

SATURDAY, DECEMBER 22

WALTER'S DINING ROOM 6:30am -10:30am Breakfast service
WALTER'S APRES SKI MENU 4pm-10pm
HEARTHSTONE LOUNGE 10:30am-11pm Lunch & dinner service
CHAMPS *No minors allowed* 6pm-12am menu service until 11pm

SUNDAY, DECEMBER 23

WALTER'S DINING ROOM 6:30am -10:30am Breakfast service
WALTER'S APRES SKI MENU 4pm-10pm
HEARTHSTONE LOUNGE 10:30am-11pm Lunch & dinner service
CHAMPS *No minors allowed* 6pm-12am menu service until 11pm
GINGERBREAD HOUSE WORKSHOP 5pm-7:30pm in the ballroom
CONFERENCE LEVEL 11am-7:30pm Hot chocolate & Christmas treats along with games & movie

MONDAY, DECEMBER 24

WALTER'S DINING ROOM 6:30am -10:30am Breakfast service
4:30pm to 9pm Christmas Eve Buffet
HEARTHSTONE LOUNGE 10:30am-11pm Lunch & dinner service
CHAMPS ALL AGES ALLOWED 6pm-12am menu service until 11pm
SANTA'S HERE take a picture with Santa by the fireplace 5pm to 7pm cookies & milk along with games & movies on the conference level

TUESDAY, DECEMBER 25

WALTER'S DINING ROOM 6:30am -10:30am Breakfast service
4:30pm-9pm Christmas Day Buffet
HEARTHSTONE LOUNGE 10:30am-11pm Lunch & dinner service
CHAMPS Closed
CONFERENCE LEVEL 4pm-7:30 pm – Ballroom B & Lower lobby
Hot chocolate & Christmas treats along with games & movies.

SANTA'S THINKING OF YOU Pick up your stocking by the fireplace 8am-10 am (Ages 12 & under)

WEDNESDAY, DECEMBER 26

WALTER'S DINING ROOM 6:30am -10:30am Breakfast service
WALTER'S APRES SKI MENU 4pm-10pm
HEARTHSTONE LOUNGE 10:30am-11pm Lunch & dinner service
CHAMPS hosts "Trivia night" turkey wings & chicken parmy beer & wine specials.
No minors allowed 4pm-12am menu service until 11pm
CONFERENCE LEVEL 11am-7:30 pm Hot chocolate & Christmas treats along with games & movies for the whole family.

THURSDAY, DECEMBER 27

WALTER'S DINING ROOM 6:30am -10:30am Breakfast service
WALTER'S APRES SKI 4pm-10pm
HEARTHSTONE LOUNGE 10:30am-11pm Lunch & dinner service
CHAMPS *No minors allowed* 6pm-12am menu service until 11pm

FRIDAY, DECEMBER 28

WALTER'S DINING ROOM 6:30am -10:30am Breakfast service
WALTER'S APRES SKI MENU 4pm-10pm
PIG ROAST 4-7pm or until we run out in Walter's
HEARTHSTONE LOUNGE 10:30am-11pm Lunch & dinner service
CHAMPS *No minors allowed* 6pm-12am menu service until 11pm

SATURDAY, DECEMBER 29

WALTER'S DINING ROOM 6:30am -10:30am Breakfast service
WALTER'S APRES SKI MENU 4pm-10pm
HEARTHSTONE LOUNGE 10:30am-11pm Lunch & dinner service
CHAMPS *No minors allowed* 6pm-12am menu service until 11pm

SUNDAY, DECEMBER 30

WALTER'S DINING ROOM 6:30am -10:30am Breakfast service
WALTER'S APRES SKI MENU 4pm-10pm
HEARTHSTONE LOUNGE 10:30am-11pm Lunch & dinner service
CHAMPS *No minors allowed* 6pm-12am menu service until 11pm

MONDAY DECEMBER 31

WALTER'S DINING ROOM 6:30am -10:30am Breakfast service
5pm-9pm New Year's Eve buffet (reservations required)
HEARTHSTONE LOUNGE 10:30am-11pm Lunch & dinner service
CHAMPS ALL AGES ALLOWED Join us in bringing in the new year!!
6pm-12am menu service until 11pm





CHRISTMAS EVE BUFFET

DECEMBER 24 * ADULTS \$46 * SENIORS \$40
TEEN (13 -17) \$30 * YOUTH (6-12) \$13

SALADS

kale tabbouleh | cashew hummus | falafel
quinoa | Za'atar yogurt dressing
sprouted lentils | roasted cauliflower | heirloom carrots
crispy shallots | lime-cilantro vinaigrette
marinated tomato | cucumber | feta | pickled onion
kalamata olives | mint | lemon | white balsamic
salmon ceviche | blood orange | shaved fennel | avocado
jalapeno | cilantro | radish | granny smith apple
Canadian cheese plater | house made preserves
stone ground mustards | fresh baked bread | crostini

