



WYNDHAM®

Edmonton Hotel &
Conference Centre



Meetings at
The Wyndham Edmonton



Welcome to Meetings at The Wyndham Edmonton

Located in South Edmonton, the Wyndham Edmonton Hotel & Conference Centre offers flexible meeting and event spaces designed to support gatherings of all sizes. From large conferences and seminars to corporate meetings and team sessions, our experienced events team is here to manage the details and help you select the ideal space, services, and catering to ensure a seamless experience.

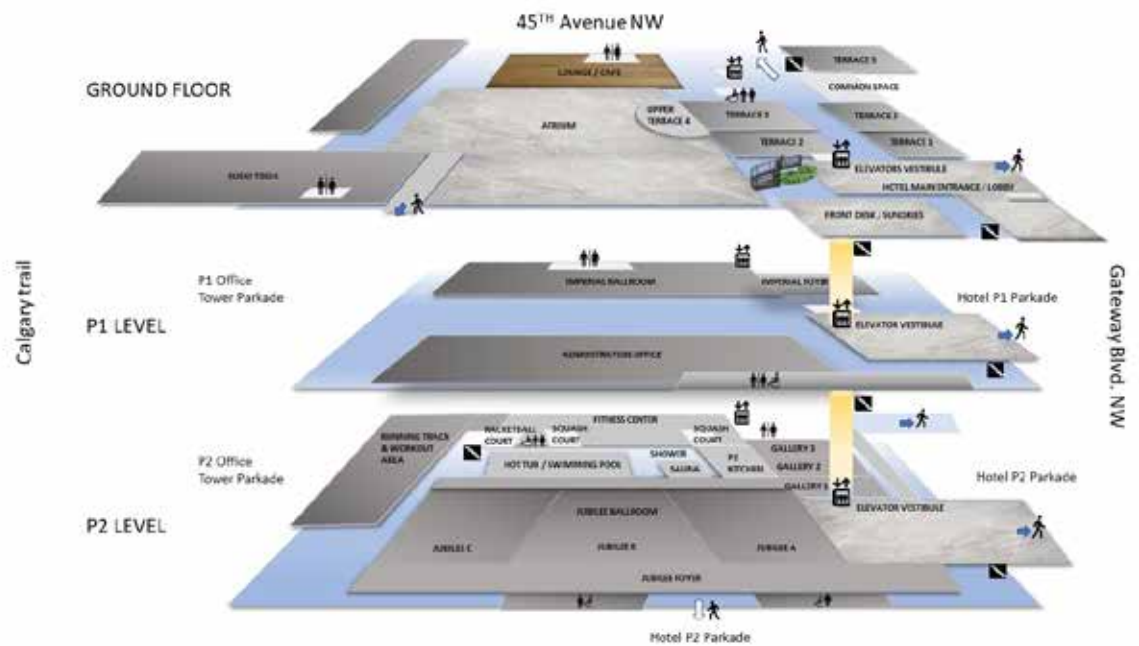


Meeting Space Capacities

Maximum capacities are not guaranteed and may vary depending on the room setup, including factors such as buffets, bars, and audio-visual equipment.

ROOM	B/R	T/S	U/S	H/S	C/R	3/4 RD	Rounds of 8	Circle of Chairs	Reception	8x8 Booth	Sq. Ft.	Dimension W x L
Main Level												
Terrace 1	16	50	16	20	18	30	48	40	40	n/a	624	26 x 24
Terrace 2	20	30	16	20	20	30	48	38	25	n/a	522	18 x 29
Terrace 3	20	70	20	24	24	35	72	48	70	n/a	754	26 x 29
Terrace 4	24	90	28	32	48	50	96	60	100*UT	n/a	1360	34 x 40
Terrace 5	30	120	36	40	42	60	160	60	150	n/a	2002	30 x 59
Level P1												
Imperial	70	200	80	100	168	126	232	98	214	36	4700	47 x 100
Level P2												
Jubilee Ballroom	n/a	1000	n/a	n/a	320	378	504	n/a	1200	60	11135	129 x 85
Ballroom A	52	134	60	70	84	90	120	80	250	20	2975	35 x 85
Ballroom B	52	240	68	88	144	144	200	90	350	20	4335	49 x 85
Ballroom C	52	120	60	70	84	90	120	60	250	20	3825	45 x 85
Ballroom AB	120	500	140	160	220	168	224	170	650	40	7310	84 x 85
Ballroom BC	120	500	140	160	220	168	224	150	650	40	8160	94 x 85
Ballroom & Foyer	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	12536	
Gallery	n/a	n/a	n/a	n/a	n/a	72	100	72	100	n/a	2156	60 x 39
Gallery 1	26	50	24	28	30	30	48	38	50	n/a	936	24 x 39
Gallery 2	26	50	24	28	30	30	48	30	50	n/a	780	20 x 39
Gallery 3	14	20	12	14	16	18	32	20	35	n/a	440	22 x 20
Gallery 23	32	60	30	34	36	36	64	50	80	n/a	1220	42 x 20

Hotel Map





Meeting Space Guidelines

Event Times

The space is reserved only for the times specified in your Banquet Event Order, and these times are closely followed. Please ensure setup and tear down times are requested during the booking process.

Banquet Rooms

The following items are included with your Meeting Room Rental:

- Tables and Chairs
- White Linen (Table cloths & Napkins)
- Table Numbers and Stands
- Podium

Audio Visual Information

Our preferred AV supplier is Talent Productions. Your Event/Catering Manager can coordinate with them to discuss your specific audiovisual needs.

Contact Information - Talent Productions INC

John Takla

E: john@talentproductions.ca

T: (780) 964 5460

Terrace Space Highlights

All equipped with built in AV; Featuring natural light and movable plug-in table that can be arranged in various layouts, including U-shape, boardroom, classroom, and pods.

- Terrace 1 - 55" TV w/HDMI Capability
 - Terrace 2 - 55" TV w/HDMI Capability
 - Terrace 3 - 55" TV w/HDMI Capability
 - Terrace 4 – Screen/Projector - Adjacent semi-private area (Upper Terrace 4)
 - Terrace 5 – Screen/Projector, Sound and lapel mic available - Adjacent semi-private area (TCC)
- 



Meeting Space Guidelines

Shipping and Receiving

Materials & supplies for your event may be delivered to the hotel no earlier than 3 days prior to your event. Quantities should be discussed with your Event Manager during the planning stages, as additional charges may apply depending on the amount. All items must be clearly labeled with the event name, date, and addressed to the attention of the Wyndham Edmonton Hotel & Conference Centre Catering Department. Additionally, a copy of the rental order from any third-party supplier must be provided prior to delivery.

Security

Please be advised that any items brought into the hotel or left in vehicles, including valuables and audiovisual equipment, are at your own risk. The hotel is not responsible for any damage to or loss of property owned by the guest or related to the guest's event or stay, whether the items are left before, during, or after the function.

Gratuities and Tax

All meeting room, food and beverage, and related services are subject to applicable taxes (currently 5%) and service charge (currently 18%) in effect on the date(s) of the event. GST is applied to the total bill including gratuity.





Event/Catering Services

Menus

Food prices will be guaranteed three (3) months prior to your group's arrival. We offer a wide range of menus to assist you in meeting your catering needs. Should you be interested in special theme events, our Catering Department will assist you.

Plated Service

All plated service meals include a minimum of 3 courses. If you wish to offer your guests a choice of entrées, this must be arranged in advance, with a \$10 split plate fee. Choices should be submitted 2 weeks before the event date. Assigned seating and place cards indicating entrée selections are required.

