

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



EDMONTON INN
& CONFERENCE CENTRE

— 2019 —

EDMONTON INN CATERING

T. 780.453.7356 | E. events@edmontoninn.ca



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 2019 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 **780.453.7356**
OR EMAIL **events@edmontoninn.ca** TO BOOK



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
BALLROOMS										
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
EAST TOWER										
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	-		
WEST TOWER										
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
ARBOUR GARDEN										
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
STAIR ACCESS										
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





REFRESHMENTS

BEVERAGES

Freshly Brewed Regular Coffee

Decaffeinated Coffee

Selection of Tea

Specialty Coffees - *mocha, latte, cappuccino, coffee crisp cappuccino*

Hot Chocolate - *served with whip cream and chocolate shavings*

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

1% or Chocolate Milk (473ml bottle)

Regular & Diet Soda

(355ml can)

(1.4L pitcher)

(per litre)

Juices - *orange, apple or cranberry*

(300ml bottle)

(1.4L pitcher)

Bottled Water (500ml bottle)

Perrier

(330ml bottle)

(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

Freshly Baked Cinnamon Buns

Peanut Butter Chocolate Cupcakes *(minimum of 1 dozen)*

House Made Loaves

(banana, banana chocolate chip, morning glory, orange cranberry)

SWEET & SAVORY SNACKS

Freshly Cut Fruit

Selection of Whole Fresh Fruit

Fresh Fruit Skewers

Chocolate Dipped Fresh Strawberries

Regular & Low Fat Fruit Yogurts *(individual)*

Fresh Popcorn Machine *with assorted seasonings*

Cajun Nut Mix

Nacho Chips & Salsa

House-Made Potato Chips & Roasted Red Pepper Dip

Hot Soft Pretzels



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 30 guests

Meant for smaller groups

BREAKFAST

Freshly Brewed Regular and Decaffeinated

Coffee and Tea Selection

Hot Buffet Breakfast in our Graze Restaurant

MID MORNING BREAK

Edmonton Inn Cereal Bars

LUNCH

Hot Buffet Lunch in our Graze Restaurant

AFTERNOON BREAK

Whole Fresh Fruit & Freshly Baked Cookies

Choice of Coffee

House-Made Lemonade or Iced Tea

KINGSWAY

minimum of 20 guests

This classic package we are known for offers exactly what you need! A continental breakfast and a soup and sandwich lunch buffet keep your meeting on time and on budget

EARLY MORNING

Freshly Brewed Regular and Decaffeinated

Coffee and Tea Selection

Chilled Fruit Juices

Low Fat Muffins, Fruit Danishes & Stuffed Croissants

with fruit preserves, honey, margarine & butter

Freshly Cut Seasonal Fruit

MID MORNING BREAK

Edmonton Inn Cereal Bars

SOUP AND SANDWICH LUNCH

Soup of the Day

Pickles, Banana Peppers & Olives

Gathered Greens Salad *with two choices of dressing*

Vegetable Platter

Chef's Choice of Hearty Sandwiches or Wraps

Two Varieties of Desserts

AFTERNOON BREAK

Whole Fresh Fruit, Freshly Baked Cookies

Choice of Coffee

House-Made Lemonade or Iced Tea

based on 1.5 sandwiches per person

functions under 50 attendees will receive 3 varieties

functions over 50 attendees will receive 5 varieties





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

Low Fat Muffins

with fruit preserves, honey, margarine & butter

Scrambled Eggs

Country Sausage & Bacon

Crispy Savoury Hash Browns

Two Selections of Fresh Cut Fruit

MID MORNING BREAK

Homemade Fruit Smoothies, Cereal Bars

EXECUTIVE LUNCHEON

Soup of the Day

House Baked Artisan Rolls *with butter*

Gathered Greens *with two dressings*

Red Jacket Potato Salad

Choose one Executive Luncheon Option

Two Selections of Desserts

AFTERNOON BREAK

Trail Mix, Freshly Baked Cookies

Choice of Coffee

House-made Lemonade or Iced Tea

EXECUTIVE LUNCHEON OPTIONS

CHOOSE ONE:

Shepherd's Pie

Traditional Lasagna

Chicken Mushroom Pesto Penne

Beef on a Bun *with mashed potatoes & gravy*

Fried Chicken *with potato wedges & gravy*

Pork Stroganoff *with penne*

Breaded Fish & Potato Wedges

** add an extra hot selection





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

Farm Fresh Scrambled Eggs *with brie & chives*

Crispy Smoked Bacon & Country Sausage

Red Potato Hash Browns

garnished with a fire roasted tomato

BENEDICT

Orange and Apple Juices

Red Potato Hash Browns

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

Fire Roasted Tomato

Cinnamon French Toast *topped with seasonal berries*

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
Hand Cut Seasonal Fruit

EARLY START

Chilled Orange & Apple Juices
Freshly Baked Muffins
Fruit Danishes & Croissants
fruit preserves, honey, margarine & butter
Hand Cut Seasonal Fruit
Crispy Fried Potatoes
Creamy Scrambled Eggs
Crisp Bacon & Pork Sausage

HEALTHY START

Chilled Orange & Apple Juices
Skim, Almond & 2% Milk
House-made Low Fat Loaves,
Gluten Free Muffins
fruit preserves, honey, margarine & butter
Strawberries, Bananas & Apples
Parfait Station
*that includes: granola, almonds, sun-dried cranberries,
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
Eggs Benedict
Chef Attended
Omelette Station
with ham, bacon, sausage, tomato, green
bell peppers, mushrooms, green onions
and blend of swiss & cheddar cheeses
Healthy Start
with honey lime arugula salad, egg,
turkey, swiss, spinach and onion scramble
and tortilla shells





MENU CHOICES

WORLD CLASS BRUNCH

minimum of 50 guests

INCLUDES

Freshly Brewed Regular
and Decaffeinated Coffee and Tea
Freshly Baked Muffins
Sparkling Fresh Fruit Punch
Fruit Danishes & Croissants
fruit preserves, honey, margarine & butter
Cinnamon Buns

COLD ITEMS

Gathered Greens
with two dressings
Honey Lime Kale Salad
Red Jacket & Chive Potato Salad
Selection of Fine Cheese
Cracked Crab Claws
Marinated Mussels

HOT ITEMS

Bacon & Sausage
Scrambled Eggs
Crispy Fried Potatoes
French Toast
Chicken *with hunter sauce*
Pasta Primavera
Sliced Prime Rib *with au jus*

OMELET ACTION STATION

Farm Fresh Eggs & Egg Whites
Bacon, Sausage & Ham
Green Onions, Mushrooms,
Green Peppers,
Diced Tomatoes & Cheese

CHEF'S SWEET TABLE

Selection of Tortes & Squares
Selection of Pies
Assortment of Candy
Chocolate Mousse
Hand Cut Fruit
Bowl of Seasonal Berries
House-Made Apple Berry Cobbler



EXTRAS

BREAKS

All breaks are served with regular and decaffeinated coffee & tea selection.

SMOOTHIES

House-Made Smoothies
House-Made Granola Bars

MEDITERRANEAN DIPS

Hummus, Antipasto & Tzatziki
Olives & Warm Pita Crisps

BAKERY

Morning:
Freshly Baked Cinnamon Buns
Assorted Fresh Donuts
Afternoon:
Fresh Two Bite Brownies
Fresh Assorted Cookies

HEALTH NUT

Morning:
Assorted Low Fat Yogurts
Fresh Fruit Kabobs
Trail Mix
Afternoon:
Three-Berry Oatmeal Bars
Fresh Popcorn Machine
with assorted seasonings
Vegetable Crudités *with dip*

BALL PARK

Morning:
Cracker Jacks
House-Made Maple Bacon
Potato Chips
with roasted red pepper dip
Afternoon:
Cajun Nut Mix
Mini Corn Dogs
served with locally produced mustard



PLATED MEALS

PLATED LUNCHES

Customize your plated lunch! You can have any combination you can think of: 2, 3 or 4 course menus. 2 choices of entrée make this meal speak for you and your group.

