



**COAST**

edmonton plaza hotel™

by **APA**

*catering & conference  
services package*



# breakfast buffets

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## COAST EXCLUSIVE CONTINENTAL BREAKFAST

\$22.00 per person

Assorted House-Made Breakfast Pastries  
Homemade Granola & Yogurt  
Whipped Butter  
House-Made Preserves  
Fresh Sliced Fruit & Berries  
Chilled Apple, Orange & Cranberry Juice  
Premium Blend Starbucks Coffee & Tazo Teas

## ROYAL CANADIAN BREAKFAST

\$32.00 per person

Local, Certified Organic Scrambled Eggs  
Prestons Signature Potatoes  
*select two (2) meats*  
Pork breakfast sausages, crispy smoked bacon or turkey sausage  
Assorted House-Made Breakfast Pastries  
House-Made Granola & Yogurt  
Whipped Butter  
House-Made Preserves  
Fresh Sliced Fruit & Berries  
Chilled Apple, Orange & Cranberry Juice  
Premium Blend Starbucks Coffee & Tazo Teas  
Upgrade Scrambled Eggs to Coast Eggs Benedict  
**add \$4.00 per person**  
Upgrade Scrambled Eggs to Chef Attended Omelet Station  
**add \$7.00 per person (chef included)**  
Upgrade Yogurt & Granola to Parfait Station  
**add \$4.00 per person**

### *add ons*

Coast Eggs Benedict **add \$4.00 each**  
Featuring local, certified organic eggs on toasted english muffin with hollandaise Capicola or avocado (vegetarian)  
Belgian Waffles with Whipped Cream & Berry Compote **add \$4.00 person**  
Chef Attended Omelet Station **add \$10.50 per person**  
*(MINIMUM 25 PEOPLE)*  
Prepared to order with your choice of ham, bacon, mushrooms, peppers, scallions, tomatoes & cheddar cheese  
Parfait Station **add \$6.50 per person**  
House-made granola, yogurt, berry compote & fresh berries



# *plated breakfast*

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\$30.00 per person

Enjoy a Family-Style Basket of Freshly Baked House-Made Assorted Breakfast Pastries with Whipped Butter & House-Made Preserves

Local, Certified Organic Eggs with Chives & Cheddar

Prestons Signature Potatoes

*select two (2) meats*

Pork Breakfast Sausages, Italian Chicken Sausage, Crispy Smoked Bacon, Turkey sausage

Chilled Orange Juice

Premium Blend Starbucks Coffee & Tazo Teas

*add on*

Fruit Salad served in a Martini Glass **\$4 per person**



# cold lunch buffets

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## BOXED LUNCH

\$18.00 per person

Turkey, Bacon & Cheddar Club Wrap

House-Smoked Montreal-Style Beef with Swiss & Sauerkraut on Swirl Rye

Caprese Sandwich with Balsamic Aioli on Sourdough

*each box includes*

House-Made Kettle Chips with Aioli

Fruit Salad

Gourmet Cookies

Juice

## CREATE YOUR OWN

\$30.00 per person

Soup Of The Day

Premium Sliced Gourmet Meats & Cheeses  
Tomato / onion / pickles / lettuce / mayonnaise /  
dijon & grainy mustard / herbed cream cheese /  
crusty buns / artisanal breads / croissants

House-Made Kettle Chips & Aioli

*menu includes*

Mesclun Greens & Caesar Salad

Chef's Selection of Assorted Desserts

Assorted Pop & Juice

Premium Blend Starbucks Coffee & Tazo Teas

## COAST DELI SANDWICH

\$30.00 per person

Soup Of The Day

Mesclun Greens & Caesar Salad

Chicken Bacon Cheddar Club

House-smoked Montreal-style beef, Swiss and sauerkraut on  
swirled rye

Caprese Sandwich

Smoked turkey, Provolone and balsamic aioli on sourdough

Classic Egg Salad Croissant

Ham n' Cheese Bagel

House-Made Kettle Chips & Aioli

Chef's Selection of Assorted Desserts

Assorted Pop & Juice

Premium Blend Starbucks Coffee & Tazo Teas



# hot lunch buffets

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## TASTE OF ITALY

\$38.00 per person

### Vegetable Minestrone Soup

Italian vegetables / beans / vegetable broth

### Caesar Salad

### Insalata Caprese

Roma tomatoes / bocconcini / basil / sea salt / cracked black pepper / house-made balsamic reduction

### Garlic Baguette

### Beef Lasagna

Braised alberta beef / fire roasted tomato sauce / spinach / cheese

### Baked Conchiglione

Spinach / mushroom / three cheese blend

### Tiramisu

Ladyfingers / Mascarpone / cocoa

### Fresh Sliced Fruit & Berries

### Assorted Pop & Juice

### Premium Blend Starbucks Coffee & Tazo Teas

## TASTE OF CANADA

\$37.50 per person

### Alberta Prairie Slaw & Mixed Green Salad

### Freshly Baked Dinner Rolls

### Vegetable Pot Pie

Vegetable ragout / puff pastry

### Beer Braised Beef Brisket

House-smoked Alberta beef brisket / local craft beer marinade / fresh herbs / horseradish

