



2021 Menu



IMPORTANT INFORMATION

ESTIMATED NUMBER OF GUESTS

To ensure the best service, please provide your menu selection and estimated number of guests 30 days before your event.

GUARANTEED ATTENDANCE

Your Event Manager requires the guaranteed number of guests with a list of guest allergies and dietary restrictions 14 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 number, provided additional meals have been served. The 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

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. Surcharges will apply if these extra alternate meals are served.

If at the time of service, the number of alternative 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 accommodate your guests' need 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.

Breakfast

All plated breakfasts served with a selection of muffins, turnovers, sweet scones, mini croissants and assorted danishes (individually packaged) with butter and jams, freshly brewed regular and decaffeinated *Starbucks* coffee, a selection of premium *Teavana* teas and individual glasses of orange juice.



THE BENEDICT

^{\$}36 PER PERSON

Poached eggs, *Signature Edmonton* smoked meat and mustard hollandaise served on an English muffin

Oven-baked breakfast potatoes and slow roasted Roma tomato

OR

Poached eggs, smoked salmon and sautéed kale served with olive oil and butter hollandaise on an English muffin

Oven-baked breakfast potatoes and slow-roasted Roma tomato

THE PRAIRIES

^{\$}32 PER PERSON

Scrambled eggs with aged cheddar and chives | *Gluten-Free, Vegetarian*

Oven-baked breakfast potatoes and slow-roasted Roma tomato

Select one meat option:

Meuwly's breakfast pork sausage

Chicken apple sausage | *Gluten-Free*

Sliced Valbella ham

Maple bacon | *Gluten-Free, Dairy-Free*

THE BISTRO BREAKFAST

^{\$}28 PER PERSON

Savory danish with feta cheese and spinach served with young lettuce, cucumber, radishes and grape tomato with herb dressing

Fruit and granola yogurt parfait with local honey | *Vegetarian*

PLANT BASED MENU SCRAMBLED DELIGHT

^{\$}34 PER PERSON

Chia seed and raspberry jam pudding with fresh berries

Sliced seasonal fresh fruit

Scrambled tofu with onion and peppers

Oven-baked breakfast potatoes | *Gluten-Free*

Morning Meatless crumble with roasted cauliflower, spinach and grape tomato casserole

BREAKFAST ADDITION

Any additional protein or breakfast selection ^{\$}5

Chicken apple sausage | *Gluten-Free*

Bacon

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

Fruit and granola yogurt parfait with local honey | *Vegetarian*

All prices do not include 18% Service Charge and 5% GST and are subject to change.

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 *Teavana* teas and house made rolls.

SOUPS

Red pepper velouté with cider cream | *Vegetarian, Gluten-Free*

Creamy corn and leek bisque with truffle salt popcorn | *Vegetarian, Gluten-Free*

GREENS

Early sweet lettuce blend with pumpkin seeds, purple radishes, carrot and cucumber medallions with herb vinaigrette | *Vegan, Gluten-Free*

Herb-marinated watermelon, French beans, niçoise olives, baby red potatoes, hardboiled egg and mesclun leaves with Blue Kettle herb 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

ENTRÉES | Choose one of the following for main course

Dry-rub roasted chicken breast ^{\$40} PER PERSON

Spiced peach and kale salsa, smoked yogurt mashed potatoes and seasonal market vegetables with chicken jus | *Gluten-Free*

Bruschetta chicken breast ^{\$40} PER PERSON

Chopped Four Whistle Farm vine-ripened tomato and basil, double-baked parmesan potato and seasonal market vegetables with cream sauce

Alberta beef short rib ^{\$43} PER PERSON

Forest Scene Farm butter mashed potatoes and seasonal market vegetables with bourguignon-style sauce

Vegan Option ^{\$32} PER PERSON

Pakora fried cauliflower | *Vegan, Gluten-Free*

Mustard seed infused Jasmine rice and seasonal market vegetables with cucumber raita



PLATED DESSERT

Valrhona double chocolate crunch mousse bar with milk chocolate ganache glaze, strawberry sauce and fresh berries

New York style cheesecake with lemon curd, torched swiss meringue and mint syrup

Tiramisu coupe with espresso biscotti and vanilla Chantilly cream

Lunch to Go!

GRAB AND GO BOXED LUNCHES | \$21 PER PERSON

All items packaged together in an eco-friendly box to grab and go. Options are only available as a boxed lunch item.

SALADS - SELECT ONE

Penne pasta salad with sundried tomatoes and roasted olives | *Vegetarian*

Mixed greens with mandarins, grape tomatoes and cucumber medallion with herb vinaigrette | *Vegan, Gluten-Free*

Sweet potato salad with hard-boiled egg and toasted pumpkin seeds with maple dressing | *Vegan, Gluten-Free*

PULLMAN LOAF SANDWICHES - SELECT ONE

(Gluten-free available for additional \$1/order. Guaranteed numbers must be confirmed in advance)

Tomato and bocconcini cheese with sweet basil mayo | *Vegetarian*

Lemon and yogurt tuna salad with sprouts

Ham and Swiss cheese with lettuce, tomato and honey Dijon mustard

Caesar chicken salad tortilla wrap

Sumac marinated chickpea salad on rustic baguette with pimento, lettuce and dill veganaise | *Vegan*

Every order comes with:

Apple | *Vegan*

Individual yogurt | *Vegetarian*

Fresh baked assorted cookies | *Vegetarian*

Bottled water

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Coffee Break

Based on final guaranteed number of guests

2 HOUR COFFEE BREAK

^{\$}4.50 PER PERSON

Coffee break includes freshly brewed regular and decaffeinated *Starbucks* coffee and a selection of premium *Teavana* teas

