

EDMONTON
CONVENTION
CENTRE



LUNCH MENU

2019 | Edmonton Convention Centre



AWARD-WINNING CUISINE

EXECUTIVE CHEF SERGE BELAIR

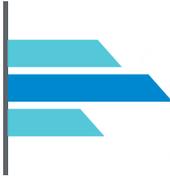
Named Canadian Chef of the Year in 2012, Executive Chef Serge Belair leads one of Canada's premier culinary teams. Hailing from Gatineau, Quebec, Chef Belair's French roots inspires his culinary style that has been widely recognized by national and international culinary experts. His accomplishments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





LUNCH BUFFETS

All buffets are served with freshly brewed regular and decaffeinated Starbucks coffee, a selection of premium Tazo teas and house made rolls. Edmonton Convention Centre uses tomatoes, cucumbers and peppers from Four Whistle Farm and carrots and beets from Erdmann's—both local Edmonton farms.

Each of the following lunch buffets comes with your choice of any salad or soup (choose 2 items) and one dessert.

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.

GREENS

Salad dressings are Blue Kettle brand, a locally made Edmonton product (some exceptions apply). An additional \$1.75/person will apply if you would like the ingredients to be separated or to have the salads individually plated.

Baby spinach with strawberries, red onion, Rocky Ridge Dairy feta served with poppy seed vinaigrette | *Vegetarian, Gluten Free*

Mesclun greens with dried fruits, cucumber seeds and herb and grapefruit vinaigrette | *Vegan*

Kale, carrot and spinach blend with heirloom baby tomatoes and blue cheese ranch dressing | *Vegetarian*

Roasted asparagus, tri coloured peppers, grilled portabella mushrooms with lemon shallot vinaigrette | *Vegan, Gluten Free*

Baby potato salad with peas, chives and yogurt dressing | *Vegetarian, Gluten Free*

Crisp vegetable crudité's with hummus and herb sour cream dip | *Vegetarian, Gluten Free*

Panzanella salad with herb caper vinaigrette | *Vegetarian*

Fusilli pasta salad with asparagus, artichokes, cherry tomatoes, Kalamata olives and sundried tomato vinaigrette | *Vegetarian*

Gremolata and pimento wild rice salad | *Vegan*

Beet salad with fresh dill, red onions and white balsamic dressing | *Vegan, Gluten Free*



SOUPS

Four Whistle Farm roasted tomato soup

Vegan, Gluten Free

Cumin roasted cauliflower soup with spiced chickpeas

Vegetarian, Gluten Free

Old fashioned Quebec style "Soup au Pois": split pea, ham and trinity of vegetables | *Signature Dish, Gluten Free*

Rustic style hearty portobello mushroom soup | *Vegetarian, Gluten Free*

Four cheese Pasta Time tortellini in vegetable broth with fresh spinach and Four Whistle Farm roasted grape tomato

Vegetarian

Roasted chicken thigh with local barley in mirepoix broth

Dairy Free



DESSERTS

All desserts are house made.

Fresh fruit tart

Banana crème pie

Strawberry shortcake with vanilla bean custard cream and strawberry sauce

Traditional tiramisu

Assorted cannolis (chocolate chip, lemon/orange, chocolate)

