

Terrace Restaurant – 2007 Festive Season

Event: Fine Canadian Christmas Cuisine Dinner – Tuesday, December 25, 2007

Location: Terrace Dining Room

Time: 5:00pm - 9:00pm

Menu: Five course, fine cuisine

Price: \$60.00 CAD adults
\$32.00 CAD children (6 -12 yrs)

Reservations: Advance Reservations Recommended
Credit Card guarantee required

Note: A la carte menu not available / Price does not include 6% GST or Gratuities
Not recommended for families with children 5 years of age & under

Terrace Dining Room New Year's Eve at a Glance

Event: New Year's Celebration Dinner - Monday, December 31, 2007

Location: Terrace Dining Room

Time: 6:00 - 9:00pm

Menu: Our award winning a la carte Menu plus three New Year's Eve Chef Suggestions

Price: Menu Price

Reservations: Advance Reservations Recommended directly with the Terrace Dining Room Reservations. Ext. 3271
Maximum table seating is 8 guests & last seating at 9:00 pm
Credit card guarantee required

Note: Menu price does not include tax and gratuity
\$40 per person ensures complimentary admission

Event: **Countdown Celebration – Monday, December 31, 2007**

Location: Ballroom & Alpine Meadows

Time: 8:00 pm – 2:00 am

Menu: Cash Bars, snack baskets, potato chips, nacho chips, nuts, etc.,

Price: Complimentary admission included with dinner purchase of Italiano Market Buffet from Chinook Restaurant or minimum \$40 cost per cover per person from the Terrace Restaurant New Year's Eve Dinner.

\$20.00 CAD adults

\$10.00 CAD children (6-12 yrs) without dinner

Free (5 and under)

Reservations: Advance Reservations Required

Entertainment: Popular Disk Jockey

Menus:

Christmas Dinner - Terrace

Basket of Freshly Baked Bread

With flavoured butter

Velouté Princesse

Cream of chicken, asparagus tips, saffron, peppers and sherry

Petit Hors d'oeuvre Plate

selection of shrimps, smoked salmon, dried buffalo and lobster mousse

Lemon Thyme Granité

Roast Alberta Turkey

Served with a black currant cognac sauce sage and chestnut dressing whipped potatoes with roast garlic and chives gingered baby carrots and snow peas

or

Alberta Filet Mignon

AAA aged filet mignon with green peppercorn sauce, served with whipped potatoes with roasted garlic, gingered baby carrots and snow peas

or

British Columbia Salmon Filet

Boneless wild salmon filet, served with Hollandaise sauce and essence of fresh dill, whipped potatoes with roasted garlic, gingered baby carrots and snow peas

Traditional Christmas Yule Log Coffee or Tea