Dietary Substitutions

Dietary restrictions and requests for vegetarian, vegan, or other specialty options can be accommodated. All dietary requirements must be arranged in advance, and guests requiring special meals should be identified to the Banquet Department. Last-minute changes or requests may result in additional charges.



Food and Beverage Policy

In accordance with licensing requirements and quality control standards, all food and beverages served on hotel property must be supplied and prepared by the Wyndham Edmonton Hotel & Conference Centre with the exception of specialty cakes for birthdays & weddings.

All beverages are served in accordance with the regulation under the Alberta Gaming & Liquor Act. Prices do not include 18% service charge or 5% GST and are guaranteed 3 months prior to event date. Wyndham Edmonton Hotel & Conference Centre staff is required for all bar services. Wyndham Hotel & Conference Centre will not permit the sale of alcoholic beverages after 1:00 am. All entertainment should cease at 1:00 am in order for the event room to be vacated by 2:00 am.

Event/Catering Services

Cash Bar

This service is necessary when guests are paying for their own drinks. The hotel will provide the liquor, ice, glassware, mixers, and bartenders. A bartender fee of \$30 an hour will be charged if bar consumption does not reach a minimum of \$500 (net) per bar.

Host Bar

This service applies when the client covers all bar costs. The hotel will supply the liquor, ice, glassware, mixers, and bartenders. A bartender fee of \$30 an hour (minimum three hours) will be charged if bar consumption does not reach a minimum of \$500 (net) per bar.





Breakfast

All pricing is per person. Minimum charge is for 20 people. Additional charge may apply if under the minimum. All breakfast buffets include a selection of freshly brewed regular and decaffeinated coffee and a selection of tea.

Healthy Morning Start | 28

Variety of Baked Muffins, Cinnamon Swirl and Banana Breads

Low Fat Milk and Whole Milk

Sliced Fresh Seasonal Fruit

Parfait Station (assorted yogurts, dried fruit, granola, almonds, fresh berries)

Assorted Breakfast Juices (orange, apple, cranberry)

Waffle Bar | 18

Belgian Waffles

Toppings: Blueberries, Raspberries, strawberry, Chocolate & Maple Syrup, Whipped Cream

Add Bacon or Sausage: \$5/person

Bagel Bar | 24

Assorted Bagels (Choose 3 types): Plain, Sesame, Everything, Blueberry, Sun-dried Tomato

Cured Turkey and Ham

Avocado, Tomatoes, Pickled Red Onion

Grainy Mustard

Herbed Cream Cheese and Cheddar

Add Bacon or Sausage Patties: \$5/person

Add Smoked Salmon: \$6/person

To Go Breakfast | 15

Freshly Baked Muffin

Bottle of Juice

Individual Yogurt

House-made Granola Bites

Whole Fresh Fruit

Enhancement Suggested - See pg. 10

The Works | 33

Oven Fresh Danish Pastries, Croissants

Assorted Muffins with Butters & Preserves

Freshly Sliced Fruits

Scrambled Eggs with Sweet Peppers and Cheese

Smoked Bacon and Sausage

Savoury Fried Potatoes with Green Onions

Buttermilk Pancakes with Maple Syrup

Assorted Breakfast Juices (orange, apple & grapefruit)

Continental | 25

Freshly Sliced Fruits

Oven Fresh Danish Pastries,

Croissants, and Assorted Muffins

Assorted Bagels and Cream Cheese

Margarine, Butter, and Preserves

Assorted Breakfast Juices (orange, apple, cranberry)

Breakfast Buffet Enhancements

Select from a variety of our buffet enhancements to customize your breakfast buffet. All pricing is per person.

Wyndham Eggs Benedict (Back bacon | Soft Poached Egg | Hollandaise) (NF) | 6.5

Choice of one (1) : Traditional bacon | Chicken Sausage | Turkey Sausage | (GF|DF|NF) | 4.5

Choice of one (1) : Traditional French Toast | Belgian Waffles | Buttermilk Pancakes (Maple syrup | Whipped butter | Berry compote) (NF) | 5.5

Scrambled Eggs (Feta | Chives) | 6.5

Smoked Salmon Bagel (Herbed Cream Cheese) (NF) | 6.5

Breakfast Burrito (Bacon | Avocado | Mixed Peppers | Tomato | Cheese) (NF) | 6.5

Warm Cinnamon Buns (Cream Cheese Icing) (NF) | 7

Steel Cut Oatmeal (Dried Fruits | Honey | Nuts | Milk | Brown Sugar) | 6.5

Chef-Attended Omelette Station (Additional \$30 per hour/per attendant labour charge will be added) | 9

All prices are subject to a gratuity of 18% plus 5% GST.



Breakfast Plated

All pricing is per person. Minimum charge is for 20 people. Additional charge may apply if under the minimum. All plated breakfasts include a selection of freshly brewed regular and decaffeinated coffee and a selection of tea.

Includes family style Selection of Breakfast Pastries | Sliced Fresh Fruit | Orange & Apple Juice
| Freshly Brewed Coffee and Teas

Traditional | 32

Scrambled Eggs
Smoked Bacon and Sausage
Roasted Baby Potatoes with Green Onions
White or Whole-Wheat Toast

Benedict | 34

English Muffin topped with Poached Egg,
Canadian Bacon and Hollandaise Sauce
Roasted Baby Potatoes with Green Onions
Grilled Tomato

Avocado Toast | 24

Multi-grain Toast
Fresh Avocado
Grilled Tomatoes
Roasted Breakfast Potatoes
Add Poached Egg: \$3.5/person

All prices are subject to a gratuity of 18% plus 5% GST.



A La Carte Beverages and Break Items

Prices are per person unless otherwise indicated

Beverages

Freshly Brewed Coffee, Decaffeinated Coffee and Tea	4.5
All Day Coffee, Decaffeinated Coffee and Tea	12
Infused Water (Choice of Cucumber & Mint, Mixed Citrus or Watermelon) Serves 15	15
Soft Drinks, Assorted Fruit Juices and Bottled Water	4
Pitchers of Iced Tea or Lemonade	12
Perrier Water	6

Morning Enhancements

Assorted Hotel-Made Breakfast Scones and Preserves & Cream	5 each
Fruit Skewers with Honey Yogurt Dip	8
House-made Granola Bites	4
Warm Cinnamon Buns (Cream Cheese Icing)	7
Fresh Pastry Platter (Croissants, Danish Pastries & Muffins)	4
Assorted Bagels & Cream Cheese	6
Whole Fresh Fruit	3
Individual Fruit Yogurt	3
Sliced Seasonal Fruit	8
Breakfast Bread Tray (Banana, Cinnamon Swirl and Raspberry Lemon)	5

Afternoon Enhancements

Gourmet Cookies	28	per Dozen
Assorted Individual Chips and Pretzels	3	
Individual Trail Mix	4	
Popcorn with Flavour Shakers	5	
Assorted Mini Sandwiches (Minimum 3 Dozen)	5	
Salami, Egg Salad, Beef, Black Forest Ham, Turkey, Vegetarian		
Decadent Delight Dessert Bars	5	
Domestic Cheese & Crackers Tray with Grapes	9	
Seasonal Vegetable Crudité with Assorted Dips (Hummus, Ranch, Cucumber)	7	



Specialty Breaks

All pricing is per person. Minimum charge is for 20 people. Additional charge may apply if under the minimum. All specialty breaks include a selection of freshly brewed regular and decaffeinated coffee and a selection of Tea.

