Westerner Park Catering Menu



Our event coordinators at Westerner Park will collaborate with you to design food and beverage services that will complement your event.

Gluten friendly, vegetarian, and vegan options are available upon request.

All prices are subject to 5% GST, 12% gratuity, and 6% service fee.

Menu prices valid April 1, 2026 and are subject to change based on market value.

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Breakfast Buffet

Includes coffee, tea, and water service. 15-person minimum. Price is per person unless otherwiase stated.



CONTINENTAL BREAKFAST $23.00

Fresh seasonal fruit and berry platter, assorted danishes, muffins, and granola bars.

WESTERNER PARK BREAKFAST $26.00

Scrambled eggs, hash browns with peppers and onions, apple smoked bacon, pork sausage, fresh seasonal fruit and berry platter, and assorted danishes and muffins.

WESTERNER BREAKFAST SANDWICHES $16.00

Scrambled egg, cheddar cheese, and bacon on a soft brioche bun.

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Cold Meals

Price per person unless otherwise stated.
15-person minimum.



SANDWICH BUFFETS

Includes water, coffee, and tea service.

Select 1 starter: **$20.00 per person**

Select 2 starters: **$26.00 per person**

Starters - Select 1:

- Chef's choice of soup
- Garden salad with ranch and balsamic dressings
- Classic Caesar salad with asiago cheese, croutons, and bacon bits

Bread - Select 1:

- Panini bun
- Brioche bun
- Flour tortilla
- White or whole wheat bread

Sandwich fillings - Select 3:

- Tuna salad
- Egg salad
- Roast turkey breast with havarti cheese, lettuce, and tomato
- Roast beef with cheddar cheese, lettuce, and tomato
- Black forest ham with havarti cheese, lettuce, and tomato

BOX LUNCHES $26.00

Box lunches include a sandwich, potato salad, 1 piece of whole fruit, 1 granola bar, 1 chocolate chip cookie, 1 bag of potato chips, and 1 bottle of juice or canned pop.

Sandwich Bread - Select 1:

- Panini bun
- Brioche bun
- Flour tortilla
- White bread
- Whole wheat bread

Sandwich fillings - Select 3:

- Tuna salad
- Egg salad
- Roast turkey breast with havarti cheese, lettuce, and tomato
- Roast beef with cheddar cheese, lettuce, and tomato
- Black forest ham with havarti cheese, lettuce, and tomato

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Hot Buffets

Hot buffets include your choice of entrée, choice of salads, Chef's Soup of the day, fresh rolls (except build your own burger bar and spaghetti bolognaise), assorted desserts, and coffee and tea service.

Price per person unless otherwise stated. 15-person minimum.



SALADS - CHOOSE 1

POTATO SALAD

CLASSIC CAESAR SALAD

With asiago cheese, croutons, and bacon bits.

GARDEN SALAD

With ranch and balsamic dressings.

SWEET CORN SALAD

ENTRÉES - CHOOSE 1

BUILD YOUR OWN BURGER BAR — $35.00

Choice of protein with brioche buns, french fries, gravy, traditional condiments, and havarti and cheddar cheese slices.

Select one: Angus beef patties, crispy chicken patties, or vegetarian patties.

SIGNATURE SMOKED BRISKET — $40.00

Eighteen-hour slow-smoked Alberta brisket accented with an Alberta rye BBQ au jus, served with seasonal vegetables and Chef's choice of starch.

ROASTED ALBERTA PORK STRIPLOIN — $38.00

Served with caramelized apples in a light calvados sauce with seasonal vegetables and whipped potatoes.

OVEN ROAST TURKEY BREAST — $38.00

Served with traditional gravy, whipped potatoes and seasonal vegetables.

SPAGHETTI BOLOGNAISE — $32.00

Served with garlic bread sticks.

BEEF OR CHICKEN STIR FRY — $35.00

With jasmine rice.

AAA ALBERTA BEEF TOP SIRLOIN ROAST — $40.00

6 oz servings of sliced Alberta beef with a pinot noir sauce, served with seasonal vegetables and Chef's choice of starch.

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Big Buffets & BBQ

Includes assorted desserts and coffee and tea service.

Price per person unless otherwise stated.
15-person minimum.



THE RANCHER'S TABLE $46.00

Roast round of AAA Alberta beef carved in the room, herb roasted chicken legs with wild mushroom sauce, seasonal garden vegetables, creamy whipped potatoes, caesar salad with asiago cheese, croutons, and bacon bits, and sweet corn salad with peppers.

WESTERNER PARK SIGNATURE BBQ $60.00

Treat yourself and your guests with our 18-hour smoked brisket, BBQ pork back ribs, and chicken legs, served with:

Sides:

Crusty bread rolls and sweet butter

Corn on the cob

Baked beans

Baked potatoes with sour cream, bacon bits, and green onions

Salads:

Traditional coleslaw

Potato salad

Garden salad with ranch and balsamic dressings

Caesar salad

Finally, finish off your meal with assorted desserts.

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À La Carte: Cold Appetizers

Each platter serves eight. Prices are per platter unless otherwise stated.



GARDEN VEGETABLE PLATTER — $45.00

Seasonal raw vegetables with buttermilk ranch dip.