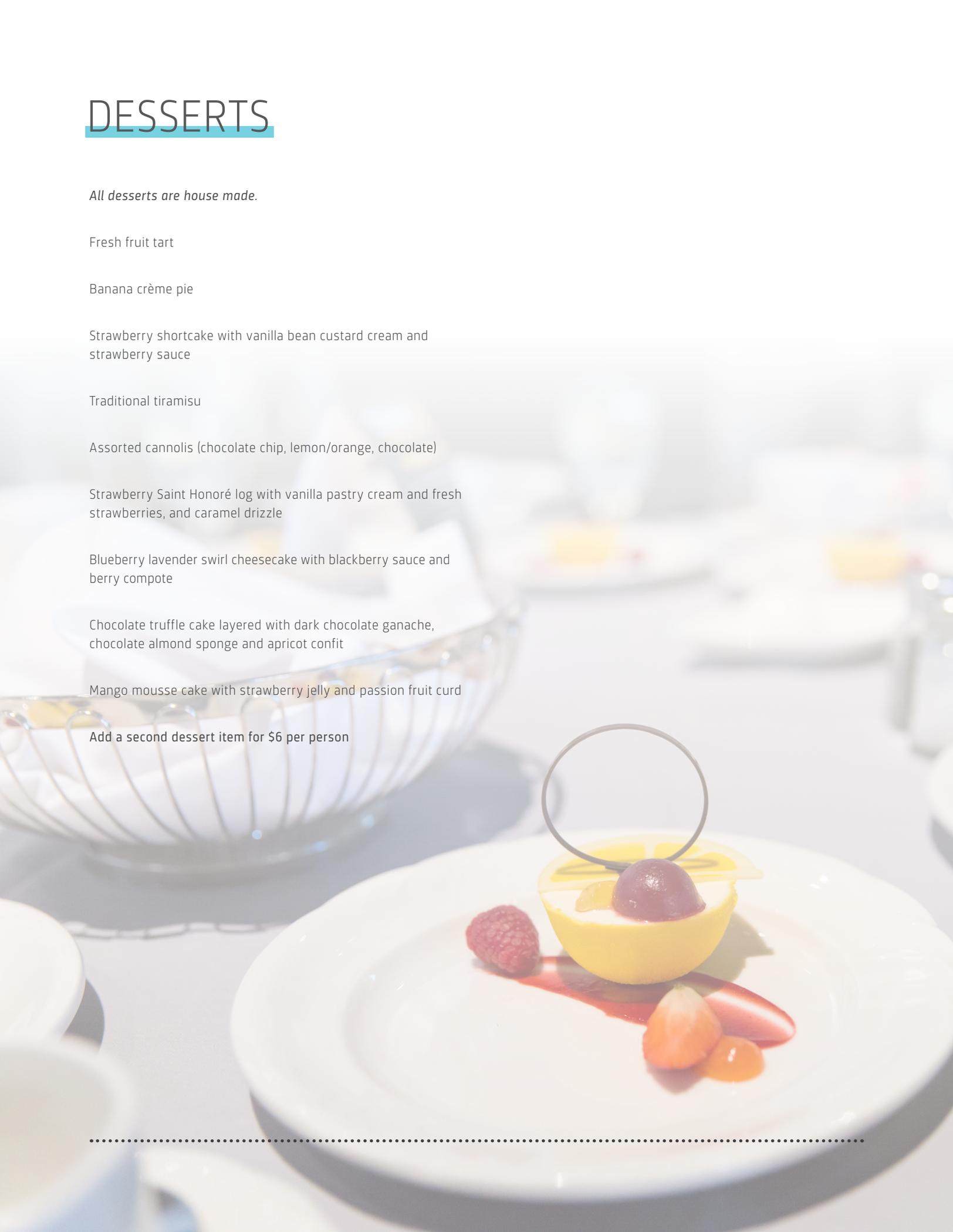
Strawberry Saint Honoré log with vanilla pastry cream and fresh strawberries, and caramel drizzle

Blueberry lavender swirl cheesecake with blackberry sauce and berry compote

Chocolate truffle cake layered with dark chocolate ganache, chocolate almond sponge and apricot confit

Mango mousse cake with strawberry jelly and passion fruit curd

Add a second dessert item for \$6 per person



CITY HALL SANDWICH BUFFET

\$29.40 PER PERSON

Please make your soup, salad and dessert selection from above.

Please select any three sandwiches/wraps below; each additional selection adds \$4.75 per person. Gluten free bread is available at \$2 per person:

Lemon and herb chicken wrap with lettuce, parmesan cheese, bacon and Blue Kettle Caesar dressing

Mediterranean wrap with spinach, cucumber, tomato, red onion, peppers, feta spread and black olives | *Vegetarian*

