



Catering Menu

Edmonton Hotel & Convention Centre

4520 76 Avenue, Edmonton

Alberta, Canada T6B 0A5

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Reservations: 1-800-661-5193

www.hiccedmonton.com

Email: hotel@hiccedmonton.com

General policies and information

Your patronage is important to making your event a success. Our Sales and Catering personnel will work with you in order to guarantee that we meet all the needs of you and your guests. We do however ask that you review the following guidelines. *****Please note, all meeting space booked on a statutory holiday will be subject to a 15% surcharge*****

Guest Rooms

If you require guest rooms for your event, we will be happy to block a group of rooms that will be held until 30 days prior to the arrival date. After that date, reservations will be accepted, as space is available.

Menu Selection

Please confirm your choice of menu and specific arrangements for bar and wine services at least **2 weeks prior** your event. Our Sales and Catering personnel will be happy to help you choose a menu that best suits the needs of you and your guests.

Final Guarantee

A final guaranteed number of guests is required **3 Business Days (72 hours) prior to the event**. The convener agrees to pay for this guaranteed number of meals, or the actual number of meals served, whichever is greater.

The Edmonton Hotel & Convention Center reserves the right to renegotiate a change in banquet rooms and room rent if there is significant decrease (25% or more) in the room requirements, function attendance or planned food and beverage

Payment

The Hotel must have a **Confirmed Method of Payment** before any Event. For Corporate clients a Direct Billing application must be filled out and approved before bills can be sent to the client, or a Credit Card Authorization form must be filled out and approved before the function. We do not accept payments by cheque unless a credit application and billing account has been set up. To confirm a booking, a non-refundable deposit is required.

Taxes & Service Charge

A 15% Service Charge and 5% GST charge is applicable to all Food & Beverage.

All functions at which music is played are subject to a federal fee established by the Society of Composers, Authors and Music Publishers of Canada (SOCAN). The hotel will apply these charges to the final bill.

Cancellation

Our Cancellation fees are as follows:

Within 24 hours:	50% of Contract
24 to 72 hours Prior Notice:	25% of Contract
72 hours or more Notice:	0% of Contract

Decorating policies

Thumbtacks, nails, staples and scotch tape are not to be used in any meeting room or public area.

The convener is responsible for the removal of all decorations after the event. The use of confetti is prohibited. The removal of artwork is also prohibited.

Room Booking Guidelines

Day - 7:00am to 5:00pm

Evening -6:00pm to 1:30am (All entertainment should cease by 1 am in order to vacate the event by 1:30 am)

24 Hours - 6:00 am to 6:00am next day

Menu Selection

We ask that you advise our Catering Department of your menu selections **2 weeks** prior to the function date. Menu items cannot be guaranteed for menus arriving at the hotel after the 2 week period.

Event Location

Function rooms are assigned by the guaranteed maximum number of people anticipated. The Edmonton Hotel and Convention Center reserves the right to relocate groups due to changes in **numbers, set up requirements or service times.**

Food Service

For the protection of our guests and in accordance with the Alberta Health and Safety Act, **the Edmonton Hotel and Convention Center will be the sole provider of all food and beverage items.** No food or beverage items may be removed from the function room or stored on your behalf for a later function.

As it is customary, **banquet prices are subject to change** due to fluctuating food costs. Prices for all meal functions will be guaranteed three (3) months from the event date.

Dietary Constraints & Food Allergies

We are pleased to offer alternative meals for those guests with special dietary constraints. Special requests must be made 2 weeks prior to your event.

In the event that any of the guests in your group have food allergies, you shall inform us of the names of such persons and the nature of their allergies.

Material Delivery & Pick-Up

Material shipped to the Hotel will be directed to the appropriate rooms. However, no responsibility is accepted for loss, damage, shipping or movement of heavy items. Insurance, arrangements and payment for customs clearance and labor/equipment for movement of heavy items **must be provided by the convener.**

Delivery of materials for meetings will only be accepted 3 business days prior to the function (**storage space is subject to availability**). The material must clearly show the following information:

Name of Event:

Date of Event:

Name of Event Contact:

Room Name:

Catering Representative:

Number of items:

Attention: Catering Department

Selling Merchandise

The convener is required to obtain a business license from the City of Edmonton in order to sell merchandise from the event or meeting.

General

A **signed** copy of our catering contract returned to our catering office will ensure that all agreed upon requirements are as stated. Should the Hotel not be in possession of a signed contract, the function would be considered **Cancelled**.

Client agrees to conduct the event in an orderly manner in full compliance with applicable laws, and regulations. Client assumes full responsibility for the conduct of all persons in attendance at the event and for damage done to any part of Hotel's premises by client, client agents, invitees, employees, or independent contractor hired by client.

The Edmonton Hotel and Convention Center will not be responsible for loss or damage to any articles left in the Hotel prior to, during or following any function.

