



2025 MENU



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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.

ABOUT EXECUTIVE CHEF SERGE BELAIR



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.

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Menu prices are subject to change.

GOOD MORNING AMISKWACÎWÂSKAHIKAN | \$37

Scrambled Eggs
Yellow Cheddar | V, GF

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
Maple Syrup | V

Scrambled Eggs
Yellow Cheddar | V, GF

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 pcs) | GF
Double Smoked Maple Bacon (2 pcs) | GF, DF
Locally Sourced 24-Hour Baked Sliced Ham
(3pcs) | GF, DF

UNCONVENTIONAL MORNING KICKOFF | \$37

Quinoa Breakfast Bowl
One Poached Egg | Wilted Arugula | V, GF

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

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
Yellow Cheddar | V, GF

Skillet Style Erdmann's Garden Breakfast
Potatoes | VN, GF

French Canadian Baked Beans | V, GF

BUFFET BREAKFAST



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

Buffet Breakfasts include coffee, teas, and orange juice.

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STRATHCONA CONTINENTAL START | \$24

Assorted Danishes
Croissants | Pastries | Loose Butter
Fruit Preserves | V

Assorted Individual Fruit Yogurts | V, GF

Fresh Cut Melon
Seasonal Fruit | Berries | VN, GF

RIVER VALLEY EXPRESS | \$30

Assorted Danishes
Croissants | Pastries | Loose Butter | Fruit Preserves | V

Assorted Individual Fruit Yogurts | V, GF

Seasonal Whole Fruit | VN, GF

Savory Danish
Goat Cheese | Spinach | V

Cast Iron Baked Sundried Tomato Frittata
Local Soft Cheese | V, GF

ESSENCE OF EDMONTON | \$35

Assorted Danishes
Croissants | Breakfast Breads | Loose Butter
Fruit Preserves | V

Assorted Individual Fruit Yogurts | V, GF

Seasonal Whole Fruit | VN, GF

Scrambled Eggs
Yellow Cheddar | V, GF

Skillet Style Erdmann's Garden Breakfast Potatoes | VN, GF

"YEG" Muffin Sandwich
Egg | Cheese | Smoked Meat

DOWNTOWN DISCOVERY | \$36

Assorted Danishes
Croissants | Pastries | Loose Butter
Fruit Preserves | V

Seasonal Whole Fruit | VN, GF

Assorted Individual Fruit Yogurts | V, GF

Scrambled Eggs
Yellow Cheddar | V, GF

Skillet Style Erdmann's Garden Breakfast Potatoes | 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
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
Croissants | Breakfast Breads | Loose Butter
Fruit Preserves | V

EDMONTONCONVENTIONCENTRE.COM

DAYBREAK FAVOURITES

AVAILABLE ONLY IN ADDITION TO A BUFFET MENU



SMOOTHIE CENTRAL | \$3.50/GLASS

Berry Bounty

Blackberry | Blueberry | Raspberry | Apple
Juice | VN, GF

Fuzzy Peach & Mango

Peach | Mango | Banana | Coconut Milk | Peach
Juice | VN, GF

Strawberry Sunrise

Clementine | Strawberry | Banana | Greek
Yogurt | Orange Juice | V, GF

Green Power

Kale | Spinach | Soy Milk | ECC Honey | V, GF

SWEET DELIGHTS | \$4.50/PERSON

Traditional French toast

Maple Syrup | V

Buttermilk Pancakes

Butter | Maple Syrup | V

Belgian Waffles

Butter | Maple Syrup | V

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

Aged Cheddar | Chives | V, GF

French Canadian Baked Beans | V, GF

Fruit & Granola Yogurt Parfait

ECC Honey | V

Chia Seed & Raspberry Jam Pudding

Fresh Berries | VN, GF

Fresh Cut Melon

Seasonal Fruit | Berries | VN, GF

Warm Oatmeal

Brown Sugar | Cinnamon | Raisins | Fresh
Berries Maple Syrup | VN

BREAK MENU



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

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CLASSIC | \$17/PERSON

Morning Loaf Breads

Lemon Cranberry Poppy Seed Pound Cake |
Blueberry Cinnamon Coffee Cake | Valrhona
Chocolate Banana Bread | Spiced Honey Carrot
Cake Glazed with Lemon Icing | V

