



EDMONTON
CONVENTION
CENTRE

The background of the entire page is a close-up photograph of several roasted vegetable sticks, including orange carrots and yellow squash, garnished with finely chopped green herbs. The sticks are arranged diagonally across the frame.

PLANT-BASED MENU

2022 | 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.

HOST YOUR RESPONSIBLE EVENT AT THE EDMONTON CONVENTION CENTRE

Do you want your event to leave a positive impact?

Together, we can make the events industry a sustainable industry.

Through the Edmonton Convention Centre's commitment to supporting sustainable agriculture and increased demand for customized food preference, we are pleased to introduce an entirely plant-based menu. We are proud to offer alternative menu options to our guests and clients with plant-based lifestyles or who wish to choose a sustainable selection.

Choosing a plant-based menu can reduce your event's carbon footprint by conserving water and cutting greenhouse gas emissions, while supporting sustainability. From the Fun-Guy Breakfast and Crispy Avocado Cone to our Gardener's Pie and Beet Wellington, we're proud to present sustainable food alternatives that are good for you and the planet.



ALL MENUS ARE **100% VEGAN**





BREAKFAST BUFFET

All plant-based breakfast buffets are served with freshly brewed regular and decaffeinated coffee, a selection of premium teas, assorted chilled juices and vegan breakfast bread loaf.

*Coffee stations can be complemented with raw sugar and soy milk upon request.

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 45 days prior to the event start date.

POWER UP

\$27.50 PER PERSON

Almond milk overnight oats with fresh berries
Mason jar house-made coconut yogurt
Served with raw sugar, dried fruit, shaved coconut, fresh berries, muesli and agave syrup

Lemon poppy seed muffins
Pumpkin muffins
Sliced seasonal fresh fruit

SCRAMBLED DELIGHT

\$37 PER PERSON

Chia seed and raspberry jam pudding with fresh berries
Sliced seasonal fresh fruit
Artisan breads with berry jam
Scrambled tofu with onion and peppers

Oven baked breakfast potatoes | *Gluten Free*
Beyond Meat crumble with roasted cauliflower, spinach and grape tomato casserole

THE FUN-GUY BREAKFAST

\$40 PER PERSON

Almond milk overnight oats with fresh berries
Sliced seasonal fresh fruit
Artisan breads with berry jam
Gruger Family Fungi mushroom frittata

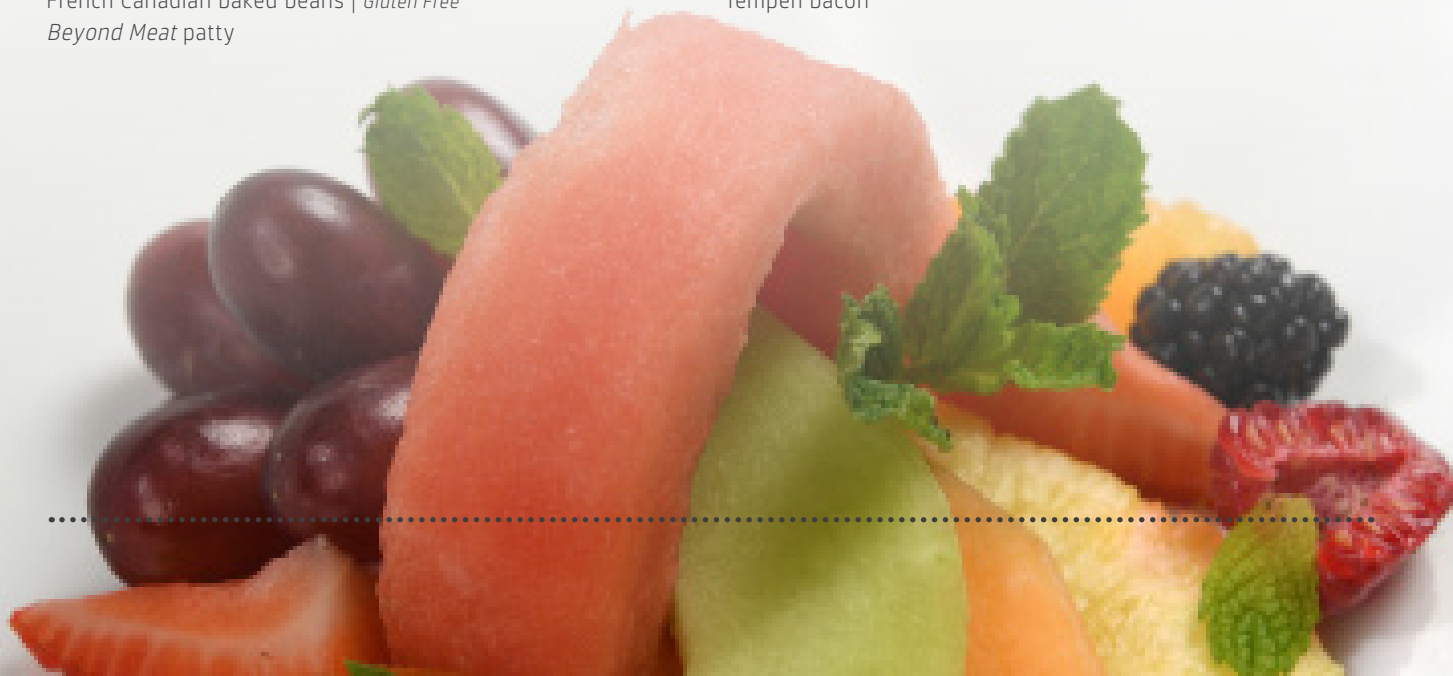
Gull Valley Farm red potato, beans and vegetable breakfast hash
Sweet yams with pomegranate, pumpkin seeds, coconut yogurt and cacao nibs