### Signature Pommes Purée

Alberta yukon gold potatoes / butter / cream / seasoning / gravy

### Parmesan Roasted Cauliflower

Fresh cauliflower / Parmesan / onion / garlic / olive oil / sea salt & cracked black pepper

### Nanaimo Bars

Chocolate / coconut / coconut custard

### Fresh Sliced Fruit & Berries

### Assorted Pop & Juice

### Premium Blend Starbucks Coffee & Tazo Teas

## TASTE OF GREECE

\$36.50 per person

### Greek Salad

### Artichoke Salad

### Warm Pita with Hummus & Tzatziki

### Greek-Style Potatoes

Braised, lemon roasted

### Mediterranean Roasted Vegetables

Chef's selection

### Mousaka

Eggplant and potato

### Greek Roasted Chicken

Lemon and herbs

### Baklava

### Fresh Sliced Fruit & Berries

### Assorted Pop & Juice

### Premium Blend Starbucks Coffee & Tazo Teas

# hot lunch buffets *continued*

## CREATE YOUR OWN

\$39.00 per person

### *select one (1) salad*

#### Alberta Prairie Cabbage Slaw

Green, red & savoy cabbage / scallions / carrot / parsley / house-made coleslaw dressing

#### Ancient Grains

Organic quinoa / spelt / black barley / red wheat berries / millet / buckwheat / Israeli couscous / house-made black garlic dressing

#### Caesar

Crisp romaine / crisp pancetta / house-made croutons / Parmesan / house-made vinaigrette

#### Greek

Bell peppers / cucumber / roma tomatoes / red onion / feta / kalamata olives / fresh basil / House-made red wine greek dressing

### *select one (1) potato/rice dish*

#### Rice Pilaf

Long grain rice / assorted vegetables

#### Roasted Potatoes

Baby red potatoes / olive oil / fresh herbs / garlic

#### Signature Pommes Puree

Alberta yukon gold potatoes / butter / cream / seasoning / gravy

#### Dauphinoise Potatoes **add \$3.00 per person**

Alberta yukon gold potatoes / Gruyère cheese / cream

### *select one (1) vegetarian entrée*

#### Baked Conchiglione

Stuffed with spinach / mushrooms / three cheese blend

#### Moussaka

Eggplant / potato

#### Soy Chop Cacciatore (vegan)

Roasted tomatoes / sweet bell peppers / olives / basil / oregano / coconut rice

### *select one (1) entrée*

**Additional entrée, add \$5.00 per person**

**3rd entrée, add \$9.00 per person**

#### Beer Braised Beef Brisket

House-smoked Alberta beef brisket / local craft beer marinade / au jus / fresh herbs / horseradish

#### Roast Beef Rouladen

Thin sliced beef roast / onion / dijon / mustard / dill pickle

#### Roasted Chicken

Fresh herbs / seasoning

#### Chicken Cacciatore

Breast & thigh / roasted tomatoes / sweet bell peppers / basil / oregano / olives

#### Herbed Crusted Salmon **add \$4.00**

Lemon dijon cream

### *menu includes*

Artisan Rolls with Butter

Mesclun Greens with House Dressing

Chef's Choice Roasted Seasonal Vegetables

Chef's Selection Assorted Desserts

Fresh Sliced Fruit & Berries

Assorted Pop & Juice

Premium Blend Starbucks

Coffee & Tazo Teas



# dinner buffets

## COAST EXECUTIVE BUFFET

\$50.00 per person

MINIMUM GUEST COUNT REQUIRED: 30 PEOPLE

### Mesclun Greens

Artisan greens / kale / radicchio / cherry tomatoes / carrot / radish / house vinaigrette

### Alberta Prairie Cabbage Slaw

Green, red & savoy cabbage / scallions / carrot / parsley / house-made coleslaw dressing

### Ancient Grains Salad

Organic quinoa / spelt / black barley / red wheat berries / millet / buckwheat / Israeli couscous / house-made black garlic dressing

### *select one (1) potato/rice dish*

#### Rice Pilaf

Long grain rice / assorted vegetables

#### Roasted Potatoes

Baby red potatoes / olive oil / fresh herbs / garlic

#### Signature Pommes Puree

Alberta yukon gold potatoes / butter / cream / seasoning / gravy

### *select one (1) vegetarian entrée*

#### Baked Conchiglione

Stuffed with spinach / mushrooms / three cheese blend

#### Soy Chop Cacciatore (vegan)

Roasted tomatoes / sweet bell peppers / olives / basil / oregano / coconut rice

### *select one (1) entrée*

**Additional entrée, add \$6.00 per person**

**3rd entrée, add \$11.00 per person**

#### Beer Braised Beef Brisket

Alberta beef brisket / local craft beer marinade / fresh herbs / horseradish / dijon mustard

#### Chicken Cacciatore

Breast & thigh / roasted tomatoes / sweet bell peppers / basil / oregano / olives

#### Mushroom Madeira Chicken

Breast & thigh / wild mushrooms / madeira wine cream sauce / dill

#### Roast Ham

Roast ham / pineapple onion glaze

### *menu includes*

Artisan Rolls, Flavoured Butter

Chef's Choice Roasted Seasonal Vegetables

Chef's Selected Display of Handcrafted Assorted Gourmet Sweets, Pastries, Cakes, Tortes & Mousse

