

EDMONTON
CONVENTION
CENTRE



HOLIDAY 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.



HOLIDAY HORS D'OEUVRES

\$40

\$40 per dozen per item. Minimum five dozen orders per item.

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.



HOT

Turkey meatball with cranberry glaze | Gluten Free

Miniature tourtière

Fig and brie cheese puff | Vegetarian

Spinach vol au vent | Vegetarian

Turkey Wellington bite

COLD

Charcuterie skewer

Roasted cranberry and goat cheese profiterole | Vegetarian

Deviled eggs | Vegetarian, Gluten Free

Classic cocktail shrimp martini | Gluten Free

Turkey rillette crostini with caramelized onion and candied pomegranate





HOLIDAY BUFFET MENU

\$79

All buffets are served with freshly brewed regular and decaffeinated coffee, a selection of premium teas and house-made rolls.

An additional \$3.75/person for groups with less than 75 guests.

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SALADS

Tossed Caesar salad - crisp romaine lettuce, parmesan cheese, croutons and sundried tomatoes with creamy garlic dressing | *Vegetarian*

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

The Little Potato Company creamer potato salad with buttermilk ranch dressing, radish, cornichon, and scallion | *Vegetarian, Gluten Free*

Avocado mayo macaroni salad with shredded cheese, pickled jalapeno and smoked paprika | *Vegetarian*

Greek salad - tomatoes, cucumber, Gull Valley Farm bell peppers, red onion, Kalamata olives and feta cheese on a bed of crisp romaine with red wine vinegar and oregano dressing | *Vegetarian, Gluten Free*

Erdmann's Garden roasted red beets with red onion, fresh cilantro and pumpkin seeds with olive oil and cherry vinegar dressing | *Vegetarian, Gluten Free*

Our culinary team is proud to showcase Blue kettle dressings on our salads (some exceptions apply).



COLD BUFFET

Upgrade your cold buffet for \$6/per person per additional item

Chefs Serge's charcuterie - Selection of local charcuterie from the Italian Center and Meuwly's. Served with house made pickled vegetables, house baked breads and assorted mustards | *1 oz portion per person*

Canadian cheese board - Served with dried and fresh fruits, Raincoast crisps and crackers | *1 oz portion per person | Vegetarian*

Cedar smoked maple-glazed salmon with roasted porcini aioli, lemon wedges and red onions | *2 oz total per order | Gluten Free*

Classic shrimp cocktail served with lemon wedges and cocktail sauce | *3.5 pieces per order | Gluten Free*





CARVING SELECTION

Select One.

Additional carving selection available for \$10 per person.

Overnight roasted Alberta roast beef with Edmonton steak spice, served with creamy horseradish, Dijon mustard, grainy mustard and red wine jus | *Gluten Free, dairy free*

Smoked pimiento pepper and sage rubbed turkey with apple and cranberry stuffing, served with ECC's classic cranberry sauce and traditional turkey gravy

VEGETABLES AND POTATOES

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

Traditional butter mashed Yukon Gold potatoes | *Vegetarian, Gluten Free*

Pan-fried potato and cheddar cheese perogies with sautéed onions, green onions, and sour cream | *Vegetarian*



ENTRÉES

Select Two.

Additional entrées available for \$8 per person.

Chef Serge's classic French-Canadian beef tourtière

Sous vide beef bourguignon, red wine sauce with cipollini style onion and mushrooms | *Gluten free, Dairy Free*

Oven roasted paprika and sage skin-on chicken breast with roasted cranberry and chicken jus | *Gluten free, Dairy Free*

Orange pomegranate salmon medallion with mandarin glaze | *Gluten free, Dairy Free*



DESSERT

Select One.

Festive dessert platters with mini gateaux, French pastries, tarts and an assortment of holiday cookies

Yule Log - Valhrona Jivara milk chocolate mousse with salted caramel ganache, espresso cremeux and malted caramelized chiffon | *one per table*

****Additional charges may apply for groups with tables less than 8 people for dessert platter and Yule log options***

Holiday dessert table consisting of an assortment of tarts, flans, festive logs, macarons, mini pastries, festive cookies, petit gâteau, sweet verrines, banana bread pudding and chocolate fondue with assorted fruits. ***Additional \$5 per person.***





HOLIDAY PLATED MENU

All plated options are served with freshly brewed regular and decaffeinated coffee, a selection of premium teas and house-made rolls.

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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.

