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Sit Down Dinner 2020

CASUAL SIT-DOWN

MENUS INCLUDE

Based on 150 guests, cost will change depending on guest count and on staff hours necessary to complete your event.

Included are: Service staff site manager (1), server (1/35 guests), cook (1/50 guests), Dinner Fork, Dinner Knife, Salad Fork, Dessert Fork, Teaspoon, Side Plate. 10" Dinner Plate, Salad Plate, Coffee mug, Salt & Pepper Shakers, Cream & Sugar Bowls, Water glass, Wineglass.

Operational Services Fee 18% and GST will be added to all prices quoted. Gratuity is not included.

CASUAL SIT-DOWN MENU 1

Artisan Green Salad

artisan lettuce, cherry tomato, cucumber, in-house raspberry vinaigrette

Trio of Buns

Sesame Kaiser, Piccolo & Grainy Rye
with dairy creamed butter

Braised Boneless Chicken Thigh

Mustard thyme sauce

Roasted Yukon Gold Potatoes

Seasonal Vegetable Medley

Orange Citrus Cake

candied orange slice

Fresh Brewed Single Origin Coffee

Herbal Tea

\$42.60 per person (based on 150 guests)

CASUAL SIT-DOWN MENU 2

Butter-Lettuce Salad

poached apple, dried cranberries, cranberry vinaigrette

Trio of Buns

Sesame Kaiser, Piccolo & Grainy Rye
with dairy creamed butter

Chicken Souvlaki

with tzatziki sauce

Greek Rice

Balsamic Roasted Vegetables

Strawberry Cheesecake

Fresh Brewed Single Origin Coffee

Herbal Tea

\$40.75 per person (based on 150 guests)

ALL MENUS ARE SUGGESTIONS, WE ARE HAPPY TO PROVIDE MORE CHOICES IF REQUESTED



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STANDARD SIT-DOWN

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Included are: Service staff site manager (1), server (1/25 guests), cook (1/35 guests), Dinner Fork, Dinner Knife, Salad Fork, Dessert Fork, Teaspoon, Side Plate. 10" Dinner Plate, Salad Plate, Coffee mug, Salt & Pepper Shakers, Cream & Sugar Bowls, Water glass, Wineglass.
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STANDARD SIT DOWN MENU 1

Ancient Grain Salad

blend of ancient grains, baby carrots,
herb vinaigrette

Braised ^{AAA} Alberta Beef Short Rib

rosemary jus

Duchess Potatoes
Fennel Roasted Cauliflower
Minted Green Peas

Trio of Buns

Sesame Kaiser, Piccolo & Grainy Rye
with garlic herbed & black peppercorn butter compote

Chocolate Ganache

Draped Flourless Chocolate Torte

Fresh Brewed Single Origin Coffee
Herbal Tea

\$52.80 per person (based on 150 guests)

STANDARD SIT DOWN MENU 2

Hand Torn Caesar Salad

Bacon bits, croutons, in-house made dressing

Herbed Grilled Chicken Supreme

natural pan jus

Roasted Fingerling Potatoes
Balsamic Broccolini Spears
Fennel Roasted Cauliflower

Trio of Buns

Sesame Kaiser, Piccolo & Grainy Rye
with garlic herbed & black peppercorn butter compote

New York Style Cheesecake

berry compote & whipped cream

Fresh Brewed Single Origin Coffee
Herbal Tea

\$57.85 per person (based on 150 guests)

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FORMAL SIT-DOWN

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Operational Services Fee 18% and GST will be added to all prices quoted. Gratuity is not included.

FORMAL SIT DOWN MENU 1

Seared Ahi Tuna

salad of in house grown micro greens, avocado lime crema

Surf & Turf

AAA Alberta Beef Tenderloin & Jumbo Shrimp

Roasted Purple Potatoes

Green Asparagus

Trio of Buns

Sesame Kaiser, Piccolo & Grainy Rye

with garlic herbed & black peppercorn butter compote

Raspberry Cheesecake Sphere

Fresh Brewed Single Origin Coffee

Herbal Tea

\$91.25 per person (based on 150 guests)

FORMAL SIT DOWN MENU 2

Roasted Parsnip & Apple Soup

with Crispy Parsnip Chips

Trio of Roasted Beets

Fior de Latte Napoleons

Glengarry Bison Tenderloin

Fondant Potato

Gourmet Vegetable Medley

Trio of Buns

Sesame Kaiser, Piccolo & Grainy Rye

with garlic herbed & black peppercorn butter compote

Brûléed Mango Cheesecake

Fresh Brewed Single Origin Coffee

Herbal Tea

\$119 per person (based on 150 guests)

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PRE-DINNER PASSED APPETIZERS

