

Edmonton Inn
& Conference Centre
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EDMONTON INN
& CONFERENCE CENTRE

2022

WEDDING CATERING

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OUR COMMITMENT

WELCOME TO THE EDMONTON INN & CONFERENCE CENTRE

As a locally owned and operated family business, we appreciate the opportunity to host you now more than ever. In light of the current situation, we are committed to doing our best to keep you safe, healthy and content. As you may know, the hospitality sector has been dramatically affected during this pandemic and as the government restrictions change, we will continue to evolve.

We are committed to the health and safety of our guests and our employees. Here are a few things that we have implemented:

- All guests or associates must not enter the facility if you have symptoms such as cough, fever, shortness of breath, runny nose or sore throat
- We ask that social distancing of 6 feet be adhered to at all times. In cases that line ups may occur, we will have floor markings
- Increased sanitization of all commonly used services including but not limited to; Doorknobs, railings, elevator buttons, counter spaces and washrooms
- Detailed hand washing instructions have been placed in all washrooms
- Sanitization Stations have been set up throughout hotel including meeting and banquet rooms for public use
- Increased hand washing protocols of all associates have been put in place
- All Food & Beverage Associates will be using PPE when appropriate
- Specialized deep cleaning protocols for Meeting & Banquet facilities have been implemented
- Tables will be set up in accordance with social distancing measures
- Bar service will continue with social distancing measures put in place
- All linens will be laundered according to AHS guidelines
- Canapes, Hors D'Ouevres and butler service will be discontinued until further notice
- We will not allow outside food
- We will only be allowing microphones on stands and ask that guests do not touch these. They must be sanitized before and after each use.
- Podium must be sanitized before and after every use
- Conference phones, markers, and projectors will be sanitized after every use
- We are following all of the Alberta Health Services and Alberta Hotels & Lodging Association's regulations and guidelines.

Please note that the hotel is currently operating under the Restriction Exemption Program (REP) and requires proof of double COVID-19 vaccination (in the form of QR code) or a negative test from the last 72 hours for all banquet, meeting rooms and food & beverage outlets.

Please do not hesitate to ask questions and we look forward to welcoming you back and serving you once again.

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

2022 CATERING MENU

Prices subject to change

18% service charge & 5% GST will be added



EDMONTON INN
& CONFERENCE CENTRE



PACKAGES

ULTIMATE WEDDING PACKAGE

MINIMUM 75 GUESTS.

ULTIMATE PACKAGE

Menu Tasting for 2

Hors D'oeuvres
2 choices, half an hour

Table Side Wine
1 glass per person

Soft Drink Station

Freshly Brewed Coffee & Tea

Raised Head Table

Hotel Provided Centerpieces

Podium & Microphone for Master of Ceremonies

Elegant Buffet or Plated Dinner

Custom Late Night Lunch

Luxury Suite for Bride & Groom
including a late check out & subject to availability

Breakfast in Bed
including mimosas for bride and groom

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

Chicken Breast
with a mushroom cream sauce

or

Prime Rib
with a red wine au jus and yorkshire pudding

or

Wild Salmon
with a sundried tomato cream sauce

or

Crusted Pork Tenderloin
with pernod mustard sauce

or

NY Striploin
grilled to medium doneness

ACCOMPANIMENTS

Choose One

Classic Caesar Salad
Gather Greens Salad
Roasted Garlic & Five Mushroom Soup

Choose One

Roasted Garlic Red Jacket Mashed Potato
Aged Basmati Rice
Rosemary Roasted Potato

DESSERTS

Choose One

New York Cheesecake
With strawberry sauce
Chocolate Avalanche
Lemon Meringue Tart
Red Velvet Cake

INCLUDES

Warm Rolls with butter
Seasonal Chef's Choice of Vegetables
Freshly Brewed Coffee & Tea





BUFFET DINNERS

GRAND BUFFET DINNER

TWO SALADS | ONE VEGETABLE | ONE STARCH | TWO ENTRÉES

Minimum 35 guests. Ask us about our vegetarian or gluten-free options.

