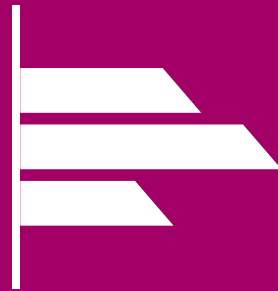


EDMONTON
CONVENTION
CENTRE



RECEPTION MENU 2026



EDMONTON CONVENTION CENTRE

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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



CANAPÉS

All selections priced per dozen minimum 3 dozen per order. Passed Canape service available at \$1 per person. Based on total final guest count.

Menu selections are due 45 days prior to the event with estimated quantities.

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.

CHILLED | \$38/DOZEN

Mushroom bruschetta flatbread | parmesan | tomato confit | V

Local goat cheese sphere | sweet cranberry | everything bagel spice | V + GF

Verzola olives | citrus | roasted garlic | rosemary | VN + GF

Minted cantaloupe skewer | Serrano ham | GF + DF

Caprese verrine | buffalo mozzarella | tomato jam | V + GF

Eggplant caviar toast | miso | cilantro | sesame seeds | V

Potato rosti | caramelized onion | brie | V

Field cucumber bites | olive tapenade | feta | dill | V + GF

WARM | \$38/DOZEN

Falafel | roasted garlic | tahini | VN
contains sesame

Root vegetable pakora | cilantro | mango chutney | VN

Vegetarian samosa | mint chutney | V

Vegetarian spring rolls | chili plum sauce | V

Firecracker Italian beef meat balls | marinara | GF

Duchesse potato | truffle | chives | V + GF

Fried Brussels sprouts | maple | orange | VN + GF

Gull Valley tomato soup shooter | Canadian cheddar
grilled cheese | V

CHILLED | \$45/DOZEN

Beef carpaccio | rosemary | horseradish cream | GF

Potato tartlet | smoked salmon | crème fraiche | GF

Stuffed cherry pimento | cream cheese | honey | carrot greens
pesto | V + GF

Lemon ricotta crostini | Grana Padano snow | fresh herbs | V

Pretzel crisp | baba ghanoush | tomato confit | paprika | V

Tiger prawn | lime | saffron aioli | GF

Smoked duck breast | Alberta berry preserves | thyme | GF

Poultry rillette | rye bread | pickled mustard seed

WARM | \$45/DOZEN

Maple hoisin tofu bao | pickled cucumber | carrots
cilantro | VN

Fried polenta | wild mushroom duxelles | sage | V + GF

Jalapeño poppers | cilantro lime dip | pickled red onions | V

Arancini | apricot | triple crème brie | V

Potato croquettes | gruyère | basil aioli | V + GF

Belair tourtière bites | Québec ketchup

Alberta beef steak bites | artichoke aioli | GF

Coconut shrimp | chili sauce

Tempura prawns | soy | mirin tentsuyu

Chicken skewer | gochujang | charred green onion | GF + DF



GOURMET GRABS

ALL SELECTIONS PRICED PER POUND MINIMUM 3 POUNDS PER ORDER



CHICKEN WINGS | \$40/LB

Approximately 10-12 wings per pound
Minimum 3 pounds per flavour

CHOICE OF FLAVOUR

- Buffalo | GF + DF
- Mango habanero | GF + DF
- Nacho | GF
- Garlic parmesan | GF
- Salt and pepper | GF + DF
- Lemon pepper | GF + DF

BUFFALO CAULIFLOWER | \$30/LB

Blue cheese crema | green onions

CAJUN CALAMARI | \$40/LB

Tzatziki | lemon | Cajun spice

PIZZA | \$33/EACH

16" round pizzas, cut into 8 pieces

CHOICE OF FLAVOUR

- Pepperoni
- Vegetarian
- Hawaiian
- Four-cheese
- Meat lovers

GLUTEN-FREE PIZZA | \$18/EACH

6" square pizzas, cut into 4 square pieces
Our Chefs would be happy to prepare any of the below selections on gluten-free crust