Includes Coffee & Tea

SOUPS & SALADS

Roasted Garlic & Five Mushroom

Fire Roasted Garlic, Tomato & Red Pepper

Soup of the Day

Traditional Caesar

focaccia croutons, bacon bits, baked parmesan & lemon vinaigrette

Gathered Greens

mixed baby greens garnished with shredded carrot, radish, grape tomatoes, cucumbers & choice of dressing

Greek

cucumber, tomatoes, spanish onion, sweet peppers, romaine hearts, feta cheese & lemon herb vinaigrette

Baby Kale Strawberry

crumbled goat cheese, toasted almonds & honey lime vinaigrette

ENTRÉES

Salmon Grillato

sun-dried tomatoes, roasted red peppers, green peppercorn and brandy cream sauce, aged basmati rice, beans and carrots. Served with baskets of fresh baked rolls and butter

Sirloin Steak 6oz

grilled to medium, with roasted baby red potatoes, beans and carrots. Served with baskets of fresh baked rolls and butter

Greek Plate

lemon potatoes, chicken souvlaki, beans and carrots. Served with warm pitas and a tabletop tzatziki & olive platter.

Grilled Chicken

creamy mushroom sauce, roasted baby red potatoes, beans and carrots. Served with baskets of fresh baked rolls and butter

DESSERTS

Red Velvet Cake

French Cream Cheesecake *with strawberry sauce*

Lemon Meringue Pie

Chocolate Mousse *with a caramel sugar cage*

Gluten Free Black Forest Cake

Fruit Platter *with yogurt dip*



MENU CHOICES

LUNCH BUFFETS

All meals are served with freshly brewed regular coffee, decaffeinated coffee and tea selection.

minimum of 25 guests

SANDWICHES & WRAPS

Soup of the Day *with crackers*
Gathered Greens *with two dressings*
Red Jacket Potato Salad
Dill Pickle, Banana Peppers
& Pickled Vegetables
Vegetable Platter
Two Selections of Desserts

Chef's Selection:

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*

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

EXECUTIVE LUNCHEON

Soup of the Day *with crackers*
House Baked Artisan Rolls *with butter*
Gathered Greens *with two dressings*
Red Jacket Potato Salad
Two Selections of Desserts

Choose One:

Shepherd's Pie
Traditional Lasagna
Chicken Mushroom Pesto Penne
Beef on a Bun
with mashed potatoes & gravy
Fried Chicken *with potato wedges & gravy*
Pork Stroganoff *with penne*
Breaded Fish *with potato wedges*

+ an extra hot selection

PASTA BAR

Minestrone Soup *with crackers*
Focaccia Bread
*with extra virgin olive oil &
aged balsamic vinegar for dipping*
Bocconcini Cheese Salad
with tomato & onion
Caesar Salad

*with focaccia croutons, bacon bits,
baked parmesan & lemon vinaigrette*
Penne & Tri-Color Fusilli Pasta
*with bolognese, rustic tomato basil
& garlic peppercorn cream sauces*
Tiramisu, Tarts, Brownies
& Apple Crumble

+ chicken piccata
+ grilled chicken

WOODLANDS

Soup of the Day *with crackers*
Baked Bannock
Beet & Onion Salad
Cree Charred Corn Salad
Seven Grains & Rice
Lemon Pepper Salmon
Woodlands Beef
with root vegetable stew
Two Selections of Desserts

GREAT PLAINS

Soup of the Day *with crackers*
Baked Bannock
Beet & Onion Salad
Potato Salad
Mashed Carrots & Potatoes
Pawnee Roasted Chicken
Bacon Wrapped Bison Meatloaf
Two Selections of Desserts



MENU CHOICES

INTERNATIONAL MENU BUFFETS

All meals are served with freshly brewed regular coffee, decaffeinated coffee and tea selection.

minimum of 25 guests

ASIAN

Asian Vegetable Noodle Salad
Stir Fried Greens
Fried Rice
Spring Rolls
Sweet & Sour Boneless Pork
Ginger Beef
Two Selections of Desserts

GREEK

Warm Pita *with tzatziki sauce*
Gourmet Olives
& Pickled Asparagus
Greek Salad
Marinated Vegetable Pasta Salad
Lemon Rice Pilaf
Garlic Oregano Pork Riblets
Chicken Souvlaki
Baklava
Two Selections of Desserts

