

THE EXPLORER HOTEL

2020 Catering Package

New Food Safety Protocols



The Explorer Hotel
4825 – 49 Avenue
Yellowknife, NWT
X1A 2R3

Contact Information:
Email: catering@explorerhotel.ca
Phone: 867.873.3531 Ext. 7129

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****All prices are subject of change without notice****
Menu items are not created in an allergen free environment.
Please advise your Catering Manager of any allergies.

NUTRITIONAL BREAKS

Individually Wrapped Items



Freshly Brewed Coffee & Tea (per person)	\$3.75
Individual assorted fruit juices*	\$3.25 each
Individual assorted soft drinks*	\$3.75 each
Bottled water*	\$3.75 each
Pellegrino water – 750 ml*	\$8.00 each
Acqua Panna Water – 1L*	\$8.00 each
Perrier water*	\$4.00 each
Breakfast pastry (Danish, muffin or croissant)	\$3.75 each
Freshly baked cinnamons buns	\$4.50 each
Whole fruit (seasonal)	\$2.75 each
Selection of fruit yogurts	\$3.00 each
Baked fresh cookies	\$2.00 each

THEMED NUTRITIONAL BREAKS

Individually Plated & Served



All Nutritional Breaks include coffee and tea

The Early Bird

Assorted Breakfast Pastries
Danish, Muffin, Croissants
Whole Seasonal Fruit

\$10.00
Per Person

Take Five

Assortment of Oven Fresh Gourmet Cookies
Choose one of the following beverages:
Individual milk, iced tea or
chilled fruit juice

\$9.50
Per Person

Healthy Heart Break

Chilled Fruit Juices
Whole Fruit
Assorted Muffins
Selection of Fruit Yogurts

\$13.00
Per Person

Say Cheese!

Selection of Domestic and International Cheeses
with crackers

\$14.00
Per Person

THEMED NUTRITIONAL BREAKS

Individually Plated and Served



All Nutritional Breaks include coffee and teas

Chocolate Break

An Assortment of Brownies, Chocolate Chip Cookies and
Nanaimo Bars

Strawberry Dipped in Belgian Chocolate

Choose one of the following beverages:

Individual bottled water, fruit juices or soft drinks

\$15.00
Per Person

The Nutritional Break

An Assortment of Granny Smith and Delicious Apples
Granola Bars

Selection of Fruit Yogurts

Individual Apple Juice

\$12.50
Per Person

All food & beverage are subject to 18% gratuity plus 5% GST
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MEETING

Individually Plated and Served

Groups under 25 people will have a \$2.00 surcharge per participant

Fresh Fruit

An assortment of sliced seasonal fresh fruits.

\$11.00
Per Person

Crudités

Fresh garden vegetables along with a ranch dressing for dipping.

\$9.00
Per Person

Hummus Platter

Garlic hummus dip with pita triangles.

\$9.00
Per Person

BREAKFAST

Individually Plated and Served



Minimum of 25 people
Groups between 11 and 24 will have a \$2.00 surcharge per person
No exceptions for groups under 10 people
All Breakfast Buffets include freshly brewed coffee and teas

Classic Continental Plate

Individual Selection of Chilled Fruit Juices
Freshly Baked Muffin, Danish or Croissant
Butter, Marmalade and Jams
Fresh Fruit Salad
Fruit Yogurt

\$17.00
Per Person

Prospector's Breakfast Plate

Individual Selection of Chilled Fruit Juices
Freshly Baked Muffin, Danish or Croissant
Fruit Salad
Scrambled Eggs
Bacon and Sausage
Home Fries

\$23.00
Per Person

Aurora Breakfast Plate

Individual Selection of Chilled Fruit Juices
Freshly Baked Muffin, Danish or Croissant
Butter, Marmalade and Jams
Scrambled Eggs
Bacon and Sausage
Buttermilk Pancake and Maple Syrup
Home Fries

\$24.50
Per Person

BREAKFAST

Individually Plated and Served



Taste of the North Breakfast Plate

Individual Selection of Chilled Fruit Juices	
Fruit Salad	\$27.00
Northern Smoked Char Eggs Benedict	Per Person
Eggs Benedict with Spinach and Mushrooms	
Bacon and Sausage	
Home Fries	

COLD LUNCH

Individually Plated and Served



Minimum of 25 people
All lunch buffets include freshly brewed coffee and teas

Salad & Sandwich*

Tossed Salad with Raspberry Dressings	\$22.25
Assortment of Sandwiches on a Variety of Breads	Per Person
Dessert Square	

Wrap it up*

Tossed Salad with Raspberry Dressings	
Selection of Wraps to Include:	\$23.25
Chicken Caesar, Ham and Cheddar, Smoked Turkey, and Swiss Cheese	Per Person
Selection of Dessert squares	

*Vegetarian sandwiches will be offered upon request in quantities to accommodate no more than 10% of your group unless otherwise stated on the event contract



HOT LUNCH

Individually Plated and Served

South of the Boarder Plate

Seasonal Greens with Lime Dressing
Grilled Vegetable Salad with Jalapenos
Your Choice of Spice Crusted Pork or Boneless Chicken Breast with a Tomato Roasted Pepper Salsa
Rice with Black Bean Salsa
Chili Spiced Chocolate Mousse

\$26.25
Per Person

Athens Plate

Greek Salad with Black Olives and Feta Cheese
Hummus with Toasted Pita Triangles
Chicken Souvlaki with Tzatziki Sauce
Lemon and Oregano Roasted Potatoes
Honey Baklava Squares

