





FESTIVE GREETINGS FROM 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 complement 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.



HOLIDAY RECEPTIONS



HOLIDAY RECEPTION PLATTERS & HORS D'OEUVRES

Served anytime • Each reception platter/board serves approximately 20 guests and is priced per platter/board.
Beverages are priced per person.

ASSORTED VEGETABLE CRUDITÉ PLATTER | 129

Pickled Vegetables, Candied Nuts, Vegan Crackers, Spiced Olives and a selection of Dipping Sauces

SMOKED SALMON PLATTER | 279

Smoked Salmon with Pickled Onions, Capers, Artisan Crackers, Potato Pancakes "Latkes" and Creamy Lemon Dressing

ASSORTED SANDWICHES & WRAPS | 259

- * Smoked Turkey, Havarti Cheese, Lettuce, Tomato, and Cranberry on Brown
- * Ham and Cheddar, Lettuce, Tomato, with Dijon on Ciabatta
- * Roast Beef, Swiss Cheese, Sweet Butter Pickles, with Creamy Horseradish on Ciabatta
- * Grilled Chicken Wrap with Lettuce, Tomato, and Mint Yogurt Dressing on White
- * Roast Beef and Bacon Wrap with Lettuce, Onions, and Spicy Chili Lime Mayo

DELICATESSEN CHEESE DISPLAY | 199

Selection of Imported and Local Cheeses, accompanied with Dried Fruits and Nuts, Marinated Olives, Crackers, sliced Baguette, and a Cranberry Marmalade

CREATE YOUR OWN VEGAN AND GLUTEN FREE SPECIALTY BOARD | 279

Salads and Skewers

Choose 4:

- * Tomato and Cucumber Mini Kebobs
- * Watermelon Cucumber Mint Mini Kebobs
- * Roasted Marinated Mushroom Kebobs
- * Corn and Pickled Onion Salsa with Cilantro
- * Bang Bang Cauliflower
- * Oven Dried Tomatoes with Garlic and Olive Oil

Accompaniments:

Jalapeno Cilantro Dip, Sriracha Mayo Dip, Red Beet Hummus, assorted Gluten Free Crackers

* Sparkling Wine Welcome (5oz) | 8

* Chilled Rum & Eggnog | 8

DELICATESSEN CHARCUTERIE BOARD | 289

Italian Prosciutto, Assorted Salami, Bresaola, Chorizo, Grilled Sausage, Marinated Olives, sliced French Baguette, and assorted Artisan Crackers

HORS D'OEUVRES AND CANAPÉS

Priced per dozen. Minimum order 3 dozen.

Cold:

Bruschetta with Chive Crème Fraîche	36
Caprese Skewers with a Holiday Twist	36
Cranberry Brie Bites	42
Apple & Sharp Cheddar Crostini	42

Hot:

Vegetable Spring Rolls with Sweet Chili Sauce	38
Chicken Satays with Peanut Sauce	42
Alberta Beef Sliders	54
Sausage Puff Pastry with Dijon	54
Fried Chicken Bao Buns	62



FESTIVE HOLIDAY LUNCH BUFFET

Minimum 30 guests. Less than 15 Guests, add 6 per person. Lunch Buffets are served from 11am - 2pm. All pricing is per person.

Buffets include 1 hour of continuous service.

Lunch buffet includes freshly baked assorted bakery rolls with whipped butter, freshly brewed coffee and a selection of green, herbal, and specialty teas.

FESTIVE HOLIDAY LUNCH BUFFET | 44

Salads - Choose 2:

Additional Salad +5

Mixed Green Salad

with a Trio Selection of Dressings

Traditional Caesar Salad

with Parmesan Cheese, Garlic Croutons

Christmas Apple Coleslaw

with Golden Raisins, Toasted Pecans

Pasta Salad

with Creamy Cheese, Oven Dried Tomatoes,
Basil Pesto

Mixed Winter Greens

with Balsamic Vinaigrette

Entrées - Choose 2:

Additional Entrée +10

Baked Tilapia

with Winter Pepper Beurre Blanc

Lasagna

House made with Sauce Pomodoro, Bechamel,
Triple Cheese Blend

Herb Roasted Turkey

with Apple, Celery, Sage Stuffing, Cranberry
Sauce, Turkey Gravy

Bourbon Glazed Honey Roasted Ham

with Roasted Apple Mustard Sauce

Chicken Marsala

with Creamy Mushroom Sauce

Chef's Sides - Choose 2:

Additional Side +5

Mushroom Penne

with Bacon, Spinach, Garlic Cream

Garlic and Herb Mashed Potatoes

with Butter, Heavy Cream

Roasted Carrots

with Honey, Fresh Dill

Vegetable Rice Pilaf

Steamed Seasonal Buttered Vegetables

Desserts

Decadent Christmas Desserts Display including:

✦ Assorted Festive Cakes

✦ Assorted Cheesecakes

✦ Tortes

✦ Fruit Pies

and a Holiday Favorite...

