

Edmonton Inn  
& Conference Centre  
11834 Kingsway Ave NW  
Edmonton, AB T5G 3J5



EDMONTON INN  
& CONFERENCE CENTRE

— 2025 —  
EDMONTON INN  
CATERING

T. 780.453.7339 | E. [events@edmontoninn.ca](mailto:events@edmontoninn.ca)



# CONTENTS

## TABLE OF CONTENTS

---

Table of Contents	2
Our Commitment	3
Banquet Space	4
Refreshments	5
Packages	7
Plated Breakfast	9
Breakfast Buffet	10
World Class Brunch	11
Plated Lunches	12
Lunch Buffets	13
Plated Dinners	14
Buffet Dinners	15
Hors d'Oeuvres	17
Extras	18
Bar Service	19
Music	20
Notes	21

CLICK ON PAGE NUMBER TO RETURN TO THE TABLE OF CONTENTS



# THANK YOU

## WELCOME TO THE EDMONTON INN & CONFERENCE CENTRE

---

“ Thank you for your interest in The Edmonton Inn & Conference Centre to host your event. Enclosed are our 2025 menu options that I have specially selected and created. Our culinary team uses local products whenever possible and prepares our items “from scratch”. If you have a specific dietary requirement or would like something not currently on the menu, please ask. If we have the ingredients, we would be pleased to accommodate your specific request. ”

**James Hansen, Executive Chef**

**BOOK YOUR EVENT AT THE EDMONTON INN**

CALL **780.453.7339**  
OR EMAIL **events@edmontoninn.ca** TO BOOK

### 2025 CATERING MENU

Prices subject to change | (GF) Gluten Friendly | (DF) Dairy Free  
18% service charge & 5% GST will be added

# BANQUET SPACE

	Rounds of 8 w Dance	Rounds of 8 w/o Dance	Reception	Theatre	Class Room	Board Room	U Shape	Hollow Square	Dimensions	Square Feet
<b>BALLROOMS</b>										
WILDROSE BALLROOM	550	600	1000	1000	500	-	-	-	119 x 83	9877
WILDROSE 1 & 2	300	350	650	650	300	-	-	-	83 x 81	6723
WILDROSE 2 & 3	280	320	600	650	250	-	-	-	78 x 81	6318
WILDROSE 1	120	200	300	300	140	-	-	70	41 x 81	3321
WILDROSE 2	100	160	300	300	140	-	-	70	42 x 81	3402
WILDROSE 3	100	160	280	280	120	-	-	70	36 x 87	3132
COURTYARD BALLROOM	300	320	450	320	200	-	-	-	53 x 116	6148
COURTYARD A	112	160	250	250	120	42	50	60	53 x 68	3604
COURTYARD B	96	112	200	150	70	32	40	40	53 x 48	2544
<b>EAST TOWER</b>										
EDMONTON	-	56	70	50	28	30	28	30	41 x 30	1230
VERNON	40	48	70	50	28	28	24	28	41 x 22	902
LETHBRIDGE	56	32	50	35	20	22	20	24	30 x 20	600
RED DEER	-	32	50	35	20	22	20	24	33 x 18	594
REGINA	-	24	30	25	12	16	12	-	22 x 20	440
ST. ALBERT	-	8	-	15	-	-	-	-	21 x 15	240
GRANDE PRAIRIE	-	8	-	15	-	-	-	-	20 x 12	234
SASKATOON	-	16	10	20	9	12	9	-		
<b>WEST TOWER</b>										
RIDGEWOOD	64	88	100	80	48	30	34	-	68 x 30	2040
ELMWOOD	-	48	75	40	24	24	22	-	40 x 16	640
ROSEWOOD	-	24	30	30	12	14	12	12	24 x 22	528
<b>ARBOUR GARDEN</b>										
ALBERTA	-	40	50	35	28	18	18	22	27 x 27	729
B.C.	-	16	-	25	15	10	-	-	27 x 13	351
SASKATCHEWAN	-	16	20	20	12	12	12	-	13 x 24	312
MANITOBA	-	16	20	20	12	12	12	-	13 x 24	312
<b>STAIR ACCESS</b>										
BLATCHFORD ROOM	70	-	120	150	80	40	40	40	30 x 70	2100
QUEBEC	-	32	50	50	24	20	20	24	26 x 27	702
NOVA SCOTIA	-	32	50	50	24	20	20	24	26 x 27	702