Prices Subject To Change without Notice
17% Service Charge & 5% GST Are Applicable

Audio Visual Rentals

All Rental Prices listed on an item per day

Internet Access – High Speed & Wireless Access

Complimentary

Podium

Complimentary

Hand Held Microphone	\$25
Lapel Microphone	\$60
Patch to Internal House Audio System	\$45
LCD Projector	\$200
Slide Projector	\$45
Overhead Projector	\$40
5' Tripod Screen	\$20
7' Tripod Screen	\$30
Flipchart complete with a paper and dark markers	\$25
Extra flipchart paper pad	\$15
Whiteboard with Dark Markers & Eraser	\$25
Easels	\$10
TV 25"	\$40
TV 28"	\$50
DVD Player	\$50
VCR	\$40
CD player	\$25
Laser Printer	\$30
Power bar	\$10
Extension Cords (long)	Complimentary
Audio	
Microphone - vocal, lectern, floor, table, boom	\$25
UHF Wireless Microphone [handheld or lavalier (lapel-tie clip)]	\$85
4 Channel Audio Mixer with Equalizer	\$25
6 Channel Powered Mixer/Amplifier	\$50
Boardroom Speaker for Audio Reinforcement (for groups up to 25 attendees)	\$30
Conference Powered Speaker System (for groups up to 200 attendees)	\$115
Portable CD/Cassette player	\$25
Multi-disc CD player	\$40
Stereo Cassette Deck	\$35
Media Feed, 6 Channels	\$25
Plexiglass Podium	\$100
Patch to Internal House Audio System	\$45

Presentation Accessories

Flipchart complete with a flipchart pad and felt markers	\$25
Additional flipchart pads of paper	\$15
Whiteboard Easels	\$25
Easels	\$10
Laser pointer	\$30
Drapery "Banjo"-12' high and complete with metal hardware	\$5 per foot
Drapery "Velour"-12' high and complete with metal hardware	\$10 per foot
Electronic whiteboard/Panaboard	\$150
Laser printer (additional charge: toner cartridge \$50 or \$0.05 per page)	\$85

Lighting

500 watt Leko light fixture with zoom or 500 watt Fresnel light fixture	\$30
NSI 8 channel lighting board	\$30
NSI lighting "tree" dimmer pack	\$25
Manfrotto lighting stand with t-bar support	\$50

Audio conferencing, Videoconferencing and Webcasting

Boardroom Audio Conferencing System (requires a dedicated line)	\$75
Same as above plus two extension microphones	\$95
Boardroom Videoconferencing with two 27" monitors - ISDN line charges are extra	\$495
Webcasting Service - Our Presentation Specialists will be pleased to Assist you directly with your requirements	

Computer and Video Projectors

Small Boardroom computer projector-XGA resolution. Includes skirted stand.	\$200
Conference Ballroom computer projector-XGA resolution. Includes skirted stand.	\$395

Accessories (PC compatible - Call for Windows NT or Mac compatible)

Wireless computer mouse	\$35
Monitor splitter	\$25
Dual computer input switcher	\$45
Laptop computer [Microsoft XP & latest version of Office]	\$185
15" TFT monitors	\$65

Traditional Projectors

Overhead Projector - includes skirted stand	\$40
35mm slide projector - includes skirted stand. (Ask for additional slide tray, Remote controls or lenses)	\$40
Visual Presenter (Elmo) - displays slides, transparencies, 3D objects, etc.	\$175

Screens

6' Tripod Screen	\$25
7' Tripod Screen	\$30
8' Tripod Screen	\$35
10' Roll Floor Screen	\$50
12' Roll Floor Screen	\$60
7.5 x 10 fastfold screen with velour drapes and valances - setup labor required	\$150

Display Monitors

42" large screen television complete with skirted stand	\$165
45" LCD flat panel display monitor	\$495
50" Plasma flat panel display monitor	\$525
Optional stands available for special applications	

Video

VHS VCR (other formats available upon request)	\$40
DVD player	\$50
DVD recorder	\$150
8" preview monitor	\$50
28" television with skirted cart	\$75
Digital camera complete with memory card	\$75
Mini DV camcorder (additional charge for DV tapes)	\$100

Technician Fees \$55.00 per hour
Prices Subject To Change without Notice
5% GST Are Applicable

Corporate Meeting Package

Minimum 15 guests

Breakfast

Danish, Assorted Muffins Croissants,
Bagels with Cream Cheese Butter &
Fruit Preserves
Pitchers of Orange, Apple & Grapefruit Juice
Fresh Fruit Cocktail
Freshly Brewed Regular Coffee & Tea

AM Break

Freshly Brewed Regular Coffee & Assorted Teas

Lunch

Choose One of the Following:

Soup, Sandwich & Wraps
Mexican Taco Bar
Italian Pasta Bar
Pizza Bar

PM Break

Freshly Brewed Regular Coffee & Assorted Teas
Selection of Fresh Baked Cookies
Sliced Fresh Fruit
Assorted Juices & Soft Drinks

\$44.99 per Person

Room Rental Costs Included. Some Conditions Apply.

Less than 15 guests Add \$3.00 per Person

Prices Subject To Change without Notice

17% Service Charge & 5% GST Are Applicable

Maximum Food Service Time 1.5 hrs

Morning Break

Freshly Brewed Regular Coffee & Assorted Teas
Selection of Fresh Baked Pastries
\$5.99 per person

Afternoon Break

Freshly Brewed Regular Coffee & Assorted Teas
Selection of Fresh Baked Cookies and Squares
\$5.99 per person

Additional Break Items:

100 Cup Urn of Regular or Decaffeinated Coffee	\$229.99
10 Cup Thermos of Regular or Decaffeinated Coffee	\$22.99
Assorted Teas (Charged By Consumption)	\$1.99
Pitcher of Juice (Orange, Apple, Cranberry, Mango or Grapefruit)	\$18.99 per pitcher
Pitcher of Pop (Pepsi, Diet Pepsi, 7 Up, Ginger Ale)	\$16.99 per pitcher
Sports Drinks (Gatorade, G force, X factor)	\$3.99 per bottle
Assorted Bottled Juice (Apple, Orange, Cranberry, or Grapefruit)	\$2.69 per bottle
Assorted Soft Drinks (Pepsi, Diet Pepsi, 7 Up, Ginger Ale)	\$2.69 per can
Bottled Water	\$2.69 per bottle

From the Bakery:

Assortment of Freshly Baked Cookies	\$18.99 per dozen
Banana Bread (Sliced)	\$18.99 per dozen
Assorted Dainty Tray (Butter Tart, Brownie, Nanaimo, Carrot Cake)	\$18.99 per dozen
Assorted Muffins, Assorted Pastry Tray, Flakey Croissants	\$26.99 per dozen

Healthy Snacks:

Individual Flavored Yogurt -125ml (Plain or Fruit)	\$2.49 each
Nutra-Grain or Granola Bars	\$2.79 each
Ice Cream Bars	\$3.99 each
Frozen Yogurt Bars	\$3.99 each
Assorted Whole Fruit Basket	\$2.99 per person
Asst. Cold Cereal (Corn Flakes, Frosted Flakes, Bran Flakes etc...)	\$3.49 per person
Cream of Wheat	\$3.49 per person
Hot Oatmeal	\$3.49 per person

Minimum 10 guests, less than 10 guests add \$3.00 per Person
Prices Subject To Change without Notice
17% Service Charge & 5% GST Are Applicable
Maximum Food Service Time 1.5 hrs

Breakfast Buffets

Minimum 10 guests

The Continental

Danish, Assorted Muffins Croissants,
Bagels with Cream Cheese Butter &
Fruit Preserves
Pitchers of Orange, Apple & Grapefruit Juice
Fresh Fruit Cocktail
Freshly Brewed Regular Coffee & Tea
\$13.99 per Person

The Classic

Gourmet Scrambled Eggs with Green Onion & Cheddar Cheese
Bacon & Sausage
Home Fries with Mushrooms, Red Onion & Grilled Tomatoes
Fresh Fruit Cocktail
Toast & Fruit Preserves
Pitchers of Orange, Apple & Grapefruit Juice
Freshly Brewed Regular Coffee & Tea
\$16.99 per Person

Breakfast Buffet Enhancements:

	Priced per Person
Pancakes	\$2.49
Bagels with Cream Cheese	\$2.59
Sliced Fruit with Yogurt Dip	\$2.69
Grilled Ham	\$2.79
Cinnamon French Toast	\$2.89
Eggs Benedict	\$2.99
Croissant-Wich (Ham, Cheddar, Eggs on Croissant)	\$3.09
Breakfast Burritos (Scrambled Eggs, Cheddar, Baked Beans)	\$3.19
In-Room Belgian Waffle Station	\$3.29
In-Room Pancake Station (with Assorted Berries)	\$3.39
In-Room Omelet Station	\$3.49
Chef in Attendance (per Station)	\$34.99 per Chef

Less than 10 Guests add \$3.00 per Person
Prices Subject To Change without Notice
17% Service Charge & 5% GST Are Applicable
Maximum Food Service Time 1.5 hrs

Specialty Breaks

Minimum 10 guests

Top Trail

Bottled Juice, Bottled Water
Individual Flavored Yogurt
Selection of Whole Fruits & Granola Bars

\$8.99 per Person

Solace Spa

Fruit Juice, Bottled Water, Fresh Sliced Fruit with Yogurt Dip
Granola Bars & Low Fat Fruit Breads

\$10.99 per person

Warm-up

Warm Apple Pie, Assorted Pastries
Banana Bread &
Hot Chocolate

\$9.99 per Person

Chocoholic

Double Chocolate Brownies,
White Chocolate Macadamia Nut & Chocolate Chip Cookies
Freshly Brewed Regular Coffee & Tea, White & Dark Chocolate Shavings

\$10.99 per Person

Summer Time

Premium Ice Cream Bars, Sliced Fruit
Iced Tea & Chilled Fruit Juices

\$10.99 per Person

Fun at the Movies

Freshly Popped Popcorn, Chocolate Bars, Peanuts, Potato Chips
Nacho Chips with Salsa & Sour Cream
Assorted Juices & Soft Drinks

\$11.49 per Person

Afternoon Tea

Fresh Fruit Platter with Devonshire Cream
Assorted Tea Biscuits, French Pastries, Baked Scones with Fruit Preserves,
Freshly Brewed Regular Coffee & Assorted Teas

\$11.99 per Person

Less than 10 Guests add \$3.00 per Person
Prices Are Subject To Change without Notice
17% Service Charge & 5% GST Are Applicable
Maximum Food Service Time 1.5 hrs

Working Lunch Buffets

Served until 3pm.
Minimum 15 guests

The Edmontonian

Beef Burger Buffet

6oz Beef Patties served with French Fries & all Condiments

(Choose 2 from: Chef's Soup of the Day, Fresh Garden Salad, or Creamy Coleslaw)

Freshly Brewed Regular Coffee, Tea & Assorted Squares

\$14.99 per Person

That's A Wrap

Plain Tomato and Spinach Tortilla Stuffed with Smoked Deli Meats, Egg Salad, Tuna Salad & Chicken Stuffing,
Vegetable Crudités with Ranch Dip, Relish Tray

(Choose 2 from: Chef's Soup of the Day,

Fresh Garden Salad, Caesar Salad or Creamy Coleslaw)

Lettuce, Tomato, Peppers, Cucumber, Red Onion and Cheese

Freshly Brewed Regular Coffee, Tea & Assorted Squares

\$15.99 per Person

Mexican Taco Bar

Taco Shells, Soft Flour Tortillas, Sour Cream, Black Olives, Onions,
Diced Tomato, Lettuce, Shredded Cheddar, Jalapenos with Spicy Beef

(Choose 1 from: Chef's Soup of the Day, House Tossed Greens with Dressing,
or Creamy Coleslaw)

Freshly Brewed Regular Coffee, Tea & Assorted Squares

\$15.99 per Person

Soup, Sandwich & Wraps

Deli Style Sandwiches & Wraps, Smoked Meats, Turkey, Ham, Egg Salad, Tuna Salad, Cheese & Vegetarian