✦ Warm Sticky Toffee Pudding

HOLIDAY ELEGANCE LUNCH BUFFET

Minimum 30 guests. Less than 15 Guests, add 6 per person. Lunch Buffets are served from 11am - 2pm. All pricing is per person. Buffets include 1 hour of continuous service.

Lunch buffet includes freshly baked assorted bakery rolls with whipped butter, freshly brewed coffee and a selection of green, herbal, and specialty teas.

HOLIDAY ELEGANCE LUNCH BUFFET | 52

Soup - Choose 1:

Potato Corn Chowder

Chicken Fettuccini Noodle

Minestrone

Salads - Choose 2:

Additional Salad +5

Mixed Green Salad

with a Trio Selection of Dressings

Traditional Caesar Salad

with Parmesan Cheese, Garlic Croutons

Christmas Apple Coleslaw

with Golden Raisins, Toasted Pecans

Mixed Winter Greens

with Balsamic Vinaigrette

Heritage Greens

with Dried Cranberries, Grape Tomatoes, Cucumber, House Dressing

Cranberry Almond Spinach Salad

with Tangy Vinaigrette

Entrées - Choose 2:

Additional Entrée +10

Baked Salmon

White Wine Beurre Blanc, with Tomato, Spinach

Lasagna

House made with Sauce Pomodoro, Bechamel, Triple Cheese Blend

Herb Roasted Turkey

with Apple, Celery, Sage Stuffing, Cranberry Sauce, Turkey Gravy

Bourbon Glazed Honey Roasted Ham

with Roasted Apple Mustard Sauce

Chicken Marsala

with Creamy Mushroom Sauce

Curried Butter Chicken

with Garlic Naan

AAA Alberta Slow Roasted Beef

with Red Wine Black Peppercorn jus

Chef's Sides - Choose 2:

Additional Side +5

Mushroom Penne

with Bacon, Spinach, Garlic Cream

Golden Roasted Potatoes

with Garlic and Garden Herbs

Garlic and Herb Mashed Potatoes

with Butter, Heavy Cream

Roasted Carrots

with Honey, Fresh Dill

Vegetable Rice Pilaf

Steamed Seasonal Buttered Vegetables

Desserts

Decadent Christmas Desserts Display including:

✦ Assorted Festive Cakes

✦ Assorted Cheesecakes

✦ Tortes

✦ Fruit Pies

and a Holiday Favorite...

✦ Warm Sticky Toffee Pudding



SAINT PETER'S DINNER BUFFET

Minimum 50 guests. Less than 50 Guests, add 7 per person. All pricing is per person.

Buffets include 1 hour of continuous service.

Dinner buffet includes freshly brewed coffee and a selection of green, herbal, and specialty teas.

SAINT PETER'S DINNER BUFFET | 63

Inclusions

Freshly Baked Bakery Rolls

with Whipped Butter

Chef's Selection of Roasted Seasonal Vegetables

A vibrant display of Seasonal Vegetables, lightly Roasted to preserve their Freshness and Flavor

Salads - Choose 3:

Additional Salad +5

Mixed Green Salad

with a Trio Selection of Dressings

Traditional Caesar Salad

with Bacon, Parmesan Cheese and Garlic Croutons

Heritage Greens

with Dried Cranberries, Grape Tomatoes, Cucumber, House Dressing

Roasted Baby Potato and Spinach Salad

with Cranberry and Pumpkin Seeds

Cranberry Almond Spinach Salad

with Tangy Vinaigrette

Christmas Apple Coleslaw

with Golden Raisins, Toasted Pecans

German Potato Salad

with Bacon

Entrées - Choose 2:

Additional Entrée +10

Baked Salmon

White Wine Beurre Blanc, with Tomato, Spinach

House Made Lasagna

Pomodoro Sauce, Bechamel, Triple Cheese Blend

Bourbon Glazed Honey Roasted Ham

with Roasted Apple Mustard Sauce

Herb Roasted Turkey

Butter Basted Breast, Roulade of Thigh, in Pan Gravy, Cranberry Sauce

Curried Butter Chicken

with Garlic Naan

Pork Loin

with Chimichurri and Bacon jus

AAA Alberta Slow Roasted Beef

with Red Wine Black Peppercorn jus

Chicken Marsala

with Creamy Mushroom Sauce

Creamy Swiss Chicken Bake

with a Mushroom and White Wine jus

Chef's Sides - Choose 2:

Additional Side +5

Mushroom Penne

with Bacon, Spinach, Garlic Cream

Golden Roasted Potatoes

with Garlic and Garden Herbs

Garlic and Herb Mashed Potatoes

Butter, Heavy Cream

Roasted Carrots

Honey Glazed, Fresh Dill

Vegetable Rice Pilaf

Perogies

with Sautéed Onions, Bacon Bits

Desserts

Decadent Christmas Desserts Display including:

✦ Assorted Festive Cakes

✦ Assorted Cheesecakes

✦ Tortes

✦ Fruit Pies

and a Holiday Favorite...

✦ Warm Sticky Toffee Pudding

GOOD SHEPHERD DINNER BUFFET

Minimum 50 guests. Less than 50 Guests, add 8 per person. All pricing is per person.
Buffets include 1 hour of continuous service.
Dinner buffet includes freshly brewed coffee and a selection of green, herbal, and specialty teas.

GOOD SHEPHERD DINNER BUFFET | 82

Inclusions

Freshly Baked Bakery Rolls
with Whipped Butter

Chef's Selection of Roasted Seasonal Vegetables
A vibrant display of Seasonal Vegetables, lightly
Roasted to preserve their Freshness and Flavor

Salads - Choose 4:

Additional Salad +5

Mixed Green Salad
with a Trio Selection of Dressings

Traditional Caesar Salad
with Bacon, Parmesan Cheese and Garlic
Croutons

Heritage Greens
with Dried Cranberries, Grape Tomatoes,
Cucumber, House Dressing

Roasted Baby Potato and Spinach Salad
with Cranberry and Pumpkin Seeds

Cranberry Almond Spinach Salad
with Tangy Vinaigrette

Christmas Apple Coleslaw
with Golden Raisins, Toasted Pecans

German Potato Salad
with Bacon

Chef Attended Carving Station

6oz chef carved, slow roasted, certified AAA
Alberta Baron of Beef served with au jus

Upgrade to Prime Rib +8

Entrées - Choose 2:

Additional entrée +10

Baked Salmon
White Wine Beurre Blanc, with Tomato, Spinach

House Made Lasagna
Pomodoro Sauce, Bechamel, Triple Cheese Blend

Bourbon Glazed Honey Roasted Ham
with Roasted Apple Mustard Sauce

Herb Roasted Turkey
Butter Basted Breast, Roulade of Thigh, in Pan
Gravy, Cranberry Sauce

AAA Alberta Beef Short Ribs
with Peppery Port au jus

Pork Loin
Rosemary jus

AAA Alberta Slow Roasted Beef
with Red Wine Black Peppercorn jus

Chicken Marsala
with Creamy Mushroom Sauce

Chef's Sides - Choose 2:

Additional side +5

Mushroom Penne
with Bacon, Spinach, Garlic Cream

Golden Roasted Potatoes
with Fresh Thyme

Garlic and Herb Mashed Potatoes
with Garlic and Garden Herbs

Roasted Carrots
Honey Glazed, Fresh Dill

Vegetable Rice Pilaf

Perogies
with Sautéed Onions, Bacon Bits

Desserts

Decadent Christmas Desserts Display including:

- ✦ Assorted Festive Cakes
- ✦ Assorted Cheesecakes
- ✦ Tortes
- ✦ Fruit Pies
- and a Holiday Favorite...
- ✦ Warm Sticky Toffee Pudding

ENHANCEMENTS | LATE LUNCH

Enhancements are purchased as an addition to a Buffet. All pricing is per person.

