



WINSPORT™

2026 Spring/Summer

# WinSport Catering Package

Our space or yours!

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*Ronnie Gillman, Executive Chef*

- 3** Breakfast Buffet
- 4** Coffee Break Treats
- 5** Lunch Buffet
- 8** Hors D'Oeuvres
- 9** Chef Attended Stations
- 10** Platters
- 11** Plated Dinner
- 12** Buffet Dinner
- 13** Late-night Snacks
- 14** Wine List
- 15** Drinks

## WinSport's commitment to sustainability

WinSport is committed to reducing its environmental footprint in every aspect of our operations. We seek to minimize our waste and reuse or recycle as much as possible. We are part of the KidSport community recycle program and have recycle bins in several locations for compost, bottles and cans, mixed recycling, and general waste. We also aim to purchase sustainable products.

Our Markin MacPhail Centre is a Silver LEED (Leadership and Energy and Environmental Design) certified building, and we do our best to minimize energy and water use. WinSport promotes environmental awareness among our employees and clients and encourage them to work in an environmentally responsible manner.

# Breakfast Buffet

Priced per guest. Minimum of 12 guests.  
Gluten-free and dairy-free options available upon request. All buffets include tea & coffee.

## Continental \$23

Fresh fruit salad  
Overnight oats  
Banana bread  
Selection of breakfast pastries

## Hot Breakfast \$29

Scrambled eggs (2)  
Maple pork breakfast sausages (2)  
\*Chicken apple available upon request  
Crisp bacon (3)  
Rustic hash browns  
Fresh fruit platter  
Croissants and danishes

## Breakfast Burrito \$27

Scrambled egg, chicken sausage, tomato, onion, spinach, feta cheese, whole wheat tortilla  
Fresh fruit salad  
Rustic hash browns

## Breakfast Sandwich \$21

Egg, cheddar cheese, bacon, sesame bun  
Fresh fruit salad  
Rustic hash browns

## Chef-attended omelet station \$31

Ham, peppers, mushrooms, onions, spinach, cheddar cheese  
Maple pork breakfast sausages (2)  
\*Chicken apple available upon request  
Crisp bacon (3)  
Rustic hash browns  
Fresh fruit platter

## Frittata \$21

Goat cheese, asparagus, and spinach frittata  
Fresh fruit salad  
Rustic hash browns



## Breakfast Buffet Enhancements

Priced per serving, Minimum of 12 servings  
Gluten-free and dairy-free options available.

Danishes \$4  
Traditional croissants \$4  
Chocolate croissants \$4  
Ham and cheese croissants \$6  
Assorted breakfast loaves and butter \$5  
Fresh fruit platter \$8  
Scrambled eggs (2) \$4  
Crisp bacon strips (3) \$5  
Rustic hash browns \$5  
Maple pork breakfast sausages (2) \$6  
\*Chicken apple available upon request

## Breakfast Beverages

Coffee or tea \$3  
Apple juice \$4  
Orange juice \$4  
Cranberry juice \$4  
Mimosa\* \$10  
Caesar\* \$10

\*Available after 10 a.m.

## Fresh Smoothies \$9

8oz. Minimum of 25 servings per flavour.

Green Garden  
Spinach, cucumber, mango, pineapple, coconut milk  
Berry Goodness  
Blackberry, raspberry, strawberry, blueberry, orange juice, Greek yogurt  
Tropical Escape  
Mango, pineapple, honeydew, peach, orange juice



# Coffee Break Treats

Priced per serving. Minimum of 12 servings.  
Gluten-free and dairy-free options available.

## Classics

Mini muffins \$3

Large muffins \$5

Buttermilk scones, butter, assorted jams \$5

Baked cookies \$4

Assorted loaves and butter \$5

Fruit kabobs (2) \$7

Mini Quiche Lorraine \$8

## Park favourites

Chocolate power bar \$5

Chinook honey power bar \$5

Warm pretzels \$8

Beer cheese sauce, grainy mustard

Home-cooked chips with signature onion dip \$6

Popcorn \$6

Salted popcorn, truffle butter, buffalo butter and salted butter

## Indulgences

Ice cream bars \$7

Macaron (1) and chocolate truffles (2) \$9

Candyland \$9

Seasonal gummies, candy, and chocolate  
(4 oz. per guest)

# Lunch Buffet

Priced per guest. Minimum of 12 guests.  
Gluten-free and dairy-free options available upon request.  
All buffets include tea & coffee.

