

EDMONTON
CONVENTION
CENTRE



BREAKFAST

MENU

2019 | Edmonton Convention Centre



AWARD-WINNING CUISINE

EXECUTIVE CHEF SERGE BELAIR

Named Canadian Chef of the Year in 2012, Executive Chef Serge Belair leads one of Canada's premier culinary teams. Hailing from Gatineau, Quebec, Chef Belair's French roots inspires his culinary style that has been widely recognized by national and international culinary experts. His accomplishments include:

- *2012 National Chef of the Year*
- *2012 Olympic Culinary gold and silver medals with Team Canada*
- *2013 silver medal at the World Association of Chefs Societies' Global Chefs Challenge*
- *Edmonton's top 40 under 40 class of 2015*

Chef Belair studied at Commission scolaire la Vallée de la Lievre and honed his skills at Hotel Clarion Gatineausès Restaurant La Pergola. In 2006 he joined the renowned Edmonton Convention Centre team and under the tutelage of top Canadian chefs, quickly rose through the ranks. Through an unwavering commitment to quality and innovation, he has established a professional reputation for his culinary and leadership skills, and in 2017 was officially appointed Executive Chef at Edmonton's downtown convention centre.

Emphasizing creativity and always pushing the limits, he ensures every dish is treated like a piece of artwork. It's why catering is the least of your worries when booking your event with us. Guests consistently rave about their culinary experience when dining at the Edmonton Convention Centre, and always leave wanting more. This menu reflects the passion of Chef Belair and his world-class culinary team. Everything is created in-house from local, fresh ingredients. Looking for something not on our menu? We can do that too. With a diverse array of chefs in his kitchen, Chef Belair can work with you to create a custom experience that will WOW your guests.





BREAKFAST BUFFET

All breakfast buffets are served with freshly brewed regular and decaffeinated Starbucks coffee, a selection of premium Tazo teas and an assortment of chilled juices.

All prices do not include 18% gratuity and 5% GST. Prices are subject to change.

The Edmonton Convention Centre will extend a 10% advanced menu planning discount for menus that are confirmed with an estimated number of guests no later than 30 days prior to the event start date.

CLAREVIEW CONTINENTAL

\$18.90 PER PERSON

House made gourmet croissants, muffins, scones and pastries served with house made butter and fruit preserves

Vegetarian

UPGRADE TO THE DELUXE CLAREVIEW CONTINENTAL FOR AN ADDITIONAL \$3.10 PER PERSON. Upgrade includes assorted individual fruit yogurts and whole fruit (apples, oranges and bananas)

Vegetarian

KINSMEN

\$22 PER PERSON

Warm oatmeal station with brown sugar, raisins and fresh berries

Vegetarian

Greek yogurt station with fresh fruits, berries, muesli and Edmonton Convention Centre honey | *Vegetarian*

Hard boiled eggs | *Vegetarian*

Sliced seasonal fresh fruit | *Vegetarian*



OLD STRATHCONA MARKET BREAKFAST SANDWICH BUFFET

\$23.10 PER PERSON

Assorted individual fruit yogurts | *Vegetarian*

Served with whole fruit (apple, oranges and bananas) | *Vegetarian*

SELECT ONE SANDWICH OPTION (GLUTEN FREE OPTION AVAILABLE FOR \$1 PER ORDER):

English muffin, poached egg, back bacon and cheddar cheese

Brioche bun, fried egg, cheddar cheese, back bacon with sriracha mayo and slivered green onion

Soft pretzel bun, egg white, asparagus, maple cheddar and Four Whistle Farm tomato jam | *Vegetarian*

Mexi-Canadian breakfast wrap, chicken chorizo and Monterey Jack cheese in a flour tortilla served with salsa and sour cream

UPGRADE YOUR SANDWICH (ADDITIONAL \$3 PER PERSON, PER ITEM):

Breakfast burger: House made brioche bun, breakfast sausage patty, fried egg, smoked bacon, grilled onion with home made burger sauce

Warm buttery croissant sandwich with scrambled eggs topped with cheddar cheese and Valbella ham