Choose any 3 items

Cold Appetizers\$3.50 ea

- Vietnamese Salad Roll - julienne of vegetables, Thai basil, mint, chili lime dip
- Cured Trout - Crème fraîche & dehydrated beet dust
- Yukon Gold Baby Potato - leek, applewood Smoked Cheddar, Crisp Pancetta
- Champagne Devilled Egg - champagne vinegar, caper
- Beef Carpaccio - arugula, Asiago chip
- Goat Cheese Terrine - chevre, roasted red peppers, smoked chipotle salt
- Chicken Bacon Taco - grilled chicken and bacon with horseradish in a tortilla cup
- Curried Black Lentils - organic beluga lentils, tofu, chimichurri
- Chicken Guacamole - grilled chicken, avocado, tomato, cilantro, corn bread
- Asian Spiced Duck Breast - Asian slaw, brioche loaf

Hot Appetizers\$3.95 ea

- Chicken Gyoza - traditional Asian dumpling with ginger soy dip
- Zucchini Fritters- fried zucchini with green goddess dip
- Potato Croquette - breaded potato stuffed with mozzarella and Asiago
- Lamb Blue Cheese Meatball - ground lamb stuffed with Canadian blue cheese
- Mini Beef Wellington - beef tenderloin, mushroom duxelles, puff pastry
- Beef Slider - horseradish aioli, caramelized onion, cheddar on brioche bun
- Pork Slider - sriracha aioli, jalapeno havarti, banana peppers on a pretzel bun
- Turkey Slider - cranberry aioli, Swiss on brioche bun
- Arancini - risotto blended with sundried tomato and basil
- Honey Glazed Chicken Meatball - buffalo ranch dipping sauce
- Pork Belly Corn Dog - mustard pickles
- Zucchini Fritters- fried zucchini with green goddess dip

Presentation Appetizers\$7.25 ea

- On-Site Chef Required
Mini Lamb Lollipops - Mediterranean spiced lamb, mint yogurt
- Lobster Ravioli - delicate lobster, basil and lemon pasta with tarragon butter
- Atlantic Bay Scallop - seared scallop, tomato jam, arugula pesto, pancetta
- Oysters Rockefeller - a freshly-shucked oyster, spinach, sauce Hollandaise
- Parsnip Veloute - with crisp parsnip chips
- Chef - min 3 hours 1/100 guests \$45.00



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Event Additions

LATE NIGHT SNACKS

Station 1

- Mashed Potato Bar - with green onions, sauteed mushrooms, sweet peppers, bacon bits, spicy chicken, grilled beef strips, served in a martini glass
 - Includes one cook
- Price per person \$9.45 (based on 100 guests)

Station 2

- Assorted Pizzas - Margherita, Pepperoni & Hawaiian
 - 2 slices per person
 - Includes disposable plates & napkins
- Price per person \$4.75 (based on 100 guests)

Station 3

- Build your own Bunwiches - Sliced cheeses & assorted cold cuts served with freshly baked buns & condiments
 - Includes 2 buns per person and disposable plates, cutlery & napkins
- Price per person \$7.95 (based on 100 guests)

Station 4

- Pad Thai - rice noodles and choice of chicken, shrimp or tofu tossed on traditional Pad Thai sauce, chopped scallions, cilantro, bean sprouts, crushed peanuts and lime wedges, served in Chinese to-go container
 - Includes one cook
- Price per person \$11.70 (based on 100 guests)

Station 5

- Hot Dog Bar - includes buns, ketchup, mustard, grilled onions, jalapenos, bacon bits, chili, sauerkraut, baked beans & shredded cheese,
 - Includes disposables plates, cutlery & napkins
- Price per person \$8.95 (based on 100 guests)

Station 6

- Build your own Tacos - includes hard & soft shell tacos, taco meat, cilantro, shredded cheese, salsa, jalapenos and sour cream
 - Includes disposables plates, cutlery & napkins
- Price per person \$9.95 (based on 100 guests)

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MENU IDEAS

SOUP SELECTION

| | |
|---|-----------|
| VICHYSOISSE - traditional cold potato soup ganrished with creme fraiche | \$4.25 PP |
| CELERIAC - roasted celery root with braised celery..... | \$5.50 PP |
| PARSNIP - poached apple & parsnip chip | \$7 PP |
| RED LENTIL & SQUASH - butternut squash, red lentils, coconut milk, cilantro | \$8 PP |
| SMOKED TOMATO BISQUE - roasted tomato, smoked chipotle sea salt | \$4 PP |
| FORREST MUSHROOM - portobello, oyster, button mushrooms, cream | \$7.50 PP |
| BEEF CONSOMMÉ - mire poix, herbed crepe..... | \$7.95 PP |

SALAD SELECTION

| | |
|---|-----------|
| ARTISAN GREEN - artisan lettuce, cherry tomato, cucumber, in-house vinaigrette | \$4.75 PP |
| BUTTERLEAF - poached apple, dried cranberries, cranberry vinaigrette | \$4.75 PP |
| BEETS & MUSHROOM - red beets, oyster, portobello, button mushrooms, chevre, olive oil, herbs..... | \$5.50 PP |
| CAESAR - hand torn romaine, bacon lardons, brioche croutons, in-house caesar dresing | \$6.50 PP |
| ANCIENT GRAIN - blend of ancient grains, baby carrot, herb vinaigrette | \$4.75 PP |
| BABY GEM SHRIMP - baby gem lettuce, shrimp, roasted yellow pepper, julienne carrot, red pepper coulis | \$8.50PP |
| PARSNIP BEET TOMATO - parsnip puree, blistered cherry tomatoes, candycane beets | \$7.95 PP |
| MANDARIN BERRY ALMOND SPINACH - raspberry vinaigrette..... | \$6.50 PP |

