

EDMONTON
CONVENTION
CENTRE

RECEPTION MENU

2019 | Edmonton Convention Centre

edmontonconventioncentre.com



AWARD-WINNING CUISINE

EXECUTIVE CHEF SERGE BELAIR

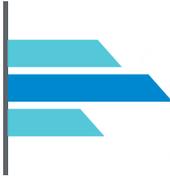
Named Canadian Chef of the Year in 2012, Executive Chef Serge Belair leads one of Canada's premier culinary teams. Hailing from Gatineau, Quebec, Chef Belair's French roots inspires his culinary style that has been widely recognized by national and international culinary experts. His accomplishments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





RECEPTION PACKAGES

Allow our Chef to take the guess workout of your reception selections with our expertly paired reception packages.

No substitutions permitted.

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.

DAWSON BRIDGE PACKAGE

\$36.75 PER PERSON

30 order minimum. Package provides 10 pieces per person.

Chilled

Compressed watermelon with basil gel and balsamic glaze | *Vegan, Gluten Free*

Sous-vide carrot with Edmonton Convention Centre honey, fresh dill and pumpkinseed crumbs | *Vegetarian*

Zucchini and red pepper hummus point | *Vegetarian*

Warm

Firecracker Italian beef meat balls | *Gluten Free*

Spinach puff | *Vegetarian*

Potato churro with Four Whistle Farm pepper jam | *Vegetarian*

GROAT ROAD PACKAGE

\$44.10 PER PERSON

30 order minimum. Package provides 10 pieces per person.

Chilled

Croustade with orange goat cheese, mint and micro- green salad | *Vegetarian*

Zucchini and red pepper hummus point | *Vegetarian*

Warm

Firecracker Italian beef meat balls | *Gluten Free*

Spinach puff | *Vegetarian*

Artisan cheese board

Rock Ridge Dairy goat cheese, brie, blue cheese, aged and maple cheddar and Havarti. Served with dried and fresh fruits, crackers and fresh house made baguette.



LOW LEVEL BRIDGE PACKAGE

\$57.75 PER PERSON

50 order minimum. Package provides 8 pieces per person.

Chilled

Compressed watermelon with basil gel and balsamic glaze
Vegan, Gluten Free

Caprese salad verrine | *Vegetarian*

Warm

Tempura prawns with sesame dipping sauce

Potato churro with Four Whistle Farm pepper jam | *Vegetarian*

Spreads and Breads

Sweet potato hummus, roasted garlic and pepper spinach dip along with butterbeans and Asiago cheese pate served with crispy seeded lavash sticks, smoky pita chips and house fried potato chippers. | *Vegetarian*

Fresh vegetable crudites

Carrots, celery, broccoli, cauliflower, bell peppers, tomatoes, cucumber and radish with your choice of ranch or blue cheese dip.

Vegetarian

Alberta artisan cheese board

Rock Ridge Dairy goat cheese, 3 types of Old School Cheesery cheese, brie, smoked cheddar cheese and classic cheese curds, 2 type of Winding Road cheese, Josef and German Butter cheese all served with dried and fresh fruits, crackers and fresh baguette.

Vegetarian



HIGH LEVEL BRIDGE PACKAGE

\$68.25 PER PERSON

50 order minimum. Package provides 12 pieces per person.

Chilled

Zucchini and red pepper hummus point | *Vegetarian*

Smoked deviled eggs | *Vegetarian, Gluten Free*

Avocado and Dungeness crab salad cups

Warm

Truffle scented gougère | *Vegetarian*

Spinach puff | *Vegetarian*

Tempura prawns with sesame dipping sauce

Spreads and Breads

Caramelized onion and Sylvain Star cheese dip served with crispy seeded lavash sticks and house fried potato chippers. | *Vegetarian*

Meuwly's Charcuterie Board

Served with marinated artichokes, Kalamata and Castel-vetrano green olives, house made Edmonton Convention Centre pickles, assorted mustards, truffle pesto, Canadian cheddar cheeses and house made bread. | *Signature Dish*

Seasonal Fresh Fruit

Honeydew, cantaloupe, pineapple, watermelon, grapes and berries | *Vegan*



WALTERDALE BRIDGE PACKAGE

\$78.75 PER PERSON

50 order minimum. Package provides 12 pieces per person.