## 2025 CATERING MENU

Prices subject to change | (GF) Gluten Friendly | (DF) Dairy Free  
18% service charge & 5% GST will be added



# REFRESHMENTS

## BEVERAGES

---

Freshly Brewed Coffee or Tea

Hot Chocolate - served with whip cream and chocolate shavings (10 cups)

2%, Skim or Chocolate Milk (1.4L pitcher)

1% or Chocolate Milk (473ml bottle)

Regular & Diet Soda

(355ml can)

(1.4L pitcher)

Juices - orange, apple, or cranberry

(340ml cans)

(1.4L pitcher)

(4L pitcher)

Sparkling Water

Bottled Water (500ml bottle)

House Made Yogurt Smoothies (6 oz glass)

Fruit Punch - garnished with fresh fruit

(4L dispenser)

House Made Lemonade or Iced Tea

(4L dispenser)

*\*bottled & canned beverages are billed on consumption*



# REFRESHMENTS

## BAKERY & SNACK SELECTIONS

---

Assorted Fruit Danishes

Croissants

Freshly Baked Muffins *(low fat or regular)*

Assorted Freshly Baked Cookies

Two Bite Brownies

Jumbo Rice Krispy & Puff Wheat Squares

Cereal & Granola Bars

Our Signature Fried or Baked Bannock *(with butter & raspberry preserves)*

Cinnamon Sugar Bannock Bites

Cinnamon Buns

Mini Apple Fritters

Donuts

*honey and chocolate glazed*

## SWEET & SAVORY SNACKS

---

Freshly Cut Fruit

Selection of Whole Fresh Fruit

Regular & Low Fat Fruit Yogurts *(individual)*

Fresh Popcorn Machine *with assorted seasonings*

Nacho Chips & Salsa

House-Made Potato Chips & Roasted Red Pepper Dip

Warm Jumbo Pretzels *with spicy cheese sauce*



# PACKAGES

## DAILY MEETING PACKAGES

All of our packages include room rental, meeting planner kit, complimentary wifi, water station, pens and pads of paper on tables

**GRAZE**

**maximum of 40 guests**  
Meant for smaller groups

**BREAKFAST**  
Classic Continental Breakfast Buffet  
*see page 10*

**MID MORNING BREAK**  
Edmonton Inn Cereal Bars or Granola

**LUNCH**  
Sandwich & Wrap Lunch Buffet  
*see page 13*

**AFTERNOON BREAK**  
Whole Fresh Fruit & Freshly Baked Cookies  
Choice of Coffee, House-Made Lemonade or Iced Tea

# PACKAGES

## DAILY MEETING PACKAGES

All of our packages include room rental, meeting planner kit, complimentary wifi, water station, pens and pads of paper on tables

### BLATCHFORD

minimum of 20 guests

#### EARLY MORNING

Freshly Brewed Regular and Decaffeinated  
Coffee, and Tea Selection

Chilled Fruit Juices

Freshly Baked Muffins, Fruit Danishes & Crossiants

Assorted Yogurts & Cottage Cheese

Oatmeal

*with brown sugar, raisins, pecans & milk*

Creamy Scrambled Eggs (GF)

Crispy Bacon & Pork Sausages (GF)(DF)

Crispy Fried Potatoes

Handcut Seasonal Cut Fruit (GF)

#### MID MORNING BREAK

Freshly Brewed Regular and Decaffeinated  
Coffee, and Tea Selection

Homemade Fruit Smoothies, Three Berry Oatmeal Bars & Mini

Apple Fritters

#### EXECUTIVE LUNCHEON

Soup of the Day

Fresh Baked Buns or Bannock *with butter*

Gathered Greens (GF) *with two dressings*

Red Jacket Potato Salad (GF)

