

WINGATE BY WYNDHAM[®] EDMONTON

BANQUET AND CATERING

Delegate Packages

PACKAGE 1

\$39 per person

Meeting Room, Screen, Cords, Flipchart

Morning Break: Coffee, tea, assorted pastries, and assorted juices

Working Lunch Buffet: Soup & sandwich, salad, and assorted soft drinks

Afternoon Break: Refresh of coffee, tea, and fresh baked cookies

PACKAGE 2

\$44 per person

Meeting Room, Screen, Cords, Flipchart

Morning Break: Coffee, tea, fresh seasonal fruit, assorted pastries, and assorted juices

Hot Lunch Buffet: (One main course/two salads) with assorted pop

Afternoon Break: Refresh of coffee, tea, assorted pop, and fresh baked cookies

PACKAGE 3

\$49 per person

Meeting Room, Screen, Cords, Flipchart

Healthy Start Breakfast: Granola & yogurt parfait, pastries, coffee, tea, assorted juices & pastries

Hot Lunch Buffet: (Two main courses/ two salads) with assorted pop

Afternoon Break: Refresh of coffee, tea, assorted pop, seasonal vegetable tray, and granola bars



Subject to GST and 15% service gratuity

minimum 15 people

WINGATE BY WYNDHAM® EDMONTON

BANQUET AND CATERING

Breakfast Selections

HEALTHY HEART SMART

Assorted Breakfast Cereals
Fresh Sliced Fruit
Scrambled Egg Whites with Roasted Peppers
Assorted Bagels with Butter & Preservatives
Assortment of Juices
Fresh Brewed Coffee & Tea

\$14 per person, minimum 12 people

THE WINGATE

Assorted Yogurts
Fresh Sliced Fruit
Oven Fresh Croissants & Muffins
Western Scrambled Eggs
Choice of Smoked Bacon or Sausage or Ham
Golden Fried Hash Browns
Assortment of Juices
Fresh Brewed Coffee & Tea

\$16 per person, minimum 12 people

DELUXE BREAKFAST

Fresh Fruit Cocktail
Assorted Yogurts
Oven Fresh Croissants & Muffins
Eggs Benedict
Choice of French Toast or Pancakes
Choice of Smoked Bacon or Sausage or Ham
Golden Fried Hash Browns
Assortment of Juices
Fresh Brewed Coffee & Tea

\$19 per person, minimum 12 people

Subject to GST and 15% service gratuity



minimum 15 people

WINGATE BY WYNDHAM[®] EDMONTON

BANQUET AND CATERING

Lunch Buffets

WORKING LUNCH

Choose one Soup

Homemade Chicken Noodle
Cream of Potato & Bacon
Tomato Basil
Cream of Broccoli
Cream of Mushroom
Bison Barley

Choose one Salad

Caesar
Garden with Ranch & Sweet Onion Vinaigrette
Coleslaw
Pasta Salad
Potato Salad
Southwest Corn & Beef

Choose three Sandwiches

Black Forest Ham & Aged Cheddar
Tuna Salad
Egg Salad
Turkey & Cranberry Wrap
BBQ Chicken & Roasted Red Pepper
Deli Shaved Bison with Horseradish Mayo
Cucumber & Tomato

Choose one Dessert

Assorted Squares
Fruit Salad
Assorted Cheesecakes
Gluten Free Black Forest Cake
\$17 per person, minimum 12 people

Subject to GST and 15% service gratuity

HOT LUNCH BUFFET *(Choice of one)*

Includes: Fresh Rolls with Butter & Chef's
Fresh Steamed Vegetables

The Winfire

Homemade Bison Stew
Indian Summer Salad
Bannock with Maple Butter
Saskatoon Berry Crumble

\$15 per person

Roast Beef or Bison *(Choice of sauce)*

Peppercorn Brandy Sauce
Horseradish au Jus
Dijon Demi
Saskatoon Berry BBQ Sauce

Roasted Pork Lion *(Choice of sauce)*

Cherry and Whiskey Sauce
Apple-Sage au Jus

Atlantic Salmon *(Choice of sauce)*

Citrus Sauce
Mediterranean Style
Dill Cream

Rotisserie Chicken *(Choice of sauce)*

House Herb
Cajun Style
Saskatoon Berry BBQ Sauce
Honey Garlic

minimum 15 people

Choose one Salad

Caesar Salad, Garden Salad,
Coleslaw, Pasta Salad, Potato Salad,
Southwest Corn & Bean

Choose a Side

Rice Pilaf, Scalloped Potatoes,
Mashed Potatoes, Roasted Potatoes
Seasoned with House Herbs,
Penne Alfredo