PASTA COURSE

| | |
|---|-----------|
| PARPADELLE - shrimp, white wine cream sauce, chives | \$7.75 PP |
| PENNE - arrabiatta | \$7.75 PP |
| LINGUINI - chicken alfredo | \$7.75 PP |
| GNOCCHI - pesto alla genovese | \$7.75 PP |



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MENU IDEAS

ENTRÉE SELECTION

for more than one entrée selection (maximum 2 meat options) exact numbers are required in advance, and place cards with meal indicators.

POULTRY

| | |
|--|------------|
| CHICKEN BREAST - HERBED, GRILLED, NATURAL JUS | \$7.50 PP |
| CHICKEN SUPREME - HERBED, GRILLED, NATURAL JUS OR BEURRE ROUGE | \$10.25 PP |
| BRAISED BONELESS CHICKEN THIGH - MUSTARD THYME SAUCE | \$5.95 PP |

SEAFOOD

| | |
|--|------------|
| SALMON - GRILLED FILLET OF ATLANTIC SALMON, LEMON DILL CREAM | \$13.90 PP |
| HALIBUT - GRILLED HALIBUT FILLET, BEURRE BLANC | \$22.30 PP |
| TROUT - SEARED RAINBOW TROUT, GARLIC LEMON BUTTER | \$12.25 PP |

BEEF, PORK & LAMB

| | |
|---|------------|
| AAA ALBERTA BEEF RIBEYE - ROSEMARY JUS | \$20 PP |
| AAA ALBERTA BEEF BONELESS SHORT RIB - RED WINE JUS | \$10.75 PP |
| AAA ALBERTA BEEF TENDERLOIN - CRIMMINI RED WINE JUS | \$20.75 PP |
| PORK TENDERLOIN - APPLE INFUSED PAN JUS | \$9.50 PP |
| RACK OF LAMB - TRADITIONAL MINT SAUCE \$ | 19.15 PP |



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MENU IDEAS

VEGETARIAN\$10.25 each

- STUFFED BELL PEPPER - quinoa & roasted vegetables
- STUFFED PORTOBELLO MUSHROOM - herbed cous-cous
- GRILLED VEGETABLE MILLE FOIX - grilled vegetables layered with herbs & goat cheese

STARCH OPTIONS

- ROASTED YUKON GOLD POTATOES\$2.25 PP
- LEEK & APPLEWOOD SMOKED CHEDDAR MASHED POTATOES
..... \$5.25 PP
- POTATOES AU GRATIN\$6.75 PP
- COCONUT JASMINE RICE\$3PP
- WILD RICE PILAF\$7 PP

VEGETABLE OPTIONS

- POACHED CANDY CANE BEETS\$2 PP
- ORGANIC ROASTED RAINBOW CARROTS\$1.25 PP
- MINTED GREEN PEES\$1.40 PP
- ROASTED BROCCOLINI SPEARS\$4.50 PP
- FENNEL ROASTED CAULIFLOWER\$1.75 PP
- ROASTED RED PEPPER GREEN BEANS\$1.40 PP

DESSERTS\$11.95EA

- MANGO CHEESECAKE
- CARROT CAKE
- TRADITIONAL BLACK FOREST CAKE
- RED VELVET CAKE
- GERMAN CHOCOLATE CAKE
- RASPBERRY CHEESECAKE SPHERE
- CHOCOLATE RASPBERRY MOUSSE CAKE



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WHY SIMPLY ELEGANT EVENT PLANNING?

Our award winning event management service offers in-house expertise that ensures every facet of your event speaks your vision, core values and culture. From the first meeting with Simply Elegant staff until the final detail of your event has been executed, you will know you are in capable hands. We handle the details. You get the accolades.



WHY SIMPLY ELEGANT FLORALS?

In every event, the details matter. Unique events rely on great designers. From the music to décor and flowers, we keep our eye on the details so you don't have to. We create. You and your guests experience a seamless event. Stress free.

SKYLINE - ROOM WITH THE VIEW

Nestled in the heart of Calgary, Skyline is located on the top floor of 1918 Kensington. It offers a spectacular, 360 degree view of downtown Calgary and surrounding area. Along with plenty of free parking, this venue provides over 9000 square feet of flexible event space conveniently located only 5 minutes away from Calgary's downtown core. Skyline is truly the only room with this type of view.



WHY SIMPLY ELEGANT DECOR?

We transform spaces through expertly designed décor and lighting to the freshest and most beautiful flowers. Under the direction of our nationally recognized, award winning designer and events planner, we create décor that is unique and designed to make you look good. From concept to completion, we transform space. We bend time. Well, not really. But our expert work will make you think we have.