



2025 MENU

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ABOUT EXECUTIVE CHEF SERGE BELAIR

Chef Serge's culinary journey is deeply rooted in Quebec and Alberta's agricultural heart. His kitchen is a treasure trove of locally sourced ingredients, where farm-fresh produce and heritage meats are transformed into dishes that sing with authenticity. With a nod to tradition, he crafts culinary marvels that honor the province's agricultural heritage while adding his own modern twist.



PLATED BREAKFAST

25 GUESTS & OVER (SURCHARGE
OF \$75 FOR GROUPS UNDER 25)

Plated Breakfasts include muffins,
turnovers, sweet scones, mini
croissants, danishes, loose butter,
Sherbrook jams, coffee, teas, and
apple 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 (excludes
custom menus and alcohol)

Final food & beverage guarantee is
due 10 business days prior to the
event. The numbers cannot decrease
past the guarantee date. Any additions
or increased quantities beyond the
guarantee date will be subject to a
20% menu surcharge

Menu prices are subject to change

Prices do not include 18% gratuity and
2% Facility Enhancement Fee

V | Vegetarian GF | Gluten Friendly
VN | Vegan DF | Dairy Friendly

GOOD MORNING AMISKWACÎWÂSKAHIKAN | \$37

Scrambled eggs | V + GF
yellow cheddar

Skillet style *Erdmann's Garden* breakfast potatoes |
VN + GF

French Canadian baked beans | V + GF

Herb roasted Parisian mushrooms | VN + GF

Select ONE meat preference:

Maple breakfast pork sausage (3 pcs)

Chicken apple sausage (2 pcs) | GF

Double smoked maple bacon (2 pcs) | GF + DF

Locally sourced 24-hour baked sliced ham (3pcs) |
GF + DF

GOURMET SAVORY & SWEET SUNRISE | \$37

Belgian waffle | V
maple syrup

Scrambled eggs | V + GF
yellow cheddar

Skillet style *Erdmann's Garden* breakfast potatoes |
VN + GF

French Canadian baked beans | V + GF

Select ONE meat preference:

Maple breakfast pork sausage (3 pcs)

Chicken apple sausage (2 pc) | GF

Double smoked maple bacon (2 pc) | GF + DF

Locally sourced 24-hour baked sliced ham (3 pcs) |
GF + DF

UNCONVENTIONAL MORNING KICKOFF | \$37

Quinoa breakfast bowl | V + GF
one poached egg | wilted arugula

Skillet style *Erdmann's Garden* breakfast potatoes |
VN + GF

French Canadian baked beans | V + GF

Herb roasted Parisian mushrooms | VN + GF

Avocado toast with pistou | V

PLATED BREAKFAST

CONTINUED

V | Vegetarian GF | Gluten Friendly
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CONTEMPORARY EGG BENEDICT | \$38

Poached egg

24-hour slow roasted Alberta beef short rib |
mustard hollandaise | English muffin

**Skillet style *Erdmann's Garden* breakfast potatoes |
VN + GF**

French Canadian baked beans | V + GF

Herb roasted Parisian mushrooms | VN + GF

ALBERTA DAWN | \$39

Breakfast bourguignon

braised beef red wine stew | cipollini onions |
Parisian mushrooms

Scrambled eggs | V + GF
yellow cheddar

**Skillet style *Erdmann's Garden* breakfast potatoes |
VN + GF**

French Canadian baked beans | V + GF



BUFFET BREAKFAST

25 GUESTS & OVER (SURCHARGE
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Buffet Breakfasts include coffee, teas,
and orange juice

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STRATHCONA CONTINENTAL START | \$24

Assorted danishes | V
croissants | pastries | loose butter | fruit
preserves

Assorted individual fruit yogurts | V + GF

Fresh cut melon | VN +GF
Seasonal fruit | berries

RIVER VALLEY EXPRESS | \$30

Assorted danishes | V
assorted danishes | croissants | pastries | loose
butter | fruit preserves

Assorted individual fruit yogurts | V + GF

Seasonal whole fruit | VN + GF

Savory danish | V
goat cheese | spinach

Cast iron baked sundried tomato frittata | V + GF
local soft cheese

ESSENCE OF EDMONTON | \$35

Assorted danishes | V
croissants | breakfast breads | loose butter | fruit
preserves

Assorted individual fruit yogurts | V + GF

Seasonal whole fruit | VN + GF

Scrambled eggs | V + GF
yellow cheddar

**Skillet style *Erdmann's Garden* breakfast potatoes |
VN + GF**

"YEG" muffin sandwich
egg | cheese | smoked meat



BUFFET BREAKFAST

CONTINUED

V | Vegetarian GF | Gluten Friendly
VN | Vegan DF | Dairy Friendly

DOWNTOWN DISCOVERY | \$36

Assorted danishes | V
croissants | pastries | loose butter | fruit preserves

Seasonal whole fruit | VN + GF

Assorted individual fruit yogurts | V + GF

Scrambled eggs | V + GF
yellow cheddar

**Skillet style *Erdmann's Garden* breakfast potatoes
| VN + GF**

Select ONE meat preference:

