

# WINGATE BY WYNDHAM® EDMONTON

## BANQUET AND CATERING

### *Delegate Packages*

#### PACKAGE 1

**\$49 per person**

**Meeting Room, Screen, Cords, Flipchart**

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

**Working Lunch Buffet:** Please see page three for details

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

#### PACKAGE 2

**\$53.50 per person**

**Meeting Room, Screen, Cords, Flipchart**

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

**Hot Lunch Buffet:** Please see page three for details (Choose one main entrée)

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

#### PACKAGE 3

**\$57.50 per person**

**Meeting Room, Screen, Cords, Flipchart**

**Morning Break:** Yogurt, pastries, coffee, teas, assorted juices and seasonal fruit tray

**Hot Lunch Buffet:** Please see page three for details (Choose two main entrées)

**Afternoon Break:** Refresh of coffee, tea, assorted pop, and banana bread and butter



*Subject to GST and 18% service gratuity*

*Minimum 12 people*

# WINGATE BY WYNDHAM® EDMONTON

## BANQUET AND CATERING

### *Breakfast Selections*

#### **HEALTHY HEART SMART**

Assorted breakfast cereals  
Fresh Sliced Fruit  
Fruit Yogurts  
Selection of baked breakfast pastries  
Assortment of Juices  
Fresh brewed Coffee and Tea

*\$17 per person*

#### **THE WINGATE**

Assorted Yogurts  
Fresh Sliced Fruit  
Oven Fresh Croissants & Danish  
Western Scrambled Eggs  
Breakfast Sausage and Smoked Bacon  
Golden Fried Hash Browns  
Assortment of Juices  
Fresh Brewed Coffee & Tea

*\$22 per person*

#### **DELUXE BREAKFAST**

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

*\$27 per person*



*Subject to GST and 18% service gratuity*

*Minimum 12 people*

# WINGATE BY WYNDHAM<sup>®</sup> EDMONTON

## BANQUET AND CATERING *(Page 1 of 2)*

### *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 and Italian Herb  
Creamy Coleslaw  
Mediterranean Pasta Salad  
Baby Red Potato Salad  
Southwest Corn and Bean

##### **Choose three Sandwiches**

Black Forrest Ham and Aged Cheddar  
Tuna Salad  
Egg Salad  
Turkey Ranch Club Wrap  
Montreal smoked meat  
Deli Shaved Beef with Horseradish Mayo  
Vegetarian Sandwich

##### **Choose one Dessert**

Assorted squares and Cheesecakes  
Carrot Cake  
Apple Crumble  
Chocolate Truffle Mousse Cake

***\$26 per person***

*Subject to GST and 18% service gratuity*

#### **HOT LUNCH BUFFET**

##### **Choose one Main**

**Roast Beef** *(Choice of sauce)*  
Peppercorn Brandy Sauce  
Horseradish au Jus  
Dijon Demi  
Saskatoon Berry BBQ Sauce

##### **Roasted Pork Tenderloin** *(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

##### **Chicken Breast** *(Choose one)*

Blackened  
Herb Garlic  
BBQ  
Honey Dijon  
Mushroom Cream Sauce

##### **Vegetarian and/or Gluten Free Options Available**

Chef's choice

***\$30 per person***

*Minimum 12 people*

##### **Choose two Salads**

Caesar, Garden with Ranch and  
Italian Herb, Creamy Coleslaw  
Mediterranean Pasta Salad,  
Baby Red Potato Salad  
Southwest Corn and Bean

##### **Choose a Side**

Rice Pilaf, Potatoes au Gratin,  
Mashed Potatoes and Demi Glaze,  
Roasted Potatoes, Potatoes O'Brian,  
Pesto Fusilli Pasta

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

##### **Choose one Dessert**

Assorted squares and Cheesecakes  
Carrot Cake  
Apple Crumble  
Chocolate Truffle Mousse Cake

##### **The Winfire**

Homemade Bison Stew  
Mashed potatoes and Vegetables  
Indian Summer Salad  
Bannock with Maple Butter  
Apple Crumble

