



CORPORATE BREAKFAST

KELM PRIVATE EVENTS: APPLICABLE FOR BOTH RESTAURANT & ROOFTOP.

CONTINENTAL

- Fresh fruit platter
- Assorted muffins and scones with whipped butter and housemade jams
- Fruit juices (apple, orange, grapefruit, cranberry)
- Dark roast drip coffee, decaffeinated coffee, assorted teas

SNOOZE BUTTON

- Assorted mini quiches and tarts
- Warm oatmeal – assortment of toppings
- Fresh fruit platter
- Fruit juices (apple, orange, grapefruit, cranberry)
- Dark roast drip coffee, decaffeinated coffee, assorted teas

HEARTY

- BELT – brioche bun, bacon, scrambled eggs, iceberg lettuce, tomatoes
- Smoked salmon bagel – everything bagel, whipped cream cheese, capers, red onion
- Assortment of pastries
- Fresh fruit platter
- Fruit juices (apple, orange, grapefruit, cranberry)
- Dark roast drip coffee, decaffeinated coffee, assorted teas

ADD ONS

Pastries

(minimum 1 dozen/order)

Assorted scones

Assorted muffins

French pastries – *almond, chocolate, raisin, caramel-almond*

Loaves – *banana, carrot, lemon poppy seed*

Buttermilk Pancake Station

(min. 12 guests)

Assorted toppings

GLUTEN FREE OPTIONS

Assorted muffins

Sandwich/wrap

Gluten-free, vegetarian and vegan options available upon request. All menus are subject to 19% service charge and 5% GST.

*Minimum \$500 order per event.



CORPORATE LUNCH

KELM PRIVATE EVENTS: APPLICABLE FOR BOTH RESTAURANT & ROOFTOP.

QUICK

- Fresh vegetable crudité platter with house made dips
- Assorted artisanal sandwiches and wraps (vegetarian/vegan friendly upon request)
 - Montreal smoked meat on rye bread with grainy Dijon mustard
 - Roasted chicken salad on focaccia
 - Smoked salmon wrap with roasted red pepper spread
 - Vegetarian: roasted red pepper and mushroom, with hummus spread
- Fresh fruit platter
- House-baked cookies
- Dark roast drip coffee, decaffeinated coffee, assorted teas

LIGHT MEAL

- Cheese and fruit platter
- Charcuterie platter with housemade pickles
- Tuscan greens salad – bell peppers, grape tomatoes, watermelon radish, carrots, cucumbers
- Assorted artisanal sandwiches and wraps (vegetarian/vegan friendly upon request)
- House-baked cookies
- Dark roast drip coffee, decaffeinated coffee, assorted teas

KING EDDY HOSPITALITY

- Warm ancient grains salad – bell peppers, arugula, spinach, goat cheese, roasted red pepper and white balsamic vinaigrette
- Baked mac n' cheese
- House-made soup with assorted breadbasket
- Assorted baked goods
- Dark roast drip coffee, decaffeinated coffee, assorted teas

HOUSE-MADE SOUP SELECTION (PLEASE SELECT ONE)

- Soup of the day
- Creamy tomato and fennel
- Alberta beef and barley
- Chicken, tomato and tortilla
- Cream of mushroom
- Please inquire for vegan or gluten-free options

Gluten-free, vegetarian and vegan options available upon request. All menus are subject to 19% service charge and 5% GST.

*Minimum \$500 order per event.



SNACK BREAK

KELM PRIVATE EVENTS: APPLICABLE FOR BOTH RESTAURANT & ROOFTOP.

GRAZING PLATTER

- Cheese and fruits
- Charcuterie with housemade pickles
- Dried fruits and nuts
- Pretzels and assorted crackers

HEART HEALTHY

- Blueberry and banana smoothie bowls
– *maple granola mix, sunflower seeds, chia seeds, and coconut milk*
- Fresh fruit platter
- Housemade dips and veggie chips

OFFICE SNACK DRAWER

- Assorted cookies
- Macarons
- Candy jars
- Bags of chips

Gluten-free, vegetarian and vegan options available upon request. All menus are subject to 19% service charge and 5% GST.

*Minimum \$500 order per event.

CANAPÉS

KELM PRIVATE EVENTS: APPLICABLE FOR BOTH RESTAURANT & ROOFTOP.