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

SOUP OR SALAD

Select One.

Upgrade to a soup and salad four-course meal for an additional \$5 per person

Acorn squash velouté with apricot and cranberry beignet
| *Vegetarian*

Wild mushroom velouté with maple roasted red onions | *Vegetarian,
Gluten free*

Holiday honey crisp salad, roasted pepitas, dried cranberries and
green apples with ECC honey mustard beer dressing | *Vegetarian,
Gluten free*

Winter greens with roasted beets and mozzarella with cranberry
herb vinaigrette | *Vegetarian*



PALATE CLEANSERS

Additional \$3.25 per person.

Cranberry sorbet | *Vegan, Gluten Free*

Mandarin orange ginger sorbet | *Vegan, Gluten Free*

Haskap berry sorbet | *Vegan, Gluten Free*



ENTRÉES

Select One.

Sous vide herb and butter poached turkey breast with Pangrattato, cranberry mashed potato and festive vegetable with thyme and black pepper turkey jus | \$64

Pan seared coq au vin 6 oz chicken breast, pearl onion, mushroom, rosemary potato gratin and festive vegetables with red wine sauce | *Gluten Free* | \$64

Carve your own turkey dinner: Smoked pimiento pepper and sage rubbed turkey with traditional butter mashed potato, apple and cranberry stuffing, ECC's classic cranberry sauce and traditional turkey gravy | \$70

**Each table receives a knife, Chef's hat and apron*

** Plated pre-sliced turkey dinner | Additional \$3.50 per person*

5 oz oven roasted Alberta beef short rib with sour cream and chive mashed potatoes, festive vegetables and classic beef gravy | *Gluten Free* | \$70

VEGAN

Erdmann's Garden roasted cabbage with butternut squash and potato galette, festive vegetables and vegetable jus and cranberry sauce | *Vegan, Gluten Free* | \$55

Butternut squash wellington with miso duxelle, potato galette, seasonal vegetables and braised onion reduction | *Vegan* | \$55



DESSERTS

Select One.

Dark chocolate mousse with Kirsch cream, cherry jelly and apricot confit, chocolate chiffon

Chestnut mascarpone mousseline with japonaise meringue, black currant coulis and vanilla meringue

Honey berry cheesecake on crunchy granola base with Spice honey yogurt panna cotta





MIDNIGHT SNACK FOOD

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SELECTIONS

Minimum 50 orders.

Serge's poutine bar | \$6 per poutine

Tater tots pre portioned in cups, served with cheddar curds, diced tomatoes, green onions, sliced jalapeno peppers with vegan gravy

Breakfast sandwiches | select one | \$6 per sandwich

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

All beef hot dog bar on brioche bun | \$6 per hot dog

Served with diced sweet onion, jalapeno peppers, salsa, relish, mustard, ketchup, and chili style warm sauce

Hot beef dip sandwich | \$7 per sandwich

Thinly sliced beef with caramelized onion and Swiss cheese on brioche bun served with a side of beef Jus, assorted mustards and horseradish



SELECTIONS

Minimum 50 orders.

Build your Own Sandwich Board | \$10 per sandwich

Breads: sliced multigrain, sliced sourdough, rolls

Meats: black forest smoked ham, oven roasted turkey breast, hot calabrese, pepper salami

Cheeses: Provolone, Cheddar, Swiss

Vegetables: lettuce, sliced tomato, sliced onion and pickles

Spreads: whole grain mustard, yellow mustard, honey mustard, mayo, butter

Lupe's taco bar | \$10 per sandwich

Pulled spicy beef and ancho chili roasted chicken. Crisp iceberg lettuce, guacamole, pico de gallo, aged cheddar, sour cream. Warm flour tortillas

16 inch round Pizza | 12 pieces each | Minimum 5 orders each

| \$30 per pizza

Choice of pepperoni, cheese or Hawaiian



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 many of our own vegetables each summer in our own staff garden. Managed by our team of chefs, the garden produces tomatoes, peppers, herbs, lettuce, tomatillos, strawberries, raspberries, currants, edible flowers, onions, garlic, carrots, radish, beans, peas, celery, corn, cucumbers, zucchini and squash.

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

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 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).
- *Full name*
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.
 - *Dietary request*
- *Disclaimer that we will make our very best efforts, but cross contamination can occur.*
Guests with dietary requests that have not been pre-ordered will be asked the following information:

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the centre of connection

edmontonconventioncentre.com