

Wedding Menus

We're honoured that you are considering Fort Edmonton Park to host your special day. We have over ten unique venues with styles ranging from pioneer rustic to country chic to 1920s opulence, plus our expansive air hangar with grand sliding doors and stunning wooden rafters. Whether planning a large celebration or an intimate gathering, Fort Edmonton Park is the perfect location to create beautiful memories and begin your new journey together.

Choose one of our exceptional wedding packages below and let us assist with all the details for your special day. Each well-thought-out package is designed to help eliminate the stress of planning your big day. If these packages do not meet your needs, we would be happy to discuss our customized a la carte options with you.

Wedding Packages include:

- Lifetime Fort Edmonton Park membership for the happy couple
- Admission to Fort Edmonton Park on the day of your wedding for you and your guests
- Access to Fort Edmonton Park for photos on your wedding day
- All dinnerware, cutlery, wine glasses, water glasses, cups and saucers
- Table linens (Choice of white, ivory or black)
- Table linen napkins (Choose from selection of available colours)
- Service staff
- Coffee, tea and water service

Additional Services available (please inquire with your Sales Representative):

- The Bower bridal party get-ready room at Hotel Selkirk
- VIP Head table service
- Cocktail reception service
- Bar services and bartenders
- Cake cutting services
- Horse drawn rides
- Exclusive after hour photography locations (eg. Midway at night, green house, fire hall, etc.)

Belgravia Wedding Buffet

100 guests or less \$78.50 per guest
101 guests or more \$76.00 per guest

Includes

(For your Cocktail Reception)

Charcuterie Board

An artful arrangement of cured and smoked meats, gourmet cheeses, olives, pickles, spreads, dried fruit, crostinis, and artisan crackers and breadsticks.

Salads

(Select four)

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

Insalata Caprese

Served with Olive Oil and Balsamic blended with Sea Salt and Cracked Pepper
House-made Mozzarella | Heirloom Tomatoes | Basil

Mixed Green Salad

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

Roasted Beet Salad

Served with House-made White Balsamic Dressing
Assorted Beets | Arugula | Chevre

Spinach Saskatoon Berry

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

Greek Salad

Served with Red Wine Greek Dressing
Bell Peppers | Cucumber | Roma Tomatoes | Red Onion | Feta | Kalamata Olives

Spinach Rice

House-made Soy Vinaigrette
Spinach | Seasoned Rice | Raisins | Bean Sprouts | Celery | Bell Peppers | Shallots

Vegetables

(Select one to accompany Farm Fresh Seasonal Vegetables - included)

Baked Tomatoes

Roma Tomato | Pesto | Red Onion | Parsley | Oregano | Basil | Parmesan Cheese

Parmesan Roasted Cauliflower

Cauliflower | Parmesan | Onion | Garlic | Olive Oil | Sea Salt | Cracked Black Pepper

Potatoes and Rice

(Select one of the following)

Roasted Baby Red Potatoes

Olive Oil | Basil | Oregano | Rosemary | Garlic

Whipped Potatoes

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

Dauphinoise Potatoes

Sliced Potato | Cream | Cheese

Meat and Poultry

(Select two)

Roast Beef Rouladen

Served with Gravy

Thin Sliced Beef Roast | Onion | Dijon Mustard |
Dill Pickle

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

Irving's Farm Fresh Roast Ham

Served with Dijon mustard

Roast Ham | Maple Glaze

Roast Turkey

Served with House-made Cranberry Sauce
and Gravy

Roasted White & Dark Meat | Cranberry | Gravy

Breads

(included)

Artisanal Rolls

Served with butter

Premium Wedding Desserts

(included)

Dessert Buffet

Our Chef's choice display of house-made assorted
gourmet sweets, pastries, cakes, mousse
and tortes

Fresh Fruit

Seasonal substitutions may be made due to the
availability of ingredients - local fruits used when
available

Watermelon | Cantaloupe | Honeydew | Pineapple |
Grapes | Berries

Highlands Wedding Buffet

100 guests or less \$63.50 per guest
101 guests or more \$59.50 per guest

Salads

(Select two)

