

EVARIO

EVENTS CENTRE

DISCOVER | CONNECT | CELEBRATE

Based on the Latin word “Vario” which means diverse or variety, Evario Events Centre is Edmonton’s premier events location offering an array of versatile function spaces. Each resplendent event space is enamoured with a unique atmosphere, state of the art technology integration. Paired with exceptional catering from a wide selection of creative designer menus and impeccable intuitive hospitality of the Evario events team makes for a truly unforgettable experience.

Evario Events Centre offers an incredible setting of 20000 Sq Ft of flexible event space up to 1200 guests, from board meetings to grand celebrations, it provides a world class venue where meaningful engagements happen leaving an everlasting impression.



EVENTS & CATERING MENU



BREAKFAST

BUFFET BREAKFAST

Classic Continental \$19

Assorted breakfast juices
Seasonal fresh cut fruits and berries
Oven fresh breakfast pastries
Assorted fruit yogurt
Butter, margarine and fruit preserves
Freshly brewed Lavazza coffee
and gourmet Tazo tea selections

Health & Wellness \$21

100% pure orange juice
V8 juice shooters
Seasonal fresh cut fruits and berries
with honey mint yogurt dip
House specialty granola
Freshly baked all bran muffins
Whole wheat bagel with low
fat cream cheese
Corn & green peas egg succotash
Steel cut oatmeal (raisins, almonds,
cranberries, Demerara sugar, skim milk)
Freshly brewed Lavazza coffee
and gourmet Tazo tea selections

The Canadian \$25

Assorted breakfast juices
Seasonal fresh cut fruits and berries
Oven fresh breakfast pastries
Free-range scrambled eggs topped
with old aged cheddar and scallions
Alberta pork sausages
Crispy finest double smoked bacon
Kennebec hashbrown tossed
with green onions
Butter, margarine and fruit preserves
Freshly brewed Lavazza coffee
and gourmet Tazo tea selections

The Indian \$33

Assorted breakfast juices
Assorted flavoured Lassi shooters
Seasonal fresh cut fruits and berries
Amritsari pindi choley
Mathura ke dubki wale aloo bhaji
Fresh hand rolled puris
Mumbai style egg bhurji with pav
Achar and sweet chutney
Jalebi
Indian ginger and cardamom chai

The Evario Signature \$36

100% pure orange juice
Assorted fruit smoothie shooters
Assorted yogurt parfait
Fruit kebabs with honey mint
and basil yogurt dip
Freshly baked pain au chocolate,
butter croissants, mini muffins
and fruit scones
Baked Spinach and feta turnover
Biscuit benny with pea meal Canadian
bacon and creole hollandaise
Sautéed mushrooms with grape tomatoes,
spinach topped with crispy kale
Alberta chorizo sausages
Baked sweet potato hash brown
with rosemary herb butter
Breakfast grain breads with choice
of house made flavoured butters and
fruit preserves
Freshly brewed Lavazza coffee
and gourmet Tazo tea selections

Chef attended Omelette station \$8

(Attendance for maximum of 1.5 hours)
Pricing is per person. Minimum 35 People

Custom Made Omelettes: Smoked ham,
Applewood bacon, button mushrooms,
spinach, tomatoes, bell peppers,
onions, cheddar cheese blend

PLATED BREAKFAST

All plated breakfasts are served with fresh orange juice, assorted breakfast bakery basket with butter, margarine, fruit preserves and freshly brewed Lavazza coffee and gourmet Tazo tea selections

Minimum of 20 people. Pricing is per person. Additional \$8 per person will apply if minimum is not met

British Biscuit Benny \$25

Two poached eggs, smoked Canadian baby back bacon served on buttermilk biscuit with creole hollandaise, fingerling potatoes, sweet onion, topped with fine chopped Italian parsley and smoked Hungarian paprika

Denver Omelette \$26

A classic American style Omelette with ham, peppers, onions, cheddar cheese served with Kennebec hash brown multigrain toast and smoked crisp bacon

AAA Alberta Beef Steak & Eggs \$33

Medium rare 5 OZ sirloin steak served with poached eggs, hollandaise, bacon, hash brown & crispy kale

Masala Uttapam \$22

Griddle cooked rice pancakes topped with onions, tomatoes, cilantro, green chilies served with traditional coconut chutney and sambhar

THEMED BREAK

All Themed breaks are served with freshly brewed Lavazza coffee and gourmet Tazo tea selections

Minimum of 15 people. Pricing is per person. Additional \$6 per person will apply if minimum is not met.

Cookie Jar \$14

Freshly baked oatmeal & raisins cookie, chocolate chip cookie, peanut butter cookie

Chips and Dips \$15

Hummus & pita chips, Tzatziki with vegetable crudités, mini pretzels with mustard duo, nacho corn chips, salsa and sour cream

Indian Street \$15

Vada pav with garlic chili spread and tamarind chutney
Kesar jalebi
Ginger and cardamom tea

Revitalize \$16

Individual energy bars, house made granola mix with dried fruits, honey yogurt, mango and mixed berry smoothie, sliced seasonal fruits with grapes and berries

Morning Glory \$17

Chef's selection of mini apple, maple, raspberry & cinnamon danishes, assorted fruit yogurt, sliced seasonal fruits with grapes and berries, healthy individual granola bars

Sweet Tooth \$19

Assorted candies, chocolates, sours, licorice, twizzlers, ice cream sundaes

British Hi Tea \$22

Fresh scones, selection of signature finger sandwiches (2 per person), selection of mini quiche, key lime mini tarts, raspberry pannacotta, served with gourmet **PURE LEAF** tea selections

A LA CARTE BREAK

Hot Beverages

Freshly brewed Lavazza coffee and gourmet Tazo tea selections \$4 Per Person

Cold Beverages

Bottled water \$3 Per bottle
Selection of soft beverage (341 ML Cans) \$3.50 Per Can
Bottled juice \$3.50 Per Bottle