Açaí Bowl & Berries

Quebec Maple Syrup | Almond Granola |
Coconut Milk | VN, GF

Red Ripped Berry Smoothie | VN, GF

PREMIUM | \$20/PERSON

Assorted Baked Morning Pastries | V

Overnight Oat & Chia Pudding

Fresh Berries | VN

Sliced Fresh Fruit

Seasonal Fruit | Melon | Berries | VN, GF

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

Seasonal Fruit | Melon | Berries | VN, GF



A LA CARTE BEVERAGES

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 | \$35/10 Cups
V, GF

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
Pineapple | Ginger | Mint | VN, GF

Summer
Watermelon | Basil | VN, GF

Fall
Apple | Cranberry | Cinnamon Sticks | VN, GF

Winter
Orange | Blueberry | Rosemary | VN, GF

Minimum 20 Orders Per Flavour

SMOOTHIE STATION | \$4/GLASS

Red Ripped Berry
Raspberry | Strawberry | Lemonade | Mint |
Plant-Based Yogurt | VN, GF

The All Green
Kale | Spinach | Green Apple | Banana |
Avocado | Green Tea | VN, GF

Mellow Yellow
Pineapple | Mango | Coconut Milk | Banana
VN, GF

Minimum 30 Orders Per Flavour

ENERGY COLD PRESSED JUICES | \$4/GLASS

Forever Young
Turmeric | Ginger | Orange | Carrots | Apple
VN, GF

Slim Jim
Apple | Spinach | Fennel | Celery | Ginger
Arugula | Lemon | Parsley | VN, GF

Rev Me Up
Pear | Beets | Carrots | Pineapple | Orange
Lemon | VN, GF

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 & Orange 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 | \$4.25 Each
Based On Consumption



MORNING BREAKS



Assorted Individual Yogurt | \$4/Each | V, GF

Assorted Whole Fruit | \$30/Dozen
Apples | Oranges | Bananas | VN, GF

Assorted House Made Muffins | \$50/Dozen
Local Butter | Fruit Preserves | V

House Made Granola Bars | \$5/Bar | VN, GF, DF

Monte Cristo Sandwich Casserole |
\$50/Casserole
Smoked Turkey | Brie Cheese
Serves 12

Morning Loaf Breads | \$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 | V

Açaí Bowl & Berries | \$6/Each
Quebec Maple Syrup | Almond Granola
Coconut Milk | VN, GF
Minimum 10 Orders

Assorted Individual Yogurt | \$4/Each | V, GF

Individual Mason Jars: \$6/Order
Fresh Cut Melon & Seasonal Fruit | VN, GF
Minimum 10 Orders

Overnight Oats And Chia Pudding | \$6/Each
Fresh Berries | VN, GF
Minimum 10 Orders

Sliced Fresh Fruit | \$6/Order
Seasonal Fruit | Melon | Berries | VN, GF
Minimum 10 Orders

Almond Friands | \$36/Dozen
Contains Nuts | V
Minimum 3 Dozen

Assorted Freshly Baked Morning Pastries
\$54/Dozen
Local Butter | Fruit Preserves | V
Minimum 3 Dozen

Cast Iron Baked Warm Brown Sugar Glazed
Cinnamon Roll \$50/Dozen | V
Minimum 3 Dozen

Large Traditional Butter Croissant | \$54/Dozen
Fruit Preserves | V
Minimum 3 Dozen

MIDDAY MUNCHIES

SWEET



Fresh Baked Assorted Cookies | \$36/Dozen
Double Chocolate | Oatmeal Raisin | Macadamia Nut | Chocolate Chip | V

The Bar Break | \$48/Dozen
White Chocolate Saskatoon Berry Blondie
Dark Chocolate Fudge Brownies | Lemon Squares | V

