teas

*Selections can be found on the following page. All pricing is based on a minimum of 40 guests.
Custom pricing will apply for smaller groups*



Buffet Dinner Selections

 See our Chef's favourite items with the chef hat icon



Main Protein Entrees

-  **Chef Carved Roast Sirloin of Beef**
with horseradish & signature gravy
Braised Beef Medallions
with house-made au jus - ADD \$7⁰⁰ PP
- Chef Carved Alberta Prime Rib**
with a rich signature gravy - ADD \$9⁰⁰ PP
- Parmesan Crusted Chicken Cordon Blue**
with roasted red pepper sauce
-  **Tuscan Chicken**
*roast chicken in a parmesan, sun-dried
tomato cream sauce*
- Roast Chicken with Mushroom Truffle**
*chicken breast stuffed with wild mushrooms,
goat cheese, & sautéed onions, topped with
a truffle cream sauce*
- Chicken Florentine**
*stuffed with wilted spinach, mozzarella,
cream cheese & roasted garlic*
- Braised BBQ Baby Back Ribs**
with signature BBQ sauce
- Virginia Baked Ham**
with a maple dijon glaze
- Sesame Crusted Teriyaki Salmon**
with pineapple, lemon, & ginger glaze
- Baked Salmon**
with lemon dill cream cheese sauce

Starch

- Herb Roasted Baby Potato | Rice Pilaf
- Garlic Mashed Potato | Loaded Mashed Potato
- Scalloped Potato | Roasted Sweet Potato

Hot Vegetables

- Broccoli & Cauliflower Mornay
- Green Beans Almondine
- Roasted Butternut Squash
- Italian Roasted Vegetables
- Honey Glazed Carrots & Dill
- Zucchini Bruschetta
- Roasted Cauliflower
- Brussels Sprouts & Bacon

Salad

- Fresh Greens | Classic Caesar | Original Greek
- Strawberry Spinach | Creamy Pasta | Waldorf
- Thai Noodle | Traditional Potato | Roasted Beet
- Tomato Bocconcini | Signature Coleslaw
- Watermelon & Cucumber (*seasonal*)

Pasta

- Butternut Squash Ravioli with Rosé Sauce
- Cheese Tortellini with Rosé Sauce
- Chicken Alfredo Tetrizini Alfredo
- Rigatoni Bolognese

Chef's BBQ

BBQ Menus are served Buffet Style.. All menus include Choice of Protein, Choice of 2 Salads, Choice of 2 Sides, Seasonal Fruit Platter, Assorted Pies, Cakes, and Cheesecake. Freshly Brewed Coffee & Tea & Assorted Artisan Rolls. All pricing is based on a minimum of 40 guests, custom pricing will apply for smaller groups.

BBQ Entrees

Gourmet Burger Bar

chef attended - AAA beef chuck brushed with signature BBQ. Accompaniments: corn relish, caramelized onion jam, guacamole, assorted mustards, crispy fried onions, bacon, grilled pineapple, fresh butter leaf lettuce, sliced tomato, assorted cheeses, pickles, sliced red onion, condiments, & fresh bakery rolls.

+Spolumbo Sausage \$4⁰⁰ +Bison Burger \$6⁰⁰

+Impossible Burger \$2⁰⁰

+ Grilled Chicken Breast \$2⁰⁰

Slow Roasted BBQ Beef on a Bun

slow roasted beef in our signature BBQ sauce, condiments, & fresh bakery rolls

Pulled Pork on a Bun

pulled pork in our signature BBQ sauce, condiments, & fresh bakery rolls

Down to the Bone Ribs

slow roasted pork baby back ribs basted in our signature BBQ sauce, served with garlic toast

+BBQ Chicken Breast \$6⁹⁹

BBQ Southern Brisket

chef attended - slow roasted brisket, rubbed in our custom spice blend, served with corn bread

Fried Buttermilk Chicken

coated with our signature spice blend & freshly fried, served with garlic toast

AB AAA Chefs Cut of Beef

All Steaks are priced at Market Price

Sirloin | Ribeye | NY Striploin

Succulent Roast Pig

min 80 ppl - albertan pork, slow roasted in our rotisserie, presented with caroline BBQ sauce, assorted mustards, & garlic toast

**Chef Attended*

Flame Roasted 1/4 BBQ Chicken

chef attended - select your choice of flavour:

Jerk Spice - Signature BBQ

Mango Habanero- Maple Bacon

Honey Siracha - Lemon & Herb

served with garlic toast

Cedar Plank Salmon

fresh atlantic salmon in a citrus butter sauce, served with garlic toast

Country Fried Steak

beef cutlet seasoned with our signature spice blend, freshly fried and served with gravy & garlic toast

Chef's BBQ Selections



Salad

Fresh Greens | Classic Caesar | Original Greek
Strawberry Spinach | Creamy Pasta
Thai Noodle | Traditional Potato
Tomato Bocconcini | Signature Coleslaw
Watermelon & Cucumber (*seasonal*)

Sides

House Made Mac & Cheese
Molasses Sticky Beans | Roasted Baby Potatoes
Grilled Mixed Vegetables | Green Beans
Honey Glazed Carrots | Garlic Smashed Potato
Loaded Mashed Potatoes | Mashed Yams
Grilled Corn on Cob (*seasonal*)
Baked Potato with Sour Cream, Bacon & Chives

Late Night Lunch

Available after 10:00PM and as a follow up to a full dinner service. All pricing is based on a minimum of 40 guests, custom pricing will apply for smaller groups.

