

Paradise is *open year-round!*



Plan your next event in **PARADISE.**

2026 CATERING MENUS

Thank you for considering Paradise Valley for your next event. Our catering team has a well-earned reputation in Medicine Hat for providing exceptional cuisine and our staff take pride in providing outstanding service!



PLAN YOUR NEXT EVENT IN PARADISE!

clubhousemanager.paradisevalley@golfnorth.ca

*Coffee & Tea is Included with all Breakfasts (Onsite Only)

Continental Breakfast \$10

Assorted Muffins & Pastries

Breakfast Sandwich \$14

Bacon, Ham or Vegetarian with Hashbrowns

Paradise Breakfast \$18

Scrambled Eggs, Bacon, Breakfast Sausage, Hashbrowns, Toast

French Toast Breakfast \$20

Scrambled Eggs, Bacon, Breakfast Sausage, Hashbrowns,
Berry Compote, Syrup

Pancake Breakfast \$20

Scrambled Eggs, Bacon, Breakfast Sausage, Hashbrowns,
Berry Compote, Syrup

Yogurt & Berry Parfait \$12

Vanilla Yogurt, Crunchy Granola and Assorted Berries

Fruit Salad \$10

Assorted Melons, Oranges, Pineapple and Grapes

Fresh Fruit Platter \$48

Sliced Melon, Tropical Fruit, Grapes and Fresh Berries
(Serves 8-10)

Stand-alone Coffee & Tea Service (onsite) \$3.25

Assorted Juices & Unlimited Fountain Pop \$3.50

Bottle Pop \$3.00

Buffet minimum of 15 guests

All Prices are subject to 18% gratuity and 5% gst

Please advise of dietary restrictions - additional charges may apply

BREAKFAST

*All Luncheon Buffets come with your choice of Soup or Salad - Tossed Greens, Potato Salad, Mediterranean Pasta, Broccoli Salad or Traditional Caesar.

*Choose an additional entrée for \$10 per person

Pasta Primavera \$24

Served with Garlic Bread. Add Chicken \$6

Chicken Souvlaki Kabobs \$29

Served with Basmati Rice, Tzatziki and Naan

Traditional Beef or Vegetarian Lasagna \$24

Served with Garlic Bread

Asian Chicken & Vegetable Stir Fry \$26

Served with Basmati Rice

House-Made Hearty Chili \$22

Served with Rice and Dinner Rolls

Creamy Tuscan Penne \$29

Served with Garlic Bread

Sandwich Platter \$17

Assortment of Ham & Cheese, Roast Beef, Turkey, Tuna Salad, Egg Salad and Vegetarian on a Variety of Breads & Wraps

A LITTLE EXTRA

Add a little extra to your meal for an additional \$8 per person

Soup of the Day or Additional Salad Choice

Assorted Dessert Tray

Buffet minimum of 15 guests

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LUNCHEONS

*Choose an additional entrée for \$10 per person

DINNER BUFFETS

Traditional Roast Turkey Dinner \$35

Served with Cranberry Sage Stuffing & Cranberry Compote

Slow Roasted AA Alberta Beef with Mushroom Demi Glaze \$36

Served with Yorkshire Puddings & Horseradish

Baked Herb & Garlic Salmon \$34

Stuffed Chicken with Cream Cheese, Spinach, Bacon & Mushroom \$36

Served in a White Wine Cream Sauce

Baked Ham with Wholegrain Mustard Cream Sauce \$36

Roasted Alberta AAA Prime Rib (min 25 guests) Market Price

Served with Au Jus & Yorkshire Pudding

ACCOMPANIMENTS

Chef's Choice Salad

Traditional Caesar Salad or Artisan Mixed Greens

Roasted Seasonal Vegetables

Creamy Mashed Potatoes or Roasted Potatoes or Rice Pilaf

Dinner Rolls & Butter

Chocolate Cake or Tiramisu or Dessert Squares

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BBQ BUFFETS

BBQ Beef on a Bun \$26

Caesar Salad, Chef's Choice Salad, Baked Beans, Dessert Square Platter

Deluxe Burgers \$26

Caesar Salad, Chef's Choice Salad, Baked Beans, Dessert Square Platter

Mixed Grill BBQ \$45

Grilled Teriyaki Chicken, Seven Persons Sausage & Slow Roasted Pork,
Loaded Baked Potato, Chef's Choice Salad, Caesar Salad, Baked Beans,
Dessert Square Platter