Warm Mini Caramel Beignet | \$40/Dozen

Chef Serge's Whoopie Pies | \$48/Dozen
Assorted Flavours | V
Minimum 3 Dozen

Chef Jason's Miniature Buttercream Cupcakes \$48/Dozen
Vanilla | Chocolate | Birthday Cake | Flavored Buttercream Filling | V
Minimum 3 Dozen

The Tart Break | \$42/Dozen
Classic Lemon Meringue | Chocolate Salted Caramel | Fresh Fruit | V
Minimum 3 Dozen

Assortment of House-Made Fresh Donuts \$48/Dozen
S'mores | Strawberry Sprinkle | Oreo Chunk | Maple Fondant Dipped | Classic Chocolate Fudge Dipped | V
Minimum 4 Dozen Per Flavor

Donut Walls | \$150 Each
Rental Waived with An Order Of 7 Dozen Donuts Per Wall



MIDDAY MUNCHIES

SAVOURY



Assorted Granola Bars | \$3.50 Each | V

Canadian Morning Cheese Board | \$10 /Person
Cheddar | Chef's Choice Soft & Hard Cheeses |
Fresh & Dried Fruits | Artisanal Crisps | Breads
1 Oz Total | V

ECC Honey Glazed Spiced Pecans
\$25/Pound | V

Individually Bagged Potato Chips | \$3.50 Each
VN, GF

Individually Bagged Trail Mix | \$3.50 Each
Contains Nuts | V

Gourmet Sweet & Salty Dry Roasted Nuts
\$20/Pound | VN, GF

Gourmet Trail Mix | \$20/Pound
Dried Fruits | Cranberries | Raisins | Apricots
Apples | Chocolate Chips | M&M's | Granola
Cashews | Peanuts | Almonds | V, GF

Sea Salt & Black Pepper House Kettle Chips
\$15/Pound | VN, GF
Signature Dish

Zaatar Flavored Hummus Cup With Pita Chips
\$6/Person | Contains Sesame | VN

Individually Bagged Butter Popcorn
\$3.50 Each | V, GF
**For Live Popcorn Station: Popcorn Machine
Rental \$150/Day | Banquet Attendant Required
At \$30/Hour | Minimum 4 Hours**

Home Fried Corn Tortilla Chips with
Salsa Verde | \$6/Person | VN, GF
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
\$40/Dozen | V
Minimum 3 Dozen

Gourmet Salted Pretzel Sticks | \$45/Dozen
Cajun Mustard Dip | Soft Chocolate Dip | V
Minimum 3 Dozen

Vegetable Crudités | \$6/Person
Buttermilk Ranch Dip | V, GF

**Neapolitan Flatbread | \$32 Each
Minimum 3 Orders Per Type**

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

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
Dill | Parsley | Coconut Crème Fraiche | VN, GF

Tomato Soup with Brie Crostini | V

SALADS

Locally Sourced Artisan Mixed Greens Salad
Young Watermelon Radish | Four Whistle Farms Cucumber | Vine-Ripened Tomato | Roasted Garlic Vinaigrette | VN, GF

Chopped Northern Fresh Farm Greens Salad
Candied Sunflower | Sylvan Star Smoked Gouda Dried Cranberries | Fermented Peach | Poppyseed Dressing | V, GF

Caprese Insalata Mista
Marinated Baby Bocconcini | Tomato | Balsamic Vinaigrette | Basil Coulis | V

Guadalupe's Mexican Style Salad
Iceberg | Romaine | Red Onion | Cherry Tomato Radish | Corn Niblets | Pepitas | Cilantro Lime Dressing | V

Parma Caesar Hearts of Romaine Salad
Shaved Prosciutto di Parma | Bocconcini Classic Caesar Dressing



PLATED LUNCH

CONTINUED



ENTRÉES | SELECT ONE

All Entrees 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 | \$45

Sugar Snap Peas | Bean Sprout & Grapefruit Slaw
Black Rice | Lemongrass Coconut Sauce | DF, GF

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 | \$45

Peach And Kale Relish | Smoked Butter Forest Scene Farm Mousseline | Chicken Jus | GF