Snacks

Whole fruits..... \$3 per person
Assorted fruit yogurt..... \$3 per person
Vegetable tray with duo of dips \$4per person
Selection of bananas, cranberry and lemon loaf (choose 1) \$4 Per Person
Assorted granola and cereal bars \$5 Per Person
Pretzel with duo of mustards \$5 Per Person
Brownies and dessert squares \$5 Per Person
Selection of morning breakfast pastries (2 per person) \$6 Per Person
Bagels with cream cheese and fruit preserves \$6 Per Person
Seasonal fresh cut fruit platter with berries and grapes..... \$7 per person
Assorted freshly baked cookies (min. 1 dozen)\$36 Per Dozen



LUNCH

BUFFET LUNCH

Global Salad Bar \$38

Canadian Farm Salad

Assorted organic greens, tomatoes, cucumbers, bell peppers, with duo of dressings and cheese

Italian Caprese Salad

Baby cherry tomato, mozzarella, sweet basil, first pressed olive oil and salt

American Cobb Salad

Fresh organic greens, boiled eggs, sliced chicken breast, bacon, avocados, grape tomatoes, cucumbers, sliced red onions

Israeli Tabbouleh

Bulgur, olive oil, lemon juice, Italian parsley, mint, seeded plum tomatoes

Mexican Black Bean and Pineapple Salad

Black beans, avocados, corn, tomatoes, onions and pineapple dressed with guacamole aioli, topped with crushed corn chips

Indian Tandoori Aloo Salad

Tandoori marinated and oven roasted bandy potatoes with garlic aioli

Thai Glass Noodle & Bistro Shrimp Salad

Glass noodles, papaya, crushed peanuts, bistro shrimps with sesame and sweet chilly mayonnaise

Warm Beet Root & Quinoa Salad

Candy cane, red and golden beets, quinoa with chevre cheese and red wine dressing

Evario Salad

Free range chicken breast, baby red skin potatoes, orange and pineapple marmalade vinaigrette, tossed with the Italian herb parsley and roasted red peppers

Seasonal Fresh Fruit and Berry Chaat

with Himalayan salt, mint and honey dressing

Gourmet Sandwich \$34

Chef's Inspired soup creation

Mesclun young green with tomatoes, cucumber with house dressing

Red skin potatoes with scallions and yellow mustard dressing

Pickles and olives

Smoked turkey cobb on cranberry baguettine, lettuce, American corn, peppers and guacamole

Roasted shaved beef with Monterey jack, horseradish Dijon mayo and sliced onion on French baguette

Egg salad with leafy greens, scallions and chunky tomatoes in mixed baby buns

Tuna salad with scallions, celery, leaf green, lemon aioli in multi-grain bread

Grilled Italian vegetables and artichoke wrapped with grated mozzarella in 12" regular and whole wheat wraps

Italian salami, shaved ham and Canadian cheese with tarragon aioli in herb focaccia

Chef's selection of brownies, pastries & squares

Albertan \$35

Gourmet dinner rolls with butter

Chef's inspired soup creation

Artisan farm greens with grape tomatoes, pepper, cucumber and baby radish with house dressing

Garbanzo bean salad with roasted Italian peppers, artichoke, onion with Italian dressing

AAA Alberta slow roast beef with rosemary au jus

Rosemary roasted red skin potatoes

Seasonal vegetables

Chef's selection of assorted pastries

Backyard Barbeque \$29

Coleslaw

Organic greens with balsamic vinaigrette

Oven fresh baked potatoes with scallions

Burger and hot dog buns

Chef's signature freshly hand pressed AAA prime beef burger patties

Gourmet smokies

100 % meatless grain and vegetable burger

Lettuce, sliced tomatoes, onion slices and pickles

Sliced cheddar, Swiss cheese, creamy Boursin cheese

Chef's signature aioli, mustards, mayonnaise, ketchup

Brownies & carrot cake squares

BUFFET LUNCH

All plated Lunches are served with fresh bread rolls, whipped butter and freshly brewed Lavazza coffee and gourmet Tazo tea selections

When in Rome \$33

Assorted dinner rolls and whipped pesto butter

Tuscan style Minestrone soup

Vine tomato and bocconcini salad with arugula and drizzled with Modena balsamic Gastrique

Tricolor fusilli pasta salad with sun dried tomatoes, olives, bell pepper, and first press olive oil

Chicken puttanesca with artichokes

Three cheese tortellini with wild mushroom cream sauce

Vegetable ratatouille

Tiramisu

Pan Asian \$30

Assorted dinner rolls, steam buns, whipped wasabi and seaweed butter

Vegetable Manchow soup

Thai rice noodle salad

Artisan farm organic greens with House dressings

Vegetable Nasigoreng

Thai red chicken curry or ginger beef with bean sprouts & edamame

Stir fried seasonal vegetables

Toffee banana with sesame seeds

Fortune cookies

Mexican Fiesta \$33

Assorted dinner rolls & whipped jalapeno butter

Vegetable chili con carne

Mexican corn and bean salad

Artisan farm organic greens with house dressings

Grilled fajita chicken

Marinated Alberta taco beef

Refried beans

Mexican rice pilaf

Condiments - caramelized onions, shredded lettuce, fresh flour tortillas & corn shells, grated Monterey jack cheese, salsa and sour cream

Caramel chocolate brownies

Lunch in Kiev \$34

Assorted dinner rolls with whipped butter

Traditional borscht soup

Russian salad

Artisan farm organic greens with House dressings

Potato and cheddar cheese perogies with green onion and sour cream

Chicken A La Kiev

Cabbage rolls in rich tomato sauce

Baked sliced kielbasa sausage and sauerkraut

Glazed carrot

Rustic apple crumble

The Mediterranean \$36

Assorted dinner rolls and pita bread with sumac butter

Homemade hummus with extra virgin olive oil and sumac

Levantine Shorbet Adas – Lebanese red Lentil soup

Babaganoush - Mashed cooked eggplant mixed with tahini, olive oil and seasonings

Pickles olives and Raw vegetable platter

Tabbouleh – Bulgur, olive oil, lemon juice, Italian parsley, mint, seeded plum tomatoes

CHOOSE ONE

- **Chicken Shawarma** – Roasted thin slices of marinated chicken served with garlic and tomato sauce

- **Kafta Meshwi** – Grilled skewers of seasoned minced lamb with onion and parsley.