***\$26 per person***



# WINGATE BY WYNDHAM<sup>®</sup> EDMONTON

## BANQUET AND CATERING *(Page 2 of 2)*

### Lunch Buffets

#### PASTA BUFFETS

##### Choose a Main

Chicken  
Sausage  
Beef  
Shrimp  
Meatballs  
Vegetarian

##### Choose a Sauce

Alfredo  
Marinara  
Three Cheese  
Stroganoff  
Carbonara  
Ginger Stir-fry

##### Choose a Pasta

Rigatoni  
Linguine  
Tri Colour Fusilli  
Asian Noodle  
Egg Noodle



##### Choose a salad

Caesar  
Garden with Ranch and Italian Herb  
Creamy Coleslaw  
Mediterranean Pasta Salad  
Baby Red Potato Salad  
Southwest Corn and Bean

##### Choose a Dessert

Assorted squares and Cheesecakes  
Carrot Cake  
Apple Crumble  
Chocolate Truffle Mousse Cake

**Includes:** Garlic Bread

**\$26 per person**

#### 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

**\$29 per person**

#### PRAIRIE GRILL

Build your own burger (1 per person) *Extra burger \$3.25*

##### 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

**\$29 per person**

*Subject to GST and 18% service gratuity*

*Minimum 12 people*



# WINGATE BY WYNDHAM® EDMONTON

## BANQUET AND CATERING

### BREAKS

Sliced Fresh seasonal fruit.....	\$5.00
Fruit Bowl (Apples, Bananas and Oranges .....	\$3.00
Assorted Danish and Pastries .....	\$3.50
Cinnamon Buns.....	\$4.00
Frog Lake Bannock & Maple Butter .....	\$3.00
Bagels with Cream Cheese.....	\$4.00
Banana Bread & Maple Butter .....	\$4.00
Fresh baked Cookies .....	\$3.00
Assorted Squares and Cheesecakes.....	\$4.00
Buttered Popcorn .....	\$3.00
Kettle Chips and dip .....	\$3.00

### *Beverages*

Coffee .....	\$25.50 per 10 cup urn
Decaffeinated Coffee.....	\$25.50 per 10 cup urn
Tea.....	\$25.50 per 10 cup urn
Hot Chocolate .....	\$2.50 per packet
Juice .....	\$3.00 per bottle
Pop .....	\$3.00 per can

*Subject to GST and 18% service gratuity*

# WINGATE BY WYNDHAM® EDMONTON

## BANQUET AND CATERING

### *Themed Buffets*

#### **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  
Pumpkin Pie

**\$35 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

**\$40 per person**

#### **LAND & WATER**

Alberta AAA Beef Striploin  
Caribbean Lobster Tail with Béarnaise Sauce  
Double Stuffed Baked Potato  
Bacon Wrapped Asparagus  
Shrimp Cocktail Salad  
Caesar Salad  
Crème Brûlée  
Domestic Cheese Platter

**Market Price per person**

#### **HOLIDAY BUFFET**

Fresh Rolls & Butter  
Chef's Soup du Jour  
Garden Salad with Assorted Dressings & Caesar Salad

Roast Young Tom Turkey  
Saskatoon Berry Stuffing  
Pan Gravy  
Homefire Cranberry Sauce

Chef-Carved Glazed Ham

Perogies  
Caramelized Onion  
Apple Wood-Smoked Bacon

Roast Garlic & Chive Mashed Potatoes  
Chef's Selection of Hot Vegetables

Assorted Cheesecake  
Chocolate Cake  
Pumpkin Pie

**\$45 per person**



*Subject to GST and 18% service gratuity*

*Minimum 20 people*

# WINGATE BY WYNDHAM® EDMONTON

## BANQUET AND CATERING

### *Dinner Buffets*

**Choose two Main \$44 per person**

**BEEF ROAST** *(Choice of sauce)*

Peppercorn Brandy Sauce  
Pan au Jus  
Rosemary & Red Wine Sauce.

