

EDMONTON
CONVENTION
CENTRE



COFFEE

MENU

2020 | Edmonton Convention Centre



AWARD-WINNING CUISINE

EXECUTIVE CHEF SERGE BELAIR

Named Canadian Chef of the Year in 2012, Executive Chef Serge Belair leads one of Canada's premier culinary teams. Hailing from Gatineau, Quebec, Chef Belair's French roots inspires his culinary style that has been widely recognized by national and international culinary experts. His accomplishments include:

- *2012 National Chef of the Year*
- *2012 Olympic Culinary gold and silver medals with Team Canada*
- *2013 silver medal at the World Association of Chefs Societies' Global Chefs Challenge*
- *Edmonton's top 40 under 40 class of 2015*

Chef Belair studied at Commission scolaire la Vallée de la Lievre and honed his skills at Hotel Clarion Gatineausès Restaurant La Pergola. In 2006 he joined the renowned Edmonton Convention Centre team and under the tutelage of top Canadian chefs, quickly rose through the ranks. Through an unwavering commitment to quality and innovation, he has established a professional reputation for his culinary and leadership skills, and in 2017 was officially appointed Executive Chef at Edmonton's downtown convention centre.

Emphasizing creativity and always pushing the limits, he ensures every dish is treated like a piece of artwork. It's why catering is the least of your worries when booking your event with us. Guests consistently rave about their culinary experience when dining at the Edmonton Convention Centre, and always leave wanting more. This menu reflects the passion of Chef Belair and his world-class culinary team. Everything is created in-house from local, fresh ingredients. Looking for something not on our menu? We can do that too. With a diverse array of chefs in his kitchen, Chef Belair can work with you to create a custom experience that will WOW your guests.

COFFEE BREAK

A la carte

Please note the below refreshments have a 2-hour service window maximum

Starbucks coffee (regular or decaf)

\$60 per gallon (one gallon serves 15 cups)

Assorted Teavana teas

\$48 per gallon (one gallon serves 15 cups)

Hot chocolate

\$35 per carafe (one carafe serves 10 cups)

Coffee Stations

Our coffee stations are served with freshly brewed Starbucks coffee, decaffeinated coffee and assorted Teavana Teas

2-hour coffee break

\$4.50/person

2-hour deluxe coffee break (add jugs of chilled juice)

\$6.50/person

8-hour coffee break

\$10.50/person



All prices do not include 18% gratuity and 5% GST. Prices are subject to change.

VIP Hydration Station

\$1.50 per person (minimum 20 orders)

Variety: Rosemary, peach basil, strawberry green apple, cranberry. All natural, sugar-free and environmentally friendly!

Smoothies | *Vegetarian, Gluten-Free*

\$3 per glass (choose one)

Beets and Berries: Blackberry, blueberry and raspberry with pomegranate and beet juice

Perfectly Peach: Peach, mango and banana with Greek yogurt and peach juice

Sunrise Strawberry: Mandarin orange, strawberry and banana with Greek yogurt and orange juice

Jazzy Java: Cold brew coffee, almond milk and coconut yogurt with cinnamon | *Vegan*

Assorted Beverages

Assorted Coca-Cola canned soft drinks (BOC)
\$3.50 each (355 ml)

Assorted Minute Maid canned juice (BOC)
\$3.75 each (341 ml)

Local assorted Kombucha
\$6 per 300ml bottle

Individual 1%, skim or chocolate milk
\$3 each (250 ml)

2% milk or chocolate milk
\$25 per 1.5 Litre Jug (8 to 10 portion)

Chilled apple juice, fruit punch or orange juice
\$30 per 1.5 litre pitcher

Dasani bottled water
\$4 each



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AM Break

Assorted individual Activia yogurt | *Vegetarian, Gluten-Free*
\$4 each

Mason jar house-made coconut yogurt | *Vegan, Gluten-Free*
\$6 each

Whole fruit | *Vegan*
\$30 per dozen

- *Apples*
- *Oranges*
- *Bananas*

Melon kabobs | *Vegan*
\$48 per dozen

Sliced fresh seasonal fruit | *Vegan*
\$5.50 per order

Breakfast breads | *Vegetarian*
\$48 per dozen

- *Lemon poppy seed tea cake*
- *Carrot spice loaf*
- *Blueberry cinnamon coffee cake*
- *Seasonal selections*

Assorted bagels with flavored cream cheese | *Vegetarian*
\$52 per dozen

Assorted house-made gourmet pastries | *Vegetarian*
\$54 per dozen

Assorted house-made muffins with butter and fruit preserves | *Vegetarian*
\$50 per dozen

AM Break (cont'd)

Large traditional butter croissant with fruit preserves

Vegetarian

\$54 per dozen

Warm brown sugar-glazed cinnamon rolls | *Vegetarian*

\$50 per dozen

House-made white chocolate raspberry scones | *Vegetarian*

\$52 per dozen

House-made gluten and dairy free granola bar | *Gluten-Free,*

Vegan, Signature Dish

\$5 each

Clif energy bars | *Vegetarian*

\$60 per dozen

Assorted cold cereals | *Vegetarian*

\$5 per person

Served with dried fruit and mixed nuts with skim, 2% and whole milk, soya milk and almond milk