Choose Two Executive Luncheon Option

Two Selections of Desserts

#### AFTERNOON BREAK

Freshly Brewed Regular and Decaffeinated  
Coffee, and Tea Selection

Warm Soft Pretzels

Cajun Nut Mix & Freshly Baked Cookies

House-made Lemonade & Iced Tea

### EXECUTIVE LUNCHEON OPTIONS

CHOOSE TWO:

Shepherd's Pie (GF)

Traditional Lasagna

Chicken Mushroom Pesto Penne

Beef on a Bun *with potatoes & gravy*

Buttermilk Fried Chicken *with french fries & gravy*

Chicken Pot Pie

Woodlands Beef Stew (GF)(DF)

Pork Parmesan *with penne marinara*

Hand Breaded Basa Fish

*with rice pilaf*

+ an extra hot selection for \$6 per person

# PLATED MEALS

## PLATED BREAKFAST

All plated breakfasts are served with a tabletop seasonal fruit plate, baskets of freshly baked fruit danishes and stuffed croissants and regular coffee, decaffeinated coffee and tea selection.

minimum of 25 guests

### CLASSIC

Orange and Apple Juices

Scrambled Eggs  
*with brie & chives*

Crispy Smoked Bacon & Country Sausage (GF)(DF)

Crispy Fried Potatoes  
*garnished with a fire roasted tomato*

### BENEDICT

Orange and Apple Juices

Crispy Fried Potatoes

Poached Eggs, Smoked Back Bacon,  
Citrus Hollandaise on an English Muffin  
*garnished with a fire roasted tomato*

### FRENCH TOAST

Orange and Apple Juices

Country Pork Sausage (GF)(DF)

Fire Roasted Tomato

Cinnamon French Toast  
*topped with seasonal berries*

### HEALTHY START

Fruit and Yogurt Parfait

Oatmeal  
*with brown sugar, raisins, pecans & milk*

Seasonal Fresh Cut Fruit

# MENU CHOICES

## BREAKFAST BUFFET

All breakfast and brunch buffets are served with regular coffee, decaffeinated coffee and tea selection.

**minimum of 25 guests**

### CLASSIC CONTINENTAL

Chilled Orange, Cranberry & Apple Juices  
Freshly Baked Muffins  
Fruit Danishes & Croissants  
*fruit preserves, honey, margarine & butter*  
Assorted Yogurts & Cottage Cheese  
Oatmeal  
*with brown sugar, raisins, pecans & milk*  
Hand Cut Seasonal Fruit (GF)(DF)

### EARLY START

Chilled Orange & Apple Juices  
Freshly Baked Muffins  
Fruit Danishes & Croissants  
*fruit preserves, honey, margarine & butter*  
Hand Cut Seasonal Fruit (GF)(DF)  
Assorted Yogurts & Cottage Cheese  
Crispy Fried Potatoes  
Creamy Scrambled Eggs (GF)  
Crispy Bacon & Pork Sausage (GF)(DF)

### HEALTHY START

Chilled Orange & Apple Juices  
Skim, Almond & 2% Milk  
House-Made Low-Fat Muffins  
*fruit preserves, honey, margarine & butter*  
Cottage Cheese  
Grapefruit, Strawberries, Bananas  
& Apples  
Parfait Station  
*includes: granola, almonds, sun-dried cranberries, berry  
compote, assorted fruit yogurts & fresh berries*

### BUFFET ENHANCEMENTS

Oatmeal  
*with brown sugar, raisins, pecan pieces, milk*  
Pancakes or French Toast  
or Waffles  
*with syrup, strawberry compote, whipped cream*  
Chicken Apple Sausage  
Eggs Benedict  
Chef Attended  
Omelette Station (GF)  
*with ham, bacon, sausage, tomato, green bell  
peppers, mushrooms, green onions and blend  
of swiss & cheddar cheeses*

# MENU CHOICES

## WORLD CLASS BRUNCH

minimum of 50 guests | served for a maximum of 90 mins

### INCLUDES

Freshly Brewed Regular  
and Decaffeinated Coffee and Tea  
Freshly Baked Muffins  
Assorted Fruit Juices  
Fruit Danishes & Croissants  
*fruit preserves, honey, margarine & butter*  
Cinnamon Buns