Maple breakfast pork sausage

Chicken apple sausage | GF

Double smoked maple bacon | GF + DF

Locally sourced 24-hour baked sliced ham | GF + DF

THE EXECUTIVE BREAKFAST | \$40

**Italian marinated sliced heirloom *Gull Valley*
tomatoes with olive tapenade | VN + GF**

**Chia seed and raspberry jam pudding with fresh
berries | VN + GF**

**Individual skillet mushroom and truffle Dutch
baby | V**

Hot breakfast slider
egg | cheddar cheese | potato bun | ECC smoked
meat

**Egg and cheese Florentine hash brown casserole |
V + GF**

Assorted danishes | V
croissants | pastries | loose butter | fruit preserves



DAYBREAK FAVOURITES

AVAILABLE ONLY IN ADDITION TO A BUFFET
MENU

PRICES DO NOT INCLUDE 18% GRATUITY AND
2% FACILITY ENHANCEMENT FEE

V | Vegetarian GF | Gluten Friendly

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SMOOTHIE CENTRAL | \$3.50/GLASS

Berry bounty | VN + GF

blackberry | blueberry | raspberry | apple juice

Fuzzy peach & mango | VN + GF

peach | mango | banana | coconut milk | peach juice

Strawberry sunrise | V + GF

clementine | strawberry | banana | Greek yogurt | orange juice

Green Power | V + GF

kale | spinach | soy milk | ECC honey

SWEET DELIGHTS | \$4.50/PERSON

Traditional French toast | V

maple syrup

Buttermilk pancakes | V

butter | maple syrup

Belgian waffles | V

butter | maple syrup

ENHANCEMENTS | \$4.50/PERSON

Maple breakfast pork sausage

Double smoked maple bacon | GF + DF

Chicken apple sausage | GF

Locally sourced 24 hour baked sliced ham | GF + DF

Hard boiled eggs | V + GF

**Skillet style *Erdmann's Garden* breakfast
potatoes | VN + GF**

Scrambled eggs | V + GF

aged cheddar | chives

French Canadian baked beans | V + GF

Fruit & granola yogurt parfait | V

ECC honey

Chia seed & raspberry jam pudding | VN + GF

fresh berries

Fresh cut melon | VN + GF

seasonal fruit | berries

Warm oatmeal | VN

brown sugar | cinnamon | raisins | fresh berries
| maple syrup

BREAK MENU

MORNING PACKAGES

INCLUDES 2-HOUR COFFEE & TEA SERVICE |
MINIMUM 20 ORDERS

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CLASSIC | \$17/PERSON

Morning loaf breads | V

lemon cranberry poppy seed pound cake | blueberry cinnamon coffee cake | Valrhona chocolate banana bread | spiced honey carrot cake glazed with lemon icing

Açaí bowl & berries | VN + GF

Quebec maple syrup | almond granola | coconut milk

Red ripped berry smoothie | VN + GF

PREMIUM | \$20/PERSON

Assorted baked morning pastries | V

Overnight oat & chia pudding | VN
fresh berries

Sliced fresh fruit | VN | GF

seasonal fruit | melon | berries

EXECUTIVE | \$25/PERSON

Almond friands | V

contains nuts

Mellow yellow smoothie | VN + GF

Canadian morning cheese board | V + GF

Monte Cristo sandwich casserole

smoked turkey | brie cheese

Sliced fresh fruit | VN + GF

seasonal fruit | melon | berries



A LA CARTE BEVERAGES

Prices do not include 18% gratuity and
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BY GALLON

Coffee | \$60 / 15 cups
regular or decaf

Cold Brew Coffee | \$70 / 15 cups
served black with cream & sugar station on the side

Tea | \$48 / 15 cups

Francisco Valrhona hot chocolate | V + GF | \$35 / 10 cups

COFFEE STATIONS

Continually refreshed regular, decaf coffee, and assorted teas

2-hour coffee break | \$4.50/person

2-hour deluxe coffee break with orange juice | \$6.50/person

8-hour coffee break | \$10.50/person

must be ordered for full guarantee

FOUR SEASONS HYDRATION STATION | \$1.50/PERSON

Select your flavour:

Spring | VN + GF
pineapple | ginger | mint

Summer | VN + GF
watermelon | basil

Fall | VN + GF
apple | cranberry | cinnamon sticks

Winter | VN + GF
orange | blueberry | rosemary

minimum 20 orders per flavour

SMOOTHIE STATION | \$4/GLASS

Red ripped berry | VN + GF
raspberry | strawberry | lemonade | mint |
plant-based yogurt