Tuna salad with spinach, red onion and cucumbers on black olive focaccia

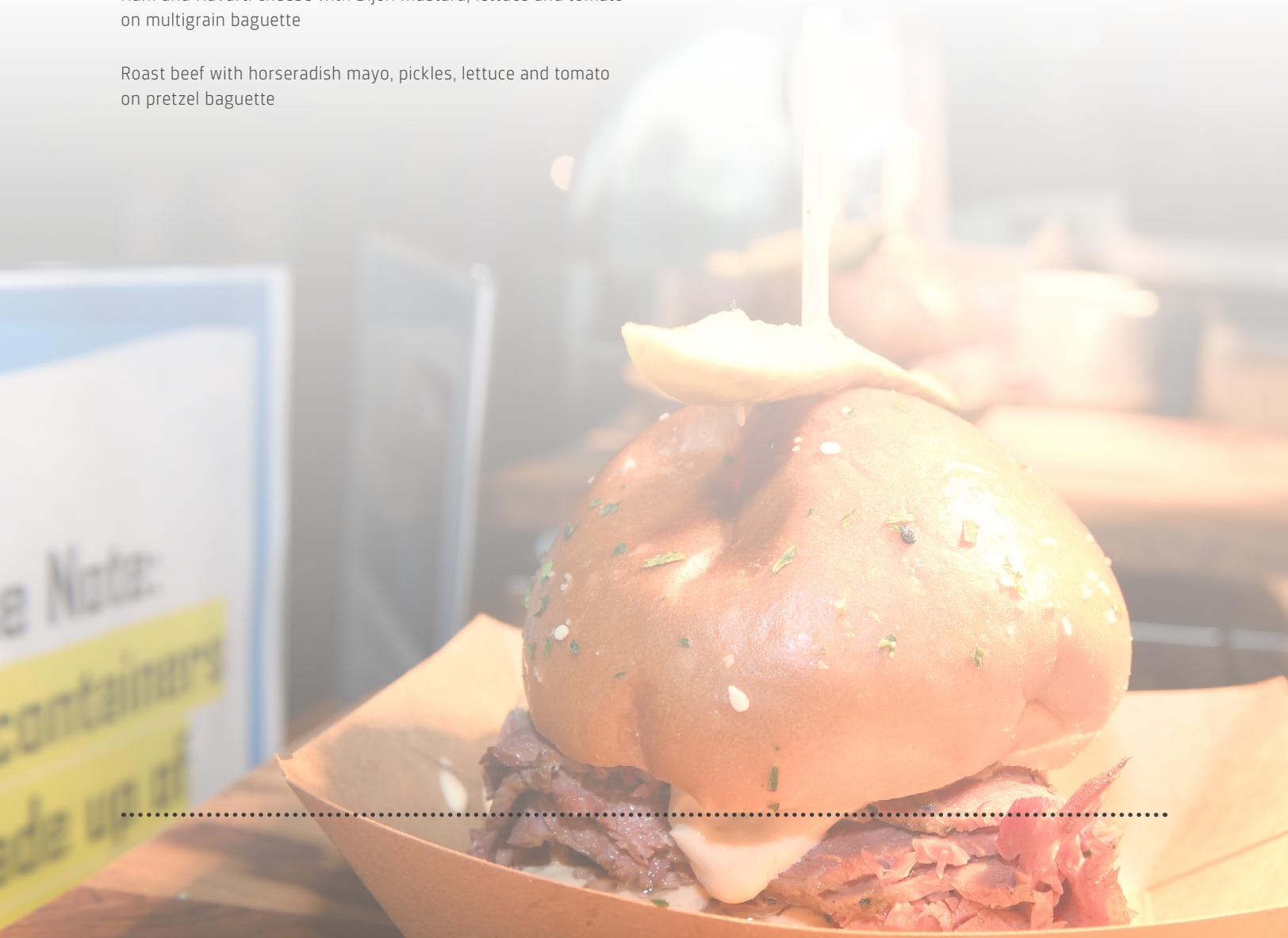
Ham and Havarti cheese with Dijon mustard, lettuce and tomato on multigrain baguette

Roast beef with horseradish mayo, pickles, lettuce and tomato on pretzel baguette

Egg salad with fresh dill, lettuce and sprouts on sourdough bread
Vegetarian

Four Whistle Farm tomatoes, artichokes, lettuce and bocconcini with pesto mayo on Italian loaf | *Vegetarian*

Roasted turkey breast with honey mustard, mayo, lettuce, tomato and red onion on pumpkin bread



MUTTART CONSERVATORY SANDWICH BUFFET

\$33.60 PER PERSON

Please make your soup, salad and dessert selection from above.

Please select any three sandwiches/wraps below; each additional selection adds \$4.75 per person. Gluten free bread is available at \$2 per person:

Soleterra D'Italia mortadella and calabrese piccante with roasted pepper spread, mozzarella and fresh basil on Italian loaf

Salmon salad with green leaf lettuce, radish and lemon aioli on croissant

Mixed seafood salad with tarragon mayo, cucumber and sprouts on Challah

Meuwly's ham wrap, gouda cheese, cream cheese, ranch dressing, lettuce and tomato

Chipotle beef wrap with Mexican rice, beans, corn, cilantro mayo and roasted peppers

Grilled zucchini, roasted mushrooms, goat cheese, pimento and olive spread on baguette | *Vegetarian*

Turkey with ranch, avocado, gorgonzola, lettuce and tomato on light rye

Soleterra D'Italia truffle salami with provolone, garlic mayo and arugula on rosemary focaccia



LUNCH BUFFETS

Please make your soup, salad and dessert selection from above.

