

# Meetings at the Park

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Located in the heart of Edmonton's beautiful river valley, Fort Edmonton Park offers seven unique spaces for your meeting, conference or retreat that your guests won't soon forget. Our exclusive catering team has created a tasty menu featuring fresh, local ingredients to ensure guests are well fed and energized.

To simplify your planning, we offer:

- Creative Event Coordinators with in-depth knowledge of the Park
- Audiovisual and video conferencing services at affordable pricing
  - Free parking
  - Free Wi-Fi
- Team building activities unique to Fort Edmonton Park
  - Discounted group pricing for guest rooms
- Increased cleaning protocols for meeting areas and guest rooms
- Retreat packages that will have your team talking for years to come

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## Breakfast

Includes dishware, glassware, serving ware, ice water, Wi-Fi and parking.  
All prices are subject to 18% gratuity and 5% GST.

10 to 25 guests - \$61.50 per guest

More than 25 guests - \$61.75 per guest

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### Glenora Continental Breakfast

#### House Made Yogurt and Granola

A selection of oven-fresh Cinnamon Buns (served warm), Homemade Muffins, Savoury Breakfast Biscuits and Pastries, Croissants, served with butter and house-made jams

### Whistle Stop Morning Break

#### Sweet Pastries and Danishes

Apple, Cherry and Raspberry

#### Fruit Kebabs

## Hot Breakfast Upgrade:

### The Walterdale

add \$8.25 per guest

#### Eggs

(Choose One)

#### Scrambled Eggs

Eggs | Parmesan | Cream | Cheese

#### Farmhouse Frittata

Eggs | Sautéed Onions | Gull Valley Cherry Tomatoes | Bell Peppers | Cream

#### Meats

(Choose two)

#### Smoked Bacon

Thick Cut

#### Breakfast Sausages

Locally Made Pork Breakfast-Style Sausage

#### Turkey Breakfast Sausages

Lean and tasty

#### Potatoes and Bread

(Included)

#### Smoky Lake Breakfast Potatoes

Baby Potatoes | Canola Oil | Seasonings

#### Savoury Breakfast Biscuits

Jalapeno Cheddar | Sundried Tomato and Bacon

## Lunch

### Amber Valley Sandwich Lunch

#### Sandwiches

Enjoy a daily selection of sandwiches carefully curated by our chefs. Made with premium deli meats, cheeses, fresh vegetables and a variety of interesting breads, our sandwiches are complemented by an assortment of canapés. Vegetarian options are included. The Amber Valley Sandwich Lunch includes 1.5 sandwiches per guest and may include the Chef's choice of any combination of the following:

A Cappella Club	Roast Beef Focaccia
Ham & Swiss on Croissant	California Rolls
Turkey Brie & Apple Ficelle	Crab Salad Roll
Bella Baguette	Roasted Vegetable Wrap
Italian Bun	Devilled Eggs
Turkey and Havarti	Egg Salad Croissant
California Multigrain	Salami Jalapeno Havarti Ficelle
Montreal Smoked Meat	Mini Cajun Chicken Tacos
White Bean Salad Wrap	Egg Salad Wrap
Caribbean Jerk Tofu Wrap	Spinach Salad Wrap
Pastrami and Swiss	Salad Rolls
Veggie Wrap	Greek Pita
Chicken Caesar Pita	Traditional Roast Beef
Reuben Sandwich	
Antipasto Kebabs	
Club Wrap	

## Salads

(Select One)

### Alberta Prairie Cabbage Slaw

Served with House-made Coleslaw Dressing  
Green, Red & Savoy Cabbage | Scallions | Carrot | Parsley

### Ancient Grain

Served with a House-made Black Garlic Dressing  
Organic Quinoa | Spelt | Black Barley | Red Wheat Berries | Millet | Buckwheat | Israeli Couscous

### Baby Red Potato Salad

Tossed in Olive Oil and Herbs  
Baby Reds | Spring Onions | Snow Peas | Brunoise Pepper

### Caesar with Broken Bannock Croutons

Served with House-made Caesar Vinaigrette  
Crispy Chopped Romaine | Bacon | Broken Bannock Croutons | Parmesan

## Pasta Salad

House-made Balsamic Vinaigrette  
Cavatappi | Bell Peppers | Cheddar | Gull Valley Cherry Tomatoes | Red Onion

### Spinach Saskatoon Berry

Served with a Saskatoon Vinaigrette  
Wild Blueberries | Feta | Red Onion | Sunflower Seeds | Pumpkin Seeds

