

Thank you for considering The Bavarian Inn Restaurant for your function. Our philosophy is “nothing but the best”. We use organic, free-range, locally produced ingredients and all of our menu items are created in-house. Our hand-picked wine list consists of the best wines from regions known to produce the best grapes - and we are not afraid to venture into smaller vineyards in search of a great find. Our knowledgeable, dedicated and passionate team of staff complete the package.

The following information is for you, to assist us in creating a great event.

The entire restaurant seats up to 90 guests, with the main dining room seating up to 60 and the smaller wine bar up to 30 guests. You can reserve either room, or the entire restaurant for your event.

Attached are the menu suggestions from Chef Josef. Once you have had a chance to go through the package, please call at your earliest convenience with any other questions or clarifications.

Once you have made the final decision regarding the venue, a confirmation would be sent to you outlining the details of your event and then we would require a security deposit to secure your date.

We look forward to making your event a success!

Pamela Risk Wiewer  
The Bavarian Inn Restaurant  
PO Box 808  
75 White Avenue  
Bragg Creek, AB  
T0L 0K0  
(403) 949-3611  
[restaurant@thebavarianinn.com](mailto:restaurant@thebavarianinn.com)  
[www.thebavarianinn.com](http://www.thebavarianinn.com)

# V.I.P. MENU

## THE BAVARIAN INN SALAD

Assorted Salad Plate with mixed Baby Artisan Lettuces

## UNGARISCHE GULASCH SUPPE

Goulash Soup

## MAULTASCHEN

German-style Dumplings stuffed with freshly ground Veal, Spinach, Onions and Garlic, panfried with sautéed Onions

## Entrée

### WIENER SCHNITZEL

Thin slices of Veal, breaded and panfried, seasonal Vegetable, panfried Potatoes

### ORGANIC BUFFALO ROULADEN

Seasoned with grainy Mustard, stuffed with Pickles, Onions and Wild Boar Bacon, braised in a Burgundy Sauce, seasonal Vegetable, Spätzle

### VEGETARIAN LASAGNA

Our own Pasta sheets layered with grilled Vegetables, Spinach, Goat Cheese, Basil Pesto and our Tomato Sauce, baked with Swiss Gruyere

### CHICKEN À LA CHASSEUR

Free range Chicken Suprême in Forest Mushroom Sauce, seasonal Vegetable, Spätzle

### CATCH OF THE DAY

#### Apfel Strudel

Granny Smith Apples and Cinnamon rolled in a Puff Pastry, served Warm With MacKay's Gingerbread Ice Cream

Hot Spiced Raspberries  
Over Mackay's Ice Cream

# Special Occasion Menu

West Coast Wild Mushroom Soup with Whipped Porcini Cream

Carpaccio of Roasted Beets, Goat-Cheese, Micro greens, Sun Dried Cherries, Meyer Lemon  
With Pomegranate Seed Dressing

## Choice of Entree:

Rocky Mountain Elk Scaloppini, Maple-Cherry Reduction, Port Wine Braised Red Cabbage, Valbella  
Bacon Sautéed Brussels Sprouts  
With Toasted Hazelnut Spaetzle

Roasted Alberta Beef Tenderloin, Braised in Pinot Noir Shallots & Béarnaise Butter  
With Wild mushroom Strudel and Potato Gratin

Rabbit Casserole, with Dried Apricots, Olives and Red Peppers, Sage,  
Grain Mustard and White Wine Demi,  
With Broccolini & Grilled Polenta

Duo of Duck- Seared Duck Breast and Crisp Leg "Beignet" with an Orange & Aged  
Balsamic Infused Red Wine Jus, Roasted Winter Vegetables  
With Onion Jam & Whipped Garlic Mashed Potato

Seared Northern Arctic Char on Spinach & Ricotta Gnocchi, Fennel Slaw  
Broxburn Farm Tomato Fondue, Lemon Buttered Broccolini

## Dessert

Pear and Ginger Spiced Upside-Down Cake,  
MacKay's Vanilla ice cream, Pear Flambé

# Wedding Menu

Butternut Squash Soup  
with roasted Pumpkinseed Pesto  
and Vanilla Oil

The Bavarian Inn Salad  
Assorted Salad Plate  
with Mixed Baby Artisan Lettuces

Choice of Entree:  
Seared Arctic Char Fillet  
on Spinach & Ricotta Gnocchi, Broxburn Farm Tomato fondue, grilled Asparagus

or

Baked Supreme Breast of Chicken  
wild Mushroom and roasted Tomato Sauce, Fingerling Potatoes and Market Vegetable

or

Medallions of Rangeland Elk

# Happy Anniversary Menu

## The Bavarian Inn Salad

Assorted Salad Plate with mixed Baby Artisan  
Lettuce

Or

## Maultaschen

German-Style Dumplings Stuffed  
With Ground Veal Fresh Spinach, Onions  
Garlic, with Roasted Sautéed Onions.

## Choice of Entrée:

### Wiener Schnitzel

Thinly Sliced Veal, Breaded  
With Market Vegetables, and Pan-Fried Potatoes  
Or

### Carmen Creek Buffalo Rouladen

Seasoned With Grainy Mustard,  
Stuffed With Pickles, Onions, Bacon Slow Braised  
In a Burgundy Sauce,  
With Market Vegetables and Spatzle.

Or

### Chicken A LA Chasseur

Free Range Chicken Supreme  
In a Forest Mushroom Sauce,  
With Market Vegetables and Spatzle.

Or

### West Coast King Salmon

Seared Fillet on Chanterelle Mushroom Risotto,  
With Market Vegetables

## Your Choice of Dessert:

### Apfel Strudel

Granny Smith Apples and Cinnamon rolled in a  
Puff Pastry, Served Warm  
with MacKay's Vanilla Ice Cream

Or

### Black Forest Cake

Wonderful Traditional Deep Chocolate Layer Cake,  
Soaked in Kirsch Liqueur layered With Sour Cherries  
and Whipped Cream

Thank you for Choosing to

Share your

Anniversary with us at

the Bavarian Inn