

2021

Join us for your
GATHERINGS

FOOD AND BEVERAGE EVENT PLANNING

ESTIMATED NUMBER OF GUESTS

To ensure the best service, please provide your menu selection and estimated number of guests 30 days before your event.

GUARANTEED ATTENDANCE

Your Event Manager requires the guaranteed number of guests with a list of guest allergies and dietary restrictions 14 days prior to your event start date.

Failing this, the estimated number of guests at the time of booking will be taken as a guarantee for billing. Actual attendance will be billed if it is higher than the original guarantee number, provided additional meals have been served. The Edmonton EXPO Centre is prepared to set 5% above guaranteed number of guests on groups of 200 or more up to a maximum of 20 guests.

SURCHARGES FOR NEW ORDERS OR INCREASES

If the guaranteed attendance is increased after the deadline, a menu surcharge will apply to the additional meals. This is calculated at 20% of the original menu price. Any new orders received within three (3) business days will also be subject to a 20% surcharge of the original menu price, if we are able to accommodate the request.

ALLERGY, ALTERNATE DIETARY MEALS AND OVERRAGES

Handling alternative dietary requests demands careful attention—particularly when it comes to allergies that result in serious, sometimes life-threatening reactions.

The Edmonton EXPO Centre is committed to offering a wide range of food options for our guests. Part of this commitment includes meeting the needs of guests who have special dietary restrictions. Additional costs may apply based on meal requirement (Kosher, Halal). Our kitchen will make every effort to accommodate cultural and medical dietary requests received no later than the final guarantee deadline. We will prepare a 5% overage to a maximum of 20 guests above your alternate meal requirements for potential on-site orders. Surcharges will apply if these extra alternate meals are served.

If at the time of service, the number of alternate meals (including vegetarian) exceeds the number on your dietary list, an additional fee of \$40 per entrée (exclusive of tax and gratuity charge) will be applied. We cannot guarantee we will be able to meet all requests, but we will attempt to satisfy your guests' needs to the best of our ability.

With an increase in demand for gluten-free and wheat-free requests, we strongly recommend you provide a small percentage by building these items into your order.

Culinary Regards,

Jiju Paul

Executive Chef, Edmonton EXPO Centre

CHAMPAGNE

Taittinger Brut Reserve, Champagne, France 51

Aromas of fruit and brioche with fragrances of peach, white flowers and vanilla.

Gardet Brut, Champagne, France 44

Aromas of wild berry, white chocolate and almond. Full bodied.

SPARKLING WINE

J.P. Chenet Ice Edition, France 29

Medium dry with a blend of white grapes. Creamy and smooth on the finish.

Henkell Rose, Rhine, Germany 29

Sweet, dry and medium bodied with scent of red currants and strawberry.

Prosecco DOC Treviso, Veneto, Italy 36

Dry wine with aromas of fruits and hints of golden apple.

