

WINGATE BY WYNDHAM[®] EDMONTON

BANQUET AND CATERING

Delegate Packages

PACKAGE 1

\$45 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

\$49 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

\$55 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

\$14 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

\$18.50 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

\$22 per person

Subject to GST and 18% service gratuity

Minimum 12 people

WINGATE BY WYNDHAM® 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

\$22 per person

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HOT LUNCH BUFFET

Choose one Main *(add \$2.50 per person for Bison)*

Roast Beef or Bison *(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

\$25.50 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

\$22 per person



Lunch Buffets

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
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

\$23.95 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

\$24.50 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

\$24.50 per person

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Minimum 12 people

WINGATE BY WYNDHAM® EDMONTON

BANQUET AND CATERING

BREAKS

Assorted Pastries	\$2.50
Sliced Fresh seasonal fruit.....	\$4.50
Fruit Bowl (Apples, Bananas and Oranges	\$3.00
Assorted Danish and Pastries	\$2.95
Cinnamon Buns.....	\$3.95
Frog Lake Bannock & Maple Butter	\$3.00
Bagels with Cream Cheese.....	\$3.50
Banana Bread & Maple Butter	\$3.00
Fresh baked Cookies	\$2.50
Assorted Squares and Cheesecakes.....	\$3.50
Buttered Popcorn	\$2.50
Kettle Chips and dip	\$2.50

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

\$29 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

\$35 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

\$38 per person



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Minimum 20 people

WINGATE BY WYNDHAM® EDMONTON

BANQUET AND CATERING

Dinner Buffets

Choose two Main \$36.50 per person

BEEF ROAST (Choice of sauce)

Peppercorn Brandy Sauce
Pan au Jus
Juniper Berry & Red Wine

PORK TENDERLOIN (Choose one)

Dijon Herb Crusted
Rosemary au Jus
Apple Sage Sauce

SALMON (Choose one)

Maple Ginger Glaze
Florentine
Wellington
Dill Cream Sauce



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

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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

\$31 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

\$27 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

\$22 per dozen



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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

\$29 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

\$26 per dozen



Minimum 20 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).....\$12.00

Beef Slider, Balsamic Bermuda Onion & Chipotle Mayo

SEAFOOD DISPLAY.....\$22.00

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

SPINACH & ARTICHOKE DIP\$5.00

With Flatbread

COLD MEAT TRAY\$10.00

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

FINGER SANDWICHES\$10.00

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

CHEESE PLATTER.....\$17.00

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.....\$3.50

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

GARDEN FRESH VEGETABLES.....\$4.00

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

SLICED FRESH FRUIT\$4.50

Watermelon, Honeydew, Cantaloupe, Pineapple, Strawberries & Grapes

DESSERT TRAY\$4.50

Assorted Pastries & Squares



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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	\$84
<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.).....	\$7.50
Domestic Beer (Bottle).....	\$7.50
Import Beer (Bottle).....	\$8
Coolers (Bottle).....	\$8
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