CHOICE OF FLAVOUR

- Pepperoni
- Vegetarian
- Hawaiian
- Four-cheese
- Meat lovers



DISPLAY STATIONS

ALL OPTIONS SET AS SELF-SERVE STATIONS FOR YOUR GUESTS TO ENJOY



GARDEN GLORY | V + GF | \$9 PER ORDER

Minimum 50 orders

Rainbow carrots | young broccoli | cauliflower | celery tomatoes | watermelon radish | pickled asparagus marinated artichokes | peppers | endive | cucumber | herbs and sprouts | cantaloupe | grapes | citrus vinaigrette (VN) buttermilk ranch (V) | roasted carrot hummus (VN)

FINE FROMAGERIE | V | \$15 PER ORDER

Minimum 50 orders | 2 oz per order

Curated selection of local, Canadian, and global cheeses grapes | berries | dried fruits | orchard fruit jelly | marinated olives | baguette | crackers

ECC DELI STOP | \$15 PER ORDER

Minimum 50 orders | 1.5 oz per order

Prosciutto | sopresatta | beef salami | capicola | farmers sausage | mortadella | Dijon | grainy mustard | house pickles baguette | crackers

ROSEMARY MAPLE BAKED BRIE | V | \$15 PER ORDER

Minimum 20 orders

Cherry preserves | baguette | crackers | lavosh | grapes apple confit

MEDITERRANEAN MEZZE | V | \$20 PER ORDER

Minimum 25 orders

Spinach and arugula dip | roasted turmeric hummus fire roasted pepper queso | tzatziki | marinated olives and peppers | dolmas | pita chips | tortilla crisps fried potato chippers

ANTIPASTI BAR | \$24 PER PERSON

Minimum 25 orders

Beef salami | sopresatta | mortadella bologna | Canadian cheeses | bocconcini | grilled marinated artichoke | smoked sweet peppers | balsamic glazed onion | roasted zucchini marinated olives | house dried tomatoes | grissini | focaccia garlic knots

Make it hot! - Add smoked paprika prawns and grilled chorizo sausages for \$5 per person

CHEF'S GRAZING TABLE | \$30 PER PERSON

Minimum 50 orders

Assorted charcuterie | cheeses | fresh & dried fruit pickled & marinated vegetables | nuts | crackers & breads honey | jellies

CASUAL FARE

ALL OPTIONS SET AS SELF-SERVE STATIONS FOR YOUR GUESTS TO ENJOY



STICK 'N DIP | V | \$7 PER ORDER

Minimum 50 orders

ECC salted pretzel stick | Cajun dip

Triple cheese herb bread stick | San Marzano basil dip

Parmesan grissini | queso dip

THE DOGHOUSE | \$8 PER ORDER

Minimum 30 orders per type

Traditional steamed beef hot dog | sesame bun

Jalapeño cheese smokie | brioche bun

Jenny's chili | mustard | relish | ketchup | banana peppers
sauerkraut | onion | cheddar cheese

LA POUTINERIE | \$12 PER ORDER

Minimum 30 orders

Tater tots | waffle fries | vegetarian gravy | cheese curds
shredded yellow cheddar | scallions | diced tomatoes
sour cream | pickled jalapeños | banana peppers | ketchup

YEG STREET TACO | \$12 PER ORDER

Minimum 50 orders

Alberta beef carnitas | corn tortilla | pico de gallo | guacamole |
Mexican rice | lime crema | pickled cabbage

SLIDER AVENUE | \$9 PER ORDER

Minimum 50 orders

All options are served with house-made potato chippers:

Classic beef | cheddar cheese | pickle | truffle aioli | brioche
bun

Crispy chicken thigh | maple aioli | relish | milk bun

Beef short rib | BBQ Short Ribs | julienne onion house bread
and butter pickle | crusty roll

Shrimp po boy | Cajun cornmeal shrimp | mustard aioli | citrus
cabbage slaw | kaiser roll
Minimum 50 orders

