



MEETINGS

BREAKS | BEVERAGES

BREAKFAST

LUNCH

RECEPTIONS

DINNER

LATE LUNCH

WINE | BAR

GALLERY

WELCOME TO THE EDMONTON HOTEL & CONVENTION CENTRE

The Edmonton Hotel & Convention Centre is committed to use, wherever possible, local and sustainable ingredients in all of its Food & Beverage operations. We have made this commitment for several reasons. Trends indicate that guests consider health and wellness to be a key factor in their eating habits, and are becoming increasingly savvy about where their food is sourced from, both for health and ethical reasons.

The Executive Chef and his trusted team are here to tantalize your taste buds with a distinctive dining experience. The skill and diversity of this team of experts allows access to the country's finest food and beverage products. Banquet menus feature authentic recipes showcasing cuisine and cooking methods from around the world.

It is our pleasure to offer you custom menus featuring local, organic and sustainable ingredients or dietary preferences. Our Catering Team would be pleased to provide you with further information on these selections.

Quality beverages are the finishing touch of any event. We continue to recognize quality wines from across the world to provide your meals with the absolute best pairing. The breadth of our beverage program allows a compliment to every event, from a casual beer-tasting dinner to the most elegant champagne toast.

ABOUT OUR BUFFETS

At the Edmonton Hotel we want you to enjoy our food items at their very best.

Therefore, to ensure the best quality, we recommend a buffet to be on display for no longer than a 1 hour period.

ABOUT OUR COFFEE

The Edmonton Hotel is a proud purveyor of Starbucks® coffee.

We strive to serve the finest and brew our coffee fresh for your enjoyment.





ESSENTIAL MEETING PACKAGE | 46

Minimum 15 guests. Less than 15 Guests, add 6.99 per person. All pricing is per person.

INCLUSIONS

4'x6' White Board with Markers
Meetup Video Conference Phone + Camera
(upon request)
Podium, Note Pads, Pens, Mints
Water Service
Complimentary Wi-Fi
Complimentary Parking

LIGHT CONTINENTAL BREAKFAST BUFFET

Toast Station
with Butter, Jam & Honey
Croissants
Bagels with Cream Cheese
Fresh Fruit Cocktail
Pitchers of Assorted Morning Juices
Freshly Brewed Starbucks® Coffee and Tea
Green, Herbal & Specialty Teas

MAKE YOUR OWN SANDWICH LUNCH BUFFET

Soup of the Day
Traditional Deli Style Platter include:
• Shaved Roast Beef
• Smoked Turkey Breast
• Egg Salad with Mustard Aioli
• Smoked Ham
• Swiss & Cheddar Cheese
Sliced Vegetables and Pickles
Mayonnaise, Mustard, and Horseradish
Assorted Slices of Breads and Rolls
Freshly Brewed Starbucks® Coffee
Green, Herbal & Specialty Teas
Chef's Selection of Desserts



DELUXE MEETING PACKAGE | 64

Minimum 15 guests. Less than 15 Guests, add 6.99 per person. All pricing is per person.

INCLUSIONS

4'x6' White Board with Markers
Meetup Video Conference Phone + Camera
(upon request)
Podium, Note Pads, Pens, Mints
Water Service
Complimentary Wi-Fi
Complimentary Parking

BUSINESS OVER BREAKFAST

Freshly Sliced Seasonal Fruit
Breakfast Potatoes with Fresh Herbs

Choose 1:

Fried Egg and Sausage Sandwich
with Gouda Cheese on Brioche
Breakfast Burrito with Scrambled Eggs,
Bacon, Spinach and Pico de Gallo

Freshly Brewed Starbucks® Coffee
Green, Herbal & Specialty Teas

Upgrade to the All Canadian Breakfast Buffet
or English Breakfast +3 per person

CANADIAN DELI - WRAPS & SANDWICHES LUNCH BUFFET

Choose 1:

Soup of the Day
Mixed Green Salad
German Potato Salad

Selection of Sandwiches:

- Turkey on Brown Bread with Cranberry Sauce
- Roast Beef on a Mini Baguette
- Ham & Cheese on White Bread
- Egg Salad on Brown Bread
- Tuna on Brown Bread

Selection of Wraps:

- BBQ Chicken Wrap
- Cajun Chicken Wrap
- Vegetarian Wrap
- Roasted Beef Wrap

Vegetable and Pickle Tray
Freshly Brewed Starbucks® Coffee
Green, Herbal & Specialty Teas
Chef's Selection of Desserts

Upgrade to the Italian Job or
East Indian Aromas Lunch +5 per person

SWEET TREAT BREAK

Mini Brownies
Freshly Baked Cookies
Freshly Brewed Starbucks® Coffee
Green, Herbal & Specialty Teas





BREAKS | BEVERAGES

Minimum 10 guests. Less than 10 Guests, add 3.99 per person.
Pricing is per person. Beverage pricing is per each unit

OUR MORNING BREAK | 13

Freshly Brewed Starbucks® Coffee
Green, Herbal & Specialty Teas
Assorted Morning Glory Muffins
Freshly Baked Banana Bread or Cookies