(Choose 2 from: Chef's Soup of the Day,

Fresh Garden Salad, Caesar Salad or Creamy Coleslaw)

Freshly Brewed Regular Coffee, Tea & Assorted Squares

\$16.99 per Person

East Coast

Freshly Baked Naan Bread & (Choose 4 from: Clear Chicken & Shrimp Noodle Soup, Garlic Bread Sticks,
Cumin Rice Pilaf, Chick Pea Salad, Mixed Greens or Creamy Coleslaw)

Traditional Tandoori Chicken cooked in a clay oven served with Yogurt Sauce

Freshly Brewed Regular Coffee, Tea & Assorted Squares

\$16.99 per Person

Less than 15 Guests add \$3.00 per Person
Prices Subject To Change without Notice
17% Service Charge & 5% GST Are Applicable
Maximum Food Service Time 1.5 hrs

Working Lunch Buffets cont'd

Served until 3pm.
Minimum 15 guests

The Submariner

Fresh Baked Parisian Baguettes (based on two quarters per person),
Assorted Smoked Deli Meats, Lettuce, Tomato,
Cucumber, Onion, Peppers and Cheese
(**Choose 2** from: Chef's Soup of the Day,
Fresh Garden Salad, Caesar Salad or Creamy Coleslaw)
Freshly Brewed Regular Coffee, Tea & Assorted Desserts

\$16.99 per Person

The Sicilian

Freshly kneaded Italian Dough Covered with a slow Simmered Pomodoro Pizza Sauce
Pepperoni & Mushroom, Hawaiian, Vegetarian Pizzas,
Served with Oven Baked Cheese Bread & our Traditional Caesar Salad, Chef's Soup of the Day,
Freshly Brewed Regular Coffee, Tea & Assorted Desserts

\$16.99 per Person

Café D'Paris

Fresh Bread Rolls with Whipped Butter,
(**Choose 2** from: Chef's Soup of the Day, Tossed House Greens, Woldorf Salad or Traditional Caesar Salad)
Chicken Supreme with Morel Mushroom Sauce
Steamed Assorted Vegetables, Oven Roasted Potatoes
Freshly Brewed Regular Coffee, Tea & Assorted Desserts

\$17.99 per Person

The Albertan

Fresh Dinner Rolls & Butter & (**Choose 2** from: Chef's Soup of the Day, Tossed House Greens,
Mixed Vegetable Salad, Tomato & Onion Vinaigrette)
AAA Alberta Roast Beef with Mushroom Pan Gravy, Baked Brown Beans, Garlic Mashed Potatoes, Kernel Corn
Freshly Brewed Regular Coffee, Tea & Assorted Desserts

\$19.99 per Person

The Italian

(**Choose 2** from: Chef's Soup of the Day, Crisp Caesar Salad, Tomato &
Onion Vinaigrette, Garden Salad) Oven Baked Garlic Bread with: *Choose
one of the following;*
Chefs Homemade Beef or Vegetarian Lasagna, Traditional Jambalaya Fettuccini
Spinach and Ricotta Stuffed Cannelloni with Creamy Tomato pesto Sauce
Freshly Brewed Regular Coffee, Tea & Assorted Desserts

\$20.99 per Person

Less than 15 Guests add \$3.00 per Person
Prices Subject To Change without Notice
17% Service Charge & 5% GST Are Applicable
Maximum Food Service Time 1.5 hrs

Plated Lunches

Served until 3pm.
4 Course Meal, Minimum 10 guests

Taco Salad

Grilled Vegetable Salad
Chef's Homemade Soup
Crisp Tortilla with Market Greens, Pico de Gallo, Sharp Cheddar Cheese,
(Choose 1 from: Caramelized Chicken or Taco Beef)
Served with Buttermilk Ranch Dressing and Salsa
Freshly Brewed Regular Coffee & Tea
Chef Special Dessert
\$16.49 per Person

Beef Dip

Fresh Greens with House Dressing
Chef's Homemade Soup
Shaved Alberta Beef Served on Ciabatta Bread Accompanied
by Hot Au Jus and French Fries.
Freshly Brewed Regular Coffee & Tea
Chef Special Dessert
\$16.49 per Person

Chef's Pan Lasagna

Fresh Greens with House Dressing
Chef's Homemade Soup
Homemade Lasagna with Meat Sauce, Topped With Grated Parmesan, Served with Garlic Bread
Freshly Brewed Regular Coffee & Tea
Chef Special Dessert
\$17.49 per Person

Chicken Kiev with Buttered Asparagus

Fresh Greens with House Dressing
Chef's Homemade Soup
4 oz Chicken Breast Stuffed with Parsley Butter, Served with Buttered Asparagus,
(Choose 2 from: Whipped Potato, Herb Roasted Potatoes or Rice Pilaf) Freshly
Brewed Regular Coffee & Tea
Chef Special Dessert
\$19.49 per Person

Less than 10 Guests add \$3.00 per Person
Prices Subject To Change without Notice
17% Service Charge & 5% GST Are Applicable
Maximum Food Service Time 1.5 hrs

Plated Lunches cont'd

Served until 3pm

4 Course Meal, Minimum 10 guests

Chicken Supreme

Fresh Greens with House Dressing

Chef's Homemade Soup

Grilled 5 oz Chicken Breast served with Mushroom Sauce (**Choose 2**
from: Whipped Potato, Herb Roasted Potatoes or Rice Pilaf) Freshly

