



Danish Canadian Club
Incorporated in 1947
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BANQUET FACILITIES & CATERING

The Club offers a complete personalized service for Social Functions, Company Functions, Trade Shows, Seminars, Fundraising Dinners, Weddings or any other gathering you may have in mind.

Several rooms of various sizes are available for parties from 18 to 400 people.

Our Catering Office will be happy to provide any menu that you may require.

For parties smaller than 18 people, reservations can be made in the Mermaid Inn.

FUNCTION INFORMATION

For your convenience, tentative reservations are accepted for a period of two weeks. A reservation deposit is then required to confirm your booking.

Since prices and conditions fluctuate, all prices quoted are subject to change. Final quotations on menus and service charges can be obtained up to 60 days prior to your function. We are also asking you to make all final arrangements by the due date marked on your function arrangement for. This will help you and us to ensure your function will be a success. After the due date, management will hold the right to make final arrangements on your behalf. It will be our pleasure to assist you in planning and organizing your function. We will tailor our service to the specific needs of your function to ensure its success.

PRICES

All prices are subject to 18% Gratuity and 5% GST

FOOD SERVICE

The Danish Canadian Club offers a complete personalized catering service. Menus can be tailored to your specific needs. Please notify the catering office of the exact number of guests at least 48 hours before your function. This will be considered as a guarantee for which you will be charged even if fewer guests attend. We will however set up for 5% above this guarantee for parties of 100 guests or more. We will do our utmost to accommodate any special requests. For all banquets, we require a reservation deposit and the **BALANCE DUE ON THE COMPLETION OF THE FUNCTION.**

AUDIO VISUAL

Any audiovisual equipment required is available for a nominal charge.

VCR	\$10.00	LCD PROJECTOR	\$40.00
TV	\$10.00	PIANO	\$25.00
PROJECTOR SCREEN	\$10.00	FLIP CHART	\$ 15.00

DECORATING

NOT ALLOWED: TACKS, STAPLES OR STICKY TAPE

FISH LINE AND HOOKS AVAILABLE FOR THE T-BAR

PLEASE ASK BEFORE PUTTING ANY DECORATIONS UP

HOT AND COLD LUNCH BUFFET

STARTER

Chef's creation of four different salads

MAIN COURSE

Choice of

AAA Alberta Beef

slow roasted sirloin served with potatoes fresh vegetables and gravy

Grilled Chicken Breast

Fire grilled and served with potatoes and vegetables

Pork Roast

Prune stuffed and served with bintji potatoes and vegetables

Honey Ham

Pineapple glazed and served with mashed potatoes and vegetables

An assortment of imported and house selected cheese and fruit platter

Or

Daily selection of fresh vegetables

DESSERT

Left open to the chef's imagination to create the proper dessert for your setting

Assortment of hot baked mini buns and butter

Colombian coffee or fine selected tea

\$37.00 per person

Additional Hot Dish \$8.00 per person

LUNCHEON SUGGESTIONS

CREATE YOUR OWN 3-COURSE MEAL

STARTER

CHOICE OF

5 leaf field mix salad

Caesar salad with house style lemon chipotle dressing

Chef's choice for soup of the day

MAIN COURSE

CHOICE OF

Pan seared filet of Atlantic salmon

Pineapple glazed cold smoked honey ham

Chicken cordon blue

AAA Alberta beef slowly roasted to perfection

Fire grilled chicken breast

Stuffed Pork Loin with prunes & fresh apples

Julienne Chicken Loin or beef for a stir-fry experience

All the above served with fresh vegetables of the day, a choice of starch and chef's special accompaniment

DESSERT

CHOICE OF

Carrot Cake

Lemon soufflé

Home made apple strudel or pie

Orange and dark chocolate mousse

Fruit coulis on ice cream

Cheese cake of flavored choice: English cream, raspberry, mango, blueberry,
Strawberry, chocolate or any other flavor of choice

Assortment of mini buns and butter
Colombian coffee or fine selected tea

\$37.00 Per person

DELUXE HOT AND COLD BUFFET

STARTER

Chef's creation of an array of five assorted salads

Cold smoked and herb poached Atlantic salmon Bellevue

DCC charcuterie tray (show size platter of European meats, pates, terrines and cold cuts)

Breaded filet of Sole fried to perfection served with lemons and tartar sauce

CHOICE OF

Alberta Sirloin Roast Beef

Seasoned and carved to perfection served with a red wine reduction gravy and horseradish.

