

Holiday Inn Conference Centre Edmonton South

Corporate and Events Catering Menus



Full Day Meeting

<u>Menu A (\$45 per person)</u>

Minimum of 20 guests

Breakfast

- Fresh Fruits
- Muffins, Danishes, Croissants
- Whipped Butter and Fruit Preserves

Lunch

- Basil Bisque Soup
- California Chicken Sandwich
- Clubhouse Sandwich (or Veggie Burger)
- French Fries
- Classic Caesar Salad
- Tossed Salad
- Mini Cheesecakes

Break

Cookies

All-Day Beverages

- Pitchers of Water
- Coffee & Assorted Teas
- Soft drinks

Includes Room Rental, and WiFi

Menu B (\$45 per person) Minimum of 20 guests

Breakfast

- Fresh Fruits
- Muffins, Danishes, Croissants
- Whipped Butter and Fruit Preserves

Lunch

- Spiced Grilled Chicken with Cream Cheese
- Sautéed Vegetables
- Crispy Brussel Sprouts
- Chef's Special Pasta
- Garlic Naan
- Tossed Salad
- Mini Cheesecakes

Break

• Individual Bags of Chips

All-Day Beverages

- Pitchers of Water
- Coffee & Assorted Teas
- Soft drinks

Includes Room Rental, and WiFi



Full Day Meeting

Menu C (\$50 per person)

Minimum of 20 guests

Breakfast

- Fresh Fruits
- Pancake with Maple Syrup
- Scrambled Eggs
- Breakfast Potato
- Bacon

Lunch

- Chili Chicken
- Hand-Battered Fried Garlic Fish
- Vegetable Spring Rolls
- Sautéed Vegetables
- Chef's Special Pasta
- Caesar Salad
- Seasonal Pie

Break

• Individual Potato Chips and Mini Cheesecakes

All-Day Beverages

- Pitchers of Water
- Coffee & Assorted Teas
- Soft drinks

Includes Room Rental, and WiFi

Menu D (\$50 per person)

Minimum of 20 guests

Breakfast

- Fresh Fruits
- Pancake with Maple Syrup
- Scrambled Eggs
- Breakfast Potato
- Bacon

Lunch

- Roast Beef
- Chili Paneer
- Roasted Vegetables
- Creamy Garlic Mashed Potatoes
- Vegetable Stir-Fry Noodles
- Tossed Salad
- Seasonal Pie

Break

Cookies and Mini Cheesecakes

All-Day Beverages

- Pitchers of Water
- Coffee & Assorted Teas
- Soft drinks





Full Day Meeting

Menu E (\$55 per person)

Minimum of 25 guests

Breakfast

- Fresh Fruits
- Pancake with Maple Syrup
- Scrambled Eggs
- Breakfast Potato
- Bacon

Lunch

- Smoked Butter Chicken
- Red Wine Braised Beef Brisket
- Roasted Vegetables
- Rice
- Butter Naan
- Caesar Salad
- Chickpea Salad
- Mini Cheesecakes / Seasonal Pie

Break

Danishes and Cookies

All-Day Beverages

- Pitchers of Water
- Coffee & Assorted Teas
- Soft drinks

Includes Room Rental, and WiFi

Menu F (\$55 per person)

Minimum of 25 guests

Breakfast

- Fresh Fruits
- Pancake with Maple Syrup
- Scrambled Eggs
- Breakfast Potato
- Bacon

Lunch

- Beef in Tomato Curry
- Spiced Grilled Chicken with Cream Cheese
- Sautéed Vegetables
- Rice
- Garlic Naan
- House Salad
- Caesar Salad
- Mini Cheesecakes / Seasonal Pie

Break

• Individual Potato Chips and Cookies

All-Day Beverages

- Pitchers of Water
- Coffee & Assorted Teas

Includes Room Rental, and WiFi

Soft drinks



CONFERENCE CENTRE FDMONTON SOUTH

Breakfast





Breakfast

Quick Breakfast (\$15 Per Person)

- Variety of morning baked goods, danishes & croissants
- Whipped butter and fruit preserves
- Fresh Fruits

Includes freshly brewed coffee and tea selection.

Healthy Start (\$20 Per Person)

- Fresh Fruits
- Warm oatmeal station featuring a variety of granola, dried fruit seeds, brown sugar & honey
- Variety of morning baked goods, danishes & croissants
- Whipped butter and fruit preserves
- Assorted Individual Yogurt

Includes freshly brewed coffee and tea selection.

Hot and Hearty (\$25 Per Person)

- Fresh Fruits
- Whipped butter and fruit preserves
- Pancake with Maple Syrup
- Scrambled eggs
- Breakfast potato
- Bacon (or Sausage)

Includes freshly brewed coffee and tea selection.