Fresh Sliced Fruit & Berries

Premium Blend Starbucks Coffee & Tazo Teas

# dinner buffets

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## COAST PREMIUM BUFFET

**\$67.00 per person**

MINIMUM GUEST COUNT REQUIRED: 30 PEOPLE

### Charcuterie

An artful arrangement for your guests during cocktail reception including: cured & smoked meats / gourmet cheeses / antipasto / olives / artichokes / roasted peppers / grilled asparagus / sundried tomato / pickles / spreads / crustinis / crackers / breadsticks

### Mesclun Greens

Artisan greens / kale / radicchio / cherry tomatoes / carrot / radish / house vinaigrette

### Alberta Prairie Cabbage Slaw

Green, red & savoy cabbage / scallions / carrot / parsley / house-made coleslaw dressing

### Ancient Grains Salad

Organic quinoa / spelt / black barley / red wheat berries / millet / buckwheat / Israeli couscous / House-made black garlic dressing

### Insalata Caprese

Vine-ripened tomatoes / Bocconcini / basil / sea salt / cracked black pepper

### Artisan Rolls with Flavoured Butter

### Chef's Choice Roasted Seasonal Vegetables

### *select one (1) potato/rice dish*

#### Rice Pilaf

Long grain rice / assorted vegetables

#### Roasted Potatoes

Baby red potatoes / olive oil / fresh herbs / garlic

#### Signature Pommes Puree

Alberta yukon gold potatoes / butter / cream / seasoning / gravy

#### Dauphinoise Potatoes

Alberta yukon gold potatoes / Gruyère / cream

### *select one (1) vegetarian entrée*

#### Baked Conchiglione

Stuffed with spinach / mushrooms / three cheese blend

#### Soy Chop Cacciatore (vegan)

Roasted tomatoes / sweet bell peppers / olives / basil / oregano / coconut rice

#### Sweet Chili Tofu (vegan)

Stir fried rice noodles / sweet chili marinated tofu / green onions

### *select one (1) entrée*

#### Roast Beef Rouladen

Thin sliced beef roast / onion / dijon / mustard / dill pickle

#### Cabernet Braised Beef Short Ribs

Portobello mushrooms / caramelized onions

#### Herbed Crusted Salmon

Lemon dijon cream

#### Mushroom Madeira Chicken

Breast & thigh / wild mushrooms / madeira wine cream sauce / dill

#### Roasted Ham

Pineapple onion glaze

### *select one (1) chef attended station*

#### Beer Braised Beef Brisket

House-smoked Alberta beef brisket / local craft beer marinade / fresh herbs / au jus / horseradish

#### Roast Beef Striploin

Fresh herbs / garlic / bordelaise sauce

#### Charcoal Crusted Lamb Chops **add \$5.00 per person**

Pan jus

#### Dijon Herb Roasted Prime Rib **add \$5.00 per person**

Au jus / horseradish

Chef's Selected Display Of Handcrafted Assorted Gourmet Sweets, Pastries, Cakes, Tortes, Mousse, Double

Chocolate Bread Pudding, Chantilly Cream

Fresh Sliced Fruit & Berries

Premium Blend Starbucks Coffee & Tazo Teas



# plated dinner

3 course, \$52.00 per person

4 course, \$59.00 per person

## select one (1) soup

### Roasted Vegetable Purée

Fresh vine tomato / red pepper / fresh herbs / seasoning / cream / cheddar crouton

### Pottage Aux Champignons

Local mushrooms / crème fraîche / seasoning

## select one (1) salad

### Coast Kale

Red radish / sliced olives / cherry tomatoes / shaved fennel / citrus dressing

### Insalata Di Barbabietole

Assorted beets / arugula / Chèvre / house-made white balsamic dressing

### Whole Leaf Caesar

Crisp Romaine leaves / grilled sourdough / crisp Pancetta / Parmigiano-Reggiano / charred lemon / house-made vinaigrette

### Épinard

Mesclun greens / peppered strawberries / mandarin orange / cucumbers / pomegranate pearls / champagne vinaigrette

