

EDMONTON  
CONVENTION  
CENTRE



# GRADUATION

# MENU

2020 | 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.



## GRADUATION MENU

All plated options are served with freshly brewed regular and decaffeinated *Starbucks* coffee, a selection of premium *Teavana* teas and house-made rolls and biscuits. The Edmonton Convention Centre is proud to support *West Grow Farm* lettuce, tomatoes, cucumbers and peppers from *Gull Valley Farm* and carrots and beets from *Erdmann's Garden* – all local Edmonton farms.

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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.

## Salads

(select one)

*West Grow Farm* young leaf lettuce, snow peas, radishes, cucumbers, radicchio and grape tomatoes with lemon vinaigrette | *Vegan, Gluten-Free*

Artisan lettuce, pickled red onion, watermelon, pomegranate seeds and mini cucumber with chili dressing | *Vegan, Gluten-Free*

Iceberg, romaine and red cabbage blend with cucumber, cherry tomato, green olives, pepperoncini pepper and shredded Asiago cheese with charred tomato and roasted garlic dressing | *Vegetarian*

Summer greens, *Old School Cheesery* cheese curds, pickled peaches, red grapes and crispy avocado with smoked peach vinaigrette | *Vegetarian*

Field greens, Peruvian pearl peppers, toasted pumpkin seeds, dried cranberries and blueberries with poppy seed dressing  
*Vegan, Gluten-Free*

Romaine lettuce with *Gull Valley Farm* cucumber and grape tomato, red onion, tri-color bell peppers, sliced black olives and *Rock Ridge Dairy* feta cheese with herb dressing  
*Vegetarian, Gluten-Free*



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

**Palate Cleansers** | Additional \$3.25 per person

Lychee and rose water sorbet | *Vegan, Gluten-Free*

Strawberry and lemongrass sorbet | *Vegan, Gluten-Free*

Lime sorbet | *Vegan, Gluten-Free*



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## Chicken Entrées

\$58 (select one)

“Caesar” chicken breast with polenta and potato gratinée and Chef’s choice market vegetables with creamy garlic sauce

*Gluten-Free*

Chicken breast Piccata, sour cream and chive mashed potato and Chef’s choice market vegetables with white wine and mushroom cream sauce | *Gluten-Free*

Parmesan chicken breast, roasted garlic mashed potato and Chef’s choice market vegetables with marinara sauce

Sweet chili and *Sriracha* glazed chicken breast with stir fried rice and Chef’s choice market vegetables with Chef Jacob’s teriyaki sauce | *Gluten-Free, Dairy-Free*

Margarita chicken breast, gnocchi and cheese and Chef’s choice market vegetables with sliced mozzarella and roasted tomato kale pesto

Smoked BBQ chicken breast, ranch mashed potato and Chef’s choice market vegetables with Chef Serge’s BBQ Sauce



*The Edmonton Convention Centre  
uses potatoes from Forest Scene Farm,  
a local and certified organic farm*



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## Alberta Beef Entrées

\$62 (select one)

Braised Alberta beef short rib, rosemary potato gratin and Chef's choice market vegetables with shallot beef reduction  
*Gluten-Free*

Porcini dusted Alberta beef striploin, duchesse potato and Chef's choice market vegetables with wild mushroom beef jus  
*Gluten-Free*

**Upgrade your entrée for an additional \$4 per person  
(choose one)**

- Sous vide BBQ beef short rib
- Mandarin and Yuzu scented roasted prawns | *Gluten-Free*
- Smoked salmon fillet | *Gluten-Free*



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## Vegetarian/Vegan Options

(select one)

Parmesan cauliflower, gnocchi a la Romana and Chef's choice market vegetables with marinara sauce | *Vegan*

Grilled stuffed Portobello mushroom, crisp tortilla, brown rice and lentil blend with Chef's choice market vegetables and enchilada sauce | *Vegetarian, Gluten-Free*

*Beyond Meat* schnitzel, braised red cabbage, roasted local potatoes and Chef's choice market vegetables with avocado lemon mayo and fried capers | *Vegan*



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## Desserts

Additional \$2 per person for alternating desserts  
(select one)

Vanilla bean pot de crème with dark chocolate salted caramel tart | *Vegetarian*

Vanilla and chocolate swirl cheesecake with strawberry mousse

Bumbleberry cheesecake with strawberry basil compote and mint sauce | *Vegetarian*

Belgian dark chocolate crunch mousse with caramel brûlée center and chocolate sablé cookie

White chocolate mousse with strawberry, rose jelly and citrus cremeaux with raspberry coulis

Brown sugar and maple panna cotta with banana cake, milk chocolate cream and mango sauce



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



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# 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](http://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](http://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](http://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](http://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](http://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](http://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](http://meuwlys.com).*

## **Mona Food**

Edmonton based Mona Food supplies us with homegrown gourmet mushrooms. *For more information, visit [monafood.ca](http://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](http://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 our own micro-greens in-house and tend to our Community Medicine Wheel garden.

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](http://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.

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# 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 OVERTAGES

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

Our kitchens are not peanut, tree nut, soy, milk, egg and wheat free facilities. While we take steps to minimize the risk of cross contamination, we cannot guarantee that any of our products are safe to consume for people with peanut, tree nut, soy, milk, egg or wheat allergies.

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](http://edmontonconventioncentre.com)