Minimum 25 orders per type

WHAT'S UP CUP | \$10 PER ORDER

Beef bourguignon | butter whipped potatoes | bacon
mushroom hash | beef gravy | GF

Butter chicken | cumin scented basmati | naan | cilantro
cucumber raita

DON'YA Ukraine's Kitchen Handmade Perogies | DON'YA
Ukraine's Kitchen Handmade Cabbage Rolls | kielbasa
sour cream | green onions

Polpette | vegan "meat" balls | short pasta | marinara
vegan parmesan | Italian herbs | VN

Tofu stir-fry | vegetable fried rice | snow peas | bean sprouts
cabbage | carrots | teriyaki sauce | VN

Minimum 25 orders per type

ACTION STATIONS

CHEF ATTENDED

Allow our team members to entertain your guests with our live action stations. Minimum 100 orders per station

Price includes one chef per every 200 orders for a maximum of 2 hours. Additional chefs and time may be added at \$75 per hour, per chef.



MACARONI & CHEESE BAR \$10 PER PERSON

Hand tossed traditional mac n cheese | bacon bits | parmesan | Canadian cheddar | Rock Ridge Dairy feta | scallions | diced tomatoes | sour cream | fried onions | pickled jalapeños | banana peppers | ketchup | hot sauce | truffle oil

WILD MUSHROOM RAVIOLI \$12 PER PERSON

Mixed in a wheel of parmesan | bechamel | spinach pistou | pangrattato | herbs | V

CROQUE MONSIEUR | \$12 PER PERSON

Chef assembled milk bread | house cured ham | mornay sauce | Dijon | Emmental | seasonal greens | watermelon radish | pickles | herb de provence vinaigrette

CHICKEN AND WAFFLES | \$15 PER PERSON

Stacked sugared Belgian waffle | southern style fried chicken | honey maple drizzle | whipped thyme butter

FLAMBÉ SAMBUCA PRAWNS \$12 PER PERSON

Flambéed wild caught prawns | Spanish paprika | Sambuca tomato confit | basil polenta | green pea gremolata | GF

TRADITIONAL CHEESE RACLETTE \$15 PER PERSON

Baby potato | cured meats | gherkins | artichokes | grape tomatoes | pickled vegetables | grapes | mini baguette | crackers

BBQ SEASON | \$14 PER PERSON

Hand sliced baby back pork ribs | grainy mustard cabbage slaw | corn bread | BBQ sauce



CARVING STATIONS

CHEF ATTENDED

Price includes one chef per every 200 orders for a maximum of 2 hours. Additional chefs and time may be added at \$75 per hour, per chef.



16 HOUR ROASTED BARON OF ALBERTA BEEF | \$17 PER PERSON

Minimum 65 orders

Prepared horseradish | grainy mustard | Dijon mustard
house-made potato bun

HERB AND GARLIC WHOLE TURKEY | \$15 PER PERSON

Minimum 40 orders

Citrus ginger cranberry sauce | basil aioli | sage gravy |
corn bread

BELAIR MONTREAL STYLE SMOKED MEAT | \$18 PER PERSON

Minimum 30 orders

Yellow mustard | classic brined pickles | house made
potato bun

PROVENÇAL ROASTED LEG OF LAMB | \$18 PER PERSON

Minimum 20 orders

Dijon mustard | chimichurri sauce | rosemary jus | focaccia

CAJUN MAPLE SIDE OF SALMON | \$18 PER PERSON

Minimum 20 orders

Honey aioli | pickled radish | deli rye

OVEN ROASTED SALT CRUSTED VEGETABLES | VN + GF | \$15 PER PERSON

Minimum 50 orders

Cauliflower | rutabaga | celery root | seasonal mushroom
umami gravy | cherry jam | herb vinaigrette



