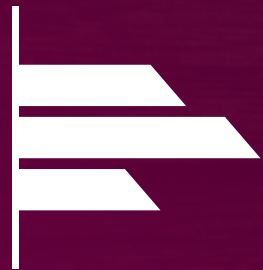




EDMONTON
CONVENTION
CENTRE



2025 HOLIDAY MENU

EDMONTONCONVENTIONCENTRE.COM



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HOLIDAY HORS D'OEUVRES | \$42/DOZEN

HOT

\$42 PER DOZEN PER ITEM

- Serge's Mini Tourtière | Homemade ECC Ketchup
- Truffle & Apricot Brie Grilled Cheese | V
- Dried Cranberry Polenta and Sweet Paprika Shrimp | GF
- Beyond Sausage Rolls | Grainy Mustard | VN
- Fried Halloumi Cheese | Festive Herb Gremolata | V, GF

COLD

\$42 PER DOZEN PER ITEM

- Sweet Chili Stuffed Pepper | Goat Cheese | ECC Greens | V, GF
- Oven Roasted Yam | Fig | Vegan Cheese | Pepitas | GF, VN
- Smoked Salmon Blini | Crème Fraiche | Salmon Caviar | ECC Greens
- Smoked Duck Breast | Cranberry Preserves | Thyme | GF

- Minimum 5 dozen orders per item. Passed hors d'oeuvres service can be added for \$1/person (based on total guarantee).
- 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.
- Prices do not include 18% gratuity and 2% Facility Enhancement Fee.



DINNER BUFFET | \$82

ALL BUFFETS ARE SERVED WITH A FESTIVE SELECTION OF IN-HOUSE BAKED ARTISAN ROLLS, HOLIDAY FLAVOURED LOOSE BUTTER, FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE AND A SELECTION OF PREMIUM TEAS



DINNER BUFFET | \$82

SALADS

SELECT FIVE
ADDITIONAL OPTIONS \$3/PERSON

Merry Blend Salad
Confit Apple | Dried Cranberry | Golden Carrot Sticks | Four Whistle Farms Grape Tomato | Red Wine Vinaigrette | VN, GF

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

Erdmann's Gardens Seasonal Roasted Potato Salad
Green Beans | Charred Radicchio | Red Radish | Fresh Dill | Saffron Aioli | V, GF

Blue Kettle Caesar Salad
Alberta Romaine Lettuce | Asiago Cheese Croutons | Sundried Tomatoes | Creamy Garlic Dressing | V

Deviled Egg Macaroni Salad
Pasta | Bell Pepper | Red Onion Old School Cheesery Aged Smoked Cheddar Cheese | V

Thai Egg Noodle Salad
Peppers | Red Cabbage | Scallions | Bean Sprouts | Carrot | Miso Dressing | V

Erdmann's Garden Roasted Red Beet Salad
Red Onion | Fresh Cilantro | Pumpkin Seeds | Olive Oil and Cherry Vinegar Dressing | V, GF

Greek Salad
Tomatoes | Cucumber | Gull Valley Farm Bell Peppers | Red Onion | Kalamata Olives | Feta Cheese | Romaine Lettuce Red Wine Vinegar and Oregano Dressing V, GF

Caprese Salad
Crisp Red Onions | Four Whistle Farm Grape Tomato | Baby Bocconcini | Basil Gremolata | White Balsamic Dressing V, GF

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



DINNER BUFFET | \$82

COLD BUFFET
UPGRADE

\$6/PERSON PER SELECTION

- Chef Serge's Charcuterie**
Selection of local charcuterie from the Italian Center. Served with house made pickled vegetables, house baked breads, and assorted mustards
1 oz portion per person
- Canadian Cheese Board**
Served with dried and fresh fruits and an assortment of crisps and crackers
1 oz portion per person | V
- Cedar Smoked Maple-Glazed Salmon**
Roasted porcini aioli, lemon wedges, and red onions | 2 oz total per order | GF
- Classic Shrimp Cocktail**
Served with lemon wedges and cocktail sauce | 3.5 pieces per order | GF

STARCHES

SELECT TWO
ADDITIONAL OPTIONS \$3/PERSON

- Sour Cream & Chive Mashed Potatoes**
Erdmann's Gardens Potato | Cultured Butter | Chive Sour Cream | V, GF
- Potato and Cheddar Cheese Perogies**
Sautéed Onion | Sour Cream | Green Onions | V
- French Onion Rice Pilaf with Onion Crisps**
V, GF
- Granny Smith Apple and Cranberry Stuffing** | V