## Boxed lunch \$27

Choose one of the sandwiches below to be served on a baguette

Roasted turkey breast  
Black Forest ham  
Italian cured meats  
Italian vegetables  
Chicken salad  
Egg salad  
Tuna salad

### Inclusions

Dill pickle, mixed olives  
Baked cookie  
Potato chips

## Build-your-own sandwich bar (cold) \$35

### Sandwich fillings:

Ham, salami, chicken salad, tuna salad, egg salad, tomato, cucumber, onion, banana peppers, pickles, Italian vegetables, cheddar, Swiss cheese, butter, mayonnaise, mustard, freshly baked bread rolls

### Inclusions

Chef's soup of the day  
Mixed greens and dressings  
Chef's choice of seasonal salad  
Small bite desserts (3 per guest)

## Cocktail sandwiches and wraps \$35

(3 per guest)

### Sandwiches and Wraps include:

Tuna salad, roasted turkey and Swiss, ham and cheddar, egg salad, chicken salad and Italian vegetables

### Inclusions

Chef's soup of the day  
Mixed greens and dressings  
Chef's choice of seasonal salad  
Small-bite desserts (3 per guest)

## Build-your-own sandwich bar (hot) \$39

(3 per guest)

### Hot toppings (select two):

Grilled lemon garlic chicken breast  
Slow cooked BBQ glazed brisket  
Grilled Italian vegetables  
Maple salmon filet

### Inclusions

Bread rolls, butter, mayo, mustard, tomato, onion, banana peppers, pickles, cheddar cheese  
Chef's soup of the day  
Mixed greens and dressings  
Chef's choice of seasonal salad  
Small-bite desserts (3 per guest)





# Lunch Buffet

Priced per guest. Minimum of 25 guests.  
Gluten-free and dairy-free options available.  
All buffets include tea & coffee.

## Build-your-own taco bar \$42

Base (select two):

- Chipotle beef
- Chicken tinga
- Grilled fajita vegetables

### Inclusions

- House-made salsa, guacamole, sour cream, lettuce, cilantro grated cheese, jalapeños
- Soft tortillas (3 per guest)
- Sweet potato, bean salad, corn salad
- Zesty lime slaw
- Small-bite desserts (3 per guest)

## Slow braised beef brisket \$42

- Alberta beef brisket (4 oz.) and peppercorn sauce
- Selection of fresh bread rolls and butter
- Horseradish and mustard
- Mixed greens and dressings
- Chef's choice of seasonal salad
- Seasonal vegetables
- Herb roasted baby potatoes
- Small-bite desserts (3 per guest)

Additional brisket \$6 per oz.

## Roasted chicken thighs \$41

- Oven roasted chicken thighs (2 per guest) and pan gravy
- Selection of fresh bread rolls and butter
- Mixed greens and dressings
- Chef's choice of seasonal salad
- Seasonal vegetables
- Herb roasted baby potatoes
- Small bite desserts (3 per guest)

Additional chicken thighs \$6 per piece  
Substitute for chicken breast **additional \$3**

## Italian-inspired pasta bar \$43

- Gnocchi Bolognese
- Mushroom ravioli, parmesan cream sauce
- Parmesan cheese and chili flakes
- Garlic bread
- Caprese salad
- Caesar salad
- Small-bite desserts (3 per guest)

## Build-your-own power bowl \$38

- Warm wild rice and quinoa, grilled Greek chicken, lemon garlic shrimp, marinated kale, avocado, cucumber, pickled carrots, grilled broccoli, roasted sweet potato, sriracha aioli, green goddess dressing

Small-bite desserts (3 per guest)

## Build-your-own poke bowl \$40

- Sticky rice, tuna, spiced shrimp, ginger chicken, togarashi tofu, pickled ginger, edamame, cucumber, pickled carrots, onions, nori, corn, cabbage, sesame seeds, sriracha aioli, miso sesame sauce

Small-bite desserts (3 per guest)

# Lunch Buffet

Priced per guest. Minimum of 25 guests.  
Gluten-free and Dairy-free options available.  
All buffets include tea & coffee.