Add coffee & tea to any late lunch for \$2⁰⁰ PP

The Traditional

assorted cold meat & cheese platters, pickle & olive platters, assorted buns & condiments, sweets & treats

Carnival Creations

mini corn dogs with mustard & ketchup, mac & cheese bites, pretzel bites with nacho cheese, powdered sugar donut holes, popcorn, cotton candy

Taco in a Bag

taco beef, nacho chips, salsa, sour cream, guacamole, shredded cheese, diced tomatoes, shredded lettuce, pickled jalapenos, & green onions

Poutine Bar

pulled pork, yukon gold potato wedges, cheese curds, beef gravy, green onions, diced tomatoes, jalapenos, with vegetable crudite & dip

Perogie Bar

potato cheese perogies, caramelized onion, bacon, green onion, sour cream, bratwurst, assorted mustards, with vegetable crudite & dip

BBQ Beef on a Bun with Chips

served with buns, assorted condiments, ripple potato chips, with vegetable crudite & dip



Bar Service Options

Full Bar Service

LA Chefs supplies all alcohol (to include an assortment of domestic and import beer, red and white wine, hi-balls, cocktails, and coolers). This also includes all glassware, ice, mix, and condiments. If this option is selected, there is a minimum cost of \$1000⁰⁰.

Partial Bar Service

LA Chefs will provide Beer, Wine, & Coolers and appropriate glassware, as well as ice chests to keep the beverages chilled. If this option is selected, there is a minimum requirement of sales of \$600⁰⁰.

Corkage Service

Client provides all liquor and liquor license. LA Chefs will setup a bar station, mix, ice, glassware, and all standard garnishes. Price for Full Bar Corkage \$10⁰⁰ per person. Price for Partial Bar Corkage (if only Beer, Wine, and Coolers are provided) \$5⁰⁰ per person. If this option is selected, there is a minimum charge of \$850⁰⁰ for full corkage and \$500⁰⁰ for partial corkage service.

Bartending Service

For all bars, a bartending fee of \$25⁰⁰ per hour per bartender will apply. One bartender is required per every 75 guests. Bars must be booked for a minimum of 3 hours and the bartenders are booked 1 hour before and 1 hour after the bar service times for set up and clean up. Bar closes at 1:00 am, with everyone vacating the premises by 2:00 am.



WINE LIST

Please note these are only suggestions & if you have another wine in mind we will certainly do our best to accommodate your request.

Reds

La Petite Perrier, Pinot Noir, California
Santa Rita - 120, Cab Sauv, Chile
Casillero y Diablo, Carmenera, Chile
19 Crimes, Shiraz, Australia
Pascual Toso, Malbec, Argentina
Pepperwood Grove, Red Zinfande

Whites

Lindeman's Bin 85, Pinot Grigio, Australia
Santa Carolina, Chardonnay, Chile
La Vielle Ferme, Rose, France
Wakefield, Riesling, Clare Valley
Kim Crawford, Sauv Blanc, New Zealand

Sparkling + Bubbles

La Marca, Prosecco, Italy
Piper, Heidsick, Brut, Spain
Moët & Chandon Imperial, Champagne, France

Apertifs

Courvoisier VS, Cognac, France
Pillitteri Vidal, Ice Wine, Niagara
Taylor Flatgate 10 Year Tawny, Port, Portugal

Wine/Champagne Corkage Service

Client provides Wine and/or Champagne - a wine corkage fee of \$4⁰⁰ per person would apply for two bottles; \$5⁰⁰ if both wine & champagne are served & glassware is required. This includes beverage chilling, opening, & placement of wine bottles & glassware on table or at station as required. Note: this does NOT include wine pouring service to guests seated at tables. There is an additional fee of \$3⁰⁰ per person for wine pouring service.



BEVERAGE SERVICE

House Brand Liquor & Domestic Beer
House Red & White (Canada)
Premium Brands & Import Beer
Soft Drinks
Bottled Juice

Included at the Bar: Maraschino Cherries, Lemons, Limes, Simple Syrup, Lime Mix, Celery Salt, Spicy Pickled Beans, Pop, Cranberry Juice, Orange Juice, Tonic, Soda Water, Clamato Juice, & Pineapple Juice.

Upon Request: Stuffed Olives, Apple Juice, Grapefruit Juice, & Bitters.

Punch Services (40 servings)

Peach, Iced Tea, or Fruit Punch
Tropical Rum or Vodka Punch
Champagne Punch

Add Ons (prices are per person):

- Mint Leaves
- Oranges
- Celery Sticks
- Blackberries

House Bar Set Up

Scotch, Vodka, Gin, Rye, Rum,
Domestic Beer, Cocktails &
Coolers.