## select one (1) entrée

### Charbroiled Sirloin Steak

Shallot & beer reduction / signature pommes purée

### Caprese Stuffed Chicken

Glazed chicken / roasted baby potato

### Adriatic Sea Bass

Tomato confit / miso beurre blanc / coconut rice

### Smoke Seared Rack Of Lamb **add \$5.00 per person**

Pan jus / signature pommes purée

### 6oz Alberta Beef Tenderloin **add \$5.00 per person**

Pan seared / mushroom & onion ragout / signature pommes purée

*all entrées served with chef's selection of seasonal vegetables*

## select one (1) vegan entrée substitute

### Soy Chop Cacciatore

Roasted tomatoes / sweet bell peppers / olives / basil / oregano / coconut rice

or

### Sweet Chili Tofu

Stir fried rice noodles / sweet chili marinated tofu / green onions

## select one (1) dessert

### Peach Crumble

Candied walnuts / maple whipped cream

### Pecan Torte

Toasted almond brittle / port mousse / chocolate

### Mascarpone Pumpkin Mousse

Cocoa dust / amaretto biscotti

### White Chocolate Crème Brulée

Saffron poached apple / tuile

### Premium Blend Starbucks Coffee & Tazo Teas

# children's plated dinner

\$35.00 per person

## *select one (1) appetizer*

Chicken Noodle Soup

or

Fresh Vegetables & Dip

## *select one (1) entrée*

Spaghetti & Meatballs

or

Chicken Fingers n' Fries

## *dessert included*

House-Made Ice Cream Sandwich



# hors d'œuvre

\*Minimum requirement, 3 dozen per hors d'oeuvres type

## MEAT-BASED SELECTIONS

*served hot*

- Mini Cheeseburgers **\$36.00 per dozen**
- Glazed Chicken Skewers **\$36.00 per dozen**
- Mini Beef Wellingtons **\$36.00 per dozen**
- Sweet n' Sour Meatballs **\$36.00 per dozen can it all be the same?**
- Chicken Dumplings **\$36.00 per dozen**
- Mini Shepherd's Pies **\$36.00 per dozen**
- Shaved Beef with Yorkies  
& Horseradish Drizzle **\$36.00 per dozen**
- Loaded Baby Potatoes **\$36.00 per dozen**
- Mini Buttermilk Biscuits **\$36.00 per dozen**

## SEAFOOD-BASED SELECTIONS

*served hot*

- Lemon Coconut Prawns with Pepper Aioli **\$36.00 per dozen**
- Shrimp Corn Dogs with Chipotle Aioli **\$36.00 per dozen**
- Bacon Wrapped Bay Scallops **\$36.00 per dozen**
- Mini Crab Cakes **\$36.00 per dozen**

*served cold*

- Tuna Poke Boat **\$36.00 per dozen**
- Norwegian Smoked Salmon Rosette On Blinis  
with Horseradish Cream Cheese **\$36.00 per dozen**
- Smoked Salmon Sushi Squares **\$36.00 per dozen**
- Jumbo Shrimp Cups **\$36.00 per dozen**

## VEGETABLE-BASED SELECTIONS

*served hot*

- Caramelized Onion Soup Tarts **\$36.00 per dozen**
- Mac n' Cheese Croquettes **\$36.00 per dozen**
- Arancini with Spicy Marinara **\$36.00 per dozen**
- Mini Apple & Brie Sandwiches **\$33.00 per dozen**
- Vegetable Samosas with  
Tamarind Chutney (Vegan) **\$36.00 per dozen**
- Vegetable Dim Dum with  
Sriracha Green Onion Sauce **\$36.00 per dozen**
- Buffalo Cauliflower Bites with  
Truffle Aioli (Vegan) **\$36.00 per dozen**

*served cold*

- Salad Rolls with Spicy Ginger Soy  
(Vegan) **\$36.00 per dozen**
- Bocconcini & Cherry Tomato with Basil & Balsamic Dressing  
**\$36.00 per dozen**



# *hors d'oeuvres*

## *reception stations*

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### **Charcuterie & Cheese \$16.00 per person**

MINIMUM 25 GUESTS, 70 GRAMS PER PERSON

Locally cured and smoked meats / local gourmet cheeses / mustards / chutneys / pickled vegetables / grapes / artisanal crackers

### **Gourmet Cheeses \$9.00 per person**

MINIMUM 15 GUESTS, 50 GRAMS PER PERSON

Local gourmet cheeses / chutneys / grapes / artisanal crackers

### **Fresh Vegetables \$6.00 per person**

2.5OZ PER PERSON

Assorted crudités / hummus / house-made Parmesan dip

### **Beef Sliders \$13.00 per person**

Beef sliders / mini burger buns / tomato / lettuce / assorted condiments

### **Beef on a Bun \$12.00 per person**

Thin sliced beef / crusty buns / horseradish

### **Smoked Salmon \$8.00 per person**

40 GRAMS PER PERSON

Smoked salmon / red onions / capers / cream cheese

### **Gourmet Dessert Selection \$5.00 per person**

2 PIECES PER PERSON

Chef's selected display of handcrafted assorted gourmet sweets, pastries, cakes, tortes and mousse

### **Seasonal Fruit Display \$5.00 per person**

2.5OZ PER PERSON

Fresh sliced fruit and berries



# *chef attended action station*

\*MINIMUM GUEST COUNT REQUIRED: 30 PEOPLE

**Pasta \$19.00 per person**

Cacio e Pepe

Spaghetti / Parmesan / fresh ground pepper

Spaghetti Carbonara

Bacon / onion / liason

**Flambe Prawns \$16.00 per person**

3 EACH PER PERSON

Prawns / tequila / shallots / garlic / fresh herbs

**Oysters \$17.00 per person**

3 EACH PER PERSON

Freshly shucked oysters / onion mignonette / pesto / hot sauce

**Roasted Beef Striploin \$18.00 per person**

Bordelaise sauce / garlic / fresh herbs / horseradish / cocktail buns

**AAA Prime Rib, 21.00 per person**

Mustard rubbed / bordelaise sauce / horseradish / cocktail buns

**Beer Braised Beef Brisket, \$16.00 per person**

House-smoked Alberta beef brisket / local craft beer marinade / fresh herbs / horseradish / au jus / cocktail buns



# late night

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## Taco Bar **\$18.00 per person**

Seasoned beef & chicken / refried beans / lettuce / tomato / jalapenos / cheese blend / hard and soft taco shells / sour cream / salsa / guacamole