Chilled

Duck confit crostini with blueberry compote

Smoked deviled eggs | *Vegetarian, Gluten Free*

Avocado and Dungeness crab salad cups

Warm

Old fashioned tourtière bites

Italian cheese and pork bomb

Goat cheese and Four Whistle Farm tomato tarte | *Vegetarian*

Spreads and Breads Deluxe

Sweet potato hummus, roasted garlic and pepper spinach dip, butterbeans and Asiago cheese pâté, parmesan sweet pea and edamame beans, lemon and tarragon ricotta, served with crispy seeded lavash sticks, ciabatta, rosemary bread, house fried potato chippers and marinated olives | *Vegetarian*

Fine Canadian Cheese Board

A selection of fine Quebec cheeses and PEI Avalon Cheddar. Served with dried and fresh fruits, lavash sticks, raincoast crisps, crackers and fresh baguette | *Vegetarian*

Gourmet Pizza Slabs | *select one*

Classic pepperoni, tomato sauce and mozzarella cheese

House made tomato sauce, fresh bocconcini with torn fresh Four Whistle Farm basil | *Vegetarian*

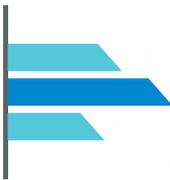
Greek style: roasted Four Whistle Farm red and green pepper with sliced tomato, julienned red onion, sliced black olives, tomato sauce, mozzarella cheese and Rock Ridge Dairy feta cheese | *Vegetarian*

Meuwly's capicola with marinated Four Whistle Farm grape tomatoes, garlic, olive oil, asiago cheese finished with mozzarella cheese

Sweet spot

Warm chocolate filled traditional beignet | *Signature Dish*





RECEPTION CANAPES

Prefer to make your own selections? See below for our canapes choices. All selections priced per dozen, minimum 3 dozen per order.

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RITCHIE SELECTIONS

CHILLED | \$31.50 PER SELECTION, PER DOZEN

Compressed watermelon with basil gel and balsamic glaze | *Vegan, Gluten Free*

Sous vide carrot with Shaw Conference Centre honey, fresh dill and pumpnickel crumbs | *Vegetarian*

Zucchini and red pepper hummus point | *Vegetarian*

Cucumber, cream cheese and caper Napoleon | *Vegetarian*

Croustade with orange goat cheese, mint and microgreen salad | *Vegetarian*

Caprese salad verrine | *Vegetarian*

WARM | \$33.50 PER SELECTION, PER DOZEN

Croustade with orange goat cheese, mint and micro- green salad | *Vegetarian*

Truffle scented gougère | *Vegetarian*

Gruyere, mushroom and caramelized onion bites | *Vegetarian*

Spinach puff | *Vegetarian*

Vegetarian samosa with mint chutney | *Vegetarian*

Vegetarian spring rolls with classic plum sauce | *Vegetarian*

Firecracker Italian beef meat balls | *Gluten Free*

Potato churro with Four Whistle Farm pepper jam | *Vegetarian*



KING EDWARD PARK SELECTIONS

CHILLED | \$37.80 PER SELECTION, PER DOZEN

Compressed watermelon with basil gel and balsamic glaze | *Vegan, Gluten Free*

Smoked deviled eggs | *Vegetarian*

Avocado and Dungeness crab salad cups

Tuna loin with radish and passion fruit coulis | *Gluten Free*

Thyme marinated beets with feta and smoked salmon | *Gluten Free*

Chive éclair with poached salmon salad | *Signature Dish*

Gravlax salmon macaroon with poppy seed and crème cheese | *Gluten Free*

Prawn blini sandwich with tarragon and Kalamata olives

Prosciutto and green pea tapenade buckwheat crepe

Duck confit crostini with blueberry compote

Curried chicken salad in black sesame cone

WARM | \$44.10 PER SELECTION, PER DOZEN

Croustade with orange goat cheese, mint and micro- green salad | *Vegetarian*

Parmesan artichoke hearts, grape tomato with sundried tomato aioli | *Vegetarian*

