

EDMONTON
CONVENTION
CENTRE

BREAKFAST MENU

2023 | Edmonton Convention Centre

AWARD-WINNING CUISINE



EXECUTIVE CHEF SERGE BELAIR

Recognized as one of Canada's top three chefs and 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:

- *2023 Canadian Culinary Championship bronze medal winner*
- *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.



BREAKFAST BUFFET

All breakfast buffets are served with freshly brewed regular and decaffeinated coffee, a selection of premium teas and chilled orange juice.

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.

Old Strathcona Pastry Market

\$20 per person

Turnovers, sweet scones, mini croissants and assorted Danishes served with loose butter and local *Sherbrook* jams
Vegetarian

Upgrade to the Deluxe Pastry Market for an additional \$3 per person

Upgrade includes assorted individual fruit yogurts, hard boiled eggs and sliced fresh fruit with berries and grapes
Vegetarian

Early Risers Sandwich Buffet

\$25 per person

Assorted individual fruit yogurts

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

Oven roasted mini potatoes | *Vegan, Gluten-Free*

Select one sandwich option:

Gluten free option available for additional \$1 per order

- Cheddar omelet with pea meal bacon and house made ketchup on sour dough English muffin
- Smoked salmon, fried egg, garlic sautéed kale and Romesco sauce on savory bagel
- Soft poached egg, *Old School Cheesery* smoked cheddar, back bacon, sriracha mayo and slivered green onion on brioche bun
- Scrambled eggs, cheddar cheese and smoked bacon on croissant
- *Beyond Meat* sausage patty, fried egg and grilled onion with ECC burger sauce on brioche bun | *Vegetarian*



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

The Downtown Breakfast Buffet

\$35 per person

Muffins, turnovers, sweet scones, mini croissants and assorted Danishes served with loose butter and local *Sherbrook* jams

Whole fruit (apples, oranges and bananas) | *Vegan*

Assorted individual fruit yogurts | *Vegetarian*

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

Oven roasted mini potatoes | *Vegan, Gluten-Free*

Select one meat option:

- *Meuwly's* breakfast pork sausage
- Chicken apple sausage | *Gluten-Free*
- Sliced ham
- Blueberry *Bear and the Flower Farm* pork sausage
- Maple bacon | *Gluten-Free, Dairy-Free*

The Atrium Breakfast Buffet

\$40 per person

Muffins, turnovers, sweet scones, mini croissants and assorted Danishes served with loose butter and local *Sherbrook* jams

Gull Valley Farm tomato carpaccio with shaved parmesan and basil pistou

Chia seed and raspberry jam pudding with fresh berries
Vegan, Gluten-Free

Breakfast skillet with fresh egg, ECC smoked meat, caramelized onion, tomato and country potato finished with lager hollandaise

Sundried tomato, artichoke and smoked cheese frittata
Vegetarian

Breakfast pizza with tater tots, fresh spinach, pickled red onions and cheese curds

The Euro Breakfast Buffet

\$37 per person

Muffins, turnovers, sweet scones, mini croissants and assorted Danishes served with loose butter and local *Sherbrook* jams

Miniature salmon gravlax bagels

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

Meuwly's Charcuterie Board: beef salami, smoked ham, capicola & pepperette served with assorted mustards and mini baguette

Old School Cheesery board: brie, smoked cheddar and classic curds

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

House made artisan breads | *Vegetarian*

Hard boiled eggs

Tomato and cucumber medallions



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BUFFET ADDITION

*Must be ordered in addition to a breakfast buffet menu

One Stop Smoothie | *Vegetarian, Gluten-Free*

Additional \$3.50 per glass (choose one)

Beets and Berries: Blackberry, blueberry and raspberry with pomegranate and beet juice

Perfectly Peach: Peach, mango and banana with Greek yogurt and peach juice

Sunrise Strawberry: Mandarin orange, strawberry and banana with Greek yogurt and orange juice

Jazzy Java: Cold brew coffee, almond milk and coconut yogurt with cinnamon | *Vegan*

Glenora Griddle Station | *Vegetarian*

Additional \$4.50 per person (choose one)

Traditional French toast with maple syrup

Buttermilk pancakes with butter and maple syrup

Belgian waffles with bourbon maple butter, berry syrup and whipped cream | *Vegetarian*