Revitalize | 18

Fresh Vegetable Crudités & Assorted Dips
(Hummus, Ranch and Dill)
House-made Granola Bites
Diced Fruit Salad
Sparkling Water

Healthy Fruit Break | 15

Assorted Fruit Skewers
Assorted Granola Bites
Oatmeal Raisin Cookies
Banana Bread
Assorted Juices

Cookie Monster | 12

Oatmeal and Raisin Cookies
Double Chocolate Chip Cookies
Macadamia Nut Cookies

English Tea Break | 20

Freshly Baked Scones, Sweet Cream and Preserves
Lemon Tarts

Sandwiches (3 Pieces per Guest - choose four selections)

Classic Cucumber and Herb Cream Cheese
Curried Chicken
Tuna and Celery
Turkey with Cranberry Aioli
Ham with Dijon Mustard
Chicken & Apple Salad
Egg Salad with Chives

Popcorn Station | 9

Includes:

Freshly Popped Buttered Popcorn
Caramel Popcorn
Individual Paper Bags for Grab-and-Go

Seasonings & Toppings:

Cheese Powder, Ranch Powder
Cinnamon Sugar

Enhancements (Optional):

Candy Toppings (M&M's, Chocolate Chips,
Mini Marshmallows): +\$3 per person

Specialty Lunch Buffets

All pricing is per person. Minimum charge is for 20 people. Additional charge may apply if under the minimum. All lunch buffets include a selection of freshly brewed regular and decaffeinated coffee and a selection of tea.

Chef's Selection of Gourmet Wraps & Deli | 30

Freshly Prepared Wraps and Deli-Style Sandwiches on Assorted Artisan Breads, Thoughtfully Crafted with Premium Fillings including:

CHOOSE 4

Chicken with Garlic Aioli
Roast Beef with Cheddar & Dijon
Turkey with Cranberry Mayo and Mixed Greens
Ham with Swiss Cheese and Whole-Grain Mustard
Egg Salad with Chives

Tuna Salad with Celery
Grilled Vegetable and Hummus (V)
Chickpea Salad

Accompanied by:

Seasonal Garden Green Salad with a selection of House Dressings
Classic Potato Salad, Prepared In-House
Crisp Fresh Vegetables with Creamy Cucumber Dip
Relish & Pickle Display
Assorted Individual Bagged Chips
Chef's Selection of Decadent Desserts
Freshly Diced Fruit Salad
Freshly Brewed Coffee and Selection of Teas

Boxed Lunches | 19

Freshly Prepared Wraps and Deli-Style Sandwiches on Assorted Artisan Breads, Thoughtfully Crafted with Premium Fillings including:

CHOOSE 1 MAIN COURSE

Chicken with Garlic Aioli
Roast Beef with Cheddar and Dijon
Turkey with Cranberry Mayo and Mixed Greens
Ham with Swiss Cheese and Whole-Grain Mustard
Egg Salad with Chives
Tuna Salad with celery
Grilled Vegetable and Chipotle Hummus Wrap (V)
Chickpea Salad Wrap (VG)
Mashed Chickpeas Blended with Fresh Herbs, Celery, Red Onion, Lemon, Mayo and Dijon, Finished with a Light, Creamy Dressing

CHOOSE 1 SALAD

Classic Caesar Salad
Garden Greens with Quinoa (V | GF)
Mixed greens, Tri-colour Quinoa, Cherry Tomatoes, Cucumber, Lemon Vinaigrette
Quinoa and Roasted Vegetable Salad (V | GF)
Roasted Seasonal Vegetables, Quinoa, Fresh Herbs, Light Balsamic Vinaigrette
Homestyle Potato Salad Red Potatoes, Celery, Fresh Herbs, Light Mustard Dressing

Includes:

Whole Fresh Fruit
Assorted Individual Bagged Chips and Freshly Baked Cookie
Bottled Water or Soft Drink

Boxed Lunches Enhancements

(Additional \$5)

Yogurt Parfait Cup with Berries & Granola | 5
Fresh Fruit Cup or Seasonal Berries | 4
Hummus with Pita Chips | 5
Brownie | 3.5
Assorted Cookies (2 pieces) | 3



Wyndham Lunch Buffet | 40

All pricing is per person. Minimum charge is for 20 people. Additional charge may apply if under the minimum. All lunch buffets include a selection of freshly brewed regular and decaffeinated coffee and a selection of tea.

Choice of Chef's Signature Soup Creation | Dinner Rolls & Butter
Includes Steamed Buttered Vegetables

Salads | Choose 2

Classic Caesar Salad

Crisp Romaine, Smoky Bacon, Grated Parmesan, Garlic Croutons, Caesar Dressing

Mixed Greens

Seasonal Greens Served with a Selection of Three House-made Dressings

Tomato & Bocconcini Salad

Vine-ripened Tomatoes, Fresh Bocconcini, Basil, Olive Oil, and Balsamic Drizzle

Mediterranean Pasta Salad

Twisted Pasta with Olives, Red Onion, Sweet Peppers, Sun-dried Tomatoes, and Herb Vinaigrette

Honey-Roasted Beet & Arugula Salad

Roasted Beets, Peppery Arugula, Whipped-feta, Toasted Seeds, Honey Vinaigrette

Tropical Mango Salad

Fresh Mango, Mixed greens, Cucumber, Mango Vinaigrette

Sides | Choose 2

Penne Arrabiata

Penne Tossed in a Vibrant, Slow-Simmered Tomato Sauce with Garlic, Chili Flakes, and Fresh Herbs

Roasted Garlic Infused Mashed Potato

Fluffy Whipped Potatoes Infused with Slow-Roasted Garlic and Finished with Butter and Cream

Herb Roasted Baby Potato

Golden Baby Potatoes Roasted with Fresh Herbs and Olive Oil

Steamed Fragrant Jasmine Rice

Entrées | Choose 1

Honey-BBQ Roasted Chicken

Oven-roasted Chicken Finished with a House-made Smoky Honey BBQ Glaze

Herb-Roasted Chicken Thigh with Wild Mushroom Marsala

Juicy Chicken Thigh Roasted with Fresh Herbs, served with a rich Marsala Wine and Wild Mushroom Sauce

Slow-Roasted Beef with Red Wine Jus

Tender Carved Beef served with a Savoury Red Wine and Rosemary Jus

Lemon Garlic Butter Basa Fillet

Oven-baked Basa Fillet Topped with a Bright Lemon-Garlic Butter Sauce and Fresh Herbs

Dijon & Bacon-Stuffed Pork Loin

Roasted Pork Loin Filled with Savoury Bacon, Mushrooms, and Herbs, Finished with a Creamy Dijon Pan Sauce

Herb-Crusted Salmon with Lemon Dill Beurre Blanc

Oven-roasted Atlantic Salmon Topped with a Light Herb Crust and Finished with a Silky Lemon-dill Beurre Blanc Sauce

Classic Eggplant Parmesan (V)

Breaded and Oven-baked Eggplant Layered with Slow-Simmered Marinara, Mozzarella, and Parmesan, Finished Golden and Bubbling

Vegetable & Chickpea Coconut Curry (V / GF)

A Fragrant Blend of Seasonal Vegetables and Chickpeas Simmered in Coconut Milk with Mild Curry Spices and Fresh Herbs

