STRAWBERRY CREEK
LODGE

GATHER • UNWIND • BELONG

# WEDDING & CELEBRATION PACKAGE

CELEBRATE • CONNECT • BELONG

*A beautiful place to gather, celebrate and stay awhile.*

WEDDINGS • ANNIVERSARIES
MILESTONE CELEBRATIONS
FAMILY GATHERINGS • WEEKEND CELEBRATIONS
AND MORE

NATURE • CONNECTION • POSSIBILITY

*Unplug, Reconnect*
*Belong Here*

# 2027 Facility Rates

Peak season is May through September. Non-peak season is October through April.

| Rental Option | Access | 2027 Rate |
|---|---|---|
| Peak Weekend \| May-Sep | Friday noon-Sunday 1:00 p.m. | $9,000 |
| Peak One-Day \| May-Sep | Monday-Thursday \| up to 12 hours | $5,000 |
| Non-Peak Weekend \| Oct-Apr | Friday noon-Sunday 1:00 p.m. | $7,000 |
| Non-Peak One-Day \| Oct-Apr | Monday-Thursday \| up to 12 hours | $4,000 |
| Additional Hours | Arranged in advance \| subject to availability | $250/hour |

## Package Includes

- Exclusive use of Strawberry Creek Lodge during the confirmed wedding access window.
- Weekend packages include two nights of accommodation in 11 guest bedrooms for up to 22 overnight guests.
- On-site ceremony and reception space, approved lodge common spaces and grounds.
- Use of standard Strawberry Creek Lodge tables and chairs.
- Decor and specialty rental items are not included and may be coordinated separately.

Weekend couples may add breakfast, lunch, dinner, snacks and all-day beverage service throughout Friday, Saturday and Sunday using the Group Catering Collection below. The $85/person Wedding Reception Catering Collection is separate and is designed for the wedding reception itself.

# Group Catering Collection

Flexible meal service for overnight stays, retreats, corporate gatherings, wedding weekends and day events. Select only the meal periods that suit your schedule.

**Included with every meal:** freshly brewed regular and decaffeinated coffee, assorted teas and chilled water. Breakfast also includes assorted chilled juices.

**Food & beverage pricing:** All menu prices are subject to an 18% service charge and 5% GST.

## Breakfast | $22 per person | Choose One

**Country Lodge**

Scrambled eggs • Bacon & breakfast sausage • Herb-roasted breakfast potatoes • Fresh fruit platter • Assorted muffins & pastries

**French Toast**

Cinnamon-vanilla French toast • Maple syrup & berry compote • Bacon & breakfast sausage • Fresh fruit platter

**Breakfast Frittata**

Vegetable & cheese frittata • Breakfast sausage • Herb-roasted breakfast potatoes • Fresh fruit platter • Assorted muffins

**Continental Lodge**

Assorted muffins & pastries • Yogurt & granola • Fresh fruit platter • Hard-boiled eggs • Assorted cheeses

**Eggs Benedict | +$3 per person**

Classic Eggs Benedict • Herb-roasted breakfast potatoes • Fresh fruit platter • Assorted breakfast pastries

## Lunch | $28 per person | Choose One

**Build Your Own Power Bowl**

Diced roasted chicken breast • Quinoa • Baby spinach • Cherry tomatoes • Cucumber • Black beans • Shredded cheese • Honey-lime vinaigrette • Fresh vegetable & dip platter • Warm pita wedges with hummus • Chef's Choice Dessert

**Gourmet Sandwich & Wrap**

Assorted gourmet sandwiches & wraps • Chef's seasonal soup • Mixed green salad • Pickles • Chef's Choice Dessert

**Chicken Souvlaki**

Herb & lemon-marinated chicken souvlaki • Greek-style rice • Greek salad • Warm pita bread & tzatziki • Chef's Choice Dessert

**Taco Bar**

Seasoned chicken • Soft flour tortillas • Mexican rice • Black bean & corn salad • Shredded lettuce, diced tomatoes & cheese • Salsa & sour cream • Chef's Choice Dessert

**Baked Penne**

Baked penne with Italian sausage & tomato-herb sauce • Caesar salad • Garlic bread • Chef's Choice Dessert

## Classic Lodge Dinner Buffet | $36 per person | Choose One

Hearty, familiar comfort food dinners.

**Homestyle Beef Meatloaf**

Homestyle beef meatloaf • Rich onion gravy • Roasted garlic mashed potatoes • Seasonal vegetables • House salad • Chef's Choice Dessert

**Pork Chop**

Pork Chops • Applesauce • Roasted Garlic Mashed Potatoes • Seasonal Vegetables • House Salad • Chef's Choice Dessert

**Herb-Roasted Chicken**

Herb-roasted chicken • Mashed potatoes & chicken gravy • Seasonal vegetables • House salad • Chef's Choice Dessert

BBQ **Pulled Pork**

Slow-roasted pulled pork with BBQ sauce • Roasted baby potatoes • Creamy coleslaw • Seasonal vegetables • Chef's Choice Dessert

**Chicken Cacciatore**

Braised chicken with tomatoes, peppers, onions & herbs • Linguine • Caesar salad • Garlic bread • Chef's Choice Dessert

**Grilled Bratwurst**

Grilled Bratwurst • Warm German Potato Salad • Braised Red Cabbage • Cucumber & Dill Salad • Grainy Mustard • Chef's Choice Dessert