Vegetarian Options *(Gluten free)*

Vegetable Stir-fry, Lasagna
\$19 per person, minimum 12 people



WINGATE BY WYNDHAM[®] EDMONTON

BANQUET AND CATERING

Pasta Buffets

Choose a Main

Chicken
Sausage
Beef
Shrimp
Bison Meatballs
Vegetarian

Choose a Sauce

Alfredo
Marinara
Three Cheese Stroganoff
Carbonara
Ginger Stir-fry

Choose a Pasta

Penne
Linguine
Tri Colour Fusilli
Asian Noodle
Egg Noodle



Choose a salad

Caesar Salad
Garden Salad
Coleslaw
Pasta Salad
Potato Salad
Southwest Corn & Bean

Choose a Dessert

Assorted Squares
Assorted Cheesecakes
Gluten-free Black Forest Cake
Fruit Salad

\$16 per person, minimum 12 people



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BREAKS

Assortment of Peanuts & Salty Snacks	\$4.00
Assorted Bagels with Cream Cheese	\$3.00
Assorted Muffins	\$3.00
Whole Fresh Fruit (Apple, Banana, Orange)	\$3.00
Sliced Fresh Seasonal Fruit	\$3.50
Cottage Cheese with Fresh Cut Fruit	\$2.50
Granola Bars	\$1.50
Assorted Yogurt Parfaits	\$1.50
Fresh Baked Mini Cinnamon Buns Served Warm with Cream Cheese Icing on the side....	\$3.00
Homemade Banana Bread	\$2.50
Squares & Tarts	\$2.50
Jumbo Fresh Baked Cookies	\$2.50
Home Style Caramel Rice Crispy Squares	\$2.50
Warm Baked Pretzel with Honey Mustard on the Side ..	\$2.50
Assorted Mini Cupcakes	\$2.50
Frog Lake Bannock with Preservatives & Maple Butter	\$3.00
Butter Popcorn or Homemade Kettle Chips & Dips	\$1.50
Seasonal Fresh Vegetables with Ranch Dip	\$3.00

Beverages

Coffee	\$19.50 per 10 cup urn
Decaffeinated Coffee	\$19.50 per 10 cup urn
Tea	\$19.50 per 10 cup urn
Hot Chocolate	\$2.25 per packet
Juice	\$2.75
Pop	\$2.25
Non Alcoholic Fruit Punch	\$5 per litre

minimum 15 people

WINGATE BY WYNDHAM® EDMONTON

BANQUET AND CATERING

Themed Buffets

GLADSTONE DELI

Black Forest Ham & Aged White Cheddar on a Fresh French Loaf
Turkey & Cranberry in a Tomato Tortilla Wrap
BBQ Chicken with Roasted Red Peppers on a Sesame Seed Bun
Chicken Noodle Soup
Pickle Tray
Fusilli Pasta Salad
Tuscan Greens with Sweet Onion Vinaigrette and Ranch Dressing
Brownies with Caramel Sauce

\$19 per person

PRAIRIE GRILL

Build your own burger (1 per person) *Extra burger \$2.25*

Choice of 8 ounce Bison, Beef, or Chicken

Rustic Buns
Lettuce
Tomato
Onions
Pickles
Coleslaw
Baked Beans
French Fries



Tuscan Greens with Sweet Onion Vinaigrette & Ranch Dressing
Blueberry Pie

Condiments Include Ketchup, Mustard, and Mayo

\$17 per person

THE HOMEFIRE

BBQ Pork Ribs with a Saskatoon Berry BBQ Sauce
Herb Roasted Rotisserie Chicken
Caesar Salad
Roasted Red Skinned Potatoes
Medley of Vegetables
Creamy Coleslaw
Rolls & Butter
Apple Pie

\$28 per person

LAND & WATER

Alberta Raised Beef Tenderloin in a Wild Mushroom
& Brandy Cream Sauce
Caribbean Lobster Tail with Béarnaise Sauce
Double Stuffed Baked Potato
Bacon Wrapped Asparagus
Shrimp Cocktail Salad
Caesar Salad
Red Velvet Cake
Domestic Cheese Platter

\$59 per person



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minimum 15 people

WINGATE BY WYNDHAM[®] EDMONTON

BANQUET AND CATERING

Dinner Buffets (Page 1 of 2)

ROASTED TURKEY DINNER

Saskatoon Berry Stuffing
Mashed Potatoes
Chef's Vegetable Medley
Garden Salad with Ranch & Sweet Onion Vinaigrette Dressing
Cranberry Sauce
Turkey Gravy
Rolls & Butter

\$20 per person

CHOICE OF BEEF OR BISON ROAST (Choice of sauce)