Warm oatmeal station | *Vegetarian*

\$6 per order

Served with brown sugar, raisins and fresh berries

Greek yogurt station | *Vegetarian*

\$6 per person

Served with fresh fruit, berries, muesli and ECC honey

House smoked salmon on petite bagel, cream cheese, fried caper, pickled red onion and mustard greens with lemon gel

\$60 per dozen

Almond milk overnight oats with fresh berries | *Vegetarian*

\$6 Each

Chia seed and raspberry jam pudding served in yogurt jar topped with fresh berries | *Gluten-Free, Vegan*

\$6 each

Breakfast flatbread | *Signature Dish*

\$22 per flat bread (serves approximately 4 people)

Salmon bacon, sriracha hollandaise sauce, cheese curds, fresh spinach, artichokes and pickled red onions



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PM Break

Warm pretzel sticks with Chef Serge's Cajun mustard

Vegetarian

\$42 per dozen

Taco in a bag

\$6 each

Doritos chips with warm ground taco beef, green onions, sour cream and salsa

Platter of tea sandwiches

\$150 per platter (15 sandwiches cut into 60 pieces)

Roasted turkey breast/cucumber, sprouts and cream cheese/roast beef

The Bar Break | *Vegetarian*

\$48/dozen

White chocolate saskatoon berry blondie, dark chocolate fudge brownies and lemon squares

The Tart Break | *Vegetarian*

\$42/dozen

Classic lemon meringue, chocolate salted caramel and fresh fruit tarts

Coconut cranberry biscotti and dark chocolate orange biscotti

Vegetarian

\$42 per dozen

Fresh baked assorted cookies | *Vegetarian*

\$36 per dozen

Double chocolate, oatmeal raisin, macadamia nut, chocolate chip



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PM Break (cont'd)

Valrhona chocolate bark | *Gluten-Free, Vegetarian*
\$55/lb (serves 10 people)
Dark and white chocolate bark with almonds and dried cranberries

House-made shortbread cookies | *Vegetarian*
\$42 per dozen

French macarons (*contains almonds*) | *Vegetarian, Gluten-Free*
\$44.00 per dozen (minimum 3 dozen)

Warm caramel beignet | *Vegetarian*
\$38 per dozen

Baked strawberry cream cheese puff pastry | *Vegetarian*
\$38 per dozen

Mini fruit mousse verrines with fruit coulis | *Vegetarian*
\$42 per dozen

Vanilla bean pot de crème with fresh berries
\$48 per dozen

House-made fresh donuts | *Vegetarian*
\$44/dozen (minimum 4 dozen per flavor)
Choose from: *s'mores donuts, strawberry sprinkle, Oreos chunk, maple fondant dipped and classic chocolate fudge dipped*

Donut walls available in black or wood grain for \$150 each (two available in each color). Rental is waived with minimum 7 dozen donut order per wall. Subject to availability.



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Nibbles

Flavored popcorn | *Gluten-Free, Vegetarian*

\$3 per bag (100-gram bags, minimum 20 bags per flavor)

Choose from: *classic butter, BBQ, chili lime, Frank's Red Hot or caramel*

- Rental of popcorn machine \$150.00 per day
- Banquet attendant required at \$30.00 per hour for a minimum of 3 hours

Four Whistle Farm vine ripe tomato bruschetta dip

Vegetarian

\$4 per order (minimum 10 orders)

Served with toasted house-made baguette

Old Dutch original chips with sour cream onion dip

Gluten-Free, Vegetarian

\$4 per person (minimum 10 orders)

Home-fried corn tortilla chips | *Gluten-Free, Vegetarian*

\$6 per person (minimum 10 orders)

Served with fresh pico de gallo and guacamole

Kettle chips | *Gluten-Free*

\$15 per pound (serves approximately 10-15 people)

Choose one flavor: *classic, BBQ, Frank's Red Hot, ranch, smoked maple*

Gourmet dry roasted nuts | *Peanut-Free, Vegetarian*

\$20 per pound (serves approximately 10-15 people)

Gourmet trail mix | *Peanut-Free, Vegetarian*

\$20 per pound (serves approximately 10-15 people)

Celebration Sheet Cake

Chocolate or vanilla chiffon sponge cake | *Vegetarian*

\$160.00

12" x 16" (for 45 guests). Larger sheet cakes at \$4 per person. Custom logos and flavours available upon request

FROM FARM TO TABLE

Taste the difference local makes. Supporting our community has always been a part of our mandate and our culinary program is no exception. Under Chef Belair's leadership, the Edmonton Convention Centre purchases 60% of food from local growers and producers each year. From carrots and beets to Alberta beef, we pride ourselves on supporting Alberta's thriving agrifood industry. Some of our suppliers include:

Erdmann's Garden & Greenhouse

Supplying our carrots and beets, Erdmann's is a family owned and operated farm located in Westlock County, Alberta. They grow a wide variety of vegetables, potatoes and bedding plants, hanging baskets and planters. *For more information, visit erdmannsgardens.com.*

Forest Scene Farms

Located north of Thorsby, Alberta, Forest Scene Farm is a family supported mixed farm that produces certified organic potatoes, market garden vegetables, organic grains and hay.