LATE LUNCH

BUILD YOUR OWN STATION

Taco Station 14

Spiced Beef, Chicken, served with an assortment of Shredded Lettuce, Cheese, Soft and Hard Taco Shells, Guacamole, Sour Cream, and Pico de Gallo

Spud Station 13

Make your own Hot Baked Potatoes with Ground Beef, Beans, Bacon Bits, Cheddar Cheese, Butter and Sour Cream Toppings

Poutine Station 16

Hot Fries with Cheese Curds, Rich Gravy, Double Smoked Bacon Bits, Ground Beef, Chopped Herbs and Sour Cream

Mac 'n' Cheese Station 17

Tender Macaroni, White Cheddar Cream Sauce, Aged Cheddar, Pecorino, Chorizo, Jalapeños, Green Onions and Smoked Bacon Bits

BUILD YOUR OWN PLATTER

Choose 3: 18 Choose 4: 24

Chicken & Monterey Jaco Cheese Quesadilla

Alberta Beef Nachos

Served with Traditional Condiments

Poutine

Served with Gravy and Cheese Curds

Mozza Sticks

Served with Sweet Chili

Jalapeño Poppers

Served with Chipotle Mayo

Jumbo Chicken Wings

Served with Assorted Sauces

Truffle Fries

Served with Garlic Aioli

Assorted English Tea Sandwiches

Chicken Fingers

Served with Plum Sauce

CHEF ATTENDED CARVERY

Chef Carved AAA Alberta Prime Rib 21

Sea Salt, and Black Pepper Crusted, Slow Roasted, Certified AAA Alberta Prime Rib of Beef, served with Horseradish, Dijon Mustard and au jus

Turkey Carving Station 14

Served with Fresh Baked Buns and Cranberry Mayo

Whole Salt Baked Salmon Filet 21

Served with Fennel & Citrus Slaw, Lemon Aioli and Crisps

Smoked BBQ Brisket Station 20

Sweet Peppercorn BBQ Crust, served with Cornbread and BBQ Sauce



RUDOLPH'S CHILDREN'S CHRISTMAS PARTY MENU

All pricing is per person

CHRISTMAS PARTY MENU

Adult - 27

Child Aged 5-12 - 21

Children under 5 - Free

Main Meal - Choose 2:

4oz Cheese burger

Breaded Chicken Nuggets

Mac and Cheese

Spaghetti with Tomato Sauce and Meatballs

Side Dish - Choose 1:

French Fries

Homemade Potato Chips

Caramelized Carrots and Butternut Squash

Garden Fresh Crudités
with Ranch Dipping Sauce

Dessert - Choose 1:

Festive Assorted Gingerbread Cookies

Vanilla Ice Cream with Oreo Cookies

Beverages:

Milk

Plain or Chocolate

Assorted Soft Drinks

Assorted Juices



WINE SERVICE

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

RED WINE

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

WHITE WINE

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

SPARKLING | CHAMPAGNE

Henkell Trocken SEKT (House) Wiesbaden Germany	25
Henkell Blanc De Blancs Wiesbaden Germany	30
Sumac Ridge “Stellars Jay” Brut Canada	45
Moet & Chandon Blanc de Noir (Award Winner) France	75
Mumm Carte Classique Champagne Dry France	95

ROSÉ

Beringer Main & Vine White Zinfandel USA	32
Woodbridge Rosé USA	36

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 and Tequila	
Premium Liquor (1oz)	8
• Grey Goose • Captain Morgan • Crown Royal • Bombay	
Domestic Beer	7
Imported Beer	8
House Wine (5oz)	7
Coolers	7
Shooters	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 and Tequila	
Premium Liquor (1oz)	9
• Grey Goose • Captain Morgan • Crown Royal • Bombay	
Domestic Beer	8
Imported Beer	9
House Wine (5oz)	8
Coolers	8
Shooters	9
• 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:

