



**COPPER POINT  
RESORT**

# 2024/ 2025 Catering Menu

## **COFFEE BREAKS**

### **Healthy Break | \$16 PER PERSON**

Mixed Whole Fruit  
Selection of Granola Bars  
Freshly brewed coffee and selection of teas

### **Baker's Dozen | \$21 PER PERSON**

Freshly Sliced Fruit Tray  
Assortment of Danishes/Muffins (AM) or Cookies/Squares (PM)  
Freshly brewed coffee and selection of teas

### **Energizer Break | \$24 PER PERSON**

Freshly Made Smoothie of the Day (pre poured in glasses)  
Selection of Granola Bars, Fruit and Vegetable Tray  
Freshly brewed coffee and selection of teas

## **ADDITIONAL BREAK OPTIONS**

Vegetable Tray with Hummus or Ranch Dressing | \$12 per person  
Cured Meat Board | \$15 per person  
Cheese Board | \$15 per person  
Freshly Sliced Fruit Platter | \$12 per person  
Coffee and Tea Service (2 additional refreshes) | \$5 per person  
Assorted Cookies | \$20 per dozen  
Assorted Muffins | \$22 per dozen  
Assorted Whole Fruits | \$30 per dozen  
Assorted Pastries | \$20 per dozen  
Granola Bars | \$2.50 each  
Bottled Juice/Pop/Water | \$3 each

Select items can be made Gluten Free, Dairy Free or Vegan. An additional cost may incur.  
Catering minimum requirement of 15 people.

Menus and pricing subject to availability and may change with advanced notice.  
Prices don't include 18% service charge. GST & PST are included on all alcoholic drinks.



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## BREAKFAST BUFFETS

Start your day with our signature breakfast options,  
served buffet style.

\*Breakfast Buffets include freshly brewed coffee, a selection of teas  
and an assortment of chilled juices.

### **CONTINENTAL BUFFET | \$22 PER PERSON**

Muffins and Danishes  
Fresh Fruit Platter  
Assorted Yogurts  
Selection of Cereals and Granola with Milk  
Selection of Breads with Butter and Preserves

### **COPPER POINT BUFFET | \$27 PER PERSON**

Scrambled Eggs  
Bacon, Sausage and Hash Browns  
Selection of Breads with Butter and Preserves  
Fresh Fruit Platter

### **THE VALLEY BUFFET | \$33 PER PERSON**

Scrambled Eggs  
Bacon, Sausage and Hash Browns  
French Toast Casserole  
Yogurt and Granola  
Selection of Breads with Butter and Preserves  
Fresh Fruit Platter

### **EXPERIENCE UPGRADES**

This can be offered to both breakfast buffets and  
plated breakfast options

Chef Attended Omelet Station | \$6 per person

Select items can be made Gluten Free, Dairy Free or Vegan. An additional cost may incur.  
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## SPECIALTY BREAKFAST OPTIONS

### PLATED BREAKFAST | \$22 PER PERSON

\*Includes coffee, tea, or juice

Pancakes | Buttermilk pancakes, salted caramel sauce,  
whipped cream and berries

Breakfast BLTC | Rye toast, bacon, lettuce, tomato, fried egg,  
smoked cheddar, mayonnaise, hash browns

Elements Breakfast | Two scrambled eggs, two pieces of bacon,  
one maple sausage, hash browns, brown toast

### BREAKFAST TO GO | \$18 PER PERSON

All Breakfasts to Go are accompanied by a muffin, whole piece of  
fruit, vanilla yogurt cup and the choice of one of the  
following options -

1. Ham and Swiss Croissant
2. Bacon, Lettuce, Tomato, Cheddar
3. Avocado Toast Sandwich with Mashed Avocado, Arugula,  
Tomato and Cheese

\*Choice of Rye, Whole Wheat or White Bread

### ADD ONS AND SIDES

Juices (Orange, Grapefruit, Apple) | \$3 each

Muffin | \$ 2.50 each

Danish | \$2.50 each

Hash Browns | \$3 each

Whole Fruit | \$3 each

### ADDITIONAL BREAKFAST UPGRADES

This can be offered to all breakfast buffets and  
plated breakfast options

Chef Attended Omelet Station | \$6 per person

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### LUNCH BUFFETS

All lunch buffets are accompanied by an assortment of desserts.  
Freshly brewed coffee and selection of teas are available  
upon request.