## Assorted Dessert Selections

An assortment of handcrafted sweets.  
Can include any combination of the following:

Chocolate Drizzled Raffaello | Nanaimo Bars | Peanut Butter Pie | Ruby Chocolate Delice | Fruit Tarts | Red Velvet Brownie Cheesecake | Lemon Bars | Caramel Pecan Flan | Blueberry Cheese Torte | Raspberry Bomb | Caramel Fondant | Tiramisu Cups

## Market Square Hot Lunch Upgrade

Add \$3.75 per selection, per guest

### Beef Brisket

Slow roasted  
Alberta Beef Brisket | Local Craft Beer Marinade | Fresh Herbs | Horseradish | Dijon Mustard

### Wild Mushroom Chicken

Served in a cream sauce  
Breast & Thigh | Wild Mushrooms | Madeira Wine Cream Sauce | Dill

### Chicken Cacciatore

Classic Italian fare  
Breast & Thigh | Roasted Tomatoes | Sweet Bell Peppers | Basil | Oregano | Olives

## Roast Chicken

Garnished with Lemon and Fresh Herbs  
Roasted Sous Vide Bone-in Chicken | Garlic | Olive Oil | Sea Salt and Cracked Pepper

### Quinoa Pilaf

Vegan selection - order the specific number of vegan entrees required  
Quinoa | Candied Portobello | Toasted sunflower seeds

### Butter Paneer

Vegetarian selection - order the specific number of vegetarian entrees required  
Paneer | Spices | Onions | Tomatoes | Butter

## Vegetables

(Included)

### Farm Fresh Seasonal Vegetables

Olive Oil | Basil | Oregano | Rosemary | Garlic

## Sides

(select one)

### Roasted Baby Red Potatoes

Olive Oil | Basil | Oregano | Rosemary | Garlic

### Wild Rice Pilaf

Wild and White rices | Red Onion | Diced Peppers

### Whipped Potatoes

Prairie-grown Yukon Gold Potatoes | Butter | Cream  
| Sea Salt | Cracked Pepper | Gravy

## Salads

(Select One)

### Alberta Prairie Cabbage Slaw

Served with House-made Coleslaw Dressing  
Green, Red & Savoy Cabbage | Scallions | Carrot |  
Parsley

### Ancient Grain

Served with a House-made Black Garlic Dressing  
Organic Quinoa | Spelt | Black Barley | Red Wheat  
Berries | Millet | Buckwheat | Israeli Couscous

### Caesar with Broken Bannock Croutons

Served with House-made Caesar Vinaigrette  
Crispy Chopped Romaine | Bacon | Broken  
Bannock Croutons | Parmesan

## Mixed Green Salad

Served with House Vinaigrette  
Local Artisan Greens | Kale | Cabbage | Gull Valley  
Heirloom Tomatoes | Carrot

## Spinach Saskatoon Berry

Served with a Saskatoon Vinaigrette  
Wild Blueberries | Feta | Red Onion | Sunflower  
Seeds | Pumpkin Seeds

## Assorted Dessert Selections

An assortment of handcrafted sweets.  
Can include any combination of the following:

Chocolate Drizzled Raffaello | Nanaimo Bars |  
Peanut Butter Pie | Ruby Chocolate Delice |  
Fruit Tarts | Red Velvet Brownie Cheesecake |  
Lemon Bars | Caramel Pecan Flan | Blueberry  
Cheese Torte | Raspberry Bomb | Caramel  
Fondant | Tiramisu Cups

## Whistle Stop Afternoon Break

### House-made Kettle Chips with Aioli

### Gourmet Cookies

Scratch-made and delicious! Can include  
any combination of the following:  
Red Velvet | Salted Triple Chocolate |  
Coconut Dream | Five Seed | Ginger

## Add-ons Beverages

<b>Coffee</b>	\$39.00 - 12 cups
	\$91.00 - 28 cups
	\$182.00 - 56 cups

<b>Decaffeinated Coffee</b>	\$39.00 - 12 cups
	\$91.00 - 28 cups
	\$182.00 - 56 cups

<b>Premium Vitaliteas Tea</b>	\$3.25 each
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<b>Single Serve Juice</b>	\$2.50 each
(Cranberry, Orange and Apple), Bottled Water	

<b>Old Tyme Craft Sodas</b>	\$4.50 each
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<b>Sparkling Water (330ml)</b>	\$4.00 each
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<b>Orange and Apple Juice - Pitchers</b>	\$15.50 - 8 servings
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<b>Cranberry Juice - Pitchers</b>	\$19.50 - 8 servings
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