

EDMONTON
CONVENTION
CENTRE



COFFEE

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.



REFRESHMENTS

Please note that the below refreshments have a two-hour service window maximum.

STARBUCKS COFFEE | \$60.90 PER GALLON

Regular or decaffeinated. One gallon serves 15 cups

ASSORTED TAZO TEAS | \$48.30 PER GALLON

One gallon serves 15 cups

HOT CHOCOLATE | \$35.70 EACH (4 OZ)

One gallon serves 10 cups

FRESH SMOOTHIE | \$6.30 EACH (4 OZ)

\$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*

VIP HYDRATION STATION | \$1.45 PER PERSON

Available for 20-500 people; minimum 20 orders.

Blackberry mint, lemon rosemary, ginger lime. All natural, sugar-free and environmentally friendly!

CANNED SOFT DRINKS (BOC) | \$3.40 EACH

Assorted Coca Cola products

CANNED JUICES (BOC) | \$3.65 EACH

Assorted Minute Maid products

MILK | \$4.75 EACH (250 ML)

1%, skim or chocolate

CHILLED JUICES | \$29.40 PER 1.5 LITRE PITCHER

Apple, orange or fruit punch. Each pitcher serves 10-12 glasses



BREAKFAST ADDITIONS & MORNING BREAKS

ASSORTED INDIVIDUAL ACTIVIA YOGURT
\$50.40 PER DOZEN

Vegetarian

WHOLE FRUIT | \$50.40 PER DOZEN

Apples, oranges, bananas

MELON KABOBS | \$63 PER DOZEN

Vegan, Gluten Free

SLICED FRESH SEASONAL FRUIT
\$5.75 PER ORDER

HOUSE MADE MUFFINS | \$50.40 PER DOZEN

Vegetarian

BREAKFAST BREAD | \$50.40 PER DOZEN

Banana bread, lemon poppy seed tea cake, carrot spice loaf and
apple cinnamon coffee cake | *Vegetarian*

ASSORTED BAGELS | \$50.40 PER DOZEN

With flavored cream cheese | *Vegetarian*

ASSORTED HOUSE MADE GOURMET
PASTRIES | \$63 PER DOZEN

Vegetarian

ASSORTED HOUSE MADE GOURMET
MUFFINS | \$63 PER DOZEN

With assorted fruit fillings | *Vegetarian*

HOUSE MADE TRADITIONAL BUTTER
CROISSANT | \$63 PER DOZEN

With fruit preserves | *Vegetarian*





HOUSE MADE GRANOLA BAR | \$5.25 PER BAR

Gluten Free, Dairy Free

ASSORTED COLD CEREALS

\$6.30 PER PERSON

Served with berries, dried fruit with skim, 2% and whole milk
Vegetarian

WARM OATMEAL STATION

\$6.30 PER PERSON

Served with brown sugar, raisins and fresh berries
Signature Dish, Vegetarian

GREEK YOGURT STATION | \$6.30 PER PERSON

Served with fresh fruits, berries, muesli and Edmonton
Convention Centre honey | *Vegetarian*

SCRAMBLED EGGS STATION

\$6.30 PER PERSON

Served with Meuwly's Capicola, Four Whistle Farm tomatoes
and green onions

HOUSE SMOKED SALMON ON MINI
BAGEL | \$50.40 PER DOZEN

Served with dill cream chees, pickled red onion and fried capers

SCRAMBLED EGG SALMON BOWL

\$7.35 PER PERSON

Served with tomato jam and microgreens | *Signature Dish*

BREAKFAST FLATBREAD

\$23.10 PER FLAT BREAD

Hollandaise sauce, mozzarella cheese, caramelized Forest
Scene Farms potato and leeks. Serves approximately four
people. | *Signature Dish*

AFTERNOON BREAKS & SNACKS

GLAZED CINNAMON BUNS | \$4.20 EACH

Vegetarian

CINNAMON SUGAR BEAVER TAILS
\$4.20 PER PERSON

Vegetarian

MEUWLY'S PLATTER | \$13.65 PER PERSON

European meats and cheeses served with mustards and house made breads

Signature Dish

HOUSE MADE ASSORTED COOKIES
\$37.80 PER DOZEN

Vegetarian

HOUSE MADE LEMON SHORTBREAD
\$37.80 PER DOZEN

Vegetarian

BAKED CAJUN SPICED CHICKPEAS
\$27.30 PER POUND

Vegetarian

PLATTER OF FINGER SANDWICHES
\$152.25 PER PLATTER

15 sandwiches cut into 60 pieces. Ham and swiss with mustard butter, turkey with roasted peppers and basil butter, cucumber with lemon caper cream cheese

