

2020 WEDDING GUIDE



LAchefs
CATERING & EVENTS



COAST
lethbridge hotel &
conference centre™



SCHEDULE A TOUR

Contact Carrie-Ann, our Sales Associate at carrieann@elevategroup.ca or call 403-320-7702 to schedule your tour.

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HI, I'M CARRIE ANN!

I am the on-site sales and event coordinator here at The Coast Hotel & Conference Centre and LA Chefs Catering & Events! I have an extensive background in event management and customer relationships. One of the most rewarding parts of my career is the relationships that are forged with my couples. I thrive off of my clients energies and the meaningful relationships that are created when planning such special milestone events. Watching all of the pieces of an event come together and seeing that WOW factor in place the day of the Wedding is something that I really look forward to. One of the best parts of working in the Wedding industry is the ever changing creative landscape and unique, fresh ideas that come along with it. It is a beautiful feeling when you get to create something magical.

OUR STORY BECOMES YOUR STORY

LA Chefs Catering & Events has called The Coast home for 10+ plus years. Both The Coast and LA Chefs work closely together to provide a flawless execution on all of our events.

THE ICONIC CHANDELIERS

Following a fire in the 1960's, the El Rancho, now known as the Coast Hotel & Conference Centre, was rebuilt in a single structure format, along with the banquet halls and our iconic chandeliers. The chandeliers, consisting of traditionally cut crystals, were flown in special from The Czech Republic. The chandeliers are encompassed by a one of a kind art deco tray ceiling, where they are the only of its kind in all of Southern Alberta. Many years later these chandeliers are still a sparkling feature in our ballrooms.



About the

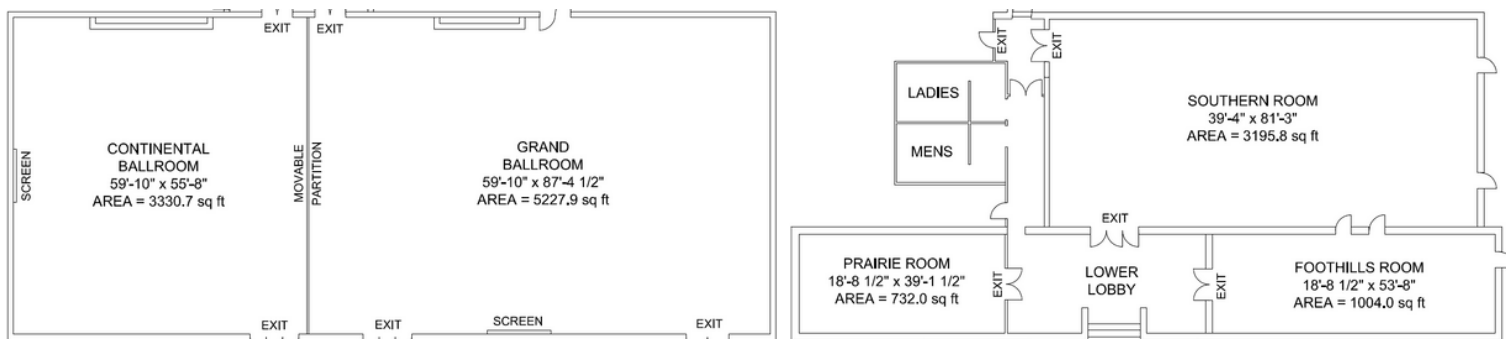


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THE SPACE

Let our professional sales team take care of the finer details of your wedding. We have the perfect space to accommodate and host your guests. The unique space with our 18 foot ceilings allows our team to create a custom and unique space for your big day!

Room Name	Convention (Grand & Continental)	Grand	Continental	Southern	Foothills	Prarie
Rounds of 10 (Buffet)	600	320	190	160	60	40
Rounds of 10 (Plated)	700	400	230	200	70	50
Rounds of 8 (Buffet)	480	256	152	152	56	32
Rounds of 8 (Plated)	560	320	184	176	64	40
Theatre	1000	550	350	275	80	60



*Capacities stated above are ABSOLUTE maximums, and only allow for an 8 X 12 stage with a wired podium & mic. They also assume that ceiling mounted projectors are used as opposed to AV tables on the floor. Any other items added to layout such as Registration tables, Head tables, Photobooths, Display tables etc. will REDUCE maximum capacity calculations.