\$26.25
Per Person

A Passage to India Plate

Warm Naan Bread
Garden Greens with a Curried Yogurt Dressing
Basmati Rice
Pakoras
Your Choice of Lamb Curry or Tandoori Chicken with a Cucumber Raita
Mango Pudding

\$27.25
Per Person



DINNER

Individually Plated and Served

All dinner menus are two courses including main course, and dessert
All dinner menus include fresh baked rolls, fresh brewed coffee and tea

Poached Arctic Char with Citrus Chutney	\$49.25
Wild Boar Medallions with a Juniper berry herb jus	\$46.25
Roasted boneless chicken supreme with a wild mushroom herb sauce	\$41.25
10oz AAA New York Steak Madagascar pepper corn sauce	\$52.25
8oz AAA tenderloin steak with a red wine demi glaze	\$55.25
Game Duo of Bison Rib eye and Arctic Char with a cranberry demi Glaze	\$59.00
Elk steak with Blueberry sauce	\$61.00
Vegetarian Option; Rosemary Kabobs Served on Tarragon Risotto with Tomato Broth – Pre-book	\$35.25

STARCH AND DAILY VEGETABLE

(included with entrees)

Mashed potatoes

Roasted Herb potatoes

Dill and Butter tossed New Potatoes

Wild Mushroom pilaf rice

DESSERTS

Mile High Chocolate Tort

Dutch Apple Cake with Caramel Sauce

House Made New York Cheese Cake with a Wild Berry Coulis

Carrot Cake with Pistachio Nut Crumble and a Peach Coulis

Pecan Pie with Carmel Sauce

An additional \$4.00 charge may apply if you require more than 1 option for each course



DINNER

Custom Plated by Professional Servers

Minimum of 25 people - no exceptions for smaller groups
All dinner buffets include freshly brewed coffee and tea

The Italian Dinner

Fresh Bread

Mixed Garden Greens Salad with Italian Dressing

Penne Pasta Salad with Kalamata Olives and Prosciutto

Italian Tomato and Bocconcini Salad
with Balsamic Vinaigrette

Chicken Piccata

Veal Saltimbocca

Garlic Shrimp in White Wine and Herbs

Roasted Potatoes with Fresh Basil

Penne with Roasted Garlic and Forest Mushrooms

Seasonal Vegetables

Tiramisu Squares

\$48.25
Per Person

The Prime Rib Dinner

Fresh Garden Salad with Raspberry Dressing

Assorted Breads

Homestyle Creamy Potato Salad

Pasta Salad

Slow Roasted AAA Prime Rib with Horseradish Jus

Herb Roasted Chicken

Poached Fillet of Salmon with Tomato Relish

Baked Potato with Sour Cream, Green Onions
and Bacon

Seasonal Vegetables

New York Cheesecake

\$54.00
Per Person



DINNER

Custom Plated by Professional Servers

Explorer Hotel Dinner

Freshly Baked Roll and Butter

Greek Salad

Creamy Potato Salad

Tossed Mixed Salad with Tomatoes, Peppers and Cucumbers

Roasted wild Boar Loin with Juniper Herb Jus

Poached Char Filet with Tomato Chutney

Beef Medallions with Wild Mushroom Sauce

Mushroom Ravioli with Sage Butter

Fresh Seasonal Vegetables

Herb Roasted Potatoes

Mile High Chocolate Torte

\$60.25
Per Person



RECEPTION HOR D'OEUVRES

Professionally Served Individually

3 Dozen Minimum Per Item

Bacon Wrapped Scallops

East Coast Scallops Wrapped in Smoked Bacon

\$3.00 per person

Mini Quiche Lorraine

Tender Pastry Cups Filled with
Smoked Bacon and Swiss Cheese

\$2.25 per person

Pork Egg Rolls

Served with Sweet and Sour Sauce

\$2.25 per person

Breaded Shrimp

Panko Breaded with a Sweet Chili and Plum Sauce

\$3.00 per person

Fresh Fruit & Cheese Kabobs

Seasonal Fresh Fruit Served with Canadian Cheddar

\$2.50 per person

Assorted Cold Canapés

Chef's Choice of 2 Varieties

\$2.50 per person

Bison Meatballs

Served with Honey Mustard Sauce

\$2.75 per person

Curried Vegetable Samosa

Curried Potato Pastries with a Yogurt and
Cucumber Dip

\$2.50 per person



BEVERAGE SERVICE

Cash or Host Bar

All functions requiring bar service will be charged \$75.00 bartender fee/per bar/per hour. This fee will be waived if bar sales exceed \$350.00 for each bartender requested.

Our extensive "Wine, Ale & Spirits" list is available on request.

Domestic Beer	\$8.25
Imported Beer	\$9.75
Highballs	\$8.75
Liqueur	\$9.75
Wine by the Glass	\$10.25
Premium spirits, Scotch, Cognac, etc.	As per menu prices
Wine by the Bottle	Extensive wine list available upon request

Society of Composers, Authors and Music Publishers of Canada (SOCAN) Fees

We are required by law to charge an additional fee for SOCAN for any events with live music or DJ services.

Room Capacity	Fee without Dancing	Fee with Dancing
1-100	\$20.56	\$41.13
101-300	\$29.56	\$59.17
301-500	\$61.69	\$123.38