Lunch





Lunch Buffet

Lunch Menu A (\$40 Per Person)

- Basil Bisque Soup
- California Chicken Sandwich
- Clubhouse Sandwich (or Veggie Burger)
- French Fries
- Classic Caesar Salad
- Tossed Salad
- Mini Cheesecakes

Includes soft drinks, freshly brewed regular and decaf coffee and tea selection.

Lunch Menu C (\$45 Per Person)

- Chili Chicken
- Hand-Battered Fried Garlic Fish
- Vegetable Spring Rolls
- Sautéed Vegetables
- Chef's Special Pasta
- Caesar Salad
- Seasonal Pie

Includes soft drinks, freshly brewed regular and decaf coffee and tea selection.

Lunch Menu B (\$40 Per Person)

- Spiced Grilled Chicken with Cream Cheese
- Crispy Brussel Sprouts
- Sautéed Vegetables
- Rice
- Garlic Naan
- Tossed Salad
- Mini Cheesecakes

Includes soft drinks, freshly brewed regular and decaf coffee and tea selection.

Lunch Menu D (\$45 Per Person)

- Roast Beef
- Chili Paneer
- Roasted Vegetables
- Creamy Garlic Mashed Potatoes
- Vegetable Stir-Fry Noodles
- Tossed Salad
- Seasonal Pie

Includes soft drinks, freshly brewed regular and decaf coffee and tea selection.



Lunch Buffet

Lunch Menu E (\$50 Per Person)

- Smoked Butter Chicken
- Red Wine Braised Beef Brisket
- Hand-Battered Fried Garlic Fish
- Crispy Brussel Sprouts
- Sautéed Vegetables
- Rice
- Butter Naan
- Caesar Salad
- Chickpea Salad
- Mini Cheesecakes / Seasonal Pie

Includes soft drinks, freshly brewed regular and decaf coffee and tea selection.

Lunch Menu F (\$50 Per Person)

- Beef in Tomato Curry
- Spiced Grilled Chicken with Cream Cheese
- Chili Fish
- Vegetable Mixed Pakora
- Tandoori Mushrooms
- Rice
- Garlic Naan
- House Salad
- Caesar Salad
- Mini Cheesecakes / Seasonal Pie

Includes soft drinks, freshly brewed regular and decaf coffee and tea selection.



Reception & Platters





Reception

Reception Style Banquet: \$55 per person Minimum of 25 guests

Appetizers

- Spiced Grilled Chicken with Cream Cheese
- Buffalo Style Chicken Wings
- Pork Ribs with BBQ Sauce
- Charcuterie Board
- Vegetable Spring Rolls
- Vegetable Mixed Pakora
- Vegetable Crudité with Dip
- Monsoon Stuffed Naan

Desserts

- Fresh Fruits
- Assorted Mini-Cheesecakes
- Gulab Jamun Rabri

All buffets are served with soft drinks, coffee, and assorted teas.



Platters

Charcuterie Board (<u>One platter is for 25 Guests</u>)

Domestic and imported cheese, caprese bruschetta, sliced & cured deli meats, chips, assorted crackers, assorted mini squares \$750/each

- Buffalo Chicken Wings, Chili Fish, Vegetable Spring Rolls, Vegetable Stir-Fry Noodles, and Stuffed Naan (<u>One platter is for 10 Guests</u>) \$300/each
- Spiced Grilled Chicken with Cream Cheese, Vegetable Stir-Fry Noodles, and Stuffed Naan (<u>One platter is for 10 Guests</u>) \$250/each
- Buffalo Chicken Wings, Vegetable Crudité, and Vegetable Stir-Fry Noodles (<u>One platter is for 10 Guests</u>) \$200/each
- Soup, Sandwich, Chips, and Salad (<u>One platter is for 10 Guests</u>) \$150/each
- Muffins, Danishes, Croissants, Cookies, and Assorted Mini Cheesecakes (<u>One platter is for 10 Guests</u>) \$100/each
- Vegetable Crudité and dip <u>(One platter is for 10 Guests)</u> \$100/each
- Seasonal Fruit with Yogurt dip (<u>One platter is for 10 Guests</u>) \$80/each



^{*}Menu Pricing subject to change. All food and beverage is subject to **<u>18% service charge and 5% sales tax.</u>**

Dinner





Dinner Buffet A (\$55 per person)

Minimum of 25 guests

Main

- Spiced Grilled Chicken with Cream Cheese
- Roast Beef
- Vegetable Spring Rolls
- Chef's Special Pasta
- Sautéed Vegetables
- Crispy Brussel Sprouts
- Creamy Garlic Mashed Potatoes
- Butter Naan
- Caesar Salad
- Tossed Salad

Desserts

- Fresh Fruits
- Seasonal Pie
- Mini Cheesecakes

All dinner buffets are served with soft drinks, coffee, and assorted teas.