BBQ Steak Sandwich \$45

6 oz. Alberta AAA Sirloin Steak, Garlic Toast, Loaded Baked Potato, Chef's
Choice Salad, Caesar Salad, Baked Beans, Dessert Square Platter

Mediterranean Buffet \$30

Chicken Souvlaki, Warm Naan Bread, Tzatziki, Red Onion, Diced Tomato,
Lettuce, Basmati Rice, Greek Salad, Dessert Square Platter

Pasta Dinner \$31

Fettuccini Bolognese with Parmesan OR Penne Chicken Alfredo OR Penne
with Roasted Red Peppers & Cherry Tomatoes in Pesto Tomato Sauce,
Caesar Salad, Garlic Toast, Dessert Square Platter

Add Soup or additional Salad \$4 per person to any Buffet

Buffet minimum of 15 guests

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COCKTAIL EVENTS

\$20 per dozen for each choice

- Crispy Vegetable Spring Rolls with Sweet Chili Sauce
- Chicken Dumplings with Honey Sriracha Aioli Drizzle & Sesame Ginger Sauce
- Bacon Wrapped Jalapeno Poppers
- Herbed Goat Cheese & Cranberry Filled Puffed Pastry
- Tomato, Bocconcini and Basil Caprese Skewers with Balsamic Drizzle
- Chili Lime Shrimp & Guacamole Crostini
- Sundried Tomato & Basil Pinwheels
- Cocktail Meatballs with Honey Garlic or Marinara Sauce

\$28 per dozen for each choice

- Grilled Chicken Satay Skewers with Spicy Peanut & Sweet Soya Dip
- Honey Ricotta & Peach Crostini
- Homemade Mini Sausage Rolls
- Coconut Shrimp Tails
- Chefs Choice Assorted Cold Canapes
- Spinach & Artichoke Puffed Pastry Rolls
- Mini Vegetarian Samosa with Mango Chutney
- Mini Sausage and Cheddar Scones
- Buffalo Chicken Skewers with Blue Cheese Ranch Dip

\$38 per dozen for each choice

- Slow Roasted AA Alberta Beef Crostini with Garlic Aioli & Fresh Parmesan
- Mediterranean Skewers - Salami, Pickled Olives & Peppers, Feta, Balsamic
- House-Made Mini Quiches

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PLATTERS

Cheese Board \$90

Variety of Domestic Cheese, Assorted Crackers & Fruit Garnish

European Charcuterie \$120

Imported Cheeses, Specialty Meats & Sausage,
Olives, Pickles, Preserves

Deli Meat Tray \$90

Assorted Deli Meats & Sliced Cheese, Fresh Rolls, Mustard & Pickles

Mediterranean Platter \$120

Falafel, Spiced Olives, Hummus, Tabouli, Chicken Skewers, Naan & Tzatziki

Pickles & Olives \$35

Dills, Baby Gherkins and Assorted Spiced Olives

Vegetable Platter \$50

Assorted Raw Crudites with Ranch Dip

Double Dip Platter \$48

Roasted Garlic Hummus, Spinach Dip, Crostinis & Naan Wedges

***Each Platter Serves 8-10 Guests**

Assorted Dessert Tray \$50

Squares, Pastries and Gourmet Cookies

Cheese & Chocolate Platter \$110

Fine Cheese, Assorted Chocolates, Fresh & Dried Fruits & Mixed Nuts

Housemade Decadent Chocolate Cake (Full) \$35

Housemade Traditional New York Cheesecake (Full) \$50

Custom Dessert - Ask about our Chef's Dessert Features

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DESSERTS