## Signature Lodge Dinner Buffet | $42 per person | Choose One

**Herb-Roasted Pork Loin**

Herb-roasted pork loin • Roasted baby potatoes • Seasonal vegetables • Apple & mixed green salad • Fresh rolls & butter • Chef's Choice Dessert

**Pork Schnitzel**

Crispy breaded pork schnitzel • Buttered spaetzle • Seasonal vegetables • Cucumber & dill salad • Fresh lemon • Chef's Choice Dessert

**Maple-Dijon Chicken Breast**

Maple-Dijon glazed chicken breast • Roasted garlic mashed potatoes • Seasonal vegetables • Mixed green salad • Fresh rolls & butter • Chef's Choice Dessert

**Barbecued Pork Ribs**

Slow-Cooked Barbecued Pork Ribs • Roasted Baby Potatoes • Seasonal Vegetables • House-Made Coleslaw • Chef's Choice Dessert

**Chicken Parmesan**

Breaded Chicken Breast • Tomato-Basil Sauce • Mozzarella & Parmesan • Linguine Alfredo • Caesar Salad • Chef's Choice Dessert

### Premium Dinner Upgrade | +$10 per person | Choose One

**Slow-Roasted Alberta Beef**

Slow-roasted Alberta beef • Red wine jus • Roasted garlic mashed potatoes • Seasonal vegetables • Mixed green salad • Fresh rolls & butter • Chef's Choice Dessert

**Oven-Roasted Salmon**

Oven-roasted salmon • Lemon-dill sauce • Herb-roasted baby potatoes • Seasonal vegetables • Mixed green salad • Fresh rolls & butter • Chef's Choice Dessert

Vegetarian and other dietary meal options are available upon request.

### Snack Service | $10 per person | Choose One

**Sweet Break**

Fresh-baked cookies • Brownies • Fresh fruit

**Healthy Break**

Fresh fruit • Vegetables & dip • Granola bars

**Savoury Break**

Cheese • Crackers • Vegetables & dip

**Afternoon Treat**

Assorted squares • Cookies • Fresh fruit

### All-Day Beverage Service | $8 per person

Freshly brewed regular and decaffeinated coffee, assorted teas, chilled water and assorted soft drinks, refreshed throughout the scheduled event day.

## Wedding Reception Catering | $85 per Wedding Guest

The wedding reception collection includes cocktail reception hors d'oeuvres, an elevated buffet dinner, dessert, coffee and tea, required culinary and service staff, catering setup and cleanup.

### Cocktail Reception | Choose 3

Approximately 3-4 pieces per guest.

- Caprese Skewer - Bocconcini, cherry tomato, basil & balsamic glaze
- Wild Mushroom Tartlet - Caramelized onion & goat cheese
- Mini Potato Rosti - Whipped herb cheese & tomato jam
- Chicken Satay - Coconut-lime marinade & sweet chili sauce
- Mini Chicken & Waffle Bite - Buttermilk chicken, waffle & maple drizzle
- Asian-Style Pork Meatball - Sweet soy-ginger glaze & sesame
- Beef Crostini - Roast beef, caramelized onion & herb cream

**Premium enhancement:** Fresh-shucked oysters on the half shell with classic mignonette, fresh lemon & hot sauce - Market Price.

## Elevated Wedding Buffet

### Proteins | Choose 2

- Herb-Roasted Chicken Supreme - Wild mushroom cream sauce
- Roasted Pork Tenderloin - Garlic cream sauce
- Oven-Roasted Salmon - Lemon-dill sauce
- Slow-Roasted Alberta Beef - Carving station with red wine jus, creamy horseradish & grainy Dijon
- Prime Rib Carving Station Upgrade - +$9.95/person - Alberta prime rib with red wine jus, creamy horseradish & grainy Dijon

### Starches | Choose 2

- Roasted Garlic Mashed Potatoes - Roasted garlic & butter
- Herb-Roasted Baby Potatoes - Olive oil, fresh herbs & sea salt
- Parmesan & Herb Penne - House tomato sauce, Parmesan & fresh herbs
- Lemon-Herb Basmati Rice - Fresh herbs, lemon zest & toasted almonds

### Vegetable

- Chef's Seasonal Roasted Vegetables - Seasonally selected vegetables roasted with herbs & olive oil

### Salads | Choose 2

- Strawberry Creek House Salad - Mixed greens, cucumber, cherry tomatoes, shaved carrot, radish & house herb vinaigrette
- Classic Caesar Salad - Romaine, Parmesan, croutons & creamy Caesar dressing
- Roasted Beet & Goat Cheese Salad - Mixed greens, roasted beets, toasted pumpkin seeds & balsamic vinaigrette
- Apple & Aged Cheddar Salad - Mixed greens, crisp apple, aged cheddar, toasted walnuts & cider vinaigrette
- Mediterranean Chickpea Salad - Chickpeas, roasted red peppers, parsley, red onion & lemon-herb vinaigrette
- Fresh dinner rolls & butter

### Dessert

Included dessert: Chef's Selection of Dessert Squares.

Premium Dessert Upgrade | +$4 per person | Choose One: Flourless Chocolate Cake • Lemon Meringue Pie • New York Cheesecake • Tiramisu

Freshly brewed regular and decaffeinated coffee with assorted teas and chilled water are included.