The all green | VN + GF
kale | spinach | green apple | banana | avocado |
green tea

Mellow yellow | VN + GF
pineapple | mango | coconut milk | banana

minimum 30 orders per flavour

A LA CARTE BEVERAGES

CONTINUED

ENERGY COLD PRESSED JUICES | \$4/GLASS

Forever young | VN + GF

turmeric | ginger | orange | carrots | apple

Slim Jim | VN + GF

apple | spinach | fennel | celery | ginger | arugula |
lemon | parsley

Rev me up | VN + GF

pear | beets | carrots | pineapple | orange | lemon

Assorted Coca-Cola canned soft drinks

355 ml | \$3.50 each
[based on consumption](#)

Assorted canned juice

341 ml | \$3.75 each
[based on consumption](#)

1% Individual skim or chocolate milk

250ml | \$3 each
[pre order only](#)

2% Milk or chocolate milk

1.5 L | \$26 | 10 glasses
[pre order only](#)

Apple juice

1.5 L | \$30 | 10 glasses

Fresh artisanal minted lemonade

1.5 L | \$30 | 10 glasses
[pre order only](#)

Perrier | \$5 each

[based on consumption](#)

Dasani bottled water | \$4 each

[based on consumption](#)

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MORNING BREAKS

Prices do not include 18% gratuity
and 2% Facility Enhancement Fee

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Assorted individual yogurt | V + GF | \$4/each

Assorted whole fruit | VN + GF | \$30/dozen
apples | oranges | bananas

Assorted house made muffins | V | \$50/dozen
local butter | fruit preserves

House made granola bars | VN + GF + DF | \$5/bar

Monte Cristo sandwich casserole | \$50/casserole
smoked turkey | brie cheese
[serves 12](#)

Morning loaf breads | V | \$48/dozen
lemon cranberry poppy seed pound cake | spiced
honey carrot cake glazed with lemon icing sugar |
blueberry cinnamon coffee cake | Valrhona chocolate
banana bread

Açaí bowl & berries | VN + GF | \$6/each
Quebec maple syrup | almond granola | coconut milk
[minimum 10 orders](#)

**Individual mason jars: fresh cut melon & seasonal
fruit | VN + GF | \$6/order**
[minimum 10 orders](#)

Overnight oats and chia pudding | VN + GF | \$6/each
fresh berries
[minimum 10 orders](#)

Sliced fresh fruit | VN + GF | \$6/order
seasonal fruit | melon | berries
[minimum 10 orders](#)

Almond Friands | V | \$36/dozen
[contains nuts](#)
[minimum 3 dozen](#)

**Assorted freshly baked morning pastries | V |
\$54/dozen**
local butter | fruit preserves
[minimum 3 dozen](#)

**Cast iron baked warm brown sugar glazed
cinnamon roll | V | \$50/dozen**
[minimum 3 dozen](#)

Large traditional butter croissant | V | \$54/dozen
fruit preserves
[minimum 3 dozen](#)

MIDDAY MUNCHIES

SWEET

Prices do not include 18% gratuity
and 2% Facility Enhancement Fee

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Fresh baked assorted cookies | V | \$36/dozen
double chocolate | oatmeal raisin | macadamia nut |
chocolate chip

The bar break | V | \$48/dozen
white chocolate saskatoon berry blondie | dark
chocolate fudge brownies | lemon squares

Warm mini caramel beignet | V | \$40/dozen

Chef Serge's whoopie pies | V | \$48/dozen
assorted flavours
minimum 3 dozen

Chef Jason's miniature buttercream cupcakes | V |
\$48/dozen
 vanilla | chocolate | birthday cake | flavored
 buttercream filling
[minimum 3 dozen](#)

The tart break | V | \$42/dozen
classic lemon meringue | chocolate salted caramel |
fresh fruit
minimum 3 dozen

Assortment of house-made fresh donuts | V |
\$48/dozen
 s'mores | strawberry sprinkle | Oreo chunk | maple
 fondant dipped | classic chocolate fudge dipped
 minimum 4 dozen per flavor

Donut walls | \$150 each
rental waived with an order of 7 dozen donuts per wall



MIDDAY MUNCHIES

SAVOURY

Prices do not include 18% gratuity
and 2% Facility Enhancement Fee

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Assorted granola bars | V | \$3.50 each

Canadian morning cheese board | V | \$10 /person
cheddar | Chef's choice soft & hard cheeses | fresh & dried
fruits | artisanal crisps | breads
1 oz total