Dessert

Assorted Squares and Mini Cakes

Signature Themed Menus

Greek | 38

Warm Pita Bread

Soft, Oven-Warmed Pita

Traditional Greek Salad

Crisp Cucumber, Tomato, Red Onion, Kalamata Olives, and Feta with Oregano Vinaigrette

Creamy Chickpea Hummus and Cucumber-Yogurt Tzatziki

Lemon Rice Pilaf

Finished with Fresh Lemon and Herbs

Greek-Style Roasted Potatoes with Garlic, Olive Oil, Lemon, and Oregano

Chicken Souvlaki Skewers

Herb-Marinated Chicken Grilled and Served with Classic Mediterranean Flavours

Classic Baklava

Layers of Crisp Phyllo, Nuts, and Honey Syrup

American | 40

Loaded Baked Potato Soup

Creamy Potato Soup Finished with Bacon, Green Onions, and Cheddar

Farmer's Cobb Salad

Crisp Greens Topped with Grilled Chicken, Bacon, Tomato, Egg, and Blue Cheese, Served with Classic Dressings

Baked Macaroni and Cheese

Tender Pasta Baked in a Rich, Creamy Cheddar Cheese Sauce with a Golden Crust

House-Made Spiced Potato Wedges

Oven-Roasted Potato Wedges Seasoned with House Spices

Buttered Corn, Peas and Carrot Coins

Seasonal Vegetables Gently Simmered and Finished with Butter

St. Louis-Style Barbecue Pork Ribs Or BBQ Chicken

Slow-Cooked and Glazed with a Smoky-Sweet Barbecue Sauce

Chef's Selection of Squares & Brownies

Mexican | 40

Tortilla Chips

Served With Fresh Tomato Salsa, Roasted Tomato Salsa Roja, And Creamy Guacamole

Mexican Street Corn Salad

Charred Corn Tossed with Lime Crema, Feta Cheese, Cilantro, and a Hint of Chili

Cilantro Lime Rice

Fluffy Basmati Rice Finished with Fresh Lime and Herbs

Asian | 38

Silky Egg Drop Soup

Light Chicken Broth Gently Laced with Ribbons of Egg and Scallions

Mango & Asian Slaw Salad

Crisp Cabbage, Fresh Mango, and Herbs Tossed in a Light Sesame-Ginger Dressing

Chinese Fried Rice

Wok-Style Rice with Vegetables, Soy, and Aromatic Seasonings

Chow Mein Noodles with Asian Vegetables

Tender Noodles Stir-Fried with Seasonal Vegetables in a Savoury Sauce

Stir-Fried Vegetables with Tofu

(Vegetarian) Colourful Vegetables and Tofu Quickly Sautéed with Garlic and Ginger

Roasted Lemongrass Chicken

Juicy Roasted Chicken Infused with Fragrant Lemongrass, Citrus, and Mild Spices

Mango Mousse Cake Light and Creamy Mango Mousse Layered Over Soft Cake

Indian | 38

Warm Garlic Naan

Soft Oven-Baked Naan Brushed with Garlic Butter

Crisp Vegetable Samosas

Golden Pastries Filled with Spiced Potatoes and Vegetables, Served with Cooling Mint Chutney

Kachumber Salad

Cucumber, Tomato and Red Onion Salad

Fresh Garden Vegetables Tossed with Citrus, Herbs, and a Light Dressing

Fragrant Basmati Rice Gently Steamed with Aromatic Spices

CHOOSE 1:

Classic Butter Chicken Tender: Chicken Simmered in a Rich Tomato-Butter Sauce Infused with Warming Spices and Cream

Chickpea and Vegetable Curry (Vegetarian): Hearty Chickpeas and Seasonal Vegetables Slow-Cooked in a Fragrant Curry Sauce

Kheer Rice Pudding

Rice Pudding with a Hint of Cardamom, Topped with Toasted Almonds

CHOOSE 1

Slow-Braised Chicken Tinga: Tender Pulled Chicken Simmered in a Smoky Tomato-Chipotle Sauce

Chipotle Braised Beef: Slow-Cooked Beef with Warm Spices, Garlic, and Ancho Chili for Rich, Bold Flavour

Spiced Black Bean and Roasted Vegetable Filling (Vegetarian Option): Black Beans with Roasted Peppers and Onions, Cumin, and Fresh Herbs

Warm Flour and Corn Tortillas: Served with Shredded Lettuce, Pico De Gallo, Pickled Red Onions, Sour Cream, and Shredded Cheese

Cinnamon Sugar Churros with Chocolate Sauce

Three Course Plated Lunch

All plated lunches include freshly brewed regular and decaffeinated coffee, and a selection of Tea.

Minimum charge is for 15 people.

Assorted Dinner buns with butter

Soup or Salad | Choose 1

Roasted Pepper and Bisque Soup

A Smooth and Velvety Bisque Made from Slow-roasted Red peppers, Finished with Cream and Subtle Spices

Hearty Chicken Chowder

Creamy Chicken Chowder with Tender Chicken, Potatoes, Vegetables, and Herbs

Cream of Wild Mushroom Soup

A Rich and Earthy Blend of Wild Mushrooms Simmered with Herbs and Finished with Cream

Wyndham Caesar Salad

Crisp Romaine Tossed in our Signature Caesar Dressing with Garlic Croutons and Grated Parmesan

Tossed Baby Mesclun Salad

Fresh Baby Greens Served with Seasonal Vegetables and a Selection of House Dressings

Raspberry & Boursin Salad

Baby Greens Topped with Creamy Boursin Cheese, Fresh Raspberries, and Raspberry Vinaigrette

Apple, Walnut and Mixed Greens Salad

Crisp Apples, Toasted Walnuts, and Mixed Greens Tossed in a Light Maple Vinaigrette

Entrée | Choose 1

Chicken Cordon Bleu with Caper Hollandaise | 36

Tender Chicken Breast Filled with Ham and Swiss Cheese, Lightly Breaded and Baked, Finished with a Velvety Caper Hollandaise sauce

Served with Whipped Garlic Mashed Potatoes and Buttered Seasonal Vegetables

French-Cut Chicken Breast with Wild Mushroom Ragout | 38

Seven-ounce French-cut Chicken Breast Topped with a Rich Wild Mushroom Ragout and Rosemary-infused Chicken Jus

Served with Herb-Roasted Baby Potatoes and Sautéed Green Beans

Grilled Atlantic Salmon with Saffron Sauce | 42

Six-ounce Grilled Atlantic Salmon Finished with a Fragrant Saffron Cream Sauce

Served with Lemon-Scented Jasmine Rice and Roasted Baby Carrots

Roasted Cod Piccata | 36

Six-ounce Oven-roasted Cod Served with a Bright Lemon-Caper Piccata Sauce

Served with Parmesan Mashed Potatoes and Sautéed Broccolini

Grilled Alberta Beef Tenderloin with Red Wine Jus | 44

Eight-ounce Grilled Alberta Beef Tenderloin Served with a Rich Pan Red Wine Jus

Served with Roasted Fingerling Potatoes and Buttered Asparagus

Braised Alberta Beef Short Ribs with Red Wine Jus | 42

Slow-Braised Beef Short Ribs Glazed with Red Wine Jus and Fresh Herbs

Served with Creamy Truffle Mashed Potatoes and Roasted Root Vegetables

Grilled Portobello Mushroom Steak With Chimichurri | 30 (Vegan / Vegetarian)

Marinated Portobello Mushroom Grilled and Finished with Vibrant Chimichurri Sauce

Served with Roasted Garlic Quinoa and Seasonal Grilled Vegetables

Roasted Vegetable & Ricotta Stuffed Eggplant | 32 (Vegetarian)

