



2022 Menu



IMPORTANT INFORMATION

ESTIMATED NUMBER OF GUESTS

To ensure the best service, please provide your menu selection and estimated number of guests 45 days before your event.

ADVANCED MENU PLANNING DISCOUNT

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. Discount does not apply to alcohol or custom menu items.

GUARANTEED ATTENDANCE

Your Event Manager requires the guaranteed number of guests with a list of guest allergies and dietary restrictions 5 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.

Reception Canapes

All selections priced per dozen, minimum three dozen per order.

CHILLED CANAPES | \$35 PER DOZEN

Belgian endive boat with avocado, tomato and chimichurri | *Gluten-free, Vegan*

Honey scented watermelon, blackberry and bocconcini skewers with mint gel and balsamic glaze | *Gluten-free, Vegetarian*

Smoked tomato bruschetta crostini with Rock Ridge Dairy feta cheese | *Vegetarian*

BLT Napoleon: Meuwly's bacon, tomato and arugula with smoked cream cheese

Charred eggplant blini with pimento and Kalamata olives

Caprese salad shooter with basil dusted kale chip | *Gluten-free, Vegetarian*

Beet tartare barquette with crème fraîche and dill | *Vegetarian*

WARM CANAPES | \$35 PER DOZEN

Tomato and mozzarella tartelette | *Vegetarian*

Chef Lalit's vegetable pakora with mint chutney

Crispy avocado with tomato and corn relish

Swiss cheese puff with smoked ham and béchamel sauce

Steamed har gow and sui mai with soya sauce and sambal

Tourtière arancini with house-made ketchup

Vegetarian spring rolls with classic plum sauce | *Vegetarian*

Chicken cordon bleu bites

Tempura fried chicken

Firecracker Italian beef meat balls | *Gluten-free*

CHILLED CANAPES | \$44 PER DOZEN

Rock Ridge Dairy goat cheese cone with roasted ratatouille ragout | *Vegetarian*

Wild prawn cup with guacamole and salsa

Seared tuna loin on baby potato with lemon watercress pistou

Chicken rillette on "everything" bagel with maple caramelized onion gastric

English pea parfait with young lettuce, burrata and mint infused olive oil, contains fish gelatine

Antipasto skewers with Meuwly's salami, green olive, artichoke, pepperoncini and bocconcini | *Gluten-free*

Smoked salmon and cream cheese puff | *Signature Dish*

Smoked duck a l'orange | *Gluten-free*

Cajun shrimp with mango salsa | *Gluten-free*

WARM CANAPES | \$44 PER DOZEN

Black truffle grilled cheese with Emmental | *Vegetarian*

Bite-sized chicken and waffle with maple mayo

Shrimp and chorizo skewers | *Gluten-free*

Miniature beef wellington

Grilled tandoori chicken thigh skewer | *Gluten-free*

Seasoned lamb meatball with cucumber raita | *Gluten-free*

Meuwly's petite hot dog with sweet mustard | *Signature Dish*

Tempura prawns with sweet Thai dip

Coconut shrimp with orange chili dip

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



By the Pound

CHICKEN WINGS | \$42 PER POUND | *Signature Dish*

Each selection offers between 10 – 12 pieces per pound.
Minimum four pounds per order.

Choose from sauce options (minimum four pounds per flavor)

BONE-IN PORK RIB | \$44 PER POUND

Each selection offers between 10 – 12 pieces per pound.
Minimum four pounds per order.

Choose from sauce options (minimum four pounds per flavor)

BEER BATTERED FRIED VEGETABLES

\$44 PER POUND | *Vegetarian*

Fried pickles, zucchini, green beans, mushrooms and cauliflower with roasted onion and garlic aioli and lemon wedges