METRO LINE BREAKFAST BUFFET

\$31.50 PER PERSON

House made gourmet croissants, muffins, savory scones and pastries served with house made butter and fruit preserves
Vegetarian

Served with whole fruit (apples, oranges and bananas)
Vegan

Assorted individual fruit yogurts | *Vegetarian*

Scrambled eggs with chives | *Vegetarian, Gluten Free*

Oven baked breakfast potatoes | *Vegan, Gluten Free*

SELECT ONE MEAT OPTION:

Maple pork sausages

Chicken apple sausage | *Gluten Free*

Blueberry Bear and the Flower Farm pork sausage

Maple bacon | *Gluten Free, Dairy Free*

UPGRADE YOUR BUFFET ITEMS:

Add cheddar cheese to the scrambled eggs
Additional \$2 per person

Select an additional meat option
Additional \$4 per person

Add corn and pancetta to the oven baked breakfast potatoes
Additional \$4 per person





LA CITÉ FRANCOPHONE BREAKFAST BUFFET

\$33.60 PER PERSON

Fresh baked muffins with assorted fruit fillings | *Vegetarian*

House made salmon gravlax miniature bagels

Sliced fresh fruit with berries and grapes | *Vegan, Gluten Free*

Platter of European meats and cheeses

Fruit and granola yogurt parfait with Edmonton Convention Centre honey
Vegetarian

Warm hard-boiled eggs | *Gluten Free*

House made Artisan breads and fresh baguette | *Vegetarian*

ICE DISTRICT BREAKFAST BUFFET

\$35.70 PER PERSON

House made gourmet croissants, muffins, scones and pastries
with house made butter and fruit preserves | *Vegetarian*

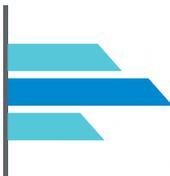
Whole fruit (apples, oranges and bananas) | *Vegan, Gluten Free*

Assorted individual fruit yogurts

Breakfast Flatbread: Hollandaise sauce, mozzarella cheese,
caramelized potato and leeks, scrambled egg, Meuwly's capicola,
Four Whistle Farm tomatoes and green onions | *Signature Dish*

Scrambled egg and salmon bowls with tomato jam and microgreens
Gluten Free

Fried egg sandwich on a house made Brioche bun, with cheddar
cheese, back bacon, sriracha mayo and slivered green onion



FOOD STATION ADDITIONS

Wow your guests with the following mouth-watering additions.

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MILL CREEK SMOOTHIE

\$6.30 PER PERSON

(20 order minimum)

CHOOSE ONE:

Berry abundance: cranberry, strawberry, blueberry and raspberry with Greek yogurt | *Vegetarian*

Mango tornado: orange juice, mangoes, banana with toasted coconut and Greek yogurt | *Vegetarian*

Strawberry glory: orange juice, strawberry, banana with Greek yogurt | *Vegetarian*

VARSCONA OMELETTE STATION

\$23.10 PER PERSON

One chef provided for every 50 guests.

Fluffy omelettes with a selection of fillings: cheddar cheese, Swiss cheese, bell peppers, tomatoes, button mushrooms, yellow onion, bacon and ham, asparagus and sliced breakfast sausage

Vegetarian Optional

UPGRADE FILLINGS | \$4.20 PER ITEM, PER PERSON

Smoked salmon

Goat cheese

Crisp Meuwly's pancetta

Rock crab meat



GLENORA GRIDDLE STATION

\$8.40 PER PERSON

(20 order minimum)

CHOOSE ONE:

Traditional French toast with maple syrup | *Vegetarian*

Buttermilk pancakes with butter and maple syrup | *Vegetarian*

GRIDDLE UPGRADES:

Challah French toast with vanilla butter, fruit syrups and whipped cream *Vegetarian* | *Additional \$3 per person*

Blueberry pancakes with honey butter, berry compote and whipped cream *Vegetarian* | *Additional \$4 per person*

Belgian waffles with Bourbon maple butter, berry syrup and whipped cream *Vegetarian* | *Additional \$5 per person*

BONNIE DOON FRITTATA STATION

\$12.60 PER PERSON

(20 order minimum)

