



RENAISSANCE  
EDMONTON AIRPORT HOTEL

CATERING MENU 2023

Breakfast

Lunch

Dinner

Reception

Breaks

Bar Service

**R**  
RENAISSANCE®  
HOTELS

4236 36 STREET EAST  
EDMONTON INTERNATIONAL AIRPORT,  
ALBERTA T9E0V4

**780.488.7159**

## Breakfast - Buffets

*Minimum of 12 people - price per person.*

*Additional \$9 per person will apply if minimum is not met.*

*Buffets not eligible for boardrooms.*

### **Continental \$32**

Fresh orange juice, grapefruit juice, and cranberry juice

Sliced fresh seasonal fruit and berries

Individual vanilla yogurt parfait with toasted granola and berry compote

Freshly Baked Muffins

Assortment of butter & chocolate croissants, cinnamon rolls and fruit danishes

Butter, fruit preserves, and honey

Freshly brewed Seattle's Best coffee & a selection of gourmet teas

### **Healthy Start \$35**

Fresh orange juice, apple juice, and homemade ginger carrot juice

Blackberry buttermilk smoothie

Sliced fresh seasonal fruit and berries with vanilla yogurt dip

Assorted breakfast loaves with ricotta cheese

Assorted mini muffins

Toast station with rye and multigrain bread

Hot organic oatmeal with milk, brown sugar, dried cherries and toasted almonds

Egg white frittata with baby spinach and roasted red pepper

Butter, fruit preserves and honey

Freshly brewed Seattle's Best coffee & a selection of gourmet teas

## Breakfast – Buffets Continued

*Minimum of 12 people - price per person.*

*Additional \$9 per person will apply if minimum is not met.*

*Buffets not eligible for boardrooms.*

### **Canadian \$42**

Fresh orange juice, grapefruit juice, and cranberry juice

Sliced fresh seasonal fruits and berries

Assorted breakfast pastries

Scrambled eggs with Canadian cheddar and chives

Breakfast sausage, crisp smoked bacon and griddled Irish ham

Potato hash browns with fresh herbs

Freshly brewed Seattle's Best coffee & a selection of gourmet teas

### **Platinum \$46**

Fresh orange juice, grapefruit juice, and cranberry juice

Sliced fresh seasonal fruit and berries

Chocolate croissants, mini muffins and breakfast loaves

Traditional eggs benedict with Canadian bacon (gluten free available on request)

Sliced smoked salmon with capers, red onions and lemons

Cinnamon brioche French toast with Quebec maple syrup

Turkey and sage sausage, crispy bacon and griddled Irish ham

Roasted fingerling potatoes with sautéed bell peppers and onions

Grilled asparagus and roma tomato gratin

Freshly brewed Seattle's Best coffee & a selection of gourmet teas

## Breakfast – Theme Plated

### **Continental \$30**

Fresh orange juice, grapefruit juice, and cranberry juice  
Sliced fresh seasonal fruits and berries  
Vanilla yogurt parfait with toasted gonola and berry compote  
Assortment of butter & chocolate croissants, cinnamon rolls and fruit Danish  
Freshly bakes muffins  
Butter, fruit preserves and honey  
Freshly brewed Seattle's Best coffee & a selection of teas

### **Canadian \$41**

Fresh orange juice, grapefruit juice, and cranberry juice  
Scrambled eggs with Canadian cheddar and chives  
Breakfast sausage, crisp smoked bacon and griddled Irish ham  
Potato hashbrowns with fresh herbs  
Assorted breakfast pastries  
Sliced seasonal fruits and berries  
Freshly brewed Seattles best coffee & a selection of teas

### **Platinum \$42**

Fresh orange juice, grapefruit juice, and cranberry juice  
Chocolate croissants, mini muffins and breakfast loaves  
Sliced fruit and berries  
Traditional eggs benedict with Canadian bacon (gluten free available upon request)  
Crispy bacon and griddled Irish ham  
Roasted fingerling potatoes with sautéed bell peppers and onions  
Grilled asparagus and roma tomato gratin  
Freshly brewed Seattle's Best coffee & a selection of teas

## Breakfast - Plated

*All plated breakfast includes fresh orange juice, White Toast, freshly brewed Seattle's Best coffee & selection of teas*

### **Scrambled Eggs \$31**

With Canadian cheddar and scallions, double smoked bacon, sausage, breakfast potatoes and roma tomato parmesan gratin