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

Additional Salads

(Select one of the following)

Insalata Caprese

Served with Olive Oil and Balsamic blended
with Sea Salt and Cracked Pepper
House-made Mozzarella | Heirloom Tomatoes |
Basil

Roasted Beet Salad

Served with House-made White Balsamic
Dressing
Assorted Beets | Arugula | Chevre

Greek Salad

Served with Red Wine Greek Dressing
Bell Peppers | Cucumber | Roma Tomatoes |
Red Onion | Feta | Kalamata Olives

Vegetables

(Included)

Farm Fresh Seasonal Vegetables

Chef's Choice

Potatoes and Rice

(Select one)

Roasted Baby Red Potatoes

Olive Oil | Basil | Oregano | Rosemary | Garlic

Whipped Potatoes

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

Wild Rice Pilaf

Wild and White Rices | Red Onion | Diced Peppers

Meat and Poultry

(Select two of the following)

Roast Beef Rouladen

Served with Gravy
Thin Sliced Beef Roast | Onion | Dijon Mustard |
Dill Pickle

Braised 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

Irving's Farm Fresh Roast Ham

Served with Dijon mustard
Roast Ham | Maple Glaze

Roast Turkey

Served with House-made Cranberry Sauce
and Gravy
Roasted White & Dark Meat | Cranberry | Gravy

Breads

(included)

Artisanal Rolls

Served with butter

Premium Wedding Desserts

(included)

Dessert Buffet

Our Chef's choice display of house-made assorted
gourmet sweets, pastries, cakes, mousse
and tortes

Fresh Fruit

Seasonal substitutions may be made due to the
availability of ingredients - local fruits used when
available

Watermelon | Cantaloupe | Honeydew | Pineapple |
Grapes | Berries

Selkirk Wedding Buffet

100 guests or less \$56.00 per guest
101 guests or more \$52.00 per guest

Salads

(Select two)

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

Premium Salad

Substitute for a salad selection above
(add \$3.50 per guest)

Insalata Caprese

Served with Olive Oil and Balsamic blended
with Sea Salt and Cracked Pepper
House-made Mozzarella | Heirloom Tomatoes |
Basil

Roasted Beet Salad

Served with House-made White Balsamic
Dressing
Assorted Beets | Arugula | Chevre

Greek Salad

Served with Red Wine Greek Dressing
Bell Peppers | Cucumber | Roma Tomatoes |
Red Onion | Feta | Kalamata Olives

Vegetables

(Included)

Farm Fresh Seasonal Vegetables

Crispy tender and tossed in butter

Potatoes and Rice

(Select one of the following)

Roasted Baby Red Potatoes

Olive Oil | Basil | Oregano | Rosemary | Garlic

Whipped Potatoes

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

Wild Rice Pilaf

Wild and White Rices | Red Onion | Diced Peppers

Meat and Poultry

(Select two of the following)

Roast Beef Rouladen

Served with Gravy
Thin Sliced Beef Roast | Onion | Dijon Mustard |
Dill Pickle

Braised 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

Irving's Farm Fresh Roast Ham

Served with Dijon mustard
Roast Ham | Maple Glaze

Roast Turkey

Served with House-made Cranberry Sauce
and Gravy
Roasted White & Dark Meat | Cranberry | Gravy

Breads

(Included)

Artisanal Rolls

Served with butter

Premium Wedding Desserts

(Included)

Dessert Buffet

Our Chef's choice display of house-made assorted
gourmet sweets, pastries, cakes, mousse and
tortes

Fresh Fruit

Seasonal substitutions may be made due to the
availability of ingredients - local fruits used when
available

Watermelon | Cantaloupe | Honeydew | Pineapple |
Grapes | Berries

Wedding Buffet Add-ons

Consider something extra special, or customize the menu

Prime Rib Carving Station \$10.75 per guest

Substitute for a meat selection

Signature Stuffing \$3.75 per guest

Cabbage Rolls \$4.25 per guest

Pyrogies \$4.25 per guest

Salmon Steak Please Inquire

Salmon Fillet | White Wine | Citrus | Thyme | Dill

Chef's Selected Vegetarian Option

(Included)

Please select one of the following vegetarian and/or vegan options if required for your guests. We understand that there may be other dietary requirements, your Event Coordinator will be happy to make arrangements for your guests in advance.