VEGETABLES

SELECT ONE
ADDITIONAL OPTIONS \$3/PERSON

- Oven Roasted Maple Glazed Alberta Root Vegetable**
Carrot | Parsnip | Rutabaga | Red Onion
Broccoli Gremolata | VN
- Farandole of Broccoli, Cauliflower, Erdmann's Garden Carrots and Zucchini**
Shallots | Garlic | Extra Virgin Olive Oil
V, GF
- Oven Roasted Cremini Mushrooms, Maple Fried Brussels Sprouts, and Gull Valley Farm Grape Tomatoes**
Caramelized Shallots | Scallions | VN, GF

CARVING
SELECTIONS

SELECT ONE
ADDITIONAL OPTIONS \$10/PERSON

- Overnight Roasted Baron of Alberta Beef**
ECC Steak Spice | Creamy Horseradish | Dijon Mustard | Grainy Mustard | Beef Jus
GF, DF
 - Four Whistle Farms Smoked Paprika Roasted Turkey**
Granny Smith Apple and Cranberry Stuffing | Classic Cranberry Sauce | ECC Turkey Gravy
 - Porchetta with Smoked Chipotle and Lime Chimichurri** | GF, DF
-
- UPGRADED CARVING SELECTION**
ADDITIONAL \$5/PERSON
- 28-Days In-house Dry-aged Alberta Prime Rib Seasoned with Sea Salt and Black Pepper**
Creamy Horseradish | Dijon Mustard
Grainy Mustard | Sauce Robert | GF



DINNER BUFFET | \$82

ENTRÉES

SELECT TWO
ADDITIONAL OPTIONS \$9/PERSON

Balsamic & Cipollini Onion Chicken Breast
Rosemary | Onion Confit | Balsamic Reduction | ECC Greens | GF

Orange Glazed Cajun Cured Smoked Salmon
Fried Capers | Red Onion | Italian Herbs
GF, DF

Alberta Beef Pot Au Feu
Pearl Onion | Sweet Carrots | Peas | Red Wine Sauce | GF

Mom's Tourtière (Holiday Meat Pie)
Beef | Holiday Spices | Onion | Mushroom Gravy | Puff Pastry

Oven-Roasted Dijon & Rosemary Rubbed Turkey Breast
Turkey Drippings | Cranberry Jam | GF, DF

Alberta Seasonal Holiday Stuffed Squash
Oven Baked Squash | Granny Smith Apple and Cranberry Stuffing | Onion Gravy
Persillade | VN



DESSERTS

SELECT ONE

Family Style Dessert Platters
Mini Gâteaux | French Pastries | Holiday Sweet Squares | Holiday Cookies | Caramel Beignet | Tartlets

BASED ON 10 GUESTS/TABLE,
ADDITIONAL CHARGES WILL APPLY
FOR TABLES LESS THAN 8 OR
ADDITIONAL OVERFLOW TABLES

Yule Log
Valrhona Jivara Milk Chocolate Mousse
Salted Caramel Ganache | Espresso
Cremeux | Malted Caramelized Chiffon

ONE PER TABLE, BASED ON 10
GUESTS/TABLE

Holiday Dessert Buffet Table
Tarts | French Mini Pastries | Festive Logs
Holiday Macaron Tower | Holiday Cookies
Petit Gâteaux | Sweet Verrines | Warm
Banana Bread Pudding | Assorted Candy
Bar | Fruit Salad | Holiday Sweet Squares

ADDITIONAL \$5 PER PERSON



HOLIDAY PLATED MENU | \$80

PLATED DINNERS INCLUDE YOUR CHOICE OF SALAD OR SOUP AND ONE DESSERT. ALL PLATED DINNER MENUS INCLUDE FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, 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 on multiple entrée options and pricing.



