

EDMONTON
CONVENTION
CENTRE



DINNER 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.



PLATED MENU

All plated options are served with freshly brewed regular and decaffeinated coffee, a selection of premium teas and house-made rolls and biscuits. ECC uses tomatoes, cucumbers and peppers from *Gull Valley Farm* and carrots and beets from *Erdmann's Garden* – both local Edmonton farms.

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 30 days prior to the event start date.

Soups

\$11 per person

Mushroom and vegetable velouté with *Gruger* pink mushroom salsa | *Vegetarian, Gluten-Free*

Peaches and cream corn chowder with roasted baby potatoes and smoked sour cream | *Vegetarian, Gluten-Free*

Classic chicken consommé with truffle sacchetti, shimeji mushroom and puff pastry

Butternut squash and coconut milk soup with cilantro pistou and wonton crisps | *Vegan, Gluten-Free*

White Pacific shrimp bisque with lavash crackers and flower petals

Pear and sweet onion soup with fried blue cheese purses
Vegetarian

Navy bean and leek velouté with root vegetable confetti and market herbs | *Vegetarian, Gluten-Free*

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

Greens

\$11 per person

Botanic Pantry mixed greens with arugula, *Rosenborg* blue cheese crouton, sliced pear and red grapes with red wine vinaigrette | *Vegetarian*

West Grow Farm young leaf lettuce, snow peas, radishes, cucumbers, radicchio and grape tomatoes with lemon vinaigrette | *Vegan, Gluten-Free*

Artisan lettuce, pickled red onion, watermelon, pomegranate seeds and mini cucumber with chili dressing | *Vegan, Gluten-Free*

Summer greens, *Old School Cheesery* cheese curds, pickled peaches, red grapes and crispy avocado with smoked peach vinaigrette | *Vegetarian*

Field greens, Peruvian pearl peppers, toasted pumpkin seeds, dried cranberries and blueberries with poppy seed dressing
Vegan, Gluten-Free

Iceberg, romaine and red cabbage blend with cucumber, cherry tomato, green olives, pepperoncini pepper and shredded asiago cheese with charred tomato and roasted garlic dressing | *Vegetarian*

Caprese salad with *Gull Valley Farm* vine-ripened tomatoes, fresh mozzarella cheese and green insalata mista with balsamic vinaigrette (*Vegetarian*) hite Pacific shrimp bisque with lavash crackers and flower petals



All salad dressings are Blue Kettle brand, a locally made Edmonton product (some exceptions may apply)

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Appetizers

\$16.50 per person

ECC Charcuterie board | *Meuwly's* beef salami, chicken rilette, *Old School Cheesery* smoked cheddar, fresh cheese curds, pickled garden vegetables and mini baguette with grainy mustard

Mascarpone and tomato macaron | *Gull Valley Farm* heirloom tomato carpaccio with micro greens, olive oil custard and basil gel with balsamic vinaigrette | *Vegetarian, Gluten-Free, Contains nuts*

Butternut squash stuffed Cappellacci pasta | Roasted butternut squash puree, pickled red onion, parmesan crisp and pumpkin seeds pangrattato with butter herb sauce | *Vegetarian*

Erdmann's carrot trio | Sweet carrot mousse, sous vide baby carrot and ginger-scented carrot soup with fried caribou moss, pickled ginger and *Botanic Pantry* greens | *Vegetarian, Gluten-Free*

Atlantic lobster mac and cheese croquette | Scarlet frill and fennel salad, summer peas and purple radishes with truffle aioli

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Palate Cleansers

Additonal \$2.75 per person

Champagne peach sorbet

Vegan, Gluten-Free, Dairy-Free

Passionfruit and mango sorbet

Vegan, Gluten-Free, Dairy-Free

Classic lemon sorbet

Vegan, Gluten-Free, Dairy-Free

Strawberry white balsamic sorbet

Vegan, Gluten-Free, Dairy-Free

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Entrées

All entrees are served with Chef's choice market vegetables unless listed otherwise

Poultry Selections | \$46

Harissa spiced chicken breast with charred cauliflower, kalamata olive tapenade, sour cream herb mashed potatoes and red pepper coulis | *Gluten-Free*