THE AFTERNOON DELIGHT | 15

Freshly Brewed Starbucks® Coffee
Green, Herbal & Specialty Teas
Assorted Scones
Mini Chicken Samosas
Selection of Fresh Seasonal Fruit

OUR SIGNATURE BREAK | 16

Freshly Brewed Starbucks® Coffee
Green, Herbal & Specialty Teas
Mini Chicken Puff Pastry
Freshly Baked Banana Bread
Selection of Fresh Seasonal Fruit

BAGELS YOUR WAY | 17

Freshly Brewed Starbucks® Coffee
Green, Herbal & Specialty Teas
Healthy Cup Salads with Variety of Vinaigrettes
Assorted Selection of Bagels topped with:
• Smoked Salmon, Cream Cheese, Pickled Red Onions, and Capers
• Pesto Chicken with Provolone
• Smashed Avocado and Chili Flakes

GRAB N GO BREAKFAST | 16

Pre-packaged:
Sausage Puff Pastry
Spiced Potato Wedges
Assorted Scones
Seasonal Fruit
Freshly Brewed Starbucks® Coffee
Green, Herbal & Specialty Teas

Add Mini Brownies & Freshly Baked Cookies to any Break +3

COFFEE & BEVERAGES



Freshly Brewed Starbucks® Coffee

12 Cup - Urn	36
24 Cup - Urn	72
48 Cup - Urn	144

Assorted Teas - Bag	2.5
---------------------	-----

Bottled Water - Bottle	3.5
------------------------	-----

Red Bull Energy Drink - Can	7
-----------------------------	---

Perrier Sparkling Water - 500ml	4.5
---------------------------------	-----

Bubly Flavored Sparkling Water - Can	4
--------------------------------------	---

Assorted Soft Drinks - Can	3.5
----------------------------	-----

Assorted Juices - Bottle	3.5
--------------------------	-----

Soft Drinks - 8 cup Pitcher	18
-----------------------------	----

Juice - 8 cup Pitcher	22
Orange, Apple or Cranberry	

ALL DAY COFFEE BREAK | 9

Freshly Brewed Starbucks® Coffee
Green, Herbal & Specialty Teas
Juice & Soft Drinks Charged by Consumption



BREAKFAST BUFFETS

Minimum 15 guests. Less than 15 Guests, add 4.99 per person. Breakfast Buffets are served until 11am. All pricing is per person. Buffets include 1 hour of continuous service. All breakfast buffets include freshly brewed Starbucks® coffee and a selection of green, herbal and specialty teas.

CONTINENTAL BREAKFAST | 21

Freshly Sliced Seasonal Fruit
Assorted Pastries, Muffins and Croissants
Bagels with Cream Cheese
Individual Low-fat Yogurt
Assorted Toast
Whole Wheat, White and Multigrain Breads
Butter & Assorted Jams
Chilled Orange & Apple Juice

ENGLISH BREAKFAST | 27

Scrambled Eggs with Shredded Cheese
Smoked Canadian Bacon
Pork Sausage
Grilled Tomatoes and Mushrooms
Baked Beans
English Muffins and Assorted Scones
Assorted Toast
Whole Wheat, White and Multigrain Breads
Butter and Assorted Jams
Chilled Orange & Apple Juice

MAKE YOUR OWN BREAKFAST BUFFET | 29

Choose 1:
Scrambled Eggs with Shredded Cheese
Poached Eggs with Hollandaise

Choose 1:
Breakfast Potato with Fresh Herbs
Crispy Hash Brown Patties

Choose 1:
Cinnamon French Toast
with Warm Maple Syrup and Seasonal Compôte
Buttermilk Pancakes
with Warm Maple Syrup and Seasonal Compôte
Freshly Baked Cinnamon Buns
with Cream Cheese Icing

Choose 2:
Smoked Canadian Bacon
Pork Sausage
Turkey Sausage
Honey Ham

Inclusions:
Assorted Toast
Whole Wheat, White and Multigrain Breads
Butter and Assorted Jams
Chilled Orange & Apple Juice

ALL CANADIAN BREAKFAST BUFFET | 27

Scrambled Eggs
with Shredded Cheddar and Scallions
Pastries, Muffins, and Croissants
Breakfast Potatoes with Fresh Herbs

Choose 2:
Smoked Canadian Bacon, Turkey Sausage,
Pork Sausage, Honey Ham
Assorted Toast
Whole Wheat, White and Multigrain Breads
Butter and Assorted Jams
Chilled Orange & Apple Juice

BUSINESS OVER BREAKFAST | 23

Freshly Sliced Seasonal Fruit
Breakfast Potatoes with Fresh Herbs

Choose 1:
Fried Egg and Sausage Sandwich
with Gouda Cheese on Brioche
Breakfast Burrito with Scrambled Eggs,
Bacon, Spinach and Pico de Gallo

TASTY ADDITIONS

Breakfast Additions may only be purchased as an enhancement to a Breakfast Buffet or Break choice. Unless otherwise indicated, all pricing is per person.