Dinner Buffet B (\$55 per person)

Minimum of 25 guests

Main

- Smoked Butter Chicken
- Red Wine Braised Beef Brisket
- Vegetable Pakora
- Tandoori Mushrooms
- Crunchy Spiced Cauliflower
- Vegetable Spring Rolls
- Rice
- Garlic Naan
- Caesar Salad
- Tossed Salad

Desserts

- Fresh Fruits
- Mini Cheesecakes
- Rice Pudding

All dinner buffets are served with soft drinks, coffee, and assorted teas.



Dinner Buffet C (\$60 per person)

Minimum of 25 guests

Main

- Chili Chicken
- Roast Beef
- Pork BBQ Ribs
- Crispy Garlic Fish
- Vegetable Pakora
- Tandoori Mushrooms
- Vegetable Stir-Fry Noodles
- Vegetable Spring Rolls
- Butter Naan
- Creamy Garlic Mashed Potatoes
- House Salad
- Chickpea Salad

Desserts

- Fresh Fruits
- Seasonal Pie
- Mini Cheesecakes

All dinner buffets are served with soft drinks, coffee, and assorted teas.

Dinner Buffet D (\$60 per person)

Minimum of 25 guests

Appetizers

- Pork BBQ Ribs
- Crispy Garlic Fish
- Vegetable Pakora
- Cheese-filled Croquette

Main

- Smoked Butter Chicken
- Red Wine Braised Beef Brisket
- Tandoori Mushrooms
- Sautéed Vegetables
- Garlic Naan
- Basmati Rice
- House Salad
- Chickpea Salad

Desserts

- Fresh Fruits
- Mini Cheesecakes
- Gulab Jamun Rabri

All dinner buffets are served with soft drinks, coffee, and assorted teas.



Dinner Buffet E (\$65 per person)

Minimum of 50 guests

Appetizers

- Pork BBQ Ribs
- Crispy Garlic Fish
- Vegetable Stir-Fry Noodles
- Vegetable Pakora
- Fried Potato Cakes with Spices

Main

- Chef's Cream-Based Chicken
- Beef in Tomato Curry
- Chili Paneer
- Crispy Brussel Sprouts
- Sautéed Vegetables
- Rice
- Butter Naan
- Caesar Salad
- Chickpea Salad
- Tossed Salad

Desserts

- Fresh Fruits
- Seasonal Pie
- Mini Cheesecakes
- Rice Pudding

All dinner buffets are served with soft drinks, coffee, and assorted teas.

Dinner Buffet F (\$65 per person)

Minimum of 50 guests

Appetizers

- Pork BBQ Ribs
- Chicken Wings
- Vegetable Pakora
- Vegetable Crudite
- Cheese-filled Croquette

Main

- Smoked Butter Chicken
- Roast Beef
- Garlic Parmesan Roasted Potatoes
- Crunchy Spiced Cauliflower
- Sautéed Vegetables
- Rice
- Garlic Naan
- Tossed Salad
- Chickpea Salad
- Caesar Salad

Desserts

- Fresh Fruits
- Mini Cheesecakes
- Gulab Jamun Rabri
- Rusmalai

All dinner buffets are served with soft drinks, coffee, and assorted teas



Indian Dinner Buffet: \$55 per person Minimum of 30 guests

Appetizers

- Murgh Malai Tikka
- Delhi Wali Aloo Tikki
- Amritsari Garlic Machhi
- Achari Paneer Tikka
- Chaat Papri

Main

- Murgh Methi Dhabewala
- Bakra
- Kadai Paneer Khurchan
- Monsoon Ki Dal Makhni
- Tawa Sabji

Sides

- Rice
- Naan
- Raita
- Roti
- Salad

Desserts

- Fresh Fruits
- Rusmalai
- Gulab Jamun Rabri

All dinner buffets are served with soft drinks and chai tea



Bar & Wine





Bar & Wine

- \$250 Bar Setup and Bartender Fee
 - (minimum of 4 hours)
- 1 bartender per 100 guests
 - \$150 additional bartender fee (for 100 or more guests)

House Bar \$8 Cash Bar / Cash Bar

- Smirnoff Vodka
- Captain Morgan Rum
- Gordon Gin
- Crown Royal Rye
- Budweiser
- Coors Light
- Kokanee
- House Red Wine
- House White Wine

If you have special request for liquor, please let Catering & Events Office know, as price might also change.

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On the Table: House Wine \$35/bottle

Premium Wine \$55-\$75/bottle

Audio Visual Equipment & Setup Extras





Audio & Visual Equipment

*All Prices Per Day

Projector	\$100
Screen	\$50
Bluetooth Speaker	\$40
Microphone	\$30
Flipchart	\$15
Easel	\$15

If you require additional audio visual that is not listed, please call and we will be happy to help you!



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BANQUET ROOM SNAPSHOTS