## Perogy Bar **\$17.00 per person**

Assorted perogies / creamy dill sauce / crumbled bacon / caramelized onion / cheese blend

## Beef Sliders **\$16 per person**

**2 BUNS PER PERSON**

Beef sliders / mini burger buns / tomato / lettuce / condiments

## Poutine **\$16 per person**

Cheese curds / house-made beef gravy / tomato ketchup / lemon aioli

## Mac n' Cheese **\$16.00 per person**

Cavatappi / cheese bechamel sauce / Doritos / Parmesan / jalapenõs / bacon / pico de gallo / hot sauce



# coast's all inclusive package

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\$80.00 per person

## BREAKFAST

Assorted House-Made Breakfast Pastries  
Whipped Butter & House-Made Preserves  
Scrambled Eggs  
Pork Breakfast Sausages  
Crispy Smoked Bacon  
Prestons Signature Potatoes  
Fruit Salad  
Chilled Juices  
Premium Blend Starbucks Coffee & Tazo Teas

## MORNING BREAK

*choose one (1):*

Gourmet Cheese & Crackers  
Crudites & Dip  
Chef's Selection Of Seasonal Fruit  
Assorted House-Made Muffins  
Assorted House-Made Sweets  
Chicago Mix Popcorn  
Kettle Chips with Aioli  
House-Made Health Bars  
Signature Recipe Granola Bars  
Chocolate Dipped Strawberries & Bananas  
**Add \$1.00 per person**  
Premium Blend Starbucks Coffee & Tazo Teas

## HOT LUNCH

*choose two (2)*

Soup Of The Day  
Alberta Prairie Cabbage Slaw  
Green, red & savoy cabbage / scallions / carrot / parsley / house-made coleslaw dressing  
Ancient Grains Salad  
Organic quinoa / spelt / black barley / red wheat berries / millet / buckwheat / Israeli couscous / House-made black garlic dressing  
Caesar  
Romaine / crisp Pancetta / house-made croutons / Parmesan / house-made vinaigrette  
Greek  
Bell peppers / cucumber / roma tomatoes / red onion / feta / Kalamata olives / fresh basil / housemade red wine greek dressing  
Mesclun Greens  
Artisan greens / kale / radicchio / cherry tomatoes / carrot / radish / house vinaigrette  
*choose one (1)*  
Rice Pilaf  
Long grain rice / assorted vegetables  
Roasted Potatoes  
Baby red potatoes / olive oil / fresh herbs / garlic  
Signature Pommes Purée  
Alberta yukon gold potatoes / butter / cream / seasoning / gravy

# coast's all inclusive package *continued*

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## HOT LUNCH

*choose one (1)*

### Beer Braised Beef Brisket

House-smoked Alberta beef brisket / local craft beer marinade / au jus / fresh herbs / horseradish

### Roast Beef Rouladen

Thin sliced beef roast / onion / dijon / mustard / dill pickle

### Roasted Chicken

Fresh herbs / seasoning

### Chicken Cacciatore

Breast & thigh / roasted tomatoes / sweet bell peppers / basil / oregano / olives

### Baked Conchiglione

Stuffed and baked with cheese

*menu includes*

Buns with Butter

Chef's Choice Roasted Seasonal Vegetables

Chef's Selected Display Of Handcrafted Assorted Gourmet Sweets, Pastries, Cakes, Tortes & Mousse

Fresh Sliced Fruit & Berries

Premium Blend Starbucks Coffee & Tazo Teas

## AFTERNOON BREAK

*choose one (1)*

Gourmet Cheese & Crackers

Crudités & Dip

Chef's Selection Of Seasonal Fruit

Assorted House-Made Muffins

Assorted House-Made Sweets

Chicago Mix Popcorn

Kettle Chips with Aioli

House-Made Health Bars

Granola Bars Made with our Signature Recipe

Chocolate Dipped Strawberries & Bananas

**Add \$1.00 per person**

Premium Blend Starbucks Coffee & Tazo Teas



# coast meeting menu package

\$62.00 per person

## BREAKFAST

*coast exclusive continental breakfast*

Assorted House-Made Breakfast Pastries  
Homemade Granola & Yogurt  
Whipped Butter  
House-Made Preserves  
Fresh Sliced Fruit & Berries  
Chilled Apple, Orange & Cranberry Juice  
Premium Blend Starbucks Coffee & Tazo Teas  
(includes mid-morning refresh)

## LUNCH

*your choice of lunch package coast deli sandwich  
or create your own*

Coast Deli Sandwich  
Soup of The Day  
Mesclun Greens & Caesar Salad  
Chicken Bacon Cheddar Club  
House-Smoked Montreal-Style Beef with Swiss  
And Sauerkraut on Swirl Rye  
Caprese Sandwich With Balsamic Aioli on Sourdough  
Smoked Turkey With Provolone & Cranberry  
Spread On Ciabatta  
Classic Egg Salad Croissant  
Ham n' Cheese Bagel With White Cheddar & Tomato Jam  
House-Made Kettle Chips & Aioli Chef's Selection  
of Assorted Desserts  
Chilled Juices

Premium Blend Starbucks Coffee & Tazo Teas  
*or*

Create Your Own Soup of The Day

Premium Sliced Gourmet Meats & Cheeses  
Tomato / Onion / Pickles / Lettuce / Mayonnaise / Dijon & Grainy  
Mustard / Herbed Cream Cheese / Crusty Buns /  
Artisanal Breads / Croissants