PLATED DINNER | \$80

APPETIZER

SELECT ONE

French Onion Soup Soubise

Onion Fondant | Vegetable Broth | Cream
Emmental Croutons | Herbs | V

Pumpkin-Coconut Curry Velouté

Oven Roasted Pumpkin | Celery Broth
Coconut Milk Drizzle | Curry Powder
VN, GF

Wild Mushroom Velouté

Maple Roasted Red Onions | V, GF

Holiday Maple & Romaine Crisp Salad

Cumin Pumpkin Seeds | Sweet Cranberries
Pickled Granny Smith Apples | Cherry
Tomato | ECC Maple Mustard and Herb
Dressing | VN, GF

Seasonal Wintergreens & Fall Oven Roasted Beets

Seasonal Lettuce | Roasted Local Beets
Bocconcini | Cranberry Sauce | White
Balsamic Vinaigrette | V, GF

Wedge Caesar Salad

Romaine Lettuce | Parmesan Cheese
Croutons | Sundried Tomatoes
Mascarpone Garlic Dressing | V

PALATE CLEANSERS

\$4 PER PERSON

Apple Fennel Sorbet | V, GF

Raspberry Tarragon Sorbet | V, GF

Grapefruit Champagne Sorbet | V, GF



PLATED DINNER | \$80

ENTRÉES

SELECT ONE

ALL ENTREES ARE SERVED WITH CHEF'S SEASONAL MARKET VEGETABLES

Four Whistle Farms Smoked Paprika Roasted Turkey Breast Medallion
Traditional Mashed Potato | Granny Smith Apple and Cranberry Stuffing | Classic Cranberry Sauce | ECC Turkey Gravy

7 oz Brined Skin-On Chicken Breast
Spiced Grainy Mustard Glaze | Sour Cream & Chive Mashed Potatoes | Thyme Jus | GF

Carve Your Own Turkey Dinner
Four Whistle Farms Smoked Paprika Roasted Turkey | Traditional Mashed Potato | Granny Smith Apple and Cranberry Stuffing | Classic Cranberry Sauce | ECC Turkey Gravy

EACH TABLE RECEIVES A KNIFE, CHEF'S HAT AND APRON | ADDITIONAL \$3.50 PER PERSON FOR PLATED PRE-SLICED TURKEY DINNER

Festive Pumpkin Spiced Alberta Winter Squash
White Navy Bean Cassoulet | Onion Gravy | Parsnip & Herb Pistou | VN, GF

Butternut Squash Wellington
Miso Duxelle | Potato Galette | Braised Onion Reduction | VN

UPGRADED ENTRÉES

ADDITIONAL \$5/PERSON

ECC Spice Overnight Roasted Alberta Beef Prime Rib
5 oz Sliced Prime Rib | Parmesan and Butter Mashed Potato | Beef Jus | GF

Short Rib Wellington
Mushroom Duxelle | Potato Gratin
Red Wine Sauce

DUO-PLATE UPGRADE

ADDITIONAL \$6

3 Mandarin and Yuzu-Scented Roasted Prawns | GF,DF

3 oz Herbed Salmon Fillet | GF, DF

3 oz Smoked Paprika Chicken | GF, DF

3 oz Sous Vide BBQ Beef Short Rib | GF, DF



PLATED DINNER | \$80

DESSERTS

SELECT ONE

Cardamom Milk Chocolate Mousse
Warm Citrus Fritter | Pear & Cranberry
Compote (contains fish gelatin)

Classic Tiramisu
Kahlua Chocolate Sauce | Biscotti
(contains fish gelatin)

Pumpkin Pie with Maple Cinnamon Frosting
White Chocolate Ice Cream | Raspberry
Coulis (contains fish gelatin)

Pumpkin Pot de Crème
Gingerbread Cookie | Chocolate Bonbon | V



MIDNIGHT SNACKS

MINIMUM 50 ORDERS

Serge's Poutine Bar - \$6 per piece
Tater Tots | Cheddar Curds | Diced
Tomatoes | Green Onions | Sliced Jalapeño
Peppers | Vegan Gravy | V, GF

Chili Dog à la Serge - \$7 per piece
Brioche Bun | Diced Sweet Onion | Jalapeño
Peppers | Relish | Mustard | Ketchup
Warm Chili Style Sauce

Festive Kentucky Hot Browns - \$7 per piece
Sliced Turkey Breast | Mornay Sauce
Cranberry Jam | Emmental Cheese
Dijon Mustard

Hot Beef Dip Slider - \$7 per piece
Thinly Sliced Beef | Caramelized Onion
Swiss Cheese | Brioche Bun | Beef Jus
Assorted Mustards | Horseradish

Chicken and Waffle - \$7 per piece
Stacked Sugared Belgian Waffle | Southern
Style Fried Chicken | Maple Drizzle

MINIMUM 5 ORDERS

**16-Inch Round Pizza (12 pieces each,
Minimum 5 orders) - \$33 per pizza**
Pizza Choices: Pepperoni | Cheese
Hawaiian | Vegetarian | Meat Lovers



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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