Any additional protein or breakfast selection \$4

Meuwly's breakfast pork sausages

Chicken apple sausage | *Gluten-Free*

Sliced ham

Blueberry *Bear and the Flower Farm* pork sausage

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

Hard boiled egg (minimum of 12) | *Gluten-Free, Vegetarian*

Oven-roasted mini potatoes | *Gluten-Free, Vegetarian*

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

French Canadian baked beans | *Gluten-Free, Signature Dish*

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

Chia seed and raspberry jam pudding with fresh berries
Gluten-Free, Vegan

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

Warm oatmeal with brown sugar, cinnamon, raisins and fresh berries

Corn bread with double smoked bacon



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PLATED BREAKFAST

All plated breakfasts served with a selection of muffins, turnovers, sweet scones, mini croissants and assorted danishes served family-style with loose butter and local *Sherbrook* jams, freshly brewed regular and decaffeinated coffee, a selection of premium teas and individual glasses of orange juice

Please select one entree to be served during your event. If you would like to offer a choice of entrees to your guests, additional surcharges will apply. Speak to your Event Manager about your options.

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.

The Bistro Breakfast | *Vegetarian*

\$30 per person

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

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

The Griddle | *Vegetarian*

\$30 per person

Vanilla and cinnamon French toast served with fruit, butters, and maple syrup

OR

Buttermilk pancakes served with vanilla butter and maple syrup

OR

Belgian waffle served with vanilla butter and maple syrup

Select one meat option:

- *Meuwly's* breakfast pork sausage
- Chicken apple sausage | *Gluten-Free*
- Sliced ham
- Blueberry *Bear and The Flower Farm* pork sausage
- Maple bacon | *Gluten-Free, Dairy-Free*

Bright Start | *Vegetarian*

\$33 per person

Pimentos, roasted summer squash and smoked cheddar frittata

Oven-baked breakfast potatoes | *Gluten-Free*

Roasted cremini mushroom, kale and grape tomato medley with parsnip puree

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



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The Prairies

\$35 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 ham
- *Blueberry Bear and The Flower Farm* pork sausage
- Maple bacon | *Gluten-Free, Dairy-Free*

Good Morning Gatineau | *Signature Dish*

\$35 per person

Baked taters topped with Signature ECC smoked meat, *Old School Cheesery* cheese curds and poached egg with hollandaise sauce and scallions

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

Roasted cremini mushroom, kale and grape tomato medley with parsnip puree | *Vegetarian*

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

The Benedict

\$40 per person

Poached eggs, Signature ECC 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

OR

Poached eggs and crab cake served with chipotle hollandaise on an English muffin

Oven-baked breakfast potatoes and slow-roasted Roma tomato

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BRUNCH

\$71 per person

Brunch is served with freshly brewed regular and decaffeinated coffee, a selection of premium teas and orange juice.

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Pastry Basket | Per table

Turnovers, sweet scones, mini croissants and assorted danishes served with loose butter and local *Sherbrook* jams

Cold Assortment

Sliced pineapple, honeydew, cantaloupe and oranges with berries and grapes | *Gluten-Free, Vegan*

Watermelon salad with toasted coconut and fresh mint
Gluten-Free, Vegan

Spinach salad with red onion, strawberries, raisins and poppy seed dressing | *Gluten-Free, Vegan*

Four Whistle Farms tomato basil salad | *Gluten-Free, Vegan*

Prairie Harvest penne pasta with Kalamata olives, sundried tomatoes, green onions, celery and parmesan cheese in sun-dried tomato vinaigrette | *Vegetarian*

Fruit and yogurt parfaits with granola | *Vegetarian*

Hot Assortment

Applewood smoked bacon | *Gluten-Free, Dairy Free*

Bear and the Flower Farm pork sausage

Oven-roasted mini potato | *Gluten-Free, Vegetarian*

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

French Canadian baked beans | *Gluten-Free, Signature Dish*

Coddled egg casserole | *Gluten-Free, Vegetarian*

Four Whistle Farm roasted red pepper rice pilaf | *Vegetarian*

Basil chicken breast with tomato sauce and sautéed onions
Gluten-Free, Dairy Free

Broccoli sautéed in garlic and olive oil | *Gluten-Free, Vegan*

Carving Station

Select one meat option:

- Herb crusted baron of Alberta beef with horseradish, mustards and red wine jus
- *Meuwly's* maple and brown sugar glazed ham with seeded and smooth mustards | *Signature Dish*

Dessert

Lemon meringue tarts | *Vegetarian*

Cheesecake squares | *Vegetarian*

Fruit tarts | *Vegetarian*

Chocolate pot au crème | *Vegetarian, Gluten-Free*

Fruit mousse verrines | *Vegetarian*

Assorted cookies | *Vegetarian*

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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.*

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.

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 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.

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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