OLD SCHOOL CHEESERY FRIED CURDS WITH CHIPOTLE MAYO DIP

\$44 PER POUND

CHILLED JUMBO SHRIMP WITH COCKTAIL SAUCE AND LEMON WEDGES

\$59 PER POUND | *Gluten-free*

Sauce Options

Classic Frank's Red Hot | *Gluten-free, Dairy-free*

Salt & pepper | *Gluten-free, Dairy-free*

Lemon Pepper | *Gluten-free, Dairy-free*

Maple chili | *Dairy-free*

Sweet roasted onion | *Gluten-free, Dairy-free*

Pineapple teriyaki | *Gluten-free, Dairy-free*

Wild porcini mushroom glaze | *Gluten-free, Dairy-free*

BBQ sauce | *Gluten-free, Dairy-free*

Miso and seaweed



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

Platters and Boards

GARDEN CRUDITÉS WITH BUTTERMILK HERB DIP

\$6 PER PERSON | *Gluten-free, Vegetarian*

SLICED FRESH FRUIT

\$6 PER PERSON | *Gluten-free, Vegan*

GREEK SPINACH DIP

\$11 PER PERSON | *Minimum 15 orders*

Crispy seeded Lavash sticks and Sumac spiced pita chips | *Vegetarian*

FOUR WHISTLE FARM VINE RIPENED TOMATO BRUSCHETTA DIP

\$4 PER PERSON | *Minimum 10 orders*

Served with toasted house made baguette | *Vegetarian*

CRAB AND SMOKED CHEDDAR CHEESE DIP

\$13 PER PERSON | *Minimum 15 orders*

Crispy seeded Lavash sticks and house-fried Cajun potato chippers

SPREADS AND BREADS

\$16 PER PERSON | *Minimum 15 orders*

Roasted beet hummus, Greek spinach dip and artichoke asiago cheese dip with sliced baguette, house-fried Cajun potato chippers and Sumac pita chips | *Vegetarian*

ALBERTA ARTISAN CHEESE BOARD

\$13 PER PERSON | *2 oz. per person, 20 order minimum*

Rock Ridge Dairy goat cheese, 2 types of Old School Cheesery cheese; brie, smoked cheddar cheese and classic curds, 2 types of Winding Road cheese; Josef and German Butter cheese all served with dried and fresh fruits, crackers and fresh baguette | *Vegetarian*

FINE CANADIAN CHEESE BOARD

\$16 PER PERSON | *2 oz. per person, 20 order minimum*

This premium collection of award-winning cheeses offers you varieties from savory washed-rind to velvety soft and semi-soft varieties, a rich creamy blue cheese, and our tangy ash-covered goat cheese, Le Cendrillon. Served with dried fresh fruits, Lavash sticks, Raincoast crisps, crackers and fresh sliced baguette | *Vegetarian*

MEUWLY'S CHARCUTERIE BOARD

\$13 PER PERSON | *1.5 oz. per person, 15 order minimum*

Capicola, pepperette stick, beef salami, salami cotto and specialty salamis, sour gherkins, ECC pickles, assorted mustards and kale pistou dip with flavored crackers and house made mini baguettes | *Signature Dish*

MAPLE SMOKED SALMON

\$11 PER PERSON | *30 order minimum*

Miniature bagels, crackers and fresh potato buns with baby lettuce, Peruvian pearl pepper, capers, lemon wedges and maple gastric aioli

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Pizzas

Each pizza is cut into 8 pieces. Gluten-free pizzas are cut into four squares.

CLASSIC PIZZA

\$33 PER 16-INCH ROUND | *Minimum 4 orders*

Pepperoni

Vegetarian

Hawaiian

Four cheese

Meat lovers

THINK OUTSIDE THE PIZZA BOX

\$30 PER 12-INCH ROUND | *Minimum 4 orders*

Butternut squash, ricotta, asiago cheese and sage with brown butter | *Vegetarian*

Buffalo chicken pizza with smoked onion and buttermilk drizzle

Pear, basil and gorgonzola cheese | *Vegetarian*

Mac and cheese pizza | *Vegetarian*

Poutine pizza with fries, cheese curds and vegetarian gravy | *Vegetarian*

GLUTEN-FREE PIZZA

\$19 PER 6-INCH SQUARE PIZZA | *Minimum 3 orders*

Our Chefs would be happy to prepare any of the above selections on gluten-free crust

Display Stations

CHEF JASON'S SOFT PRETZEL BAR

\$6.50 PER PERSON | *Minimum 10 orders*

Served with mustard, Chef Myles' Cajun dip and jalapeño cheese spread | *Vegetarian*

Pretzel walls available in black or wood grain for \$150 each (two available in each color). Rental is waived with minimum 7 dozen pretzels ordered per wall. Subject to availability.