#### **TACO BUFFET | \$32 PER PERSON**

Traditional Caesar Salad  
Mexican Seasoned Corn Chips and Salsa  
Flour or Corn Tortillas  
Ground Beef, BBQ Pulled Chicken  
Shredded Lettuce, Diced Tomatoes, Chopped Onions  
Sour Cream and Guacamole

#### **COPPER BURGER BUFFET | \$36 PER PERSON**

Mixed Greens Salad with Seasonal Vegetables, House Vinaigrette  
Potato Salad with Red Onion, Celery, Peppercorn Dressing,  
Classic French Fries, Grilled Beef Patties, Grilled Chicken Breasts,  
Sautéed Mushrooms and Onions, Lettuce, Tomatoes, Onions, Pickles  
Cheddar and Swiss Cheeses, Mayonnaise, Ketchup, Mustard  
Fresh Buns from Invermere Bakery

#### **AL DENTE BUFFET | \$39 PER PERSON**

Mixed Greens Salad with Seasonal Vegetables, House Vinaigrette  
Assorted Olives, Crackers and Cheese Board  
Assorted Bruschetta Board and Garlic Bread  
Chicken and Mushroom Alfredo Fettucine  
Homemade Spaghetti and Meatballs with Tomato Basil  
Vegetable Aglio E Olio Penne

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### **“BUILD YOUR OWN SANDWICH” BUFFET | \$36 PER PERSON**

Chef's Daily Soup, Traditional Caesar Salad  
Fresh Vegetable Tray, House Ranch Dressing  
Ham, Roast Beef and Roasted Chicken  
Lettuce, Tomatoes, Onions, Pickles, Cheddar and Swiss Cheese  
Assortment of Whole Wheat, White and Rye Breads and Buns  
Selection of Flavored Sauces, Ketchup, Mustard, Mayo

### **SPECIALTY LUNCH OPTIONS**

Please choose only one item for the entire group from the Starters,  
Main and Dessert choices listed below.

### **PLATED LUNCH | \$37 PER PERSON**

#### **STARTERS**

- 1) Chef's Daily Soup
- 2) Classic Caesar Salad

#### **MAIN COURSE OPTIONS**

- 1) Fettucine Puttanesca, Kalamata Olives, Sundried Tomatoes, Capers, Onion, Garlic and Parsley
- 2) Chicken Quesadilla, Sliced Chicken Breast, Mixed Peppers, Smoked Cheddar and Swiss Cheese
- 3) Bacon Cheeseburger and French Fries with Classic Toppings

#### **DESSERT OPTIONS**

- 1) Carrot Cake with Vanilla Frosting and Whipped Cream
- 2) Chocolate Ice Cream with Whipped Cream and Chocolate Sauce

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### BOXED LUNCH | \$21 PER PERSON

Choose one choice of sandwich (made on an Invermere Bakery bun) topped with lettuce, tomato and onion, and served with a side of vegetable crudite, ranch dip, one chef's daily pastry and a bottle of water -

- 1) Roast Beef, BBQ Sauce, Smoked Cheddar Cheese
- 2) Ham, Swiss Cheese, Honey Dijon Aioli
- 3) Herb Roasted Chicken, Swiss Cheese, Cajun Mayo
- 4) Lettuce, Tomato, Onion, Pickles, Swiss Cheese, Honey Dijon Aioli

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### DINNER BUFFETS

All dinner buffets include dinner rolls with butter, mixed olives, house pickles, crackers and a fresh vegetable tray with assortment of dips. Freshly brewed coffee and selection of teas are available upon request.