Please select one main from the selections below:

Street Corner

\$32.55 PER PERSON

Pizza slices, select one: classic pepperoni, vegetarian, deluxe or cheese

Kosher hot dogs with house made brioche bun served with diced onion, banana peppers, sauerkraut, ketchup, mustard and relish

Individual bags of Lays potato chips

Healthy Stop

\$34.65 PER PERSON

Four Whistle Farm tomato, asiago cheese and caramelized onion tartelette | *Vegetarian*

Tofu, balsamic garlic roasted mushrooms and zucchini
Vegan, Gluten Free

Olive oil and lemon scented smashed Forest Scene Farm baby potatoes
Vegan, Gluten Free

Italian Centre

\$35.70 PER PERSON

Garlic chicken thighs with tomato bruschetta *Gluten Free*

Baked tortellini alfredo | *Vegetarian*

Yellow and green zucchini with fresh basil | *Vegetarian, Gluten Free*

Comfort Food

\$36.75 PER PERSON

Buttermilk fried chicken

Forest Scene Farm mashed cheddar cheese potatoes
Vegetarian, Gluten Free

Corn and green beans | *Vegan, Gluten Free*

Biscuits and white gravy

Caliente

\$38.85 PER PERSON

Yucatan spiced braised beef chuck

Red chili and cilantro rice | *Vegetarian, Gluten Free*

Spanish vegetable stir fry with oregano and garlic | *Vegan, Gluten Free*



LUNCH BUFFETS

Swedish Heaven

\$40.95 PER PERSON

Swedish style beef meatballs

Forest Scene Farm butter fried potatoes with onion
Vegetarian

Roasted root vegetables with fresh parsley
Vegetarian, Gluten Free, Dairy Free

Taste of East India

\$42 PER PERSON

Chicken tikka with butter sauce | *Gluten Free*

Steamed basmati rice | *Vegan, Gluten Free*

Vegetable korma: a mixture of cauliflower, Erdmann's Garden carrot and peas | *Vegetarian, Gluten Free*

Buttered naan bread

Seaside

\$42 PER PERSON

Lemon baked Basa fillet with yogurt Sumac drizzle | *Gluten Free*

Greek style rice pilaf | *Vegetarian, Gluten Free*

Baked cauliflower and Four Whistle Farm grape tomatoes tossed with black olive and caper crumble | *Vegetarian*