### COLD ITEMS

Honey Lime Strawberry Salad  
Red Jacket & Chive Potato Salad (GF)  
Selection of Fine Cheese (GF)  
California Rolls  
Pan-Seared Ahi Tuna  
Shrimp Cocktail

### HOT ITEMS

Bacon & Sausage (GF)(DF)  
Scrambled Eggs (GF)  
Oven-Roasted Potatoes  
French Toast  
Grilled Chicken Breast (GF)(DF)  
*with mango salsa*  
Carved Alberta AAA Striploin (GF)(DF)  
*with au jus*

### OMELETTE ACTION STATION

Eggs & Egg Whites (GF)(DF)  
Bacon, Sausage & Ham  
Green Onions, Mushrooms,  
Green Peppers,  
Diced Tomatoes & Cheese

### CHEF'S SWEET TABLE

Selection of Tortes & Squares  
Selection of Baked Cheesecakes  
Assortment of Candy  
Chocolate Mousse  
Hand Cut Fruit (GF)(DF)  
Bowl of Seasonal Berries (GF)(DF)  
House-Made Apple Berry Cobbler

# PLATED MEALS

## PLATED LUNCHES

### PLEASE CHOOSE ONE ENTRÉE FOR THE GROUP

All Guests will be served the same meal with the exception of special dietary requirements.  
Additional soup or salad \$5 per person, per addition.

### ENTRÉES

Grilled Chicken Breast (GF)  
with a mushroom cream sauce

or

Greek Chicken Souvlaki (GF)  
with chicken souvlaki, beans, and carrots. Served  
with warm pitas and tzatziki

or

Pan-Seared Salmon (GF)  
with a sundried tomato cream sauce

or

Chicken Mushroom Pesto Penne  
served with garlic bread

or

Steak Sandwich  
grilled to medium doneness, served on a garlic toast  
with sautéed mushrooms and onions, and chef's  
choice of potato

or

Butter Chicken (GF)  
served with basmati rice and served family style  
kachumber salad, raita and warm garlic naan

### ACCOMPANIMENTS

#### Choose One

Classic Caesar Salad  
Gather Greens Salad (GF)  
Roasted Garlic & Five Mushroom Soup (GF)

#### Choose One

Roasted Garlic Red Jacket Mashed Potatoes (GF)  
Aged Basmati Rice (GF)(DF)  
Rosemary Roasted Potatoes (GF)(DF)  
Lemon Potatoes (GF)(DF)

### DESSERTS

#### Choose One

Frenched Cheesecake with strawberry compote  
Strawberry Cream Pie  
Black Forest Cake  
Strawberry Shortcake  
Fruit Platter (GF)(DF) with yogurt dip

### INCLUDES

Fresh Baked Buns or Bannock with butter  
Seasonal Chef's Choice of Vegetables (GF)  
Freshly Brewed Coffee & Tea

## 2025 CATERING MENU

Prices subject to change | (GF) Gluten Friendly | (DF) Dairy Free  
18% service charge & 5% GST will be added

# LUNCH BUFFETS

All meals are served with freshly brewed regular coffee, decaffeinated coffee and tea selection. Minimum 25 guests.  
Served for a maximum of 60 minutes.

## SANDWICHES & WRAPS

Soup of the Day (GF) *with crackers*  
Gathered Greens (GF) *with two dressings*  
Red Jacket Potato Salad (GF)  
Dill Pickle, Banana Peppers  
& Pickled Vegetables (GF) (DF)  
Vegetable Platter (GF)

### Chef's Selection of Sandwiches & Wraps:

Chicken Salad,  
Traditional Egg Salad  
Roast Beef & Horseradish Mayo  
Pastrami & Dijon *on rye*  
Tuna *with celery*  
Roasted Turkey & Cucumber  
Ham & Cheese  
Vegetarian  
*with carrot, cucumber,  
lettuce, tomato, grilled zucchini,  
roasted peppers and pesto mayo*