House-Made Kettle Chips & Aioli

*menu includes*

Mesclun Greens & Caesar Salad  
Chef's selection of Assorted Desserts  
Chilled Juices

Premium Blend Starbucks Coffee & Tazo Teas  
(includes mid-morning refresh)

*upgrades*

Upgrade to Hot Breakfast Menu  
**add \$10.00 per person**

Upgrade to Hot Luncheon Menu  
**add \$8.00 per person**

Add Breakout Snacks to Mid-Morning / Afternoon  
**add \$6.00 per person**



# break out menu

\$11.00 per person

## choose 2

Includes coffee, tea, service & rentals

Gourmet Cheese & Crackers

Crudités & Dip

Fresh Sliced Fruit

Chef's selection of seasonal fruit

Assorted House-Made Muffins

Assorted House-Made Sweets

Chicago Mix Popcorn

Kettle Chips

With aioli

House-Made Health Bars

Granola bars made with our signature recipe

Chocolate Dipped Strawberries

& bananas **add \$1.00 per person**



# sports team menu package

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## BREAKFAST

Challenger's Starter Breakfast **\$16.50 per person**

Assorted house-made breakfast pastries

Assorted cold cereals & 2% milk

Fruit yogurt, individual

Seasonal, fresh whole fruit

Chilled apple & orange juice

Competitor's Fresh Start Breakfast **\$20.50 per person**

Assorted cold cereals & 2% milk

Seasonal, fresh whole fruit

Scrambled eggs

Bacon

Pancakes with maple syrup

Fruit yogurt, individual

Chilled apple & orange juice

Athlete's To Go Box **\$16.50 each**

Huevos breakfast burrito

Muffin

Seasonal, whole fruit

Juice box

## add ons

Toast & Butter **add \$3.00 per person**

Hot Oatmeal **add \$4.00 per person**

Bacon **add \$5.00 per person**

Pancakes **add \$4.00 per person**

Pitcher of 2% White or Chocolate Milk **\$12.95 each**

Pitcher of Iced Tea **\$12.95 each**

Coffee 8 cups **\$24.00**

20 Cups **\$60.00**

56 Cups **\$135.00**

*\*All prices subject to 18% service charge and 5% gst*

## LUNCH & DINNER

### menu #1

**\$20.00 per person**

Garden Salad

Dinner Rolls

Buttered Spaghetti

Alfredo Spaghetti

Meatballs in Tomato Sauce

Pitchers of Juice



# sports team menu package *continued*

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## LUNCH & DINNER

### *menu #2*

\$22.00 per person

Garden Salad

Dinner Rolls

Beef Lasagna

\*Vegetarian lasagna must be pre-ordered

Pitchers Of Juice

### *menu #3,*

\$21.00 per person

Caesar Salad

Assorted Sandwiches

Pitchers of Juice

### *menu #4*

\$24.00 per person

Caesar Salad

Roast Beef on A Bun

Roasted Potatoes

Pitchers of Juice

### *menu #5*

\$24.00 per person

Garden Salad

Dinner Rolls

Rice

Roasted Chicken

Pitchers of Juice



# tour group menu

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## BREAKFAST

The Canadian Tour Breakfast

**\$18.00 per person + \$1.00 gratuity per person**

Four Whistle Farms scrambled eggs

Prestons Signature Potatoes

Choice of 1 meats: crispy smoked bacon  
or turkey sausage (one per day)

Toast with house-made preserves & butter

Seasonal, whole fruit

Chilled orange juice

Premium Blend Starbucks Coffee & Tazo Teas

Continental Boxed Tour Breakfast

**\$12.00 per person + 18% gratuity**

House-made, freshly baked muffin and croissants

House-made preserves and butter

Seasonal fresh fruit

Chilled orange juice

## LUNCH

Boxed Tour Lunch

**\$18.00 per person + 18% gratuity**

Choice of: roast beef and cheddar, chicken salad,  
egg salad, corned beef or black forest and swiss

*each box includes:*

House-made kettle chips with aioli

Fruit Salad

Gourmet Cookie

## PLATED DINNER

*option 1*

**\$55.50 per person + 18% gratuity**

Chef's Soup of The Day

Freshly Baked Rolls & Butter

New York Strip Steak

Herb Roasted Potatoes

Chef's Choice Seasonal Vegetables

Warm Apple Pie With Chantilly Cream & Fresh Berries

Premium Blend Starbucks Coffee & Tazo Teas

*option 2*

**\$45.00 per person + 18% gratuity**

Caesar Salad

Freshly Baked Rolls & Butter

Dijon Honey Glazed Chicken Supreme

Herb Roasted Potatoes

Chef's Choice Seasonal Vegetables

Mascarpone Pumpkin Mouse  
& Amaretto Biscotti

Premium Blend  
Starbucks Coffee  
& Tazo Teas

# *tour group menu* continued

## PLATED DINNER

### *option 3*

**\$45.00 per person + 18% gratuity**

Cream of Mushroom Soup  
Freshly Baked Rolls & Butter  
Herb Crusted Salmon Fillet With Dijon Shallot Beurre Blanc  
Rice Pilaf  
Chef's Choice Seasonal Vegetables  
White Chocolate Crème Brulée & Cinnamon Tuile  
Premium Blend Starbucks Coffee & Tazo Teas