ECC honey glazed spiced pecans | V | \$25/pound

Individually bagged potato chips | VN + GF | \$3.50 each

Individually bagged trail mix | V | \$3.50 each
contains nuts

Gourmet sweet & salty dry roasted nuts | VN + GF | \$20/pound

Gourmet trail mix | V + GF | \$20/pound
dried fruits | cranberries | raisins | apricots | apples |
chocolate chips | M&M's | granola | cashews | peanuts |
almonds

Sea salt & black pepper house kettle chips | VN + GF | \$15/pound
signature dish

Zaatar flavored hummus cup with pita chips | VN | \$6/person
contains sesame

Individually bagged butter popcorn | V + GF | \$3.50 each
For live popcorn station: popcorn machine rental \$150/day
Banquet attendant required at \$30/hour | minimum 4 hours

Neapolitan Flatbread | \$32 each
San Marzano tomatoes | burrata | Calabrian chili |
basil | V

Wild mushrooms | truffle cream sauce | prosciutto |
arugula

Mild spiced chicken tandoori | Mozzarella cheddar
cheese | bell pepper | mint chutney

minimum 3 orders per type

Home fried corn tortilla chips with salsa verde | VN + GF | \$6/person
minimum 10 orders

Assorted tea sandwiches | \$60/dozen
roasted turkey breast | cucumber, sprouts & cream
cheese | roast beef, horseradish mayo
minimum 3 dozen

Cheddar cheese & rosemary puff twists | V | \$40/dozen
minimum 3 dozen

Gourmet salted pretzel sticks | V | \$45/dozen
Cajun mustard dip | soft chocolate dip
minimum 3 dozen

PLATED LUNCH

SURCHARGE OF \$75 FOR PARTIES LESS THAN 10 GUESTS

Plated lunches include your choice of salad or soup and one dessert. All plated lunch menus include freshly brewed coffee, decaffeinated coffee and a selection of teas as well as house-baked rolls and butter

For pre-set salad or dessert options, \$10/pre-set item will be charged for settings above the guaranteed meal count

For alternating desserts, an additional \$2/person will apply

Upgrade your lunch to a 4-course meal for \$5/person

Plated menu price includes one entrée selection. Please ask your Event Manager for more information for multiple entrée options and pricing

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SOUPS

Beer & white cheddar with roasted Cajun broccoli fleurettes | V + GF

Salt-crusted baked *Erdmann's Gardens* beet & lemon thyme velouté | VN + GF
dill | parsley | coconut crème fraîche

Tomato soup with brie crostini | V

SALADS

Locally sourced artisan mixed greens salad | VN + GF
young watermelon radish | *Four Whistle Farms* cucumber | vine-ripened tomato | roasted garlic vinaigrette

Chopped *Northern Fresh Farm* greens salad | V + GF
candied sunflower | *Sylvan Star* smoked gouda | dried cranberries | fermented peach | poppyseed dressing

Caprese insalata mista | V
marinated baby bocconcini | tomato | balsamic vinaigrette | basil coulis

Guadalupe's Mexican style salad | V
iceberg | romaine | red onion | cherry tomato | radish | corn niblets | pepitas | cilantro lime dressing

Parma Caesar hearts of romaine salad
shaved prosciutto di Parma | bocconcini | classic Caesar dressing

PLATED LUNCH

CONTINUED

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ENTRÉES | SELECT ONE

All entrees are served with Chef inspired seasonal vegetables

Sweet & Hot Fried Chicken | \$45

Fried ECC Spiced Chicken | Maple clustered waffle | Butter pickle | ECC spiced chicken jus

Skin-on honey ginger chicken breast | DF + GF | \$45

sugar snap peas | bean sprout & grapefruit slaw | black rice | lemongrass coconut sauce

Skin-on souvlaki style chicken breast with tzatziki | \$45

Chef Serge's seasoning blend | lemon scented roasted potatoes | roasted lemon thyme jus

Poulet Cocotte; Alberta Whole Roasted Chicken | GF | \$45

peach and kale relish | smoked butter *Forest Scene Farm* mousseline | chicken jus

Cinnamon scented maple glazed chicken medallion | GF | \$45

sour cream and chive mashed potatoes | parsley and vegetable velouté

Chef's Mom's classic tourtiere (Quebec Meat Pie) | \$48

Artisanal ketchup | beef reduction | truffle scented potato

Pasta & Meatball | \$50

mushroom ravioli | jumbo beef meatball | tomato sauce | parmesan patata | artisanal grown micro greens | fresh parmesan

Beef Pot Au Feu | GF | \$53

slow cooked Alberta beef | butter steamed potatoes | carrots | au jus sauce

Miso roasted root vegetable wellington | VN | \$47

Plant-based milk potato gratin | tomato jus

Oven roasted portobello mushroom steak | V + GF | \$47

mushroom risotto | spinach porcini crumble | charred onion balsamic jus | truffle parmesan foam