### Two Bite Desserts

based on 1.5 sandwiches per person  
functions under 50 attendees will receive 3 varieties  
functions over 50 attendees will receive 5 varieties

## GREEK

Pita  
*with tzatziki sauce*  
Gourmet Olives  
& Pickled Asparagus (GF)(DF)  
Greek Salad (GF)  
Vegetable Red Lentil Pasta Salad (GF)(VG)  
Lemon Rice Pilaf (GF)(VEG)(DF)  
Vegetarian Moussaka (VEG)(GF)  
Chicken Souvlaki (GF)(DF)  
Baklava  
Hand Cut Fruit (GF) (DF)

## EXECUTIVE LUNCHEON

Soup of the Day (GF) *with crackers*  
Fresh Baked Buns or Bannock *with butter*  
Gathered Greens (GF) *with two dressings*  
Red Jacket Potato Salad (GF)

### Choose Two:

Shepherd's Pie (GF)  
Traditional Lasagna  
Chicken Mushroom Pesto Penne  
Roasted Beef On Bun (GF)  
*with mashed potatoes & gravy*  
Fried Buttermilk Chicken  
*with french fries & gravy*  
Hearty Chicken Pot Pie  
Woodlands Beef Stew (GF)(DF)  
Hand Breaded Basa Fish  
*with rice pilaf*

### Two Bite Desserts

+ an extra hot selection \$6 per person

## WESTERN

Soup of the Day (GF)  
*with crackers*  
Caesar Salad  
*with croutons, bacon bits, baked parmesan  
& lemon vinaigrette*  
Creamy Coleslaw (GF)  
Spiced Oven Roasted Red Potatoes (GF)(DF)  
Baked Mac & Cheese  
Jack Daniel's St. Louis BBQ Pork Ribs (GF)(DF)  
Rosemary Roasted Chicken (GF)(DF)  
Apple Crumble & Tarts  
Hand Cut Watermelon (GF)(DF)

## GREAT PLAINS

Soup of the Day (GF) *with crackers*  
Baked Bannock  
Beet & Onion Salad (GF)  
Gathered Greens *with selection of two dressings*  
Mashed Carrots & Potatoes (GF)  
Thyme Wild Rice Blend

### Choose Two:

Pawnee Roasted Chicken (GF)(DF)  
Bacon Wrapped  
Bison Meatloaf (GF)(DF)  
*with forest mushroom gravy*  
Lemon Pepper Basa (GF)  
St. Louis BBQ Pork Ribs (GF)(DF)  
Woodlands Beef Stew (GF)(DF)

### Two Selections of Desserts

## UKRANIAN

Fresh Baked Buns or Bannock *with Butter*  
Borscht (GF)  
Gathered Greens (GF)(DF)  
*with two selections of dressings*  
Deviled Potato Salad (GF)  
Cabbage Rolls (VEG)  
Potato & Cheddar Pierogi  
Baba's Fried Chicken  
Grilled Garlic Sausage (GF) (DF)  
Two Bite Desserts

## 2025 CATERING MENU

Prices subject to change | (GF) Gluten Friendly | (DF) Dairy Free  
18% service charge & 5% GST will be added

# PLATED DINNERS

## ELEGANT & GRAND PLATED DINNER

### PLEASE CHOOSE ONE ENTRÉE FOR THE GROUP

All Guests will be served the same meal with the exception of special dietary requirements.

#### ENTRÉES

Lemon Thyme Seared Chicken Breast (GF)  
with a wild mushroom cream sauce

or

Prime Rib (GF)(DF)  
cooked to medium, with a red wine au jus, and  
yorkshire pudding

or

Pan Seared Atlantic Salmon (GF)  
with a dill hollandaise sauce

or

Beef Striploin (GF)  
9oz steak with sauteed whole mushrooms and a  
brandy peppercorn sauce

or

Alberta Slow Roasted Beef (GF)(DF)  
with yorkshire pudding and gravy

or

Chicken Cordon Bleu  
with white cream sauce

#### ACCOMPANIMENTS

##### Choose One

Classic Caesar Salad

Gather Greens Salad (GF)(DF)

