



Cocktail Receptions at the Royal Canadian Pacific Pavilion

The Royal Canadian Pacific offers a luxurious and historical setting for a variety of private functions. Experience the ultimate in cuisine and service in our unique function space surrounded by Luxury rail cars from a bygone era. Events are specially planned for each group -our chefs and guest service representatives are dedicated to providing you and your guests the ultimate experience, with the goal to exceed expectations at all times - both in preparation and service.

Premium Reception

An elegant stand up reception featuring a full bar and both passed and buffet style hors d'oeuvres as well as a choice of hot action station (carving station, flambé or dessert). Receptions can be either one and a half hours or three hours.

Premium Reception includes:

- Full Bar including wines (2 red and 2 white), beer (a selection of 3) and spirits
- A selection of 1 passed hot hors d'oeuvre and 2 passed cold hors d'oeuvres, plus one hot buffet style hors d'oeuvre.
- Cheese platter (4 cheeses) with crackers, dried fruit & nuts, jam (one platter feeds 25)
- Vegetable crudité platter with dip (one platter feeds 25 people)
- Tapenade platter with cured meats, pickles and olives (one platter feeds 25 people)
- Coffee, tea and assorted cakes and squares

Add-ons:

- Additional passed canapés or buffet items
- Slab cake Full slab- \$180, ½ slab- \$140
- Cake customization- \$20 per cake

Our chef's menu selections are in keeping with seasonal freshness and peak quality and wines are selected to compliment the menus. As we request knowledge of any dietary restrictions or allergies ahead of time, your event can be customized per your specific requirements.

Reservations: Scheduling based on availability

Price- 1.5hr: \$135 per person

Price- 3 hr: \$150 per person

* 2019 prices- GST or gratuity not included.

For more information, please contact Allan Parris:

Phone: 403-461-8031

Email: allan_parris@cpr.ca