Peppercorn Brandy Sauce
Pan au Jus
Juniper Berry & Red Wine

Choose a Potato

Roasted Potatoes
Mashed Potatoes
Scalloped Potatoes

Choose two Salads

Caesar Salad
Garden Salad with Ranch & Sweet Onion Vinaigrette
Coleslaw
Pasta Salad
Potato Salad
Southwest Corn & Bean Salad
Includes Chef's Vegetable Medley, Rolls & Butter

Beef - \$22 per person

Bison - \$26 per person

PORK LOIN (Choose one)

Dijon Herb Crusted
Rosemary au Jus
Apple Sage Sauce

Choose a Side

Mashed Potatoes
Herb Roasted Potatoes
Scalloped Potatoes
Rice Pilaf

Choose a Salad

Caesar Salad
Garden Salad with Ranch & Sweet Onion Vinaigrette
Coleslaw
Pasta Salad
Potato Salad
Southwest Corn & Bean Salad
Includes Chef's Vegetable Medley, Rolls & Butter

\$24 per person



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minimum 15 people

WINGATE BY WYNDHAM[®] EDMONTON

BANQUET AND CATERING

Dinner Buffets (Page 2 of 2)

SALMON (Choose one)

Maple Ginger Glaze
Florentine
Wellington
Dill Cream Sauce

Choose two Sides

Rice Pilaf
Coconut Rice
Scallop Potatoes

Choose a Salad

Caesar Salad
Garden Salad with Ranch & Sweet Onion Vinaigrette Dressing
Coleslaw
Pasta Salad
Potato Salad
Southwest Corn & Bean Salad
Includes Chef's Vegetable Medley, Rolls & Butter

\$25 per person



Subject to GST and 15% service gratuity

CHICKEN BREAST (Choose one)

Blackened
Herb Garlic
BBQ
Honey Dijon
Mushroom Cream Sauce

Choose a Side

Rice Pilaf
Scalloped Potatoes
Mashed Potatoes
Roasted Potatoes
Penne Alfredo

Choose two Salads

Caesar Salad
Garden Salad Ranch & Sweet Onion Vinaigrette
Coleslaw
Pasta Salad
Potato Salad
Southwest Corn & Bean
Includes Chef's Vegetable Medley, Rolls & Butter

\$23 per person

All Diners are served with a choice of

Assorted Squares
Assorted Cheesecakes
Gluten Free Black Forest Cake
Fruit Salad

minimum 15 people

WINGATE BY WYNDHAM® EDMONTON

BANQUET AND CATERING

Reception

HOT HORS D'OEUVRES

Herb Crusted Lamb Lollipops
Maple Whiskey Bacon Wrapped Scallop Skewers
Maple Balsamic Marinated Salmon Skewers
House made Crab Cakes with Chipotle Lime Aioli
Breaded Coconut Shrimp with Pina Colada Sauce
Jumbo Black Tiger Prawns in Garlic Butter

\$27 per dozen

Mini Sun-Dried Tomato Quiche
Mini Wild Mushroom Quiche
Baked Spanakopita, Tzatziki Sauce
Vegetarian Samosas with Mango Chutney
Bison Spring Rolls with Saskatoon Berry Sauce
Dry Garlic Ribs in Black Peppered Salt

\$24 per dozen

Vegetable Spring Rolls, Sweet Plum Sauce
Mini Egg Rolls, Sweet Plum Sauce
Chicken or Vegetarian Pot Stickers with Soy
Buffalo Style Chicken Wings
Saskatoon Berry BBQ Meatballs
Chicken or Beef Satay Skewers

\$17 per dozen



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COLD HORS D'OEUVRES

Smoked Salmon Crostini with Cream Cheese & Capers
Smoked Tuna with Wasabi Mayonnaise
Bison Carpaccio with Saskatoon Berry Compote
Jumbo Shrimp Cocktail with Seafood Sauce
Salmon Maki Sushi Roll
California Maki Sushi Roll
Cucumber Maki Sushi Roll

\$27 per dozen

Bloody Mary Shrimp Shots
Prosciutto Wrapped Melon
Prosciutto Wrapped Asparagus Tips
Smoked Chicken & Mango Salad on Apple Slices
Olive Goat Cheese Tapenade Crostini
Hummus
Tomato & Roasted Garlic Bruschetta Crostini