WESTERN

Soup of the Day *with crackers*
Caesar Salad
*with focaccia croutons, bacon bits,
baked parmesan & lemon vinaigrette*
Fennel & Apple Coleslaw
Grilled Vegetables
Spiced Oven Roasted Red Potatoes
Jack Daniel's St. Louis
BBQ Pork Ribs
Rosemary Roasted Chicken
Tarts, Brownies & Apple Crumble
Hand Cut Watermelon

INDIAN

Garlic Naan Bread
Raita *(yogurt sauce)*
Kachumber
(tomato, cucumber & onion salad)
Vegetable Samosa
Aged Basmati Rice
Aloo Gobi *(potato & cauliflower)*
Butter Chicken
Saffron Cardamom Rice Pudding
Two Selections of Desserts

UKRAINIAN

Borscht
Freshly Baked Assorted Bread Rolls
with butter
Gathered Greens
with two selections of dressings
Deviled Potato Salad
Cabbage Rolls
Potato & Cheddar Perogies
Baba's Fried Chicken
Grilled Garlic Sausage
Two Selections of Desserts





EXTRAS

RECEPTION

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.

DOMESTIC & INTERNATIONAL CHEESE

Chef's Selection of 5 Cheeses *served with crackers & crostini*

FRESH CUT VEGETABLES

served with creamy peppercorn and roasted red pepper & garlic dips

COLD MEAT PLATTER

Assorted Deli Meats *served with mini kaiser rolls, lettuce, tomato, pickles, butter, mayo & mustard*

CHEF'S CHARCUTERIE PLATTER

includes a selection of cheese, meats, crackers, and house made pickles

MEDITERRANEAN DIPS

Hummus, Tzatziki, Olives, Antipasto *served with warm pita crisps*

SPINACH & ARTICHOKE DIP

served with warm sliced artisan breads

FRUIT & BERRIES

served with a tangy honey fruit yogurt dip

MUNCHIES

Pretzels, Louisiana Nut Mix, Trail Mix, House-Made Potato Chips *served with roasted red pepper dip*

HOUSE-MADE PIZZA

Choice of Three Varieties: *pepperoni & mushroom, ham & pineapple, pepperoni & ham, vegetarian and three cheese*

HOUSE-MADE POTATO CHIPS

Seasoned with Maple Bacon *with roasted red pepper dip*



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 CADILLAC POUTINE BAR

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

HOT DOG BAR

served with all the fixings

DELUXE HOT DOG BAR

served with chili and all the fixings

PEROGY BAR

Choose Two Kinds of Perogies:

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

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

HOT MONTREAL SMOKED MEAT SANDWICH

served on marble rye with locally made mustard

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, Salsa, Tomato, Sour Cream, Lettuce, Onions, Ground Beef

\$1.00 per person to add guacamole



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*

Spanakopita

Jalapeño Poppers

Samosas

BBQ Meatballs *(2oz)*

Chicken & Vegetable Potstickers *with carrot ginger dip*

Mini Bacon Wrapped Scallops

Fried Pickles *with aioli dip*

Chicken or Beef Satays *(3oz) with peanut satay sauce*

Montreal Smoked Meat Sandwiches *on marble rye, served with locally made mustard*

COLD

Smoked Salmon Bruschetta *with lemon marscarpone*

Poached Shrimp Gazpacho Shot

Brie *with strawberries and 7 grain toast point*

Melon, Goat Cheese & Prosciutto Ham Skewer

Bruschetta

Blue Cheese & Blackberry Canape

Balsamic, Tomato & Mini Bocconcini Pesto Skewer

Fruit Skewers *with honey yogurt dip*

Shrimp Cocktail *with cocktail sauce*

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



RECEPTIONS

SEAFOOD

Poached Chilled Lobster

Poached Chilled Alaskan King Crab

Poached Chilled Snow Crab Claws

Poached Chilled Mussels

CARVING STATIONS TO ACCOMPANY OUR RECEPTION ITEMS

CHEF ATTENDED CARVING STATIONS COME WITH FRESH MINI KAISER ROLLS

Roasted Leg of Lamb, min of 15 guests
served with mint jelly, grainy mustard & au jus

Slow Roasted Turkey Infused with Sage Butter, min of 15 guests
served with cranberry sauce & gravy

Honey Roasted Pork Loin, min of 20 guests
served with apple sauce, dijon & pork au jus

Honey Mustard Glazed Roasted Leg of Ham, min of 15 guests
served with apple sauce, dijon & pork au jus