ALL UNDER ONE ROOF

There's no place like home. But that doesn't stop us from doing everything we can to make it feel like you never left. You now have the option to take the elevator home! Relax in our indoor pool, hot tub, and fitness centre. Stay connected with complimentary high-speed Wi-Fi. When business calls, take advantage of our 24-hour business centre, along with conference services that offer the most meeting space in the city with brand new facilities. Feel even more at home with our turndown service and pet-friendly environment. We have a range of beautiful, modern guest rooms to suit your needs.



Menu

INSPIRED FRESH

Thank you for considering The Coast for your special day! Our team puts endless work into ensuring that every dish is made and presented in a way that will WOW both you and your guests. We pride ourselves on the ability to design creative menus filled with items that will not only please our guests but also encourage them to try something new! We make sure everything is fresh and local when possible.

FLEXIBLE MENU

We have created this menu as a guide to help you select the best meal options for your event. While we think these reflect a wide array of preferences, our team of event coordinators and chefs are happy to work with you to create the perfect menu that will please your guests and accommodate any dietary restrictions.

DIETARY RESTRICTIONS

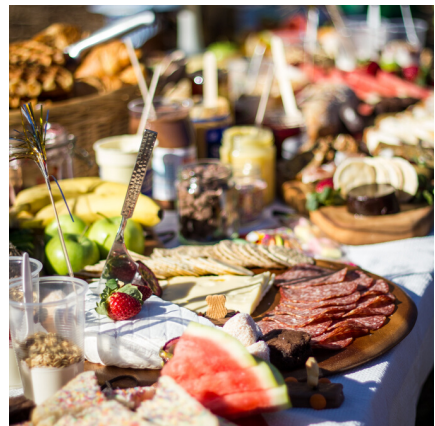
With an ever growing demand for special-diet dining, whether for allergy, illness, lifestyle or religious reasons, our culinary team is able to meet your needs. We have included several vegetarian and vegan menu options to ensure that your guests are catered to. If you have guests who have advised you of a gluten-free requirement, please advise your catering consultant who will in turn notify our Chef.

TAXES AND GRATUITY

As with all goods and services, all of the prices you see below are subject to an additional 5% GST. We also charge an industry standard of 16% service gratuity fee to the final invoice. We are happy to further explain these charges if required.

***MENU PRICING IS SUBJECT TO CHANGE AND WILL BE GUARANTEED 6 MONTHS PRIOR TO THE EVENT.**


LAchefs
CATERING & EVENTS



BUFFET DINNER

Chef's Traditional Buffet | \$28.99 PP

ADD \$3.00 IF UNDER 20 PEOPLE

Includes assorted artisan rolls & whipped butter

Choice of:

Butternut Squash Ravioli
Baked Tortellini
(select Rose or Pesto sauce)

Please Select:

One Main Entrée
Two Salad Options
One Starch Option

Includes Chef's Medley of Hot Vegetables, selection of assorted desserts

Freshly brewed coffee & assorted teas

Chef's Signature Buffet | \$31.99 PP

ADD \$3.00 IF UNDER 20 PEOPLE

Includes assorted artisan rolls & whipped butter

Please Select:

Two Main Entrées
Four Salad Options
One Starch Option
One Additional Hot Vegetable

Includes Chef's Medley of Hot Vegetables, selection of assorted desserts

Freshly brewed coffee & assorted teas

Chef's Premium Buffet | \$36.50 PP

NOT AVAILABLE FOR LESS THAN 50 PEOPLE

Includes assorted artisan rolls, whipped butter & Charcuterie platter

Please Select:

Two Main Entrées
Five Salad Options
Two Starch Options
One Additional Hot Vegetable

Includes Chef's Medley of Hot Vegetables, fresh vegetable crudité & dip selection of assorted desserts