Brewed Regular Coffee & Tea

Chef Special Dessert

\$19.49 per Person

Salmon a la Griglia with Buttered Asparagus

Caesar Salad

Chef's Homemade Soup

6 oz Fillet Grilled and Simmered in a Creamy Dill Sauce

(**Choose 2** from: Whipped Butter Herb Roasted Potatoes, Baked Potato or Rice Pilaf)

Freshly Brewed Regular Coffee & Tea

Chef Special Dessert

\$20.49 per Person

Alberta Sliced Beef

Fresh Greens with House Dressing

Chef's Homemade Soup

Slowly Cooked 6 oz Alberta AAA Roast Beef Thinly Sliced, Served in a Red Wine Sauce

Garlic Vegetables, Mashed Potatoes, Topped with Pan Gravy

Freshly Brewed Regular Coffee & Tea

Chef Special Dessert

\$21.49 per Person

New York New York

Fresh Greens with House Dressing

Chef's Homemade Soup

Alberta AAA 8 Oz New York Steak, Topped With Sautéed Mushrooms & Onions

Served with Fries & Garlic Bread

Freshly Brewed Regular Coffee & Tea

Chef Special Dessert

\$22.49 per Person

Less than 10 Guests add \$3.00 per Person

Prices Subject To Change without Notice

17% Service Charge & 5% GST Are Applicable

Maximum Food Service Time 1.5 hrs

Appetizers

Minimum 2 dozen per selection

Hot Hors d'Oeuvres

Jumbo Chicken Wings
(Salt & Pepper, Hot Honey Garlic, BBQ
Teriyaki, Sweet & Sour, Lemon Pepper, Spicy Thai or plain)
Sweet & Sour Bar-B-Que Meatballs
Coconut Breaded Shrimp c/w Tartar Sauce
Stuffed Cream Cheese Mushroom Caps
B.B.Q Beef or Chicken Skewers
Boneless Dry Garlic Ribs
Vegetable Spring Rolls
Vegetable Samosa
Spinach Dip c/w French Bread
\$25.99/Dozen

Cold Hors d'Oeuvres Poached Tiger

Prawns c/w Cocktail Sauce Tomato Garlic
Bruschetta c/w Bread
Smoked Salmon with Cream Cheese, Capers & Onions
Devilled Eggs
Honeydew Melon Wrapped with Prosciutto Ham
Fruit Kabob with Yogurt Dressing Chocolate
Dipped Strawberries
\$26.99/Dozen

Our culinary team would be delighted to customize a menu upon request

Prices Subject To Change without Notice

17% Service Charge & 5% GST Are Applicable

Maximum Food Service Time 1.5 hrs

Signature Platters

Serves 30 to 40 guests

Pizza Pizza

16" Extra Large Pizza
Assortment of Hawaiian, Pepperoni,
Deluxe & Cheese Pizzas
(8 slices/pizza)
\$19.99/pizza

Deluxe Cheese Board

Havarti Dill, Jalapeno, Garlic, Aged Cheddar,
Smkd Gouda, Green Peppercorn Asiago, Fruits & Pickles
\$199.99

Sliced Cheese & Crackers

Marble, Cheddar, Swiss and Brie Cheese
Accompanied with a Selection of Crackers
\$124.99

Assorted Deli Meats

An Assortment of Sliced Salami, Pepperoni,
Corned Beef, Smoked Turkey, & Ham.
Includes Fresh Buns & Condiments
\$149.99

Spice it Up

(Based on 2 pieces/Person)
5 Dozen Spicy Thai Wings
5 Dozen Vegetable Spring rolls
5 Dozen Teriyaki Chicken Skewers
5 Dozen Boneless Pork Ribs
5 Dozen Sweet & Sour Meatballs
Fresh bread & Spinach Dip
\$18.99/dozen

It's a Party

(Based on 2 pieces/Person)
5 Dozen Wings (See below*)
5 Dozen Stuffed Mushroom Caps
5 Dozen Bar-B-Que Meatballs
5 Dozen Battered Shrimp c/w Cocktail Sauce
5 Dozen Honey Garlic Chicken Skewers
\$18.99/dozen

5

Assorted Delectable Square Tray.....\$99.99

(Butter Tart, Chocolate Brownie, Nanaimo, Carrot Cake Squares)

Assorted Deli Style Sandwiches..... \$129.99

(Salami, Pepperoni, Beef, Turkey, Ham served on White and Whole Wheat Bread)

Sliced Fresh Fruit (In Season).....\$139.99

(Cantaloupe, Melons, Grapes, Pineapple, Apple, Orange)

Pastry Tray.....\$199.99

(Mini Sausage Roll, Spring Roll, Mozza Stick)

Chicken Wing Flavors: (Salt & Pepper, Hot Honey Garlic, BBQ, Teriyaki, Sweet & Sour, Lemon Pepper, Spicy Thai or Plain)

Prices Subject To Change without Notice
17% Service Charge & 5% GST Are Applicable
Maximum Food Service Time 1.5 hrs

Deluxe Buffet Dinner

Minimum 40 guests

Freshly Baked White & Multigrain Dinner Rolls
A Selection of Fresh Greens with House Dressings
Mixed Vegetable Salad, Potato Salad and Greek Salad

Platter of Fresh Vegetables with Ranch Dip
Assorted Smoked Deli Meats Platter
Selection of Mixed Pickles & Olives

Hot Dishes

Choose One of the following:

Sliced Roast Beef with Jus Lie
Oven Roasted Herb Chicken
Roast Loin of Pork
Roasted Turkey with Sage Stuffing
Cheddar & Potato Perogies with Cabbage Rolls in Marinara
Baked Ham with Honey Mustard Glaze

Chef's Sides

Choose One of the following:

Choice of Oven Roast Potatoes, Baked Potato, Whipped Potatoes or Rice Pilaf

Vegetable

Medley of Fresh Vegetables

Desserts

Chef's Selection of Cheesecakes, Fruit Pies, Dainty Squares, Assorted Cakes & Fruit Trifle
Fresh Seasonal Fruit & Domestic Cheeses
Freshly Brewed Regular Coffee & Tea

\$36.99 per Person

Less than 40 Guests add \$3.00 per Person
Prices Subject To Change without Notice
17% Service Charge & 5% GST Are Applicable
Maximum Food Service Time 1.5 hrs

Royal Buffet Dinner

Minimum 40 guests

Freshly Baked White & Multigrain Dinner Rolls
Mixed Greens with House Dressing
Potato Salad, Mixed Vegetable Marinade
Greek Salad

Platter of Fresh Vegetables with Ranch Dip
Assorted Smoked Deli Meats Platter
Selection of Mixed Pickles & Olives

Hot Dishes

Choose One of the following:

Oven Roast Herb Chicken
Roasted Turkey with Sage Stuffing
Sliced Baked Ham with Honey Mustard Glaze
Cheddar & Potato Perogies with Cabbage Rolls in Marinara
Three Cheese Baked Lasagna Marinara
Baked Ravioli in Tomato Sauce with Mozzarella Cheese

Carving Station – Chef in Attendance

Choose One of the following:

AAA Roasted Albertan Beef with its own Au Jus
Baron of Beef with Pan Gravy
Roast Loin of Pork

Chef's Sides

Choose One of the following:

Choice of Oven Roast Potatoes, Baked Potato, Whipped Potatoes or Rice Pilaf

Vegetable

Medley of Fresh Vegetables

Desserts

Chef's Selection of Cheesecakes, Fruit Pies, Dainty Squares, Assorted Cakes & Fruit Trifle
Fresh Seasonal Fruit & Domestic Cheeses
Freshly Brewed Regular Coffee & Tea

\$39.99 per Person

Less than 40 Guests add \$3.00 per Person
Prices Subject To Change without Notice
17% Service Charge & 5% GST Are Applicable
Maximum Food Service Time 1.5 hrs

Wild Rose Buffet Dinner

Minimum 40 guests

Freshly Baked White & Multigrain Dinner Rolls
Mixed Greens with House Dressings Greek
Salad, Mixed Vegetable Marinade Tomato
Salad, Potato Salad, Olive Pasta Salad

Platter of Fresh Vegetables with Ranch Dip
Assorted Smoked Deli Meats Platter
Peeled Jumbo Tiger Prawns with Cocktail Sauce

Hot Dishes

Choose One of the following:

Oven Roasted Herb Chicken
Roasted Turkey with Sage Stuffing
Cheddar & Potato Perogies
Three Cheese Baked Lasagna Marinara
Baked Ravioli in Tomato Sauce with Mozzarella Cheese

Carving Station – Chef in Attendance

Choose One of the following:

AAA Roasted Albertan Beef with its own Au Jus
Baked Ham with Honey Mustard Glaze Roast
Loin of Pork

Chef's Sides

Choose One of the following:

Choice of Oven Roast Potatoes, Baked Potato, Whipped Potatoes or Rice Pilaf

Vegetable

Medley of Fresh Vegetables

Desserts

Chef's Selection of Cheesecakes, Fruit Pies, Dainty Squares, Assorted Cakes & Fruit Trifle
Sliced Seasonal Fresh Fruit & Domestic Cheeses
Freshly Brewed Regular Coffee & Tea

\$39.99 per Person

Less than 40 Guests add \$3.00 per Person
Prices Subject To Change without Notice
17% Service Charge & 5% GST Are Applicable
Maximum Food Service Time 1.5 hrs

Western Buffet Dinner

Minimum 40 guests

Freshly Baked White & Multigrain Dinner Rolls
Mixed Greens with House Dressings Greek
Salad, Mixed Vegetable Marinade Tomato
Salad, Potato Salad, Olive Pasta Salad

Platter of Fresh Vegetables with Ranch Dip
Selection of Mixed Pickles & Olives
Assorted Smoked Deli Meats Platter

Hot Dishes

Choose Two of the following:

Roasted Turkey with Sage Stuffing
Roast Loin of Pork
Grilled Cornish Hen served with Morel Mushroom Sauce
Grilled Salmon with Lemon Butter Sauce
Baked Spinach & Ricotta Cannelloni served with Creamy Tomato Sauce

Carving Station – Chef in Attendance

Choose One of the following:

Rosemary Crusted Leg of Lamb
AAA Roasted Albertan Beef with its own Au Jus
Clove Stuffed Honey Glazed Ham Leg served with Apple Honey Sauce

Chef's Sides

Choose One of the following:

Choice of Oven Roast Potatoes, Whipped Potatoes or Rice Pilaf

Vegetable

Medley of Fresh Vegetables

Desserts

Chef's Selection of Cheesecakes, Fruit Pies, Dainty Squares, Assorted Cakes & Fruit Trifle
Sliced Seasonal Fresh Fruit & Domestic Cheeses
Freshly Brewed Regular Coffee & Tea

\$42.99 per Person

Less than 40 Guests add \$3.00 per Person
Prices Subject To Change without Notice
17% Service Charge & 5% GST Are Applicable
Maximum Food Service Time 1.5 hrs

Plated Dinners

Between 30 to 180 guests

Soup (Choose One of the Following):

Clam Chowder
Tomato Basil
Hearty Chicken Noodle

Choose One of the Following:

Traditional Caesar Salad
Tossed Greens Salad with Our House Dressing
Mediterranean Greek Salad

Entrées

Choose up to a combination** of Three of the following:

6 oz Roast Pork Loin stuffed with Apple	\$27.99
8 oz Chicken Supreme with Mushroom Cabernet Sauce	\$28.99
Grilled Cornish Hen with Morel Mushroom Sauce	\$29.99
10 oz Roasted AAA Alberta Strip loin of Beef with Pan Gravy	\$29.99
Roasted Turkey with Sage Stuffing	\$29.99
Chicken Cordon Bleu, 8oz Chicken Breast Stuffed with Ham & Swiss Cheese	\$30.99
8 oz BC Salmon Grilled & Served with Lemon Butter Sauce	\$30.99
8 oz Fillet of Red Snapper Served with Creamy Dill Sauce	\$31.99
10 oz Grilled Lamb Chop with Rosemary Sauce	\$32.99
AAA Alberta Prime Rib and Au Jus with Yorkshire Pudding	\$33.99
AAA Alberta Roasted Beef Tenderloin with Peppercorn Sauce	\$34.99
Grilled & Simmered 8oz Duck Breast in a Cointreau Orange Sauce	\$35.99
8 oz Lobster Tail Grilled, Seasoned & Simmered in Cardinal Sauce	\$36.99
8 oz Bison, Elk or Venison Ribeye served in Wine Sauce	\$37.99

Chef's Sides (Choose One of the Following):

Choice of Oven Roast Potatoes, Whipped Potatoes or Rice Pilaf

Vegetable

Medley of Fresh Vegetables

Desserts (Choose One of the Following):

Cheesecake with Blueberry or Strawberry Topping
Triple Chocolate Torte with Raspberry Coulis
Tiramisu with Chocolate Sauce
Deep Dish Apple Crisp with Caramel Drizzle

** Combination Entrées required an exact count and guarantee of numbers. All additional changes during event require additional charges and time to serve food. Minimum 10 Guests per Entree ** Includes

Freshly Brewed Regular Coffee & Tea

Less than 30 Guests add \$3.00 per Person

Prices Subject To Change without Notice

17% Service Charge & 5% GST Are Applicable

Maximum Food Service Time 1.5 hrs

Midnight Lunch

Serves 30 to 40 guests

At the Stroke of Midnight...

A Selection of Deli Meats, Assorted Cheeses, Freshly Baked Buns,
Fresh Vegetables with Dip, Dessert Squares, Coffee and Tea.

\$13.99 per Person

New York Sliced Pizza

12 inch Large Pizza,

Freshly Kneaded Italian Dough Covered With a Slow Simmered Pomodoro Pizza Sauce
Pepperoni & Mushroom, Hawaiian & Vegetarian, Cheese & Deluxe

\$19.99 per Pizza

Deluxe Cheese Board

Havarti Dill, Jalapeno, Garlic, Aged Cheddar
Smoked Gouda, Green Peppercorn Asiago, Fruits & Pickles

\$199.99

Sliced Cheese & Crackers

Marble, Cheddar, Swiss and Brie Cheese
Accompanied with a Selection of Crackers

\$124.99

Assorted Deli Meats

An Assortment of Sliced Salami, Pepperoni,
Corned Beef, Smoked Turkey, & Ham.
Includes Fresh Buns & Condiments

\$149.99

Spice it Up

(Based on 2 pieces/Person)

5 Dozen Spicy Thai Wings
5 Dozen Vegetable Spring rolls
5 Dozen Teriyaki Chicken Skewers
5 Dozen Boneless Pork Ribs
5 Dozen Sweet & Sour Meatballs

Fortune Cookies

\$18.99/dozen

It's a Party Platter

(Based on 2 pieces/Person)

5 Dozen Wings (See below)*
5 Dozen Stuffed Mushroom Caps
5 Dozen Bar-B-Que Meatballs
5 Dozen Battered Shrimp c/w Cocktail Sauce
5 Dozen Honey Garlic Chicken Skewers

Fresh bread & Spinach Dip

\$18.99/dozen

Chicken Wing Flavors: (Salt & Pepper, Hot Honey Garlic, BBQ, Teriyaki, Sweet & Sour, Lemon Pepper, Spicy Thai or Plain)

Available Only After Buffet or Plate Service

Maximum 1 Hour Service for Midnight Lunch

Prices Subject To Change without Notice

17% Service Charge & 5% GST Are Applicable

Maximum Food Service Time 1.5 hrs

Bar & Beverage Service

Champagne Punch.....	\$119.99 (per bowl)
Margarita Punch.....	\$119.99(per bowl)
Sangria Punch.....	\$119.99(per bowl)
Liquor Punch.....	\$109.99(per bowl)
Sparkling Wine Punch.....	\$109.99(per bowl)
Fruit Punch.....	\$79.99(per bowl)

A Punch Bowl Holds 2 Gallons, Approx. 50 Servings

We are pleased to offer both Cash & Host Bar arrangements. Should you require a Host Bar, all Beverage charges will be automatically billed to your account. All bars require a Edmonton Hotel and Convention Center Bartender.

	Host Bar	Cash Bar (Includes GST)
Hi Balls	\$4.75	\$5.00
Cocktails	\$4.75	\$5.00
House House Wine	\$4.75	\$5.00
Wine Bottle	\$24.99	\$26.00
Domestic Beer	\$4.25	\$4.50
Import Beer	\$4.75	\$5.00
Coolers	\$4.75	\$5.00
Soft Drinks	\$1.00	\$1.00
Juices	\$1.75	\$2.00

Cash or Host Bar

A labor charge of \$18 per hour, per bartender (minimum 3 hours each) will be applied to your account

A Charge of \$18 per hour, per cashier or ticket seller applies for all cash bars.

Bar prices include soft drinks and juices when used as mixes.