SLIDER BAR | \$8.50 PER PERSON

Minimum 30 orders, per variety

All buns are house made.

Please select from the options below:

Alberta beef chuck patty: American cheddar cheese, sliced pickle, fried onion and burger sauce on house made potato bun

Italian meat ball sub: Alberta beef meat ball, tomato sauce, mozzarella cheese on miniature hot dog bun

Buttermilk Cajun fried chicken: Chicken thighs with cilantro guacamole and fried pickle on a house-made dinner roll | *Signature Dish*

Fish and chip slider: Beer breaded halibut fillet with classic chips, tartar sauce and sliced cheese on dinner roll

Beyond Meat vegan patty: Red onion, sliced tomato and avocado mayo on focaccia bun | *Vegan*

Sous-vide BBQ pulled pork: house-made pickles and traditional coleslaw on house-made brioche bun

Croque Garcon: Smoked ham, Swiss cheese and béchamel sauce breaded and fried golden brown

Pancake Slider: Breakfast pork sausage, fried egg and American cheese with ketchup between two mini pancakes

Lobster roll: Chilled lobster salad with pea shoots on old-fashioned hot dog bun

Substitute a gluten free bun for an extra \$1 per order

MASON JAR MAGIC | \$5.50 PER JAR

Cold selections:

Greek salad: Four Whistle Farm tomatoes, cucumbers, peppers, Kalamata olives, and feta with lemon oregano vinaigrette | *Gluten-Free, Vegetarian*

Superfood burrito: Spiced red quinoa, black beans, tomato salsa and light yogurt with fried tortilla chips | *Gluten-Free, Vegetarian*

Salad Niçoise: Butter lettuce leaf, baby potato, French green beans, pickled red onion, grape tomatoes, hardboiled egg and sous vide tuna with herb vinaigrette | *Gluten-Free*

Hot selections:

Mac and cheese: Elbow pasta with creamy Old School Cheesery smoked cheddar Mornay sauce with breadcrumbs | *Vegetarian*

Ramen soup: Rice noodles, baby bok-choy, edamame beans, carrot, red cabbage and soft tofu with kombu vegetarian broth | *Gluten-Free, Vegan*

Homestyle chili: Spicy beef chili with green onions, sour cream and corn bread streusel

TATER TOT POUTINE

\$10 PER PERSON | *Minimum 30 orders*

Each poutine served with tater tots, Chef Serge's vegetarian gravy and Old School Cheesery curds. Station toppings include: smoked sausage, tourtière meat filling, bourbon glazed bacon bits, fried pickles, sour cream, green onion, jalapeños, sriracha sauce, ketchup, crushed nacho chips and salsa | *Signature Dish*

GRAB AND GO MINI WOK BOX

\$10 PER BOX | *12 oz. box, Minimum 30 orders per variety*

Oriental stir fry (gluten free): fried Jasmine rice, sautéed snow peas, water chestnuts, cabbage, bean sprouts, Erdmann's carrots and cilantro with teriyaki sauce and julienned seaweed. Your choice of shrimp, chicken, beef or tofu (minimum 30 orders per protein option)

Ukrainian Box: lazy cabbage rolls, perogies and kielbasa with sour cream and green onions

Butter Chicken and Rice: naan bread, fresh cilantro and cucumber raita

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Action Stations

All the following stations are chef attended for up to 2.5 hours (minimum 100 orders)
Chef labor charged at \$40 per hour for additional time or for stations under 100 orders.