Breakfast buffet additions

\$6 PER PERSON / PER ITEM

Scrambled tofu
French Canadian baked beans | *Gluten Free*
Beyond Meat patty

Beyond Meat breakfast sausages
Tempeh bacon





PLATED BREAKFAST

All plated breakfasts are served with coconut yogurt and granola coupe and a house-made blueberry muffin, freshly brewed regular and decaffeinated coffee, a selection of premium teas and your choice of apple or orange juice.

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COCO PANCAKES

\$37 PER PERSON

Coconut pancakes
Maple syrup and vegan butter

Mint scented berry medley and sliced seasonal fresh fruit

NOT-SO-TRADITIONAL BREAKFAST

\$40 PER PERSON

Scrambled tofu
Oven baked breakfast potatoes | *Gluten Free*
Beyond Meat patty

Roasted cremini mushroom, kale and grape tomato medley
Gluten Free

TOFU BENEDICT

\$42 PER PERSON

Smoked tofu, broccoli and spinach on an English muffin with
eggless hollandaise
Yukon Gold galette

Roasted parsnip puree | *Gluten Free*
Slow roasted Roma tomato | *Gluten Free*



COFFEE BREAK

Scottish potato scone
\$36 PER DOZEN

Vegan cinnamon roll
\$55 PER DOZEN

Coconut and berry smoothie
\$4.50 PER GLASS

Sliced fresh fruit with berries and grapes
\$6 PER PERSON | *Gluten free*





LUNCH BUFFETS

All buffets are served with freshly brewed regular and decaffeinated coffee, a selection of premium teas and house made vegan rolls. The Edmonton Convention Centre uses locally-grown tomatoes, cucumbers and peppers from *Gull Valley Farm* and carrots and beets from *Erdmann's Gardens*.

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

SALADS

ALL SALAD DRESSINGS ARE BLUE KETTLE BRAND, A LOCALLY MADE EDMONTON PRODUCT (SOME EXCEPTIONS APPLY).

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

Turmeric roasted cauliflower with brown rice, lentils and Alberta pulses with tahini garlic dressing | *Gluten Free*

Roasted potato salad with grainy mustard, radish, green onion and wild ramp pistou | *Gluten Free*

SOUPS

Sweet corn chowder with black beans and cilantro pesto | *Gluten Free*

Roasted tomato soup | *Gluten Free*

Potato soup with tamarind seasoned chickpeas | *Gluten Free*

DESSERT

Mango coconut panna cotta | *Gluten Free*

Fruit salad with fruit and nut crumble bars | *Gluten Free*

Apple and rhubarb galette

Classic brownies

Carrot cake coupe with spiced whipped cream



DELI SHACK SANDWICH BUFFET

\$32 PER PERSON

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

PLEASE SELECT ANY THREE SANDWICHES OR WRAPS BELOW. EACH ADDITIONAL SELECTION ADDS \$5.75 PER PERSON. GLUTEN FREE BREAD IS AVAILABLE AT AN ADDITIONAL \$2 PER PERSON:

Sandwiches and Wraps

Cold

Crispy avocado cone with red onion, peppers and black olives with basil vegannaise

Sliced radish, guacamole, tomato and alfalfa sprout on seeded bread with miso and grainy mustard spread