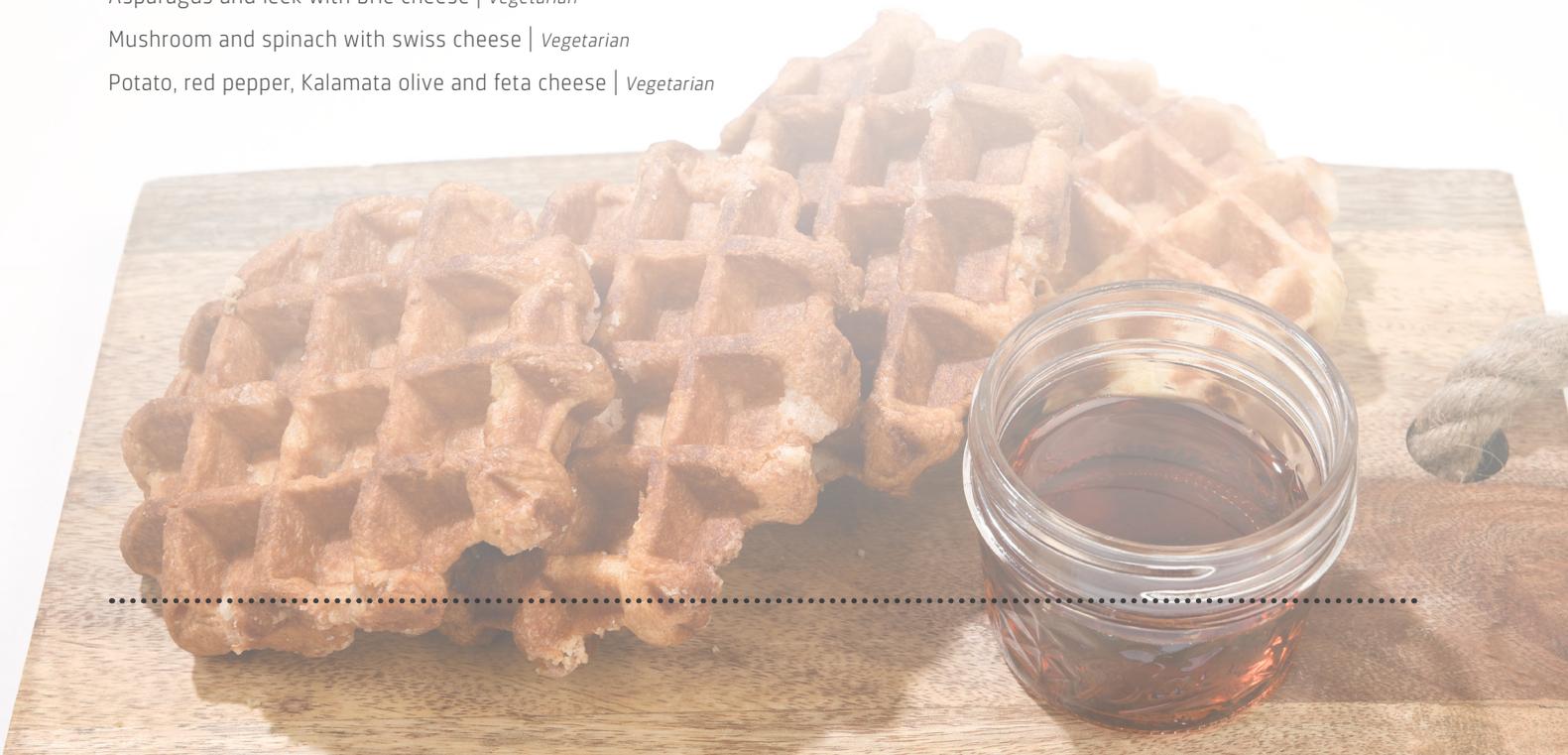
CHOOSE ONE:

Grilled summer vegetables with goat cheese | *Vegetarian*

Asparagus and leek with brie cheese | *Vegetarian*

Mushroom and spinach with swiss cheese | *Vegetarian*

Potato, red pepper, Kalamata olive and feta cheese | *Vegetarian*



DO YOU NEED MORE OPTIONS?

