



EDMONTON  
CONVENTION  
CENTRE



# EAST INDIAN 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.



## EAST INDIAN DINNER BUFFET | \$79

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

Our East Indian Dinner Buffet and Reception Menu was developed through the efforts of the following staff: Lalit Upadhyaya, Senior Sous Chef Rahul Chaudhari, Chef de Partie.

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A \$275 charge will be added for groups of less than 75 guests.

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.

# BUFFET SALADS

*Select five. Each additional selection adds \$2 per person.*

Chana salad | *Vegetarian, Gluten Free*

Aloo chaat | *Vegetarian*

Chickpea & smoked paprika salad | *Vegetarian, Gluten Free*

Four Whistle Farm cucumber and vine ripe tomatoes with fresh sliced fennel and Rock Ridge Dairy feta cheese | *Vegetarian, Gluten Free*

Roasted root vegetables with sweet onions, Four Whistle Farm red peppers, fresh herbs in white balsamic dressing | *Vegan, Gluten Free, Dairy Free*

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

Artisan lettuce blend with Erdmann's Garden crisp beets, carrots, radishes and Four Whistle Farm cucumber with herb vinaigrette and three cheese dressing | *Vegetarian, Gluten Free*

Crisp romaine lettuce with parmesan cheese, croutons, sundried tomatoes and creamy garlic dressing | *Vegetarian*

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

# PANEER

*Select one. Each additional selection adds \$9 per person.*

Paneer makhani | *Vegetarian, Gluten Free*

Paneer achari | *Vegetarian, Gluten Free*

Matar paneer | *Vegetarian, Gluten Free*





GOAT BALTI | *Gluten Free*



CHICKEN TIKKA MASALA | *Gluten Free*



## ENTREES

Select two. Each additional selection adds \$10 per person.

### CHICKEN

Butter chicken | *Gluten Free*  
Chicken tikka masala | *Gluten Free*  
Chicken adraki | *Gluten Free*  
Chicken do pyaza | *Gluten Free*

### GOAT

Goat rogan josh | *Gluten Free*  
Goat balti | *Gluten Free*  
Goat khara masala | *Gluten Free*  
Goat nariyal | *Gluten Free*

### FISH

Goan fish curry | *Gluten Free*  
Chilli fish  
Fish tikka masala | *Gluten Free*



## DALS

Select one. Each additional selection adds \$4 per person.

Dal fry | Vegetarian, Gluten Free

Dal makhani | Vegetarian, Gluten Free

Rajma dal | Vegetarian, Gluten Free

Dhaba dal | Vegetarian, Gluten Free

DAL MAKHANI | Vegetarian, Gluten Free



BAINGAN BHARTA | Vegan, Gluten Free, Dairy Free

## VEGETARIAN ENTREES

Select One Each additional selection adds \$2 per person

Chana masala | Vegetarian, Gluten Free

Vegetarian korma | Vegetarian, Gluten Free

Baingan bharta | Vegan, Gluten Free, Dairy Free

Bhindi masala | Vegan, Gluten Free, Dairy Free

Aloo gobi | Vegan, Gluten Free, Dairy Free

Vegetarian jalfrezi | Vegetarian, Gluten Free



# RICE

*Select one. Each additional selection adds \$2 per person.*

Jeera pulao | Vegetarian, Gluten Free

Matar pulao | Vegetarian, Gluten Free

Nimbu chawal | Vegetarian, Gluten Free

Saffron rice | Vegetarian, Gluten Free

Vegetarian pulao | Vegetarian, Gluten Free

Steamed chawal | Vegetarian, Gluten Free

# RAITA

*Select one. Each additional selection adds \$2 per person.*

Boondi raita | Vegetarian, Gluten Free

Cucumber raita | Vegetarian, Gluten Free

Pineapple raita | Vegetarian, Gluten Free

Tomato jeera raita | Vegetarian, Gluten Free



# DESSERT

Select two. Each additional selection adds \$4 per person.

Gulab jamun | Vegetarian

Gajar ka halwa | Vegetarian, Gluten Free

Rasmalai | Vegetarian

Rice kheer | Vegetarian, Gluten Free

Please note fresh fruit salad will be included in the dessert station selections.

GULAB JAMUN | Vegetarian, Gluten Free



# ADDITIONS

- Masala tea can be ordered for an additional \$1.50 per person.
- Naan bread can be brought in from a reputable exterior supplier for \$1 per person. ECC staff will receive, cut & place at dinner tables.

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# EXTRA

Please note the below reception selections can be passed or stationed. Any leftover items can be moved to the dinner buffet.

NON-VEGETARIAN | \$44 per dozen, minimum 3 dozen.

Chicken tikka

Chicken hariyali

Chicken malai

Fish amritsari

VEGETARIAN | \$38 per dozen, minimum 3 dozen.

Paneer tikka | Vegetarian

Aloo tikki | Vegetarian

Vegetarian spring rolls | Vegetarian

Vegetarian pakora | Vegetarian

Vegetarian samosa | Vegetarian



..... PANEER TIKKA | Vegetarian



ALOO TIKKI | 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. 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](http://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](http://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](http://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](http://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](http://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](http://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](http://meuwlys.com).*

## **Mona Food**

Edmonton based Mona Food supplies us with homegrown gourmet mushrooms. *For more information, visit [monafood.ca](http://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](http://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](http://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 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.

## 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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