Baby Kale Strawberry Salad (GF) with crumbled  
goat cheese, toasted almonds & honey lime vinaigrette

Roasted Garlic & Five Mushroom Soup (GF)

Fire Roasted Garlic & Tomato Soup (GF)

##### Choose One

Roasted Garlic Red Jacket Mashed Potato (GF)

Rice Pilaf (GF)(DF)

Rosemary Roasted Potato (GF)(DF)

Mushroom Risotto (GF)

#### DESSERTS

##### Choose One

Blue White Chocolate Cheesecake  
with blueberry compote

Chocolate Avalanche Cake

Tower of Chocolate Mousse with choux pastry

Red Velvet Cake

Tiramisu (GF)

#### INCLUDES

Fresh Baked Buns or Bannock with butter

Seasonal Chef's Choice of Vegetables

Freshly Brewed Coffee & Tea

ASK ABOUT OUR VEGAN & VEGETARIAN OPTIONS

## 2025 CATERING MENU

Prices subject to change | (GF) Gluten Friendly | (DF) Dairy Free  
18% service charge & 5% GST will be added

# BUFFET DINNERS

## GRAND BUFFET DINNER

**TWO SALADS | ONE VEGETABLE | ONE STARCH | TWO ENTRÉES**

*Extra salad or soup \$3 per person. Extra entrée \$6 per person.*

*Minimum 35 guests. Served for a maximum 90 mins. Ask us about our vegetarian or vegan options.*

### SALADS

Gathered Greens Salad (GF)(DF) *with two dressings*  
Classic Caesar Salad *with croutons and bacon bits*  
Asian Vegetable Noodle  
Creamy Coleslaw (GF)  
Greek Pasta Salad (GF)  
Deviled Potato & Chive Salad (GF)

### VEGETABLE

Medley of Buttered Vegetables (GF)(DF)  
Mixed Wax Beans & Baby Carrots (GF)(DF)  
Honey Dill Glazed Carrots (GF)(DF)  
Cider Brussel Sprouts (GF)(DF) *with onion and pancetta*

### STARCHES

Roasted Garlic Mashed Potatoes (GF) *with gravy*  
Oven Roasted Potatoes (GF)(DF)  
Vegetable Rice Pilaf (GF)(DF)  
Garlic Parmesan Penne *with alfredo or marinara*  
Cheddar Scalloped Potatoes  
Baked Mac & Cheese  
Cheddar & Potato Pierogi *with caramelized onions & sour cream*  
Onion & Rice Cabbage Rolls *with tomato sauce*

### ENTRÉES

Dill Cream Bone-In Chicken (GF)  
Baked Basa Fillets (GF) *with a sundried tomato cream sauce*  
Baked Ham (GF)(DF) *with a spiced pineapple jus*  
Roasted Rosemary Chicken (GF)(DF)  
Slow Roasted Beef (GF)(DF) *with an au jus*  
Traditional Lasagna  
Butter Chicken (GF)  
Braised Alberta Beef (GF)(DF) *with a hunter sauce*  
Roasted Pork Loin (GF)(DF) *with an apple butter cider*  
BBQ St. Louis Pork Ribs (GF)(DF)  
Beef Tenderloin Tips (GF) *with five mushroom demi*  
Slow-Roasted Turkey (GF, except for stuffing)  
*locally sourced with stuffing and gravy*

### BUFFET INCLUDES

Chef's Selection of Tortes & Pies  
Squares, Brownies & Tarts  
Seasonal Fruits & Berries (GF)(DF)  
Freshly Baked Cookies

### BUFFET INCLUDES

Fresh Baked Buns or Bannock *with butter*  
Gourmet Pickles & Olives (GF)(DF)  
Freshly Brewed Coffee & Tea Selections

# BUFFET DINNERS

## PRESTIGE BUFFET DINNER

**THREE SALADS | ONE VEGETABLE | TWO STARCHES | ONE ENTRÉE | ONE CARVING STATION ENTRÉE**  
*Minimum 35 guests. Served for a maximum of 90 mins. Ask us about our vegetarian or vegan options.*