See below for our selection of add ons:

\$4 PER PERSON, PER ITEM

Hard boiled egg (minimum of 12) | *Vegetarian, Gluten Free*

Maple bacon | *Gluten Free, Dairy Free*

Blueberry Bear and the Flower Farm Pork Sausage

Chicken apple sausage | *Gluten Free*

Four Whistle Farm roasted Campari tomatoes | *Vegan, Gluten Free*

\$5.25 PER PERSON, PER ITEM

Oven roasted potatoes | *Vegetarian, Gluten Free*

Scrambled eggs with chives | *Vegetarian, Gluten Free*

French Canadian baked beans | *Gluten Free, Signature Dish*

\$6.30 PER PERSON, PER ITEM

Sliced fresh fruit with berries and grapes | *Vegan, Gluten Free*

Yogurt and berry compote brulée | *Vegetarian*

Seasonal exotic fruit and organic yogurt parfait layered with house made granola | *Vegetarian*





PLATED BREAKFAST

All plated breakfasts are served with a selection of house made croissants, low fat muffins, danishes, breakfast breads, house made butter, fruit preserves, marmalade, freshly brewed regular and decaffeinated Starbucks coffee, a selection of premium Tazo teas, and your choice of apple or orange juice.

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FRESH START
\$29.40 PER PERSON

Kale, mushroom, leek and Swiss cheese quiche, roasted toybox tomato, home-style new potatoes and fresh berries, and granola yogurt coupe | *Vegetarian*

THE DOWNTOWN
\$32.55 PER PERSON

Scrambled eggs with wild mushrooms and green onions, steamed fingerling potatoes with fresh herbs and olive oil, turkey bacon, grilled asparagus, roasted toy box tomatoes and fresh fruit salad

ALL ALBERTAN BREAKFAST
\$32.55 PER PERSON

Scrambled eggs with cheddar cheese, breakfast potatoes and Four Whistle Farm roasted toy box tomatoes | *Vegetarian*

SELECT ONE MEAT OPTION:

Maple pork sausages

Chicken apple sausage | *Gluten Free*

Blueberry Bear and the Flower Farm pork sausage

Maple bacon | *Gluten Free, Dairy Free*

TRADITIONAL FRENCH TOAST *or*
PRAIRIES BUTTERMILK PANCAKES
or BELGIAN WAFFLE
\$31.50 PER PERSON

Vanilla and cinnamon French toast served with fruit butters, and maple syrup or buttermilk pancakes served with vanilla butter and maple syrup or Belgian waffle served with vanilla butter and maple syrup | *Vegetarian*

SELECT ONE MEAT OPTION:

Maple pork sausages

Chicken apple sausage | *Gluten Free*

Blueberry Bear and the Flower Farm pork sausage

Maple bacon | *Gluten Free, Dairy Free*



GATINEAU BREAKFAST BOARD \$32.55 PER PERSON

Valbella ham, prosciutto and smoked turkey, hard boiled egg, aged cheddar, Emmental and Brie cheeses, accompanied by artisan sourdough and rye breads | *Signature Dish*

EGGS BENEDICT \$37.80 PER PERSON

Poached egg, Canadian back bacon, and Hollandaise sauce served on an English muffin with breakfast potatoes and Four Whistle Farm roasted toy box tomatoes

EGGS BENEDICT UPGRADES:

Florentine eggs benedict
Additional \$3.15 per person

Add Rock crab or lobster
Additional \$8.40 per person

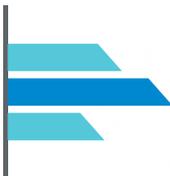
HAM AND GOUDA CREPES \$35.70 PER PERSON

French style crepes filled with herbed scrambled eggs, Valbella ham and Sylvan Star gouda cheese with tomato salsa served with fresh fruit salad

ALBERTA STEAK AND EGGS \$39.90 PER PERSON

5 oz. Alberta beef striploin, scrambled eggs, roasted toy box tomatoes and steamed fingerling potatoes with fresh herbs and olive oil





BRUNCH

Brunch is served with freshly brewed regular and decaffeinated Starbucks coffee, a selection of premium Tazo teas and your choice of apple or orange juice.