FRESH FRUIT PLATTER — $55.00

Ripe melons, seasonal fruit and berries.

BRUSCHETTA & CROSTINIS — $35.00

Housemade bruschetta made with rich extra virgin olive oil, tomato and basil.

CHILLED SHRIMP COCKTAIL — $50.00

Gently poached sustainably farmed jumbo gulf shrimp with classic garnishes and cocktail sauce.

MEAT & CHEESE PLATTER — $75.00

A selection of Nossack cured meats and domestic cheeses with grapes and pickles, accompanied with fig jam, crackers, and crostinis.

TRI-COLOUR TORTILLA CHIPS & SALSA — $36.0.0

CLASSIC CAESAR SALAD — $55.00

With asiago cheese, croutons, and bacon bits.

GARDEN SALAD — $50.00

With ranch and balsamic dressings.

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À La Carte: Hot Appetizers

Each platter serves eight. Prices are per platter unless otherwise stated.



CLASSIC CENTRIUM WINGS — $75.00

4 dozen deep fried tender chicken wings, tossed in Chef's signature seasoning. Choice of Frank's RedHot, honey-garlic, lemon-pepper, salt and pepper, or tandoori.

CLASSIC SLIDERS — 1 DOZEN - $60.00

Alberta angus beef, cheddar cheese, and double smoked bacon.

SHANGHAI DUMPLINGS — 24 PIECES - $45.00

Crispy handmade pork pot stickers with Asian red vinegar and chili oil.

SALT & PEPPER DRY RIBS — $45.00

Chef's marinated pork riblets with sea salt and cracked pepper.

CRISPY VEGETABLE SPRING ROLLS — 20 PIECES - $40.00

Served with sweet plum sauce.

GARLIC LEMON BUTTER PRAWNS — $50.00

20 jumbo tiger prawns sautéed in butter with garlic, parsley, and lemon.

ALBERTA BEEF MEATBALLS — $45.00

2 pounds of jumbo meatballs, accompanied with honey garlic and BBQ dipping sauces.

CANADIAN POUTINE BAR — PER PERSON - $24.00

Crispy tater tots with an array of topings, including cheese curds, caramelized onions, green onions, jalapeño, mushrooms, and poutine gravy.

PEROGIES & NOSSACK GARLIC SAUSAGE — $40.00

Cheese and potato filled perogies with sautéed onions and sour cream on the side.

14" HOUSE MADE PAN PIZZA — 8 SLICES - $40.00

Choice of pepperoni and mushroom, ham and pineapple, smoked BBQ brisket and jalapenos, or cheese.

18" X 24" HOUSE MADE PAN PIZZA — 24 SLICES - $100.00

Choice of pepperoni and mushroom, ham and pineapple, smoked BBQ brisket and jalapenos, or cheese.

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À La Carte: Desserts & Treats

Priced each unless otherwise stated.



CHOCOLATE DIPPED BANANA BREAD — 12 PIECES - $36.00

JUMBO CINNAMON BUN — $5.00

ASSORTED FRUIT LOAVES — 12 PIECES - $24.00

ASSORTED MUFFINS — $5.00

ASSORTED GRANOLA BARS — $3.00

WHOLE FRUIT — $3.00

INDIVIDUAL BAGS OF POTATO CHIPS — $4.25

ASSORTED MINI DONUTS — 1 DOZEN - $30.00

Maple, chocolate, and sprinkle.

ASSORTED MINI DANISHES — 24 PIECES - $50.00

Price based on 2 danishes per person. Minimum of 12 people.

HOUSE BAKED HOT APPLE PIE — 8 SLICES - $60.00

Accompanied with fresh whipped cream.

LEMON MERINGUE PIE — 8 SLICES - $40.00

WESTERNER PARK SIGNATURE STICKY TOFFEE PUDDING — SERVES 8 - $45.00

Served warm with sweet caramel sauce and fresh cream.

HOUSE BAKED COOKIES & SQUARES — SERVES 8 - $45.00

HOUSEMADE CELEBRATION CAKES

If you need a cake for a special event, please contact us with your request. All of our cakes are prepared in house by our culinary team.

12 Inch Round Cake (serves 8 to 10)	**$45.00**
Large Rectangular Cake (serves 40 to 50)	**$130.00**
Edible image on cake (image must be provided 1 week prior)	**+$30.00**

Requires minimum 1 weeks notice.

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À La Carte: Beverage Service



ALL DAY COFFEE & TEA

PRICED PER GUEST COUNT

All-day coffee replenished every two hours.

50 people and under - **$213.25**
51 to 100 people - **$426.00**
101 to 200 people - **$775.00**

COFFEE & TEA 80 CUP CAMBRO

$150.00

Replenished every two hours for a four hour event.

ICE WATER HYDRATION STATION

$15.00

Priced per hour per station.

Upgrade to flavoured water: cucumber mint, lemon lime, or orange cranberry - **$10.00**

COLD BEVERAGES

CONSUMPTION-BASED PRICING

Canned Pop - **$2.75**
Bottled Pop - **$4.75**
Bottled Juice - **$4.00**
Bottled Water - **$4.75**

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