## Alberta Beef Burgers \$41

6 oz. Alberta beef patty  
Grilled chicken breast and veggie burgers available by request  
Brioche buns, cheddar, lettuce, tomato, red onion, pickles, mayo  
Ketchup, mustard, relish  
Mixed greens and dressings  
Coleslaw  
Grilled and roasted vegetables  
Baked potato, butter, sour cream, bacon bits, green onion  
Small-bite desserts (3 per guest)

## Taste of Asia \$43

Mini vegetable spring rolls (2), sweet chili sauce  
Mandarin sesame salad  
Shanghai noodles, green onion  
Ginger stir fry vegetables  
Grilled lemongrass chicken thighs (1)  
Korean BBQ short ribs (2)  
Small-bite desserts (3 per guest)  
Add pork and kimchi dumplings (2), soy sauce \$3

## Indian Medley \$43

Mini garlic naan bread, raita  
Kachumber salad  
Aromatic basmati rice  
Vegetable korma  
Prawn (4) masala curry  
Tandoori roasted chicken  
Small-bite desserts (3 per guest)  
Add vegetable and potato samosa (2),  
tamarind chutney \$8

## Ukrainian Flavours \$42

Beef cabbage rolls  
Potato cheddar perogies and sour cream  
Garlic sausage  
Seasonal vegetables  
Cucumber dill salad  
Beet vinaigrette salad  
Selection of fresh bread rolls and butter  
Small-bite desserts (3 per guest)



# Hors D'Oeuvres

Priced per dozen. Minimum 3 dozen per order.  
Gluten-free and dairy-free options available.

## Cold

Grilled halloumi and tomato skewers, balsamic reduction **\$40**

Brie, truffle and caramelized onion tartlet **\$42**

Herloom tomato bruschetta, baby herbs, crostini **\$44**

Duck breast, beet crème, chive, blini **\$54**

Ahi tuna poke, black sesame, wonton crisp **\$40**

Sriracha lime marinated shrimp **\$40**

Beef striploin, chimichurri, crostini **\$54**

## Hot

Vegetable pakora, tamarind chutney **\$36**

Sundried tomato arancini, lemon herb aioli **\$40**

Bacon wrapped scallop, maple glaze **\$42**

Mini BBQ pork bao, red vinegar **\$42**

Lamb kofka kebab, cacik dipping sauce **\$54**

Smoked brisket slider, dill pickle **\$54**

Korean fried chicken slider, kimchi **\$54**

Peri Peri chicken skewer **\$50**





# Chef Attended Stations

Priced per guest. Minimum of 25 guests. Gluten-free and dairy-free options available.

## Pasta \$24

### Select one:

Four cheese tortellini  
Gnocchi

### Select one:

Beef and mushroom ragù  
Rustic herb tomato sauce  
Parmesan cream sauce

### Additions

Garlic bread, parmesan cheese, fresh herbs and chili flakes

## Carved Alberta beef tenderloin \$34

Whole roasted Alberta beef tenderloin (4 oz.), peppercorn sauce, selection of fresh bread rolls, mustards and horseradish aioli

Additional tenderloin **\$8 per oz.**

## Asian noodle station \$26

Pork and kimchi dumplings (3), soy sauce  
Mini vegetable spring rolls (2), sweet chili sauce  
Shanghai noodles, green onion, bok choy, carrot

Add grilled teriyaki chicken yakitori (2) **\$9**  
Add sriracha lime shrimp (4) **\$8**

# Platters

Priced per guest. Minimum of 25 guests.  
Gluten-free and dairy-free options available.

## Home cooked chips with signature onion dip \$6

## Fresh vegetables and dip \$6

Carrots, celery, cauliflower, broccoli, tomato, cucumber

## Chilled lemon shrimp \$8

Marinated shrimp, cocktail sauce

## Smoked salmon \$14

Whipped lemon caper cream cheese, pickled onions, bagel crisps

## Charcuterie board \$13

Selection of gourmet cured meats, baguette, olives, pickles, mustards

## Charcuterie and Cheese board \$13

Selection of gourmet cured meats and artisan cheese, baguette, crackers, olives, pickles, mustards

## Fresh fruit \$8

Watermelon, cantaloupe, honeydew, pineapple, apple, grapes

## Dip platter \$10

Beet and feta dip, artichoke and parmesan dip, heirloom bruschetta, mini flat bread, chips

## Artisan cheese \$12

Cheddar, brie, blue cheese, gouda, applewood, marinated bocconcini, herb goat cheese, pickles, crackers





# Plated Dinner

Minimum of 3 courses. Priced per guest. Minimum of 25 guests. Gluten-free and dairy-free options available. Includes tea & coffee.