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THE RIVER VALLEY

\$75.60 PER PERSON

Pastry basket, per table

A selection of house made croissants, low fat muffins, Danishes, breakfast breads, house made butter, fruit preserves and marmalade | *Vegetarian*

Varscona Omelette Station

Fluffy omelettes with a selection of fillings: cheddar cheese, Swiss cheese, bell peppers, tomatoes, button mushrooms, yellow onion, bacon, ham, asparagus and crumbled Bear and the Flower Farm breakfast sausage | *Vegetarian Optionla*

Cold Assortment

Sliced pineapple, honeydew, cantaloupe and oranges with berries and grapes | *Vegan, Gluten Free*

Watermelon salad with toasted coconut and fresh mint
Vegan, Gluten Free

Spinach salad with red onion, strawberries, raisins and poppy seed dressing | *Vegan, Gluten Free*

Four Whistle Farm tomato basil salad | *Vegan, Gluten Free*

Prairie Harvest penne pasta with Kalamata olives, sundried tomatoes, green onions, celery and parmesan cheese in sundried tomato vinaigrette | *Vegetarian*

Fruit and yogurt parfaits with granola | *Vegetarian*

Hot Assortment

Home-style new potatoes | *Vegan, Gluten Free*

Fluffy scrambled eggs with chives | *Vegetarian*

Applewood smoked bacon | *Vegan, Gluten Free*

Bear and the Flower Farm pork sausage

Baked tortellini pasta in alfredo sauce | *Vegetarian*

Four Whistle Farm roasted red pepper rice pilaf | *Vegetarian*

Basil chicken breast with tomato sauce and sautéed onions
Gluten Free, Dairy Free

Broccoli sautéed in garlic and olive oil | *Vegan, Gluten Free*

Carving Station; Select One:

Herb crusted baron of Alberta beef with horseradish, mustards and red wine Jus

Meuwly's maple and brown sugar glazed ham with seeded and smooth mustards | *Signature Dish*

Dessert

Lemon meringue tarts | *Vegetarian*

Cheesecake squares | *Vegetarian*

Fruit tarts | *Vegetarian*

Chocolate pot au crème | *Vegetarian, Gluten Free*

Fruit mousse Verrines | *Vegetarian*

Assorted cookie | *Vegetarian*



THE FRENCHIE

\$84 PER PERSON

Pastry basket, per table

A selection of house made croissants, low fat muffins, Danishes, breakfast breads, house made butter, fruit preserves and marmalade | *Vegetarian*

Varscona Omelet Station

Fluffy omelettes with a selection of fillings: cheddar cheese, Swiss cheese, bell peppers, tomatoes, button mushrooms, yellow onion, bacon, ham, asparagus and crumbled Bear and the Flower Farm breakfast sausage | *Vegetarian Optionla*

Cold Assortment

Sliced pineapple, honeydew, cantaloupe and oranges with berries and grapes | *Vegan, Gluten Free*

Watermelon salad with toasted coconut and fresh mint
Vegan, Gluten Free

Roasted root vegetables with sweet onions, red peppers, fresh herbs and white balsamic dressing | *Vegan, Gluten Free*

Spinach salad with red onion, strawberries, raisins and poppy seed dressing | *Vegan, Gluten Free*

Four Whistle Farm tomato basil salad | *Vegan, Gluten Free*

Prairie Harvest penne pasta with Kalamata olives, sundried tomatoes, green onions, celery and parmesan cheese in sundried tomato vinaigrette | *Vegetarian*

Meuwly's charcuterie platter featuring local cured meats and cheeses with French baguette, rye bread and mustard

Grilled sourdough bread with ricotta cheese and heirloom tomato mustard seed relish | *Vegetarian*

Fruit and yogurt brûlée | *Vegetarian, Signature Dish*

Hot Assortment

Eggs benedict

Scrambled egg cups with salmon, heirloom tomato relish and green onions | *Vegetarian*