Tikka chicken breast with steamed basmati rice, cilantro gremolata and butter sauce | *Gluten-Free*

Lager brined chicken breast with porcini mushroom risotto, smoked tomato relish and chicken jus

Classic chicken wellington with mushroom duxelle, sweet potato puree and Dijon cognac cream sauce

Margarita chicken breast with gnocchi and cheese, roasted tomato kale pesto and sliced mozzarella



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Entrées (Cont'd)

All entrees are served with Chef's choice market vegetables unless listed otherwise

Beef Selections | \$62

24-hour slow cooked Alberta beef short rib with cornbread petit gateaux, cipollini onion, maple gastric and beef reduction

Merlot-braised Alberta beef chuck with horseradish mashed potatoes and porcini mushroom sauce | *Signature Dish, Gluten-Free*

4 oz 28-day dry age slow-roasted Alberta beef striploin with brown butter mashed potato and whisky cream sauce
Gluten-Free

Porcini dusted Angus beef striploin steak with rosemary potato gratin, buttermilk fried onion Frangelico jus
Gluten-Free

Upgraded Beef Selections | \$68

Pepper-crusted petit filet mignon with duchesse potato perigord sauce | *Gluten-Free*

Cajun spice grilled Alberta beef tenderloin with Gorgonzola fondant, Potato Galette and sauce espagnole | *Gluten-Free*

Sundried tomato goat cheese top Alberta beef tenderloin with potato braised leek mousseline and red wine sauce

Korean-style sticky Alberta beef tenderloin with nori butter, edamame bean sticky rice, Asian flare vegetables and shittake-scented teriyaki sauce | *Gluten-Free*

Prime rib roast roulade with horseradish and cauliflower gremolata, potato gratin dauphinoise and bordelaise sauce
Gluten-Free



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Entrées (Cont'd)

All entrees are served with Chef's choice market vegetables unless listed otherwise

Fish Selections | \$49

Gochujang-glazed Coho salmon with Chef Park's kimchi-fried rice, Korean-style market vegetables, scallions and sesame seeds with orange scented teriyaki sauce | *Gluten-Free*

Butter poached Mahi Mahi loin with Chef Jacob's citrus relish, cauliflower pilaf and champagne beurre blanc | *Gluten-Free*

House Specialty Cuts | \$66

Duck a l' orange with butternut squash potato puree, nasturtium leaves and orange gastric sauce | *Gluten-Free*

Roasted Alberta lamb loin with Dijon mustard, rosemary, pomme Anna potato and lamb reduction | *Gluten-Free*

Braised lamb shank with artichoke stew, truffle polenta and port wine essence | *Gluten-Free*

Upgrade your entrée | \$5 per selection

3 pieces Mandarin and Yuzu-scented roasted prawns

3 oz Herbed salmon filet

2 pieces slow-roasted salt and pepper *Bear and the Flower* baby back ribs

3 oz smoked paprika chicken

2 pieces tempura shrimp

3 oz Sous vide BBQ Beef short rib

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Entrées (Cont'd)

All entrees are served with Chef's choice market vegetables unless listed otherwise

Vegetarian/Vegan | \$44

Butternut squash wellington with miso duxelle, potato galette, seasonal vegetables and braised onion reduction
Vegan

Grilled zucchini caprese with Manel's crispy polenta, sundried tomato relish and basil pistou | *Vegetarian*

Harissa spiced cauliflower steak with collard greens, *Forest Scene Farms* olive oil potato puff, seasonal vegetables and porcini jus | *Vegan*

Lemon zucchini fritters with jollof style cauliflower rice, seasonal vegetables and cilantro chermoula sauce | *Vegan, Gluten-Free*

King oyster mushroom fillet with saffron risotto, seasonal vegetables and tarragon jus | *Vegan*

Dessert

\$13 per person

Cookies and cream white chocolate mousse with caramel pot de creme and sour cherry compote

Milk chocolate mousse with cranberry pear jam and warm citrus fritter

New York-style vanilla bean cheesecake with basil stewed strawberries and Valrhona dark chocolate ice cream

Pistachio mousse with coconut chiffon sponge and lime curd, breton sable cookie, mango parfait and mango coulis

Hazelnut mousse with apricot honey confit, chestnut diplomat cream and raspberry coulis

Rose and Valrhona white chocolate panna cotta with lychee sorbet and raspberry mousse



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DINNER BUFFET MENU | **\$79**

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

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

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 30 days prior to the event start date.