Cinnamon Scented Maple Glazed Chicken Medallion | \$45

Sour Cream And Chive Mashed Potatoes | Parsley and Vegetable Velouté | GF

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 | \$53

Slow Cooked Alberta Beef | Butter Steamed Potatoes | Carrots | Au Jus Sauce | GF

Miso Roasted Root Vegetable Wellington | \$47

Plant-Based Milk Potato Gratin | Tomato Jus | VN

Oven Roasted Portobello Mushroom Steak

Mushroom Risotto | Spinach Porcini Crumble | Charred Onion Balsamic Jus | Truffle Parmesan Foam | V, GF

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

Mango Salsa | Citrus Shortbread Cookie | VN

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
Pumpkin Seeds | Carrots | Cucumber | Purple Radish | Herb Vinaigrette | VN, GF

Prairie Harvest Penne Pasta Salad
Kalamata Olives | Green Onions | Celery
Parmesan Cheese | Sundried Tomato
Vinaigrette | V

SANDWICHES & WRAPS | SELECT ANY 3

Additional Selections \$5.75/person | GF Bread \$2/Person

Turmeric Scented Egg Salad
Fresh Dill | Cucumber | Sprouts | Sourdough
Bread | V

Sumac Marinated Chickpea Salad
Pimento | Lettuce | Dill | Rustic Baguette | VN

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
Tomato | Mozzarella | Basil | Assorted Vegetables
Pita Bread | Red Bell Pepper Hummus Spread | V

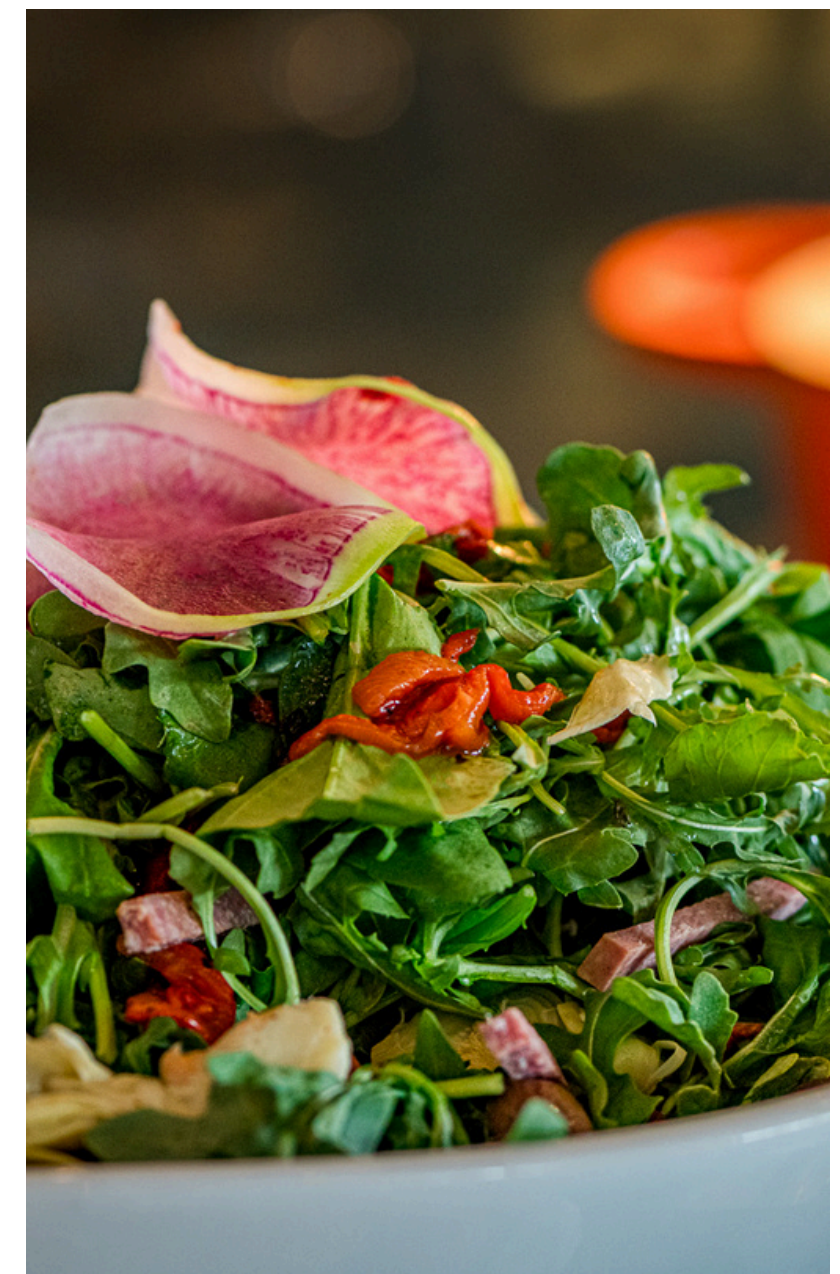
Crispy Tofu & Portobello Mushroom Wrap
Peppers | Onions | Radishes | Sprouts | Miso Aioli
Spinach Wrap | VN