- Grapefruit
- Strawberries
- Raspberries
- Sparkling Mineral Water



ZERO PROOF

Non-Alcoholic Beverages

Please note that all beverage packages below do not contain alcohol & are self serve stations.

Alternative options with alcohol or Signature Drink Customization can be provided. Contact your sales representative on available options & pricing.

WELCOME DRINK PACKAGE

Welcome your guests to your special event with a refreshing beverage station! Package includes two beverage dispenser stations, glassware, & decorative straws. *Serves 30 ppl*

Drink Station Options (Choose Two):

- Cucumber Mint Water
- Unsweetened Iced Tea
- Sparkling Pink Lemonade
- Citrus Infused Water
- Peach Iced Tea with Rosemary

CRAFT FAUX CAESAR BAR

Craft up your own Caesar & challenge a historic Canadian staple recipe. This station is meant to be a serve yourself station as a pre-dinner enhancement to your event.

Includes:

- Motts Clamato Juice, Heinz Tomato Juice, & Pickle Juice
- Lemons & Limes
- Pickled Beans & Dill Pickles
- Celery Sticks
- Olives
- Cholula Hot Sauce, Tabasco Sauce, Worcestershire Sauce, BBQ Sauce, Salt & Pepper
- Montreal Steak Spice

HOT DRINK STATION

Happiness is a hot drink on a cold day. Served in eco-friendly paper cups, your guests are sure to warm up crafting these hand-picked ingredients into a delicious drink. *Min. 30 ppl*

Includes:

- Mini Marshmallows
- Caramel & Vanilla Flavoured Syrup
- Hot Chocolate Powder
- Mini Chocolate Chips
- Whipped Cream
- Hazelnut Sticks

MARGARITA BAR

The perfect combination of sweet & sour, the Margarita is a classic cocktail that never goes out of style

Includes:

Classic Margarita
lime juice, simple syrup, course rimmer salt, & orange bitters

Spicy Mango Margarita with Tajin
mango juice, lime juice, Tajin seasoning
spicy rimmer, & orange bitters

MIMOSA BAR

Enjoy this bubbly beverage anytime of the day. Served with a variety of fresh fruit juices (Orange, Grapefruit, & Cranberry) topped with sparkling mineral water. *Min. 20 ppl.*

The Fine Print

Venue Costs

Prices do not include GST or 18% service gratuity fee (applies to venue rental and food & beverage). New Year's Eve and Statutory Holidays will have the same pricing as a Saturday, please refer to your sales consultant for more details.

Additional Fees

A security guard is required to be on the premises from 8pm until the last guest departs. This will be at a cost to the client of \$250⁰⁰. A SOCAN and Resound Fee (musical tariff fee) of \$85⁰⁰ will apply if there is DJ and Dancing. A Security Deposit of \$1,000⁰⁰ to be added to final invoice, and refunded within 3 days after the wedding, provided that there are no damages to the venue.

Other Policies

Bar closes at 1:00am. A non-refundable deposit of 50% of the venue rental is required to confirm the booking, with the remaining 50% due 6 months prior to Wedding date. Monthly payment plan option is available to assist you with your budgeting - ask your event coordinator for further details. Remaining balance including Catering, decor and other services is due 5 business days prior to wedding. No alcohol is permitted on the premise without valid liquor license and PAL (Party Alcohol Insurance). The client is responsible for obtaining this insurance. The client warrants he/she is hosting the event, and is fully responsible for the safety, sobriety and security of its' guests. NO PETS are allowed on the property, except for during wedding ceremony if requested, with the exception of service animals. NO FIRES, SPARKLERS, GLITTER, OR CONFETTI are allowed INSIDE or OUTSIDE the Countryside Barn Venue. To uphold the highest standards of food quality and safety, please be advised that some food items may only be left out for a maximum of 2 hours. See your sales coordinator for our food policy procedures. Due to the enhanced steps and stringent compliance measures involved in the production and certification of Halal products, an additional fee will be applied. For more details, please consult with your Sales Coordinator

Taxes & Gratuity

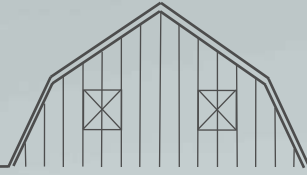
As with all goods and services, all of the prices you see are subject to an additional 5% GST. We also charge an industry standard of 18% service gratuity fee to the final invoice. We are happy to further explain these charges if required.

**Menu pricing is subject to change, but will be guaranteed 3 months in advance of your event.

Entertainment / Music Policy

Bands and DJs must be approved on an exception basis only by Countryside Barn. Music must be no higher than 90 Decibels. These sound levels will be monitored, if exceeded a warning will be given to the DJ, or the band. If sound levels continue to exceed the allowable level the equipment must be unplugged.





Countryside Barn

wedding & event venue



Contact us today to start
planning your dream wedding!

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