Coconut shrimp with Thai dipping sauce

Tempura prawns with sesame dipping sauce

Mini pot pie

Old fashioned tourtière bites | *Signature Dish*

Goat cheese and Four Whistle Farm tomato tart | *Vegetarian*

Tomato soup with grilled cheese skewer | *Vegetarian*

Reuben style popover with mustard sauce | *Signature Dish*

Petite prawns cake with remoulade sauce

Chorizo sausage Madeleine's | *Signature Dish*

Potato noisette, crème fraiche and salmon caviar



BY THE POUND

CHICKEN WINGS | \$37.80 PER POUND

Signature Dish

Choice of Sauce:

Classic Frank's Red-Hot Gluten Free | *Dairy Free*

Maple chili | *Dairy Free*

Smoky tomato | *Gluten Free, Dairy Free*

Sweet and sticky | *Gluten Free, Dairy Free*

Thai-Inspired | *Gluten Free, Dairy Free*

BBQ sauce | *Dairy Free*

Sambal and plum sauc | *Gluten Free, Dairy Free*

Dry garlic

BONE-IN PORK RIB | \$42.00 PER POUND

Choice of Sauce:

Classic Frank's Red-Hot Gluten Free | *Dairy Free*

Maple chili | *Dairy Free*

Smoky tomato | *Gluten Free, Dairy Free*

Sweet and sticky | *Gluten Free, Dairy Free*

Thai-Inspired | *Gluten Free, Dairy Free*

BBQ sauce | *Dairy Free*

Sambal and plum sauc | *Gluten Free, Dairy Free*

Dry garlic

CALAMARI RINGS | \$47.25 PER POUND

Served with chipotle dip

7 SEAS BLISSFUL BAY SHUCKED FRESH OYSTERS | \$68.25 PER POUND

Served with lemon wedges, cocktail sauce and fresh mignonette

BUTTERMILK FRIED OYSTERS \$78.75 PER POUND

Served with kale chimichurri mayo





PLATTERS, BOARDS & MORE

As an addition or the main focus, our platters, boards & more are sure to please!

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FRESH VEGETABLE CRUDITÉS
\$6.30 PER PERSON

Carrots, celery, broccoli, cauliflower, bell peppers, tomatoes, cucumber and radish with your choice of ranch or blue cheese dip
Vegetarian

SEASONAL FRESH FRUIT
\$6.30 PER PERSON

Honeydew, cantaloupe, pineapple, watermelon, grapes and berries | *Vegan*

ROASTED GARLIC AND PEPPER SPINACH DIP
\$10.50 PER PERSON

15 order minimum.

Served with crispy seeded Lavosh sticks and house fried potato chippers | *Vegetarian*

CARAMELIZED ONION AND SYLVAN STAR
CHEESE DIP | \$10.50

15 order minimum.

Served with crispy seeded Lavosh sticks and house fried potato chippers | *Vegetarian*

SPREADS AND BREADS
\$15.75 PER PERSON

15 order minimum.

Butterbeans and Asiago cheese pate, parmesan sweet pea and edamame bean, sweet potato hummus, lemon and tarragon ricotta, ciabatta, rosemary bread, crispy seed Lavosh sticks, house fried potato chippers | *Vegetarian*

SPREADS AND BREADS DELUXE
\$23.10 PER PERSON

15 order minimum.