### **Ham and Cheese Omelet \$32**

With breakfast potatoes, double smoked bacon and roasted roma tomatoes

### **Eggs Benedict \$33**

With breakfast potatoes, roma tomato parmesan gratin, steamed asparagus spears

### **Steak and Eggs \$40**

Grilled NY strip steak with a poached egg, hollandaise sauce, bacon, sausage and breakfast potatoes

### **Heart Healthy Omelette \$33**

Eggs whites, spinach, sweet peppers and grilled asparagus

### **Poached Eggs and Tomato Bruschetta \$33**

With smashed avocado on whole wheat English muffins

## R Breaks

*Price per person*

*Includes freshly brewed Seattle's Best coffee & a selection of teas*

### **Morning Stretch Break \$20**

Individual yogurt cups, fresh fruit skewers with vanilla yogurt, assorted mini muffins, spinach, caramelized onions & gruyere cheese quiche, assorted energy nut bars

### **Leduc Lemonade Stand \$22**

Ice tea and lemonade, oatmeal cookies, cupcakes, nanaimo bars, lollipop cheese cake bites, individual bags of potato chips

### **Tea Time Break \$26**

Mini Tea Sandwiches to include:

- Arugula, cream cheese and cucumber
- Ham and cheese on mini croissant
- Mango curry chicken salad on mini pretzel bun

Freshly baked scones with jam

Fruit tarts, macarons, petit fours

## Breaks À la Carte

*Prices are per person, must be ordered for all meeting attendees*

Freshly brewed Seattle's Best coffee & a selection of teas \$4 per person

### **Beverages \$6 each - charged on consumption**

Assorted soft drinks and juices

Pure Leaf iced tea

Bottled water

Perrier 375 ml

Red Bull

### **\$4 each selection**

Mini chocolate hazelnut donuts

Fresh baked muffins

French petit fours

Assorted French macarons (1 piece per person)

Homemade chocolate truffles

Individual bags of potato chips

### **\$5 each selection**

Assorted freshly baked jumbo cookies

Assorted European cake bites (2 per person)

Wild Canadian blueberry vegan crumble

Gluten free muffins

Gluten free cookies

## Breaks À la Carte – Continued

*Prices are per person, must be ordered for all meeting attendees*

### **\$7 each selection**

Granola bars  
Energy nut bars  
Fruit yogurt  
Croissants  
Banana bread  
Brownies  
Nanaimo Bars  
Whole seasonal fruit  
Fresh popped truffle popcorn  
Warm cinnamon dusted donut holes

### **\$8 each selection**

Hummus with crispy pita chips  
Corn tortilla chips with salsa, sour cream and guacamole  
Crisp crudités with creamy chive dip  
Smoothie of the day  
Fruit skewers with yogurt dip

### **\$11 each selection**

Fresh fruit slices and berries  
Canadian cheddar, Swiss and Havarti cheese platter with crackers

### **\$13 each selection**

Charcuterie board with salami, Soppressata, prosciutto, black forest ham



## Lunch – Themed Plated

### **Flight \$31**

Chef's soup of the day **OR** Greek salad with tomatoes, cucumber, feta and black olives  
Choice of 2 Sandwiches for attendees:

Roasted vegetables and hummus on gluten free multigrain bread

Tuna salad with onion and cucumber on 14 grain bread

Smoked turkey croissant-wich with lettuce, tomato and bacon

Black forest ham and Swiss cheese with Dijon aioli on Kaiser bun

Berry burst cake

Freshly brewed Seattle's Best coffee & a selection of teas

### **Old Strathcona Market \$39**

Chef's soup of the day **OR** Arugula salad with goat cheese, candied pecans and roasted beets with champagne vinaigrette

Hunter-style chicken breast with roasted mushrooms and garlic confit

Garlic and lemon pepper roasted fingerling potatoes

Seasonal vegetables

Pecan Pie

Freshly brewed Seattle's Best coffee & a selection of teas

### **Oriental Express \$41**

Thai green curry soup **OR** Miso tofu salad with glass noodles and ginger dressing

