



# JAX

GRILL & LOUNGE

From the plush leather seating and cozy fireplace to the sophisticated décor and friendly service, Jax Grill & Lounge sets the stage for breakfast, lunch, dinner, cocktails or business meetings. For more information or to book a reservation, please contact us by phone at 1.780. 830.4241.

When it comes to signature meetings in Grande Prairie, our team is trained in the art of hospitality. Let us wow your guests with friendly and attentive service and a first-class experience. Whether it's a business or pleasure gathering, we offer a range of flexible, fully equipped spaces ranging from 500 square feet to 2,500 square feet.

For more information on our meeting and events rooms or to book your event with us, please contact our banquets and events supervisor by phone at 1.780.830.2000 or by email at: [banquetsgp@podollan.com](mailto:banquetsgp@podollan.com).



## Sweet Endings & After Dinner Moments

Taking Guest Comfort to **New Heights.**

# Sweet Endings



**Chocolate Raspberry Gateau** \$ 9  
 A rich chocolate cake, layered with ganache and raspberry sauce, topped with fresh cream and berries.  
 Suggested Pairing: 1 oz. of warm Brandy or Cognac \$ 7



**Trio of Cheesecake cones** \$ 8  
 Chef's daily creation along with white chocolate and Piña colada cheesecake served in mini waffle cones.  
 Suggested Pairing: Monte Cristo Coffee \$ 7  
 Kahlua, Grande Marnier



**Crème Brûlée** \$ 8  
 Chef's featured baked custard, garnished with fresh fruit salsa and a mini cinnamon sugar dusted donut.  
 Suggested Pairing: Blueberry Tea \$ 7  
 Grande Marnier, Amaretto with Orange Pekoe tea



**Apple Crisp** \$ 8  
 Classic apple crisp baked in a coconut cinnamon strudel. Topped with caramel sauce and house-made vanilla champagne granita.  
 Suggested Pairing: 1 oz. of warm Frangelico \$ 7  
 Hazelnut flavored liqueur



**Jax Carnival platter for two** \$14  
 Freshly house-made cotton candy, mini candy apples, mini cinnamon sugar dusted donuts, and Chef's daily cheesecake cones.  
 Suggested Pairing: Sangria of the Day (two 9oz glasses) \$12

# After Dinner Moments

## Liqueurs

Baileys Irish Cream \$ 9  
 Frangelico \$ 9  
 Disaronno \$ 9  
 Brandy \$ 9  
 Cognac \$ 9  
 Courvoisier \$11  
 Hennessy Special \$12  
 Hennessy VSOP \$14  
 Remy Martin XO \$15  
 ST. Remy Napoleon \$ 8  
 Taylor Port 20 year \$15  
 Frangelico butter ripple \$ 8

## Specialty Drinks

**Blueberry Tea** \$ 8  
 Grande Marnier, Amaretto with Orange Pekoe tea

**Monte Cristo Coffee** \$ 8  
 Kahlua, Grande Marnier

**Irish Coffee** \$ 8  
 Irish whiskey, Baileys Irish cream