Freshly brewed coffee & assorted teas

Chef's Exclusive Buffet | \$39.99 PP

NOT AVAILABLE FOR LESS THAN 50 PEOPLE

Includes assorted artisan rolls, whipped butter, seasonal fresh fruit platter & Charcuterie platter

Please Select:

Three Main Entrées
Six Salad Options
Two Starch Options
One Additional Hot Vegetable

Includes Chef's Medley of Hot Vegetables, fresh vegetable crudité & dip selection of assorted desserts

Freshly brewed coffee & assorted teas

BUFFET MENU SELECTIONS

Main Entrées

CHEF CARVED ROAST SIRLOIN OF BEEF | with horseradish and gravy & roasted vegetable display

BRAISED BEEF MEDALLIONS | root beer au jus

CHEF CARVED ALBERTA PRIME RIB | with a rich peppercorn gravy
ADD \$4.00 PP

PARMESAN CRUSTED CHICKEN CORDON BLEU | with roasted red pepper sauce

TUSCAN CHICKEN | white wine, dill, lemon & caper sauce

SICILIAN CHICKEN | stuffed with chorizo sausage, roasted pepper & artichoke, Italian butter sauce

BACON WRAPPED CHICKEN | bacon wrapped chicken thigh with grilled onions and pesto

FUSION CHICKEN BREAST | stuffed with roasted red pepper, parmesan, shrimp, served with a demi glaze

CHICKEN VIENNOIS | stuffed with spinach, onion, mozzarella, served with a rich creamy mushroom and dill sauce

GLAZE PORCHETTA | roasted pork loin wrapped in pork belly

PORK VIENNOIS | stuffed with spinach, onion, mozzarella, served with a rich creamy mushroom and dill sauce

VIRGINIA BAKED HAM | maple glazed ham with an apple mustard chutney

SESAME CRUSTED TERIYAKI SALMON | with pineapple, lemon, and ginger teriyaki glaze

BAKED SALMON | with lemon dill cream sauce

ROAST SALMON DISPLAY | chef carved whole

Salad Selections

Fresh Greens Salad

Classic Caesar Salad

Strawberry Spinach Salad

Original Greek Salad

Creamy Pasta Salad

Russian Potato Salad

Baja Sweet Potato Salad

Thai Noodle Salad

Roasted Beet Salad

Watermelon & Cucumber

(seasonal)

Marinated Vegetable Salad

Waldorf Salad

Caprese Salad

Roasted Squash Salad

Starch Selections

Herb Roasted Baby Potato

Garlic Whipped Potato

Loaded Potato Cupcakes

Scalloped Potatoes

Creamy Dill Fingerling Potato

Basmati Rice Pilaf

Wild Rice Pilaf

Anna Potato Gratin

Garlic Smashed Potato

Hot Vegetables

Honey Glazed Carrots with Dill

Broccoli & Cauliflower Mornay

Sautéed Zucchini Bruschetta

Green Beans Almandine

Caramelized Spiced Carrots

Roasted Butternut Squash

Italian Roasted Mushrooms & Vegetables

Broccoli with brown butter & mozza

Roasted Cauliflower



THEMED DINNER BUFFETS

South Of The Border | \$28.50 pp **pork carnitas & chili lime chicken**

Includes Assorted toppings (cheese, lettuce, tomato, onion, guacamole, sour cream, salsa, hot sauce, salsa verde), Mexican rice, classic caesar salad, fresh greens salad, dressings, Chef's Medley of Hot Vegetables, & black beans

Includes apple empanadas & churros

Freshly brewed coffee & assorted teas are also provided

Southern Fried chicken | \$30.99 pp **home made southern fried chicken & BBQ pulled pork**

Includes mini cheddar & jalapeño corn biscuits, spinach salad, creamy coleslaw, fresh greens salad, dressings, mashed potato, mac & cheese, garlic and olive oil green beans

Includes pecan tarts & apple crumble squares

Freshly brewed coffee & assorted teas are also provided

Ukrainian Comfort Food | \$29.50 pp **Kolbassa sausages, traditional cabbage rolls, and homestyle perogies with cheese**