Fire cracker Mongolian beef short ribs with sesame and green onions

Fried rice & Stir fry vegetables

Oranges and cream shortcake

Freshly brewed Seattle's Best coffee & a selection of tea

## Lunch – Theme Plated Continued

### **Taste of India \$44**

Red lentil dahl soup

Kachumber salad **OR** Potato and chickpeas salad with curry tahini dressing

Butter chicken

Cumin scented basmati rice & mixed vegetables

Garlic naan bread

Gulab jamun

Freshly brewed Seattle's Best coffee & a selection of teas

### **Leduc County Picnic \$47**

Cream of mushroom and wild rice soup **OR** Country mixed greens salad with carrots, peppers, tomatoes, cucumbers and ranch dressing

Grilled Alberta strip loin steak with roasted mushrooms in red wine jus

Herb roasted potatoes with seasonal garden vegetables

Black forest cake (gluten free)

Freshly brewed Seattle's Best coffee & a selection of teas

## Build your own Grab and Go Box Lunches

Choose any sandwich for \$42  
Each additional sandwich add \$7

Grab and Go lunch buffet includes:

- Mayonnaise, mustard
- Penne pasta salad
- Bag of chips **OR** cookies
- 1 piece of whole fruit
- Soft drinks **OR** bottled water
- To go bag, cutlery, napkin, salt and pepper

Pick 1 sandwich selections:

Lemon herb roasted chicken wrap with romaine and Caesar aioli

Roast beef with creamed horseradish with red onion marmalade on a French baguette

Shrimp salad with avocado, lemon tarragon aioli on sourdough bread

Spinach tortilla wrap with grilled balsamic vegetables

Black forest ham and Swiss cheese, Dijon aioli on Kaiser roll

Herb grilled chicken, basil mayo, Kinnikinnick gluten free multigrain bread

## Lunch - Plated

*Price per person, three courses: soup or salad, main & dessert.*

*All plated lunches are served with fresh rolls & butter, Seattle's Best coffee & a selection of teas.*

*Pricing based on same order for all attendees. Surcharges may apply for additional selections.*

### **Soup**

Chicken barley and vegetable broth

Roasted butternut squash with maple foam and toasted pumpkin seeds

Roma tomato and basil pesto soup

**- OR -**

### **Salad**

Mixed greens, carrots, tomatoes, peppers, dried mandarins with raspberry vinaigrette

Arugula salad with goat cheese, candied pecans, roasted beets and sherry vinaigrette

Caesar salad with crispy romaine leaves, crispy pancetta bacon, pesto croutons, shaved parmesan cheese and Caesar dressing

### **Mains**

#### **Fresh Herb Roasted Chicken Breast**

\$41

Thyme jus, olive oil crushed potatoes, seasonal vegetables

#### **Pan Seared Pacific Coast Salmon Fillet**

\$42

Pineapple salsa, citrus butter, steamed broccoli

#### **AAA Alberta Beef Strip Loin Steak, Charred Red Onion and Mushroom Jus**

\$49

Sour cream and onion smashed potatoes, seasonal vegetables

#### **Penne Pasta with Grilled Chicken Breast**

\$40

Blistered tomatoes, steamed broccoli, parmesan cheese sauce

#### **Mushroom Ravioli**

\$39

Oven roasted mushrooms, asparagus, sundried tomato cream

### **Desserts**

Fresh fruit salad in a martini cup with raspberry sorbet

Traditional NY style cheesecake with wild berry compote

Warm apple crumble with vanilla ice cream

Triple chocolate mousse with fresh berries and mango coulis

## Lunch - Buffets

*Minimum of 12 guests - price per person. Additional \$9 per person will apply if minimum is not met.  
Includes freshly brewed Seattle's Best coffee & a selection of teas.  
Buffets not eligible for boardrooms.*

### **Flight \$42**

Chef's soup of the day

Greek salad with tomatoes, cucumber, feta and black olives

Potato salad with green beans, radish and champagne vinaigrette

Pickle tray with olives

Assorted Sandwiches:

Roasted vegetables and hummus on gluten free multigrain bread

Tuna salad with onion and cucumber on 14 grain bread

Smoked turkey croissant-wich with lettuce, tomato and bacon

Pastrami, pickled shallots, provolone with horseradish aioli on pretzel bun

Black forest ham and Swiss cheese with Dijon aioli on Kaiser bun

Brownies, berry burst cake and pecan pie

(Sandwiches are based on 1 ½ pieces per person)

### **Old Strathcona Market \$43**

Chef's soup of the day

Arugula salad with goat cheese, candied pecans and roasted beets with champagne vinaigrette