Butterbeans and Asiago cheese pate, parmesan sweet pea and edamame bean, sweet potato hummus, lemon and tarragon ricotta, ciabatta, rosemary bread, crispy seed Lavosh sticks, house fried potato chippers and marinated olives | *Vegetarian*

ALBERTA ARTISAN CHEESE BOARD
\$12.60 PER PERSON

2 oz. portion per person, 20 order minimum.

Rock Ridge Dairy goat cheese, types of Old School Cheesery cheese, brie, smoked cheddar cheese and classic curds, 2 type of Winding Road cheese, Josef and German Butter cheese all served with dried and fresh fruits, crackers and fresh baguette
Vegetarian

FINE CANADIAN CHEESE BOARD
\$16.80 PER PERSON

2 oz. portion per person, 20 order minimum.

A selection of fine Quebec cheeses and PEI Avalon Cheddar. Served with dried and fresh fruits, lavash sticks, raincoast crisps, cracker sand fresh baguette | *Vegetarian, Signature Dish*

MEUWLY'S CHARCUTERIE BOARD \$23.10 PER PERSON

1.5 oz. portion per person, 15 order minimum.

Served with marinated artichokes, Kalamata and Castelvetrano green olive and Edmonton Convention Centre pickles, assorted mustards, truffle pesto, Canadian cheddar cheeses and house made breads | *Signature Dish*

GOURMET PIZZA SLABS | \$42.00 PER SLAB

2 order minimum. Each slab is cut into 2.5 inch squares (30 pieces).

Classic pepperoni, tomato sauce and mozzarella cheese

House made tomato sauce, fresh bocconcini with torn fresh Four Whistle Farm basil | *Vegetarian*

Greek style: roasted Four Whistle Farm red and green peppers with sliced tomato, julienned red onion, sliced black olive, tomato sauce, mozzarella cheese and Rock Ridge Dairy feta cheese
Vegetarian

Meuwly's capicola with marinated Four Whistle Farm grape tomatoes, garlic, olive oil, asiago cheese finished with mozzarella cheese

Vongole style: Veloute sauce base, drunken clams, fresh Italian oregano, red pepper flakes finished with mozzarella cheese

GLUTEN-FREE PIZZA | \$16.80 PER PIZZA

3 order minimum. Each slab is cut into 6 inch squares (4 pieces).

Our chefs would be happy to prepare any of the above selections on gluten-free crust.

WARM WHEEL OF BRIE | \$288.75 PER WHEEL

Serves approximately 35 people.

Rosemary and thyme-scented wheel of brie baked in puff pastry topped with caramelized onion and Saskatoon berry chutney. Served with sourdough baguette and seeded lavash sticks
Vegetarian, Signature Dish