Loubieh B Zeit – French green beans cooked with tomato onions and olive oil.

Umm Ali – Baked middle eastern bread pudding

Incredible India \$35

Assorted dinner rolls, jeera biscuits & poppadums' with whipped chutney butter

Coriander flavoured roasted roma tomato bisque

Amritsari chickpea salad with house greens and chaat masala vinaigrette

India condiment bar (pickled baby onion, cucumber, tomatoes, mixed achar, chef's choice assorted chutney)

Peas Pilaf- basmati rice cooked with green peas

Butter chicken – Slow cooked free range chicken breasts in creamy tomato sauce

Jeera aloo – cumin roasted potatoes

Tarkari – tempered seasonal vegetables

Fresh fruit Trifle

PLATED LUNCHESES

All plated Lunches are served with assorted bread rolls, whipped butter and freshly brewed Lavazza coffee and gourmet Tazo tea selections

Soup (choose one)

Heritage carrot and ginger soup
Tuscan style minestrone soup
Roasted tomato and cilantro bisque
Chicken noodle soup

OR

Salad (choose one)

Farm field greens with shaved carrot, citrus segment, red peppers, tomatoes with mixed berry dressing
Caesar salad with baby romaine, crispy bacon, parmesan cheese, croutons and Caesar dressing
Heirloom tomatoes and fresh mozzarella salad with arugula drizzled with Modena balsamic Gastrique

Entrée (choose one)

Chicken Cordon Bleu \$33
White wine chicken jus, roasted baby red skin mashed potatoes, chef selection of vegetables.

Wild Pacific Salmon \$36
Chardonnay, Dijon, caper berry cream reduction, basmati rice pilaf, steamed broccoli and asparagus

Alberta AAA New York Steak \$42
Green peppercorn sauce, roasted garlic mashed potatoes, Chef's selection of vegetables

Gnocchi \$28
Potato gnocchi tossed in creamy sundried tomato pesto

Dessert (choose one)

Triple Chocolate Mousse – Our decadent yet light chocolate mousse garnished with chocolate swirl

Tiramisu – A traditional Italian confection of mascarpone cheese, cookies, chocolate espresso and whipped cream

New York Cheese Cake – with seasonal berry compote



DINNER

BUFFET DINNER – WESTERN \$59

Buffet includes assortment of gourmet dinner rolls, whipped butter and freshly brewed Lavazza coffee and gourmet Tazo tea selections.

Buffet Inclusions (choose one of each)

Rice – Steamed rice/ Cumin rice/
Vegetable pilaf

Potato – Garlic mashed potatoes/Oven
roasted spiced red Alberta potatoes

Vegetables – Seasonal vegetables medley/
Corn O'Brien/stir fried mixed vegetables

Salads - (choose any four)

Canadian farm fresh mesclun young baby
greens with grape tomatoes, red peppers,
citrus segments with balsamic vinaigrette

Classic creamy Caesar salad with croutons

Traditional potato salad tossed in herbs, Dijon
mustard mayonnaise garnished with scallions

Thai glass noodles and bistro shrimp salad
with unripen papaya, crumbled peanuts
dressed in sesame and sweet chili aioli

Tricolor fusilli pasta salad with sun dried
tomatoes, olives, bell peppers, and first
press olive oil

Indian kachumber salad cubed field
cucumber, bell peppers, tomatoes tossed
in chaat masala vinaigrette

Mexican black beans & pineapple salad
tossed with avocado, corn, tomatoes,
onions with guacamole and salsa aioli
topped with corn chips

Entrée – (choose any two) (Add \$7 per additional Entrée)

Stewed AAA prime Albertan beef
cubes simmered in French style red
wine garlic sauce accented white pearl
onions and sautéed mushroom

Alberta AAA beef medallions pan seared
then braised and sliced served with our
house made Madagascar peppercorn sauce

Free range chicken breast marinated
with garden herbs and lemon pepper
with a covering of wild mushroom
& citrus scented pan au jus

Sliced free range chicken breast
topped with coconut curry sauce
garnished with chopped cilantro

Alberta pork loin with apple sage and
caramelized onion roasted to crisp perfection
and served with calvados flavoured jus

Three cheese tortellini with roasted red
pepper, parmesan, sundried tomato veloute

Oven baked Pacific salmon fillet with
spinach and white wine cream reduction

Herb & parmesan crusted Basa with
tangy salmoriglio Sicilian style sauce

Ukrainian cheddar and potatoes perogies
with caramelized onion and sour cream

Cabbage rolls in rich tomato sauce

Selection of Homemade Desserts

Strawberry shortcake with dark
& white chocolate crispy pearls

Mini assorted European bite cake

Stracciatella Pannacotta

Exotic fruit tartlets

Cinnamon Madeline

Seasonal fresh fruit platter

EVARIO SIGNATURE – WESTERN \$89

Evario Signature buffet includes assortment of gourmet dinner rolls and artisan biscuits, housemade flavoured butters, freshly brewed Lavazza coffee and gourmet Tazo tea selections

Soup

Cream of Lobster, Beer and Cheese Soup - Chefs secret blend of brunoised vegetable and cheese stewed in local beer with emulsified cream

Salads

Canadian Farm Salad – Mesclun young baby greens with grape tomatoes, red peppers and segments of citrus with balsamic vinaigrette

Warm Beetroot and Quinoa Salad – Candy cane red & golden beets, quinoa with chevre cheese and red wine dressing

Horiatiki Salad – Cubes of field cucumber, onion, tomato, Kalamata olives pepper and crumbled feta with oregano vinaigrette