9 bean salad with sherry vinegar dressing

Maple glazed salmon with avocado orange salsa

Hunter-style chicken breast with roasted mushrooms and garlic confit

Penne puttanesca with olives, capers, and chunky tomatoes

Garlic and lemon pepper roasted fingerling potatoes

Seasonal vegetables

Date squares, assorted butter pecan, lemon and fruit tarts

## Lunch - Buffets Continued

### **Little Italy \$46**

Traditional minestrone soup

Herb focaccia and grissini bread sticks

Roma tomatoes and Bocconcini cheese

Chickpea salad with peppers, onions, tomatoes, cilantro, chilies and lemon dressing

Caesar salad with garlic croutons, shaved parmesan double smoked bacon and classic dressing

Antipasto platter - selection of sliced meats, grilled and marinated vegetables, marinated olives, pecorino and brie cheeses

Chicken piccata, parsley, lemon and capers

Assorted meat and vegetable pizza (gluten free available on request)

Penne primavera with vegetables, fresh tomatoes and pesto sauce

Tiramisu, Italian almond cream cake, cannoli, assorted biscotti

### **Oriental Express \$47**

Thai green curry soup

Miso tofu salad with glass noodles and ginger dressing

Sichuan beef salad with bok choy and cashews

Fire cracker Mongolian beef short ribs with sesame and green onions

Sesame chicken with peppers, mushrooms and water chestnuts

Fried rice

Stir fry vegetables

Fortune cookies, honey cake, caramel squares, oranges and cream shortcake

## Lunch - Buffets - Continued

### **Leduc County Picnic \$47**

Cream of mushroom and wild rice soup  
Country mixed greens salad with carrots, peppers, tomatoes, cucumbers and ranch dressing  
Potato salad with smoked bacon, leeks, lemon and grainy mustard vinaigrette  
Cabbage and carrot slaw with creamy fennel dressing  
Grilled Alberta strip loin steak with roasted mushrooms in red wine jus  
Artichoke and lemon roasted chicken thighs  
Herb roasted Parisienne potatoes  
Seasonal garden vegetables  
Sliced fruit and berries  
Caramel pecan pie, gluten free black forest cake

### **Healthy Oasis \$49**

Green beans, cauliflower and tomato broth soup  
Wild rice salad with toasted almonds, raisins and lemon cilantro dressing  
Quinoa and bulgur wheat salad with broccoli and red cabbage  
Arugula salad with shaved Grana Padano, pecans and white balsamic vinaigrette  
Grilled chicken breast with chickpea, basil and tomato ragout  
Parmesan and parsley crusted salmon with black olive garlic butter drizzle  
7 grain rice pilaf  
Seasonal vegetable medley tossed in extra virgin olive oil  
Fresh fruit salad  
Wild Canadian blueberry vegan crumble

## Lunch - Buffets - Continued

### **Taste of India \$48**

Red lentil dahl soup

Kachumber salad

Potato and chickpeas salad with curry tahini dressing

Butter chicken

Palak paneer

Cumin scented basmati rice

Garlic naan bread

Indian carrot pudding

Gulab jamun



## Dinner – Themed Plated

### **Flavors of Asia \$70**

Thai green curry soup

Glass noodle salad with roast peppers, sesame, cashews and sweet chili dressing

Soy braised beef short ribs

Garlic roasted broccoli and black bean sauce

Fried rice

Mango and passionfruit cake

Freshly brewed Seattle's Best coffee & a selection of teas

### **Little Italy \$70**

Bread rolls

Italian vegetable soup with white beans

Arugula salad with feta, roasted beets and mint vinaigrette

Roasted chicken breast with artichokes and cacciatore sauce

Fresh oregano garlic roasted potatoes

Mediterranean roasted vegetables

Tiramisu

Freshly brewed Seattle's Best coffee & a selection of teas

## Dinner – Themed Plated Continued

### **Farmer's Bounty \$78**

Assorted fresh rolls  
Roasted tomato and gin soup  
Garden salad with vegetables and assorted dressings  
Roasted Alberta striploin with Dijon mustard jus  
Seasonal garden vegetables  
Roasted fingerling potatoes  
Caramel pecan pie  
Freshly brewed Seattle's Best coffee & a selection of teas

### **Canadian Experience \$80**

Baked artisan breads and crusty rolls  
Corn and potato chowder  
Vine ripened tomato, cucumber black olive and feta salad with fresh basil  
Alberta prime rib with bordelaise sauce and creamy horseradish  
Smashed fingerling potatoes with fresh thyme and olive oil  
Seasonal vegetables with chive oil  
Warm apple crisp with caramel sauce and vanilla ice cream  
Freshly brewed Seattle's Best coffee & a selection of teas