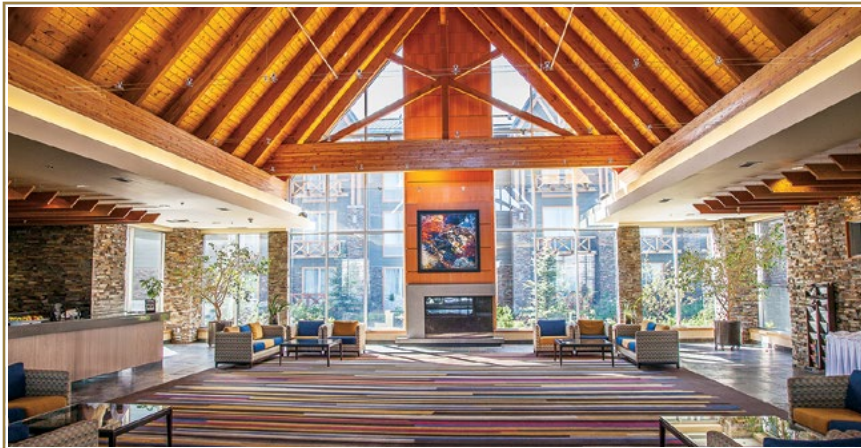
All bars require an Edmonton Hotel Bartender. Labour charges are 30 per hour, per bartender (minimum 4 hours each, includes 1 hour setup and 1 hour cleanup).

One bartender per 100 guests is required for cash bars.

One bartender per 75 guests is required for host bars.