Stir fried noodles with sweet chili marinated tofu and green onion (vegan)

or

Quinoa Pilaf with candied portobello and toasted sunflower seeds (vegan)

or

Butter Paneer (vegetarian)

or

Meat"less" loaf with spicy Marinara (vegan)

or

Wild mushroom Risotto , truffle oil drizzle (vegetarian)

Family Style Served Dinner

\$68.50 per guest

Family Style service involves each table's guests helping themselves from serving dishes set on the table. The price includes linens, dinnerware, cutlery, ice water, glassware, coffee & tea. Highly skilled serving staff will provide attentive service to you and your guests.

Salads

(Select two)

Caesar with Broken Bannock Croutons

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

Roasted Beet Salad

Served with House-made White Balsamic Dressing
Assorted Beets | Arugula | Chevre

Spinach Saskatoon Berry

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

Greek Salad

Served with Red Wine Greek Dressing
Bell Peppers | Cucumber | Roma Tomatoes | Red Onion | Feta | Kalamata Olives

Potatoes and Rice

(Select one)

Wild Rice Pilaf

Wild and White Rices | Red Onion | Diced Peppers

Dauphinoise Potatoes (add \$2.50 per guest)

Sliced potato | Cream | Cheese

Vegetables

(Included)

Maple Glazed Roasted Vegetables

Chef's choice. Can include Brussel Sprouts, Heirloom Beets, Carrots, Onions

Meat and Poultry

(Select two)

Roast Beef Rouladen

Served with Gravy
Thin Sliced Beef Roast | Onion | Dijon Mustard | Dill Pickle

or

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

or

Chicken Cacciatore

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

Dessert

(Select one)

Rhubarb Berry Crumble

Served with Vanilla Ice Cream
Rhubarb | Berries | Brown Sugar | Butter | Cinnamon | Ice Cream

White Chocolate Bread Pudding

Served with Vanilla Ice Cream and Raspberry Sauce
Bread | Raspberries | White Chocolate | Cream | Butter | Ice Cream

Plate Served Dinners

The Chief Clerk's Dinner

Three Courses, including soup or salad, entrée, dessert

Chicken or Vegetarian Entrée \$70.75 per guest

Fish Entrée \$77.00 per guest

Beef Entrée \$79.50 per guest

Children's Menu \$55.75 per guest

The Erasmus Feast

Four courses, including soup, salad, entrée, dessert

Chicken or Vegetarian Entrée \$79.50 per guest

Fish Entrée \$85.75 per guest

Beef Entrée \$88.25 per guest

Children's Menu \$60.75 per guest

Soup Offerings

(Select one)

Harvest Vegetable Bisque

Butternut Squash | Vegetable Broth | Cream | Seasonings

Cream of Wild Mushroom Soup

Button Mushrooms | Sweet Onion | Thyme | Cream

Shrimp Bisque

Shrimp Stock | Tomato | Lemon | Shrimp Meat

Salad Offerings

(Select one)

Served with a Citrus Vinaigrette

Spinach | Toasted Almonds | Mandarin Oranges | Red Onion

Boston Salad

Served with Balsamic Vinaigrette
Butter Lettuce | Local Tomatoes | Bocconcini | Red Onions

Caesar with Broken Bannock Croutons

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

Mixed Greens

Served with Berry Vinaigrette
Artisan Greens | Goat Cheese | Toasted Walnuts

Entrées

(Select one)