### **Executive Lifestyle \$84**

Assorted crusty rolls with creamery butter  
Lobster bisque with brandy cream  
Roma tomato and bocconcini with torn basil and white balsamic emulsion  
Pan seared AAA beef tenderloin with pearl onions and mushroom ragout  
Truffle mushroom pomme puree  
Seasonal vegetables  
Ruby Chocolate champagne cake with raspberry coulis  
Freshly brewed Seattle's Best coffee & a selection of teas

## Dinner - Plated

*Price per person, includes: soup, salad, entrée and dessert.*

*Pricing based on same starters, mains and dessert for all attendees.*

*Surcharges may apply for additional selections.*

*All plated dinners are served with fresh rolls & butter as well as freshly brewed Seattle's Best coffee & a selection of assorted teas.*

### **Soup**

Cream of mushrooms and wild rice with black truffle cream

Roasted tomato with parmesan toast

Potato and leek soup with roasted garlic

Chicken, vegetable and wild rice

### **Salad**

#### **Artisan mixed greens**

Red wine poached pear, pickled red onions, shaved fennel, champagne vinaigrette

#### **Caesar**

Crispy romaine leaves, crispy pancetta bacon, pesto croutons, shaved parmesan cheese with Caesar dressing

#### **Baby spinach salad**

Candied walnuts, sundried cranberries, freeze-dried mandarins and crumbled goat cheese with maple pear vinaigrette

## Dinner - Plated

### Entrees

*All entrees are served with an arrangement of seasonal vegetables.*

<b>Spinach, Sundried Tomato and Feta Stuffed Chicken</b>	\$72
Mushroom risotto, roasted chicken jus	
<b>Butter-Basted Chicken Supreme</b>	\$70
Oyster mushrooms, sour cream and onion mash	
<b>Maple and Soy Glazed Salmon Fillet</b>	\$72
Jasmine rice, pineapple-cucumber salsa, Broccolini, cilantro butter sauce	
<b>Braised Alberta Beef Short Ribs</b>	\$72
Roasted garlic mash, red wine sauce	
<b>Grilled NY Strip Steak</b>	\$78
Roasted garlic mash, caramelized shallot jus, Café de Paris butter	
<b>Truffle Butter Glazed Local Angus Beef Tenderloin</b>	\$81
Wild mushroom ragout, mosaic potato pave, rosemary jus	
<b>Slow Roasted Alberta Prime Rib</b>	\$80
Mascarpone mashed potatoes, natural pan jus Add a Yorkshire Pudding for \$2 each	
<b>Tomato and Vegetable Curry (Vegetarian)</b>	\$62
Caraway basmati, mint raita, cilantro, crispy poppadum	
<b>Mushroom Ravioli with Roasted Tomato Coulis (Vegetarian)</b>	\$62
Crisp oyster mushrooms, basil oil and shaved parmesan	

## Dinner – Plated Continued

### Desserts

Apple tarte tatin with vanilla ice cream and caramel sauce

Chocolate truffle mousse cake with raspberry coulis

NY style cheesecake with fresh berries and raspberry sauce

Raspberry mousse in a gluten free tart shell with fresh berries

Trio of locally crafted sorbets, served in a martini glass with field berry coulis

Gluten free chocolate molten cake with raspberry sauce

Ruby chocolate champagne cake with blackberry sauce

## Dinner – Plated Enhancements

### Add an extra course to any 4 course dinner

*Price is per person*

#### **Peppercorn seared beef carpaccio** (\$16 additional)

Pea shoots, shaved asiago cheese and white truffle vinaigrette

#### **Butternut squash ravioli** (\$13 additional)

Leeks, tomato and oyster mushroom ragout, creamy aged cheddar sauce

#### **Hot smoked salmon** (\$13 additional)

Truffle potato salad with citrus vinaigrette

#### **Lemon, lime, mango, champagne or raspberry sorbet course** (\$5 additional)

## Dinner - Buffets

*Price per person*

*Buffets not eligible for boardrooms.*

*A minimum guarantee of 20 guests is required for all dinner buffets.*

*A \$200 fee will apply for any buffet ordered for under 50 guests.*

*To ensure quality, buffet pricing is based on 2 hours of service.*

*All dinner buffets are served with freshly brewed Seattle's Best coffee & a selection of teas.*