Cashier: 25 per hour

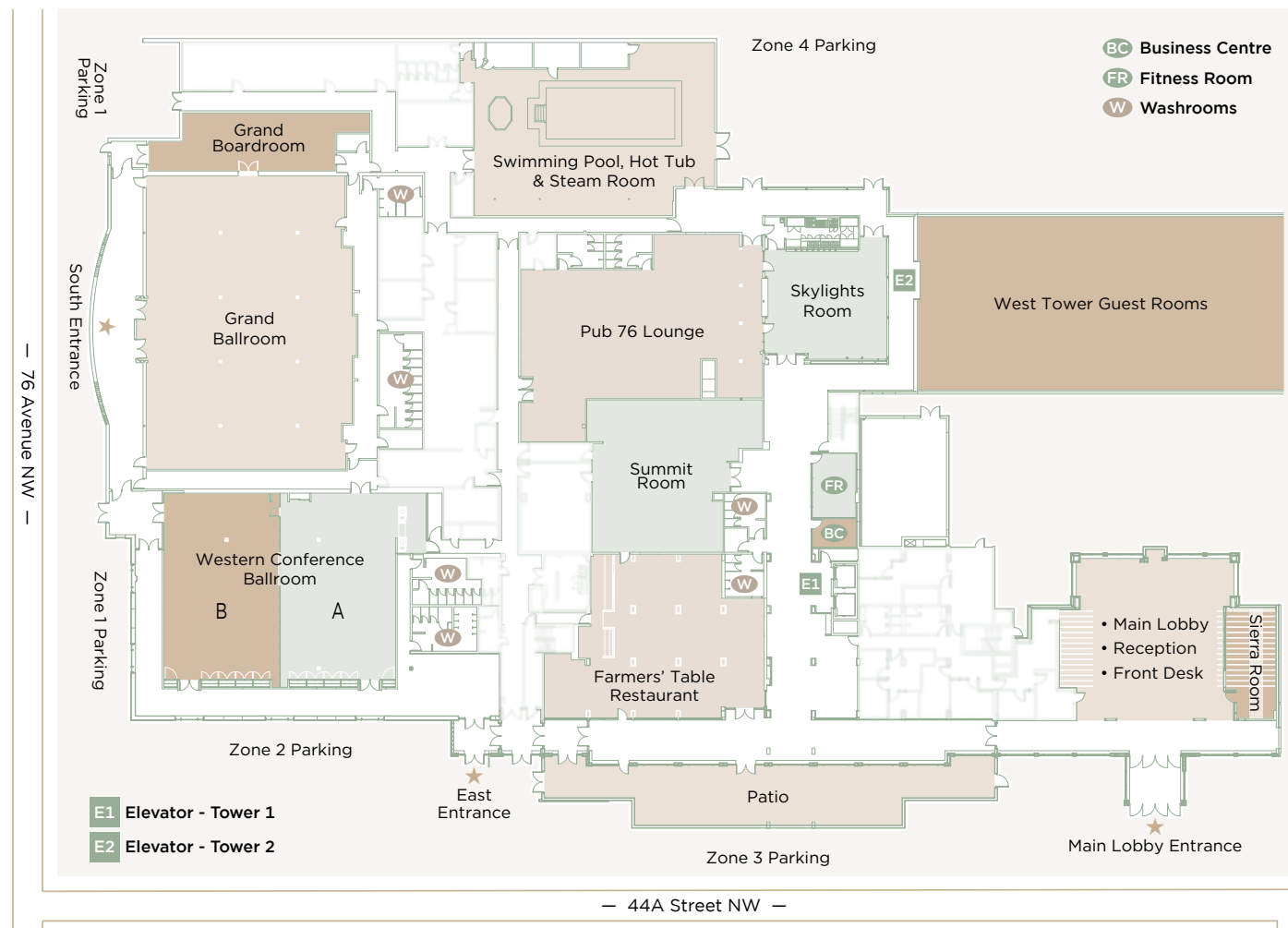
EDMONTON HOTEL LOBBY



CHRISTMAS AT THE EDMONTON HOTEL



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

This year, stay safe after your special event.
Please don't drink, then drive... Take the Elevator Home!

Relax in our hot tub, steam room and
large swimming pool after your celebration
(open daily 7:00 am to 11:00 pm)

Call to reserve your room today!
Simply quote 'Take The Elevator Home' to receive your Special Rate