Corkage Bar

All Bars Require A Edmonton Hotel and Convention Center Bartender.

A Charge of \$18.00 per Hour (Min. 3 Hours per Bartender)

Wine Corkage Fee \$3.49 per Adult Bar Corkage Fee \$11.99 per Adult

Liquor, Permit And Bar Float Must Be Arranged By The Guest.

Ice, Glasses & Mix Are Included.

Alberta Liquor Laws Prohibit Bar Service Without the Inclusion of Food. All Food, Beverage & Service Costs are Subject to a Service Cost & GST

Bar List Spirits & Liqueurs

Smirnoff Vodka Crown Royal Rye Bacardi White Rum
Captain Morgan Spiced Rum
Captain Morgan Dark Rum
Bombay Sapphire London Dry Gin
Glenfiddich Scotch
Jose Cuervo Tequila
Frangelico
Grand Marinier
Disaranno
Baileys Irish Cream

Coolers

Bacardi Orange Coolers
Smirnoff Ice Smirnoff
Raspberry Twist Mikes
Hard Lemonade Bacardi
Mohito

Domestic Beers

Alexander Keith's Pale Ale
Canadian
Coors Light
Kokanee

Import Beers

Budweiser & Bud Light Lime
Corona
Heineken
Miller Genuine Draft

Cocktails

Caesar & Gin Caesar
Champagne Bellini
Chi Chi, Crantini, Gin Sling
Long Island Iced Tea
Strawberry or Lime Margarita
Metropolitan, Mohito, Mud Slide
Paralyzer, Screwdriver, Tequila Sunrise
Vodka Slime, White Russian

Specialty orders will be taken 14 days prior to your event and are based on availability.

Prices Subject To Change without Notice

17% Service Charge & 5% GST Are Applicable

Maximum Food Service Time 1.5 hrs

Wine List

Red Wines

Wolf Blass Yellow Label Cabernet (House Wine)	Australia	\$25
Antinori, Santa Christina Sangiovese	Italian	\$26
Yalumba Shiraz Viognier	Australia	\$27
Fat Bastard Merlot	France	\$28
Jackson Trigg's Cabernet Sauvignon	Canadian	\$29
Peter Lehmann Clancy's	Australia	\$30
Peter Lehmann Barossa Shiraz	Australia	\$31
Mission Hill Five Vineyards Cabernet/Merlot Bin88	Canadian	\$32 VQA
Cedar Creek Merlot	Canadian	\$33 VQA
Rodney Strong, Knotty Vines Zinfandel	USA	\$34
Shot Fire Barossa Quartage (Award Winning)	Australia	\$35
Summer Hill Pinot Noir	Canadian	\$36
Red Rooster Merlot (Award Winning)	Canadian	\$37
Mission Hill Five Vineyards Pinot Noir	Canadian	\$39 VQA

White Wines

Wolf Blass Yellow Label Chardonnay (House Wine)	Australia	\$25
Jackson Trigg's Sauvignon Blanc	Canadian	\$26
Yellow Tail Semillon Sauvignon Blanc	Australia	\$27
Fat Bastard Chardonnay (House Wine)	France	\$28
Yalumba Oxford Landing Chardonnay	Australia	\$29
Red Rooster Chardonnay (Award Winning)	Canadian	\$30
Antinori Orvieto	Italian	\$31
Mission Hill Five Vineyards Pinot Grigio	Canadian	\$32 VQA
Mission Hill Five Vineyards Chardonnay 88	Canadian	\$38 VQA
Robert Mondavi Sauvignon Blanc	USA	\$39

Sparkling Wines

Martini Rossi Asti (Sweet House Champagne)	Italy	\$25
Henkell Trocken (Dry)	German	\$25
Yellow Tail Bubbles (Medium)	Australia	\$25
Moet & Chandon Blanc de Noir (Award Winner)	France	\$69
Mumm Carte Classique Champagne	France	\$89
Dom Perignon 1988	France	\$249

Non Alcoholic Wines

Sutter Home Fre Chardonnay White	USA	\$19
Sutter Home Fre Red	USA	\$19
Sutter Home Fre Sparkling	USA	\$19

Specialty orders will be taken 14 days prior to your event and are based on availability.

Prices Subject To Change without Notice

17% Service Charge & 5% GST Are Applicable

Maximum Food Service Time 1.5 hrs

Driving Directions to Edmonton Hotel & Convention Center

From Airport

Follow Highway 2 to Edmonton. Take Anthony Henday East and follow it to 50 Street. Turn right (N) on 50 street and follow to 76 Avenue. Turn right (E) on 76 Avenue. The hotel is 3 blocks on left.

From East

Follow highway 16 to highway 14. Turn left (S) on highway 14. Turn right (W) on highway 14 (**Sherwood Park Freeway**). Turn left (S) on 50 Street. Follow to 76 Avenue. Turn left (E) on 76 Avenue. Hotel is 3 blocks on left.

From West Edmonton

Follow 170 Street. going to Whitemud Dr. Turn left (E) and follow Whitemud Drive east to 50 Street. Turn left (N) on 50 Street and right (E) on 76 Avenue. Hotel is 3 blocks on left.

From Sherwood Park

Follow Highway (WYE RD) to 50TH Street. Turn left (S) on 50 Street & follow to 76 Avenue. Turn left (E) on 76 Avenue; hotel is 3 blocks on left side.

From North

Follow Highway 28A which turns into highway 28. Turn left (E) on to Yellowhead Trail. Turn right (S) onto East Gretzky and follow it to 82 Avenue. Turn left (E) on 82 Avenue and follow to 50TH Street, turn right on 50 Street, left on 76 Avenue, approximately 1 km on left side.