COLD

- **Fresh Half-Shell Oysters**
(minimum order of 50)
- horseradish mignonette, lemons
- **Black-Eyed Pea Hummus**
- polenta cakes
- **Devilled Eggs**
- flying fish roe
- **Roasted Beet Wedges**
- goat cheese, burnt orange
gastrique, maple sunflower seeds
- **Shaved Beef Brisket**
- crostinis, horseradish cream,
crispy shallots
- **Smoked Salmon & Cucumber Bites**
- pimento cheese
- **Shrimp Cocktail**
- cocktail sauce, lemons

STATIONS

- **Dips and More**
- fresh crudite, root vegetable chips
- **Seasonal Fruits**
- **Charcuterie**
- assortment of meats, house made
pickles, olives, grainy mustard
- **Domestic and Imported Cheeses**
- crostinis, crackers, house-made jams
- **House-Baked Assorted Cookies**
- **French Pastries**
- **Assorted Cakes**

HOT

- **Buttermilk Fried Chicken Bites**
- choice of spicy or regular
- pickles, spicy aioli
- **Steamed Baos**
- char siu pork-pickled cucumber, green
onions, honey hoisin sauce
- mushroom bulgogi: cucumber, green
onions, sesame seeds
- **Seared Scallops**
- corn relish
- **Lemongrass Chicken Spring Rolls**
- sweet chili sauce
- **Street Food-Style Skewers**
choice of:
- sweet & spicy pineapple pork
- soy-marinated chicken
- halloumi & tomato
- **Corn Dogs**
- corn relish
- **Crabcakes**
- preserved lemon aioli
- **Sliders**
choice of:
- certified Angus beef, American
cheese, pickles, KE sauce
- BBQ pulled pork, pepper jack cheese,
pickled red onions
- chickpea fritters, roasted red pepper
hummus
- jerk chicken, pineapple salsa, aioli



PLATED DINNER

KELM PRIVATE EVENTS: RESTAURANT ONLY, NOT ROOFTOP.
REQUIRES A FULL VENUE BUYOUT.

MENU 1

FIRST COURSE (*CHOICE OF ONE*)

Tuscan Greens Salad

cranberry and preserved lemon vinaigrette, cucumbers,
baby gem tomatoes, carrots, red peppers

Seasonal Soup

house-made focaccia wedge

MAIN COURSE (*CHOICE OF TWO*)

served with house potatoes and seasonal vegetables

Herb Butter-Roasted Chicken Supreme

herb au jus

Slow-Roasted Alberta Beef Brisket

gravy and horseradish cream

Pan Seared Steelhead Trout

caper-lemon butter

THIRD COURSE (*CHOICE OF ONE*)

Apple-Raisin Bread Pudding

vanilla crème anglaise, salted caramel

Dark Chocolate Pot Au Crème

chantilly cream, toffee honeycomb

Vanilla Crème Brûlée

honey tuille



PLATED DINNER

KELM PRIVATE EVENTS: RESTAURANT ONLY, NOT ROOFTOP.
REQUIRES A FULL VENUE BUYOUT.

MENU 2

FIRST COURSE (CHOICE OF ONE)

Tuscan Greens Salad

preserved lemon and cranberry vinaigrette, cucumbers, baby gem tomatoes, carrots, red peppers

Seasonal Soup

house-made focaccia wedge

Mushroom and Ricotta Raviolo

truffle cream

INTERMEZZO: *Fruit Granita - seasonal fruit*

MAIN COURSE (CHOICE OF TWO)

served with house potatoes and seasonal vegetables

Sundried Tomato-Stuffed Chicken Suprême

herb au jus

Slow-Roasted Alberta Beef Striploin

gravy and horseradish cream

Lamb Osso Bucco

gremolata

Pan Seared Atlantic Salmon

caper-lemon butter

THIRD COURSE (CHOICE OF ONE)

Apple-Raisin Bread Pudding

vanilla crème anglaise, salted caramel

Dark Chocolate Pot Au Crème

chantilly cream, toffee honeycomb

Vanilla Crème Brûlée

honey tuille



PLATED DINNER

KELM PRIVATE EVENTS: RESTAURANT ONLY, NOT ROOFTOP.
REQUIRES A FULL VENUE BUYOUT.