Tofu and turmeric salad with fresh dill, cucumber and sprouts on sourdough bread

Sumac marinated chickpea salad on rustic baguette with pimento, lettuce and dill vegannaise

BBQ pulled jackfruit on toasted bagel with pickled collard greens and red cabbage slaw

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Hot

Lentil Frisco melt

Chef Serge's sloppy joes with dill slaw

Philly cheese style sub



TASTE OF CHINA

\$38 PER PERSON

Chef Joyce's black pepper tofu, broccoli stir-fry and Asian cabbage | *Gluten Free*

Stir fried kimchi rice with edamame beans | *Gluten Free*

Vegetable pan-fried gyoza

Sesame and mirin bok choy | *Gluten Free*

LITTLE ITALY

\$40 PER PERSON

Beyond Meat meatball in red pepper sauce

Harvest penne pasta with olive oil and fresh parsley

Spinach, mushroom and squash sheet lasagna with tofu, lentils and tomato ragout with almond milk bechamel and cashew cheese | *Gluten Free*

Roasted local zucchini with *Gull Valley Farm* Campari tomato and red onion | *Gluten Free*

Puff pastry herb and chili flake twist

THE AMERICAN

\$40 PER PERSON

BBQ *Beyond Meat* loaf with caramelized onions and bourbon sauce

Buffalo cauliflower with green onions

Creamed pumpkin mac and cheese

Collard greens, green beans and kernel corn | *Gluten Free*





PLATED LUNCH

All plated meals are served with freshly brewed regular and decaffeinated coffee, a selection of Tazo teas and house made vegan rolls. The Edmonton Convention Centre uses locally grown tomatoes, cucumbers and peppers from *Gull Valley Farm* and carrots and beets from *Erdmann's Gardens*.

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Soup or Salad (select one) | Upgrade to a soup and salad four-course meal for an additional \$5 per person

SOUPS

Roasted tomato soup with smoked cauliflower cream | *Gluten Free*
Ginger, carrot and turmeric soup with coconut cream | *Gluten Free*
Thai sweet yam and carrot with red chili flakes and roasted rice
Gluten Free

SALADS

Moroccan salad with red quinoa and chickpeas with local lettuces
Gluten Free
Wild rice tabbouleh with roasted tomato and black olives
Artisan lettuce blend, confit pear, blueberries and grape tomatoes
with white balsamic dressing | *Gluten Free*

ENTRÉES

Gardener's pie with mushroom jus | *Gluten Free*
Roasted butternut squash puree, roasted Campari tomato and
local seasonal vegetables
Cuban seitan rice bowl
House-made marinated seitan with jerk seasoning, brown rice,
lentils, cumin roasted cauliflower, pickled red cabbage and
pineapple chutney