Cune Cava Brut, Catalonia, Spain 39

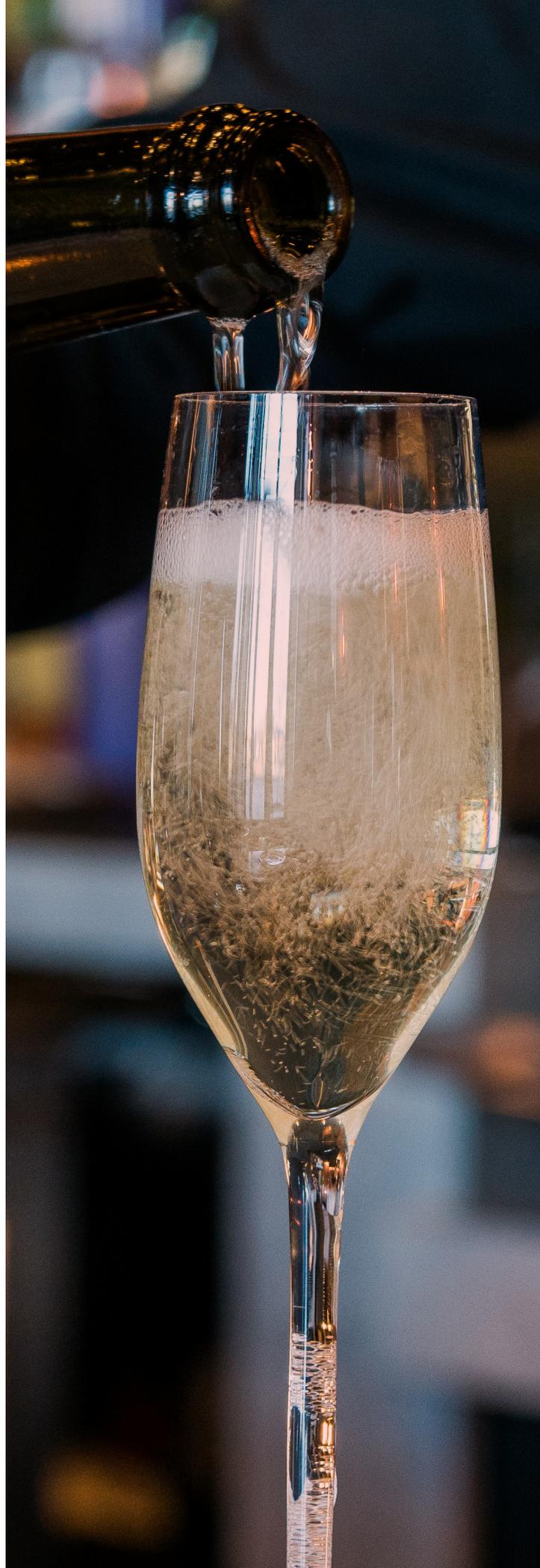
Medium bodied with fruity notes. Balanced acidity with creamy texture and lingering finish.

Undurraga Brut, Maipo Valley, Chile 31

Dry, intensely fruity with notes of crisp citrus and white peach.

Prosecco Marca Oro, Veneto, Italy 33

Medium dry, aromas of fruits with finish of pears and wild apples.





WHITE WINE

Mission Hill Estate Series Chardonnay, Okanagan, Canada 29

Aromas of apricot, lemon and jasmine. Medium bodied with flavours of granny smith apples and pineapple.

Undurraga Sauvignon Blanc, Central Valley, Chile 29

Dry, fresh with fruit filled and floral aroma.

Twin Islands, Sauvignon Blanc, Marlborough, New Zealand 31

Crispy palate with intense citrus flavours and hints of coriander with a zesty finish.

Mission Hill Estate Series Sauvignon Blanc, Okanagan, Canada 31

Refreshing and dry with a right balance of acidity and minerality. Notes of lime, pineapple and lemongrass.

Matua Sauvignon Blanc, Marlborough, New Zealand 31

Balanced acidity with hints of lime, passionfruit and gooseberry. Textural and rich palate with finish of minerality.

White Cliff Sauvignon Blanc, Marlborough, New Zealand 33

Aromas of lime and guava with background of citrus flowers. Balanced acid with a smooth palate to finish.

Henry of Pelham Family Estate Riesling, Niagara, Canada 39

Dry with fruity crisp balanced by hints of sweetness on the palate. Aromas of lemon, citrus and rose petals.

Yalumba Christobel's Moscato, Australia 31

Aromas of daphne and white roses with an enticing hint of musk. Balanced with citrus acidity.

Castel Firmian Pinot Grigio, Trentino, Italy 39

Fruity aromas with floral hint of chamomile flower. Dry, elegant with delicate with balanced acidity.

Pierre Sparr Riesling, Alsace, France 41

Dry and elegant with mineral notes. Aromas of citrus fruits and yellow lemon.