Includes bacon & onions, fresh greens salad, & Russian salad

Includes traditional Ukrainian desserts

Freshly brewed coffee & assorted teas are also provided

Athena Feast | \$29.50 pp **beef & chicken souvlaki**

Includes grilled pitas, oregano scented long grain rice, tzatziki sauce, Greek salad, Mediterranean Quinoa salad, fresh greens salad, dressings, & Chef's Medley of Hot Vegetables

Includes baklava & lemon tarts

Freshly brewed coffee & assorted teas are also provided

East Meets West | \$29.50 pp **ginger beef, sweet & sour chicken, & pork spring rolls**

Includes Shanghai noodles, fried rice, stir fry vegetables, black bean bok choy, Thai salad, watermelon & cucumber salad, fresh greens salad, & dressings

Includes lychee tarts & coconut rice pudding

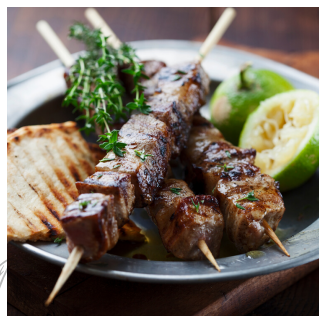
Freshly brewed coffee & assorted teas are also provided

Little Italy Buffet | \$29.50 pp **beef lasagna & spaghetti noodles, & chicken parmigiana**

Includes bolognese sauce, marinara sauce, alfredo sauce, caesar salad, creamy pasta salad, fresh greens salad, dressings, & garlic toast

Includes tiramisu cake and assorted sweets & treats

Freshly brewed coffee & assorted teas are also provided.





PLATED DINNER

Plated dinners include assorted artisan rolls & whipped butter, Chef's Medley of Hot Vegetables and freshly brewed coffee & assorted teas. Each course is priced individually with some areas having two categories. Our Signature items are classic items, with great value for the price point. Our Exclusive items are designed to be unique in both their menu composition and plate presentation. **Note * One Entree and a minimum of two additional courses must be ordered.**

Entrées

Signature Soup & Salad | \$5.00

- ROASTED BUTTERNUT SQUASH SOUP**
- TOMATO BISQUE WITH CRÈME FRAÎCHE**
- FRESH GARDEN GREENS SALAD**
- CLASSIC CAESAR SALAD**
- STRAWBERRY SPINACH SALAD**
- ROASTED BEET SALAD**
- WALDORF SALAD**
- CAPRESE SALAD**
- WATERMELON & CUCUMBER SALAD**
- (SEASONAL)**
- ROASTED SQUASH SALAD**

Exclusive Soup & Salad | \$8.00

- DECONSTRUCTED ROASTED BEET SALAD**
microgreens, maple balsamic vinaigrette
- HEIRLOOM CHERRY TOMATO SALAD**
cilantro, feta cheese, garlic, crostini with mushroom ragout
- ANTIPASTO PLATTER SALAD**
marinated herbed vegetables, (yams, peppers, zucchini) roasted & served with balsamic reduction
- POACHED PEAR & PROSCIUTTO SALAD**
blue cheese, arugula with honey dressing, poached pear, prosciutto & blue cheese dressing
- KALE & FARRO SALAD**
beet strings, roasted tomato, cashews, mandarins, lemon basil dressing, orange gastrique
- LOBSTER BISQUE**
brandy, fresh chives, lemon crème fraîche, and roasted garlic pastry caps
- GAZPACHO WITH PRAWNS**
chilled soup with tomato & pepper, shot of vodka
- CHILLED CUCUMBER SOUP**
with yogurt and dill
- WILD MUSHROOM CHOWDER**
puffed wild rice, herbed olive oil, thyme crème fraîche

Exclusive Plated Appetizers

- SCALLOPS | \$10.99**
with cauliflower puree
- VEGETABLE TERRINE | \$7.99**
layered with goat cheese
- TRIO OF BRUSCHETTA | \$9.99**
mushroom, tomato, and shrimp bruschetta
- CRAB CAKES | \$12.99**
with veggie slaw, orange aioli
- CARPACCIO | \$7.99**
choice of beef or salmon or beets (vegan)
- SEARED ALBACORE TUNA | \$8.99**
seared in soy sauce & sweet chili