ENTRÉES & SAVOURY SIDES

chef carved Alberta beef | red wine jus
prepared horseradish | Dijon mustard
hearty lamb stew | baby vegetables | scallion pesto
marinated mushrooms
charred brussels sprouts | maple syrup
pork belly | roasted walnuts
oven roasted root vegetables | dill honey | fresh herbs
creamy butter whipped potatoes
vegan shepherds pie | sweet potato mash | roasted root vegetables
stewed lentils | nutritional yeast gravy
baked halibut-clam chowder | smoked potatoes | creamy leek broth

DESSERTS

Santa's favorite holiday treats
house made fruit pies | vanilla Chantilly
assorted festive cakes and cookies

FOR THE LITTLE ONES

penne pasta | marinara sauce | meatballs
southern fried chicken drum stick | mash potatoes | green peas
banana split station



CHRISTMAS DAY BUFFET

DECEMBER 25 * ADULTS \$48 * SENIORS \$40
TEEN (13 -17) \$30 * YOUTH (6-12) \$13

SOUP

cream of celeriac | hazelnut crumble | truffle oil

SALADS

winter harvest organic greens | dressing & vinaigrettes
Sawridge wedge | iceberg lettuce | bacon bits | cucumber
pickled red onion | blue cheese dressing
roasted & pickled beets | whipped goat cheese | arugula
mandarin segments | dill | honey | candied pecans
pickled deviled eggs | smoked paprika | scallion | house smoked pork
'pigs in a blanket' pork smokies | bacon | Dijon mustard | cheddar cheese
cheese fondue | Emmental | gruyere | chardonnay | warm pretzel loaves
charcuterie boards | assorted cured meats | marinated olives
beer mustards | chutneys | crostini's

ENTRÉES & SAVOURY SIDES

slow roasted & basted turkey breast | summer savory rubbed turkey thighs
crab apple stuffing | orange infused cranberry sauce
thyme infused turkey jus
chef carved smoked holiday brisket | green peppercorn demi glace
Yukon gold mashed potatoes
classic French Canadian "toutiere" | smoked potato | fresh herbs
puff pastry | rosemary ketchup
mashed turnip & carrots | toasted marshmallow fluff
christmas casserole | pappardelle pasta | tomato | shallot | capers
white wine | flat leaf parsley | garlic butter | black olive crumble
whole roasted beet cured salmon | charred lemon | dill salad
sautéed P.E.I mussels | cilantro | lime leaf | lemon grass
coconut milk | crispy shallots

DESSERT

Santa's favorite holiday treats
'smores' milk chocolate fountain | toasted marshmallows | graham crackers
red velvet Christmas cakes | eggnog butter cream icing
crushed candy cane sprinkles
And more....

FOR THE LITTLE ONES

crispy chicken fingers | French fries
turkey | mashed potato | gravy | corn
chocolate brownies



NEW YEAR'S EVE BUFFET

DECEMBER 31 * ADULTS \$48 * SENIORS \$40
TEEN (13 -17) \$30 * YOUTH (6-12) \$13

SOUP

French onion soup | red wine bone marrow beef broth
caramelized onions | smoked beef brisket
bannock croutons | gruyere cheese

SALADS

purple cabbage | spiced rum soaked raisins | blistered grapes
shaved pears | toasted pecans | blue cheese | steak spice dressing
slowed roasted chicken breast | Bibb lettuce | pickled shallots
celery | granny smith apple | dill | cranberries
preserved lemon aioli

Albacore tuna niçoise | soft egg | green beans | baby potato
marinated cherry potato | black olive crumble | red wine vinaigrette
steamed shrimp gyozas | hoisin | cilantro | Thai basil | roasted
peanuts | butter leaf lettuce | siracha-lime dressing
charcuterie & cheese boards | assorted cured meats | artisan
cheeses | marinated olives | champagne mustard | jellies
toasted artisan baguette

ENTRÉES & SAVOURY SIDES

chef carved Porchetta | crispy crackling | cheddar hominy grits
tomatillo chow chow
carved mushroom dusted sterling silver AAA beef striploin
Bordelaise sauce | prepared horse radish
creamy scalloped potatoes
jerk fried chicken | braised rainbow chard
scotch bonnet maple emulsion
seafood paella | mussels | baby clams | Humboldt squid
shrimp | chorizo | smoked paprika sofrito | saffron rice
brown butter gnocchi | Provençal sauce | grilled zucchini
roasted eggplant | wild mushrooms | pine nut crumb
Grana Padano

DESSERT

home made baked Alaska | sponge cake
lemon cured | torched meringue
creme brulee | vanilla bean custard | caramelized sugar
raspberry coulis
New York cheese cake bar | assorted fruit sauces & toppings
milk chocolate fountains | fresh fruit skewers