Tangy Potato Salad – Duo of Yukon and red skin potatoes wrapped in tangy mustard tempered tomato chutney and mayo with shredded sweet coconut and garnished with freshly minced herb

Italian Bean Salad – Tuscan white beans, garbanzo beans with roasted red pepper, brunoised of onion, chopped roma wrapped in Barolo red wine vinegar and first pressed olive oil garnished with Italian parsley

On The Platters

Cold smoked salmon and shrimp cocktail platter

Bouquet of vegetable crudités with creamy herb dip

Charcuterie tray

International cheese platter with grapes, berry compote, rain course crisps and crackers

Entrée

AAA Alberta prime rib served with rosemary red wine jus and horseradish

Grilled Kobe style marinated chicken breast with wild Asian mushrooms jus and drizzled with sesame

Chinook salmon with caper, herbs, olives, white wine and lemon zest cream sauce

Three cheese tortellini with roasted red peppers, parmesan cheese, sundried tomato veloute

Seasonal garden vegetables with white butter, herb melange and house seasoning

Traditional garlic mashed russet potatoes with chives

Signature Grand Dessert Buffet

Selection of mini macaroons

Baked New York cheese cake

Alphonso mango mousse cup

60% Dark chocolate callebaut mousse cake

Fresh wild berry tart

Avalanche chocolate brownie

Mini croquant profiteroles

WESTERN BUFFET – ENHANCEMENTS

Each platter serves 25 people (Approximately)

Vegetable Platter Bouquet of vegetable crudités with herbed buttermilk ranch dressing	\$120
Devilled Eggs Gourmet devilled eggs with savour stuffing and brunoised sweet pickle	\$120
Cold Smoked Salmon Platter Ribbons of cold smoked salmon, organic greens, selection of whipped cream cheese and butter, with lemon wedges, capers and finely sliced red onions	\$160
Dip Platter Our house made roasted garlic chickpea hummus, creamy artichoke and spinach dip with pita bread and corn chips	\$170
Fruit Platter Assorted seasonal sliced fruits served with housemade mango yogurt dip	\$190
Charcuterie Platter Sliced Kielbasa, dry cured salami, ham, turkey and roast beef, assorted mini buns, sliced cheese, butter, mayonnaise, mustard and relish	\$210
Canadian and International Cheese Display Selection of Canadian and International cheese served with crackers and dried fruit	\$290

Chef Attended Carving Stations

AAA Prime rib of beef, red wine jus, horseradish	\$14 per person
AAA Roast Alberta baron of beef, red wine jus, horseradish.....	\$10 per person
AAA Alberta beef striploin with red wine jus.....	\$12 per person
Maple glazed Alberta pork loin, port wine demi-glace.....	\$9 per person
Boneless roasted leg of lamb, pommery mustard & mint au jus.....	\$14 per person

Chef Attended Live Stations (minimum 50 guests)

Prawn Flambé \$21 Large prawns sautéed with shallots in herb garlic butter, Flambe'd with Pernod and finished with parsley cream
Vegetable Ratatouille \$16 A vegetarian classic of sautéed sweet peppers, eggplant and zucchini in Provençale tomato confit and served on crisp balsamic ciabatta crouton
Pasta Station \$18 Selection of one stuffed and barilla pasta, traditional tomato sauce, cream sauce, pesto, Italian cheese blend, olives, tri colour bell peppers, fresh herbs, garlic, mushrooms and focaccia
Chaat Station \$16 Assortment of traditional chaat – Bhel puri, Chana chaat, Sev batata puri, Dahi puri, Aloo chaat, Fruit chaat

INDIAN BUFFET \$69

Buffet includes assorted poppadum, Indian pickles, condiments, peas pulao and Indian breads, freshly brewed Lavazza coffee and gourmet Tazo tea selections

Appetizers (choose two) (Add \$6 per additional Appetizer)

Kesari Paneer Tikka – Cottage cheese marinated in hung yogurt, saffron, yellow chili and cardamom, roasted in a clay oven

Vegetable Pakora – Assorted vegetables, potato & chickpea fritters sprinkled with house chaat masala

Vegetable Cocktail Samosa – Traditional baby samosas stuffed with potatoes and peas, fried to perfection

Tandoori Murgh Tikka – Boneless cubes of chicken marinated with kashmiri red chili paste, yogurt and chefs secret blend of Indian spices skewered and roasted in a clay oven

Amritsari Machli – Basa fish fingers flavoured with carom, degi chili dipped in chickpea batter and fried to perfection

Shammi Kebab – Blend of minced lamb and split chickpea lentil with potli masala formed into patties and shallow fried

(Appetizers will be served for maximum of 45 minutes if requested to be served prior to dinner buffet. If served with buffet dinner it will be on buffet for 1.5 hours)

Salads (choose two) (Add \$4 per additional Salad)

Garden Salad – Platter of sliced cucumber, tomatoes, carrots, radish, beet root, sliced onions, green chili & lime wedges sprinkled with sea salt

Rajma Salad – Chatpate kidney beans tossed with onions, tomatoes, mint, cilantro, lemon juice and peanut oil vinaigrette

Makai Salad – American corn tossed in tangy tamarind and jaggery emulsion with crunchy peanuts and chopped herbs

Kachumber Salad – Cubes of field cucumber, tomatoes, onions, green peppers and romaine lettuce with mint and cilantro herb vinaigrette

Gajar Kismis Salad – Shredded carrots, iceberg lettuce and golden raisins with roasted cumin, caramelized sugar and toddy vinegar gastrique

Chaat Platters (choose one) (Add \$5 per additional Salad)

Traditional Papri Chaat – Flour crisps with potato cubes, cold chickpea ragout topped with sweet yogurt, tangy tamarind and spicy mint chutney

Tawa Aloo Chaat – Smashed baby potatoes crisp cooked on tawa and tossed in blend of sweet yogurt, date chutney and spicy chili sauce topped with crispy sev

Dahi Bhalla – Soft lentil doughnuts topped with sweet yogurt, date chutney, chilli oil and pomegranate seeds

Vegetable Entrée (choose one) (Add \$6 per additional Entrée)

Aloo Gobi Mutter – Wedges of Yukon gold potatoes, florets of cauliflower and green peas cooked in onion and tomato masala

Subz Miloni Tarkari – Mixed seasonal vegetables cooked in curried spinach cream sauce

Banarasi Dum Aloo – Alberta farm baby potatoes cooked in fennel scented tomato brown onion and yogurt sauce

Baingan Bharta – Fire roasted eggplant hand chopped, slow cooked in onion masala

Bhindi Do Pyaza – Okra tossed in tomatoes and onions with blend of north Indian spice mix

INDIAN BUFFET (CONT.)