2 HOUR UPGRADED COFFEE BREAK

^{\$}6.50 PER PERSON

Coffee break includes freshly brewed regular and decaffeinated *Starbucks* coffee, a selection of premium *Teavana* teas and an assortment of chilled juices

8 HOUR COFFEE BREAK

^{\$}10.50 PER PERSON

Coffee break includes freshly brewed regular and decaffeinated *Starbucks* coffee and a selection of premium *Teavana* teas

A la Carte Break Refreshments

STARBUCKS COFFEE (REGULAR OR DECAF)

^{\$}60 PER GALLON (ONE GALLON SERVES 15 CUPS)

ASSORTED TEAVANA TEAS

^{\$}48 PER GALLON (ONE GALLON SERVES 15 CUPS)

ASSORTED COCA-COLA CANNED SOFT DRINKS

^{\$}3.50 EACH

ASSORTED MINUTE MAID CANNED JUICE

^{\$}3.75 EACH

INDIVIDUAL 2% OR CHOCOLATE MILK | ^{\$}3 EACH

DASANI BOTTLED WATER | ^{\$}4 EACH

PERRIER BOTTLED WATER (330 ML) | ^{\$}4.25 EACH

VITAMIN WATER (ASSORTED FLAVOURS) | ^{\$}5 EACH

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Nibbles

ASSORTED HOUSE-MADE MUFFINS WITH BUTTER AND FRUIT PRESERVES *Vegetarian*

\$50 PER DOZEN

FRESH-BAKED ASSORTED COOKIES *Vegetarian*

\$36 PER DOZEN

Double chocolate, oatmeal raisin, macadamia nut and chocolate chip

THE BAR BREAK *Vegetarian* | \$48 PER DOZEN

White chocolate saskatoon berry blondie, dark chocolate fudge brownies and lemon squares

FOUR WHISTLE FARM VINE RIPE TOMATO BRUSCHETTA DIP *Vegetarian* | \$4 PER ORDER

Served with toasted house-made baguette (minimum 10 orders)

SLICED FRESH SEASONAL FRUIT *Vegan*

\$5.50 PER ORDER

FLAVORED POPCORN | \$3 PER BAG

Choose from: classic butter, BBQ, chili Lime, Frank's hot or caramel (100-gram bags, minimum 20 bags per flavor)

KETTLE CHIPS | \$3.75 PER BAG

Choose from: classic, BBQ, Frank's Red Hot, ranch and smoked maple (100-gram bags, minimum 20 bags per flavor)

GOURMET TRAIL MIX *Peanut-Free, Vegetarian*

\$5 PER BAG

House mixture of dried fruits, nuts, chocolate and granolas

WHOLE FRUIT *Vegan* | \$2.50 PER PIECE

Apples, oranges and bananas

GARDEN CRUDITÉS WITH HUMMUS DIP

Vegan, Gluten-Free | \$5.75 PER ORDER

Plated Dinner

Entrée selection served with freshly brewed regular and decaffeinated *Starbucks* coffee, a selection of premium *Teavana* teas and house-made rolls.

SOUPS | \$10 PER PERSON

Mushroom and vegetable velouté with mushroom salsa
Vegetarian, Gluten-Free

Cajun pumpkin soup with pumpkin seed brittle and chili flakes
Vegan, Gluten-Free

Peaches and cream corn chowder with roasted baby potatoes and smoked sour cream | *Vegetarian, Gluten-Free*

GREENS | \$10 PER PERSON

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

Caprese salad with *Gull Valley Farm* vine-ripened tomatoes, fresh mozzarella cheese and green insalata mista with balsamic vinaigrette | *Vegetarian*

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

MAIN | Choose one of the following for main course

Tikka chicken breast \$42 PER PERSON

Steamed basmati rice, cilantro gremolata, seasonal market vegetables and butter sauce | *Gluten-Free*

Thyme and parmesan crusted chicken breast \$42 PER PERSON

Roasted bliss nugget potatoes, seasonal market vegetables and marsala wine sauce | *Gluten-Free*

Merlot-braised Alberta beef chuck \$56 PER PERSON

Horseradish mashed potatoes, seasonal market vegetables and porcini mushroom sauce | *Signature Dish, Gluten-Free*

Gochujang-glazed Coho salmon \$45 PER PERSON

Kimchi-fried rice, Korean-style market vegetables, scallions and sesame seeds with orange scented teriyaki sauce | *Gluten-Free*

Vegan option \$45 PER PERSON

Beyond Meat quinoa-crusted cutlets, braised red cabbage, roasted local potatoes and seasonal market vegetables with avocado lemon mayo and fried caper | *Vegan, Gluten-Free*

PLATED DESSERT | \$12 PER PERSON

Hazelnut mousse with apricot honey confit, chestnut diplomat cream and raspberry coulis

Milk chocolate mousse with cranberry pearl jam and citrus fritter

Coconut pot de crème with mango cranberry shortbread cookie | *Vegan*

Tiramisu coupe with espresso biscotti and vanilla Chantilly cream



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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. The Edmonton Convention Centre purchases 40% of food from local growers and producers each year. From carrots and beets to Alberta beef, we pride ourselves on supporting Alberta's thriving agri-food 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, the Edmonton Convention Centre grows our own micro-greens in-house and tend to our Community Medicine Wheel garden. And that's not all—the Edmonton Convention Centre also produces our very own signature honey through our beehive located on our venue properties. More than 150,000 busy bees produce 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 kitchens, 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.





EdmontonConventionCentre.com