**PORK TENDERLOIN** *(Choose one)*

Dijon Herb Crusted  
Rosemary au Jus  
Apple Sage Sauce

**SALMON** *(Choose one)*

Maple Ginger Glaze  
Florentine  
Dill Cream Sauce



*Subject to GST and 18% service gratuity*

**CHICKEN BREAST** *(Choose one)*

Blackened  
Herb Garlic  
BBQ  
Honey Dijon  
Mushroom Cream Sauce

**Choose two Salads**

Caesar  
Garden with Ranch and Italian Herb  
Creamy Coleslaw  
Mediterranean Pasta Salad  
Baby Red Potato Salad  
Southwest Corn and Bean

**Choose a Side**

Rice Pilaf, Potatoes au Gratin, Mashed Potatoes and  
Demi Glaze, Roasted Potatoes, Potatoes O'Brian,  
Pesto Fusilli Pasta

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

**Choose one Dessert**

Assorted squares and Cheesecakes  
Carrot Cake  
Apple Crumble  
Chocolate Truffle Mousse Cake

*Minimum 20 people*

# WINGATE BY WYNDHAM® EDMONTON

## BANQUET AND CATERING

### Reception

#### HOT HORS D'OEUVRES

Herb Crusted Chicken 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

**\$37 per dozen**

Mini Sun-Dried Tomato Quiche  
Mini Wild Mushroom Quiche  
Buffalo Style Chicken Wings  
Vegetarian Samosas with Mango Chutney  
Bison Spring Rolls with Saskatoon Berry Sauce  
Dry Garlic Ribs in Black Peppered Salt

**\$32 per dozen**

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

**\$26 per dozen**



*Subject to GST and 18% service gratuity*

#### COLD HORS D'OEUVRES

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

**\$34 per dozen**

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

**\$31 per dozen**



*Minimum 20 people*

# WINGATE BY WYNDHAM® EDMONTON

## BANQUET AND CATERING

### Reception Enhancement Platters

*Minimum 15 people per platter, prices per person*

**SLIDER PLATTER** *(Based on two per person)* .....\$14.00

Beef Slider, Balsamic Bermuda Onion & Chipotle Mayo

**SEAFOOD DISPLAY**.....\$27.00

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

**SPINACH & ARTICHOKE DIP** .....\$6.00

With Flatbread

**COLD MEAT TRAY** .....\$12.00

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

**FINGER SANDWICHES** .....\$12.00

Grated Egg & Chive, Turkey & Aged Cheddar, Ham & Cheddar, Roast Beef & Swiss, Vegetarian

**CHEESE PLATTER**.....\$21.00

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**.....\$4.00

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

**GARDEN FRESH VEGETABLES**.....\$5.00

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

**SLICED FRESH FRUIT** .....\$5.00

Watermelon, Honeydew, Cantaloupe, Pineapple, Strawberries & Grapes

**DESSERT TRAY** .....\$5.00

Assorted Pastries & Squares



*Subject to GST and 18% service gratuity*



# WINGATE BY WYNDHAM<sup>®</sup> EDMONTON

## BANQUET AND CATERING

### Wine & Bar List

#### WHITE SELECTIONS

Villa Maria .....	\$45
<i>Sauvignon Blanc, New Zealand</i>	
Leaping Horse .....	\$39
<i>Chardonnay, California</i>	
Tommasi .....	\$45
<i>Pinot Grigio, Italy</i>	

#### RED SELECTIONS

Leaping Horse .....	\$38
<i>Merlot, California</i>	
Wente .....	\$45
<i>Cabernet Sauvignon, California</i>	
Yalumba .....	\$45
<i>Shiraz, Australia</i>	
Gheringer Brothers .....	\$51
<i>Pinot Noir, BC Canada</i>	
Alamos .....	\$45
<i>Malbec, Argentina</i>	

#### SPARKLING & CHAMPAGNE

Santa Margherita - Italy.....	\$48
<i>Prosecco</i>	
Piper - Heidsieck - France .....	\$90
<i>Champagne Brut</i>	

*Additional Wine Selections Available by Request*

*Subject to GST and 18% service gratuity*

#### BAR LIST

##### Host Bar \*Premium Brand Bar

Liquor (1 oz.) .....	\$7.50
Domestic Beer (Bottle) .....	\$7.50
Import Beer (Bottle).....	\$8
Coolers (Bottle).....	\$8
House Wine (5 oz. glass).....	\$9
Soft Drinks & Juice .....	\$3

*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.) .....	\$8
Domestic Beer (Bottle) .....	\$8
Import Beer (Bottle).....	\$8.50
Coolers (Bottle).....	\$8.50
House Wine (5 oz. glass).....	\$9
Soft Drinks & Juice .....	\$3

*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 20 people*