Buffet Salads

Leafy Greens | *Select two. Each additional green selection adds \$2 per person*

Crisp romaine lettuce with bacon bits, parmesan cheese, croutons, sundried tomatoes and creamy garlic dressing

Kale and baby spinach with roasted corn, poached pear, blue cheese crumble and apple cider vinaigrette
Vegetarian, Gluten-Free

Early sweet lettuce blend with pumpkin seeds, carrots cucumber medallion, purple radish and herb vinaigrette
Vegan, Gluten-Free, Dairy-Free

Butter and romaine lettuce blend with crisp apple, dried cranberry, golden beet sticks, *Four Whistle Farm* grape tomato and red wine vinaigrette | *Vegan, Gluten-Free, Dairy-Free*

Iceberg lettuce, radicchio and golden endive with roasted broccoli, red onion, mandarin oranges and white balsamic dressing | *Vegan, Gluten-Free, Dairy-Free*



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Buffet Salads (Cont'd)

Potato and Pasta Salads | *Select two. Each additional potato or pasta salad selection adds \$2 per person*

Little Potato Company potatoes creamer salad, olive oil mayo, scallion, cooked egg, Dijon mustard and cornichon | *Vegetarian, Gluten-Free*

Erdmann's Yukon Gold roasted potato, haricot vert, charred radicchio, sliced radish, and dill with saffron aioli
Vegetarian, Gluten-Free

Red and blond quinoa salad with butternut squash, kale, dried cranberries and pepitas lightly dressed in grape fruit dressing | *Vegan, Gluten-Free, Dairy-Free*

Deviled egg macaroni salad, with bell pepper, red onion and *Old School Cheesery* smoked cheddar cheese | *Vegetarian, Gluten-Free*

Thai egg noodles with peppers, red cabbage, scallions, bean sprouts and carrot with miso dressing | *Vegetarian*



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Buffet Salads (Cont'd)

Vegetable Salads | *Select two. Each additional vegetable salad selection adds \$2 per person*

Four Whistle Farm cucumber, assorted radish, pickled red onion, fresh dill, olive oil and lemon juice with *Winding Road Artisan* local yogurt | *Vegetarian, Gluten-Free*

Oven-roasted broccoli Caprese salad, crisp red onions, *Four Whistle Farm* grape tomato, baby bocconcini, basil gremolata, white balsamic dressing | *Vegetarian, Gluten-Free*

Roma tomatoes, cucumber, *Four Whistle Farm* bell peppers, red onion, Kalamata olives and feta cheese on a bed of crisp romaine in lemon oregano dressing | *Vegetarian, Gluten-Free*

Kale and roasted cauliflower salad, feta cheese, red onion, golden raisin, sunflower seeds finish with maple gastric
Vegetarian, Gluten-Free

Erdmann's garden roasted carrot with sweet and nutty tahini, pomegranate seeds, cilantro leaves and olive oil | *Vegan, Gluten-Free, Dairy-Free*

Vegetable crudité, carrots, celery, broccoli, cauliflower, bell peppers, tomatoes, cucumber and radish with ranch dressing

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Upgrade your cold buffet for \$5/person per additional item

Selection of local *Meuwly's* charcuterie, house-made pickles, breads and mustards

Assorted vegetarian and seafood sushi rolls with wasabi, pickled ginger and soy sauce

Maple wood-smoked and maple-glazed salmon with roasted porcini aioli, lemon wedges, red onions and fresh baguette

Carving Selection | *Selection one. Each additional carving station selection adds \$10 per person*

Forest Scene Farm horseradish, kosher salt and black peppercorn-crusted baron of Alberta beef with, mustards, horseradish and bourguignonne sauce | *Gluten-Free*