ADDITIONS

Chef Attended Omelette Station 10
Eggs with your choice of Ham, Tomatoes, Scallions, Mushrooms, Peppers and Cheese prepared in front of your guests

Breakfast Burrito 7
Prepared with Scrambled Eggs, Bacon, Spinach and Pico de Gallo

Buttermilk Pancake Station 6
Buttermilk Pancakes with an Assortment of Toppings to your taste

Steel Cut Oatmeal Station 8
Steel Cut Oatmeal with an Assortment of Dried Fruit, Berries, Nuts and Honey

Freshly Baked Cinnamon Buns 4
Served Buffet Style with Cream Cheese Icing

Smoked Salmon Bagels 8
Smoked Salmon, Cream Cheese, Pickled Red Onions and Capers

Seasonal Fruit Platter 8
Selection of Seasonal Fruit and Berries

Cold Cereal Station 6
Assorted Cereals, White and Chocolate Milk and Oreo Toppings

Additional Meat Choice 6
Choice of Canadian Bacon, Pork or Turkey Sausage or Ham

ENHANCEMENTS

Assorted Individual Flavored Yogurt 3 each

Individually Packaged Granola Bars 3 each

Assorted Bagels with Cream Cheese 36 / dozen

Assorted Freshly Baked Jumbo Cookies 29 / dozen

Freshly Baked Morning Glory Muffins 40 / dozen
Make it Gluten Free Upon Request

Assorted Freshly Baked Croissants 29 / dozen

Warm Sticky Cinnamon Buns 40 / dozen

Cinnamon Sugared Mini Donut Hotels 13 / dozen

Assorted Fruit Danishes 29 / dozen



THEMED LUNCH BUFFETS

Minimum 15 guests. Less than 15 Guests, add 4.99 per person. Lunch Buffets are served until 3pm. All pricing is per person. Buffets include 1 hour of continuous service.
All lunch buffets include freshly brewed Starbucks® coffee and a selection of green, herbal and specialty teas.

MAKE YOUR OWN SANDWICH LUNCH BUFFET | 29

Soup of the Day

Traditional Deli Style Platter include:

- Shaved Roast Beef
- Smoked Turkey Breast
- Egg Salad with Mustard Aioli
- Smoked Ham
- Swiss & Cheddar Cheese

Accompaniments:

Sliced Vegetables and Pickles

Mayonnaise, Mustard, and Horseradish

Assorted Slices of Breads and Rolls

Desserts:

Chef's Selection of Desserts

CANADIAN DELI - WRAPS & SANDWICHES LUNCH BUFFET | 33

Choose 1:

Soup of the Day

Mixed Green Salad

German Potato Salad

Selection of Sandwiches:

- Turkey on Brown Bread with Cranberry Sauce
- Roast Beef on a Mini Baguette
- Ham & Cheese on White Bread
- Egg Salad on Brown Bread
- Tuna on Brown Bread

Selection of Wraps:

- BBQ Chicken Wrap
- Cajun Chicken Wrap
- Vegetarian Wrap
- Roasted Beef Wrap

Accompaniments:

Vegetable and Pickle Tray

Desserts:

Chef's Selection of Desserts

TRADITIONAL SOUP & SANDWICH | 35

Traditional Caesar Salad with XL Bacon

Choose 2:

Crème of Cauliflower Soup

Beef Barley Soup

Fire-Roasted Tomato Bisque

Chicken Vegetable Soup

Sandwiches Include:

- Turkey on Brown Bread with Cranberry Sauce
- Roast Beef on a Mini Baguette
- Ham & Cheese on White Bread
- Egg Salad on Brown Bread

Accompaniments:

Vegetable and Pickle Tray

Freshly Baked Rolls with Butter

Desserts:

Chef's Selection of Desserts



THEMED LUNCH BUFFETS

Minimum 15 guests. Less than 15 Guests, add 4.99 per person. Lunch Buffets are served until 3pm. All pricing is per person. Buffets include 1 hour of continuous service.
All lunch buffets include freshly brewed Starbucks® coffee and a selection of green, herbal and specialty teas.

MEXICAN FIESTA | 36

Traditional Caesar Salad with XL Bacon

Fire-Roasted Tomato Bisque

Chicken & Cheesy Taquitos

Build Your Own Taco Bar:

Mexican Spiced Beef and Spicy Chicken Fajitas

Pico de Gallo, Salsa and Queso Sauce

Lettuce, Tomatoes and Onions

Corn Tortillas and Hard Shelled Tacos

Desserts:

Sugar Coated Churro

Chef's Selection of Desserts

EAST INDIAN AROMAS | 37

Asian Kachumber Salad

Chickpea Cucumber Salad with Yogurt Dressing

Curried Chicken Soup or Mixed Vegetable Soup

Entrées:

Butter Chicken with Braised Chicken Thighs

Jumbo Vegetable Samosas with Mint Chutney

Onion Pakora with Mint Chutney

Accompaniments:

Basmati Rice

Warmed Naan Bread

Desserts:

Carrot Halwa Pudding

Chef's Selection of Desserts

THE ITALIAN JOB | 36

Traditional Caesar Salad
with Garlic Croutons and XL bacon

Mini Caprese Salad

Choose 1:

Italian Minestrone Soup

White Onion and Potato Soup

Entrées:

Chicken Parmesan

Fettucine Alfredo with Chicken

Accompaniments:

Roasted Vegetables with Olive Oil and Herbs

Freshly Baked Garlic Toast and Bread Rolls

Desserts:

Mini Tiramisu

Chef's Selection of Desserts

PLATED LUNCH

Lunches are designed for a minimum of 15 guests. Less than 15 Guests, add 6.99 per person. Plated lunch served until 3pm. All pricing is per person. All plated lunches include freshly baked rolls and whipped butter, freshly brewed Starbucks® coffee and a selection of green, herbal and specialty teas.

