

Tour Menus 2009-2010

Plated meal #1

*Crisp Skin Roasted Game Hen with Buttermilk Parsnip Mash,
Tomato Confiture and Seasonal Vegetables*

Espresso Cheesecake

Fresh Brewed Coffee or Tea

\$27.95 per person

Plated meal #2

Baked Arctic Char with Tomato-Potato Gratin and Lemon Chive Buerre Blanc

Flourless Chocolate Cake

Fresh Brewed Coffee or Tea

\$27.95 per person

Plated meal #3

*Poached Bison Rib Eye with Yukon Gold Mashed Potatoes, Roasted Seasonal
Vegetables and Soya Jus*

Old Fashioned Baked Apple Pie

Topped with Vanilla Ice Cream

Fresh Brewed Coffee or Tea

\$29.95 per person

Plated meal #4

Red Onion Bisque

*Earl Gray Tea Crusted Pork Loin with Root Vegetable Mashed and
Pear-Cranberry Marmalade*

Pecan Tart with Birch Syrup Chantilly

Fresh Brewed Coffee or Tea

\$32.95 per person

YUKON CUISINE #1

Lemon Grass Skewered Sockeye Salmon with Truffled Lentils

*Espresso Roasted Bison Sirloin, Fingerling Potatoes and Caramelized
Onion Jus*

Chocolate Truffle Gateaux

Garnished with Fresh Berries

Fresh Brewed Coffee or Tea

\$38.95 per person

YUKON CUISINE #2

Simple Greens with Root Vegetable Chips and Blackberry Vinaigrette

*Morel Dusted Halibut with Double Smoked Bacon Dauphinoise Potato
and Roasted Tomato-Basil Jus*

Frozen Crème Brule with Seasonal Fruit Charlotte

Fresh Brewed Coffee or Tea

\$35.99 per person

Buffet Dinner #1

Chicken "Coq Au Vin"

Root Mashed Potatoes

Buffet Dinner #2

Braised Game Sausage

Steamed Mini Red Potatoes and Caramelized Onions

Buffet Dinner #3

6 Hours Braised Bison Osso Buco

Mushroom Risotto

Buffet Dinner #4

Baked Salmon with Tarragon and Fennel Seed Butter

Citrus Rice Pilaff

All Choices includes:

_ Artisan Breads, Butter & Margarine Spread

_ Chef's Seasonal Green Salad & Two Dressings

_ Potato Salad with a Buttermilk Dressing

-Traditional Cole Slaw

_ Seasonal Vegetables

_ Dessert Square Platter and Assorted Baked Pies and Cakes

_ Fresh Brewed Coffee or Tea

Buffet dinners are available for groups with a minimum of 25 paying guests.

Buffets with two or more choices should be selected for groups of 30 or more.

One Choice: \$25.95 per person

Two Choices: \$27.95 per person

Three Choices: \$29.95 per person

Four Choices: \$32.95 per person

BREAKFAST

CONTINENTAL BUFFET

A selection of:

Chilled fruit juices

Popular cereals with milk

Fresh sliced fruits and yogurt

Bakery basket of muffins and Danish pastries

Hot toast and fruit preserves

Fresh brewed regular or decaffeinated coffee or tea

\$8.95 per person

FULL CANADIAN BREAKFAST BUFFET

Includes continental buffet plus hot cooked:

Scrambled eggs

Canadian bacon

Breakfast sausages

Home-fried potatoes

Buttermilk pancakes

\$14.95 per person

BOXED MEALS TO GO

Seasonal whole fresh fruit

Baguette Sandwich filled with roast beef
and caramelized onions

Greek pasta salad

Chocolate wafer-bar

Mineral water or bottled juice

\$14.95 per person

LIGHT FARE

BUFFALO BURGER

Butcher's block Yukon's famous 6oz buffalo burger with sautéed mushrooms, broiled to perfection, your burger is served on a

Kaiser bun with mayonnaise, lettuce, tomato, red onion,
burger sauce and dill-pickle, seasoned fries and salad

Ice-cream and fruit Sauce

Fresh Brewed Coffee or Tea

\$14.95 per person

SALMON BURGER

Grilled Alaskan salmon burger with organic blushed tomatoes
and field greens served on a Kaiser bun with mayonnaise, red onion,

Tartar sauce and dill-pickle, seasoned fries and salad

Ice-cream and fruit Sauce

Fresh Brewed Coffee or Tea

\$14.95 per person

FISH N' CHIPS

Alaskan Halibut Coated in Yukon's own Grizzly Beer Batter served with Seasoned Fries and Salad

Ice-cream and Fruit Sauce
Fresh Brewed Coffee or Tea
\$24.95 per person

CATERING OVERVIEW MENU SELECTION

Final decisions on your menu selections should be discussed four to six weeks prior to your event. Our standard menus are provided as a starting point. We encourage you to meet with us well in advance of your event, when we will be happy to customize our menus to your liking.

Due to provincial health regulations, the High Country Inn & Convention Centre must supply all food products served on our premises. Specialty items can be purchased and prepared by our culinary team should our normal menu selections not meet your needs.

SERVICE FEES ALCOHOLIC BEVERAGES

A gratuity of 17% is applied to all food or beverage products prior to applicable taxes. A minimum two hour set-up and dismantle charge of \$25.00 per hour is applied to bar service with revenue below \$300.00. A \$50.00 fee is applied to all hospitality suite set-ups for ice and glass service. There is a \$50.00 labor charge for all groups numbering less than twenty (20) persons for served meals. All charge is subject to gratuity and taxes. Seating arrangement is based upon 60-inch tables that seat 8 guests.

The High Country Inn is responsible for upholding and administering the Liquor Law of the Territory of the Yukon with regards to the dispensing of alcoholic beverages. As such, the Hotel reserves the right to refuse to serve any person or group that would result in the hotel being in conflict with the Liquor Laws.

The Hotel also reserves the right to terminate any event before its scheduled ending time for such reasons. (Governed by Yukon Liquor Laws, no liquor service will be permitted after 2:00am guests are required to vacate the room within 30 minutes of last order).

GUARANTEE

Guaranteed number of attendees is required seventy-two (72) hours or 3 business days prior to your event. If guaranteed numbers are not received at this time; the estimated number of attendance will be considered the guarantee number.

Guaranteed number or actual attendance number, whichever is larger, will be charged.

The Hotel has based all price quotations on volumes reflected in the above event details, expected attendance and reserved guestrooms. Any change in current requirements could result in price changes based on a change in volume.