PLATTER OF BEET CURED SALMON GRAVLAX \$393.75 PER PLATTER

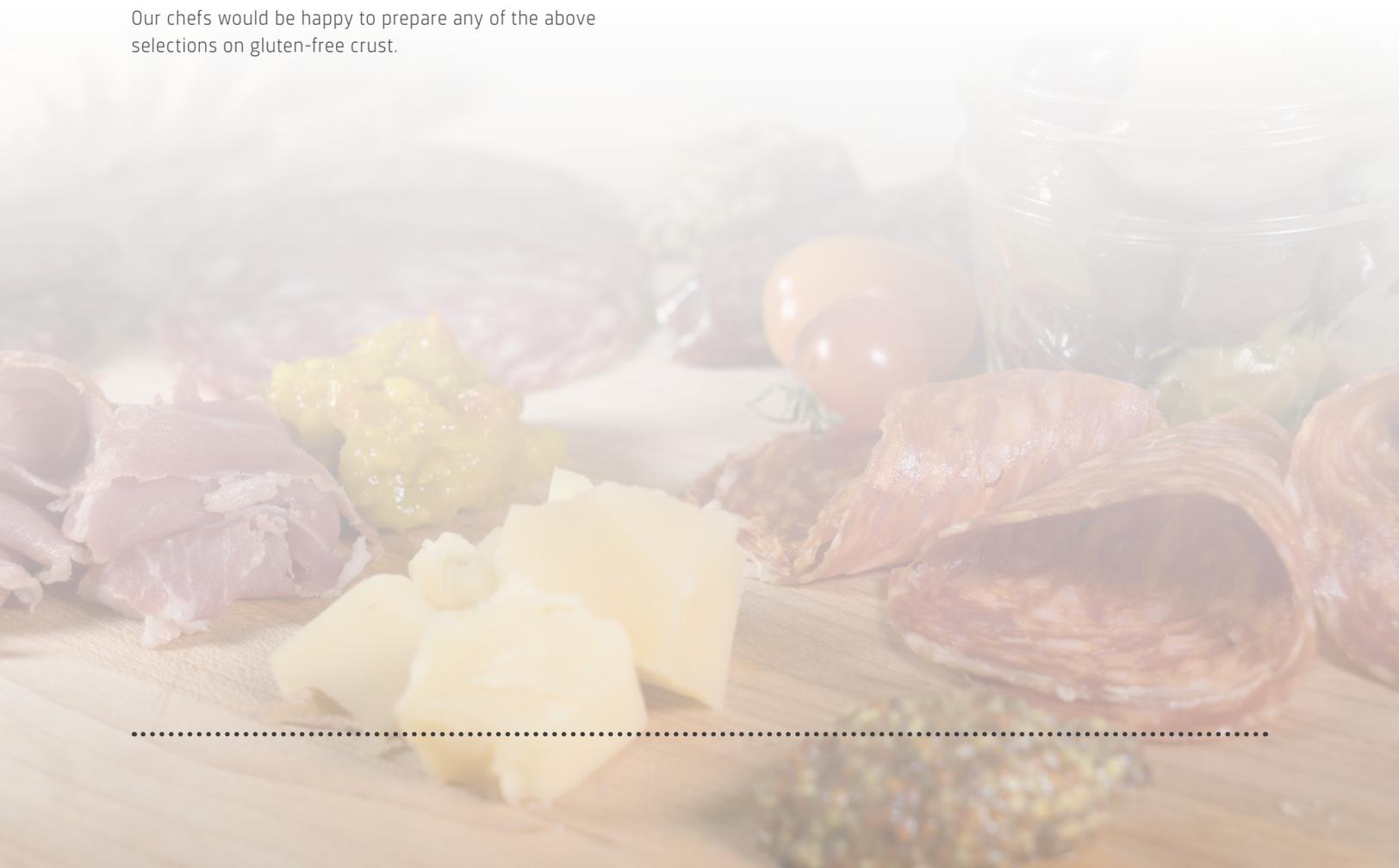
Serves approximately 50 people.

House made beet cured salmon Gravlax with horseradish cream, caper aioli, lemon wedges, pickled red onions, baby lettuce and dill biscuits

WHOLE SIDE OF SMOKED NOVA SCOTIA SALMON | \$404.25 PER PLATTER

Serves approximately 50 people.

Served with house made Rye bread, mini bagels, cream cheese, capers, red onions and sliced radish





RECEPTION STATIONS

Whether our reception stations are chef attended, or your guests serve themselves, we look forward to offering you many different flavourful experiences showcasing our diversity.

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If the station is to be chef attended, a \$40 charge per chef attendant will apply. We recommend one chef attendant per 100 orders, per station, for a minimum of 2 hours.