### **Flavors of Asia \$77**

Thai green curry soup

Fried tofu, bean sprout and pea shoots with soy ginger dressing

Asian-style potato salad with hot and sour mustard vinaigrette

Glass noodle salad with roast peppers, sesame, cashews and sweet chili dressing

Soy braised beef short ribs

Ginger and garlic chicken with bok choy and water chestnuts

Vegetable stir fry with chili lime prawns

Garlic roasted broccoli and black bean sauce

Fried rice

Tropical fruit salad

Miniature lemon tarts, mango and passionfruit cake, chocolate mousse

## Dinner – Buffets Continued

### **Little Italy \$77**

Grissini breadsticks and fresh Italian breads  
Italian vegetable soup with white beans  
Arugula salad with feta, roasted beets and mint vinaigrette  
Sicilian fennel and watermelon radish salad with lemon dressing  
9 bean salad with sherry vinegar dressing  
Roasted chicken breast with artichokes and cacciatore sauce  
Italian herb roasted salmon with pernod cream sauce  
Three cheese ravioli with peas and prosciutto cream sauce  
Fresh oregano garlic roasted potatoes  
Mediterranean roasted vegetables  
Tiramisu, honey cake, European cake bites

### **Farmer's Bounty \$78**

Assorted fresh rolls  
Roasted tomato and gin soup  
Garden salad with vegetables and assorted dressings  
Potato salad with smoked bacon, leeks, lemon and grainy mustard vinaigrette  
Quinoa salad with oranges, pistachios, dried apricots, sundried cranberries and baby kale  
Roasted herb chicken breast with pearl onions and mushroom ragout  
Roasted Alberta striploin with Dijon mustard jus  
Seasonal garden vegetables  
Corn on the cob with butter and sea salt  
Roasted fingerling potatoes  
Seasonal fresh fruit  
Vegan carrot cake, caramel pecan pie

## Dinner - Buffets Continued

### **Canadian Experience \$90**

Baked artisan breads and crusty rolls

Corn and potato chowder

Broccoli and almond salad with raisins and creamy maple syrup dressing

Fingerling potato salad with smoked bacon and Dijon vinaigrette

Mixed greens with candied walnuts, goat cheese and balsamic vinaigrette

Vine ripened tomato, cucumber black olive and feta salad with fresh basil

Roasted red pepper hummus, pita chips, carrot and celery sticks

Smoked Atlantic salmon with capers, red onions and lemon

Alberta prime rib with bordelaise sauce and creamy horseradish

Honey and thyme roasted pork loin with apple cider jus

Roasted salmon with black truffle butter sauce

Bison bolognese with potato gnocchi

Smashed fingerling potatoes with fresh thyme and olive oil

Seasonal vegetables with chive oil

A selection of cakes and Canadian pastries including:

Wild Canadian blueberry vegan crumble, honey cake, Nanaimo bars, strawberry blonde cake, gluten free black forest cake, callebaut triple chocolate mousse parfait, crème brulee tarts



## Dinner – Buffets Continued

### **Executive Lifestyle \$94**

Assorted crusty rolls with creamery butter

Lobster bisque with brandy cream

Greek salad with tomatoes, cucumbers, crumbled feta and black olives

Roma tomato and Bocconcini with torn basil and white balsamic emulsion

Potato salad with smoked bacon, leeks, lemon and grainy mustard vinaigrette

Lemon pepper seared ahi tuna with baby rocket leaves, candied ginger, papaya cream dressing

Sliced smoked salmon with pickled red onions, capers and dill cream

Antipasto platter with grilled vegetables, smoked meat and pecorino cheese

Pan seared AAA beef tenderloin with pearl onions and mushroom ragout

Lemon and herb crusted cod fish, braised fennel, citrus beurre blanc

North Atlantic lobster ravioli with tomato saffron cream sauce

Herb Parisienne potatoes

Honey and cumin glazed tri colour carrots

Moroccan couscous with toasted pine nuts

Baklava with honey and pistachios, gluten free tiramisu cheesecake, vanilla crème brulee

Dark chocolate fountain with diced fruit, angel food cake and banana bread cubes

Assortment of petit fours, chocolate truffles and French macarons

Fresh fruit salad martini

## Reception

### **RECEPTION STATIONS OR BUFFET ENHANCEMENTS**

**French Canadian Poutine Station** \$18 per person  
Fresh cheese curds, French fries & gravy

**Quesadilla Station** \$24 per person  
Vegetarian with corn and black beans  
Smoked chicken breast with jack cheese  
Beef short ribs with caramelized onions and mozzarella  
Guacamole, tomato salsa, sour cream, tortilla chips