Taste of Asia

\$43.05 PER PERSON

Piri-Piri chicken breast with sweet chili sauce and scallions

Vegetable gyoza | *Vegetarian,*

Fried rice with kimchi | *Vegan*

Soy roasted broccoli and Chinese eggplant | *Vegan, Gluten Free*

For the Love of Alberta

\$47.25 PER PERSON

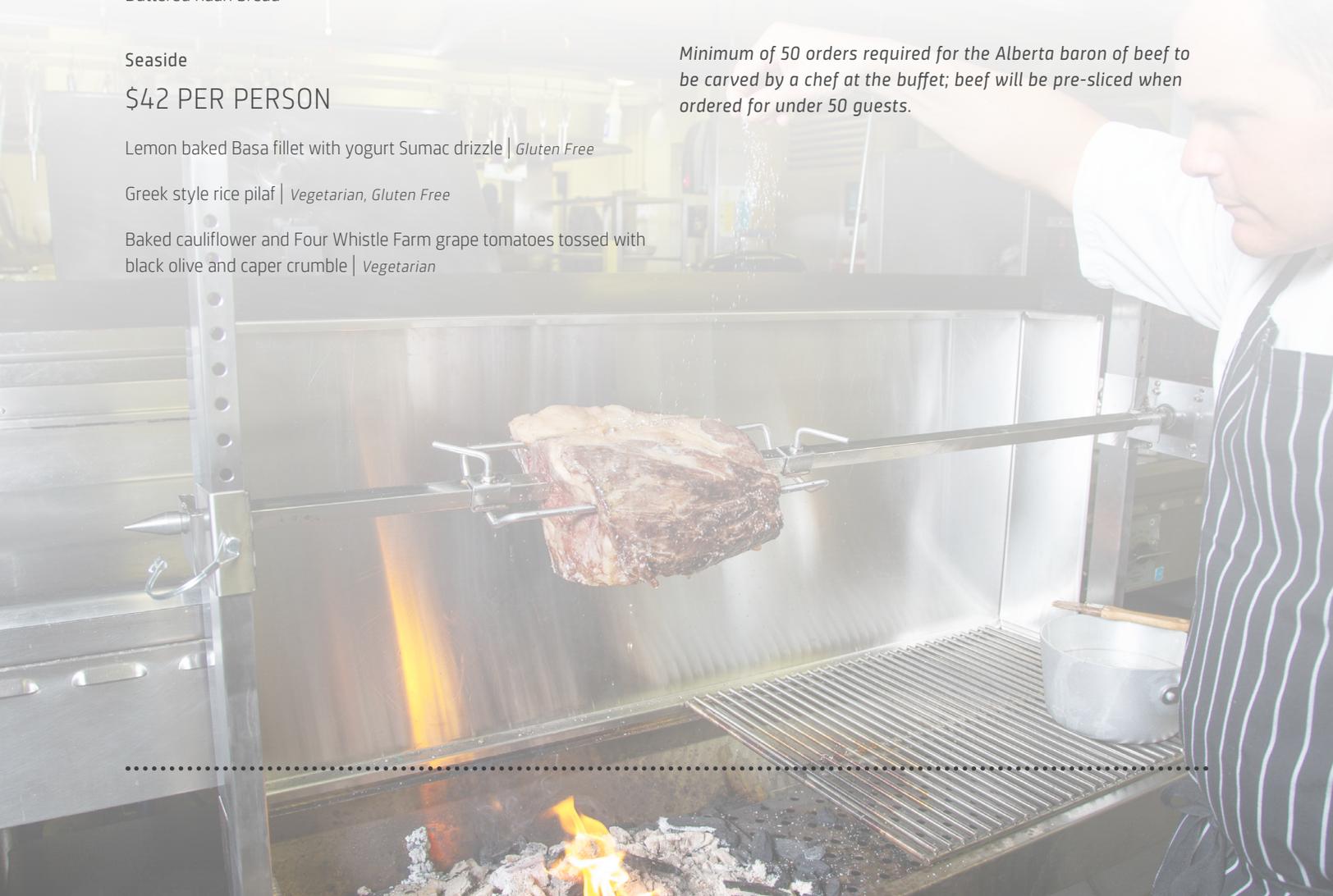
Alberta baron of beef carved by a chef and served with beef drippings, horseradish, Dijon and grainy mustard | *Gluten Free, Dairy Free*

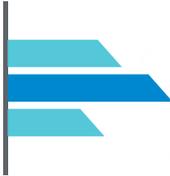
Roasted Forest Scene Farm baby potatoes | *Vegan, Gluten Free*

Perogies with sautéed onion, sour cream and scallion | *Vegetarian*

Seasonal local vegetables | *Vegetarian, Gluten Free*

Minimum of 50 orders required for the Alberta baron of beef to be carved by a chef at the buffet; beef will be pre-sliced when ordered for under 50 guests.





BROWN BAG LUNCH

Like mom used to make, but better! Feel free to pick and choose from this section of the menu. All items are packaged together in an eco-friendly box to grab & go.

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GREENS

Mesclun greens with dried fruits, cucumbers and seeds served with herb dressing

\$4.20 PER PERSON | *Vegan*

Baby potatoes, sour cream, peas and chives salad

\$5.25 PER PERSON | *Vegetarian, Gluten Free*

Crisp vegetable crudité's with hummus & herb sour cream dip

\$5.25 PER PERSON | *Vegetarian, Gluten Free*

Asparagus, artichokes, cherry tomatoes, Kalamata olives and fusilli pasta salad in sundried tomato vinaigrette

\$6.30 PER PERSON | *Vegetarian*

Gremolata and pimento wild rice salad

\$6.30 PER PERSON | *Vegan*

SANDWICHES

Mesclun greens with dried fruits, cucumbers and seeds served with herb dressing

\$4.20 PER PERSON | *Vegan*

Local ham and gouda cheese wrap with cream cheese, ranch dressing, lettuce and tomato

