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## GROUP MENUS

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## BUFFET

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### **BUILD YOUR OWN SANDWICH**

LUNCH ONLY – FOR GROUPS OF 25 OR MORE

Choose from our Slow-Smoked BBQ Meats:

**Tender Pulled Chicken**  
**Shaved Beef Brisket**  
**BBQ Pulled Pork**

Served with Demi Baguette, Pickles & Mustards, House Potato Salad, Coleslaw, Assorted Dessert Squares, Coffee or Tea

1 entrée choice - **\$18.00** per person  
2 entrée choices - **\$21.00** per person  
3 entrée choices - **\$24.00** per person

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### **SMOKEHOUSE FEAST**

FOR GROUPS OF 25 OR MORE

Choose from our Delicious Slow-Smoked BBQ Meats:

**Roasted Chicken**  
**St. Louis Pork Ribs**  
**Tender Hickory Beef Brisket**  
**Marinated Jumbo Prawns**  
**Veggie Ratatouille with House-Smoked Tomato**

Served with Chef's Choice of Two Salads, Garlic Mashed Potatoes, Seasonal Vegetables, Fresh Locally Made Cornbread Assorted Desserts Table & Coffee or Tea

1 entrée choice - **\$36.00** per person  
2 entrée choices - **\$42.00** per person  
3 entrée choices - **\$47.00** per person

Please add 18% gratuity and 5% GST to above prices  
Menus and prices subject to change without notice.  
Prices and menus will be confirmed at time of signing of the final BEO.



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## BUFFET

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### PEYTO'S GREAT CANADIAN BBQ BUFFET

FOR GROUPS OF 25 OR MORE

Chef's Choice of Three Salads

Group Choice of Three Delicious Slow-Smoked BBQ Meats:

**Roasted Chicken**

**St. Louis Pork Ribs**

**Tender Hickory-Smoked Beef Brisket**

**Marinated Jumbo Prawns**

**Veggie Ratatouille with House-Smoked Tomato**

Western Style Baked Beans

Peyto's Saloon Mac 'n' Cheese

Garlic Mashed Potatoes

Seasonal Vegetables

Fresh Cut Watermelon

Mini Donuts

Down-home Baked Cobbler

Coffee & Tea

**\$51.00** per person

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PLATED

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## **THE HAND HOLDIN' LUNCH**

LUNCH ONLY – FOR GROUPS UP TO 50

All Served with Choice of Caesar Salad or our Special Beer-Battered Fries  
Unlimited Pop, Coffee or Tea

### **Chicken Avocado Club**

Tender Grilled Chicken Breast Topped with a Generous Helping  
of our Homemade Avocado Dip and Crispy Double-Smoked Bacon.  
Served on a Rustic Ciabatta Bun with Chipotle-Lime Mayo, Tomato and Spring Greens

### **The Billy Cheese Steak**

Sliced, Slow Smoked Brisket Tossed in our Signature BBQ Sauce  
Piled on a Soft Demi Baguette with a Touch of Jalapeno Ranch  
Smothered in Onions, Peppers and Havarti Cheese

### **BBQ Pulled Pork**

Braised Low n' Slow in Smoky Bourbon BBQ Sauce and Piled  
High on a Panini Roll and Topped with Crisp Homemade Slaw.

### **The Garden Burger**

A Black Bean Vegetarian Patty Topped with Creamy Goat Cheese and Crisp Cucumber  
Served on a Toasted Ciabatta with Cilantro Mayo, Lettuce and Tomato

**\$17.50** per person

Approximate service time requirements for all three above menus:  
One choice of entrée for the group = 45 minutes. Individual choice of entrée at time of seating = 1 ½ hours  
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## PLATED

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### THE COLT

FOR GROUPS UP TO 50

Chef's House Made Soup  
**¼ Roasted Chicken**  
Roasted Potatoes & Seasonal Vegetables  
Chef's Choice of Dessert & Coffee or Tea  
**\$27.00** per person

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### THE MUSTANG

FOR GROUPS UP TO 50

Peyto's Garden Salad  
Individual Choice of Entree  
**Hickory Smoked Beef Brisket** or **BBQ St. Louis Pork Ribs**  
Roasted Potatoes & Seasonal Vegetables  
Chef's Choice of Dessert & Coffee or Tea  
**\$35.00** per person

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### THE BRONCO

FOR GROUPS UP TO 50

Group Choice of Soup or House Salad  
Individual Choice of Entree  
**Grilled Canadian AAA Steak** or **Chicken & Ribs** or **Maple BBQ Salmon**  
Roasted Potatoes & Seasonal Vegetables  
Chef's Choice of Dessert & Coffee or Tea  
**\$42.00** per person

Approximate service time requirements for all three above menus:  
One choice of entrée for the group = 45 minutes. Individual choice of entrée at time of seating = 1 ½ hours  
Individual Entrée Selections for all plated menus are due 72 hours prior to arrival.  
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## FOOD STATIONS

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(Minimum 20 Guests)

**BRISKET CARVING STATION - \$13.00** per person

Hand Carved, Slow Hickory-Smoked Beef Brisket  
Served with Garlic Mashed Potatoes & Gravy