LITTLE ITALY STOP

\$17.50 PER PERSON | *Minimum 100 orders*

Pasta is mixed by order for the guest and served with fresh focaccia bread and parmesan grissini

Select One:

Potato gnocchi, parmesan, fresh Italian parsley with gorgonzola cream sauce | *Vegetarian*

Porcini mushroom ravioli, diced pumpkin and pumpkin seeds with brown butter sauce | *Vegetarian*

Tutti formaggi sacchetti, charred grape tomato, fresh basil and sliced red chili with beurre blanc sauce | *Vegetarian*

Short rib stuffed pasta and Pangrattato with red wine sauce

Green pea risotto, edamame beans, and shaved parmesan with ramp and pea pesto and white wine cream sauce | *Vegetarian*

RAW BAR | \$36 PER PERSON

6 Pieces total per person, minimum 50 orders. Based on seasonal availability, please ask your event manager for details.

In season shucked fresh oysters served with cucumber mignonette, hot sauce and grated horseradish

Snow crab claws and jumbo shrimp served over ice with lemon and cocktail seafood sauce

Sushi roll assortment accompanied by pickled ginger, wasabi and dipping sauces

Individual Crudité Shots

Beef Tartare cone served with truffle cracker

FRESH-SLICED MEUWLY'S PROSCIUTTO STATION

\$17.50 PER PERSON | *Minimum 50 orders*

18-month dry aged Bear and Flower Farms pork leg

Enjoy sliced prosciutto from our Chef paired with the following condiments:

Cantaloupe, honey dew, pineapple, pimento tapenade, pickled pepperoncini, mushrooms and artichoke hearts, baby marinated bocconcini and parmesan cheese clusters, flavored crackers, mini baguettes, grissini, kalamata, Castelvetrano green olives and aged balsamic

ARANCINI STATION | \$13 PER PERSON

Minimum 50 orders | Vegetarian

Select Two:

Sundried tomato and mascarpone arancini with Botanic Pantry horseradish greens chimichurri and sweet honey aioli

Smoked porcini and aged parmesan arancini with tomato concasse, white wine cream cheese and basil pesto

Arborio rice arancini with yellow cheddar cheese and brown butter with cheddar Mornay sauce

FRENCH FRY STATION | \$13 PER PERSON

Minimum 100 orders | Vegetarian

Select Two:

Classic French fries

Sweet potato fries

Tater tots

Spicy curly fries

Served with scallions, sour cream, ketchup, mayonnaise, truffle preserves, blue cheese spread, sea salt, truffle salt, Cajun salt, Pico de Gallo, guacamole, Chef Myles' Cajun dip and cheese sauce

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Carving Stations

COIL OF MEUWLY'S TOULOUSE SAUSAGES

\$13 PER PERSON | *Minimum 30 orders*

Served with grainy mustard, onion confit and house-made sea salted potato buns | *Signature Dish*

OVEN ROASTED DIJON AND ROSEMARY RUBBED TURKEY BREAST

\$13 PER PERSON | *Minimum 20 orders*

Served with ECC famous chicken jus, house-made pumpkin cranberry buns and cranberry mayo

BEAR AND FLOWER FARM PORCHETTA WITH SMOKED CHIPOTLE

\$16.50 PER PERSON | *Minimum 30 orders*

Served with lime chimichurri paste, maple gastric aioli and potato buns



CAJUN SEASONED ALBERTA BEEF SKIRT STEAK

\$16.50 PER PERSON | *Minimum 20 orders*

Served with Forest Scene Farm horseradish, maple whiskey onion compote, grainy mustard and classic Dijon and sliced focaccia bread

ALBERTA BARON OF BEEF | \$16.50 PER PERSON

Minimum 30 orders

Served with Forest Scene Farm horseradish, grainy mustard and classic Dijon with house made brioche buns

CHARRED BUTTERNUT SQUASH STUFFED WITH MUSHROOM, WILD RICE, CRANBERRY AND DRIED APRICOT

\$16.50 PER PERSON | *Minimum 20 orders*

Served with sauce verte and sliced focaccia bread

CHEF SERGE'S MONTREAL SMOKED MEAT

\$22 PER PERSON | *Minimum 20 orders*

Served with old fashioned yellow mustard, classic brined pickles and brioche buns | *Signature Dish*

28 DAY IN-HOUSE DRY AGED ALBERTA PRIME RIB

\$22 PER PERSON | *Minimum 40 orders*

Seasoned with sea salt and black pepper. Served with Forest Scene Farm horseradish, grainy mustard and classic Dijon with house made soft rolls

HAY SMOKED WHOLE ALBERTA BEEF TENDERLOIN

\$22 PER PERSON | *Minimum 20 orders*

Served with creamy horseradish sauce, Dijon mustard, grainy mustard and Vidalia onion relish with truffle scented potato buns