### SALADS

- Orange Cranberry Spinach Salad (GF)(DF) *with red onion*
- Gathered Greens Salad (GF)(DF) *with cucumber, grape tomato, carrots, and served with two dressings*
- Classic Caesar Salad *with croutons and bacon bits*
- Deviled Potato Chive Salad (GF)
- Beet Salad *with arugula, beets, pumpkin seeds, goat cheese and a white balsamic vinaigrette*
- Creamy Coleslaw (GF)
- Greek Salad (GF)
- Broccoli, Carrot & Red Onion Salad (GF) *with a maple dijon dressing*

### VEGETABLE

- Medley of Buttered Vegetables (GF)(DF)
- Roasted Chef's Vegetables (GF)(DF)
- Roasted Rainbow Carrots & Beets (GF)
- Broccoli & Cauliflower (GF)(DF) *with cheese sauce*
- Cider Brussel Sprouts (GF)(DF) *with onion and pancetta*

### STARCHES

- Roasted Garlic Mashed Potatoes (GF) *with gravy*
- Oven Roasted Potatoes (GF)(DF)
- Vegetable Rice Pilaf (GF)(DF)
- Tri Coloured Cheese Tortellini *with tomato basil or alfredo sauce*
- Creamy Garlic Dill Baby Potatoes (GF)
- Baked Mac & Cheese

### ENTREES

- Boneless Butter Chicken (GF)
- Baked Salmon (GF) *with a dill mousseline*
- Crusted Pork Tenderloin (GF) *with a pernod mustard cream sauce*
- Chicken Cordon Bleu
- Pan Seared Chicken Breast (GF) *with a chardonnay pesto cream sauce*
- Braised Alberta Beef Boneless Short Rib (GF)(DF) *with a red wine demi*
- BBQ St. Louis Pork Ribs (GF)(DF)
- Beef Tenderloin Tips (GF) *with five mushroom demi*

### CARVING STATIONS

- 18hr Slow-Roasted Beef Brisket (GF)(DF) *with a hunter sauce*
- Slow Roasted Locally Sourced Turkey (GF, except for stuffing) *with apple, cranberry stuffing, turkey pan gravy & orange cranberry sauce*
- + upgrade to prime rib (GF)(DF) for \$10 per person
- + upgrade to NY Striploin (GF)(DF) for \$7 per person

### BUFFET INCLUDES

- Fresh Baked Buns or Bannock *with butter*
- Chef's Selection of Tortes, Cheesecakes & Pies
- Selection of Squares, Brownies & Tarts
- Assorted Individual Mousse
- Freshly Baked Cookies
- Hand Cut Fruit & Berries (GF)(DF)
- Fresh Baked Warm Apple Berry Crisp *served with ice cream*
- Freshly Brewed Coffee & Tea

## 2025 CATERING MENU

Prices subject to change | (GF) Gluten Friendly | (DF) Dairy Free  
18% service charge & 5% GST will be added



# HORS D'OEUVRES

MINIMUM ORDER OF 3 DOZEN PER ITEM | PRICES SHOWN PER DOZEN

## HOT

Road House Chicken Wings hot, sweet chili, bbq, lemon pepper and salt & pepper

Spring Rolls with carrot ginger dip

Coconut Shrimp with sweet chili sauce

Jalapeño Poppers

Avocado Crispy Slice

Chicken & Vegetable Potstickers with carrot ginger dip

Bacon Wrapped Scallops (GF)(DF)

Mac 'n Cheese Bites

Chicken or Beef Satay (GF)(DF) (2oz) with peanut satay sauce

Korean BBQ Cauliflower

## COLD

Smoked Salmon Bruschetta with lemon marscarpone

Poached Shrimp Gazpacho Shot (GF)(DF)

Brie with strawberries and 7 grain toast point

Melon, Goat Cheese & Prosciutto Ham Skewer (GF)(DF)

Bruschetta

Blue Cheese & Blackberry Canape

Balsamic, Tomato & Mini Bocconcini Pesto Skewer (GF)

Mini Fruit Skewers (GF)with honey yogurt dip

PRE DINNER RECEPTION: 4-6 PIECES/PERSON | DINNER RECEPTION: 8-10 PIECES/ PERSON PER HOUR

## 2025 CATERING MENU

Prices subject to change | (GF) Gluten Friendly | (DF) Dairy Free  
18% service charge & 5% GST will be added



# EXTRAS

## RECEPTION & LATE NIGHT SNACKS

---

The menus below are meant to be ordered for all guests in attendance. Items will be replenished (unlimited) for one hour of service time. For longer serving times please ask your Catering Consultant.