Paneer Entrée (choose one) (Add \$8 per additional Paneer Entrée)

Paneer Butter Masala – Cottage cheese cubes marinated and cooked in white butter tomato cream sauce

Paneer Jalfrezi – Fingers of pressed cottage cheese tossed with bell peppers onions and tomatoes in kadai tempering and Mumbai style spiced tangy sauce

Palak Paneer – Indian cottage cheese with pureed spinach cream sauce

Lentils (choose one) (Add \$6 per additional Lentil)

Dal Tadka – Indian masoor dal tempered with cumin and whole red chili

Dal Makhani – Black gram lentil slow stewed overnight on tandoori oven with tomatoes and finished with cream and butter

Dal Evario – Slow cooked whole black lentils with tomato cream and butter tempered with whole red chilies and coriander seeds

Non Vegetarian Entrée (choose one) (Add \$8 per additional Non Vegetarian Entrée)

Butter Chicken – Morsels of boneless chicken tikka simmered in tomato cream sauce and finished with fenugreek dust

Traditional Chicken Curry – Bone in chicken slowly cooked in traditional Indian curry sauce

Rampuri Chicken Lorma – Saffron scented chicken cubes stewed in cashew, almond and onion paste, flavoured with green cardamom and garam masala

Kadai Chicken – Boneless free range chicken simmered with bell peppers and onions, tempered with coriander seeds and whole red chili

Chicken Tikka Masala – Tandoori chicken tikka and vegetables tossed in silky onion yogurt sauce

Kashmiri Lamb Roganjosh – Braised baby lamb with flavoured yogurt and kashmiri spice blend

Elachi Bhuna Gosht – Green cardamom flavoured baby lamb pan-fried and cooked in its own juices, finished with fresh cilantro

Prawn Malai Curry – Indowest pacific shrimps and vegetables tempered with mustard seeds, curry leaves and simmered in coconut cream curry sauce

Goan Fish Curry – Fillet of basa fish simmered in goan spices, coconut milk and tamarind paste

Desserts – Indian Delicacies (choose two) (Add \$5 per additional Indian Delicacies)

Kesari Kheer - Saffron flavoured Indian rice pudding with almond, cashew and raisins

Pista Rasmalai – Indian cottage cheese soft dumplings in reduced pista flavoured milk

Gajar Halwa – Shredded carrot, khoya and Indian mixed nut fudge

Gulab Jamun – Fried milk dumplings soaked in cardamom flavoured syrup

Indian Dinner Buffet includes seasonal cut fruits and assortment of pastries and squares as part of dessert buffet

EVARIO SIGNATURE – INDIAN \$109

Indian Papad Baskets

Lentil, cumin & peppercorn poppadum
Sabudana poppadum
Rice crackers

Gourmet Indian Bakery

Cheddar cheese and jeera biscuit with
chutney butter
Ajwain and pepper brioche with banarasi
langra mango murabba

Condiments, Chutneys and Pickles

Pickled baby onions
Mango pickle
Lemon pickle
Mixed vegetable pickle
Carrot and red pepper shahi jeera jam
Date and tamarind chutney
Raisins and mint chutney

Salads

Tandoori marinated baby potatoes
with garlic aioli
Indian green salad with artisan greens
pickled radish, grape tomatoes, mixed
berry and chaat masala vinaigrette
Sakarandhi and seasonal fruit chaat tossed
with pomegranate seeds and himalayan
black salt
Mumbai chowpatty bhel puri

Appetizers

(Appetizers will be served for maximum of 45 minutes
if requested to be served prior to dinner buffet. If served
with buffet dinner it will be on buffet for 1.5 hours)

King crab and Idaho potato tikki
Himalayan herb mint and scallion
marinated chicken tikka
American corn and paneer malai rolls
Amritsari fish fingers

Soups

Farm fresh roasted Roma tomatoes,
red pepper and cilantro bisque

Mains

Spanish Saffron and Peas Pilaf

Dal Evario – slow cooked whole black lentils
with tomato cream and butter tempered with
whole red chilies and coriander seeds

Vilayti Tawa Sabzi – Seasonal farm fresh
vegetables cooked on iron flat top and
smothered with onion tomato masala sauce

Bhopal Ka Khurchan – Paneer tempered in
mustard oil and mustard seeds and tossed
with tri colour bell pepper and onions

Murg Nizami Handi – 24 hour marinated
chicken slow cooked in brown onion and
cashew sauce

Rajasthani Lal Maas – Lamb cooked slow on
charcoal with mathania red chili and yogurt

Bawarchi Style Hyderabad Murgh Biryani –
Marinated chicken covered with long grain
basmati rice slow steam cooked in its
own juices.