Served with a selection of seasonal vegetables, chosen by our Chef to complement

Charbroiled Sirloin Steak, Shallot and Beer Reduction

Served with Dauphinoise Potatoes
Sliced Potato | Cream | Cheese

Caprese Stuffed Chicken, Natural Chicken Glaze

Served with Crispy Potato Gnocchi
Alberta Russet Potatoes | Butter | Egg

Lemon and Herb Roasted Salmon, Olive Capers and Baby Basil Relish

Served with Basmati Pilaf
Basmati Rice | Bell Peppers | Red Onion | Butter

Pan-seared 6oz Alberta Beef Tenderloin, Mushroom and Onion Ragout

Served with Buttermilk Whipped Potatoes
Prairie-grown Yukon Gold Potatoes | Butter | Buttermilk | Sea Salt | Cracked Pepper | Gravy

Mushroom and Chickpea Pithivier (Vegan)

Served with Beet and Cranberry Chutney
Mushrooms | Chickpeas | Onions | Garlic | Dijon | Spices | Puff Pastry

Breads

(Included)

Artisanal Rolls

Served with butter

Sweets

(Select one)

Peach Cobbler

Maple Whipped Cream | Candied Walnuts

Red Velvet Brownie Cheesecake

Mixed Berry Compote | Whipped Cream

Chocolate Praline Torte

Dark Chocolate | Almonds | Toasted Almond Brittle | Port Mousse

Baklava Cheesecake

Phyllo | Cream Cheese | Walnuts | Honey | Hazelnut Anglaise

Children's Menu

Please select one of each of the Children's Menu courses. The number of children attending is to be provided to your Event Coordinator upon selection

Chicken Noodle Soup

or

Veggies and Dip

Mac and Cheese

or

Chicken Fingers with Fries

Ice Cream Sandwich

Add Passed Canapés - Served Cold

(Minimum order - two dozen)

Bocconcini Tomato Skewers \$27.25 per dozen

Balsamic Marinated Cherry Tomato | Bocconcini | Basil

Jumbo Shrimp Cups \$23.50 per dozen

Butterflied Jumbo Shrimp | Cocktail Sauce

Poke Boats \$46.00 per dozen

Ahi Tuna | Cucumber | Pineapple | Toasted Black Sesame Seeds | Cilantro

Turkey Spinach Rolls \$18.50 per dozen

Spinach Tortilla | Cream Cheese | Parmesan Spread | Fresh Spinach | Smoked Turkey

Salad Rolls \$17.75 per dozen

Sesame Marinade | Carrot | Celery | Cilantro | Rice Noodles | Rice Paper Wrap | Hoisin Sauce

Sushi Squares \$23.50 per dozen

Nori | Seasoned Rice | Wasabi | Chilled Smoked Salmon | Cucumber | Sesame | Soy Sauce

Roast Rolls \$17.75 per dozen

Sundried Tomato Tortilla | Olive Spread | Cream Cheese | Roast Beef | Green Leaf Lettuce

Add Passed Canapés- Served Hot

Cajun Lollipop Wings \$29.25 per dozen

Chicken Wings | Cajun Spice

Ginger Chili Skewer \$43.00 per dozen

Chicken Breast | Marinated in a Sweet Ginger Chili Sauce

Meatballs \$13.50 per dozen

Ground Chorizo | Herbed Seasoned Jus Sauce

Mushroom & Leek Pinwheel \$13.50 per dozen

Puff Pastry | Button Mushroom | Swiss Cheese | Rosemary

Pot Stickers \$23.50 per dozen

Mushrooms | Peas | Asparagus | Carrots | Onions | Signature Dipping Sauce

Monte Cristo Bites \$26.50 per dozen

Alley Kat Beer Batter | Ham | Turkey | Swiss Cheese | Grainy Dijon

Boom Town Wedding Barbeque

100 guests or less \$82.00 per guest
101 guests or more \$79.50 per guest

Salads

(Included)

Alberta Prairie Cabbage Slaw

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

Roasted Beet Salad

Served with House-made White Balsamic Dressing
Assorted Beets | Arugula | Chevre

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

Sides

(Included)

