



**Danish Canadian Club**  
**Incorporated in 1947**  
**727 – 11 Avenue South West,**  
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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 15% 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