DESSERTS

Dark chocolate mousse

salted caramel center | strawberry sauce
contains fish gelatin

Baked French custard flan with Ellerslie saskatoon berries

orange scented semolina cream | raspberry coulis
contains fish gelatin

Coconut panna cotta | VN

mango salsa | citrus shortbread cookie

White chocolate Bavarian cream

lemon cremeux | basil sponge | strawberry compote | strawberry coulis
contains fish gelatin

LUNCH BUFFETS

A \$100 SURCHARGE WILL BE
ADDED FOR GROUPS LESS THAN 20

All major ingredients have been
sourced from local farms and
markets within the regional area
of our venue – supporting
Alberta food producers while
reducing our carbon footprint

Buffet lunches include freshly
brewed coffee, decaffeinated
coffee and a selection of teas as
well as house-baked rolls and
butter

Add a self-serve soup station to
your buffet for additional
\$5/person. Ask your Event
Manager for seasonal options

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DELI SHACK BISTRO | \$37

SALADS

Early sweet lettuce blend salad | VN + GF
pumpkin seeds | carrots | cucumber | purple
radish | herb vinaigrette

Prairie Harvest penne pasta salad | V
kalamata olives | green onions | celery |
parmesan cheese | sundried tomato vinaigrette

SANDWICHES & WRAPS | SELECT ANY 3

Additional selections \$5.75/person | GF bread \$2/person

Turmeric scented egg salad | V
fresh dill | cucumber | sprouts | sourdough bread

Sumac marinated chickpea salad | VN
pimento | lettuce | dill | rustic baguette

Roast turkey & avocado
iceberg lettuce | tomato | onion | sharp cheddar |
cranberry chutney | whole grain roll

Alberta roast beef
Sylvan Star smoked gouda | apricot mayo | Kaiser
roll

Classic chicken Caesar salad wrap
shredded chicken | crisp romaine | parmesan

Cuban Torta
black forest ham | avocado | tomato | romaine
lettuce | white cheddar | ciabatta bread

Veggie Delight | V
Tomato | mozzarella | basil | assorted vegetables |
pita bread | red bell pepper hummus spread

Crispy tofu & portobello mushroom wrap | VN
peppers | onions | radishes | sprouts | miso aioli |
spinach wrap

DESSERTS

Lemon shortbread cookie | V

Milk chocolate hazelnut mousse cake
raspberry confit
contains nuts

Fruit salad | VN + GF

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TASTE OF LITTLE ITALY | \$42

SALADS

Insalata caprese tomato | V + GF
fresh mozzarella | balsamic syrup | basil coulis

Antipasto salad | GF
baby arugula | artichoke hearts | red peppers | salami | kalamata olives | basil pesto

ENTRÉES

Roasted skin-on chicken breast | GF
rosemary | sage

Eggplant parmesan | V
marinara sauce | mozzarella

Pepperonata & zucchini casserole | V + GF

Penne pomodoro | V

DESSERTS

Classic tiramisu

Valrhona chocolate drizzled biscotti | V

Fruit salad | VN + GF



LUNCH BUFFETS

CHINATOWN | \$45

SALADS

Asian cabbage slaw salad | VN + GF
peppers | onion | cucumbers | bean sprouts |
spicy citrus dressing

Ginger & sesame roasted potato salad | V + GF
green onion | fermented red pepper

ENTREES

Chef Joyce's black pepper chicken | GF
broccoli & Asian cabbage slaw

Stir fried kimchi rice | VN + GF |
edamame beans

Vegetable pan-fried gyoza | V

Sesame & mirin steamed bok choy | VN + GF

DESSERTS

Earl Grey tea infused shortbread cookie | V

Chef Jason's rice pudding | V

Fruit salad | VN + GF

V | Vegetarian GF | Gluten Friendly

VN | Vegan DF | Dairy Friendly



LUNCH BUFFETS

FLAVOURS OF INDIA | \$45

SALADS

Chickpea & smoked paprika Chana salad | V + GF

Locally sourced mesclun greens salad | VN + GF
Roma tomatoes | cucumbers | white balsamic vinaigrette