DESSERTS

Lemon Shortbread Cookie | V

Milk Chocolate Hazelnut Mousse Cake
Raspberry Confit | Contains Nuts

Fruit Salad | VN + GF



LUNCH BUFFETS

CONTINUED



TASTE OF LITTLE ITALY | \$42

SALADS

Insalata Caprese Tomato
Fresh Mozzarella | Balsamic Syrup | Basil Coulis
V, GF

Antipasto Salad
Baby Arugula | Artichoke Hearts | Red Peppers
Salami | Kalamata Olives | Basil Pesto | GF

ENTRÉES

Roasted Skin-On Chicken Breast
Rosemary | Sage | GF

Eggplant Parmesan
Marinara Sauce | Mozzarella | V

Pepperonata & Zucchini Casserole | V, GF

Penne Pomodoro | V

DESSERTS

Classic Tiramisu

Valrhona Chocolate Drizzled Biscotti | V

Fruit Salad | VN, GF

CHINATOWN | \$45

SALADS

Asian Cabbage Slaw Salad
Peppers | Onion | Cucumbers | Bean Sprouts
Spicy Citrus Dressing | VN, GF

Ginger & Sesame Roasted Potato Salad
Green Onion | Fermented Red Pepper | V, GF

ENTRÉES

Chef Joyce's Black Pepper Chicken
Broccoli & Asian Cabbage Slaw | GF

Stir Fried Kimchi Rice
Edamame Beans | VN, GF

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

LUNCH BUFFETS



FLAVOURS OF INDIA | \$45

SALADS

Chickpea & Smoked Paprika Chana Salad | V, GF

Locally Sourced Mesclun Greens Salad
Roma Tomatoes | Cucumbers | White Balsamic
Vinaigrette | VN, GF

ENTRÉES

Paneer Butter Masala | V, GF

Kofta Curry
Contains Nuts | V, GF

Steamed Cardamon Scented
Basmati Rice | VN, GF

Vegetable Korma
Cauliflower | Erdmann's Garden Carrots
Peas | V, GF

Naan Bread | V

Cucumber Raita | V, GF

DESSERTS

Fresh Fruit Salad | VN, GF

Flourless Brownie
Chocolate Diplomat Cream | V, DF, GF

White Chocolate Saskatoon Berry Blondie | V

SOUTHWEST EXPERIENCE | \$48

SALADS

Greek Salad
Four Whistle Farms Cucumbers | Vine Ripe
Tomatoes | Rock Ridge Dairy Feta | V, GF

Winter Greens Salad
Fresh Fennel | Mushrooms | Feta | Pink
Peppercorn Vinaigrette | V, GF

ENTRÉES

Smoked Paprika Oven Roasted Potatoes | VN, GF

Vegetarian Jambalaya
Creole Tomato Sauce | Saffron Rice | Peppers
Onions | Okra | VN, GF