### TRADITIONAL POUTINE BAR

*fries, gravy & cheese curds*

---

### THE EXTREME POUTINE BAR

*fries, gravy, taco beef, butter chicken, cheese sauce, diced tomatoes, green onions, salsa, sour cream & cheese curds*

---

### HOT DOG BAR

*served with all the fixings*

---

### PIEROGI BAR

**Choose Two Kinds of Pierogi:**

*potato cheddar, potato onion, bacon romano, three cheese, potato curry and spinach feta*

*pierogi served with garlic sausage, cheddar cheese, bacon bits, sour cream, chives, sauerkraut, cheese sauce*

---

### SANDWICHES

*functions under 50 attendees will receive 3 varieties*

*functions over 50 attendees will receive 5 varieties*

*based on 1.5 sandwiches per person*

**Chicken Salad, Traditional Egg Salad, Roast Beef & Horseradish Mayo, Pastrami & Dijon on rye, Tuna with celery, Roasted Turkey & Cucumber, Ham & Cheese, Vegetarian**

*with carrot, cucumber, lettuce, tomato, grilled zucchini, roasted peppers and pesto mayo*

---

### TACO BAR

**Taco Shells, Taco Beef, Salsa, Sour Cream, Lettuce, Tomato, Onions & Cheese**

*\$1.00 per person to add guacamole*

---

# REFRESHMENTS

## BAR SERVICES

THE EDMONTON INN & CONFERENCE CENTRE IS PLEASED TO OFFER BAR SERVICE  
SUPPLIED WITH BOTH PREMIUM AND STANDARD LIQUORS

HOST BAR    CASH BAR

Standard Brand Liquor

Premium Brand Liquor

House Wine (glass)

Domestic Beer

Imported Beer

Cooler

Liqueur

Fruit Punch (30 servings per 4L dispenser)

Cash bar prices are inclusive of taxes. Host bar prices are subject to 18% service charge and GST.

All prices are subject to a service charge and applicable taxes.

The Edmonton Inn & Conference Centre will provide a ticket seller for groups over 50 people for all cash bars.

A labour charge of \$25.00 per hour (minimum 3 hours) will apply for groups less than 50 people.

A bartender and cashier labour charge of \$25.00 per hour (minimum 3 hours) will be applied if consumption is less than \$400.00 per bar.

All beverages must be served in accordance with the laws of the Alberta Liquor, Gaming and Cannabis Commission Act.

# MUSIC

## ENTANDEM SOCAN & RE:SOUND

“SOCAN” and “RE:Sound” are fees implemented by the government to compensate recording artists and recording companies when music is played.

SOCAN ensures songwriters, composers and music publishers continue to own the song. It is their intellectual property.

RE:Sound ensures the company still owns the physical recording of a song.

It is important to note SOCAN is responsible for both LIVE and RECORDED music whereas RE:Sound covers solely recorded music

	SOCAN	RE:SOUND	TOTAL
1 - 100 guests without dance	\$22.06	\$9.25	\$31.31
1 - 100 guests with dance	\$44.13	\$18.51	\$62.64
101 - 300 guests without dance	\$31.72	\$13.30	\$45.02
101 - 300 guests with dance	\$63.49	\$26.63	\$90.12
301 - 500 without dance	\$66.19	\$27.76	\$93.95
301 - 500 with dance	\$132.39	\$55.52	\$187.91
>500 without dance	\$93.78	\$39.33	\$133.11
>500 with dance	\$187.55	\$78.66	\$266.21