SALADS

Gathered Greens Salad
Classic Caesar Salad
Asian Vegetable Noodle
Coleslaw
Greek Pasta
Potato Salad

VEGETABLE

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

STARCHES

Roasted Garlic Mashed Potatoes
with gravy
Oven Roasted Potatoes
Aged Basmati Rice
Garlic Parmesan Penne
Steamed Garlic Dill Baby Potatoes

ENTRÉES

Chicken Cacciatore
Baked Basa
with a sundried tomato cream sauce
Pineapple Glazed Ham
Roasted Rosemary Chicken
Slow Roasted Beef Au Jus
Traditional Lasagna
Roasted Pork Loin
in a creamy mushroom sauce
Perogies and Cabbage Rolls in tomato sauce
Beef Tenderloin Tips with five mushroom demi

BUFFET INCLUDES

Fresh Baked Artisan Rolls
with butter
Chef's Selection of Tortes & Pies
Selection of Dessert Squares
Seasonal Fruit
Freshly Baked Cookies

BUFFET DINNERS

PRESTIGE BUFFET DINNER

THREE SALADS | ONE VEGETABLE | TWO STARCH | TWO ENTRÉES

Minimum 35 guests. Ask us about our vegetarian or gluten-free options.

SALADS

- Orange Raspberry Spinach Salad
- Gathered Greens Salad
with carrots and radishes served with two dressings
- Classic Caesar Salad
- Red Jacket Potato Chive
- Grilled Veggies & Sundried Tomato Pasta
- Asian Vegetable Noodle
- Greek Salad
- Strawberry, Goat Cheese & Baby Kale Salad
served with honey lime dressing & almonds

VEGETABLE

- Medley of Buttered Vegetables
- Grilled Vegetables
- Honey Dill Glazed Carrots
- Broccoli & Cauliflower

STARCHES

- Roasted Garlic Mashed Potatoes with gravy
- Oven Roasted Potatoes
- Aged Basmati Rice
- Garlic Parmesan Penne
- Steamed Garlic Dill Baby Potatoes
- Baked Mac & Cheese

ENTRÉES

- Boneless Butter Chicken
- Salmon Grillato
- Crusted Pork Tenderloin
with a pernod mustard cream sauce
- Chicken Parmesan
- Perogies and Cabbage Rolls
in tomato sauce
- Chicken Breast
with a wild mushroom cream sauce
- Grilled Chicken Chasseur
- Beef Tenderloin Tips
with five mushroom demi
- Alberta Roast Beef
in an au jus sauce

BUFFET INCLUDES

- Fresh Baked Artisan Rolls
- Chef's Selection of Tortes, Cheesecakes & Pies
- Selection of Squares, Brownies & Tortes
- Fruit
- Fresh Baked Warm Apple Berry Crisp
served with ice cream





BUFFET ENHANCEMENTS

BUFFET ENHANCEMENTS

Carving Stations

choose between slow roasted prime rib, roasted turkey with apple cranberry stuffing & gravy or pork loin

Additional Entrée

Additional Salads & Starches



REFRESHMENTS

BEVERAGES

Freshly Brewed Regular Coffee (10 cups)

Decaffeinated Coffee (10 cups)

Selection of Tea (10 cups)

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)

(per litre)

Juices - orange, apple, or cranberry

(300ml bottle)

(1.4L pitcher)

Bottled Water (500ml bottle)

Perrier

(250ml can)

(500ml bottle)

House Made Yogurt Smoothies (6 oz glass)

Fruit Punch - garnished with fresh fruit

(4L dispenser)

(per litre)

House Made Lemonade or Iced Tea

(4L dispenser)

(per litre)

*bottled & canned beverages are billed on consumption

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

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.





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

Samosa

BBQ Meatballs (2oz)

Potstickers with carrot ginger dip

Mini Bacon Wrapped Scallops

Fried Pickles with aioli dip

Chicken or Beef Satay (3oz) with peanut satay sauce

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

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



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

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

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