\$12.60 PER PERSON

Egg salad with cucumber and fresh dill on rustic white bread

\$11.55 PER PERSON | *Vegetarian*

BBQ chicken salad wrap with red onion, lettuce and tomato

\$14.70 PER PERSON

Yogurt and lemon tuna salad with spinach on multigrain bread

\$11.55 PER PERSON

Turkey breast with lettuce, tomatoes and honey mustard spread on gluten free bread

\$14.70 PER PERSON | *Gluten Free*



DESSERTS

Whole fruit

\$3.15 PER PERSON

Yogurt cup

\$3.15 PER PERSON

House made quinoa, cranberry, almond and pumpkin seed granola bar

\$5.25 PER PERSON | *Vegan, Gluten Free*

Dark chocolate coconut macaroon cookie

\$5.25 PER PERSON | *Vegetarian*

Flourless double chocolate brownie

\$6.30 PER PERSON | *Vegetarian, Gluten Free*

Puffed rice square

\$4.20 PER PERSON | *Vegetarian*

Zesty lemon bar

\$4.20 PER PERSON | *Vegetarian*

Citrus marinated fresh fruit salad

\$4.20 PER PERSON





PLATED LUNCH

Entrée selection served with choice of one soup or salad, one dessert option, freshly brewed regular and decaffeinated Starbucks coffee, a selection of premium Tazo teas and house made rolls.

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GREENS

All salad dressings are Blue Kettle brand, a locally made Edmonton product (some exceptions apply).

Mesclun greens with watermelon radish, Four Whistle Farm cucumber, yellow and red tomato slices and peppercorn ranch dressing
Vegetarian, Gluten Free

Artisan greens, shaved fennel, Four Whistle Farm grape tomatoes, radish and white balsamic dressing
Vegan, Gluten Free

Watermelon, mandarin orange, red onion and Rocky Ridge Dairy feta cheese salad with coarse salt, black pepper and olive oil
Vegetarian, Gluten Free

Butter lettuce, mango, Four Whistle Farm cucumber, Erdmann's Garden carrots, cilantro and creamy ginger dressing
Vegetarian

Fresh greens, herb ricotta, bruschetta with olive oil crostini and basil oil | *Vegetarian*

Broccolini, hardboiled egg, shaved parmesan and bread crouton and garlic dressing | *Vegetarian*

SOUPS

Four Whistle Farm roasted tomato soup with American cheddar cheese roll | *Vegetarian*

Cumin roasted cauliflower and cocoa butter focaccia crouton
Vegetarian, Gluten Free

Roasted garlic and broccoli soup garnished with fried kale chich and sunflower seeds | *Vegetarian, Gluten Free*

Forest Scene Farm potato leek soup garnished with potato churro
Vegetarian



ENTREÉS

Chicken

BRUSCHETTA CHICKEN BREAST

\$37.80 PER PERSON

Chopped Four Whistle Farm vine ripened tomato and basil mixed with balsamic vinegar and olive oil with double baked parmesan potato and seasonal vegetables | *Gluten Free*

SPICY KOREAN GLAZED CHICKEN BREAST

\$39.90 PER PERSON

Scallions, orange scented teriyaki sauce, steamed Jasmin rice and Asian vegetables | *Gluten Free, Dairy Free*

OVEN ROASTED CILANTRO CHICKEN BREAST

\$39.90 PER PERSON

Roasted red pepper cream, roasted red bliss Forest Scene Farm potatoes and seasonal vegetables | *Gluten Free*

MEXICAN CHICKEN MOLE

\$39.90 PER PERSON

Mole sauce served with potato churro and cumin flavored vegetables

CRISPY LEMON PARMESAN CHICKEN BREAST

\$42 PER PERSON

Marinara sauce served with brown butter mashed potato and seasonal vegetables

TANDOORI SPICED CHICKEN BREAST

\$42 PER PERSON

Mango chutney and cilantro, Biryani rice, butter chicken gravy and Indian inspired vegetables | *Gluten Free*

Beef

CHEF'S MOM'S CLASSIC TOURTIÈRE (QUEBEC MEAT PIE)

\$37.80 PER PERSON

House made ketchup, beef reduction, maple sweet potato mousse and seasonal vegetables | *Signature Dish*

ALBERTA BEEF MEAT LOAF

\$39.90 PER PERSON

Silky Forest Scene Farm mashed potato, Chef Serge's BBQ sauce and seasonal vegetables

BEAR AND THE FLOWER FARM BONE-IN RIB CHOP

\$42 PER PERSON

Peach and kale relish, smoked butter Forest Scene Farm mousseline and seasonal vegetables | *Gluten Free*