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CHEF JASON'S SOFT PRETZEL BAR | \$6.30 PER PERSON | *30 order minimum.*

Classic version or sliced jalapeno and cheese pretzel served with mustard, Chef Myles' Cajun dip and cheese spread | *Vegetarian*

SLIDER BAR | \$10.50 PER SLIDER | *30 order minimum, per variety.*

All buns are house made. Please select from the options below:

Alberta Beef Patty: Topped with American cheddar cheese, sliced pickle, red onion, ketchup and burger sauce on a house made soft pretzel bun

Crispy Fried Chicken: Chicken thighs with Cajun mayo, crisp iceberg lettuce and sliced pickle on a house made soft dinner roll | *Signature Dish*

Parmesan Chicken Twist: Panko breaded chicken thighs top with tomato sauce and mozzarella cheese served on a house made garlic bread twist

House Made Vegetarian Patty: Topped with fried onion, sliced tomato and chipotle aioli on a house made brioche bun

Cajun Flavored Oyster Po Boy: Topped with mayo, coleslaw and sliced pickle on a house made soft dinner roll

Buttermilk Shrimp: Topped with julienned Nori, sesame sauce, tomato and crisp iceberg lettuce on a house made brioche bun

Lobster Roll: Classic lobster salad served in an old fashioned hot dog bun topped with pea shoots, served chilled.

Alberta Beef Patty, Gluten Free Slider: Topped with American cheddar cheese, sliced pickle red onion, ketchup and burger sauce on a house made bun | *\$11.55 per slider*



MEUWLY'S CHARCUTERIE BOARD \$23.10 PER PERSON

1.5 oz. portion per person, 15 order minimum.

Served with marinated artichokes, Kalamata and Castelvetrano green olive and Edmonton Convention Centre pickles, assorted mustards, truffle pesto, Canadian cheddar cheeses and house made breads | *Signature Dish*

MASON JAR SALAD STATION \$8.40 PER PERSON

Salads are served in a mason jar and guests shake to combine the ingredients.

Please select two from the options below:

Four Whistle Farm tomato, cucumber, peppers, Kalamata olives, and feta cheese with lemon oregano vinaigrette | *Vegetarian*

Romaine lettuce, kale, herb croutons, parmesan crisps, and garlic mascarpone dressing

Artisan greens, Four Whistle Farm grape tomatoes, bocconcini, red onion and watermelon | *Vegetarian, Gluten Free*

Mesclun greens, peas, daikon radish, carrots, green onion and lemongrass ginger vin | *Vegan*

ELEVATED MAC AND CHEESE \$18.90 PER PERSON

30 order minimum.

Customize your mac and cheese with a selection of smoked meat bits, shredded Meuwly's ham, snow crab, asparagus medallion, sliced jalapeno, fried onion, Rock Ridge Dairy goat cheese and Canadian cheddar

PEROGY BAR | \$18.90 PER PERSON

30 order minimum.

Pan fried perogies with classic toppings including: sour cream, bacon, chives, cheddar cheese and sauerkraut

CHEF SERGE'S POUTINE SHACK \$18.90 PER PERSON

30 order minimum.

Choose from shoestring cut fries or Grandma's cut (thick cut) fries.

All poutine served with Old School Cheesery cheese curds, shredded yellow cheddar, and Rock Ridge Dairy feta cheese. Toppings include: sliced pepperoni, smoked meat crumble, diced tomatoes, pickles, sour cream, green onion, banana peppers, and peas. Finished with classic gravy and butter chicken sauce

ASIAN STIR FRY | \$18.90 PER PERSON

30 order minimum.

Your choice of shrimp, chicken or tofu. Fried Jasmine rice with sauteed snow peas, water chestnut, cabbage, bean sprout, Erdmann's Garden carrots and broccoli served with teriyaki sauce and garnished with cilantro and julienned seaweed.
Gluten Free

THE WANDERING MOLLUSK STATION \$15.75 PER POUND

30 order minimum (only 1 selection per order).

Fresh Wandering Mollusk mussels with your choice of the following:

Mariniere, shallots, white wine and fresh parsley | *Gluten Free*

Provencale, garlic, tomato, white wine and fresh parsley
Gluten Free

Mustard and local craft beer | *Gluten Free*

FRIED CHICKEN AND WAFFLE BAR \$14.70 PER ORDER

30 order minimum.