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

Sweets

CHEF JASON'S SWEET ALMOND PRETZEL BAR

\$6 PER PERSON | *Minimum 30 orders*

Chocolate **almond** sugar pretzel served with cinnamon cream cheese spread and vanilla butter cream | *Vegetarian*

Pretzel walls available in black or wood grain for \$150 each (two available in each color). Rental is waived with a minimum of 7 dozen pretzels ordered per wall. Walls are subject to availability

CHOCOLATE FOUNTAIN

\$10 PER PERSON | *Minimum 200 orders*

Fresh strawberries, seasonal fruit, marshmallows, biscotti and rice crispy treats

FRENCH CAFÉ SELECTIONS

\$55 PER DOZEN

Mini fruit mousse cakes, chocolate mousse mini pastries, macarons, pate a choux, mini gateaux, Napoleons, fruit tartlets, and seasonal dessert specialties

WARM CARAMEL FILLED TRADITIONAL BEIGNET

\$38 PER DOZEN | *Signature Dish, Vegetarian*

HOUSE MADE FRESH DONUTS

\$48 PER DOZEN | *Minimum 4 dozen per flavour*

Choose from:

S'mores

Strawberry sprinkle

Oreo chunk

Maple fondant dipped

Classic chocolate fudge dipped

Donut walls available in black or wood grain for \$150 each (two available in each color). Rental is waived with a minimum of 7 dozen donuts ordered per wall. Walls are subject to availability

CANDY BUFFETS

\$6 PER PERSON

Assortment of gummies and candies displayed in glass bowls and jars

HOUSE MADE DECADENT MINI-VANILLA CUPCAKES

\$30 PER DOZEN | *Minimum order 4 dozen*

Mini cup cake with butter cream icing (raspberry icing/zesty lemon icing/Valrhona chocolate icing) | *Vegetarian*

CHEF JASON'S CREPE STATION

\$10 PER CREPE | *Minimum 100 orders*

Made to order crepes served with caramel Grand Marnier sauce, vanilla ice cream, red berry sauce, toasted almonds, milk chocolate sauce and whipped cream

SOFT SERVE ICE CREAM CONE

\$5 PER CONE | *Minimum 200 orders*

Choice of ECC soft serve vanilla ice cream or classic chocolate

Served with gluten free waffle cones, Oreo cookie crumbs, chocolate chips, rainbow sprinkles, maraschino cherries and mini salted pretzels | *Vegetarian*

LIVE COTTON CANDY STATION

\$4 PER CONE | *Minimum 200 orders*

Chef attended station – please select one flavor: cherry, green apple, blue raspberry | *Vegetarian*

S'MORES FOR YOU

\$5.50 PER PIECE | *Minimum 200 orders*

Torched homemade raspberry and vanilla marshmallows, Valrhona milk chocolate bark, homemade graham cracker, fresh berries, lemon curd spread, and dark chocolate ganache spread

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

Nibbles

FLAVORED POPCORN

\$3.50 PER BAG | 100-gram bags, minimum 20 bags per flavor

Flavors to choose from: classic butter, BBQ, chili lime, Frank's Red Hot and caramel (\$1.50 extra for caramel) | *Gluten-free, Vegetarian*

OLD DUTCH ORIGINAL CHIPS WITH SOUR CREAM AND ONION DIP

\$4 PER PERSON | Minimum 10 orders | *Gluten-free, Vegetarian*

HOME FRIED CORN TORTILLA CHIPS

\$6 PER PERSON | Minimum 10 orders

Served with fresh pico de gallo and guacamole | *Gluten-free, Vegetarian*

HOUSE MADE KETTLE CHIPS

\$6 PER PERSON | Minimum 10 orders

Flavors to choose from: BBQ, Frank's Red Hot, Doritos, ranch, smoked maple | *Signature Dish, Gluten-free, Vegetarian*

GOURMET TRAIL MIX

\$22 PER POUND

Dried cranberries, raisins, apricots and apples with chocolate chips, M&M's, granola and almonds | *Gluten-free, 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. 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. Albert, 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