Oven-Roasted Eggplant Filled with Seasonal Vegetables and Whipped Ricotta, Finished with Tomato Basil Sauce

Served with Herbed Polenta and Sautéed Zucchini

Creamy Four-Cheese Tortellini (Vegetarian) | 30

Tender Cheese-Filled Tortellini Tossed in a Rich Four-Cheese Cream Sauce, Finished with Cherry Tomato Confit and Fresh Basil

Herb-Roasted Chicken Penne | 34

Al Dente Penne Pasta with Herb-Roasted Chicken, Roasted Garlic, Cherry Tomatoes, and Parmesan in a Light Tomato Cream Sauce

Sandwich & Salad | 26

Choice of (1) Salad: Wyndham Caesar Salad, Tossed Baby Mesclun Salad

Sandwich Selection (Choose 1):

Herb-Roasted Chicken with Garlic Aioli on Artisan Bread
Smoked Turkey with Cranberry Mayo and Mixed Greens
Grilled Vegetable and Hummus (Vegetarian)

Dessert

Freshly Baked Cookies

Three Course Plated Lunch

All plated lunches include freshly brewed regular and decaffeinated coffee, and a selection of Tea.

Minimum charge is for 15 people.

Dessert | Choose 1

Crème Brûlée | Madagascar Vanilla Bean, Creamy Custard, Topped with Fresh Berries and Mint Leaves

Tiramisu | Zabaglione Cream, Folded with A Sweet Marscarpone Cream, Layered with Lady Fingers Soaked in Espresso and Crème de Cacao Liqueur

Triple Berry Cheesecake | Bright Berry Flavours Nestled on Creamy Cake, Drizzled with Passion Fruit Coulis

Black Out Torte Cake | Chocolate Cake Layer Cradling a Milk Chocolate Ganache, Mounded and Covered with a Dense Chocolate Mousse, Served with Chocolate Soil and Drizzled with Chocolate Glaze

Vegan Chocolate Decadence Cake | Made From Plant Based Ingredients and Garnished with Fresh Berries and Dark Chocolate Glaze

Classic Elegance | Choose 2 of Each | 68

Platinum Tasteful Affair | Choose 3 of Each | 80

Includes Assortment Of Breads and Rolls | Pickles and Olives

Fresh Seasonal Vegetables Lightly Cooked and Finished with Butter and Herbs | Dessert Bars | Seasonal Fresh Fruit and Cheese

Salads

Classic Caesar Salad

Crisp Romaine, Smoky Bacon, Grated Parmesan, Garlic Croutons, Caesar Dressing

Mixed Greens

Seasonal Greens Served with a Selection of Three House-Made Dressings

Tomato and Bocconcini Salad

Vine-Ripened Tomatoes, Fresh Bocconcini, Basil, Olive Oil, and Balsamic Drizzle

Mediterranean Pasta Salad

Twisted Pasta with Olives, Red Onion, Sweet Peppers, Sun-Dried Tomatoes, and Herb Vinaigrette

Honey-Roasted Beet and Arugula Salad

Roasted Beets, Peppery Arugula, Whipped Feta, Toasted Seeds, Honey Vinaigrette

Tropical Mango Salad

Fresh Mango, Mixed Greens, Cucumber, Mango Vinaigrette

Classic Potato Salad

Tender Potatoes Folded with a Creamy, Lightly Seasoned Dressing and Fresh Herbs

Marinated Vegetable Salad

A Colourful Blend of Seasonal Vegetables Gently Marinated in a Bright Herb Vinaigrette

Orzo Pasta Salad

Orzo Pasta Tossed with Olives, Red Onion, Sweet Peppers, Sun-Dried Tomatoes, and Mediterranean Herbs

Greek Salad

Crisp Cucumber, Ripe Tomato, Red Onion, Mixed Peppers, Kalamata Olives, and Feta Cheese Finished with Oregano Vinaigrette

Raspberry & Boursin Salad

Fresh Greens Topped with Creamy Boursin Cheese, Raspberries, and a Light Raspberry Vinaigrette

Sides

Roasted Garlic Mashed Potatoes

Fluffy Whipped Potatoes Infused with Slow-Roasted Garlic, Butter, and Cream

Herb-Roasted Baby Potatoes Golden Baby Potatoes

Tossed with Sea Salt, Fresh Herbs, and Melted Butter

Au Gratin Scalloped Potatoes

Thinly Sliced Potatoes Baked in a Rich Cheddar Cream Sauce Until Golden and Bubbling

Jasmine Rice with Garden Vegetables

Fragrant Jasmine Rice Folded with Diced Seasonal Vegetables

Four-Cheese Tortellini with Cherry Tomato Confit & Basil

Tender Tortellini in a Creamy Four-Cheese Sauce, Finished with Slow-Roasted Tomatoes and Fresh Basil

Smoked Paprika Cauliflower Gratin Roasted Cauliflower

Baked in a Smoky Cream Sauce with a Crisp Golden Topping

Classic Cabbage Rolls in Tomato Sauce

Savoury Cabbage Rolls Simmered in a Tangy, Slow-Cooked Tomato Sauce

Perogies with Green Onions & Sour Cream

Pan-Seared Perogies Finished with Bacon, Green Onions and Sour Cream

Classic Elegance | Choose 2 of Each | 68

Platinum Tasteful Affair | Choose 3 of Each | 80

Entrées

PROTEIN BASED

Herb-Roasted Chicken Thigh with Wild Mushroom

Marsala Juicy Chicken Thigh Roasted with Fresh Herbs, Served with a Rich Marsala Wine and Wild Mushroom Sauce

Chicken Parmesan

Lightly Breaded Chicken Breast Baked with House-Made Marinara, Melted Mozzarella, and Parmesan Cheese

Chicken Porcini

Pan-Seared Chicken Breast Served with a Creamy Porcini Mushroom Sauce Infused with Garlic and Herbs

Slow-Roasted Beef with Red Wine Jus

Tender Carved Beef Served with a Savoury Red Wine and Rosemary Jus

Maple-Glazed Ham with Pineapple Sauce

Slow-Roasted Ham Brushed with a Sweet Maple Glaze and Finished with a Bright Pineapple Sauce

House-Smoked St. Louis-Style BBQ

Spare Ribs Tender Pork Ribs Smoked In-House and Glazed with a Rich, Smoky Barbecue Sauce

Dijon & Bacon-Stuffed Pork Loin

Roasted Pork Loin Filled with Savoury Bacon, Mushrooms, and Herbs, Finished with a Creamy Dijon Pan Sauce

Slow-Roasted Prime Rib (Additional \$10 Per person)

Hand-Carved Prime Rib Slow-Roasted to Tender Perfection, Served with Green Peppercorn Sauce, Classic Beef Gravy, and Vibrant Chimichurri

SEAFOOD

Roasted Cod Piccata

Tender Oven-Roasted Cod Finished with a Bright Lemon-Caper Sauce, White Wine, and Fresh Herbs

Lemon Garlic Butter Basa Fillet

Oven-Baked Basa Fillet Topped with a Bright Lemon-Garlic Butter Sauce and Fresh Herbs

Herb and Panko-Crusted Salmon Florentine

Oven-Roasted Salmon Topped with a Crisp Herb-Panko Crust, Served over Sautéed Spinach and Finished with a Light Cream Sauce

Herb-Crusted Salmon With Lemon Dill Beurre Blanc

Oven-Roasted Atlantic Salmon Topped with a Light Herb Crust and Finished with a Silky Lemon-Dill Beurre Blanc