Sartori Di Verano Pinot Grigio, Veneto, Italy 42

Refreshing, crisp and well balanced with hints of tropical fruits and citrus.



RED WINE

Mission Hill Estate Series Pinot Noir,

Okanagan, Canada 29

Aromas of blackberry and cherries. Light bodied with hints of dusty soil and cinnamon.

Matua Pinot Noir, Marlborough, New Zealand 29

Bright ruby colour with aromas of sweet cherry and raspberry hinting at layers of fresh and fruity flavours.

Santa Cristina Chianti Superiore, Italy 36

Complex nose with notes of cherries and plums. Finish and after taste are long and savoury with velvety tannins.

Luigi Bosca La Linda Malbec, Argentina 29

Juicy character with fruity finish. Purplish red colour. Bright and young with aromas of fresh red fruit and spices

Yalumba Family Vignerons Organic Shiraz,

Australia 31

Aromas of spiced plums and peppercorns with fruit cake. Fruit driven, medium bodied wine with soft finish.

Undurraga Cabernet Sauvignon,

Central Valley, Chile 33

Deep ruby with aromas of red raspberry, cherry and a bit of plum. Bright and fruity nose with a pinch of spice.

Wente Vineyard Sandstone Merlot,

California, USA 31

Aromas of black cherry and plum with hints of black tea and toasted oak.

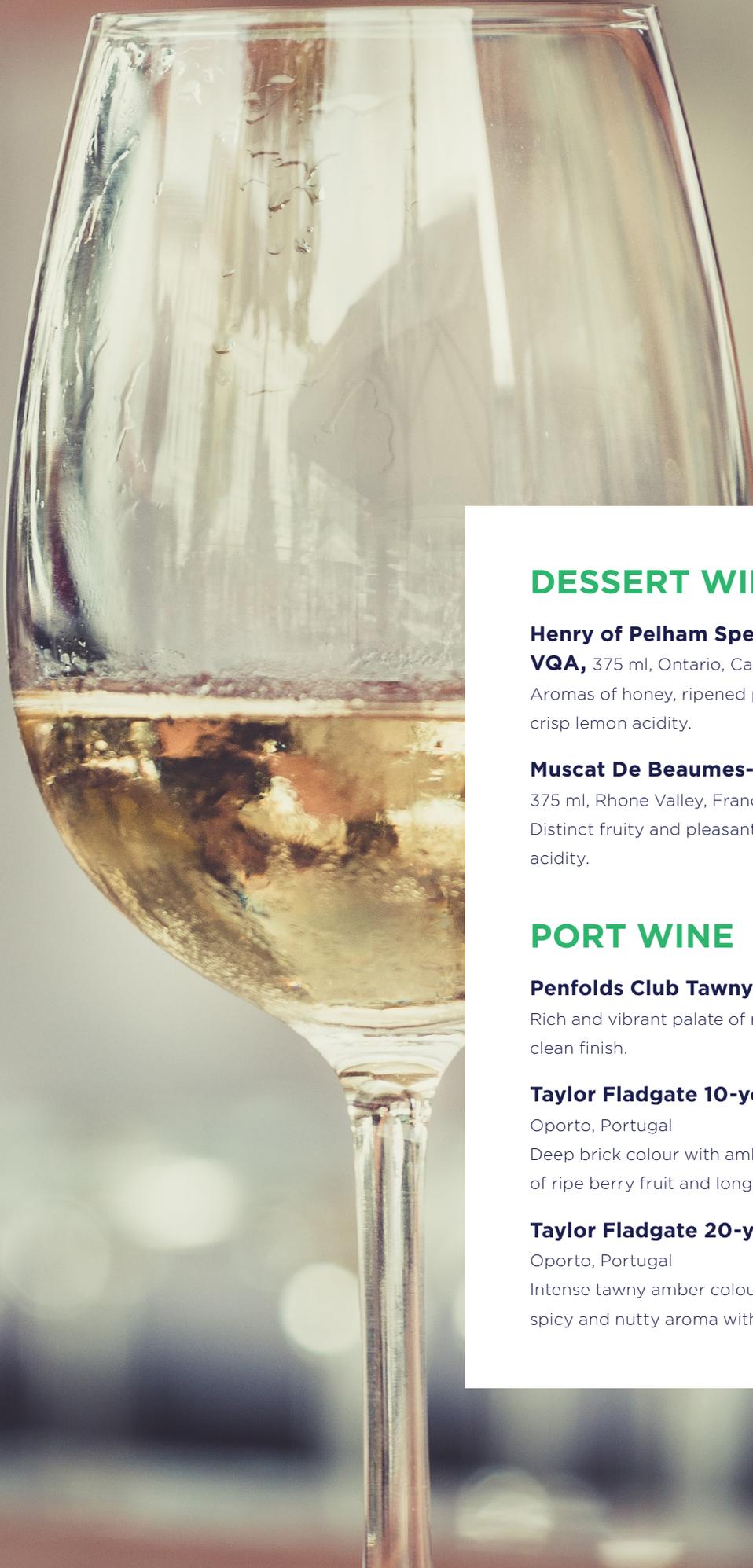
Tommasi Family Estates Le Prunee Merlot,