SOUPS & SALADS

Tomato & Roasted Red Pepper Bisque prepared with Herb Oil	6.95
Creamy Mushroom Soup prepared with Truffle Oil	6.95
Charred Carrot & Ginger Soup	5.95
Caesar Salad	6.95
Crisp Garden Mixed Greens with Raspberry Vinaigrette	6.95
Caprese Salad with Heirloom Tomatoes, Buffalo Mozzarella, Balsamic Reduction and Arugula Pesto	7.95

ENTRÉES

Chicken Cordon Bleu White Wine Chicken jus, Garlic Mashed Potatoes and Chef's Selection of Vegetables	28.95
Wild Pacific Seared Salmon Chardonnay, Dijon, Caper Berry Cream Reduction, Basmati Rice Pilaf and Steamed Asparagus	33.95
Honey Soy Chicken Thighs Sweet Soy Glaze, Garlic Fried Rice and Bok Choy	26.95
AAA 7oz Top Sirloin Peppery Port jus, Brown Butter, Garlic Roasted Potatoes and Chef's Selection of Vegetables	32.95
Chicken & Bacon Penne Arugula, Shaved Parmesan and Grana Padano	26.95
Vegetarian Thai Rice Bowl Coconut Curry Cream, Steamed Rice and Wok Fried Vegetables	23.95

DESSERT

Carrot Cake with Cream Cheese Icing	7.95
Chocolate Lava Cake with Whipped Cream and Seasonal Berries	9.95
Triple Chocolate Mousse	8.95
New York Cheese Cake with Seasonal Berry Compote	9.95

WANT TO OFFER YOUR GUESTS A CHOICE OF ENTRÉE?

+5 per person

Simply provide a maximum of 3 entrée choices
and quantities 3 days prior to your event.

Note: You are responsible for
place cards indicating entrée selection

RECEPTIONS | ENHANCEMENTS



RECEPTIONS

Unless otherwise indicated, all pricing is per person. Hor d'oeuvre pricing is based on 6 pieces per person.
By the dozen hor d'oeuvre pricing is available upon request. Pass around (butlered) hor d'oeuvre service is based on full guest count.

HORS D'OEUVRES | 15

Choose any 2 hor d'oeuvre:
(each additional hor d'oeuvre add 7 person)

- Vegetable Samosa
- Cocktail Chicken Samosa
- Pork Spring Rolls
- Vegetable Spring Rolls
- Tempura Shrimp
- Italian Parmesan Crostini
- Vegetable Frittata
- Tandoori Chicken Sticks
- Salt & Pepper Pork Dry Ribs
- Smoked Bacon Wrapped Chicken
in Creamy Jalapeno Sauce
- Chicken Wings with Choice of Sauce:
Korean-Style, Truffle Parmesan,
Mild Inferno, Salt & Pepper

- Roasted Beef Canapes
- English Tea Sandwiches
- Cauliflower Pakora with Mango Chutney
- Grape Tomato & Mozzarella Brochette
- Cream Cheese Stuffed Crab Cake Bites
in Remoulade Sauce
- Brazilian Beef Sticks | +3
- Sweet & Sour Korean Meatballs | +2
- Beef Sliders | +2
- Shrimp Cocktail | +4
- Smoked Salmon Crostini | +4
with Chive Crème Fraîche

TRAYS & PLATTERS

Serves Approximately 20 Guests

- Vegetable Crudité Antipasto Platter 129
- Deluxe Cheese Board 179
with French Baguette and Crackers
- Local Artisan Charcuterie 189
with Sliced Cured Meats
- Selection of English Tea Sandwiches 189
- Sashimi Platter 239
Ahi Tuna, King Salmon, Albacore,
Wasabi, Pickled Finger, Tamari Soy
based on 4 pieces per person
- Hummus and Spinach Dip 129
with Flatbread Wedges
- Seasonal Fruit Tray 149
- Chocolate Covered Strawberries 99

RECEPTIONS

Minimum 50 guests. Less than 15 Guests, add 4.99 per person. Unless otherwise indicated, all pricing is per person. 'Build Your Own Station' can also be purchased and served as a late lunch.