Cajun Chicken Breast
Black Bean Corn Relish | GF

Southwest Style Alberta Beef Chuck Steak
Demi Glazed Mushrooms | GF

DESSERTS

Cookies & Cream Cheesecake
Caramel | V

Coconut Cranberry Biscotti | V

Fresh Fruit Salad | VN, GF

LUNCH BUFFETS



ALBERTA AVENUE | \$48

SALADS

Local Mesclun Greens Salad

Roma Tomatoes | Cucumbers | White Balsamic Vinaigrette | VN, GF

Roasted Beet & Butternut Squash Salad

Watercress | Spinach | Goat Cheese | Balsamic Vinaigrette | V, GF

ENTRÉES

Sliced Alberta Oven Roasted Baron of Beef

Drippings | Horseradish | GF, DF

Double Baked Potato

Smoked Cheddar Cheese | V, GF

DON'YA Ukraine's Kitchen Handmade Perogy

Potato | Caramelized Onion | Sour Cream
Green Onions | V

Chef's Selection of Seasonal Vegetables | VN, GF

DESSERTS

Chocolate Chip Cookies | V

Carrot Cake

Cream Cheese Mousse

Fruit Salad | VN, GF



GRAB 'N GO BAGGED LUNCH

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

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SIDES | \$6.25/EACH

Mesclun Greens
Grape Tomatoes | Cucumbers Seeds | Herb Dressing | VN, GF

Italian Style Pasta Salad
Sundried Tomato | Black Olives | V

Bag of Chips | V, GF

Crisp Vegetable Crudités
Hummus | VN, GF

SANDWICHES | \$14/EACH

GF Bread Available for \$2

Yogurt and Lemon Tuna Salad
Spinach | Light Rye

Egg Salad
Cucumber | Fresh Dill | Sourdough Bread | V

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
Apples | Oranges | Bananas | VN, GF

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.

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 bar menu).

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Menu prices are subject to change.

SOUPS

ECC Signature Crab Bisque A La Serge
Truffle Chantilly | GF

Creamed Spinach
Fried Onion Strings | V, GF

Campari Roasted Tomato
Fresh Basil Oil | Goat Cheese Crostini | V

Cardamom & Coconut Milk Butternut Squash
Chili Paste | Scented Maple Syrup | VN, GF

Wild Mushroom Soup
Cream | Truffle Puff Pastry Twist | V

SALADS

Caesar Cardini
Hearts Of Romaine | Radicchio | Shaved Parmesan | Bocconcini | Roasted Garlic Focaccia Crouton | Hard Boiled Eggs | Blue Kettle Asiago Caesar Dressing | V

Panzanella Salad
Young Leaf Lettuce | Spinach | Caper Berries Gorgonzola | Cucumber | Grape Tomatoes | Crispy Ciabatta Croutons | Basil Vinaigrette | V

Caprese Salad
Gull Valley Farms Tomatoes | Bocconcini | Micro Greens Insalata Mista | Cracked Black Pepper Lemon & Olive Oil Vinaigrette | V, GF

Roasted Marinated Artichoke Salad
Mixed Greens | Marinated Artichokes | Garlic Shallots | Peppers | Crispy Pancetta | Tomato Shallot Vinaigrette | GF

Alberta Harvest Salad
Crisp Iceberg | Arugula | Roasted Red Beets Butternut Squash | Grape Tomatoes | Goat Cheese | Blue Kettle Herb Vinaigrette | V, GF

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

CONTINUED



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.

POULTRY OPTIONS | \$72

Alberta Free Range Skin on Honey Glazed Herb de Provence Chicken Breast
Roasted Garlic Mashed Potatoes | Parsley & Vegetable Velouté | GF

Char-Crusted Chicken Breast
Chef Serge's Steak Spice Blend | Twice Baked Cheese Potato | Chicken Apple Cider Gravy | GF

Under The Skin Stuffed Alberta Cheese & Herb Chicken Breast
Classic Duchesse Potato | Chicken Thyme Jus | GF

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
Mashed Potatoes Forestier | Espagnole Sauce | GF

ECC Renowned Sous Vide Alberta Beef Short Rib
Cultured Butter Mashed Potatoes | Beef Reduction Sauce | GF