Assorted Indian Breads

Desserts

Rose petal jam kulfi with
toasted honey nuts

Kesari rasmalai crème brulee'
with pistachios soil

Carrot halwa fudge tarts with
raisins and caramelized cashews

Fresh cut seasonal fruits
and berry display

Chef's selection of gourmet
French pastries

Freshly brewed Lavazza coffee
and gourmet Tazo tea selections

INDIAN BUFFET – ENHANCEMENTS

Soup (choose one)

(Additional \$6 per person)

Tomato Dhaniya Shorba – Coriander flavoured farm fresh roasted roma bisque

Mulligatawny – Cream of split pigeon peas, blended spice mix, apple and coconut cream

Vegetable Manchow – Slightly hot and spicy brunoise of indo Chinese vegetable medley with crunchy bites of fried noodles

Biryani (choose one)

(Additional \$8 per person)

Bawarchi Style Hyderabadi Murgh Biryani – Marinated chicken covered with long grain basmati rice slow steam cooked in its own juices

Lucknowi Gosht Biryani – Basmati rice cooked with saffron aromatic spices and marinated lamb

Dum Subz Biryani – Basmati rice cooked with green herbs aromatic spices and seasonal vegetables

PLATED DINNER – FOUR COURSES

All plated dinners are served with fresh dinner rolls and whipped butter, freshly brewed Lavazza coffee and gourmet Tazo tea selections

Soup (choose one)

Cream of broccoli, beer and cheese soup with herb oil

Corn, potatoes and coconut bisque

Cream of roasted yam and ginger

Roasted garden fennel and heirloom tomato soup

Salad (choose one)

Caesar Salad – Romaine hearts, fingerling croutons and shaved Manchego

Tomato and Mozzarella Salad with fresh basil pesto and balsamic reduction

Greek Salad – slices of tomato, cucumber arranged with baby romaine leaf, olives, cubed bell peppers sprinkled with crushed feta and Greek dressing

Canadian Farm Salad – Fresh mesclun young baby greens with grape tomatoes, red pepper, citrus segment with balsamic vinaigrette

Spinach Salad – Fresh organic young spinach with candied pecans, sweet peppers, mandarin orange in our creamy blue cheese dressing

Entrée (choose one)

Free Range Chicken Supreme \$55

Seared chicken breast with pan gravy

Alberta AAA Prime Beef Tenderloin \$71

Served with herbed chevre crust and glazed port wine reduction

AAA Alberta Prime Rib \$64

Served medium rare with horseradish cream and au jus

Grilled Wild Pacific Salmon \$58

With citrus and white wine herb butter sauce

Vegetarian Shepherd's Pie Wellington \$45

Soya, quinoa and potato mash in puff pastry and baked to perfection served with vegetable au jus

Seafood Lovers - Upgrade your entrée

Grilled shrimp skewers –

Five shrimps \$5 per person

Seared scallops –

Three large sea scallops \$7 per person

Dessert (choose one)

Bite from the Heaven – Subtle marriage of mango & passion fruit flavours with vanilla Madagascar cream sauce, pistachio soil and green chocolate twist

Gold Chocolate Opera – Almond jaconde sponge with espresso premium buttercream, 70% valrhona dark chocolate ganache, 18K edible gold leaf, raspberry glitter glaze

Vanilla Bourbon Cheese Cluster – Chocolate Oreo crust, mix berry compote, Panatella-retro chocolate cigar

Chocolate Apple Crumble – Salted chocolate crumble, saffron white chocolate ganache, cinnamon & honey roasted apple, chocolate glitter sauce

A buffet table displaying a variety of desserts. In the foreground, several clear glass martini glasses are filled with a white cream-based dessert, topped with fresh raspberries, strawberries, and purple flowers. To the right, a white rectangular tray holds several round tarts with a light-colored crust, topped with a dollop of white cream and fresh raspberries and strawberries. In the background, a tiered metal stand holds more desserts, including a large chocolate cake decorated with white cream swirls and a tray of chocolate swirls. The scene is set on a white buffet table with a blue light reflecting off the surface.

RECEPTION

RECEPTION

Cold Canapés

Feta cheese, fresh mint and watermelon spikes	\$28
Cold baingan bharta cornett with micro greens	\$38
Gazpacho shooters served in individual shot glass	\$28
Phyllo and mango salsa	\$36
Barquettes of goat cheese and roasted beet.....	\$32
Chickpea and roasted red pepper hummus tarts with sliced olives	\$34
Traditional bruschetta on crostini	\$34
Chickpea, makai and aloo tokri	\$32
Mini squid ink pepper bun and lobster slider.....	\$48
Smoked salmon on pumpernickel rounds with capers & brunoised shallots	\$38
Cream cheese and smoked salmon cones with caper berry	\$42
Baby shrimp and cucumber mini boats dotted with cocktail sauce	\$36
Quail eggs and avocado toasted with orange marmalade.....	\$36
Panier of chicken and apple with celery crescent	\$38
Figs wrapped with prosciutto ham and white anchovies with virgu drizzle	\$40
Prosciutto wrapped macerated melon balls	\$36

Hot Canapés

Grilled polenta and ratatouille.....	\$30
Spanakopita - Greek spinach and feta in phyllo pastry sheet	\$32
Baby risotto cakes with grilled artichoke and parmesan cheese	\$32
Roasted red peppers, spinach and forest mushroom quiche tarts	\$34
Mini cocktail samosa with date and tamarind chutney	\$32
Pan- Asian vegetarian spring roll with house made pomegranate and plum sauce	\$28
Blue shell crab cake with lime remoulade	\$42
Scallops wrapped in double smoked bacon on bean ragout	\$38
Crispy coconut coated shrimps with mango mustard dipping sauce	\$38
Rockefeller oysters topped with spinach, crumbs and blended cheese, baked to crisp perfection	\$68
Chicken and caramelized apple on the stick.....	\$32
Chicken gyoza with sesame soya aioli.....	\$28
Hot chicken wings with Gorgonzola cheese and creamy ranch dip.....	\$32
Chicken tikka skewers with mango gel chutney.....	\$38
Mini Alberta beef Wellington.....	\$42
Mini beef empanadas.....	\$32
Sesame crusted beef teriyaki skewers.....	\$34

Sweet Canapés

Mini chocolate beignet.....	\$38
Fresh wildberry tartlets.....	\$32
Dark chocolate Valhrona truffle	\$38
Assorted macaroons.....	\$48
Carre crispy chocolate hazelnut.....	\$32
Mango mousse cups served with marbled chocolate cigar	\$42
Mini baked cheese cake	\$44
Selection of mini cake bites.....	\$36
Mini cinnamon apple crumble.....	\$32
Mini espresso pannacotta	\$42
Vanilla white chocolate ivory mousse cup with shaved duo forest chocolate.....	\$40
5 spice strawberry mint shot	\$36
Mini profiteroles croquant	\$32
Fruit skewers with honey yogurt dip	\$28
Assortment of brownies and dessert squares	\$32
Mini cupcakes.....	\$36

RECEPTION (CONT.)