DESSERT SPECIALTIES

ALL DESSERTS ARE PROUDLY HOUSE-MADE BY OUR OWN PASTRY KITCHEN



CHOCOLATE DIPPED STRAWBERRIES | V \$38 PER DOZEN

Minimum 4 dozen

FRENCH MACARONS | V | \$48 PER DOZEN

Minimum 4 dozen per flavour | Contains almonds

CHOICE OF FLAVOUR

- Coconut
- Chocolate
- Strawberry
- Salted caramel
- Lemon
- Pistachio

POT DE CRÈME | V | \$60 PER DOZEN

Minimum 4 dozen per flavour

CHOICE OF FLAVOUR

- 60% dark chocolate
- Salted caramel
- Key lime
- Vanilla bean

EUROPEAN PASTRIES | \$60 PER DOZEN

Minimum 5 dozen | Contains fish gelatin

Paris-Brest | canelés | black forest cake | tiramisu | Florentine cookies | Italian buttercream cake

CHEF JASON'S SIGNATURE PASTRIES \$55 PER DOZEN

Minimum 5 dozen | Contains fish gelatin

Mousse cakes | macarons | pâte à choux | petit gateaux napoleons | fruit tartlets | cookies

CHOCOLATE FOUNTAIN | V \$10 PER PERSON

Minimum 200 orders

Seasonal fruit | biscotti | assorted cookies | marshmallows salted pretzels | rice crispy treats

PETIT CUPCAKES | V | \$32 PER DOZEN

Minimum 4 dozen per flavour

CHOICE OF FLAVOUR

- Vanilla cake | chocolate buttercream
- Chocolate cake | raspberry buttercream
- Red velvet cake | lemon buttercream

SUGAR RUSH | \$6 PER PERSON

Minimum 5 dozen | Contains pork gelatin

Buffet of gummies, candies and sugared confections displayed in glass bowls and jars

FRESH YEAST DONUTS | \$48 PER DOZEN

Minimum 4 dozen per flavour

CHOICE OF FLAVOUR

- S'mores
- Strawberry sprinkle
- Chocolate dip Oreo
- Maple dip

Donut walls are available in black or wood grain for \$150 each. Rental is waived with a minimum of seven dozen donuts ordered per wall. Walls are subject to availability.

PASTRY STATIONS

CHEF ATTENDED

Price includes one chef per every 200 orders for a maximum of 2 hours. Additional chefs and time may be added at \$75 per hour, per chef.



FLAMBÉ BEIGNET STATION | V \$8 PER PERSON

Minimum 100 orders

Caramel filled beignet | dark rum | Alberta berry compote
caramel sauce | icing sugar

STUFFED CREPE SUZETTE | V \$8 PER PERSON

Minimum 100 orders

Vanilla custard stuffed crepes | Grand-Marnier caramel sauce
orange zest | raspberry preserves | Chantilly cream

BRULÉ BLISS BAR | V | \$8 PER PERSON

Minimum 50 orders per flavour

CHOICE OF FLAVOUR

- Coconut crème brûlée
- Vanilla bean crème brûlée
- Salted caramel crème brûlée

Served with caramelized sugar | berries | Chantilly cream
chocolate garnishes

ICE CREAM COOKIE STOP | V \$10 PER PERSON

Minimum 100 orders

Choice of two cookies and two ice creams for guests to mix
and match. Chef assembled and rolled in rainbow sprinkles,
chocolate chips, or feuilletine

CHOICE OF COOKIES

- Chocolate chip
- Snickerdoodle
- Monster
- Oatmeal coconut

CHOICE OF ICE CREAM

- Vanilla bean
- Chocolate
- Strawberry
- Mango

CHILL ZONE | V | \$12 PER PERSON

Minimum 50 orders

House made vanilla bean and Valrhona chocolate ice cream
rainbow sprinkles | berry compote | brownie bites | M&M's
crushed Oreos | waffle cone crisps | bananas | maraschino
cherries | feuilletine | chocolate sauce | caramel sauce
whipped cream

FOOD & BEVERAGE

OUR 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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