

daily buffet times

breakfast	6:30 am - 11:00 am
lunch	11:30 am - 2:00 pm
dinner (sun - thurs)	5:00 pm - 10:00 pm
dinner (fri - sat)	4:30 pm - 11:00 pm
saturday breakfast	6:30 am - 2:00 pm
sunday brunch	11:30 am - 2:30 pm

buffet of the day. everyday

breakfast buffet	\$16.95
lunch buffet	\$15.95
monday - prime rib night	\$19.95
tuesday - ny striploin night	\$19.95
wednesday - bbq night	\$19.95
thursday - prime rib night	\$19.95
friday - seafood night	\$24.95
saturday - river cree buffet	\$23.95
sunday - beef wellington	\$23.95
sunday - marriott brunch	\$29.95

(soft drink, lemonade, coffee, or tea included with buffet)

children (ages 6 - 12 years old)

breakfast buffet	\$8.00
nickelodeon package	\$5.95
lunch buffet	\$10.00
dinner	\$12.00
brunch	\$12.00
children 5 and under	free

300 East Lapotac Blvd
PO Box 179
Enoch, AB T7X 3Y3
Phone: 780-484-2121
Fax: 780-930-2736



classics

all canadian buffet 16.95
includes juice and coffee

all canadian breakfast 16.
two eggs any style, choice of two bacon, sausage or ham, served with hash browns, grilled roma tomato and toast

free range three egg omelet 16.
choice of three: ham, cheese, mushroom, asparagus, tomato, bell peppers, goat cheese, or prosciutto served with hash browns and toast

traditional eggs benedict 14.
toasted english muffin, canadian back bacon, poached eggs napped with hollandaise sauce served with hash browns

signatures

grilled chorizo sausage hash 14.
grilled spicy sausage, diced yukon gold potatoes, diced bell peppers topped with poached eggs and finished with hollandaise sauce

breakfast quesadilla 14.
scrambled eggs, bell peppers, chorizo sausage, shredded cheese served with sour cream and salsa

lemon crepes 13.
served with strawberry compote, whipped cream and canadian maple syrup

plated continental breakfast 11.95
granola parfait, fruit bowl and choice of two breakfast pastries: danish, muffin or croissant. Includes coffee or tea

fit for you

highland oatmeal 5. [low-fat]
with brown sugar and raisins

sicilian frittata 14. [low-cholesterol]
julienne portobello mushroom, spinach, slow cooked prosciutto, jalapeno jack cheese and egg whites

baked frittata 14. [carb-conscious]
eggs, spicy chorizo sausage, peppers, onions and double cream brie cheese slowly baked in oven

steak & eggs 20. [high-protein]
6oz new york steak, two eggs any style served with sautéed portobello mushroom and grilled roma tomato

etc.

seasonal sliced fresh fruit 10.
seasonal fresh fruit plate with low fat yogurt

griddled banana pancakes 12.
caramelized bananas with canadian maple syrup

classic french toast 12.
griddled egg-dipped raisin brioche bread rolled in cinnamon sugar, served with maple sugar, seasonal berries and whipped cream

malted belgian waffle 12.
with canadian maple syrup and strawberry compote

homemade dry fruit granola with honey 7.
with milk or yogurt



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menu by | ashish bhatnagar | executive chef

"if you have any concerns regarding food allergies, please alert your server prior to ordering" 15% service charge will be added to all parties of 8 or more. All prices are subject to applicable taxes.

frozen novelties

milkshakes 5.

chocolate, strawberry or vanilla

margaritas 4.

non-alcoholic lime, strawberry or mango

strawberry smoothie 5.

banana berry blast 5.

non-alcoholic beverages

premium juice 3.

cranberry, orange, grapefruit, lemonade, apple, v8, pineapple

soft drinks 3.

pepsi, diet pepsi, 7up, ginger ale, lipton ice tea, dad's old fashioned root beer

small premium water 4.

evian, san pellegrino, perrier

large premium water 6.

evian, san pellegrino, perrier

tazo teas 3.

earl grey, awake, calm, tazo chai, refresh, zen, wild sweet orange, passion, china green tips

coffee 3.

premium 100% Columbian beans, in-house ground



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desserts

dessert buffet 6.5

only available after 5:00 pm

deep dish apple pie 6.

vanilla bean sauce

key lime pie 6.

rich chocolate brownie 6.

warm fudge sauce

new york cheese cake 6.

selection of ice cream or sorbet 6.

soups & appetizers

chicken noodle soup 6.

bison chili with garlic bread 7.

calamari with lemon aioli 10.

calamari dusted with flour and quick fried crisp served with lemon aioli and lemon

chicken wings 11.

breaded chicken wings with hot sauce or barbeque sauce, served with ranch dip

chicken quesadilla 13.

marinated chicken strips, shredded cheese, red bell pepper in a soft flour tortilla served with tomato salsa and sour cream

thin crust vegetable pizza 12.

asparagus, mushrooms, olives, spinach, tomatoes with goat cheese and cheddar blend

signatures & entrées

maple mustard glazed atlantic salmon 20.

pan seared salmon filet glazed with maple and grain mustard served with tomato chutney, broccolini and roasted potatoes

traditional fish and chips 17.

beer battered atlantic cod fillets served with fries and tartar sauce

daily pasta: choice of pasta, protein & sauce 15.

pastas: penne, cheese tortellini, spaghetti

protein: chicken, meatballs, shrimp, scallops

sauces: meat sauce, tomato sauce, cream sauce

below are served with choice of french fries, sweet fries, potato chips, baked potato, mashed potato or salad

rotisserie lemon garlic chicken 19.

slow baked half chicken with daily vegetable and pan jus

12oz rib eye steak 27.

finished with blue cheese and served with panache of vegetables

10 oz new york striploin 27.

served with peppercorn sauce and panache of vegetables

salads

garden salad 11. [low-fat]

spring mix with candied pecans, goat cheese, apples, tomatoes with a creamy balsamic dressing

spinach salad 12. [low-cholesterol]

baby spinach topped with pickled beets, mandarin oranges, feta cheese and red onion with a citrus dressing

caesar salad 12.

crisp romaine lettuce hearts tossed with creamy caesar dressing, bacon bits, garlic croutons and asiago cheese

add cajun chicken 4.

add grilled salmon 4.

add shrimp skewers 5.

sandwiches & burgers

below are served with choice of french fries, sweet fries, potato chips, baked potato, mashed potato or salad

classic club 14.

turkey breast, bacon, tomato, iceberg lettuce, mayonnaise, served on a choice of whole wheat or white bread

cajun chicken burger 16.

cajun marinated chicken breast, avocado, mango chutney and jalapeno jack cheese with crisp bacon on a ciabatta bun

open faced grilled vegetable sandwich 13.

grilled vegetable and portobello mushroom, brie cheese, nut free basil pesto on focaccia bread

marriott burger 15.

8oz beef patty, crisp bacon, cheddar cheese, iceberg lettuce, onion, tomato, dill pickle, mayonnaise on a kaiser bun

river cree burger 15.

bison patty, cheddar cheese, lettuce, tomato, onion, dill pickle, mayonnaise on baked bannock bread



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