**European Deli** \$24 per person  
Black forest ham, spicy Capicola, genoa salami, shaved prosciutto, Soppressata,  
grilled sausages, pastrami, a selection of imported mustards, roasted garlic mayonnaise  
Sliced European breads & buns, assorted relish tray

**French Macaron Pyramid** \$200.00 each  
Assorted French macarons served on a pyramid display - 72 pieces

**Cascading Swiss Chocolate Fountain** \$27 per person  
Rich warm chocolate fountain with assorted diced fruit, strawberries,  
Chopped bananas, sponge cake, rice crispy squares, pretzel bites, French macarons

**International Dessert Display** \$29 per person  
Chocolate hazelnut donuts, miniature lemon tarts, petit fours,  
Chocolate dipped cheesecake lollipops, chocolate cake,  
Macarons, chocolate mousse tulip cups,  
Mini pavlovas with white chocolate mousse and cherry compote

## Reception

### SPECIALTY STATIONS

**Perogy Station** \$28 per person

Potato and cheese perogies  
Smoked bacon  
Caramelized onions  
Sour cream, chives  
Sauerkraut

**Build Your Own Slider Station** \$30 per person

BBQ Pulled Pork, mini Kobe beef hamburgers  
Moroccan spiced lamb burgers, spicy black bean vegetable patty  
Assorted cocktail buns, pita bread, mini ciabatta, sesame buns  
Ketchup, deli mustard, cucumber riata, avocado crema  
Cheddar cheese slices

**East-Indian Station** \$31 per person

Butter Chicken  
Palak paneer  
Biryani rice  
Garlic naan and crispy poppadum  
Mint riata

## Bar Service

### HOSTED BAR

Standard Liquor	\$7.00 per ounce
Premium Liquor	\$8.00 per ounce
Domestic Beer	\$7.00 per bottle
Imported Beer	\$8.00 per bottle
House Wine	\$8.00 per glass
Non-alcoholic	\$5.00 per drink

*Host prices do not include 18% service charge and 5% GST.*

### CASH BAR

Standard Liquor	\$8.50 per ounce
Premium Liquor	\$9.50 per ounce
Domestic Beer	\$8.00 per bottle
Imported Beer	\$9.00 per bottle
House Wine	\$8.50 per glass
Non-alcoholic	\$6.00 per drink

*Cash prices include 18% service charge and 5% GST.*

<b>Unlimited Soft Drinks, Juice Pitchers,</b>	\$300 flat fee for up to 100 people
<b>Handcrafted Lemonade Package</b>	\$350 flat fee for 101-200 people
	\$400 flat fee for 201-300 people
	\$450 flat fee for 301+ people

*Flat fees do not include 18% service charge and 5% GST.*

## Bar Service

### STANDARD BAR SELECTIONS

---

- Smirnoff Vodka
- Gordon's London Dry Gin
- Captain Morgan White Label Rum
- Captain Morgan Spiced Rum
- Johnny Walker Red Blended Scotch Whiskey
- Gibson's Finest Sterling Whiskey
- Crown Royal Canadian Rye
- Jose Cuevo

### PREMIUM BAR SELECTIONS

---

- Grey Goose Vodka
- Bombay Sapphire Gin
- Bacardi White Rum
- Bacardi Spiced Rum
- Johnny Walker Black Blended Scotch Whiskey
- Jack Daniels' Tennessee Whiskey
- Patron
- Glenfiddich 12 Year Old Single Malt Scotch Whiskey

### BARTENDER FEE

---

\$95 per bartender

\$75 per cashier

*1 bartender per 75 people for a host bar and*

*1 bartender and 1 cashier per 100 people for cash bar services*

## Wine List

### **SPARKLING WINES & CHAMPAGNES**

Cune Cava Brut Rose (Italy)	<b>\$45</b>
Ruffino Prosecco (Italy)	<b>\$55</b>
Tattinger Brut Reserve (France)	<b>\$110</b>