Beef

- ROAST STRIPLOIN OF BEEF | \$24.99**
Canadian AAA beef, caramelized onion jus, mini Yorkshire pudding, roasted garlic whipped potato
- BEEF MEDALLIONS | \$21.99**
tender slow roasted shortribs, braised in root beer, with roasted fingerling potatoes
- BEEF WELLINGTON | \$23.99**
in a puff pasty, with mushrooms duxelle, prosciutto and herb crepe and garlic whipped potato
- ALBERTA BEEF TENDERLOIN | \$36.99**
6oz Canadian AAA filet of tenderloin, mushroom ragout, cipollini onion, truffled smashed potato with Himalayan pink salt and demi glace
- FIRE GRILLED NEW YORK WITH GARLIC PRAWNS | \$35.99**
cabernet infused jus & garlic lemon herb butter with truffle smashed potato

Chicken

- PARMESAN CRUSTED CHICKEN CORDON BLUE | \$22.99**
with a roasted red pepper sauce & garlic whipped potato
- CHICKEN BALLONTINE | \$22.99**
chicken breast, stuffed with a wild mushroom soufflé, white wine cream sauce, butternut squash risotto
- FUSION CHICKEN | \$22.99**
chicken breast stuffed with roasted bell pepper, parmesan, shrimp, served with a demi glaze and roasted fingerling potatoes
- TUSCAN CHICKEN | \$23.99**
duet of chicken breast & thigh, served in a rich lemon, dill, caper & cream sauce with garlic smashed potato
- SICILIAN CHICKEN | \$ 23.99**
chicken breast, stuffed with chorizo sausage, roasted pepper & artichoke, homemade gnocchi, and Italian butter sauce
- CHICKEN WELLINGTON | \$23.99**
in a puff pasty, with mushroom duxelle, prosciutto and herb crepe and garlic whipped potato

Other

- ROASTED PORK LOIN | \$23.99**
herb crusted with apple chutney

Seafood

- SESAME CRUSTED TERIYAKI SALMON | \$22.99**
Asian marinated filet of salmon, black & white sesame seeds, roasted pineapple, basmati rice
- BAKED SALMON | \$25.99**
flown in fresh, with a lemon dill caper cream sauce & garlic whipped potato
- SALMON WELLINGTON | \$23.99**
in a puff pastry, with mushroom duxelle, prosciutto and herb crepe and garlic whipped potato

Signature Desserts | \$5.00

- HOMEMADE NEW YORK CHEESECAKE**
with seasonal berry topping
- APPLE UPSIDE DOWN CAKE**
- MINI CHEESECAKE**
three per person
- DECADENT CHOCOLATE CAKE**
- CREME BRÛLÉE**
- FLOURLESS CHOCOLATE CAKE**

Exclusive Desserts | \$8.00

- TIRAMISU**
ladyfingers, coffee, basted rum mascarpone, shaved chocolate & cocoa powder
- HAZELNUT PRALINE ROCKER**
milk chocolate shell, almond sprinkle, praline cream, crunchy meringue centre
- MACHA CHEESECAKE**
cream cheese with macha chai
- POACHED PEAR WITH PORT REDUCTION**
(seasonal) poached pear in sweet wine reduction sauce
- TRUFFLES & BERRY**
decadent chocolate truffles, seasonal berries
- PANNA COTTA DUET**
duet of vanilla bean & strawberry panna cotta
- CARAMEL TURTLE CHEESECAKE**
cream cheese baked with caramel, Oreo crumb crust, caramel & pretzel crumble topping

Plated Duet | Combine any 2 main entrees and add just \$5.00 to the higher priced entree. Our chef will select the most suitable starch for flavour profiling

*Pricing is subject to a 16% Service charge + 5% GST

CHEFS ACTION STATIONS

These stations are designed to be an enhancement to any buffet meal selection or Hors D'oeuvres reception. A Chef charge of \$50.00 per chef will be charged per station, guest counts over 100 will be require a second station.