### *option 4*

**\$43.00 per person + 18% gratuity**

Mesclun Greens  
Freshly Baked Rolls & Butter  
Charbroiled Sirloin Steak With Shallot & Beer Reduction  
Signature Pommes Purée  
Chef's Choice Seasonal Vegetables  
Peach Cobbler With Candied Walnuts  
& Maple Whipped Cream  
Premium Blend Starbucks Coffee & Tazo Teas



# bar menu & services

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## LIQUOR / LIQUEURS

Premium Liquor	\$8
Deluxe Liquor	\$9
Premium Liqueurs	\$9

## BEER

Domestic & Light	\$8
Import	\$9
Craft (473ml can)	\$10

## WHITE WINE

House Red/White (6oz)	\$9
Gehringer Pinot Gris, BC	\$41
Red Rooster Chardonnay, BC	\$45
Jackson Triggs Chardonnay, ON	\$41
Pelee Island Gewurztaminer, ON	\$41
Mission Hill Sauvignon Blanc, BC	\$43

## RED WINE

Inniskillin Caberney Sauvignon, BC	\$43
Pelee Island Cabernet Franc, ON	\$41
Sandhill Syrah, BC	\$45
Red Rooster Merlot, BC	\$45

## ROSÉ

Dirty Laundry Hush	\$41
Jackson Triggs Black Series	\$43

## SPARKLING

Prosecco Sparkling Wine	\$43
Monte Creek Sparkling	\$43

## NON-ALCOHOLIC

Soft Drinks	\$4.25
Assorted Juice	\$4.25
Jugs Pop / Juice	\$10

## SERVICES

Additional Bartender	\$30 per hour, per bartender
Corkage if outside alcohol is permitted (brought in by client)	\$20 per person
Gratuuity 18%	

# catering guidelines

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## MEETING AND BANQUET ROOMS

Meeting and banquet rooms are assigned based on the number of guests expected, service times and set-up requirements. The hotel reserves the right to re-assign meeting space as required. Groups will be notified prior to arrival if a change has taken place.

## GUARANTEED ATTENDANCE

Minimum guarantees are due three business days prior to the event. If a guarantee is not received, the hotel will bill the original expected number or the actual number of guests, whichever is greater.

## MENUS

When selecting your menu, please remember that each function's menu is identical for all guests attending. Our Catering Team and Executive Chef will be pleased to assist in creating custom menus for your event. The menu selection will be provided to the Catering Department two weeks before the event.

## FOOD AND BEVERAGE

The Coast Edmonton Plaza Hotel by APA is the sole food and beverage provider, except for wedding and birthday cakes. Special dietary substitutions are available in limited quantities and must be arranged well before the function. Guests to receive special meals should be identified to the Banquet Manager before the service commences. Removing food and beverage products from the hotel following a function is not permitted for health and safety reasons.

## PRICES

Menu prices quoted will be guaranteed up to six months in advance of the event. Food, beverage and meeting room rental are subject to 18% service charge and 5% GST.

## AUDIO-VISUAL EQUIPMENT

The catering department can arrange equipment rentals, and will be rented through the preferred hotel supplier. Two business days are required to avoid rental and labour charges for cancelled equipment. Groups bringing in their own AV supplies are subject to 25% of lost revenue in patch fees.



## START AND FINISH TIMES

The start and finish times of all functions are to be strictly adhered to. Function space is only booked for the time indicated. Set-up and dismantling times of the buffet are to be specified at the time of booking to ensure food safety standards.

## DECORATION AND SIGNAGE

Signage will be professional and restricted to certain areas of the hotel. Use of nails, tacks, staples, strong tapes, rice and confetti is not permitted.

## SHIPPING, RECEIVING AND STORAGE

Minimal materials or supplies for your function may be delivered to the hotel two business days before your function. Boxes must be marked and addressed correctly with the name and the meeting date or function indicated on each item. We reserve the right to charge a fee for handling and storage of items delivered to the hotel.

## DEPOSITS AND METHOD OF PAYMENT

All new accounts may apply for credit to establish billing privileges before the event. If billing is not established, an alternate form of payment is required. A deposit is required for all private and social functions within thirty days of booking. The estimated balance is due two weeks before the function. Deposits are non-refundable in the event of cancellation.

## SECURITY

The hotel does not assume liability or responsibility for damage or loss of personal property or equipment left in the function room.