Mushroom and potato hash with rosemary | *Vegan, Gluten Free*

French Canadian baked beans | *Gluten Free, Signature Dish*

Applewood smoked bacon

Bear and the Flower Farm pork sausage

Blueberry pancakes with whipped cinnamon butter and maple syrup
Vegetarian

Classic French-Canadian beef tourtière | *Signature Dish*

Buttermilk fried chicken and waffles with maple butter and honey mustard syrup | *Signature Dish*

Green beans almandine | *Vegan, Gluten Free, Contains Nuts*

Carving Station; Select One:

Herb crusted baron of Alberta beef with horseradish, mustards and red wine Jus

Meuwly's maple and brown sugar glazed ham with seeded and smooth mustards | *Signature Dish*

Dessert

Pudding Chaumeure | *Vegetarian*

French Canadian sugar pie | *Vegetarian*

Hot apple crumble | *Vegetarian*

Maple pot au crème | *Vegetarian, Gluten Free*

Warm banana bread pudding | *Vegetarian*

Decadent brownies | *Vegetarian*

Chocolate dipped strawberries | *Vegetarian, Gluten Free*



FROM FARM TO TABLE

Taste the difference local makes. Supporting our community has always been a part of our mandate and our culinary program is no exception. Under Chef Belair's leadership, the Edmonton Convention Centre purchases 60% of food from local growers and producers each year. From carrots and beets to Alberta beef, we pride ourselves on supporting Alberta's thriving agrifood industry. Some of our suppliers include:

Erdmann's Garden & Greenhouse

Supplying our carrots and beets, Erdmann's is a family owned and operated farm located in Westlock County, Alberta. They grow a wide variety of vegetables, potatoes and bedding plants, hanging baskets and planters. *For more information, visit erdmannsgardens.com.*

Forest Scene Farms

Located north of Thorsby, Alberta, Forest Scene Farm is a family supported mixed farm that produces certified organic potatoes, market garden vegetables, organic grains and hay.

Four Whistle Farm

Supplying us with fresh produce such as tomato, cucumber, peppers, basil, Four Whistle Farm operates under the loving care of Marius and Twiggy DeBoer near Millet, Alberta. *For more information, visit fourwhistlefarm.ca.*

Prairie Harvest

An award-winning pasta company located in Edmonton, Alberta, Prairie Harvest creates fine pasta the old-world way; slowdried using only the best ingredients. *For more information, visit prairieharvestpasta.com.*

Sylvan Star Cheese

From plain and flavoured Gouda to Swiss and Edam cheese, the Sylvan Lake, Alberta based Sylvan Star Cheese has been operating since 1995. Renowned for its farm-made Gouda, the operation has won numerous awards over the past 16 years. *For more information, visit sylvanstarcheesefarm.ca.*

Rock Ridge Dairy Farm

Owned by Patrick and Cherylynn Bos, Rock Ridge Dairy Farm is located in Ponoka, Alberta and is a processor of whole natural goat milk and cheeses. *For more information, visit rockridgedairy.com.*

Blue Kettle Specialty Foods

From savoury dips and vinaigrettes, to hearty meal starters and a delectable chocolate sauce, St. Alberta, Alberta's Blue Kettle Specialty Foods creates innovative foods from natural products that will jumpstart or add full-bodied flavour to a variety of dishes in minutes. *For more information, visit bluekettle.ca.*

Meuwly's

Providing our kitchen with local high quality, local artisan meats, Meuwly's is an Edmonton based business founded by Will Kotowicz and former Edmonton Convention Centre apprentice and chef Peter Keith. *For more information, visit meuwlys.com.*

Mona Food

Edmonton based Mona Food supplies us with homegrown gourmet mushrooms. *For more information, visit monafood.ca.*

Bear and the Flower Farm

Located in Irricana, Alberta, Bear and the Flower Farm produces free range, naturally raised pork. *For more information, visit bearandtheflower.com.*





SOCIAL

RESPONSIBILITY

From Our Garden

We connect to the land through sustainable practices and our locally-sourced and inspired cuisine. As part of this commitment, we grow many of our own vegetables each summer in our own staff garden. Managed by our team of chefs, the garden produces tomatoes, peppers, herbs, lettuce, tomatillos, strawberries, raspberries, currants, edible flowers, onions, garlic, carrots, radish, beans, peas, celery, corn, cucumbers, zucchini and squash.