VEGETARIAN

Classic Eggplant Parmesan

Breaded and Oven-Baked Eggplant Layered with Slow-Simmered Marinara, Mozzarella, and Parmesan, Finished Golden, and Bubbling

Vegetable and Chickpea Coconut Curry (GF)

A Fragrant Blend of Seasonal Vegetables and Chickpeas Simmered in Coconut Milk with Mild Curry Spices and Fresh Herbs

Dinner Buffet Enhancements

Additional Main Course | Add an additional entrée selection to your buffet to enhance variety and guest choice

Slow-Roasted Prime Rib | 15

Hand-Carved Prime Rib Slow-Roasted to Tender Perfection, Served with Green Peppercorn Sauce, Classic Beef Gravy, and Chimichurri Sauce

Alberta AAA Prime Rib | 20

Grain Mustard, Dijon Mustard and Horseradish Mini Rolls and Yorkshire Pudding (Serves 30)

Carved Roast Turkey with Herb Gravy | 9

Oven-Roasted Turkey Breast Carved to order and served with Traditional Herb Gravy

Herb-Crusted Salmon | 10

Oven-Roasted Salmon with Fresh Herbs and Lemon Butter Sauce

Vegetarian Feature Entrée | 8

Chef's Selection of a Hearty Vegetarian Main Course, such as Eggplant Parmesan or Vegetable Curry

Chef-Manned Carving Station | 35 Per Hour (Per Attendant)

A Chef-Attended Carving Station Offering Freshly Sliced Meats Served to order, ideal for features such as Prime Rib, Roast Turkey, or Baked Ham, Providing an Elevated Presentation and Service Experience

Roasted Alberta Pork Loin | 15

Mojo Marinated Pork Loins Roasted with an Island Inspired Brown Sugar and Spice Crust Assorted Rolls (Serves 30)

SIDE & SALAD ENHANCEMENTS

Additional Salad Selection | 4 From List

Wild Rice & Mushroom Pilaf | 5

Nutty Wild Rice with Sautéed Mushrooms and Fresh Thyme

Lemon & Herb Quinoa Pilaf (GF | V) | 5

Light Fresh Quinoa with Citrus and Herbs

DESSERT STATIONS & DISPLAYS

Pudding Bar | 10

Vanilla and Chocolate Pudding served with Assorted Toppings Including Whipped Cream, Cookie Crumbles, Chocolate Chips, Caramel Sauce, and Fresh Berries

Chocolate Fountain | 12

Flowing Warm Chocolate accompanied by Marshmallows, Strawberries, Pineapple, Pretzels, and Pound Cake (Minimum Applies)

Assorted French Macarons

50 Pieces | \$225

100 Pieces | \$400

Seasonal Flavours: Vanilla, Raspberry, Chocolate, Pistachio

Individual Mousse Parfaits | 8

Assorted Individual Dessert Cups Featuring Chocolate, Raspberry, or Vanilla Mousse Layered with Cake And Cream

Extra Main Course | 8

Extra Side | 5

Extra Salad | 4

WARM DESSERT FEATURES

Chef-Manned Dessert Station | 30

Recommended for Live Service Stations such as Bread Pudding, Sticky Toffee Pudding, or Chocolate Fountain

Classic Bread Pudding | 8

House-Made Bread Pudding served warm with Vanilla Crème Anglaise

Sticky Toffee Pudding | 8

Moist Date Cake Topped with Warm Toffee Sauce and Whipped Cream

Three Course Plated Dinner | 70 Per person

All pricing is per person. Minimum charge is for 50 people. Additional charge may apply if under the minimum. All dinner buffets include a selection of freshly brewed regular and decaffeinated coffee and a selection of Tea. Additional Entrée can be added for \$8/person.

Soup or Salad

Roasted Red Pepper Bisque

Silky Roasted Red Peppers Finished with Cream and a Hint of Smoked Paprika

Cream of Wild Mushroom

Earthy Wild Mushrooms Simmered with Herbs and Finished with Cream

Butternut Squash Soup (Seasonal) Velvety Squash Purée with Warm Spices and Crème Fraîche

Cauliflower & White Cheddar Soup Roasted Cauliflower Blended with Sharp White Cheddar and Thyme

Carrot Ginger Soup (VG | GF)

Bright Carrot Purée with Fresh Ginger and Citrus

Wyndham Caesar Salad

Crisp Romaine Tossed with Grated Parmesan, Garlic Croutons, and Fresh Lemon

Honey-Roasted Beet and Arugula Salad

Sweet Roasted Beets, Peppery Arugula, and Feta Cheese Finished with a Light Honey Vinaigrette

Raspberry and Boursin Salad

Mixed Greens Topped with Creamy Boursin Cheese, Fresh Raspberries, and Raspberry Vinaigrette

Baby Kale and Quinoa Salad (V | GF)

Kale, Quinoa, Roasted Chickpeas, Lemon-Tahini Dressing

Pear and Prosciutto Salad

Baby Arugula, Sliced Pear, Prosciutto Crisps, Parmesan, White Balsamic

SEAFOOD

Herb-Crusted Salmon Fillet

Oven-Roasted Salmon Topped with a Crisp Herb Crust, Served with Sun-Dried Tomato Mashed Potatoes, Baby Carrots, and Snap Peas, Finished with a Silky Beurre Blanc Sauce

Roasted Cod Piccata

Tender Oven-Roasted Cod Finished with a Bright Lemon-Caper Piccata Sauce, served with Fragrant Herbed Rice and Sautéed Broccolini, topped with Crispy Prosciutto and Finished with Fresh Herbs and Lemon Zest

Black Out Torte Cake | Chocolate Cake Layer Cradling a Milk Chocolate Ganache, Mound and Cover with a Dense Chocolate Mousse, served with Chocolate Soil and Drizzled with Chocolate Glaze

Vegan Chocolate Decadence Cake | Made From Plant Based Ingredients and Garnished with Fresh Berries and Dark Chocolate Glaze

Entrées | Choose 1

PROTEIN BASED

Chicken Parmesan with Garlic Mashed Potatoes

Lightly Breaded Chicken Breast Baked with House-Made Marinara, Melted Mozzarella, and Parmesan, served with Creamy Garlic Mashed Potatoes and Baby Carrots in a Parmesan Cream Sauce

Spinach and Feta-Stuffed French-Cut Chicken Breast

Roasted French-Cut Chicken Breast Filled with Spinach and Feta, served with Garlic Mashed Potatoes and Grilled Asparagus, finished with a Wild Mushroom Ragout

Braised Beef Short Ribs with Red Wine Jus

Fork-Tender Beef Short Ribs Slow-Braised And Served with Roasted Garlic Mashed Potatoes, Sautéed Broccolini, and Cremini Mushrooms in a Rich Red Wine Jus

Grilled 6 Oz Beef Tenderloin with Rosemary Jus

Grilled Beef Tenderloin Served with Horseradish Mashed Potatoes and Buttered Green Beans, Finished with a Rosemary-Infused Au Jus

VEGETARIAN

Plant-Based Meatballs

With Gluten-Free Pasta (VG | GF)

Savoury Plant-Based Meatballs Served Over Gluten-Free Pasta with Roasted Seasonal Vegetables and a Rich, Slow-Simmered Marinara Sauce

Grilled Portobello Mushroom Steaks

With Chimichurri (VG)

Marinated Portobello Mushrooms Grilled and served with Crispy Smashed Potatoes and Tender Green Beans, Finished with Vibrant Chimichurri Sauce

