



**COPPER POINT
RESORT**

2026/2027 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.



COPPER POINT RESORT

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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COPPER POINT RESORT

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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COPPER POINT RESORT

"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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COPPER POINT RESORT

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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COPPER POINT RESORT

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

HOST BAR

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

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. - \$14.00

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

House Wine

5 oz. Glass - \$13.00

(\$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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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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Catering minimum requirement of 15 people.
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**COPPER POINT
RESORT**

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
250-341-4006