And that's not all—we also produce our very own signature honey through our beehive located on the southeast corner of the property. More than 100,000 busy bees produce over 60 pounds of honey for our chefs each summer. To learn more about our sustainability program, visit EdmontonConventionCentre.com.

Second Helping

Giving back to those in need

The Edmonton Convention Centre serves more than 250,000 meals a year to local, regional, national and international guests. With such a large volume of food being prepared and served through our kitchen, it's expected that there will be some food waste.

That's why we were the first organization in Edmonton to sign-up for the Edmonton Food Bank's Second Helping Program. This initiative prevents waste and puts nutritious meals on the table for those who need them. We're proud to donate nearly 6,600 pounds of food to the program each year.



IMPORTANT INFORMATION

GUARANTEED ATTENDANCE

Your Client Services Manager requires notification of the guaranteed number of guests with a list of guest allergies and dietary restrictions **five business days** prior to your event start date.

Failing this, the estimated number of guests at the time of booking will be taken as a guarantee for billing. Actual attendance will be billed if it is higher than the original guarantee number, provided additional meals have been served. Edmonton Convention Centre is prepared to set 5% above guaranteed number of guests on groups of 200 or more up to a maximum of 20 guests.

SURCHARGES FOR NEW ORDERS OR INCREASES

Every dish is crafted in-house with 60% of our food locally purchased from community growers.

If the guaranteed attendance is increased after the deadline, a menu surcharge will apply to the additional meals. This is calculated at 20% of the original menu price. Any new orders received within three (3) business days will also be subject to a 20% surcharge of the original menu price, if we are able to accommodate the request.

ALLERGY, ALTERNATE DIETARY MEALS AND OVERAGES

Handling alternative dietary requests demands careful attention—particularly when it comes to allergies that result in serious, sometimes life-threatening reactions.

The Edmonton Convention Centre is committed to offering a wide range of food options for our guests. Part of this commitment includes meeting the needs of guests who have special dietary restrictions. Additional costs may apply based on meal requirement (Kosher, Halal). Our kitchen will make every effort to accommodate cultural and medical dietary requests received no later than the final guarantee deadline. We will prepare a 5% overage to a maximum of 20 guests above your alternate meal requirements for potential on-site orders. Charges will apply if these extra alternate meals are served.

If at the time of service, the number of alternate meals (including vegetarian) exceeds the number on your dietary list, an additional fee of \$40 per entrée (exclusive of tax and gratuity charge) will be applied. We cannot guarantee we will be able to meet all requests, but we will attempt to satisfy your guests' needs to the best of our ability.

With an increase in demand for gluten-free and wheat-free requests, we strongly recommend you provide a small percentage by building these items into your order.

FOOD SAFETY

Purchase, delivery and storage of food products at the Edmonton Convention Centre are important control steps in the food safety chain. We are a proud partner of Edmonton Food Bank's Second Helping Food Recovery program which donates surplus prepared and perishable food to meal-providing agencies in the city. These items are stored and delivered in a safe manner. To ensure the safety of our guests, we will not permit food to be taken home by our guests.

BANQUET OPERATIONS (ON THE FLOOR)

- All buffets will showcase food labels.
- All tray-passed food items are labeled on the tray.
- For plated meal functions, all servers have a copy of the menu with any allergen information and are briefed before their shift.
- There is a lead banquet manager in charge of the dietary list which is received at the time of the guarantee (or earlier).
- The server will speak to the on-shift chef if they are unclear on the ingredients. The buffet chef will speak to the guest directly if they are available.
- Guests with dietary requests that have not been pre-ordered will be asked the following information:
 - *Full name*
 - *Table number*
 - *Dietary request*
 - *Disclaimer that we will make our very best efforts, but cross contamination can occur.*



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CENTRE**



the centre of connection

edmontonconventioncentre.com