ENTREES

Paneer butter masala | V + GF

Kofta curry | V + GF
contains nuts

Steamed cardamom scented basmati rice | VN + GF

Vegetable korma | V + GF
cauliflower | *Erdmann's Garden* carrots | peas

Naan bread | V

Cucumber raita | V + GF

DESSERTS

Fresh fruit salad | VN + GF

Flourless brownie | V + GF + DF
chocolate diplomat cream

White chocolate saskatoon berry blondie | V

V | Vegetarian GF | Gluten Friendly
VN | Vegan DF | Dairy Friendly



LUNCH BUFFETS

SOUTHWEST EXPERIENCE | \$48

SALADS

Greek salad | V + GF

Four Whistle Farms cucumbers | vine ripe tomatoes | *Rock Ridge Dairy* feta

Winter greens salad | V + GF

fresh fennel | mushrooms | feta | pink peppercorn vinaigrette

ENTREES

Smoked paprika oven roasted potatoes | VN + GF

Vegetarian jambalaya | VN + GF

Creole tomato sauce | saffron rice | peppers | onions | okra

Cajun chicken breast | GF

black bean corn relish

Southwest style Alberta beef chuck steak | GF

demi glazed mushrooms

DESSERTS

Cookies & cream cheesecake | V
caramel

Coconut cranberry biscotti | V

Fresh fruit salad | VN + GF

V | Vegetarian GF | Gluten Friendly

VN | Vegan DF | Dairy Friendly



LUNCH BUFFETS

ALBERTA AVENUE | \$48

SALADS

Local mesclun greens salad | VN + GF

Roma tomatoes | cucumbers | white balsamic vinaigrette

Roasted beet & butternut squash salad | V + GF

watercress | spinach | goat cheese | balsamic vinaigrette

ENTREES

Sliced Alberta oven roasted baron of beef | GF + DF

drippings | horseradish

Double baked potato | V + GF

smoked cheddar cheese

DON'YA Ukraine's Kitchen Handmade Perogy | V

potato | caramelized onion | sour cream | green onions

Chef's selection of seasonal vegetables | VN + GF

DESSERTS

Chocolate chip cookies | V

Carrot cake

cream cheese mousse

Fruit salad | VN + GF

V | Vegetarian GF | Gluten Friendly

VN | Vegan DF | Dairy Friendly



GRAB 'N GO BAGGED LUNCH

CRAFTED WITH A HOMELY
TOUCH, YET ELEVATED, THESE
NOSTALGIC FLAVORS ARE
PRESENTED IN AN
ENVIRONMENTALLY
CONSCIOUS PACKAGE

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Final food & beverage guarantee is due 10 business days prior to the event. The numbers cannot decrease past the guarantee date. Any additions or increased quantities beyond the guarantee date will be subject to a 20% menu surcharge

Menu prices are subject to change

Prices do not include 18% gratuity and 2% Facility Enhancement Fee

V | Vegetarian GF | Gluten Friendly

VN | Vegan DF | Dairy Friendly

SIDES | \$6.25/EACH

Mesclun greens | VN + GF

grape tomatoes | cucumbers seeds | herb dressing

Italian style pasta salad | V

sundried tomato | black olives

Bag of chips | V + GF

Crisp vegetable crudités | VN + GF

hummus

SANDWICHES | \$14/EACH

Gluten free bread available for \$2

Yogurt and lemon tuna salad

spinach | light rye

Egg salad | V

cucumber | fresh dill | sourdough bread

Local ham

gouda | cream cheese | ranch dressing | lettuce |

tomato | tortilla wrap

Turkey breast

lettuce | tomatoes | honey mustard spread |

whole wheat bread

DESSERTS | \$3/EACH

Whole fruit | VN + GF

apples | oranges | bananas

Granola bar | V

Homemade chocolate chip cookies | V

Fudgy brownie | V

BEVERAGES

Dasani bottled water | \$4

Coca-Cola canned beverages | \$3.50

Perrier | \$5 each

PLATED DINNERS

SURCHARGE OF \$150 FOR UNDER 20 GUESTS

Plated dinners include your choice of salad or soup and one dessert. All plated dinner menus include freshly brewed coffee, decaffeinated coffee and a selection of teas as well as house-baked rolls and butter

For pre-set salad or dessert options, \$10/pre-set item will be charged for settings above the guaranteed meal count

For alternating desserts, an additional \$2/person will apply

Upgrade your dinner to a 4-course meal for \$8/person

Plated menu price includes one entrée selection. Please ask your Event Manager for more information for multiple entrée options and pricing

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SOUPS

ECC signature crab bisque a la Serge | GF
truffle chantilly

Creamed spinach | V + GF
fried onion strings

Campari roasted tomato | V
fresh basil oil | goat cheese crostini

Cardamom & coconut milk butternut squash | VN + GF
chili paste | scented maple syrup

Wild mushroom soup | V
cream | truffle puff pastry twist

SALADS

Caesar Cardini | V
hearts of romaine | radicchio | shaved parmesan | bocconcini | roasted garlic focaccia crouton | hard boiled eggs | *Blue Kettle* asiago Caesar dressing

Panzanella salad | V
young leaf lettuce | spinach | caper berries | Gorgonzola | cucumber | grape tomatoes | crispy ciabatta croutons | basil vinaigrette