**BBQ PULLED PORK STATION - \$11.00** per person

Slow Smoked Pork Shoulder, Pulled In-House  
Served on a Panini Roll & House-made Slaw

**HERB-ROASTED CHICKEN STATION - \$11.00** per person

¼ Herb-Roasted Chicken Served with House Made Baked Beans

**VEGGIE LOVERS STATION - \$11.00** per person

House Smoked Tomato Veggie Ratatouille. Served on Dirty Rice

**MAC & CHEESE STATION - \$10.00** per person

Smoked Gouda, Aged Cheddar and Parmesan  
Topped with Crumbled Bacon & Cornbread Crust

**PULLED PORK TACO BAR - \$5.50** per person

Tortillas, House-made Pulled Pork and Crisp Slaw

**WESTERN STREET CORN - \$3.50** per person

Buttered and Grilled Corn on the Cob

### SALAD BAR

Choose of Caesar Salad, Green Salad with Raspberry Vinaigrette,  
Pasta Salad or Potato Salad, Served with Locally made Cornbread  
3 Salads - **\$10.00** per person OR 1 Salad - **\$3.50** per person

**DESSERT STATION - \$7.00** per person

Warm Mini Donuts Served with Caramel Sauce  
Assorted Dessert Squares

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## RECEPTION OPTIONS

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### APPETIZERS & PASSED CANAPES

(Minimum 20 Guests)

#### Assorted Cheeses & Crackers

\$5.50 per person

#### Corn Tortilla Chips with Home-Style Salsa

\$4.00 per person

#### Pork & Vegetable Kabobs

\$5.00 per person

#### Chicken & Vegetable Kabobs

\$5.00 per person

#### Vegetable Kabobs

\$4.50 per person

#### Smoked Tomato Bruschetta \*\*

\$4.00 per person

#### Yam Fries with Chipotle Lime Aioli\*\*

\$3.00 per person

#### Fresh Vegetable Platter with Ranch Dip

\$5.00 per person

#### Crispy Corn Fritters

\$3.50 per person

#### Chicken Wings (BBQ, Salt & Pepper, Hot, Honey Garlic)

\$5.00 per person

#### Mini Corn Dogs with Dijon Mustard \*\*

\$3.50 per person

#### Saucy Pork Riblets

\$5.00 per person

#### Marinated Jumbo Prawns \*\*

\$5.00 per person

#### Tender Beef Brisket Ends with Horseradish Aioli \*\*

\$3.50 per person

\*\* PASSED CANAPES are subject to a one-time fee of \$150.00 + GST

### PLATTERS

#### Fresh Vegetable Platter Market-Fresh Vegetables Served with Ranch Dip

Small (serves 8-10) \$27.00

Medium (serves 14-18) \$37.00

Large (serves 25-30) \$57.00

#### Assorted Cheeses & Crackers Platter

Small (serves 8-10) \$40.00

Medium (serves 14-18) \$55.00

Large (serves 25-30) \$80.00

**Wild West Loaded Nachos** - Cheese, Olives, Spicy Banana Peppers, Tomatoes, Green Onion, Drizzled in BBQ Sour Cream and Served with Sides of Baked Beans and Salsa. **\$18.00 (serves 4-6)**

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## BAR MENUS & OPTIONS

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Hosting large groups, live bands and branded parties for 450+ attendees can sound daunting, but with 3 main-level bars and a very skilled bartender team we know how to get drinks in our guests' hands! Below you will find our bar pricing and easy options for large groups.

### DRAUGHT BEER

<b>Budweiser, Bud Light, Kokanee Gold, Pilsner</b>	<b>\$7.50</b> per 20oz Pint // <b>\$21.75</b> per 60oz Jug
<b>Goose IPA, Shock Top, Big Rock Traditional, Big Rock Seasonal</b>	<b>\$8.25</b> per 20oz Pint // <b>\$24.00</b> per 60oz Jug

### BOTTLED BEER

<b>Budweiser, Bud Light, Kokanee, Pilsner, Canadian, Coors Light</b>	<b>\$5.75</b> per 341 mL
<b>Alexander Keith's, Budweiser Prohibition, Moosehead, MGD, Coors, Wild Rose Seasonal, Big Rock Grasshopper, Corona, Stella Artois</b>	<b>\$7.00</b> per 341 mL

### COOLERS & CIDERS

<b>Palm Bay, Mikes Hard, American Vintage Hard Iced Tea</b>	<b>\$7.00</b>
<b>Okanagan Premium Cider, Rock Creek Cider, Strongbow Cider</b>	<b>\$8.25</b>

### RAIL Hi-BALLS

<b>White &amp; dark rum, rye, gin, whiskey, Scotch whiskey, vodka</b>	<b>\$4.75</b> per 1oz <b>\$8.75</b> per 2oz
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### HOUSE WINE

<b>White, Red, Blush</b>	<b>\$8.75</b> per 6oz glass
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Prices are subject to 5% GST and 18% Gratuity.  
Drink Ticket Options – \$5.75 per person (limited selection) or \$7.75 per person (premium selection)