Bear and Flower Farm porchetta with smoked chipotle pan jus
Gluten-Free

Oven-roasted Dijon and rosemary rub turkey breast served with apple cider jus

18-hours roasted Alberta beef hip rubbed with Edmonton steak spice served with mustards, horseradish and beef jus
Not available for group of under 200 guests | *Gluten-Free*

Cajun seasoned Alberta beef striploin served with mustards, horseradish and red wine reduction | *Gluten-Free*
Additional cost of \$5 per person

28-days in-house dry aged Alberta prime rib seasoned with sea salt and black pepper served with mustards, horseradish and sauce Robert | *Gluten-Free*
Additional cost of \$5 per person

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Vegetables | Select one. Each additional vegetable selection adds \$2 per person.

Broccoli, tricolor pepper and zucchini sautéed in citrus scented olive oil

Oven-roasted broccoli and pearl red onion topped with smoked cheddar cheese sauce | *Vegetarian*

Cumin-scented charred cauliflower steaks with pomegranate seeds and edamame and black beans salsa | *Vegan, Gluten-Free*

Pan-roasted *Erdmann's* carrots, finished with kale chips and herb pistou | *Vegan, Gluten-Free, Dairy-Free*

Chipotle baked yellow and green zucchini with yellow onions and cojita cheese | *Vegetarian*



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Potatoes | Select one. Each additional potato selection adds \$2 per person.

Traditional butter mashed Yukon gold potatoes | *Vegetarian, Gluten-Free*

Cheddar cheese and dill whipped potatoes | *Vegetarian, Gluten-Free*

Sour cream and ranch mashed red skin potatoes | *Vegetarian, Gluten-Free*

Roasted garlic butter parmesan potato wedges | *Vegetarian, Gluten-Free*

Gruyere cheese potato and vegetable gratin | *Vegetarian, Gluten-Free*

Truffle-scented pan roasted baby red potato with rosemary
Vegan, Gluten-Free

Starch | Select one. Each additional starch selection adds \$2 per person.

Classic bechamel macaroni and local cheese | *Vegetarian*

Sauteed mushroom and green pea rice pilaf
Vegetarian, Gluten-Free

Scented Basmati rice with fresh cilantro leaves and fried onion

Pan-fried Potato and cheddar cheese perogies with sautéed onions served with green onions and sour cream (*vegetarian*)
add bacon for an additional \$0.50/person

Creamy classic lazy cabbage rolls | *Vegetarian, Gluten-Free*

Wild mushroom ravioli and wine marinated roasted mushroom finished with basil coulis and shaved parmesan
Vegetarian



Potatoes are local and organic from
Forest Scene Farm

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Entrées | Select two. Each additional entrée selection adds
\$5 per person.

Slow smoked chicken breast with BBQ glaze | *Gluten-Free, Dairy-Free*

Chicken tikka served with butter sauce | *Gluten-Free,*

Buttermilk fried chicken

Cornmeal crusted Basa fillets with tomato fennel slaw and
lemon pepper aioli | *Gluten-Free, Dairy-Free*

ECC rubbed whole salmon fillet glazed with maple syrup and
fried capers

24-hours slow-cooked Alberta beef chuck served in burgundy
wine sauce with cipollini onion and button mushroom
Gluten-Free, Dairy-Free

Chef Jacob's Korean pork medallion served with green onion
and pickled daikon | *Gluten-Free*

Beyond Meat meatballs with marinara | *Vegan, Gluten-Free*



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Dessert | *Select one*

Dessert platters with mini Gateaux, French pastries, tarts and an assortment of Chef Jason's specialties (1 per table).

Family-style cake per table-*Valrhona* dark chocolate mousse with double salted caramel ganache with cocoa nib dacquoise sponge and strawberry coulis.

Dessert buffet tables consisting of an assortment of tarts flans, macaroon towers, mini pastries, petit Gateaux, sweet verrines, and chocolate fondue with assorted fruits. | **Additional \$5 per person**

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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 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.

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).
- 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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the centre of connection

edmontonconventioncentre.com