Caprese salad | V + GF
Gull Valley Farms tomatoes | bocconcini | micro greens insalata mista | cracked black pepper | lemon & olive oil vinaigrette

Roasted marinated artichoke salad | GF
mixed greens | marinated artichokes | garlic | shallots | peppers | crispy pancetta | tomato shallot vinaigrette

Alberta harvest salad | V + GF
crisp iceberg | arugula | roasted red beets | butternut squash | grape tomatoes | goat cheese | *Blue Kettle* herb vinaigrette

PALATE CLEANSERS | \$3.25/PERSON

Black current sorbet | V + GF

Ginger & mint sorbet | V + GF

Signature lemon sorbet | V + GF

Green apple sorbet | V + GF

PLATED DINNERS

CHOOSE ONE ENTRÉE

All entrees are served with Chef inspired seasonal vegetables

All beef cuts are grass-fed, antibiotic and hormone free and sourced from local Alberta farms

V | Vegetarian GF | Gluten Friendly

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POULTRY OPTIONS | \$72

Alberta free range skin on honey glazed herb de Provence chicken breast | GF

roasted garlic mashed potatoes | parsley & vegetable velouté

Char-crusted chicken breast | GF

Chef Serge's steak spice blend | twice baked cheese potato | chicken apple cider gravy

Under the skin stuffed Alberta cheese & herb chicken breast | GF

classic duchesse potato | chicken thyme jus

Sweet & Hot Fried Chicken

Fried ECC spiced chicken | maple clustered waffle | butter pickle | ECC spiced chicken jus

BEEF OPTIONS | \$85

Osso Bucco style overnight braised beef rib | GF
mashed potatoes forestier | espagnole sauce

ECC renowned sous vide Alberta beef short rib | GF
cultured butter mashed potatoes | beef reduction sauce

Pastrami-style Alberta beef cross rib | GF
colcannon mash | spicy seed mustard & beef demi sauce

PREMIUM CUT ENTRÉE | \$95

Roasted Alberta beef tenderloin medallion | GF
pecorino potato gratin, green peppercorn sauce

Angus steak sirloin center cut | GF
Alberta soft cheese and herb potato puree | Perigourdine sauce

Overnight roasted shaved Alberta prime rib | GF
smoked butter potato mousseline | horseradish sauce | sweet garlic jus

PLATED DINNERS

CONTINUED

V | Vegetarian GF | Gluten Friendly
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FISH OPTIONS | \$72

Rosemary scented Atlantic salmon plancha | GF
risotto niçoise | smoked tomato beurre blanc |
kale Persillade

VEGAN OPTIONS | \$72

Middle Eastern spiced Alberta squash | VN + GF
black lentil ragout | parsnip & pumpkin seed pesto

Revisited classic ratatouille | VN + GF
creamy basil polenta | tomato | onion | zucchini |
eggplant | organic olive oil | toasted pumpkin
seeds | Italian Beyond Meat crumble

Salt crusted oven roasted cauliflower | VN + GF
miso rice | bok choy | togarashi | sesame sauce



PLATED DINNERS

CONTINUED

V | Vegetarian GF | Gluten Friendly

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DESSERTS

Blueberry mousse

lemon curd | white chocolate feuilletine
crunch vanilla ice cream | raspberry sauce |
[contains fish gelatin](#)

Banana mousse

mango jelly | coconut financier sponge |
caramel coconut sauce
[contains fish gelatin](#)

Lemon yogurt chantilly cream

pear jam | pear citrus macaron | almonds

Milk chocolate caramel layer cake

espresso cremeux | caramel sponge |
chocolate fudge sauce
[contains fish gelatin](#)

Triple chocolate marquise | GF

cranberry & raspberry compote | vanilla sauce

FAMILY STYLE DESSERT PLATTERS

Based on 10 guest/table (additional charges will
apply for tables less than 8 or additional overflow
tables)

**Mini gateaux | French pastries | tarts |
assortment of Chef Jason's specialty desserts**

CHEF'S DINING EXPERIENCE | \$85

ECC miniature Alberta cheese board | V

smoked cheddar cheese | seasonal soft cheese |
fresh & dried fruit | ECC pickled vegetables &
winter greens | artisanal bread

Chef's house made Montreal style smoked meat short rib | GF

buttermilk potato mousseline | Dijon mustard
sauce

Apple tatin

sea salt butter shortbread | vanilla cream
mousse | caramel sauce

DINNER BUFFETS

A \$300 CHARGE WILL BE ADDED FOR GROUPS OF LESS THAN 75 GUESTS

All buffets are served a selection of seasonally inspired in-house baked artisan rolls, seasonal flavored loose butter, freshly brewed regular and decaffeinated coffee and a selection of premium teas

Children aged 2-12 are 50% off buffet price

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TRADITIONAL DINNER BUFFET | \$75