BUILD YOUR OWN STATION

Spud Station Make your own Hot Baked Potatoes with Ground Beef and an Assortment of Toppings	14
Mac 'N' Cheese Station White Cheddar Cream Sauce, Aged Cheddar, Pecorino, Chorizo, Jalapeños, Green Onions and Smoked Bacon Bits	17
Build Your Own Taco Station Taco Beef & Chorizo Pulled Pork with an Assortment of Toppings on Soft and Hard Tortilla Shells	18
Jumbo Hot Dog Station Jumbo Hot Dogs with an Assortment of Toppings and Sauces	17

CHEF ATTENDED CARVERY

Chef Carved Slow Roasted Beef Served with Fresh Baked Buns, Horseradish and au jus	16
Pasta Station Herb Gnocchi with Truffle Cream Sauce and Shaved Parmesan Penne Pasta with Beef Bolognese, Garlic Toast and Parmesan on the side	14
Chef Carved AAA Alberta Prime Rib of Beef Served with Fresh Baked Buns, Horseradish, Dijon Mustard and au jus	19
Turkey Carving Station Served with Fresh Baked Buns and Cranberry Mayo	16

Chef-Attended Oyster Bar (minimum 5 dozen) Freshly Shucked Oysters on Ice, Lemon & Lime, House Hot sauce, Tabasco and Horseradish	45 / dozen
Whole Salt Baked Salmon Filet with Fennel & Citrus Slaw, Lemon Aioli and Crisps	21
Smoked BBQ Brisket Station Sweet Peppercorn BBQ Crust served with Cornbread and BBQ Sauce	18
Peking Duck Station Bao Bun with Pickled Cucumber, Cilantro, Scallions and Sriracha	20



DINNER BUFFETS

Minimum 30 guests. Less than 30 Guests, add 6.99 per person. All pricing is per person.
Buffets include 1 hour of continuous service.

All dinner buffets include freshly baked rolls and butter, freshly brewed Starbucks® coffee and a selection of green, herbal and specialty teas.

THE BASICS | 49

Traditional Caesar Salad
with Garlic Croutons

Sweet Corn Salad
with Peppers and Fresh Herbs

Mixed Garden Greens
with Berry Vinaigrette

Entrées:

Chicken & Bacon Penne
with Creamy Mushroom Sauce

AAA Slow Roasted Beef
with Creamy Peppercorn jus

Accompaniments:

Roasted Vegetable Medley

Rosemary Roasted Baby Potatoes

Dessert:

Chef's Selection of Desserts

INTERNATIONAL AFFAIR | 54

Italian Chicken Soup

German Potato Salad
with Bacon

Traditional Caesar Salad
with Garlic Croutons

Entrées:

Chicken Marsala
with Creamy Mushroom Sauce

Soy Honey Glazed Salmon
with Spring Onions and Toasted Sesame

Penne Pasta Carbonara
with Bacon

Accompaniments:

Rosemary Roasted Baby Potatoes

Roasted Vegetable Medley

Dessert:

Chef's Selection of Desserts

DINNER BUFFETS

Minimum 30 guests. Less than 30 Guests, add 6.99 per person. All pricing is per person.

Buffets include 1 hour of continuous service.

All dinner buffets include freshly baked rolls and butter, freshly brewed Starbucks® coffee and a selection of green, herbal and specialty teas.

EDMONTON HOTEL SIGNATURE | 57

Soup - Choose 1:

Tomato & Roasted Red Pepper Bisque

Chicken Vegetable Soup with Sweet Corn

Crème of Cauliflower Soup

Italian Chicken Soup

Salads - Choose 3:

Traditional Caesar Salad with Garlic Croutons

Canadian Farm Salad

with Baby Greens, Grape Tomatoes, Red Peppers,
Segments of Citrus, Balsamic Vinaigrette

Mini Penne Pasta Salad

with Cherry Tomatoes, Truffle Oil

Spinach Pecan Salad

with Strawberries, Red Onion,
Raspberry Vinaigrette

German Potato Salad

with Bacon

Tri-Colored Potato Salad

with Grainy Mustard Dressing

Entrées - Choose 2:

AAA Alberta Slow Roasted Beef

with Infused Peppery Port au jus

Chicken Marsala

with a Creamy Mushroom Sauce

Honey Soya Glazed Salmon

with Spring Onions, Toasted Sesame

Chicken Cordon Bleu

with a White Wine Chicken jus

Chicken Parmesan

topped with Marinara and Melted Mozzarella

Alberta Pork Loin

with Apple Sage, Caramelized Onions and jus

Three Cheese Tortellini

with Roasted Red Pepper, Parmesan
and Sundried Tomato Velouté

Oven Baked Cilantro Basa Fillet

with Lemon Butter Garlic Sauce

Braised Beef Short Rib | +5

in Red Wine jus

Accompaniments - Choose 2:

Rosemary & Thyme Roasted Baby Potatoes

Garlic Mashed Potato

Basmati Rice Pilaf

Medley of Fresh Seasonal Vegetables

Penne Arrabbiata

Corn on the Cob

Desserts:

Chef's Selection of Desserts & Squares

Seasonal Fresh Fruit Platter

DINNER BUFFETS

Minimum 30 guests. Less than 30 Guests, add 6.99 per person. All pricing is per person.

Buffets include 1 hour of continuous service.

Indian dinner buffets include freshly baked rolls and butter, garlic naan bread, freshly brewed Starbucks® coffee and a selection of green, chai, herbal and specialty teas.