### **WHITE WINES**

HOUSE – The Original Chardonnay (France)	<b>\$40</b>
HOUSE – The Original Sauvignon Blanc (Australia)	<b>\$40</b>
Sumac Ridge Gewurztraminer (Canada)	<b>\$50</b>
Ruffino Lumina Pinot Grigio (Italy)	<b>\$50</b>
Corkbeard California Chardonnay Blend (USA)	<b>\$55</b>
Kim Crawford Sauvignon Blanc (New Zealand)	<b>\$55</b>
Traverso Sauvignon Blanc (USA)	<b>\$60</b>

*Please allow a minimum of 3 weeks for ordering.*

## Wine List

### **RED WINES**

HOUSE – The Original Pinot Noir(France)	<b>\$40</b>
HOUSE - Oxford Landing Cabernet Sauvignon (France)	<b>\$40</b>
Cedar Creek Cabernet Merlot (Canada)	<b>\$45</b>
Norton Reserve Malbec (Argentina)	<b>\$50</b>
Ruffino Chianti (Italy)	<b>\$50</b>
Drouhin Oregon Cloudline Pinot Noir (USA)	<b>\$45</b>
Estates Leone Shiraz (Australia)	<b>\$60</b>
Traverso Merlot (Italy)	<b>\$70</b>

*Please allow a minimum of 3 weeks for ordering.*

## Bar Ritual

Create a memorable Renaissance experience with your own private beverage ritual. Starting with a siren to wake everyone up, followed by sounds from Canadian artists played through JBL speakers. Attendees enjoy our house made lavender lemonade with vodka served from a bowl made entirely of ice. Minimum 12 people

Standard Vodka \$10 per drink

Premium Vodka \$12 per drink

## Important Catering Information

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.

All Food, Beverage and Meeting Room Rental is subject to an 18% service charge and 5% GST. All audio visual items listed in the Technology Menu are subject to an 18% charge for set up/tear down, on-site site support and 5% GST. Renaissance Visual Presentation is the preferred audio visual provider for your event.

Should an alternate audio visual company be selected by a customer, a charge of \$350 plus a power drop and patch fee of \$100 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](http://www.socan.com)



## Important Catering Information

Please ensure proper labeling of all deliveries. There is limited storage on property; we are therefore unable to accept shipments earlier than 3 days prior to the event. All shipments are to be delivered to the loading dock. The hotel will not receive or sign for COD shipments or be responsible for shipments left behind.

Cash or host coat check charges of \$2.00 per person will apply. Should you wish to obtain a flat rate for your entire group, please speak with your Event Manager.

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

A labor charge of \$95.00 plus GST, per bartender will be applied for any function with host or cash bar services. A cashier fee of \$75.00 plus GST will apply for all cash bar services.

An additional labor charge will be assessed on Canadian statutory holidays at \$4.00 per person per meal service.

Due to City and Provincial Health Regulations, all food and beverage served in the hotel is to be provided by the hotel, the only exception being wedding/special occasion cakes. Due to Health and Safety Regulations, the hotel prohibits guests from removing any food and beverage products after a function, with the exception of special occasion cakes.

## Important Catering Information

The Event Management Team and the Executive Chef would be pleased to assist in creating any specialized menus for your function.

A final guarantee number of guests for each event are required 3 business days prior to the event. Guarantees are not subject to reduction within the 72 business hour period. In the event we do not receive the guarantee numbers at the appropriate time, the expected numbers will become your guarantee and charges will be billed accordingly.

The menus labelled "breakfast" are available from 6:00am to 11:00am. Some a la carte options may be available later in the day. The menus labelled "lunch" are available from 11:00am to 4:00pm. The menus labelled "dinner" will be available for meals served after 4:00pm until 9:00pm. After 9:00pm, selected reception options are available.

Food allergies and special dietary requirements must be provided to the hotel a minimum of 5 business days prior to the scheduled function. Any additional special dietary requests provided within 5 business days of the function may be subject to additional charges.

To offer your guest a choice entrée (up to 3 choices), an additional charge of \$12.00 per person will apply. Your Event Manager will prepare a customized menu for your event and the server will take your guest selection prior to meal service.

If you wish to arrange for a choice of entrée to be made in advance, the charge will be \$8.00 per person. A final breakdown of the choices must be provided 3 business days prior to the event. The client is required to prepare place cards indicating each guest's selection.

## Important Catering Information

The Renaissance Edmonton Airport hotel prohibits smoking in any public space, guestroom or function rooms.

All candles used must be in enclosed containers. All signs, displays or 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 with nails, staples, adhesives or any other substance 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.