#### **ELEMENTS DINNER BUFFET | \$48 PER PERSON**

Mixed Greens Salad with Seasonal Vegetables, House Vinaigrette  
Pasta Salad  
Roasted Seasonal Vegetables  
Rice Pilaf  
Buttermilk Mashed Potatoes  
Roasted Chicken  
Seared Salmon  
Assorted Dessert Tray

#### **COPPER POINT DINNER BUFFET | \$55 PER PERSON**

Classic Caesar Salad  
Chef's Special Meat Deli Salad  
Roasted Seasonal Vegetables  
Herb Roasted Potatoes  
Rice Pilaf  
Roasted Beef and Red Wine Garlic Jus  
Slow Roasted Pork Loin  
Assorted Dessert Tray

#### **DINING EXPERIENCE UPGRADES**

Chef Attended Carving Station | \$7 per person  
Prime Rib Upgrade | \$25 per person

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## SPECIALTY DINNER OPTIONS

Please choose only one item for the entire group from the First Course and Dessert choices listed below. For the Main Course, you have the flexibility to choose more than one option.

### PLATED DINNER | \$55 PER PERSON

#### FIRST COURSE

Chef's Choice Seasonal Soup

or

Mixed Greens Salad, Seasonal Vegetables and House Vinaigrette

#### MAIN COURSE

- 1) Grilled Striploin, Bourbon Cream Sauce
- 2) Roasted Stuffed Chicken Supreme, Olive Salsa Crème Fraiche
- 3) Seared Salmon, Orange and Cinnamon Glaze
- 4) Smoked and Grilled Tofu, Miso Soy Ginger Glaze

#### DESSERT

Chocolate Chip Brownie

or

Strawberry Cheesecake

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## SPECIALTY DINNER OPTIONS

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### CHEF'S CHOICE | \$60 PER PERSON

#### FIRST COURSE

Tomato Soup with Garlic Chips

#### SECOND COURSE

Baby Gem Lettuce, Miso and Lemon Vinaigrette,  
Green Apple and Walnuts

#### MAIN COURSE

Grilled Chicken Supreme, Basil Brown Butter Sauce,  
Mushroom Risotto, Seasonal Vegetables

#### DESSERT

Biscotti Millet Feuillet, Vanilla Pastry Cream, Berries

### CHILDREN'S MENU

#### (AGED 10 & UNDER) | \$15 PER PERSON

Grilled Cheese and French Fries

Cheeseburger and French Fries

Chicken Tenders and French Fries with Plum Sauce

Pasta Topped with Tomato Sauce and Cheese

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### LATE NIGHT PUB FAIR

(Available after 10pm)

Half pan (feeds 8-10 people) or Full pan (feeds 12-15 people)

#### **SHEET PAN NACHOS | \$55/half pan or \$100/full pan**

Inhouse seasoned corn chips, cheddar, mozzarella, red onions, jalapenos, olives, bell peppers, salsa and sour cream

#### **CHEESE PIZZA | \$30/half pan or \$60/full pan**

Tomato sauce, cheddar, mozzarella and Grana Padano cheeses

#### **MEAT LOVERS PIZZA | \$60/half pan or \$120/full pan**

Pepperoni, diced chicken, chorizo sausage, tomato sauce, mozzarella and cheddar

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### **HOT AND COLD HORS D'OEUVRES**

#### **COLD CANAPES | \$40 PER DOZEN**

Smoked Salmon, Cucumber Slice, Fennel and Honey Aioli  
Tomato, Bocconcini Cheese and Basil Skewers with Balsamic  
Shaved Montreal Smoked Meat, Dijon Mayonnaise, Grilled Baguette,  
Greens and Cherry Tomatoes  
Assorted Cured Meats Fleurette  
Assorted Fruit Skewers