Buttermilk thyme waffles topped with Southern style fried chicken, drizzled with Edmonton Convention Centre honey served with maple butter, Dijon mustard spread, corn meal fried jalapenos, or bacon and roasted corn | *Signature Dish*





ITALIAN STOP | \$29.40 PER PERSON

30 order minimum.

Served with a selection of Italian meat and cheese, marinade artichokes, Kalamata and Castelvetrano green olive and house made breads.

Please select two from the options below:

Pasta Time wild mushroom ravioli, fresh peas, diced pumpkin, cream reduction finished with pumpkin seeds | *Vegetarian*

Harvest Prairie fusilli pasta with smoked salmon, fresh basil leaf and Rosa sauce

Sacchetti with black truffle, duck confit, edamame and marsala jus

Pasta Time cheese tortellini, roasted vegetables, spinach, fresh tomato topped with Rock Ridge Dairy goat cheese | *Vegetarian*

JUMBO SHRIMP ON ICE | \$16.80 PER ORDER

20 order minimum. 5 pieces per order.

With Mary Rose sauce and lemon wedges

TRADITIONAL PAELLA | \$21.00 PER PERSON

12 order minimum.

Sautéed chicken, chorizo sausage and vegetables trilogies with Saffron rice. Presented in a large paella pan and garnished with fresh parsley

PACIFIC RIM STATION \$29.40 PER PERSON

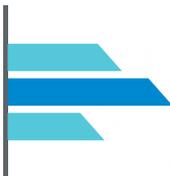
50 order minimum. 12 pieces per order.

California rolls, spicy tuna and cucumber rolls accompanied by pickled ginger, wasabi and dipping sauces along with beef and shrimp Siu mai and vegetarian pot sticker with hot sauce and soya sauce

CHILLED SEAFOOD BAR \$40.95 PER PERSON

100 order minimum.

7seas Blissful Bay shucked fresh oysters, Alaskan snow crab legs, scallop ceviche, marinated mussels, clams and jumbo shrimps served over ice with lemon, cocktail seafood sauce, Four Whistle Farm cucumber mignonette and sliced baguette



CARVING STATIONS

Enhance your guests' dining experience with a farm to table carving station featuring the highest quality of local products.

All carving stations require one Chef per 100 order, at \$40.00 per hour for a minimum of 2 hours.

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COIL OF MEUWLY'S TOULOUSE SAUSAGES
\$12.60 PER PERSON

30 order minimum.

Served with grainy mustard, onion confit and 45 soft house made rye bread | *Signature Dish*

HERB AND MUSTARD CRUSTED TURKEY
BREAST | \$14.70 PER PERSON

20 order minimum.

Served with Edmonton Convention Centre famous chicken jus, 30 house made soft corn bread and cranberry mayo

CHARD CRUSTED BEAR AND THE
FLOWER PORK LOIN | \$15.75 PER PERSON

30 order minimum.

Served with grainy mustard, cranberry relish and 45 soft Bannock buns

72 HOUR BRINED BEAR AND THE FLOWER
PORK BELLY | \$16.80 PER PERSON

30 order minimum.

Served with kimchi and scallion relish, Asian mayo and 45 steam buns

ATLANTIC SALMON WELLINGTON
\$16.80 PER PERSON

25 order minimum.

Served with crème fraiche, scallions, lemon wedges and pickled onion





CHEF SERGE'S MONTREAL SMOKED
MEAT | \$17.88 PER PERSON

30 order minimum. | Signature Dish

CERTIFIED ANGUS ALBERTA BARON OF
BEEF | \$14.70 PER PERSON

30 order minimum.

Served with Forest Scene Farm horseradish, grainy mustard, classic Dijon and 45 house made soft brioche buns

NORTHERN GOLD PEPPER CRUSTED
PRIME RIB | \$19.95 PER PERSON

40 order minimum.