Verona, Italy 33

Aromas of chocolate, berry and cappuccino. Medium bodied with soft tannins and a long, flavourful finish.

Sterling Vineyards, Merlot, Napa Valley, USA 49

Aromas of blackberry and plum. Rich palate of red and black fruit flavours with balanced finish.



DESSERT WINE

Henry of Pelham Special Select Late Harvest Vidal

VQA, 375 ml, Ontario, Canada 39

Aromas of honey, ripened peach, fig and apricot. Well balanced by crisp lemon acidity.

Muscat De Beaumes-de-Venise,

375 ml, Rhone Valley, France 33

Distinct fruity and pleasant aroma. Deliciously sweet yet balanced acidity.

PORT WINE

Penfolds Club Tawny, Australia 39

Rich and vibrant palate of ripe spicy fruit, toffee and walnuts with a clean finish.

Taylor Fladgate 10-year-old Tawny,

Oporto, Portugal 47

Deep brick colour with amber rim. Rich and elegant nose with aromas of ripe berry fruit and long finish.

Taylor Fladgate 20-year-old Tawny,

Oporto, Portugal 49

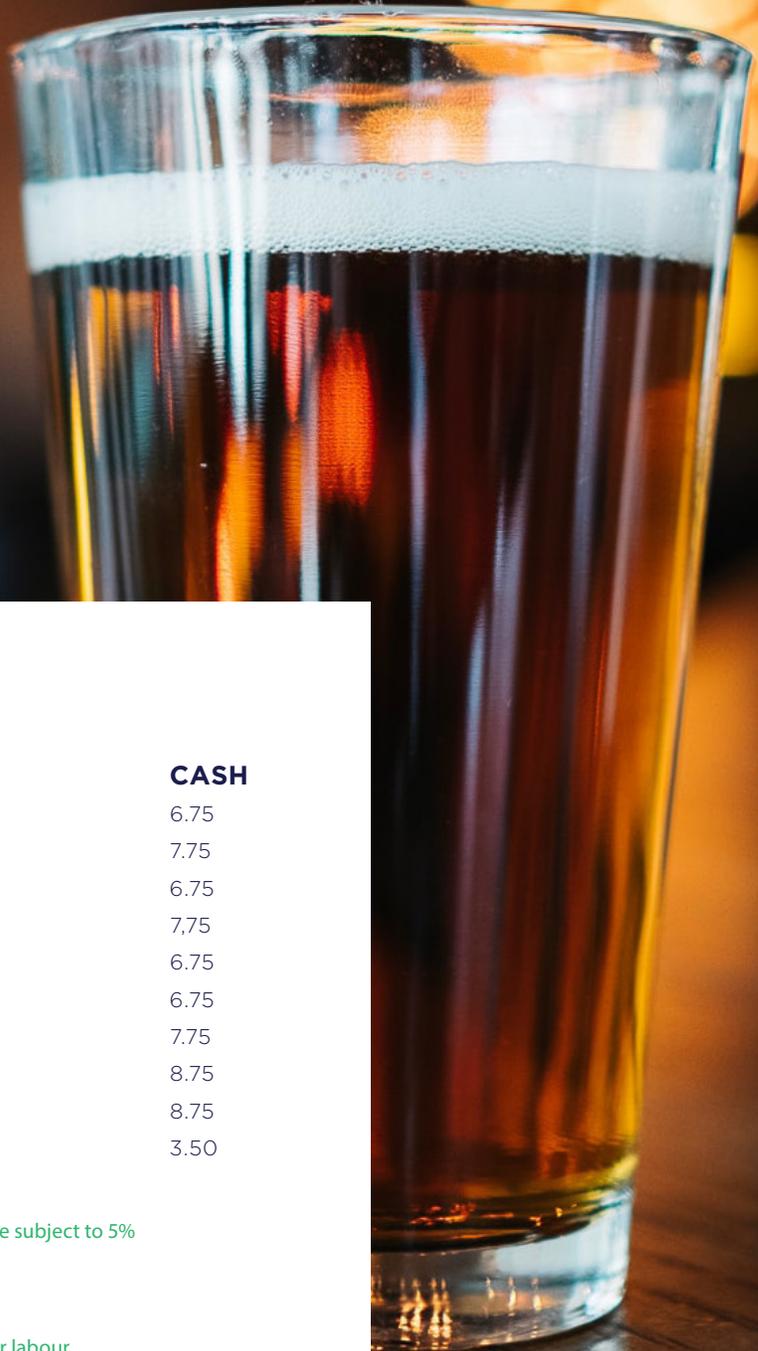
Intense tawny amber colour. Opulent and voluptuous nose of complex spicy and nutty aroma with long finish.

AT THE BAR

	HOST	CASH
Liquor	5.75	6.75
Premium Liquor	6.75	7.75
Domestic Beer	5.75	6.75
Imported Beer	6.75	7.75
Coolers	5.75	6.75
Wine by the Glass	5.75	6.75