Reservations: 780.468.5400
guestservices@edmhotel.com | edmhotel.com

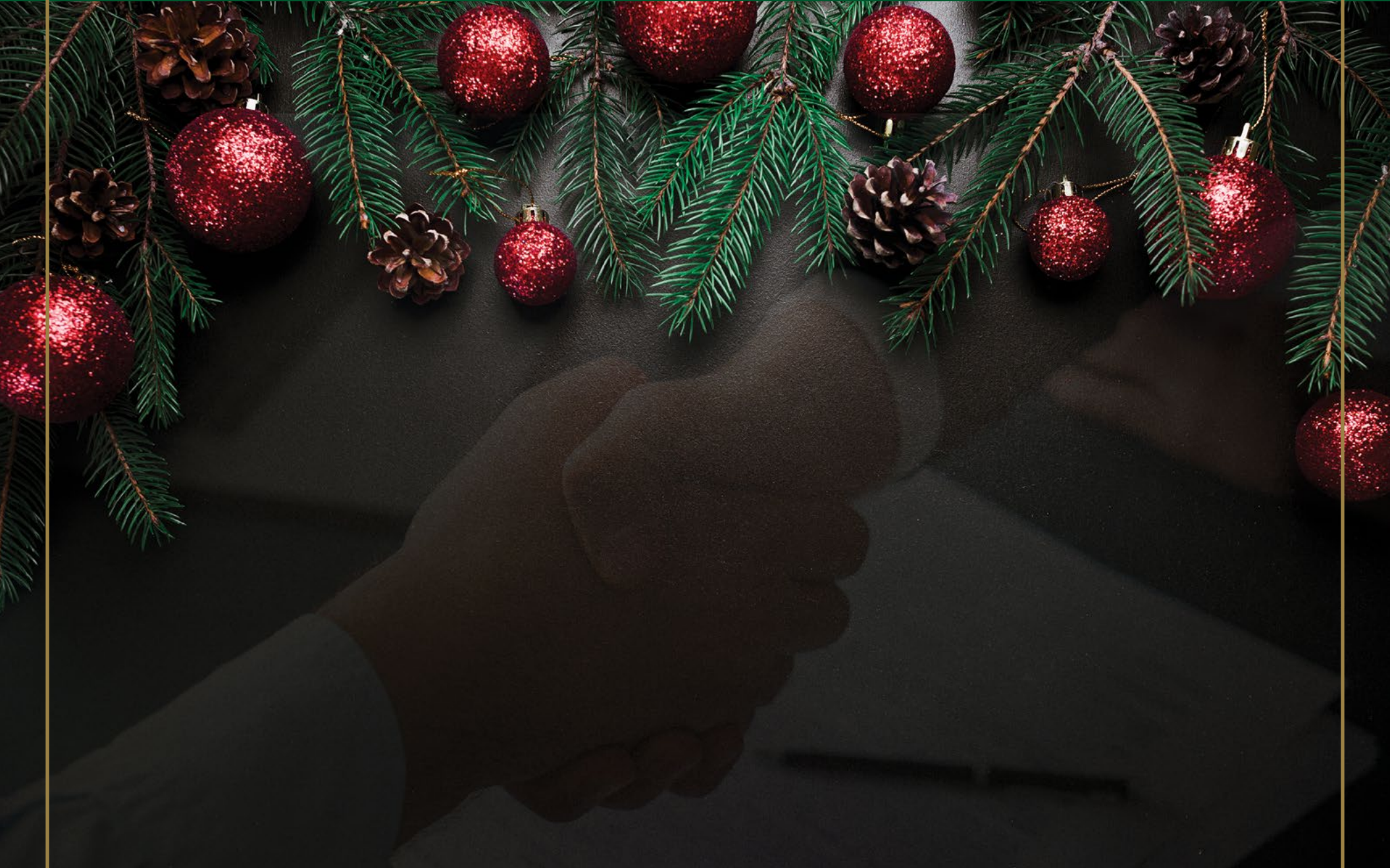
Special Rates

Standard Room **\$119** plus taxes
single or double occupancy

Executive Room **\$129** plus taxes
single or double occupancy

INCLUDES BREAKFAST
BUFFET FOR TWO





POLICIES | INFORMATION

Welcome to the Edmonton Hotel & Convention Centre, Edmonton. Our Sales & Catering Team 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.

EVENT ROOMS |

The Edmonton Hotel & Convention Centre (EHCC) reserves the right to assign event rooms in accordance with the guaranteed guest count or change event rooms as required. All efforts will be made to communicate a change of this nature within a reasonable amount of time prior to your event.

PAYMENT, PRICING, AND CANCELLATIONS |

A non-refundable, non-transferable deposit of \$1000 is due upon booking. Full payment is due within 7 days prior to the event date unless direct billing has been arranged at least 14 days prior to the event. A credit card number must be provided by convener and kept on file. Any balance remaining after the event will automatically be applied to this credit card.

All menu prices are subject to a 18% service charge and 5% GST. All prices are subject to change without notice but will be honoured for 90 days from the date of deposit.

Cancellations must be submitted in writing. Cancellations fees are as follows: 0-3 days: 100%, 4-15 days: 50%, 16-30 days: 25%. Postponing an event is considered a cancellation and a new booking date must be made.

BAR SERVICES |

The Hotel reserves the right to refuse or terminate service of alcoholic beverages at any time if there is a breach of the Alberta Gaming and Liquor Commission's regulations.

DECORATIONS AND ENTERTAINMENT |

To avoid damage to wall coverings, we do not allow the use of tape, tacks, or any other attachments to the walls or doors without prior written consent from the hotel. Any damage that occurs as a result of the event will be billed directly to the client.

All entertainment must cease by 1am, and the facilities must be vacated by 2am. After 11pm, the volume must be restricted with sound levels not to exceed 85 decibels. Any deviations from any of the policies will result in additional charges.

DJ's, Bands, & live entertainment are required to provide proof of insurance prior to entering the premises.

If music is played with or without dancing, the hotel is required to charge a SOCAN royalty fee and RE:Sound license fee. Charges will be based on the number of attendees at each event.

MENU SELECTIONS & EVENT DETAILS |

Please note that the City and Provincial health regulations state that no outside food and beverage is allowed in the banquet room. Additional Charges will be added if outside food or drink is brought in.

All food consumed on the premises must be pur-

POLICIES | INFORMATION

chased from the EHCC and served by our staff. Remaining food and beverage from events may not be removed from the premises. Exceptions will be made for wedding and birthday cakes.

Menu selection, event details, and dietary restrictions are required at least 14 days prior to the event. We do our best to accommodate any dietary or allergy restrictions, but we cannot guarantee that any menu item can be completely free of Allergens.

In accordance with the Alberta Health and Safety Act, food can only be left out for a maximum of 1.5 hours.

A final guaranteed number of guests for events with food must be provided 5 full business days prior to the event. All charges will be based on the guaranteed number or the actual attendance, whichever is greater.

DISCLAIMERS |

EHCC reserves the right to inspect and control all private functions, including the conduct and performance of entertainers and audible level of music played.

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 the damage done to any part of the hotel's premises by client, client agents, invitees, employees, or independent contractor hired by the hotel.

EHCC is not responsible for the loss or damage to items left in the Hotel before, during, or following any event.

Each Party will indemnify, defend, and hold the other party harmless for any loss, liability, costs or damages arising from actual or threatened claims to the extent resulting from negligence or intentional misconduct of such party or its officers, directors, employees, agents, contractors, members or participants.

Neither Party will be liable for consequential, indirect, incidental, special, or punitive damages.

For safety purposes, doorways must not be obstructed in any way at any time prior to or during the event.