Menu includes one entrée selection (plus vegetarian option). Additional entrée selections subject to a surcharge of \$5. Additional starter \$12.

## Starters: Salads and Soup

### Select one:

Roasted tomato bisque, basil pistou

Wild mushroom soup, truffle, baby herbs

Cream of asparagus soup, prosciutto chip

Romaine heart, parmesan cheese, crostini, smoked bacon, capers, Caesar dressing

Goat cheese, radish, marinated beets, sweet onion, baby greens, potato crisp

Fennel, watercress, orange, pistachio, citrus vinaigrette

## Entrée

Served with a selection of fresh bread rolls plus roasted and grilled vegetables

### Select one:

Whole roasted porchetta, herb gremolata, potato pave **\$70**

Seared salmon, lemon caper sauce, pan-fried gnocchi **\$80**

Pan-seared chicken supreme, tarragon pan gravy, herb fingerling potatoes **\$70**

Tandoori chicken supreme, masala sauce, aromatic basmati rice, spinach pakora **\$72**

Herb crusted Alberta beef tenderloin (5 oz.), red wine reduction, mashed potatoes **\$85**  
Additional tenderloin **\$9 per oz.**

Alberta beef prime rib (8 oz.), au jus, twice baked potato, Yorkshire pudding **\$88**  
Additional prime rib **\$9 per oz.**

Roasted zucchini, crisp onions, roasted red pepper and tomato confit **\$66**

## Dessert

### Select one:

Vegan chocolate pâté, seasonal berries  
Layered chocolate cake, summer berry sauce  
White chocolate crème brûlée, seasonal berries  
Classic New York cheesecake, berry coulis,

# Buffet Dinner

Priced per guest. Minimum of 25 guests. Gluten-free and dairy-free options available upon request. Includes tea & coffee.

## Entrée

Select one:

- Carved Alberta beef striploin (6 oz.) wild mushroom sauce **\$72**
- Carved Alberta beef prime rib (6 oz.) au jus, Yorkshire pudding **\$79**
- Carved Alberta beef tenderloin (5 oz.) red wine reduction **\$79**
- Carved leg of lamb, garlic thyme reduction **\$70**
- Carved whole roasted porchetta, demi-glace **\$65**
- Braised Alberta beef brisket, peppercorn sauce **\$66**
- Pan-seared chicken supreme, puttanesca sauce **\$62**
- Maple roasted salmon **\$70**

## Inclusions

- Selection of fresh bread rolls
- Mixed greens and dressings
- Chef's choice of two salads
- Seasonal potato
- Roasted seasonal vegetables
- Charcuterie board
- Cheese platter and crackers
- Small-bite desserts (3 per guest)

## Additional entrée

- Mushroom ravioli, parmesan cheese, sundried tomato, brown butter **\$10**
- Seared chicken supreme, tomato confit **\$12**
- Roasted salmon, lemon caper sauce **\$20**
- Char sui pork loin, charred onion **\$12**

## Feast from Asia **\$72**

- Mini vegetable spring rolls (2), sweet chili sauce
- Pork and kimchi dumplings (3), soy sauce
- Vegetable medley dim sum (3), vinegar
- Mandarin sesame salad
- Shanghai noodles, green onion
- Ginger stir fry vegetables
- Grilled lemongrass chicken thighs (2)
- Korean BBQ short ribs (2)
- Small bite desserts (3 per guest)

## Indian Delicacies **\$68**

- Mini garlic naan bread, raita
- Vegetable and potato samosa (2), tamarind chutney
- Vegetable pakoras (2), mint chutney
- Kachumber salad
- Aromatic basmati rice
- Vegetable Korma
- Prawn (4) Masala curry
- Tandoori roasted chicken
- Small bite desserts (3 per guest)

# Late-night Snacks

Priced per guest. Minimum of 25 guests.  
Gluten-free and dairy-free options available.