Midnight Snack

Charcuterie Platter..... \$12 per person
Sliced Kielbasa, dry cured salami, ham,
turkey and roast beef, assorted mini buns,
sliced cheese, butter, mayo, mustard
and relish

Pan-Asian Vegetarian

Spring Rolls..... \$28 per dozen
Asian vegetables stuffed in phyllo pastry sheet
served with house made pomegranate &
plum sauce

Brazilian Chicken Wings..... \$32 per dozen
Choose from BBQ, hot, sweet chili, tandoori
or Teriyaki

Spanakopita \$32 per dozen
Greek spinach and feta in phyllo pastry sheets

Poutine Station..... \$11 per person
Fresh cheese curds, French fries & gravy

Selection of Pizza..... \$15 per person
Margherita, Pepperoni, BBQ chicken

EVARIO

MEETINGS



MEETING PACKAGES

Half Day Package \$59 per person

Price is subject to 19% gratuities and 5% GST.

Continental Breakfast

Assorted breakfast juices
Seasonal fresh cut fruits and berries
Oven fresh breakfast pastries
Assorted fruit yogurt
Butter, margarine and fruit preserves
Freshly brewed Lavazza coffee and gourmet Tazo tea selections

Add a hot breakfast item (Additional \$6 per person)

Steel cut oatmeal with raisins, brown sugar, dried nuts and fruits
Eggs Benedict
Free-range scrambled eggs topped with old aged cheddar and scallions

Morning Break

Choice of banana, cranberry and lemon loaf (choose 1)
Freshly brewed Lavazza coffee and gourmet Tazo tea selections

Price is Inclusive of 5 hours of meeting room space.

Full Day Package \$84 per person

Price is subject to 19% gratuities and 5% GST.

Continental Breakfast

Assorted breakfast juices
Seasonal fresh cut fruits and berries
Oven fresh breakfast pastries
Assorted fruit yogurt
Butter, margarine and fruit preserves
Freshly brewed Lavazza coffee and gourmet Tazo tea selections

Morning Break

Choice of banana, cranberry and lemon loaf (choose 1)
Freshly brewed Lavazza coffee and gourmet Tazo tea selections

Lunch

Three course lunch at Burger Theory

Afternoon Break

Assorted freshly baked cookies
Freshly brewed Lavazza coffee and gourmet Tazo tea selections

Price is Inclusive of 9 hours of meeting room space.

Deluxe Package \$96 per person

Price is subject to 19% gratuities and 5% GST.

Deluxe Continental Breakfast

Assorted breakfast juices
Seasonal fresh cut fruits and berries
Oven fresh breakfast pastries
Eggs Benedict
Assorted fruit yogurt
Butter, margarine and fruit preserves
Freshly brewed Lavazza coffee and gourmet Tazo tea selections

Morning Break

Fruit kebobs with honey mint and basil yogurt dip
Choice of banana, cranberry and lemon loaf (choose 1)
Freshly brewed Lavazza coffee and gourmet Tazo tea selection

Lunch

Three course lunch at Burger Theory

Afternoon Break

Assorted granola and cereal bars
Assorted freshly baked cookies
Freshly brewed Lavazza coffee and gourmet Tazo tea selections

Price is Inclusive of 9 hours of meeting room space.



BEVERAGES

BEVERAGE MENU

Host Bar

Standard Liquor	\$6 .5 per OZ
Premium Liquor	\$7 .5 per OZ
House Wine.....	\$6.5 per glass
Import Beer/Coolers	\$7.5 per bottle
Domestic Beer.....	\$6.5 per bottle
Draft Beer	\$6.5 per 14 OZ (groups of 200+)
Pop/Juice.....	\$3.5 per glass

Host bar prices are subject to 19% gratuities and 5% GST.

Cash Bar

Standard Liquor	\$8 per OZ
Premium Liquor	\$9 per OZ
House Wine	\$8 per glass
Import Beer/Coolers	\$9 per bottle
Domestic Beer	\$8 per bottle
Draft Beer	\$8 per 14 OZ (groups of 200+)
Pop/Juice.....	\$4 per glass

Cash bar prices are inclusive of 19% gratuities and 5% GST.

White Wine Bottle

Tenuta Sant'Anna Bianco Sauvignon Blanc, Veneto, Italy.....	\$37
Morgan Bay Chardonnay, California, USA.....	\$37
Don Aurelio Verdejo, Valdepenas, Spain	\$38
Saget La Petite Perriere Sauvignon Blanc, Loire Valley France.....	\$42
De Angelis Chardonnay, Marche, Italy.....	\$46
A&D LIV Vinho Verde, Baiao, Portugal.....	\$48
Winery of Good Hope Bush Vine Chenin Blanc, Stellenbosch, SA.....	\$48
Anvers Brabo Sauvignon Blanc, Adelaide Hills, Australia	\$64

Red Wine Bottle

Tenuta Sant'Anna Rosso Merlot-Refosco, Veneto, Italy	\$35
Punto Final Malbec, Mendoza, Argentina	\$35
Navarro Lopez Rojo Garnacha, Castilla, Spain.....	\$35
De Angelis Rosso Piceno, Marche, Italy.....	\$37
Don Aurelio Syrah, Valdepenas, Spain	\$41
Saget La Petite Perriere Pinot Noir, France.....	\$48
Fonsalade Grenache/Syrah 'Petit Bonheur', Languedoc, France.....	\$53
Finca Decero Cabernet Sauvignon, Mendoza, Argentina	\$54
Anvers Brabo Shiraz, Adelaide Hills, Australia	\$63

Champagne & Sparkling Wines Bottle

Dibon Cava Brut Reserve, Spain.....	\$38
Tenuta Sant'Anna Prosecco Frizzante, Italy.....	\$45
Ruggeri Prosecco Giall'Oro, Italy	\$59
Bollinger Special Cuvee Champagne, France	\$140

Our wine list is inspired with the assistance of Gurvinder Bhatia, Quench magazine wine editor, Global TV Edmonton's wine columnist and Prestige Wines wine director. The selections all possess a great price-quality ratio and are versatile to accompany a wide range of foods or enjoy on their own in a reception setting. We are happy to assist you in selecting the wines for your event.