Pastrami-Style Alberta Beef Cross Rib
Colcannon Mash | Spicy Seed Mustard & Beef Demi Sauce | GF

PREMIUM CUT ENTRÉE | \$95

Roasted Alberta Beef Tenderloin Medallion
Pecorino Potato Gratin, Green Peppercorn Sauce | GF

Angus Steak Sirloin Center Cut
Alberta Soft Cheese And Herb Potato Puree
Perigourdine Sauce | GF

Overnight Roasted Shaved Alberta Prime Rib
Smoked Butter Potato Mousseline | Horseradish Sauce | Sweet Garlic Jus | GF

FISH OPTIONS | \$72

Rosemary Scented Atlantic Salmon Plancha
Risotto Niçoise | Smoked Tomato Beurre Blanc
Kale Persillade | GF

VEGAN OPTIONS | \$72

Middle Eastern Spiced Alberta Squash
Black Lentil Ragout | Parsnip & Pumpkin Seed Pesto | VN, GF

Revisited Classic Ratatouille
Creamy Basil Polenta | Tomato | Onion | Zucchini
Eggplant | Organic Olive Oil | Toasted Pumpkin Seeds | Italian Beyond Meat Crumble | VN, GF

Salt Crusted Oven Roasted Cauliflower
Miso Rice | Bok Choy | Togarashi | Sesame Sauce
VN, GF

PLATED DINNERS

CONTINUED



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

Cranberry & Raspberry Compote | Vanilla
Sauce | 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 Chef Jason's Specialty Desserts

CHEF'S DINING EXPERIENCE | \$85

ECC Miniature Alberta Cheese Board
Smoked Cheddar Cheese | Seasonal Soft Cheese
Fresh & Dried Fruit | ECC Pickled Vegetables &
Winter Greens | Artisanal Bread | V

Chef's House Made Montreal Style Smoked Meat Short Rib

Buttermilk Potato Mousseline | Dijon Mustard
Sauce | GF

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 receive 50% off buffet price.

A 15% surcharge will apply for food and beverage events that exceed our normal meal service time of two hours.

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 bar menu).

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Menu prices are subject to change.

TRADITIONAL DINNER BUFFET | \$75

SALADS

Mixed Field Greens Salad
Cucumber | Cherry Tomato | Red Cabbage
Herb Vinaigrette | VN, GF

Roasted Root Vegetables Salad
Sweet Onions | Four Whistle Farm Red Peppers
Fresh Herbs | White Balsamic Dressing | VN, GF

Chef's Pasta Salad
Olives | Celery | Roasted Pimento | Italian
Parsley | Parmesan | Italian Dressing | V

STARCHES & VEGETABLES

Oven Roasted Yellow Potatoes
Herbs | Sea salt | VN, GF

Vegetable Rice Pilaf | VN, GF

Cast Iron Roasted Root Vegetables |
Red Onion | Lavender Oil | VN, GF

ENTRÉES

Lemon & Tarragon Scented Chicken Breast a La Plancha
Garlic | Parsley | Tomato Fondue | GF, DF

Garlic Butter Oven Baked Tilapia Filet
Olive Oil Persillade | Lemon | GF

Beef Blade Steak Bourguignon | GF

FAMILY STYLE DESSERT PLATTERS

Based On 10 Guests/Table (Additional Charges Will Apply for Tables Less Than 8 Guests or Additional Overflow Tables)

Mini Gateaux | French Pastries | Tarts
Assortment of Chef Jason's Specialty Desserts



DINNER BUFFETS

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



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Menu prices are subject to change.