Stir-Fried Tofu & Black Fungus

Mushroom Rice Bowl (VG)

Wok-Tossed Tofu and Black Fungus Mushrooms with Crisp Asian Vegetables, served over Fragrant Rice in a Savoury Ginger-Soy Glaze

Dessert | Choose 1

Crème Brûlée | Madagascar Vanilla Bean, Creamy Custard, Topped with Fresh Berries and Mint Leaves

Tiramisu | Zabaglione Cream, Folded with a Sweet Marscapone Cream, Layered with Lady Fingers Soaked in Espresso and Creme De Cacao Liquor

Triple Berry Cheesecake | Bright Berry Flavours Nestled on Creamy Cake, Drizzled with Passion Fruit Coulis



Kid's Corner | For Children 12 & under

\$25 per child | Includes one (1) appetizer, one (1) entrée, one (1) dessert,
and one (1) beverage

Choose One Appetizer

Fresh Vegetable Sticks with Ranch Dip
Seasonal Fruit Cup
Mini Garden Salad with House Dressing

Choose One Dessert

Chocolate Brownie
Freshly Baked Cookie
Vanilla Ice Cream Cup with Chocolate Sauce
Seasonal Fruit Cup

Choose One Beverage

Milk (White or Chocolate)
Apple or Orange Juice
Soft Drink

Choose One Entrée

BUFFET STYLE OPTIONS

Chicken Fingers with Honey Mustard & Ketchup
Mini Cheese Pizza Squares
Macaroni and Cheese
Mini Beef or Chicken Sliders

PLATED OPTIONS

Grilled Chicken Breast with Mashed Potatoes
& Steamed Vegetables
Pasta with Butter or Marinara Sauce
Baked Fish Fingers with Fries or Rice

Reception Hors d'oeuvres

Passed Service \$9/person | Buffet Style \$14/person

Cold Selection

Smoked Salmon Crostini

Lemon-Dill Cream Cheese, Capers, Toasted Crostini

Beef Crostini

Sliced Beef with Horseradish Cream and Onion Jam

Shrimp Cocktail Shooters

Chilled Shrimp with Classic Cocktail Sauce

Prosciutto-Wrapped Melon Skewers

Sweet Melon with Savoury Cured Ham

Individual Charcuterie Cups

Personal Cups featuring a Curated Selection of Cured Meats, Artisan Cheeses, Olives, Dried Fruit, and Crackers

Sun-Dried Tomato and Goat Cheese Crostini

Creamy Goat Cheese, Sun-Dried Tomatoes, Fresh Basil

Pesto-Marinated Bocconcini and Grape Tomato Skewers (V)

Fresh Mozzarella, Basil Pesto, Ripe Tomatoes

Mini Tomato and Basil Bruschetta (V)

Marinated Tomatoes On Toasted Baguette

Marinated Olives and Feta (V | GF)

A Selection of Marinated Olives and Creamy Feta Cheese tossed with Olive Oil, Citrus, and Fresh Herbs

Cold Pasta Salad Cups (V)

Individual Cups of Chilled Pasta Tossed with Crisp Vegetables, Fresh Herbs, and a Light Vinaigrette

Fruit & Berries in a Waffle Cone (V | GF)

Fresh Seasonal Fruit and Ripe Berries served in a Crisp Waffle Cone

Hot Selection

PROTEIN BASED

Meatballs in Spicy Barbecue Sauce

Beef Kofta Meatballs

Served with Lemon-Herb Tahini

Mini Beef Wellingtons with Mushroom Duxelles

Seared Beef Tenderloin Skewers with Red Wine Glaze

Short Rib Croquettes with Horseradish Cream

Chicken or Beef Satay

Teriyaki Glaze with Toasted Sesame Seeds

Chicken Shish Tawook Skewers Marinated Chicken with Garlic Aioli

Mini Beef Sliders with Caramelized Onion and Aioli

Mini Shepherd's Pie Yorkshire Puddings

Crispy Chicken Tenders Honey Mustard Or Ranch

Crispy Chicken and Waffle Bites with Maple Drizzle

Tandoori Chicken Skewers with Cucumber Raita

Korean Fried Chicken Bites with Gochujang Glaze

Lemon Pepper Dry Ribs

Tender Pork Ribs Seasoned with Citrus and Cracked Pepper

Mini Hot Dogs

Classic Bite-Sized Hot Dogs Served Warm in Soft Mini Buns with Traditional Condiments

Pulled Pork Sliders

Soft Brioche, House BBQ Sauce

SEAFOOD

Bacon-Wrapped Scallops

Smoked Salmon and Dill Potato Cakes

Asian-Style Shrimp Spring Rolls

served with Sweet Chili Sauce

Crab Cake Bites

Cream Cheese-Stuffed, served with Remoulade

Breaded Fish Bites

Served with Mango Tartar Sauce

Italian Rice Balls (Arancini)

Crispy Risotto with Marinara

Baked Mushroom Pillow Tarts (V)

Mushroom Wellington Bites (V)

Served with Parmesan Cream

VEGETARIAN

Truffle Mushroom Arancini

Cauliflower Bites With Romesco

Paneer Tikka Skewers with Spiced Yogurt

Polenta Squares with Wild Mushroom Ragout

Spanakopita (V)

Crisp Phyllo Pastry filled with Spinach and Feta

Vegetable Samosas With Chutney (V)

Spiced Vegetable Filling with Mint Chutney

Vegetarian Spring Rolls with Plum Sauce (V)

Gourmet Grilled Cheese Squares with Tomato Jam

Loaded Tater Tot Cups

served with Pico De Gallo, Sour Cream and Cheese

Reception Stations

SLIDER STATION | 15

Based on 3 sliders per guest

Featuring Freshly Prepared Sliders on Soft Brioche Buns.

SELECT TWO PROTEINS

Beef Slider with Aged Cheddar, Caramelized Onion and House Sauce

Crispy Chicken Slider with Slaw & Pickle Aioli

Pulled Pork Slider with Smoky Barbecue Sauce

Plant-Based Slider with Roasted Vegetables and Herb Aioli (V)

Toppings and Accompaniments:

Lettuce, Tomato, Pickles, Cheese, Mustards, Ketchup,
and Signature Sauces

Additional Slider (Per Piece) | +\$4 Per person

Add Third Protein Selection | +\$3 Per person

PASTA STATION

Choose Two Pastas:

Penne, Spaghetti, or Linguini

Gluten-Free Pasta Available Upon Request

Select Two Sauces:

Classic Marinara, Creamy Alfredo, Basil Pesto, or Roasted Tomato and Garlic

Choose Two Add-Ins:

Grilled Chicken, Italian Sausage, Roasted Vegetables, Mushrooms, Cherry Tomatoes,
Spinach, Parmesan Cheese, Chili Flakes

Additional Sauce Or Add-In | +\$3 Per person

Add Third Pasta Selection | +\$2 Per person

All-Protein Upgrade (Chicken & Sausage) | +\$4 Per person

TACO STAND | 17

\$17 Per person Based On Three (3) Tacos Per Guest

Choose Two Proteins:

Chipotle Ground Beef | Chicken Tinga | Spiced Black Beans
and Roasted Vegetables (V)

Served With: Warm Flour and Corn Tortillas, Shredded Lettuce,
Pico De Gallo, Pickled Red Onions, Jalapenos,
Shredded Cheese, Sour Cream, Salsa Roja, and Fresh Lime

Optional Enhancements

Add Third Protein Selection | +\$3 Per person

Add Guacamole | +\$3 Per person

CHARCUTERIE & CHEESE BAR / \$24

A Beautifully Styled Grazing Station Ideal for Mingling.