Mashed Potato "Cheftini" Station | \$8.99

CREAMY YUKON GOLD MASHED POTATO & SWEET POTATO MASH
with the following garnishes to be chosen by guest and sautéed: fried garlic chips, diced shallots, capicola ham, mushrooms, bacon, chorizo sausages, fresh assorted herbs.
Finished with rich house made gravy

Asian Noodle Bar Station | \$9.99

SHANGHAI NOODLES, STRIPS OF BEEF AND CHICKEN
Asian string vegetable medley, pan fried to order with choice of sauce: Teriyaki, orange ginger, and hoisin BBQ sauce. Presented in an Asian take-out with chop sticks.

Sushi Station | \$40.99

A WIDE SELECTION OF TRADITIONAL JAPANESE SUSHI
to include: California rolls, tuna, smoked eel, crab and shrimp. All prepared in front of guests with traditional accompaniments of: pickled ginger, wasabi, and gluten free soy sauce.

Taco Bar | \$40.99 (not Chef attended)

PORK CARNITAS, MANGO CHILI CHICKEN

hard and soft taco shells, shredded lettuce, green onion, diced tomato, guacamole, sour cream & salsa.

Sautéed Prawns Station | \$40.99

BLACK TIGER PAWNS
sautéed with fresh garlic, seasonings, chives, and fresh parsley then flamed with choice of pernod or brandy

Make It Asian Taco Bar | \$9.99

(not Chef attended)

BULGOGI CHICKEN, TERIYAKI

BEEF

pickle daikon, pickled carrot, cucumber, red pepper, red cabbage, roasted cashews, fried rice noodles, butterleaf lettuce wraps, assorted dipping sauces.

Smore Station | \$7.99

MARSHMALLOWS, CHOCOLATE

GRAHAM CRACKERS

raspberries, rock salt, caramel & chocolate sauce

SPECIAL DIET MENU

With an ever growing demand for special-diet dining, whether for allergy, illness, lifestyle or religious reasons, our chefs are able to meet your needs by customizing our menu. It is very important that these requirements are identified prior to the event so that we can be fully prepared.

Squash & Mushroom Wellington

in a puffed pastry, with mushroom duxelle, prosciutto and herb crepe and garlic mashed potato

Vegetable Latkes

zucchini, carrots, onion, potato, dill, feta cheese (can be Vegan/GF)

Gnocchi

homemade potato gnocchi, cherry tomato, basil, garlic, white wine

Vegetarian Lasagna

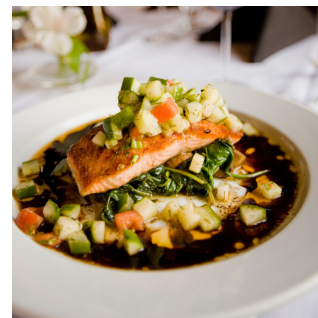
traditional & homemade

Curry Puffs

puff pastry with mashed potato, carrots, onion, & sweet pea

Grilled Polenta

with mushroom ragout
(can be Vegan/GF)



HORS D'OEUVRES MENU

LA Chefs is excited to offer this Interactive Menu Planning Tool to assist you in creating your own custom Hors D'Oeuvres Menu. Based on feedback from our clients, we have provided 3 categories of Hors D'Oeuvres, from casual & simple to ultra high-end. These 3 levels are designed to suit every budget, and every atmosphere of event. This matrix is intended to provide ordering guideline based on the nature of the event, and the time frame that the menu is to be served, With Hors D'Oeuvres, it is very important to be aware of the timing, for example an event that is serving Hors D'oeuvres in a place of a main-meal will require a much larger quantity of items than a cocktail reception to a large dinner, and therefore will be higher priced.