MENU 3

AMUSE BOUCHE

FIRST COURSE (CHOICE OF ONE)

Tuscan Greens Salad

preserved lemon and cranberry vinaigrette, cucumbers, baby gem tomatoes, carrots, red peppers

Seasonal Soup

house-made focaccia wedge

Mushroom and Ricotta Raviolo

truffle cream

Seared Oceanwise-Certified Albacore Tuna

blood orange gastrique, shaved fennel, grilled radicchio

INTERMEZZO: *Fruit Granita - seasonal fruit*

MAIN COURSE (CHOICE OF TWO)

served with house potatoes and seasonal vegetables

Sundried Tomato-Stuffed Chicken Suprême

herb au jus

Butter-Poached Certified Angus Beef Tenderloin

green peppercorn cream sauce

Lamb Osso Bucco

gremolata

Pan Seared Steelhead Trout

caper-lemon butter

THIRD COURSE (CHOICE OF ONE)

Apple "Tarte Tatin"

bourbon cremeux, speculoos dust

Dark Chocolate Pot Au Crèmechantilly

cream, toffee honeycomb

Spiced Pumpkin Cheesecake

ginger snap, pralines



PLATED DINNER

KELM PRIVATE EVENTS: RESTAURANT ONLY, NOT ROOFTOP.
REQUIRES A FULL VENUE BUYOUT.

VEGETARIAN OPTIONS

(Full vegetarian menu requires minimum of 25 people)

FIRST COURSE (*CHOICE OF ONE*)

Tuscan Greens Salad

roasted onion and cranberry vinaigrette, cucumbers,
baby gem tomatoes, carrots, red peppers

Vegetarian/Vegan Seasonal Soup

house-made focaccia wedge

Mushroom and Ricotta Raviolo

truffle cream

Tomato and Burrata Salad

basil pesto

MAIN COURSE (*CHOICE OF ONE*)

Beet and Goat Cheese Gnocchi

charred brassicas, caramelized onions, dill-tahini sauce

Charred Turmeric Cauliflower "Steak"

chick pea hummus, romesco sauce and chili oil

Roasted Mushroom Risotto

Grana Padano, truffle oil

Spaghetti Pomodoro

tomato passata, fresh basil

Gluten free options upon request

DESSERT

Chef's Creation



BUFFET DINNER

KELM PRIVATE EVENTS: APPLICABLE FOR BOTH RESTAURANT & ROOFTOP.
REQUIRES A FULL VENUE BUYOUT.

SINGLE ENTRÉE

APPETIZER (CHOICE OF ONE)

- **Tuscan Greens Salad** – cranberry and preserved lemon vinaigrette, cucumbers, baby gem tomatoes, carrots, red peppers
- **Alberta-Grown Potato Salad** – charred brassicas, red onions, corn kernels, tahini dressing
- **Roasted Beets Salad** – burnt orange gastrique, goat cheese, spicy-maple sunflower seeds
- **Caprese Pasta Salad** – baby gem tomatoes, cavatappi, bocconcini, arugula, basil pesto, shaved grana padano
- **Chickpea Fritter Salad** – fresh greens, pickled red onions, red peppers, feta, roasted red pepper vinaigrette
- **Seasonal Soup** – focaccia wedge

MAINS (CHOICE OF ONE)

- **Slow Roasted Alberta Beef Brisket** – horseradish cream, gravy
- **Whole Roasted Chicken** – herb-butter, summer savoury gravy
- **Roasted Leg of Lamb** – rosemary-rubbed, mint jelly
- **Pan-Seared Steelhead Trout** – caper-lemon butter
- **St. Louis Pork Ribs** – sweet and spicy glaze
- **Buttermilk Fried Chicken** – choice of spicy or regular (or both!), gravy, pickles

SIDES (MINIMUM OF TWO)

- **Roasted Brussel Sprouts** – brown butter, lemon-honey
- **Baked Mac & Cheese** – four cheese, gratin
- **Roasted Root Vegetables** – Alberta multi-floral honey
- **Bacon and Mushroom Scalloped Potatoes** – caramelized onions
- **Wild Rice Pilaf** – charred brassicas, fresh herbs
- **Garlic Smashed Crispy Potatoes** – green onions
- **Mashed Roasted Sweet Yam** – brown butter
- **Ancient Grains Medley** – farro, barley, freekeh, cranberry, toasted almonds

DESSERT (CHOICE OF ONE)

- **Fresh Baked Feature Pie** – chantilly cream
- **Cornbread Pudding** – bourbon caramel, chantilly cream, caramelized corn flakes
- **Flourless Pineapple Upside Down Cake** – maple granola, rum caramel, chantilly cream
- **Fresh Fruit Platters** – seasonal
- **Petite Fours Platters** – mini assorted desserts