Four Whistle Farm

Supplying us with fresh produce such as tomato, cucumber, peppers, basil, Four Whistle Farm operates under the loving care of Marius and Twiggy DeBoer near Millet, Alberta. *For more information, visit fourwhistlefarm.ca.*

Prairie Harvest

An award-winning pasta company located in Edmonton, Alberta, Prairie Harvest creates fine pasta the old-world way; slowdried using only the best ingredients. *For more information, visit prairieharvestpasta.com.*

Sylvan Star Cheese

From plain and flavoured Gouda to Swiss and Edam cheese, the Sylvan Lake, Alberta based Sylvan Star Cheese has been operating since 1995. Renowned for its farm-made Gouda, the operation has won numerous awards over the past 16 years. *For more information, visit sylvanstarcheesefarm.ca.*

Rock Ridge Dairy Farm

Owned by Patrick and Cherylynn Bos, Rock Ridge Dairy Farm is located in Ponoka, Alberta and is a processor of whole natural goat milk and cheeses. *For more information, visit rockridgedairy.com.*

Blue Kettle Specialty Foods

From savoury dips and vinaigrettes, to hearty meal starters and a delectable chocolate sauce, St. Alberta, Alberta's Blue Kettle Specialty Foods creates innovative foods from natural products that will jumpstart or add full-bodied flavour to a variety of dishes in minutes. *For more information, visit bluekettle.ca.*

Meuwly's

Providing our kitchen with local high quality, local artisan meats, Meuwly's is an Edmonton based business founded by Will Kotowicz and former Edmonton Convention Centre apprentice and chef Peter Keith. *For more information, visit meuwlys.com.*

Mona Food

Edmonton based Mona Food supplies us with homegrown gourmet mushrooms. *For more information, visit monafood.ca.*

Bear and the Flower Farm

Located in Irricana, Alberta, Bear and the Flower Farm produces free range, naturally raised pork. *For more information, visit bearandtheflower.com.*





SOCIAL

RESPONSIBILITY

From Our Garden

We connect to the land through sustainable practices and our locally-sourced and inspired cuisine. As part of this commitment, we grow our own micro-greens in-house and tend to our Community Medicine Wheel garden.

And that's not all—we also produce our very own signature honey through our beehive located on the southeast corner of the property. More than 100,000 busy bees produce over 60 pounds of honey for our chefs each summer. To learn more about our sustainability program, visit EdmontonConventionCentre.com.

Second Helping

Giving back to those in need

The Edmonton Convention Centre serves more than 250,000 meals a year to local, regional, national and international guests. With such a large volume of food being prepared and served through our kitchen, it's expected that there will be some food waste.

That's why we were the first organization in Edmonton to sign-up for the Edmonton Food Bank's Second Helping Program. This initiative prevents waste and puts nutritious meals on the table for those who need them. We're proud to donate nearly 6,600 pounds of food to the program each year.

IMPORTANT INFORMATION

GUARANTEED ATTENDANCE

Your Client Services Manager requires notification of the guaranteed number of guests with a list of guest allergies and dietary restrictions **five business 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. Edmonton Convention 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

Every dish is crafted in-house with 60% of our food locally purchased from community growers.

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 OVERTAGES

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

Our kitchens are not peanut, tree nut, soy, milk, egg and wheat free facilities. While we take steps to minimize the risk of cross contamination, we cannot guarantee that any of our products are safe to consume for people with peanut, tree nut, soy, milk, egg or wheat allergies.

The Edmonton Convention 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. Charges 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.

FOOD SAFETY

Purchase, delivery and storage of food products at the Edmonton Convention Centre are important control steps in the food safety chain. We are a proud partner of Edmonton Food Bank's Second Helping Food Recovery program which donates surplus prepared and perishable food to meal-providing agencies in the city. These items are stored and delivered in a safe manner. To ensure the safety of our guests, we will not permit food to be taken home by our guests.

BANQUET OPERATIONS (ON THE FLOOR)

- All buffets will showcase food labels.
- All tray-passed food items are labeled on the tray.
- For plated meal functions, all servers have a copy of the menu with any allergen information and are briefed before their shift.
- There is a lead banquet manager in charge of the dietary list which is received at the time of the guarantee (or earlier).
- The server will speak to the on-shift chef if they are unclear on the ingredients. The buffet chef will speak to the guest directly if they are available.
- Guests with dietary requests that have not been pre-ordered will be asked the following information:
 - *Full name*
 - *Table number*
 - *Dietary request*
 - *Disclaimer that we will make our very best efforts, but cross contamination can occur.*

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the centre of connection

edmontonconventioncentre.com