Flame Grilled Chicken

DCC mix of fresh herbs

Served with a demi-glace

Smoked Leg of Ham

Seared and baked with cracked pepper caramelized Pineapple sauce

Marinated Pork Loin

Slow roasted to perfection with mushroom brandy sauce

Main Dish served with daily fresh vegetables and a starch

Marble stone filled with fruit in season, and an array of domestic and imported cheese

Dessert left for the chef's choice of an eye filling experience

Assortment of hot baked mini buns and butter

Colombian coffee or fine selection tea

\$ 59.00 Per person

Additional Hot Dish \$ 8.00 per person

DINNER HOT AND COLD BUFFET

STARTER

Chef's creation of an array of assorted salads

Cold smoked and herb poached Atlantic salmon Bellevue

DCC charcuterie tray (platter of European meats, Pates, terrines and cold cuts)

CHOICE OF

AAA Alberta Sirloin Roast

Seasoned and carved to perfection

Served with red wine reduction gravy and horse radish for an extra kick

Flame Grilled Chicken Breast

DCC mix of fresh herbs

Served with a demi-glace

Leg of Ham

Seared and baked with cracked pepper and caramelized pineapple sauce

Pork loin

Slow roasted to perfection with mushroom brandy sauce
.....

Main dish served with daily fresh vegetables and starch
.....

Marble stone filled with fruit in season an array of domestic and imported cheese
.....

Dessert left for the chef's choice of an eye filling experience
.....

Assortment of hot baked mini buns and butter
.....

Colombian coffee or fine selection tea

\$ 52.00 Per person

Additional Hot Dish \$8.00 per person

DINNER SUGGESTIONS

CREATE YOUR OWN 3-COURSE MEAL

STARTER

SALAD

Field mix embraced by a cucumber ring served with a creamy sundried tomato dressing
.....

Mediterranean vegetable skewer grilled and cooled served over tossed greens with lemon grass oil
.....

Caesar salad crisp romaine served with asiago cheese, house croutons and chipotle pepper infused dressing

SOUP

Mermaid inn special soup of the day
.....

Beef sherry consommé julienne celestine
.....

DCC cream of potato and leek

MAIN COURSE

Atlantic Salmon Steak

Pan seared and white wine glazed served over wild rice risotto with a saffron cream sauce and sea salted vegetables
\$ 48.00

AAA Alberta Sirloin

Carved to perfection roast beef served with rosemary infused potatoes, red wine jus, vegetables and horse radish for an extra kick
\$ 48.00

DCC Pork Loin

with cracklings, caramelized binji potatoes, braised red cabbage, apple sauce and home style gravy
\$ 48.00

Leg of Ham

cold smoked and seared with pineapple glaze sauce
Served with roasted garlic mashed potatoes fresh vegetables and a grainy mustard sauce
\$ 48.00

Chicken Cordon Blue

Panco breaded chicken breast served with herb fried potatoes creamy mushroom sauce and vegetables
\$ 48.00

Chicken Breast

DCC honey herb marinated, served with potatoes and vegetables topped with teriyaki lemon herb sauce
\$ 48.00

Turkey Breast

Open flame roasted and served with raisin celery stuffing
Garlic mashed potatoes kosher salted vegetables and a sweet dollop of cranberry sauce
\$ 48.00

Chicken Skewer

Mediterranean style with button mushrooms cherry tomatoes and peppers over rice pilaf and vegetables
\$ 48.00

DESSERTS

Lemon soufflé served with sweet cherry topping

Chef's high hat triple layer chocolate cake with creme anglaise

Espresso orange chocolate mousse with a mint cigar

Home made apple strudel or apple pie with icing sugar topping

Drunken Madeira wine pear Helene

Tiramisu served with mascarpone cream and espresso bean

Cheese cake with the following flavors:
English cream, lemon, orange, Kahlua,
Chocolate, blueberry, raspberry, strawberry.
mango and many more....

Assortment of hot baked mini buns and butter

Colombian coffee or fine selected tea

DANISH SMORG

Juniper berries marinated herring

Curry infused herring

Filet of smoked trout

Hard Boiled egg with baby shrimp

Filet of Sole

Breaded and fried to perfection served with lemons and tartar sauce

Pork Roast

Pork Roast with Crackling, Red Cabbage

Frikadeller

Danish style meat balls with slow braised red cabbage

Medisterpolse

Pork sausage made by the Chef accompanied by braised cabbage

DCC Charcuterie tray

Show size platter of European meats, terrine and cold cuts

Pate Mason

with original garnishes

Marble Stone

filled with domestic and imported cheese with an array
Of fresh seasonal fruits mixed in a Danish sabayon