Liqueurs	6.75	7.75
Premium Liqueurs	7.75	8.75
Cognac	7.75	8.75
Pop & Juice	3	3.50

We follow ProServe guidelines of 1 oz pour. Host bar prices are subject to 5% GST and 18% service charge. Cash bar price includes 5% GST.

If there is less than \$500 net consumption per bar, a bartender labour charge will apply at \$35/hour for a minimum of three hours each. We provide complimentary mixes at our bars. If you choose to bring your own wine, a corkage fee of \$15/bottle plus GST and 18% service charge will apply. Full corkage bar fee is \$15/person plus GST and 18% service charge and you will need to provide an AGLC license to us.





BUILD YOUR OWN BAR

CUSTOM COCKTAIL BAR (1oz pour)

Minimum of 60 guests, \$12/ cocktail. Cocktail bar prices are subject to 5% GST and 18% service charge.

CHOOSE YOUR GIN OR VODKA

Three GIN selections

Three VODKA selections

ADD YOUR FIZZ

Tonic Water, Soda Water, Grapefruit Juice, Cranberry Juice

Sparkling Water

TOP YOUR GARNISH

Lemon, Lime, Grapefruit, Cucumber, Mint

CUSTOM CAESAR BAR (1oz pour)

CHOOSE YOUR VODKA

Three VODKA selections

ADD YOUR JUICE

Clamato Mix, Tomato Mix, Vegetable Mix

TOP YOUR GARNISH

Celery, Lime, Bacon, Pickled Beans, Pickled Onions, Pickled Red Pepper