INDIAN DINNER BUFFET | 69

Cold Selections:

Assorted Poppadum and Indian Pickles

Raita

Papdi Chaat

Indian Street Corn Salad

Kachumber Salad

Mixed Garden Greens
with Assorted Dressings

Main Selections

Choose 1 Chicken Dish and 1 Lamb Dish:

Butter Chicken

Lamb Rogan Josh

Traditional Chicken Curry

Chicken Biryani with Raita

Lamb Biryani with Raita

Gosht Kali Mirch

Chicken Karachi

Vegetarian Selections

Choose 1 Dish from each Group:

Paneer Dish

Shahi Paneer

Palak Paneer

Paneer Butter Masala

Navrattan Korma

Dal Dish

Dal Makhani

Rajmah Masala

Dal Fry

Dal Tadka

Sabzi Dish

Aloo Gobi

Aloo Jeera

Rice Dish

Basmati Rice

Saffron Rice

Jeera Pulao

Matar Pulao

Vegetable Biryani

Dessert:

Chef's Selection of Desserts & Assorted Squares

Indian Carrot Pudding

BUFFET ENHANCEMENTS

Choose 1 Meat and 1 Vegetarian Appetizer:

Meat

Chicken Tikka

Tandoori Chicken

Chicken Pakora

Fish Pakora

Lamb Tikka

Vegetarian

Vegetable Samosa

with Tamarind Chutney

Aloo Tikki

with Mint Chutney

Jumbo Vegetable Spring Rolls

with Plum Sauce

Paneer Fingers

Vegetable Pakora

Gobi Pakora

PLATED DINNER

Dinners are designed for a minimum of 30 guests. Less than 30 Guests, add 6.99 per person. All pricing is per person.

Dinner service includes a group choice of one cold or hot selection, one entrée and one dessert.

All plated dinners include freshly baked rolls and whipped butter, freshly brewed Starbucks® coffee and a selection of green, herbal and specialty teas.

COLD SELECTIONS

Caprese Salad

with Heirloom Tomatoes, Buffalo Mozzarella,
Balsamic Reduction and Arugula Pesto

Classic Caesar Salad

with Crisp Bacon, Garlic Croutons, House Dressing

Crisp Garden Mixed Greens

with Raspberry Vinaigrette

Smoked Salmon Flower | +5

with Cream Cheese and Capers

HOT SELECTIONS

Creamy Mushroom Soup

prepared with Truffle Oil

Tomato & Roasted Red Pepper Bisque

prepared with Herb Oil

Traditional Potato & Bacon Soup

Lobster and Crab Arancini Balls | +5

on a bed of Marinara Sauce

ENTRÉES

Leg of Duck Confit

Garlic Mashed Potatoes,
Buttered Baby Carrots, Green Pea Puré

| 56

AAA Alberta 10oz Top Sirloin

Rosemary Roasted Baby Potatoes,
Seasonal Vegetables, Red Wine jus

| 64

Lemon Dill Baked Salmon

Rosemary Roasted Baby Potatoes,
Buttered Asparagus, Creamy
Lemon Dill Sauce

| 63

Chicken Supreme

Buttered Mashed Potatoes, Mushrooms,
Seasonal Vegetables, Chicken jus

| 51

Slow Roasted Alberta Prime Rib

Buttered Mashed Potatoes,
Seasonal Vegetables,
Mini Yorkshire Pudding, Red Wine jus

| 72

Chicken Parmigiana

Garlic Mashed Potatoes,
Buttered Asparagus, Marinara Sauce

| 51

VEGETARIAN ENTRÉES

Wild Mushroom Risotto

| Price upon request

Crispy Roasted Maitake Mushrooms,
Truffle Essence

Baked Vegetable Lasagna

| Price upon request

Roasted Tomato Sauce, Grilled Vegetables,
Ricotta Cheese

DESSERT

Chocolate Lava Cake

with Vanilla Ice Cream, Seasonal Berries

Classic Crème Brule

with Fresh Fruit

Tiramisu

with Rum Anglaise

Cheesecake

with Seasonal Berries, Whipped Cream

Triple Chocolate Mousse Cake

with Chocolate Topping, Seasonal Berries



LATE LUNCH ENHANCEMENTS

Served between 9pm-11pm. All pricing is per person.
 'Build Your Own Station' (presented in 'Receptions') can also be purchased and served as a late lunch.

LATE NIGHT EATS

Choose 2 | 15 or Choose 3 | 20

Fish Fingers

with Tartar Sauce

Chicken & Monterey Jack Cheese Quesadilla

Alberta Beef Nachos

with Traditional Condiments

Mini Beef Sliders

Sweet Potato or Yukon Golden Fries

with Dipping Sauces

Assorted English Tea Sandwiches

Chicken Fingers

with Plum Sauce

Jalapeno Poppers

CHICKEN WING STATION | 19

Select one flavour:

Honey Garlic

Salt & Pepper

BBQ

Spicy Sriracha

with Blue Cheese & Ranch Dips

PIZZA STATION | 16

Pepperoni

Hawaiian

Margherita

Beef Donair

POUTINE BAR | 16

Crispy Fries

Pulled Pork

Roasted Chicken

Cheese Curds

Traditional Gravy



WINE SERVICE

Alberta liquor laws prohibit service without the inclusion of food.
Outside food and beverages are not permitted.