Includes: Selection of Artisan Cheeses, Cured Meats and
Pâté, Marinated Olives, Cornichons, and Roasted
Nuts, Dried Fruits, Fresh Grapes, and Seasonal
Accompaniments

Optional Enhancements

Chef-Manned Stations Available (Labour Fee Applies)
Gluten-Free and Vegetarian Options Available Upon
Request

Late Night Enhancements

Prices are Per person. Served buffet style between 9:00 pm and 11:00 pm

Poutine Bar | 12

Golden French Fries Topped with Traditional Cheese Curds and Rich Beef Gravy, with an assortment of Toppings including Green Onions, Banana Peppers, Bacon, and Sour Cream

Protein Enhancements: BBQ Pulled Pork +\$6 , Chipotle Shredded Chicken +\$6

Slider Station | 15 (Based On 3 Sliders Per person)

Beef Sliders – Aged Cheddar, Balsamic-Glazed Bermuda Onion, Chipotle Mayo

Crispy Chicken Sliders – House Slaw, Sweet Pickle, Cheddar Cheese served on Soft Brioche Buns

Assorted Sandwich Station | 15 (Based On 1.5 Sandwiches Per person)

A Hearty Selection of Mini Kaisers, Herbed Rolls, and Wraps Featuring: Alberta Roast Beef with Horseradish Cream Roast Turkey and Provolone with Cranberry Mayo, Black Forest Ham with Cheddar and Dijon Mayo, Egg Salad, Grilled Vegetable Wraps

Pizza Station | 14

Choose Two Varieties:

Deluxe – Pepperoni, Ham, Chicken, Mushrooms, Peppers, Tomatoes, Onions

Hawaiian – Ham, Pineapple, Mozzarella

Classic Pepperoni & Mushroom

Margherita – Tomato, Basil, Fresh Mozzarella

Street Snack Favorites

Mini Hot Dogs with Classic Condiments | 9

Chicken Tenders with Honey Mustard and Ranch | 12

Loaded Nacho Station | \$13

Crisp Tortilla Chips Topped with Warm Cheese Sauce and Accompanied by Jalapeños, Fresh Salsa, Sour Cream, Diced Tomatoes, Green Onions, and Black Olives

Enhancements:

Fresh Guacamole | +3 per person

Seasoned Beef | +5 per person

Shredded Chicken | +5 per person

Spiced Black Beans & Roasted Vegetables (Vegetarian) | +4 per person

Comfort Classics

Mac & Cheese Bar with Bacon, Green Onions and Crispy Onions | 13

Breakfast-For-Midnight Station (Mini Waffles, Syrup, Whipped Cream) | 12

Grab-And-Go

Soft Pretzels with Beer Cheese Sauce and Mustard | 10

Popcorn Station (Butter & Cheddar) | 9



Signature Wine Service

Wine Bar Reception | 28 – based on two glasses per person

An elegant wine-focused reception experience.

Pair with Sweet accompaniments

Feature Wines: Prosecco, House Red Wine, House White Wine

Sweet Accompaniments

Chocolate-Dipped Strawberries

Mini Dessert Selection – an assortment of Bite-sized Desserts such as Mini Cheesecakes, Mousse Cups, Tarts and Dessert Squares

Optional Enhancements

Assorted Macarons | +4 per person

Seasonal Fruit & Berry Display | +\$5 per person

Cheese or Charcuterie Add-On | +\$8 per person

Charcuterie & Wine Bar Experience | 36 per person

A Beautifully Styled Grazing and Wine service Designed for Relaxed Mingling and Elegant Reception

Charcuterie & Cheese Bar

A Curated Selection of: Artisan Cheeses, Cured Meats and Pâté, Marinated Olives, Cornichons, and Roasted Nuts, Dried Fruits, Fresh Grapes, and Seasonal Accompaniments Assorted Crackers, Crostini, and Sliced Artisan Breads

Wine Bar Service

Includes a selection of: (2) Red Wines, (2) White Wines

Served by professional banquet staff from a dedicated wine station

Service Details

Includes 1 hour of wine service

Wine consumption based on 2 glasses per person

Additional wine consumption charged on consumption

Additional service time available upon request

Optional Enhancements

Add Prosecco or Sparkling Wine | +\$8 per person

Chocolate-Dipped Strawberries | +\$5 per person

Labour Notes

Wine service labour is included for one (1) hour

Additional service hours available

Recommended ratio: 1 server per 75 guests

All prices are per person and subject to 18% gratuity and 5% GST

Passed Wine & Champagne Service

House Wine (Red or White) \$21 per person, per hour

Prosecco or Sparkling Wine \$24 per person, per hour

Service includes professional service staff, glassware, and continuous circulating service during the selected time period. Pricing based on hosted service. Minimum numbers apply.

Passed Wine or Champagne Service (Labour Only) \$30 per hour, per service staff Includes professional service staff to circulate and serve pre-purchased wine or sparkling wine during the selected service period. Glassware provided by the hotel. Minimum staffing requirements apply. All services subject to applicable service charge and GST. Alcohol service provided in accordance with AGLC regulations. Recommended staffing ratio: One (1) service staff per 75 guests.



Wine Selections

Red Wine

Josh Cabernet Sauvignon (USA)

Don David Malbec (Argentina)

Wolf Blass (Shiraz or Cabernet) (Australia)

Rosé Wine

Mateus Rosé (Portugal)

Kim Crawford Rosé (New Zealand)

White Wine

Folonari Pinot Grigio (Italy)

Josh Chardonnay (USA)

Kim Crawford (Sauvignon Blanc) (New Zealand)

Rose, Sparkling Wine & Champagne

Henkell (Germany)

La Marca Prosecco (Italy)

Beverage Service

Wyndham Edmonton Hotel & Conference Centre staff is required for all bar services; Wyndham Hotel & Conference Centre will not permit the sale of alcoholic beverages after 1:00 am. All entertainment should cease at 1:00 am for the event room to be vacated by 2:00 am. All beverages are served in accordance with ProServe guidelines (1oz. Pours).

A bartender fee of \$30 an hour (minimum 3 hours) will be charged if bar consumption does not reach a minimum of \$500 (net) per bar. Prices do not include 18% service charge or 5% GST and are guaranteed 3 months prior to event date.

Host Bars: Beverages are charged on consumption to your final invoice along with 18% service fee and 5% GST.

	Host Bar (per drink)	Cash Bar (per drink)
House Liquor	8 per drink	9
Premium Liquor	9	10
Domestic Beers	7	9
Imported Beers	8	10
House Wine (6oz)	8	9
Liqueurs	8	9
Soft Drinks/Juice/Bottled Water	4 per can	5 per can
Non-Alcoholic Beer	7	8
Non-Alcoholic Cocktails (Shirley Temple, Caesars)	4	5
Prosecco (by bottle only)	34	40

Punches:

Liquor or Champagne Punch
\$120 per 160oz. Bowl

Non-alcoholic Fruit Punch
\$75 per 160oz. Bowl

Our Beverage service includes

Mixed Soft Drinks, Orange Juice, Clamato
Juice, Cranberry Juice, Lime Mix

Garnish Lemon, Lime,
Cocktail Napkins, Straws, Ice and Glasses

All prices are subject to a gratuity of 18% plus 5% GST.