\$24 per dozen



minimum 15 people

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BANQUET AND CATERING

Reception Enhancement Platters

Minimum 15 people per platter, prices per person

SLIDER PLATTER *(Based on two per person)*.....\$9.50

Beef Slider, Balsamic Bermuda Onion & Chipotle Mayo

SEAFOOD DISPLAY.....\$19.00

Mussels, Oysters, Prawns, Smoked Salmon with Lemon, Cocktail Sauce

ASSORTED SMOKED FISH PLATTER\$19.00

Salmon, Whitefish, Tuna, & Trout

SPINACH & ARTICHOKE DIP\$5.00

With Flatbread

COLD MEAT TRAY\$8.00

Roast Beef, Ham, Smoked Turkey, Parma Capicollo, Salami, Rolls, Butter, & Appropriate Condiments

FINGER SANDWICHES\$8.00

Grated Egg & Chive, Wasabi Tuna, Ham & Cheddar, Roast Beef & Swiss, Vegetarian

CHEESE PLATTER.....\$15.00

Swiss, Cheddar, Provolone, Havarti, Camembert, Spiced Local Gouda Served with Assorted Cracked Wheat and Toasted Sesame Crackers, & Butter. Plate Garnished with Strawberries & Grapes

ANTIPASTO PLATTER.....\$2.50

Marinated Mediterranean Vegetables, Marinated Artichoke Hearts, Kalamata Olives, Onions

GARDEN FRESH VEGETABLES.....\$3.00

Red Bell Peppers, Carrots, Celery, Broccoli, Cauliflower, Cucumber with Chipotle Pesto Ranch Dip, & French Onion Dip

SLICED FRESH FRUIT\$3.50

Watermelon, Honeydew, Cantaloupe, Pineapple, Strawberries & Grapes

DESSERT TRAY\$3.50

Assorted Pastries & Squares



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minimum 15 people

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BANQUET AND CATERING

Chef-Attended Culinary Action Stations

Designed for a maximum of two hours and minimum of 15 guests, prices per person

BUILD YOUR OWN POTATO COCKTAIL\$5

Butter Mashed, Cheddar Cheese, Green Onion, & Crumbled Bacon

FLAMBÉ PRAWNS *(Based on three per guest)*\$7

Prawns Sautéed with Sambuca, Garlic Butter, Lemon, & Chopped Parsley

ROAST BISON\$14

AAA ALBERTA BEEF\$7

Served with Froglake Bannock, Dijon Mustard & Mayonnaise

ROAST BUTTERBALL TURKEY\$7

Served with Mini Kaiser Rolls & Cranberry Mayonnaise

BUILD YOUR OWN SUNDAE STATION\$7

Vanilla, Chocolate, or Strawberry Ice Cream with Sauces & Fresh Fruit Toppings



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minimum 15 people

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BANQUET AND CATERING

Wine & Bar List

WHITE SELECTIONS

Twin Island	\$38
<i>Sauvignon Blanc, New Zealand</i>	
Nk' Mip	\$42
<i>Chardonnay, Canada</i>	
Hester Creek	\$40
<i>Pinot Gris VQA, Canada</i>	

RED SELECTIONS

Errazuriz	\$35
<i>Cabernet Sauvignon, Chile</i>	
Nk' Mip	\$45
<i>Merlot, Canada</i>	
Yalumba	\$40
<i>Shiraz, Australia</i>	
Extravaganza	\$40
<i>Trapiche, Argentina</i>	
Las Acequias	\$40
<i>Malbec, Argentina</i>	

SPARKLING & CHAMPAGNE

Bolla - Italy	\$40
<i>Prosecco</i>	
Piper - Heidsieck - France	\$80
<i>Champagne Brut</i>	

Additional Wine Selections Available by Request

Subject to GST and 15% service gratuity

BAR LIST

Host Bar *Premium Brand Bar

Liquor (1 oz.).....	\$6
Domestic Beer (Bottle).....	\$6
Import Beer (Bottle).....	\$7
Coolers (Bottle).....	\$7
House Wine (5 oz. glass).....	\$7
Soft Drinks & Juice	\$2
Non Alcoholic Fruit Punch (Per liter)	\$5

Beverages are charged on consumption and will be charged to your bill along with 15% gratuity and 5% GST

\$25 per hour bartender labour charge (minimum four hours) will be applied to your bill should your bar sales not exceed \$400.00

Cash Bar *Premium Brand Bar

Liquor (1 oz.).....	\$7
Domestic Beer (Bottle).....	\$7
Import Beer (Bottle).....	\$8
Coolers (Bottle).....	\$7
House Wine (5 oz. glass).....	\$8
Soft Drinks & Juice	\$2.50
Non Alcoholic Fruit Punch (Per glass).....	\$2.50

Guests purchase drinks from the bartender - Price includes GST

A rate of \$25 per hour labor charge (minimum of four hours) will be applied to your bill should bar sales not exceed \$400.00

minimum 15 people