WARM PRETZEL STICKS
\$26.25 PER DOZEN

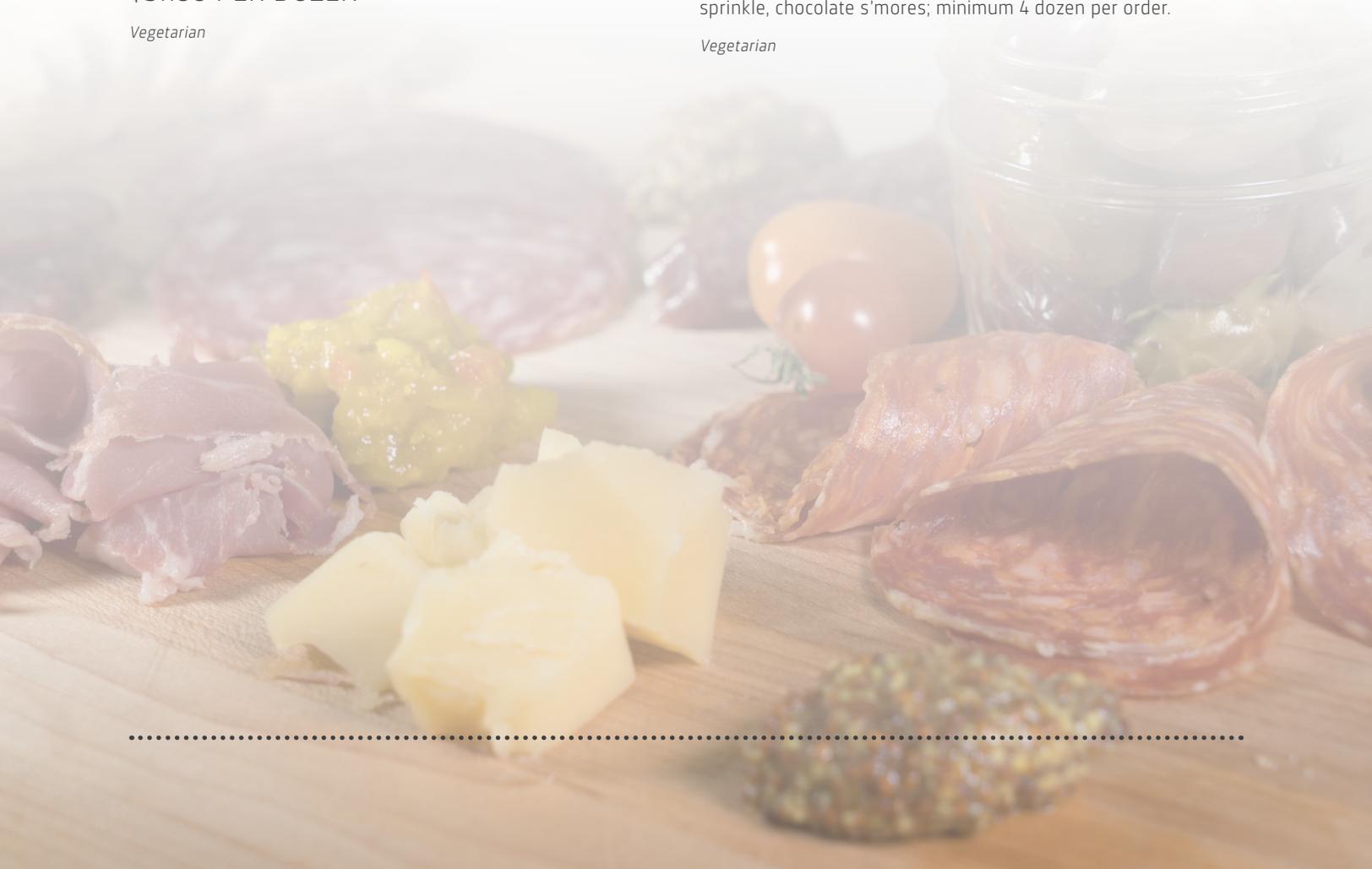
With chef Myles' Cajun mustard dip

Vegetarian

HOUSE MADE FRESH DONUTS
\$44.10 PER DOZEN

Choose from: chocolate crunch, Oreo caramel, strawberry sprinkle, chocolate s'mores; minimum 4 dozen per order.

Vegetarian



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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the centre of connection

edmontonconventioncentre.com