Daily baked French and rye bread

Colombian coffee or fine selection tea

\$ 59.00+ Per person

Additional Hot Dish \$ 8.00 per person

DELUXE HOT AND COLD CHRISTMAS BUFFET

STARTERS

Chef's creation of five selected fine salads
Hard boiled eggs served with a mound of baby shrimp.
Herb poached and cold smoked salmon Bellevue topped with baby shrimp
A tower of many kinds of double floret size vegetables with a dip of choice
Charcuterie
Pate, terrine, and layers of cold meats
Assortment of pickles, olives and accompaniment relish
Marble stone topped with crackers, domestic and imported cheese
and seasonal fruits

MAIN DISH

CHOICE OF

AAA Alberta sirloin

Hand carved for perfection Montreal spice rub and slow roasted

Chicken

Seasoned Chicken Breast, fire grilled and
Served with a light reduction sauce

Leg of Ham

Cedar wood cold smoked and glazed with cracked pepper and pineapple sauce

Turkey Breast

Young and tender birds baked and served with raisin celery stuffing and a dollop of cranberry sauce

Pork Loin

Marinated and slow roasted accompanied by a mushroom brandy sauce
.....

Main course served with vegetables and a choice of starch

DESSERT

Lemon soufflé served with sweet cherry topping
.....

Chef's high hat triple layer chocolate cake with creme anglaise
.....

Espresso orange chocolate mousse with a mint cigar
.....

Home made apple strudel or apple pie topped with icing sugar topping
.....

Drunken Madeira wine pear Helene
.....

Tiramisu served with mascarpone cream and espresso bean
.....

Cheese cake with the following flavors:
English cream, lemon, orange, Kahlua,
Chocolate, blueberry, raspberry, strawberry. mango and many more

\$65.00 Per person

Additional Hot Dish \$8.00 per person

DANISH CANADIAN CLUB COCKTAIL PARTY

HOT AND COLD HORS D OEUVRES

Medisterpølse

Mini Danish medisterpølse almost imported from Denmark wrapped in a blanket of bacon

Frikadeller

DCC bull's eye infused frikadeller with julienne vegetables

Chicken

Chicken loins panko breaded and fried to golden brown with sweet and spicy sauce

Pate

Mason terrine and pate with rye bread

Pickles

Platter of home made pickles and olives

Crackers

Chef's pick of the day for a variety of crackers and mousse

Vegetables

Daily fresh vegetable tray and creamy dressing

Cheese

Cheese platter consist of domestic and imported flavors

\$32.00 Per person

Add a heaping tower of jumbo prawns

\$40.00 per pound

Add a stone topped with 4 kinds of infused cold smoked salmon

\$40.00 per pound

MIDNIGHT SNACK

Asparagus Soup

White stock asparagus made into cream soup served with DCC meatballs
\$ 7.00

Deluxe Charcuterie stone

An array of chef's choice for a night ending with layers of cold meats, buns, butter, condiments,
Pickles, olives,
imported and domestic cheese with seasonal fruits and crackers
\$ 15.00

Vegetables

A tower of many kinds of double floret size vegetables with a dip of choice
\$ 7.00

Sweets

A colorful platter of muffins, Danish and French pastries
\$ 7.00

Clear Soup

Mermaid Inn special clear soup with meat balls, julienne vegetables and dumplings
\$ 7.00

Prices are per person.

BREAKFAST SUGGESTIONS

THE CONTINENTAL

Assortment of fruit juices
Selection of fresh baked muffins and Danish pastries
Fresh Fruit Plate

Colombian coffee or fine sipping tea

\$20.00 Per person

TRADITIONAL BREAKFAST

Scrambled soft eggs Served with
Crisp bacon and sausage
Country style hash browns
Charcuterie tray (cold cuts)
Fresh diced fruit
Different flavors of toast and buns for jams
Danish Pastry
Colombian coffee fine sipping tea, juice

Buffet style minimum of 20 people

\$ 27.00 Per person

BAR SERVICE

The Danish Canadian Club provides all liquor and other beverages at Social Functions held in the Club for Members and their Guests.

CASH BAR

Includes liquor, glasses, ice mix, Bartender, Bus Person, Ticket Seller (if required). This arrangement is recommended when the guests of the party are to pay for drinks individually.

High Ball	\$ 7.00	Liqueur	\$ 8.00
Domestic Beer	\$ 7.00	Glass of Wine	\$ 7.00
Juice	\$ 4.00	Pop	\$ 4.00
Bottle of Wine (red or White)	\$ 38.00		

All drinks are based on one ounce.

HOST BAR

Recommended when the host provides the reception. Prices are as above. Prices include all Service Staff.

The Danish Canadian Club provides excellent punches for members and their guests with liquor or without liquor.

PUNCH WITH LIQUOR \$38.00 PER LITRE (5 OZ) LIQUOR)

PUNCH WITHOUT LIQUOR \$ 13.95 PER LITRE