SALADS

Mixed field greens salad | VN + GF
cucumber | cherry tomato | red cabbage | herb vinaigrette

Roasted root vegetables salad | VN + GF
sweet onions | *Four Whistle Farm* red peppers | fresh herbs | white balsamic dressing

Chef's pasta salad | V
olives | celery | roasted pimento | Italian parsley | parmesan | Italian dressing

STARCHES & VEGETABLES

Oven roasted yellow potatoes | VN + GF
herbs | sea salt

Vegetable rice pilaf | VN + GF

Cast iron roasted root vegetables | VN + GF
red onion | lavender oil

ENTRÉES

Lemon & tarragon scented chicken breast a la plancha | GF + DF
garlic | parsley | tomato fondue

Garlic butter oven baked tilapia filet | GF
olive oil persillade | lemon

Beef blade steak Bourguignon | GF

FAMILY STYLE DESSERT PLATTERS

Based on 10 guest/table (additional charges will apply for tables less than 8 or additional overflow tables)

Mini gateaux | French pastries | tarts | assortment of Jason's specialty desserts

DINNER BUFFETS

V | Vegetarian GF | Gluten Friendly

VN | Vegan DF | Dairy Friendly



CONTEMPORARY DINNER BUFFET | \$80

SALADS

Iceberg lettuce salad | VN + GF

radicchio | golden endives | roasted broccoli | red onion | mandarin oranges | white balsamic dressing

Kale & roasted cauliflower salad | V + GF

feta | red onion | golden raisins | sunflower seeds | maple gastric

Oven roasted beet salad | V + GF

roasted kale | pickled red onion | mint-yogurt dressing

Crisp romaine salad | V

parmesan cheese | croutons | sundried tomatoes | creamy garlic dressing

Asian style noodles salad | V

carrots | celery | red & green onion | bok choy | *Four Whistle Farms* peppers & bean sprouts | ginger sesame vinaigrette

STARCHES & VEGETABLES

Traditional butter mashed potatoes | V + GF

DON'YA Ukraine's Kitchen Handmade Perogy | V

potato | caramelized onion | sour cream | green onion

Alberta seasonal vegetable ratatouille casserole | V

CARVING STATION

24 hour oven roasted Kosher salt crusted Alberta beef baron | GF

red wine sauce

ENTRÉES

Marinated Alberta hunter chicken breast | GF

wild mushrooms | Chardonnay roasted onion

Pan-seared salmon fillets | GF

creamy Tuscan sauce | spinach & sundried tomato

FAMILY STYLE DESSERT PLATTERS

Based on 10 guest/table (additional charges will apply for tables less than 8 or additional overflow tables)

Mini gateaux | French pastries | tarts |
assortment of Jason's specialty desserts

DINNER BUFFETS

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DELUXE DINNER BUFFET | \$90

SALADS

Mixed greens & berry salad | V + GF

bocconcini | honey | fresh cracked black pepper | citrus vinaigrette

Artisan lettuce blend salad | VN + GF

Erdmann's Garden crisp beets | carrots | radishes | *Four Whistle Farm* cucumber | herb vinaigrette

Roasted heirloom beet & citrus salad | VN + GF

baby kale | maple reduction & vincotto apple vinaigrette

***Four Whistle Farms* cucumber & vine ripened tomatoes salad | V + GF**

fresh sliced fennel | *Rock Ridge Dairy* feta

Baby red & yellow potato salad | V + GF

red & green onions | celery | sour cream dill dressing

STARCHES & VEGETABLES

Sour cream & chive mousseline potatoes | V + GF

DON'YA Ukraine's Kitchen Handmade Perogy | V

potato | caramelized onion | sour cream | green onion

Chef Francis' chop suey | VN + GF

cauliflower | mushrooms | peppers | baby corn | peas | sprouts | savory broth

CARVING STATION

Sous vide Alberta prime rib beef | GF

beef jus

ENTRÉES

Poulet a la mustard | GF

herb roasted chicken breast | Dijon mustard | cream sauce | herb chiffonade

ECC rubbed whole salmon fillet | GF

maple glaze | fried capers

FAMILY STYLE DESSERT PLATTERS

Based on 10 guest/table (additional charges will apply for tables less than 8 or additional overflow tables)

**Mini gateaux | French pastries | tarts |
assortment of Jason's specialty desserts**

CHILDREN'S PLATED MENU

Prices do not include 18% gratuity and
2% service charge

\$30 | 12 YEARS & BELOW

STARTER

Crudités | V + GF
ranch dip

ENTRÉE

Breaded chicken tenders
plum sauce | waffle fries | ketchup
*Vegan tenders available upon request

DESSERT

ECC chocolate chip cookie | V
house made ice cream