Elote

Corn on the Cob, Mexican style | Roasted Corn | Lime Mayo | Chili Powder | Feta

Vegetable Kebabs

Marinated in Balsamic Vinegar and Olive Oil | Zucchini | Bell Peppers | Mushroom | Red Onion | Cherry Tomato

Herbed Potatoes

Prepared fresh on site | Baby Potatoes | Fresh Herbs | Sea Salt & Cracked Pepper

Meat and Poultry

(Included)

BBQ Ribs

Smoked Low n' Slow | House-made BBQ Sauce

Grilled Chicken

Huli Huli Marinade | Green Onions

Beef Tenderloin

Fresh Herbs | Sea Salt & Cracked Pepper

Premium Wedding Desserts

(included)

Dessert Buffet

Our Chef's choice display of house-made assorted gourmet sweets, pastries, cakes, mousse and tortes

Fresh Fruit

Seasonal substitutions may be made due to the availability of ingredients - local fruits used when available | Watermelon | Cantaloupe | Honeydew | Pineapple | Grapes | Berries

Wedding Barbeque Add-ons

(Consider something extra special, or customize the menu)

Louisiana Shrimp Skewer

\$7.75 each

Shrimp | Bell Peppers | Parsley | Lemon Pepper

Salmon Steak

Please Inquire

Salmon Fillet | White Wine | Citrus | Thyme | Dill

Late Lunch Offerings

Fort Edmonton Food Truck

Enjoy your choice of Smoked Beef Brisket, Fish Tacos or Fort Sliders, or Grilled Brieze Sandwich with a choice of one side: Waffle Fries, Alberta Slaw or Fruit Kebabs.

*Truck subject to availability

\$18.50 per person, plus \$535 booking fee

Curbside Food Truck

Enjoy your choice of Austin Brisket, CURBSIDE Chicken, Fish Tacos or a Grilled Brieze Sandwich with a choice of one side: Chorizo Mac n' Cheese, Dauphinoise Potato, Salad Rolls or Brussel Sprouts.

*This truck is available at any venue and is subject to availability

\$16.00 per person, plus \$725 booking fee

Late Night Breakfast Bar

Potato Cheddar Perogies and Bacon Romano Perogies served with sauteed mushrooms and onions, crushed bacon, sour cream, salsa and dill sauce so you can top them off how you like them.

\$12.50 per person

Premium Traditional

Build your own late-night sandwich with a variety of premium meats, cheese and fresh vegetables.

House roast beef, house-cured Montreal smoked meat, house roasted turkey, Black Forest Ham, cappicola, salami, Kentucky chicken, egg salad and roasted tofu slices with provolone, Cheddar, jalapenō, havarti, Swiss, sliced pickles, tomatoes, onions, cucumber, sauteed mushrooms, roasted red pepper, pea shoots, Iceberg and green leaf lettuce, mayonnaise, chipotle mayo, Dijon & prepared mustards, olive paste, vegetable spread and hummus. Includes fresh vegetables and dip.

\$10.25 per person

Brat Bar

Traditional bratwurst and mild Italian sausage served with your choice of toppings: sauteed onions, sauerkraut, banana peppers, bread and butter pickles, dill pickles, jalapenōs, mustard, Dijon mustard, onions and ketchup.

\$12.00 per person

Nacho Bar

Build your House-made Nachos with your favourite mix of: Pico de gallo, onions, Jalapenōs, Green Onions, Black Olives, Sour Cream, Guacamole, Salsa and our Signature Cheese Sauce.

\$9.25 per person

ADD ONS - Seasoned Chicken - add \$4.00 per person

Taco Beef - add \$3.00 per person

Mac N' Cheese Bar

Corkscrew noodles in a cheesy Bechamel Sauce. Jazz up your dish with your favourite mix of: crushed Doritos, parmesan cheese, jalapenōs, crushed bacon, pico de gallo and Frank's Hot Sauce.

\$12.00 per person

Add-Ons

Chicken Wings - \$8.50 per person

Warm Spinach Dip And Baguette Slices
\$5.75 per person