#### **HOT HORS D'OEUVRE | \$40 PER DOZEN**

Cajun Rubbed Steak Bites, Chimichurri Sauce  
Chicken Tikka Bites  
Turmeric and Garlic Shrimp Skewer  
Hoisin Pork Belly Skewer  
Spinach and Feta Spanakopita, Tamarind Chutney  
Wild Mushroom and Gorgonzola Cheese Tart, Demi-Glace

#### **ASSORTED PLATTERS**

(platters feed 15-20 people)

Cured Meats, Assorted Olives, Bread and Crackers | \$130 per platter

Canadian and International Cheeses, Compotes, Baguette  
and Crackers | \$120 per platter

Seasonal Vegetables, Buttermilk Dressing and Hummus |  
\$70 per platter

Fresh Sliced Fruit, Collection Berries, Nuts and Honey Fennel Yogurt |  
\$100 per platter

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### RECOMMENDED CATERING FOR YOUR FUNCTION

#### CANAPES AND HORS D'OEUVRES

1 hour reception with dinner following will require

3 – 7 pieces per person

2 to 3 hour reception without dinner will require

10 – 16 pieces per person

#### Example based on 60 guests:

Reception with dinner - we suggest you order 25 dozen

Reception without dinner - we suggest you order 65 dozen

#### ESTIMATING YOUR HOST BAR

We recommend that if you have more than 80 guests to offer a welcome drink upon arrival when the reception begins.

1 hour reception will require 2 – 3 drinks per person

2 to 4 hour reception/dinner will require 5 – 6 drinks per person

#### ESTIMATING WINE AND SPARKING WINE

750 ml bottle of wine serves 5 glasses

750 ml bottle of sparkling wine serves 6 glasses

We recommend that you have two bottles of wine per table of 8.

Example based on 60 guests with 2 bottles of wine per table:

16 Bottles

Example based on 60 guests for a glass of sparkling wine per person:

10 Bottles

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## WEDDING RECEPTIONS – BAR OPTIONS

Please note - This pricing includes GST & PST.

### HOST BAR

An automatic 18% service charge is added to all bar sales and charged to the host.

### CASH BAR

Prices include GST & PST. Service charge not included.

### SUBSIDIZED BAR – TOONIE BAR

Guest pays \$2 at time of ordering then remaining drink cost (see below), plus automatic 18% service charge is added to the host's final bill.

### “HOUSE BRANDS”

#### House Liquor

1 oz. - \$9.00

2 oz. - \$13.00

Smirnoff Vodka, Gordons Gin, Wiser's Whiskey,  
Captain Morgan Spiced, white & Dark Rum, Jose Cuervo Tequila, J&B  
Scotch,

#### House Wine

5 oz. Glass - \$12.00

8 oz. Glass - \$16.00

(\$45.00 per bottle)

**Craft Beer** - \$9.00 per can

**Domestic Beer** - \$8.00 per can

**Imported Beer** - \$9.00 per bottle

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Please note - This pricing includes GST & PST.

**Non-alcoholic Drink** - \$3.00 per soda  
Pepsi, Diet Pepsi, Ginger Ale, Root Beer, 7up,  
Soda Water and Tonic Water

**Oasis Juice** - \$4.00 per drink  
Orange, Apple, Grapefruit

**Mocktails** - \$6.00 per drink  
Arnold Palmer, Sunrise Punch, Blueberry Smash

### "PREMIUM BRANDS"

**Premium Liquor** - \$13 per ounce  
Absolut Vodka, Bombay Gin  
Bacardi White Rum, Crown Royal, Jack Daniels,  
Buffalo Trace Bourbon, Cazadores Blanco Tequila

**WINE BY THE BOTTLE**  
(must be ordered in advance)  
Wine list provided upon request.

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We look forward to hosting you at your next event!  
Please contact our Groups and Events Coordinator  
for further information regarding booking and  
catering needs.

**[groups@copperpointresort.com](mailto:groups@copperpointresort.com)  
250-341-4006**