



MIDWEEK CATERING MENUS

Exclusively Crafted for Alpine Ski Club 2026-2027

Our dedicated food and beverage team is here to create a customized dining experience for your group off the hill at Alpine Ski Club. Perfect for groups of **25 or more guests**, our elevated selections offer an exceptional culinary experience to fuel your corporate retreat.

Flexible Dining

Set up a clubhouse tab or provide custom vouchers for guests at the main cafeteria or bar.

Bar Services

Set up a group bar tab, offer an exclusive bar (groups over 50) set up in your designated room or add specialty bar enhancements to your lunch or apres ski. The ski club is fully licensed and no outside alcohol is permitted to be brought onsite.

Dietary Needs

Vegetarian, Gluten-Free (GF) and additional select special diets can be accommodated with advance notice.

Payment Details

Invoices can be paid onsite at Alpine Ski Club on event day or clients can opt to be billed post event.

Any special requests regarding itemized or split invoices must be made in advance.

All orders are subject to 18% gratuity and 13% HST.

To Book Your Dining Experience, Contact: ashlea@menwithknives.ca





BREAKFAST COLLECTION

Exclusively Crafted for Alpine Ski Club 2026-2027

Scheduled between 8:00 AM – 10:00 AM

Includes 1 hour of service, coffee, tea, juice & water stations

First Tracks Continental \$17.95 / pp

Assorted house-made loaves, delicate mini pastries, fresh fruit platters, and individual yogurts.

Traditional Downhill \$23.95 / pp

Fluffy scrambled eggs, crispy bacon, breakfast sausage, savory home fries tossed with caramelized onions, fresh toast, and a fresh fruit platter.

Healthy Mountaineer \$25.95 / pp

Artisanal Greek yogurt and berry parfaits with crisp granola, fresh fruit platter, lean turkey bacon, protein-packed baked egg bites, and grilled sourdough bread.





MIDDAY LUNCHES

Exclusively Crafted for Alpine Ski Club 2026-2027

Served from 11:30 AM – 1:00 PM

All options include an assortment of soft drinks

Triple Chair Trio \$23.95 / pp

The Chef's signature choice of premium sandwiches, prepared alongside our hot daily soup and a refreshing side salad.

Arrowhead Hot Lunch Special \$26.95 / pp

Your choice of two gourmet hot features: Beef Brisket Philly Cheese Hoagies, shaved Smoked Meat on traditional Rye, or crispy Chicken or Eggplant Parmesan on fresh buns.

Accompanied by two fresh Chef's salads.

Godzilla Fajita Feast \$26.95 / pp

Sizzling build-your-own street fajitas featuring your choice of two proteins: Flame-grilled Chicken, chopped Brisket, tender Pulled Pork, or crispy Cauliflower florets. Served with corn & flour tortillas, charred sweet peppers and onions, tangy pineapple salsa, scallion crema, shredded cheeses, and an accompaniment of Mexican Garden Salad.

Sweeten the Midday: Add a Chef's Sweets Platter to any lunch package for +\$5.95 / pp





APRES SKI SOCIALS

Exclusively Crafted for Alpine Ski Club 2026-2027

Available from 2:30 PM – 4:30 PM

Customized bar tabs and beverage additions are available

Old School Après \$18.95 / pp

Crispy fried spring rolls, savory cocktail meatballs, golden-baked spinach spanakopita, traditional bakery sausage rolls, and melted mozzarella sticks.

Clubhouse Pub Spread \$20.95 / pp

Classic pub-style chicken wings with signature sauces, fully-loaded vegetarian nachos, miniature slow-smoked pulled pork sliders, and a fresh crudité board served with house dips.

Alpine Charcuterie Board \$22.95 / pp

An upscale layout of fine cured local meats and premium cheeses. Artfully garnished with olives, pickled garden vegetables, housemade hummus, sweet fig jam, grilled naan bread, crackers, and dried fruits.

Après Enhancement: Accent your social with warm, sugar-dusted churros for +\$2.95 / pp

