TELUS® Club



DECEMBER 5, 2026

ASSORTED PASTRIES & DONUTS V

CUCUMBER & MINT GREENS GF V
Baby spinach, shaved cucumber, fresh mint, toasted pumpkin seeds, feta cheese, pomegranate arils, cider-champagne vinaigrette

MEDITERRANEAN COUSCOUS SALAD V
Roasted red peppers, Kalamata olives, heirloom tomatoes, fresh herbs, lemon-herb dressing

SHRIMP LOUIE SALAD GF
Poached shrimp, lettuce, tomato, avocado, cucumber, Louie dressing

GARDEN CRUDITÉS & HUMMUS GF V
Seasonal crisp market vegetables, roasted garlic hummus, baba ganoush, marinated olives, house pickles

SMOKED SALMON PLATTER
Wild pacific cold-smoked and candied salmon, flavoured cream cheese spreads, capers, red onion, artisan bagels and crackers

CHICKEN AND WAFFLES ACTION STATION
Fluffy Belgian waffles, crispy breaded chicken, salted caramel, house pickles, truffle parmesan popcorn

MONTRÉAL-STYLE SMOKED BEEF
Creamy horseradish, assorted mustards, rye bread

CHICKEN COQ AU VIN STYLE GF DF
Red wine braised, wild mushrooms, pearl onions, fresh herbs

CREAMY BAKED SALMON GF
Creamy spinach, dijon mustard, feta cheese, preserved lemon

SHAKSHUKA EGGS GF V
Spiced tomato sauce, sweet bell peppers, poached farm eggs, avocado crème

POTATO GNOCCHI V
Sage brown butter, semi-dried tomatoes, toasted pine nuts, shaved asiago cheese

CHARRED BRUSSELS SPROUTS & PEAS GF DF V
Brussels sprouts, snap peas, olive oil, garlic chips, fried capers

CHOCOLATE FOUNTAIN, FRESH SEASONAL FRUIT
CHEF'S SELECTION OF DESSERTS

55
GST not included

GF GLUTEN-FRIENDLY DF DAIRY-FRIENDLY V VEGETARIAN

PLEASE NOTE: MENU ITEMS SUBJECT TO CHANGE.