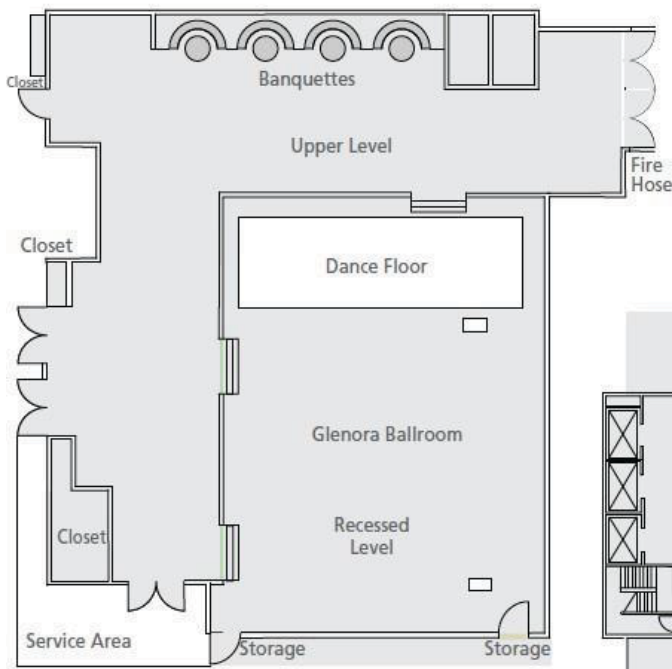
## EXHIBITOR PRODUCTS AND EXHIBITS

Exhibit products and equipment are the responsibility of the group. The hotel does not have a standard loading dock or freight elevator. The hotel does not provide the labour or equipment to move large items in or out of the hotel. Such services may be retained through an outside contractor.

## SERVICE CHARGE/TAX

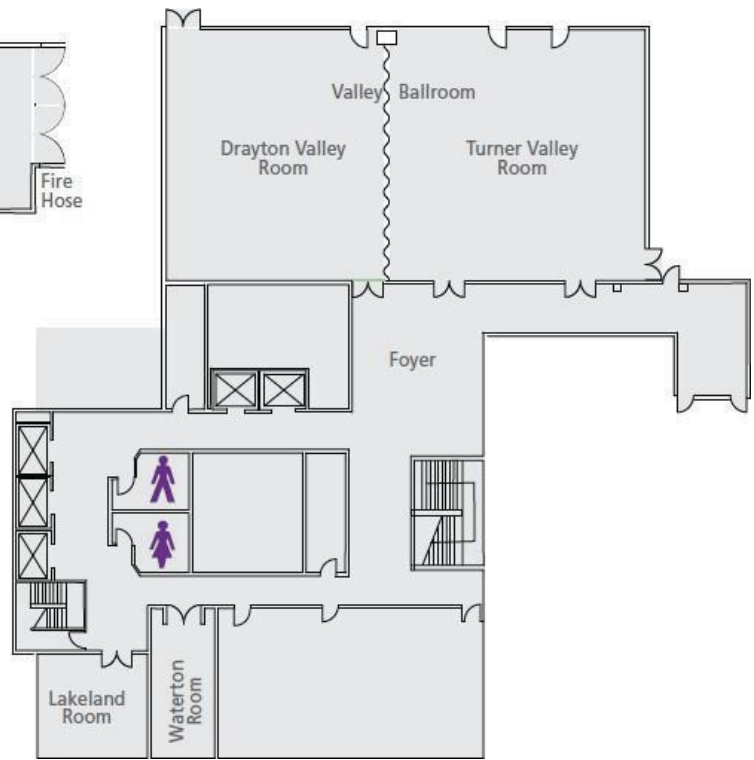
All food, beverage, room rental, and audio-visual are subject to a 18% service charge. GST is applied to the balance of your bill.

## MAIN FLOOR



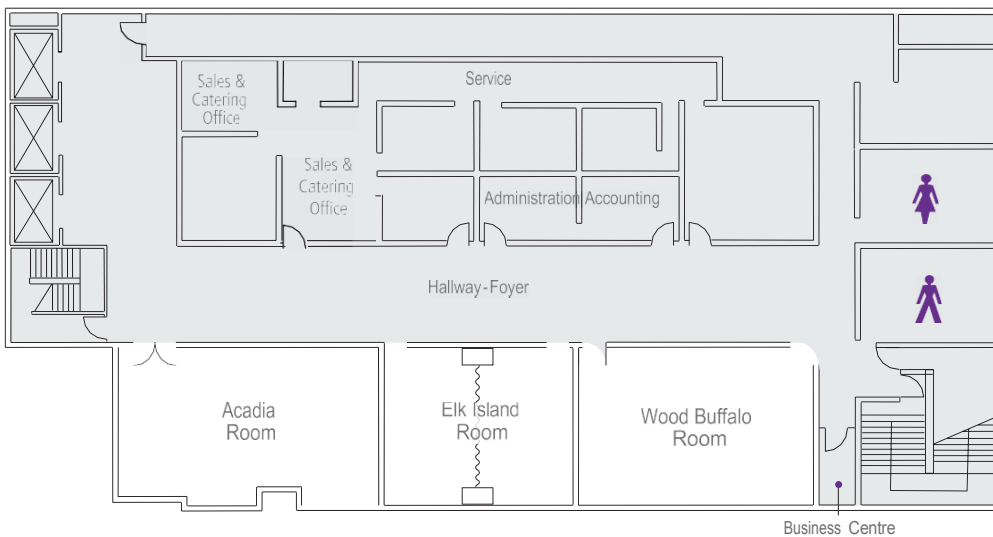
Room	Sq. Ft	Max. Occupancy
Glenora Room	3328	180

## SECOND FLOOR



Room	Sq. Ft	Max. Occupancy
Valley Room	4365	500
Drayton Valley	2304	250
Lakeland Room	460	40
Waterton Room	364	12

## LOWER FLOOR



Room	Sq. Ft	Max. Occupancy
Acadia	756	70
Elk Island	546	46
Wood Buffalo	672	50