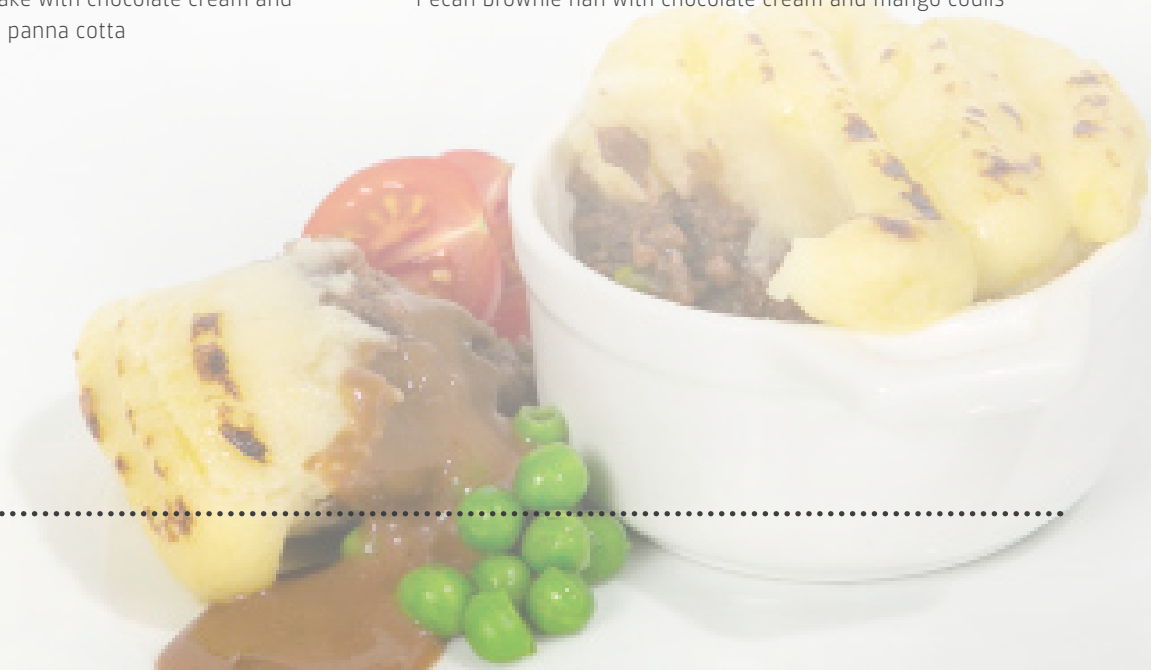
CHOOSE ANY OPTION | \$42 PER PERSON

Asian noodle bowl | *Gluten Free*
Vermicelli noodles, miso marinated sesame crusted tofu, bean
sprouts, bok choy, cilantro, carrots, broccoli and green onions
with kombu broth

DESSERT

SELECT ONE | ALTERNATING DESSERTS ADD \$2 PER PERSON

Strawberry orange tart with strawberry coulis and fresh berries
Vegan chocolate layered cake with chocolate cream and
raspberry coulis and berry panna cotta
Raspberry mousse with mandarin orange jelly trifle
Pecan brownie flan with chocolate cream and mango coulis





DINNER BUFFET

\$70

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COLD ITEMS

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

Bombay carrot salad with cashews, raisins, fresh cilantro and green onions

Roasted *Erdmann's Gardens* red beets, kale, red onion and cilantro with red wine vinegar and olive oil | *Gluten Free*

Southwestern pasta salad with lemon vinaigrette and Cajun spiced corn salsa

Sundried tomato lentil salad with baby spinach and roasted sunflower seeds | *Gluten Free*

HOT ITEMS

Dijon and herb rubbed *Beyond Meat* loaf served with horseradish, mustards and roasted vegetable jus

Farandole of broccoli, cauliflower, *Erdmann's Gardens* carrots and zucchini with shallots, garlic and extra virgin olive oil | *Gluten Free*

Double-baked vegan butter mashed potato | *Gluten Free*

Creamed pumpkin mac and cheese

Szechuan pepper tofu with stir-fried savoy cabbage and red bell peppers

Forestier Asian poppers with sambal sweet sauce and young onion

Buffalo cauliflower with kale gremolata and sunflower seeds

DESSERT

Dessert platters with selection of vegan cupcakes, brownies, fresh fruit tarts, fruit salad and pies (*1 per table*)





DINNER PLATED

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SOUPS

Cajun pumpkin soup with pumpkin seed brittle and chili flakes
Gluten Free

Potato soup with tamarind spiced chickpeas and edamame
paste | *Gluten Free*

Roasted tomato soup with sundried tomato tapenade crostini

SALADS

Early sweet lettuce blend with sunflower seeds, cucumber
medallions, grape tomatoes, purple radish and herb vinaigrette
Gluten Free

Local artisan blend with strawberry, mandarin segments and
almonds with poppy seed dressing | *Gluten Free*

Butter leaf lettuce, tomato carpaccio and crispy avocado wedges
with lemon vinaigrette | *Gluten Free*

ENTRÉES

Olive oil quinoa stuffed eggplant with tahini sauce
Cauliflower rice with seasonal vegetables

Beet wellington

Potato galette with sweet potato puree and seasonal vegetables
with beet reduction

CHOOSE ANY OPTION | \$62 PER PERSON

Harissa spiced cauliflower steak

Collard greens, *Forest Scene Farm* olive oil mashed potato puff
and local seasonal vegetables with porcini jus

King oyster mushroom

Saffron risotto and seasonal vegetables with tarragon jus

DESSERT

SELECT ONE | ALTERNATING DESSERTS ADD \$2 PER PERSON

Trio of fruit sorbet (raspberry/lemon/apple) with raspberry
compote and mint coulis

Opera cake slice - chocolate sponge with coffee cream

Sticky toffee pudding with rum butterscotch sauce with maple
walnut frozen parfait and fresh berries

Coconut pot de crème with mango cranberry shortbread cookie



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 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.

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

Sixty per cent of our food suppliers are local producers and 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 five (5) 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.

Our kitchen offers products that contain peanuts, tree nuts, soy, milk, eggs and wheat. While we take steps to minimize cross contamination, we cannot guarantee our products are safe to consume for people with peanut, tree nut, soy, milk, egg or wheat allergies.

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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CENTRE**



the centre of **connection**

edmontonconventioncentre.com