RED WINE

House Wine	32
Cabernet Sauvignon Canada	
Famille Perrin Rascal	34
Red Blend France	
Wolf Blass Yellow Label	36
Merlot Australia	
Wolf Blass Yellow Label	40
Cabernet Sauvignon Australia	
Barossa Valley Estate	44
Shiraz Australia	
Les Jamelles	44
Syrah France	
Zonin 20 Ventiterre	44
Chianti Italy	
Rodney Strong	59
Cabernet Sauvignon USA	

WHITE WINE

House Wine	32
Sauvignon Blanc Canada	
Famille Perrin Rascal	34
White Blend France	
Wolf Blass Yellow Label	36
Pinot Grigio Australia	
Wolf Blass Yellow Label	40
Chardonnay Australia	
Sumac Ridge	44
Gewürztraminer Canada	
Les Jamelles	44
Sauvignon Blanc France	
Oyster Bay	44
Pinot Grigio New Zealand	
Kendall Jackson Vintners Reserve	59
Pinot Gris USA	

SPARKLING | CHAMPAGNE

Henkell Trocken SEKT (House)	25
Wiesbaden Germany	
Henkell Blanc De Blancs	30
Wiesbaden Germany	
Sumac Ridge “Stellars Jay”	45
Brut Canada	
Moet & Chandon	75
Blanc de Noir (Award Winner) France	
Mumm Carte Classique Champagne	95
Dry France	
ROSÉ	
Beringer Main & Vine	32
White Zinfandel USA	
Woodbridge	36
Rosé USA	

BAR | BEVERAGE SERVICE

Alberta liquor laws prohibit service without the inclusion of food. Outside food and beverages are not permitted.

HOST BAR

When the host is paying for all beverages throughout the event.

Standard Liquor (1oz)	7
Includes Select Cocktails	
Premium Liquor (1oz)	8
• Grey Goose • Captain Morgan • Crown Royal • Bombay	
Domestic Beer	7
Imported Beer	8
House Wine (5oz)	7
Coolers	7
Liqueurs	8
• Fireball • Bailey's • Jagermeister • Butter Ripple	
Non-Alcoholic Beer	6
Soft Drinks & Juice	4

CASH BAR

Guests purchase their own beverages throughout the event. Taxes included.

Standard Liquor (1oz)	8
Includes Select Cocktails	
Premium Liquor (1oz)	9
• Grey Goose • Captain Morgan • Crown Royal • Bombay	
Domestic Beer	8
Imported Beer	9
House Wine (5oz)	8
Coolers	7
Liqueurs	8
• Fireball • Bailey's • Jagermeister • Butter Ripple	
Non-Alcoholic Beer	6
Soft Drinks & Juice	4

DETAILS

HOST BAR:

Beverage charges will be automatically billed to organizer's account. 18% service charge and 5% GST will be added to the final bill.

HOST & CASH BARS:

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

CORKAGE BARS:

Organizer supplies liquor, beer, wine and permit from AGLC. Edmonton Hotel supplies glasses, ice, soft drinks, condiments, stir sticks and napkins.

Corkage: 20 per person

LABOUR CHARGES:

All bars require an Edmonton Hotel Bartender. Labour charges are 30 per hour, per bartender (minimum 4 hours each, includes 1 hour setup and 1 hour cleanup).

One bartender per 100 guests is required for cash bars.

One bartender per 75 guests is required for host bars.

Cashier: 25 per hour

MEETING ROOM DIMENSIONS

MEET AND CELEBRATE

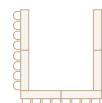
Our hotel features 3 Ballrooms, 3 Executive Boardrooms, with a total of 8 individual rooms ranging in size to accommodate from 5 to 500 guests. All of our Ballrooms come equipped with complimentary wireless high speed internet, telephone lines and audio connections for microphones and visual presentation aids.

EVENT LOCATION

Function rooms are assigned by the guaranteed maximum number of people anticipated. Edmonton Hotel reserves the right to relocate groups due to changes in numbers, set up requirements, service times, acts of God or circumstances beyond the control of the hotel.

Any changes for set up on the day of event are subject to additional charges.

- | Maximum room capacity varies depending on room set up
- | Ballrooms have a moveable dance floor to suit your event



EVENT ROOM	Dimensions	Area Sq. Ft.	Ceiling Height	U-Shape	Boardroom	Classroom 4 per 8' Table	Theatre Seating	Rounds of 8	Rounds of 6
Grand Ballroom	89' x 59'	5251	10'	92	112	240	600	448	226
Grand Boardroom	49' x 17'	833	11'	28	32	32	130	48	36
Western Conference Ballroom	72' x 60'	4320	11.5'	80	96	176	400	240	180
Western Conference Room A	34' x 60'	2280	11.5'	60	40	88	150	100	84
Western Conference Room B	38' x 60'	2240	11.5'	60	40	88	250	140	108
Skylights Room	45' x 39'	1755	15'	30	34	40	150	120	90
Summit Room	40' x 40'	880	11.5'	25	20	30	80	80	60
Sierra Room	40' x 19'	440	11.5'	12	16	16	30	24	18
Pub 76 Lounge			11.5'	— 120 maximum capacity —					