Non-alcoholic

Freshly brewed Lavazza coffee, Tazo tea selections.....	\$4 per person
Bottled juices.....	\$3.5 each
Pop	\$3.5 each
Iced tea station	\$8 per person (min 15 person)
Signature tropical punch (non alcoholic)	\$85 per gallon
(with alcohol)	\$110 per gallon

Bottled water

Still.....	\$3 each
Sparkling	\$4 each



CATERING INFORMATION

EVENT RESERVATION

In order to hold space on a definite basis a signed contract is required. Space for the event is booked only for the times indicated. Should set up and tear down times be required, please specify at time of booking.

New accounts must apply for credit at least one month prior to the event to establish direct billing privileges or an alternate form of payment is required. For all private and social functions, a certified cheque is required at the time of space confirmation with the estimated balance due 15 days prior to the event.

PRICES

Banquet prices are subject to change without notice. Prices for food and beverage will be guaranteed three months prior to the event.

FOOD & BEVERAGE

Food allergies and special dietary requirements must be provided to the hotel a minimum of 1 week prior to the scheduled event. Any additional special dietary requests provided on the day of the event may be subject to additional charges.

All food and beverage served in the hotel must be prepared and provided by the hotel kitchen only due to the City and Provincial Health Regulations except wedding/special occasion cakes (Food waiver form must be signed). Hotel prohibits guests from taking any food and beverage products from hotel premises after the event, with the exception of wedding/special occasion cakes.

EVENT GUARANTEE

A guaranteed number of guests attending your food and beverage function is required three (3) business days prior to the event or the expected number of guests at the time of booking will be taken as the guaranteed number for billing purposes. Should more than your guaranteed number of attendees arrive to the function you will be charged accordingly. The hotel will set and prepare food for 3% above the guaranteed number of guests.

BAR SERVICES

Holiday Inn at Edmonton South & Evario Events will provide 1 bartender for every 75 people for host bars and 1 bartender for 100 people for cash bars. A labour charge of \$30.00 plus 19% gratuities & 5% GST, per hour per bartender for a minimum of 4 hours will be applied if the bar sale is less than \$800 per bar. A cashier fee of \$30.00 plus 19% gratuities & 5% GST per hour for a minimum of 4 hours will apply for all cash bar services.

Cash Bar prices are inclusive of taxes and gratuities. Host Bar prices are subject to a 19% gratuity and 5% GST.

All beverages must be served in accordance with the AGLC (Alberta Gaming, Liquor and Cannabis) rules & regulations.

CANCELLATION POLICY

Please refer to your contract and/or banquet event order for attrition and cancellation clauses.

SET-UP CHANGES

Please contact the sales team for any additional set up requirements at least 7 days prior to your event. Holiday Inn at Edmonton South & Evario Events reserves the right to charge a service fee for room set up changes occurring within 24 hours which require additional labour not agreed to in the set up as outlined above will be subject to an hourly rate of \$30.00 per hour plus applicable taxes and gratuities.

AUDIO-VISUAL

Evolution AV is our preferred audio visual provider. Should an alternate audio visual company be selected by a customer, a charge of \$350 plus any power drop and patch fee of \$1000 plus GST per room will be applied to the groups account.

All functions where music is part of the entertainment are subject to a SOCAN (Society of Composers, Authors & Music Publishers of Canada) fee. www.socan.com

SHIPPING, RECEIVING & STORAGE

Due to limited storage on property; we are unable to accept shipments earlier than 3 days prior to the event. All shipments are to be delivered to the hotel with details- Event/Group name with date of event, contact name and address of return. The hotel will not receive or sign for COD shipments. The Hotel will not take any responsibility for damage or loss of the shipments sent to the hotel.

SIGNAGE & DÉCOR

All signs, displays and decorations proposed by the client are subject to the hotel's approval. The hotel will not permit the affixing of anything to the walls, floors or ceiling without prior approval.

We request that no confetti be used on hotel premises. A clean up charge of \$300.00 will apply if confetti is used.

Any use of smoke, fog or dry use will trigger the fire alarm and is therefore prohibited. Failing to abide and activating the fire alarm system is an offence that will result of a \$1000 plus GST charge to the group. Staging or dance floor is limited, if additional equipment is required, a minimum of 72 business hours' notice is required. The hotel reserves the right to inspect and control all private functions. Liability for damages to the premises will be charged accordingly.

Wedding Cakes must be handled by the client or supplier; guest to make arrangements with supplier to set up the wedding cake on the cake table.

EVENT ROOM ASSIGNMENT

Holiday Inn at Edmonton South & Evario Events reserves the right to change event room assigned suitable to your group should the number of guests and/or set-up requirements change. Room rental will be charged accordingly.

SECURITY

The hotel does not assume liability or responsibility for damage or loss of personal property or equipment left in the function room. Additional security services can be arranged upon request.

COAT CHECK

Cash or host coat check charges of \$2.00 per person will apply (Minimum of 150 guests for a maximum of 8 hours). Should you wish to obtain a flat rate for your entire group, please speak with your Catering sales manager.

EVARIO

EVENTS CENTRE

950 Parsons Road SW
Edmonton, AB T6X 0J4
Phone: (780) 784-8500