## Poutine \$15

Crisp fries, poutine gravy, cheese curds, caramelized onion, sauteed mushrooms, green onions, bacon bits

## Nacho Bar \$15

Tortilla chips, jalapenos, cheese sauce, salsa, sour cream, guacamole  
Chipotle Beef \$6  
Chicken Tinga \$6

## Hot Dogs and Sliders \$16

Hot dogs, beef sliders, aioli, cheddar cheese, pickles, onion, banana peppers, sauerkraut, ketchup, mustard relish

## Wings \$16

Crispy wings (6) ranch, fresh vegetables  
(Hot, honey garlic or salt and pepper)

## 16" Pizza \$44 (per pizza)

Pepperoni and mushroom  
Hawaiian  
Grilled vegetable and feta  
Three cheese



# Wine List

## House Wines

### **Campagnola Pinot Grigio - Veneto, Italy \$45**

Light straw color. Fine, elegant, clean and intense aroma, dry flavor with pleasant green apple aftertaste.

### **Uma Malbec - Mendoza, Argentina \$46**

This intense purple with bright ruby red colored wine has varietal aromas of red fruits, cherries and plums. Chocolate and smoky notes appear at a second approach. It has a persistent and balanced palate. Soft tannins and a medium body make it a pleasant and easy to drink wine.

## White Wines

### **11th Hour Sauvignon Blanc - San Joaquin Valley, California \$48**

A combination of passion fruit and guava accented by minerality for a lingering finish.

### **Fielding Unoaked Chardonnay 2020, VQA Niagara \$52**

Ripe fruit notes carry through to the palate which is light, crisp and refreshing. This wine also has remarkable roundness and texture, which lends complexity and weight to the wine.

## Bubbles

### **Arnaces Brut Prosecco – Veneto, Italy \$55**

Snappy acidity focuses this light-bodied bubbly, framing hints of apricot, mandarin orange and fresh ginger. Light yellow color, with persistent perlage, fruity, intense flavor and dry taste.

## Red Wines

### **99 Vines Cabernet Sauvignon - Central Valley, California \$49**

A celebration of the meticulous cultivation and winemaking practices California is known for. Each sip unfolds layers of complex flavors, starting with a bold, ripe berry essence that gracefully transitions into subtle hints of oak and smooth vanilla undertones. The balanced acidity and firm tannins create a well-structured wine that is both invigorating and velvety on the palate.

### **11th Hour Pinot Noir - San Joaquin Valley, California \$48**

Charming and elegant Pinot Noir composed of grapes from selected fields in the San Joaquin Valley, California. Appearing with the scent of cherries, plums and strawberries with soft tannins. Delicious ripe red fruit finishes the wine with a velvety aftertaste.

### **LAN Crianza Tempranillo - Rioja, Spain \$55**

Intense red cherry colour. Aromas of red fruits (strawberry, raspberry) and peach. Notes of pastry framed by fine nuances of vanilla and toffee and a slightly touch of cinnamon. Balanced on the palate, it has a long lasting and satisfying finish.



# Drinks

## Olympic Bar

- Beer **\$9.50**
- Well Liquor 1oz **\$9.50**
- House Wine 5oz **\$10**
- Coolers **\$10**
- Premium Wine 5oz **\$12**
- Premium Liquor 1oz **\$12**

## Hot & Boozy

Add a delicious touch at the end of your dinner with a boozy hot chocolate and coffee station. Upgrade your coffee service for **\$8 per person** (one drink per guest)

Options include 1oz of Baileys, Peppermint Schnapps, Amaretto, Spiced Rum and Kahlua.

## Non-Alcoholic

- Individual pop, juice & water **\$4**
- Coffee & tea selections **\$3\***
- Hot chocolate station **\$5.50\***
- Hot chocolate and toppings  
(marshmallows, whipped cream, chocolate sauce, skor bits, sprinkles & smarties)  
**\*per person**

## Premium Cocktail Program - ask your specialist for details

\*Minimum Bar Spend of \$500 per one bar (before service charge). Minimum spend for each additional bar is \$1,000.

\*If the minimum spend is not met the difference will be applied to reach the minimum.



WinSport is a not for profit organization. Booking with WinSport helps us work towards our mission, to inspire youth and our community through sport!

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