Roasted Prime Rib with Chef's Special Seasoning, min of 20 guests
served with horseradish & red wine au jus

Roasted NY Striploin with Chef's Special Seasoning, min of 20 guests
served with horseradish & red wine au jus

Roasted Baron of Beef with Chef's Special Seasoning, min of 20 guests
served with horseradish & red wine au jus



RECEPTIONS

CHEF'S SWEET TABLE # 1

Two Selections of Tortes
Lemon Meringue Pie
Selection of Squares, Brownies & Tarts
Freshly Baked Cookies
Bowl of Seasonal Mixed Berries

CHEF'S SWEET TABLE # 2

Two Selections of Tortes
French Cream Cheesecake *with strawberry sauce*
Two Selections of Pie
Selection of Squares, Brownies & Tarts
Bowl of Seasonal Berries
Freshly Baked Apple Berry Crisp *with ice cream*

CHEF'S SWEET TABLE # 3

Two Selections of Tortes
Selections of Baked Cheesecake
Two Selections of Pie
Selection of Candy
Chocolate Mousse
Selection of Squares, Brownies & Tarts
Hand Cut Fruit & a Bowl of Seasonal Berries
Freshly Baked Apple Berry Crisp
served with ice cream

CHEF'S HOMEMADE PIE TABLE

Homemade Pies:
apple, pumpkin, chocolate cream, pecan and cherry pies
served with whipping cream and ice cream

CANDY BAR

Silver Hershey Kisses, Chocolate Covered Almonds,
Sour Cherry Slices, Chocolate M&M's, Gummy
Worms, Gum Balls *(assorted colour)*, Mike & Ike's

SMALL BITES

Mini Brownies
Mini Cupcakes
Mini Tarts





DESSERT OPTIONS

HOUSE MADE CAKES

MADE IN OUR KITCHEN FOR YOU, BY OUR FABULOUS CULINARY TEAM
DOUBLE LAYER, RECTANGLE IN SHAPE
SELECT ONE OF EACH:

CAKE	FILLING
Chocolate, Vanilla, Marble	Cherry, Blueberry, Strawberry, Pastry Cream
ICING	SIZE
Vanilla Buttercream, Chocolate Buttercream, Butterscotch Buttercream, Vanilla Whipped Cream	<p>Quarter Slab 8" x 6", 25 - 30 ppl</p> <p>Half Slab 12" x 16", 50 - 55 ppl</p> <p>Full Slab 16" x 24", 90 - 95 ppl</p> <p>based on 2" x 2" slice per person</p>

SIGNATURE SLAB CAKES

Strawberry Shortcake *half slab, 12" x 16"*

Black Forest Cake *half slab, 12" x 16"*

Red Velvet *half slab, 12" x 16"*

**Pricing includes cake cutting and personal message written on cake*



PLATED MEALS

PLATED DINNERS

Customize your plated dinner! All plated dinners are served with freshly baked artisan rolls & herb butter. Meals are completed with freshly brewed regular coffee, decaffeinated coffee and tea.

SOUPS & SALADS

Roasted Garlic & Five Mushroom

Fire Roasted Garlic, Tomato & Red Pepper

Soup of the Day

Traditional Caesar

focaccia croutons, bacon bits, baked parmesan & lemon vinaigrette

Gathered Greens

mixed baby greens garnished with shredded carrot, radish, grape tomatoes, and cucumbers & choice of dressing

Greek

cucumber, tomatoes, spanish onion, sweet peppers, romaine hearts, feta cheese & lemon herb vinaigrette

Baby Kale Strawberry

crumbled goat cheese, toasted almonds & honey lime vinaigrette

House-Made Hummus

served with pita bread and olives

ENTRÉES

All entrées are served with three seasonal baby vegetables and a choice of a starch

Herb Crusted Chicken Supreme 8 oz

with chevre cheese

Prime Rib 8oz

with yorkshire pudding and red wine au jus

Fresh Salmon *with grillato sauce*

Crusted Pork Tenderloin

with pernod mustard sauce

Beef Tenderloin *with brandy peppercorn sauce*

Sirloin Steak 8oz

Chicken Breast 6oz

with choice of sauce

Chicken Breast 8oz

with choice of sauce

STARCH

Choose One for Your Entrée:

Roasted Garlic Red Jacket Mashed Potatoes

Rosemary Roasted Potato

Rice Pilaf

Duchess Potato

Risotto

DESSERTS

New York Cheesecake *with strawberry sauce*

Chocolate Truffle Cake

Tower of Chocolate Mousse

with a caramel sugar cage

Red Velvet Cake

Gluten Free Black Forest Cake



BUFFET CHOICES

RIVER VALLEY DINNER

TWO SALADS | ONE VEGETABLE | ONE STARCH | TWO ENTRÉES
minimum of 35 guests

SALADS

Spinach, Orange, Red Onion and Raspberries
Gathered Greens, Carrots & Radish
with two dressings
Caesar Salad *with croutons, parmesan & bacon*
Red Jacket Potato Chive
Coleslaw
Greek Pasta
Asian Vegetable Noodle

VEGETABLES

Medley of Buttered Seasonal Vegetables
Mixed Wax Beans & Baby Carrots
Honey Dill Glazed Carrots
Buttered Peas

STARCHES

Roasted Garlic Red Jacket Mashed Potatoes
with gravy
Oven Roasted Potatoes
Vegetable Rice Pilaf
Garlic Parmesan Penne
Steamed Garlic Dill Baby Red Potatoes
Scalloped Potatoes

ENTRÉES

Dill Cream Roast Chicken
Peppered Salmon *with maple jus*
Pineapple Glazed Ham
Roasted Rosemary Chicken
Slow Roasted Beef *with au jus*
Traditional Lasagna
Roasted Pork Loin *with apple butter cider*
Perogies & Cabbage Rolls *with tomato sauce*
Beef Tenderloin Tips *with five mushroom demi*
Braised Boneless Short Ribs *with chasseur*
Slow Roasted Turkey
with apple cranberry stuffing and turkey gravy

BUFFET INCLUDES

Freshly Brewed Regular &
Decaffeinated Coffee & Tea Selection
Fresh Baked Artisan Rolls
Gourmet Pickle & Olive Selection
Chef's Selection of Two Tortes
Lemon Meringue Pie
Selection of Squares, Brownies & Tarts
A Bowl of Seasonal Berries
Fresh Baked Cookies

BUFFET ENHANCEMENTS

Extra Salad & Starch
Chef Attended Carving Station *125 people*
Hot Apple Berry Cobbler &
Vanilla Ice Cream
Cheese & Cracker Platter

Hand Cut Fruit
Entrée
Halal
Seafood
Bison



BUFFET CHOICES

FESTIVAL CITY DINNER

THREE SALADS | ONE VEGETABLE | TWO STARCH | ONE ENTRÉE | ONE CARVING STATION
minimum of 35 guests

SALADS

Spinach, Orange, Almond, Sundried Cranberries,
Red Onion *with raspberry dressing*
Gathered Greens, Carrots, Watermelon Radish,
Grape Tomato, Cucumber, Pumpkin Seeds
with two dressings
Caesar Salad *with croutons, parmesan & bacon*
Greek Salad
Red Jacket Potato Chive
Tri Colour Beets *with a white balsamic dressing & goat cheese*
Grilled Vegetable & Sun-dried Tomato Pasta
Asian Vegetable Noodle
Arugula, Strawberry, Pecan, Goat Cheese
with honey lime dressing

ENTRÉES

Boneless Butter Chicken
Salmon Grillato
Pineapple Glazed Ham
Chicken Cordon Bleu
Arctic Char *with mousseline sauce*
Perogies & Cabbage Rolls *in tomato sauce*
Chicken Souvlaki
Grilled Chicken Chasseur
Beef Tenderloin Tips *with five mushroom demi*
Chicken Supreme *with chardonnay pesto cream*
Slow Roasted Turkey *with apple cranberry stuffing & turkey gravy*
Cruised Pork Loin *with pernod mustard sauce*
Braised Boneless Short Rib *with chasseur sauce*

VEGETABLES

Medley of Buttered Seasonal Vegetables
Grilled Vegetables
Honey Dill Glazed Carrots
Cider Brussel Sprouts *with onion and pancetta*