ROOT BEER BRAISED ALBERTA BEEF CHUCK

\$44.10 PER PERSON

Root beer glaze, collard greens and Forest Scene Farm mashed potato puff with seasonal vegetables | *Gluten Free*

50Z ALBERTA BEEF STRIPLOIN STEAK WITH COWBOY BUTTER

\$45.15 PER PERSON

Served with Erdmann's Garden rosemary roasted fingerling potatoes, Cabernet reduction sauce and seasonal vegetables
Gluten Free



ENTRÉES

Fish

ACHIOTE SALMON FILLET

\$39.90 PER PERSON

Chef Rahul's famous lemon basmati rice, minted tzatziki and seasonal vegetables | *Gluten Free*

MISO ROASTED PACIFIC COD

\$44.10 PER PERSON

Shiitake jus, stir fried rice and Asian flair vegetables
Signature Dish

Vegetarian/Vegan Options

FOUR WHISTLE FARM CHERRY TOMATO AND SPINACH PUFFS

\$31.50 PER PERSON

Served with parmesan baked zucchini and warm quinoa salad

21 SPICE FRIED CAULIFLOWER SERVED WITH CAPER AIOLI

\$31.50 PER PERSON

Mustard flavored potato chunks, green beans amandine and roasted Campari tomatoes | *Vegan, Gluten Free*

BUNNY CHOW

\$31.50 PER PERSON

Oven baked puff pastry with chickpea curry, mango chutney, cilantro and fresh Julien carrot salad

OPEN FACE PORTOBELLO MUSHROOM STEAK WITH HERB CASHEW BUTTER

\$31.50 PER PERSON

Roasted parsnip, grilled corn and black bean succotash with mushroom jus | *Vegan, Gluten Free*



DESSERTS

Classic tiramisu with espresso Kahlua sauce and berries

Strawberry cream shortcake with mango sauce and fresh berries

Pineapple coconut tart with roasted pineapple, rum compote and passion fruit sauce

New York style Banoffee cheesecake with vanilla cream and citrus caramel sauce and fresh berries | *Vegetarian*

Edmonton Convention Centre famous cookies and cream caramel cheesecake with chocolate sauce and berry compote
Signature Dish

Triple chocolate mousse with feuilletine crunch with flourless brownie and strawberry sauce

Bay leaf custard with mixed field berry compote and lemon thyme shortbread cookie | *Vegetarian*

Spiced milk chocolate mousse with orange jelly and orange compote





2 COURSE LUNCH BOWLS

\$31.50/PER PERSON

Short on time? These lunch bowls will be sure to please your hungry guests but can be served in less than 45 minutes*. Choose one lunch bowl and one dessert. The lunch bowl selected will include freshly brewed regular and decaffeinated Starbucks coffee, a selection of premium Tazo teas and house made rolls.

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LUNCH BOWLS

TANDOORI CHICKEN RICE BOWL

Lemon turmeric rice and pepper salad with crispy onions and cilantro pesto. *Upgrade to tandoori shrimp for \$3 more per person.*

SALMON POKE BOWL

Honey soy and sesame marinated salmon with red cabbage, cucumber, edamame beans, mirin pickled carrots, daikon and chili mayo drizzle

CUBAN CHICKEN DIRTY RICE BOWL

Chicken breast marinated with jerk seasoning, brown rice cooked with lentils, roasted cauliflower with cumin seeds, pickled red cabbage and pineapple chutney

ASIAN NOODLE BOWL

Vermicelli noodles, chicken, bean sprouts, bok choy, cilantro, Julien carrots, steam broccoli, green onion and cilantro finished with chicken broth.

DESSERTS

Classic tiramisu with espresso Kahlua sauce and berries

Strawberry cream shortcake with mango sauce and fresh berries

Pineapple coconut tart with roasted pineapple, rum compote and passion fruit sauce

New York style Banoffee cheesecake with vanilla cream and citrus caramel sauce and fresh berries | *Vegetarian*

Edmonton Convention Centre famous cookies and cream caramel cheesecake with chocolate sauce and berry compote
Signature Dish

Triple chocolate mousse with feuilletine crunch with flourless brownie and strawberry sauce

Bay leaf custard with mixed field berry compote and lemon thyme shortbread cookie | *Vegetarian*

Spiced milk chocolate mousse with orange jelly and orange compote



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