



# *Give The Gift of Era...*

## *Era 67 Christmas Party Packages Booklet 2011*



*We have 2 private party rooms at Era 67;  
Grand Parliament Room – Up to 12 people  
Showcase Room – Up to 14 people  
Full restaurant seats up to 70 people*

*Restaurant available on Sundays and  
Mondays for parties of minimum of 30  
people or more.*

*Live Entertainment Every Friday and Saturday Nights*

*Inquire about our complimentary shuttle service for you and  
your guests*

*\*\*Drink Ticket Packages Available for your Party\*\**

*For any party booking inquiries please contact Sarah  
Valiquette;*

*705-259-1867 or sarahvaliquette@era67.com*

*Table D'hote Package*

*\$35 per person*

*Three Course Meal*



*Soup and Salad Selections: Choice of Appetizer;*

- Curried Pumpkin and Apple Soup
- Trio of Beet and Baby Arugula Salad
- Hearty Root Vegetable and Duck Noodle Soup
- Baby Spinach, Stilton and Clementine Poppy Seed Salad

*Dinner Selection Includes: Choice of Entrée;*

- Green Peppercorn Crusted Turkey Scaloppini Marsla
- 7 oz Certified Angus Alberta Top Sirloin Steak Grilled to Perfection
- In-House Cherry Smoked Rainbow Trout Fillet

*Dessert Selection: Choose one of the following;*

- Candy Cane Crusted Local Cheesecake
- Homemade Eggnog Crème Brule
- Traditional Trifle with a Canadian Twist

# *Family Style Prime Rib Dinner Party Package*

*Minimum of 8 people to order  
\$30 per Person*



*Starters; Choice of Appetizer;*

*Warm up with One of our Delicious Homemade Soups or a  
Fresh Salad*

- Curried Pumpkin and Apple Soup
- Trio of Beet and Baby Arugula Salad
- Hearty Root Vegetable and Duck Noodle Soup
- Baby Spinach, Stilton and Clementine Poppy Seed Salad

## *Prime Rib Dinner*

Prime Rib dinner served with smashed potatoes over roasted root vegetables, Yorkshire pudding, au jus and freshly grated horseradish.

*Dessert Selection; Assorted Desserts and Sweets Platter*

*Coffee and Tea Included*

# *Cocktail Hour Party Package Add On*



*Relax and mingle in our lounge by our fireplace with your holiday party guests. Start your party off with some freshly cooked hors d'oeuvres paired with a homemade holiday cocktail with your choice of three different platters for \$8 extra per person. This can be added to any party package.*

- **Roasted red pepper hummus and baked brie served on homemade crustini's**
  - **Spanikopita**
  - **Smoked Salmon Flat Bread**
  - **Wild Mushroom Bruschetta**
  - **Caprese Salad Skewers**
- **Smoked Duck Breast with Frisee and Cranberry Compote**

*If you are interested in the specialty \$45 or \$65 menu per person that Chef Ian Thompson created please contact Sarah Valiquette at Era 67 to discuss.*

*We look forward to seeing you over the holiday season at Era 67 Restaurant!*