CARVING STATION

Slow Roasted Prime Rib *with au jus*
Roasted Turkey *with apple cranberry stuffing & gravy*
Cruised Pork Loin *with pernod mustard sauce*
Lamb Leg *with au jus*

STARCHES

Roasted Garlic Red Jacket Mashed Potatoes
Oven Roasted Potatoes
Vegetable Rice Pilaf
Garlic Parmesan Penne
Cream Garlic Dill Baby Red Potatoes
Baked Mac & Cheese
Cheddar Scalloped Potatoes

BUFFET INCLUDES

Freshly Brewed Regular & Decaffeinated
Coffee & Tea Selections
Fresh Baked Artisan Rolls & Cheese Platter
Gourmet Pickle & Olive Selection
Chef's Selection of Two Tortes
Assorted Baked Cheesecakes
Two Varieties of Pies
An Assortment of Candy
Chocolate Mousse
Selection of Squares, Brownies & Tarts
Hand Cut Fruit & Seasonal Berries
Fresh Baked Hot Apple Cranberry Cobbler &
Vanilla Ice cream

EXTRAS

+ Salad or Starch
+ Entrée





MEAL OPTIONS

VEGETARIAN & GLUTEN FREE OPTIONS

THESE VEGETARIAN OPTIONS CAN BE SELECTED AS AN ENTRÉE CHOICE ON ANY BUFFET MENU

Vegetarian Chili *(vegan & gluten free)*

Packed full of vegetables, chili spices & beans in a tomato sauce

Paneer Tikka Masala *(gluten free)*

Young pressed cottage cheese in a creamy tandoori spiced tomato sauce

Vegetable Pot Pie

Hearty vegetable stew baked with puff pastry top

Grilled Black Bean Patty

Served with house made ratatouille and aged basmati rice

Corn Pepper Masala *(vegan & gluten free)*

Roasted corn, peppers and a blend of vegetables in a masala tomato onion sauce

Stuffed Portobello Mushroom

Feta and spinach stuffed grilled portobello with balsamic reduction drizzle

Vegetarian Lasagna

Hearty vegetable ragoût layered with spinach & ricotta between pasta and topped with a blend of cheese

REFRESHMENTS

BAR SERVICES

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

PREMIUM

Crown Royal, Absolute, Lemon Hart,
Chivas Regal, Tanqueray, Tequila

LIQUEURS

Grand Marnier, Bailey's, Kahlua, Drambuie,
Tequila, Courvoisier

STANDARD

Canadian Club, Johnnie Walker Red, Smirnoff,
Beefeater, Captain Morgan, Bacardi

STANDARD & IMPORT BEERS

Standard: Canadian, Budweiser, Kokanee &
Coors Light Import: Corona, Heineken

HOST BAR CASH BAR

Standard Brand Liquor

Premium Brand Liquor

House Wine (glass)

Domestic Beer

Imported Beer

Cooler

Liqueur

Soft Drinks

Virgin Cocktails

Fruit Punch (30 servings per 4L dispenser)

Perrier

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 and Gaming Commission Act.



REFRESHMENTS

WINES

ALL WINES ARE SERVED BY THE BOTTLE - EACH BOTTLE IS 750 ML

WHITES

Barefoot – Moscato

(USA)

Barefoot – Pink Moscato

(USA)

Barefoot - Riesling

(USA)

Sawmill Creek Chardonnay *house wine*

(Canada)

Bodacious Smooth White Blend

(Canada)

Woodbridge Chardonnay by Robert Mondavi

(USA)

Starborough Sauvignon Blanc

(New Zealand)

Torreón de Paredes Sauvignon Blanc Reserve

(Chile)

URLO – Pinot Grigio

(Italy)

PLEASE ASK US ABOUT
OTHER SELECTIONS

REDS

Sawmill Creek Merlot *house wine*

(Canada)

Barefoot Cabernet Sauvignon

(USA)

Barefoot Sangria

(USA)

Bodacious Smooth Red Blend

(Canada)

Saint and Sinner Shiraz Cabernet

(Canada)

Alamos Malbec

(Argentina)

Ruffino DOCG Chianti

(Italy)

The Dreaming Tree Pinot Noir

(USA)

SPARKLING

Barefoot - Sparkling Pink Moscato

(USA)

La Marca - Prosecco

(Italy)



NOTES

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