EDMONTON HOTEL LOBBY



MEETING | EVENT ROOMS

GRAND BALLROOM



GRAND BOARDROOM



MEETING | EVENT ROOMS

WESTERN CONFERENCE BALLROOM



MEETING | EVENT ROOMS

SKYLIGHTS ROOM



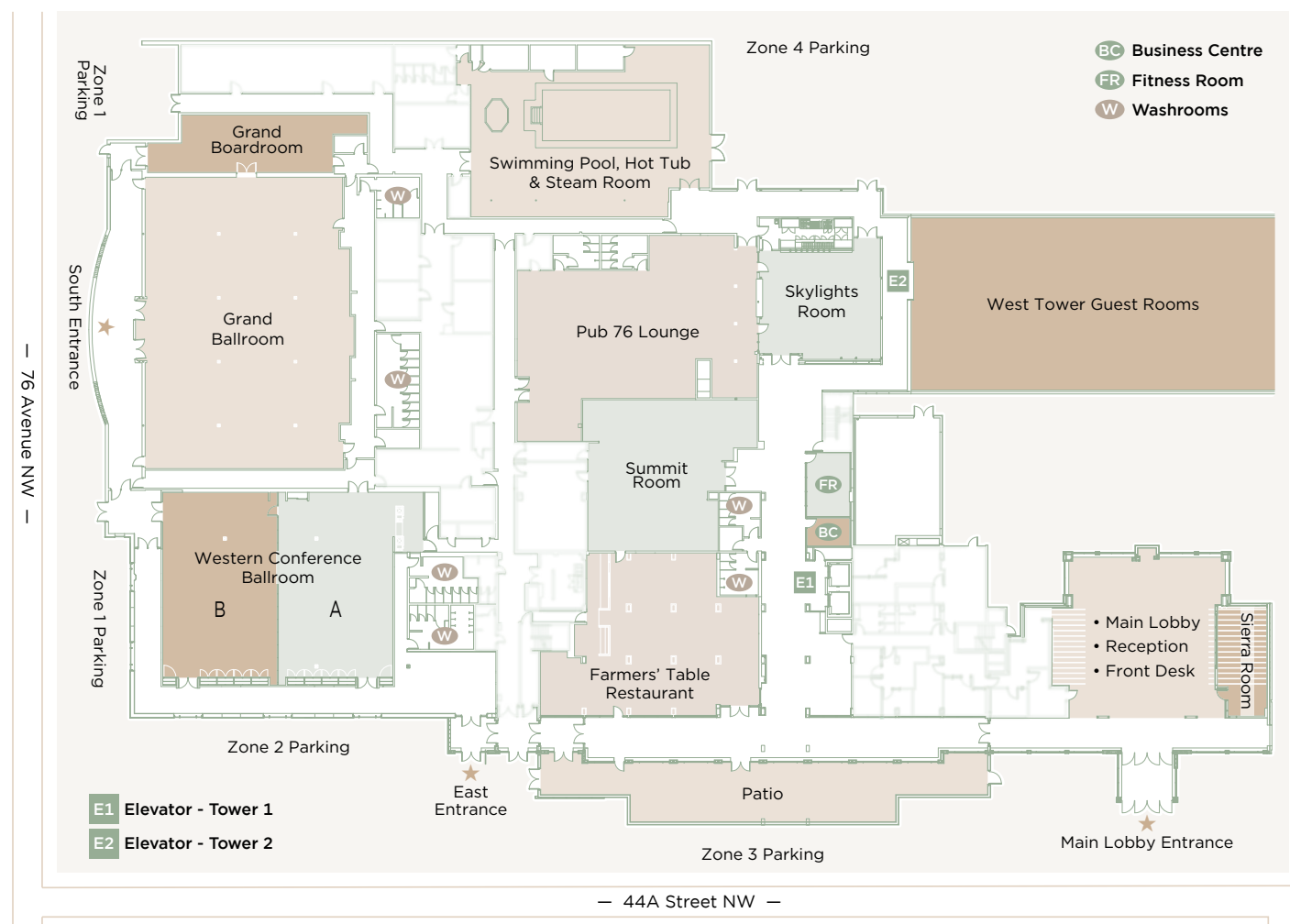
SIERRA ROOM



PUB 76



MAIN FLOOR LAYOUT



HOTEL SERVICES

- Full service, chalet style hotel
- Wireless, high speed internet
- Indoor, saltwater swimming pool
- Hot tub and steam room
- Fitness centre
- All main floor meeting & event rooms
- Business centre open 24 hours
- Special corporate rates
- Two elegant towers featuring 168 beautiful guestrooms
- Spacious executive and jacuzzi suites
- Special group rates on guestrooms
- Full service restaurant open daily for breakfast, lunch and dinner
- Pub 76 lounge featuring pool tables
- Outdoor patio
- Room service
- Guest laundry facilities
- On-site ATM machine
- Abundant complimentary parking