Served with Forest Scene Farm horseradish, grainy mustard, classic Dijon and 60 house made soft rolls

WHOLE TENDERLOIN OF BEEF
\$23.10 PER PERSON

25 order minimum.

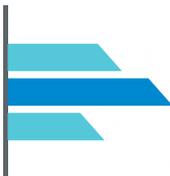
Served with creamy horseradish sauce, Vidalia onion relish and 38 French rolls

WHOLE HIP OF ALBERTA BEEF
\$10.50 PER PERSON

150 order minimum.

Served with your choice of mayo, Forest Scene Farm horseradish, grainy mustard, classic Dijon and 225 house made soft brioche buns





NIBBLES

Looking for a quick snack? Look no further. Each pound serves approximately 10 - 12 people.

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MEUWLY'S CHARCUTERIE BOARD
\$23.10 PER PERSON

1.5 oz. portion per person, 15 order minimum.

Served with marinated artichokes, Kalamata and Castelvetrano green olive and Edmonton Convention Centre pickles, assorted mustards, truffle pesto, Canadian cheddar cheeses and house made breads | *Signature Dish*

FOUR WHISTLE FARM VINE RIPENED
TOMATO BRUSCHETTA DIP
\$29.40 PER ORDER

Served with toasted house made baguette

FLAVORED POPCORN | \$3.15 PER BAG

20 bag minimum per flavor; 30 gram bags.

Choose from caramel, cheddar, truffle, maple bacon, Frank's Red Hot and classic butter | *Gluten Free*

HOME FRIED CORN TORTILLA CHIPS
\$5.00 PER PERSON

10 order minimum.

Served with fresh Pico de Gallo | *Gluten Free*

DRY ROASTED PEANUTS
\$15.75 PER POUND

GOURMET DRY ROASTED NUTS
\$22.05 PER POUND

Contains no peanuts

EDMONTON CONVENTION CENTRE HONEY
GLAZED SPICY PECANS
\$26.25 PER HALF POUND

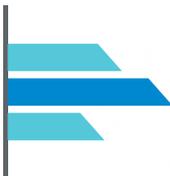
KETTLE CHIPS | \$15.75 PER POUND

HOUSE MADE DECADENT VANILLA
CUPCAKES WITH BUTTER CREAM ICING
\$39.90 PER DOZEN

CLASSIC VANILLA SOFT SERVE ICE CREAM
CONE | \$6.30 EACH

30 order minimum. | Signature Dish





DESERT SPECIALTIES

All desserts are house made by the Edmonton Convention Centre's pastry kitchen.

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DOUBLE CHOCOLATE FOUNTAIN
\$14.70 PER PERSON

100 order minimum.

With fresh strawberries, seasonal fruit, marshmallows, biscotti, rice crispy treats

FRENCH CAFÉ SELECTIONS
\$61.95 PER DOZEN

Macarons, financier, choux, mini gateau, Napoleons, fruit tartlets, truffles, éclairs, chocolate dipped strawberries, biscotti and other mini dessert specialties

CREPE BAR | \$18.90 PER PERSON

Chef Jason's famous crepe station with all the goodies: caramel Grand-Marnier sauce, vanilla ice cream, red berry sauce, toasted almonds, chocolate sauce, berry compote and sliced pineapple

SOFT SERVE ICE CREAM FLOAT STATION
\$14.70 PER PERSON

Edmonton Convention Centre made vanilla and chocolate ice cream served with root beer, cola, cream soda, and orange crush.

Self-serve station

WARM CHOCOLATE FILLED TRADITIONAL
BEIGNET | \$37.80 PER DOZEN

Freshly made beignets dusted with icing sugars | *Signature Dish*

DOUGHNUT HOLES | \$14.70 PER DOZEN

Freshly fried doughnut holes with macerated berries

BANANAS FOSTER | \$14.70 PER PERSON

Served over soft serve ice cream



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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