CONTEMPORARY DINNER BUFFET | \$80

SALADS

Iceberg Lettuce Salad
Radicchio | Golden Endives | Roasted Broccoli
Red Onion | Mandarin Oranges | White Balsamic
Dressing | VN, GF

Kale & Roasted Cauliflower Salad
Feta | Red Onion | Golden Raisins | Sunflower
Seeds | Maple Gastric | V, GF

Oven Roasted Beet Salad
Roasted Kale | Pickled Red Onion | Mint-Yogurt
Dressing | V, GF

Crisp Romaine Salad
Parmesan Cheese | Croutons | Sundried Tomatoes
Creamy Garlic Dressing | V

Asian Style Noodles Salad
Carrots | Celery | Red & Green Onion | Bok Choy
Four Whistle Farms Peppers & Bean Sprouts
Ginger Sesame Vinaigrette | V

STARCHES & VEGETABLES

Traditional Butter Mashed Potatoes | V, GF

DON'YA Ukraine's Kitchen Handmade Perogy
Potato | Caramelized Onion | Sour Cream
Green Onion | V

Alberta Seasonal Vegetable Ratatouille
Casserole | V

CARVING STATION

**24-Hour Oven Roasted Kosher Salt Crusted
Alberta Beef Baron**
Red Wine Sauce | GF

ENTRÉES

Marinated Alberta Hunter Chicken Breast
Wild Mushrooms | Chardonnay Roasted
Onion | GF

Pan-Seared Salmon Fillets
Creamy Tuscan Sauce | Spinach and Sundried
Tomato | 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 Chef Jason's Specialty Desserts

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 receive 50% off buffet price.

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Menu prices are subject to change.

DELUXE DINNER BUFFET | \$90

SALADS

Mixed Greens & Berry Salad
Bocconcini | Honey | Fresh Cracked Black Pepper | Citrus Vinaigrette | V, GF

Artisan Lettuce Blend Salad
Erdmann's Garden Crisp Beets | Carrots Radishes | Four Whistle Farm Cucumber Herb Vinaigrette | VN, GF

Roasted Heirloom Beet & Citrus Salad
Baby Kale | Maple Reduction & Vincotto Apple Vinaigrette | VN, GF

Four Whistle Farms Cucumber & Vine Ripened Tomatoes Salad
Fresh Sliced Fennel | Rock Ridge Dairy Feta | V, GF

Baby Red & Yellow Potato Salad
Red & Green Onions | Celery | Sour Cream Dill Dressing | V, GF

STARCHES & VEGETABLES

Sour Cream & Chive Mousseline Potatoes | V, GF

DON'YA Ukraine's Kitchen Handmade Perogy
Potato | Caramelized Onion | Sour Cream Green Onion | V

Chef Francis' Chop Suey
Cauliflower | Mushrooms | Peppers | Baby Corn Peas | Sprouts | Savory Broth | VN, GF

CARVING STATION

Sous Vide Alberta Prime Rib Beef
Beef Jus | GF

ENTRÉES

Poulet a La Mustard
Herb Roasted Chicken Breast | Dijon Mustard Cream Sauce | Herb Chiffonade | GF

ECC Rubbed Whole Salmon Fillet
Maple Glaze | Fried Capers | 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 Chef Jason's Specialty Desserts

CHILDREN'S PLATED MENU



\$30 | 12 YEARS & BELOW

STARTER

Crudités
Ranch Dip | V, GF

ENTRÉES

Breaded Chicken Tenders
Plum Sauce | Waffle Fries | Ketchup
**Vegan Tenders Available Upon Request*

DESSERT

ECC Chocolate Chip Cookie
House-made Ice Cream | V



ECC FOOD & BEVERAGE POLICY



IMPORTANT INFORMATION

GUARANTEED ATTENDANCE

Your Event Manager requires notification of the guaranteed number of guests with a list of guest allergies and dietary restrictions ten business days prior to your event start date. Past this point, the food and beverage order cannot be decreased and any food and beverage items added will be subject to a 20% surcharge.

The Edmonton Convention Centre is prepared to set and charge for 5% above guaranteed number of guests on groups of 200 or more up to a maximum of 20 guests.

ALLERGY/DIETARY RESTRICTION SERVICE

We ask that our events collect dietary requirement information from their guests including name, allergy/restriction as well as seating location if applicable. This information can be provided to your Event Manager 5 business days prior to your event for our kitchen to prepare and accommodate.

Kosher and halal requests must be submitted 10 business days in advance and are subject to additional charges.

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.

BANQUET OPERATIONS (ON THE FLOOR)

All buffets will showcase food labels on each item. 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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