	SIGNATURE Packages	PREMIUM Packages	EXCLUSIVE Packages
Nature of Event/ Time of day	Select from the 3 Hors D'oeuvres menu as follows:	Select from the 3 Hors D'oeuvres menu as follows:	Select from the 3 Hors D'oeuvres menu as follows:
LIGHT RECEPTION	Signature Package A	Premium Package A	Exclusive Package A
(2-4 pm or after 9pm) Low Appetite Mid Afternoon or late evening Time Frame Chefs will prepare 5-7 pieces per person in total	Signature Items (5) Premium Items (2) Price \$13.99 Includes: Bruschetta Crostini	Signature Items (4) Premium Items (2) Exclusive Items (2) Price \$16.99 Includes: Assorted Cheese Board	Signature Items (4) Premium Items (3) Exclusive Items (2) Price \$19.99 Includes: Assorted Cheese Board
COCKTAIL RECEPTION	Signature Package B	Premium Package B	Exclusive Package B
(3-5 pm or after 8pm) Medium Appetite Time Frame Chefs will prepare 10-12 pieces per person in total Not available as a main meal	Signature Items (6) Premium Items (2) Exclusive Items (1) Price \$19.99 Includes: Bruschetta Crostini	Signature Items (5) Premium Items (4) Exclusive Items (1) Price \$23.99 Includes: Assorted Cheese Board Vegetable Crudité & Dip	Signature Items (4) Premium Items (5) Exclusive Items (2) Price \$28.99 Includes: Assorted Cheese Board Vegetable Crudité & Dip
DINNER RECEPTION	Signature Package C	Premium Package C	Exclusive Package C
(5-7:30 pm) High Appetite Time Frame Chefs will prepare 15-18 pieces per person in total	Signature Items (6) Premium Items (4) Exclusive Items (2) Price \$31.99 Includes: Assorted Cheese Board	Signature Items (5) Premium Items (5) Exclusive Items (3) Price \$33.99 Includes: Assorted Cheese Board Vegetable Crudité & Dip Sweets & Treats	Signature Items (4) Premium Items (7) Exclusive Items (4) Price \$38.99 Includes: Charcuterie Board Vegetable Crudité & Dip Fancy Desserts Platter

Most Hors D'Oeuvres options are available in stationary OR passed format. A \$35.00 per hour charge per server will apply if a passed format is selected. Number of servers depends on number of guests.



*Pricing is subject to a 16% Service charge + 5% GST



HORS D'OEUVRES

Minimum of 40 each item for A la Carte orders

Signature Cold | \$2.00 Each

ASIAN FUSION TACO

Asian blend of vegetables, light soy glaze, crisp wonton taco shell

CUCUMBER CANAPE

fresh english cucumber filled with dill & lemon cream cheese

FRUIT & CHEESE KABOB

cantaloupe & honeydew balls, aged cheddar and Irish Dubliner cheese

FRESH TOMATO BRUSCHETTA CROSTINI

MUSHROOM BRUSCHETTA CROSTINI

LA CHEFS DEVEILED EGG

with bacon and caramelized onion

BLT CANAPE

crisp bacon, radish sprouts, grape tomato, smoked sea salt mayo, on a naan triangle

GAZPACHO SHOT

chilled soup with tomato & pepper, shot of vodka

Signature Hot | \$2.00 Each

COCKTAIL MEATBALLS

2 meatballs per serving

ASSORTED CHICKEN WINGS

your choice of flavor:

(minimum 20 per flavor)

hot, bbq, teriyaki, buffalo, chili lime, curried, salt & pepper, roasted red pepper

MINI QUESADILLA

filled with a blend of cheese, roasted tomato and green onion

SALTED PORK BELLY BITES

with sweet soy sauce

POTSTICKERS

with a sweet chili glaze

SPRING ROLLS

with plum sauce

SPINACH & ARTICHOKE STUFFED

MUSHROOMS

stuffed mushrooms with roasted garlic and cream cheese

POTATO CAKES

potato, ground beef, served with sour cream

POLENTA

with wild mushroom ragout

WASABI SALMON TEMPURA

salmon belly wrapped with nori and wasabi mayo

FALAFEL BALLS

ground chickpea, herbed spice, served with tahini

MINI GRILLED CHEESE

grilled mini brioche, cherry tomato, welsh cheddar, caramelized onion

Premium Cold | \$2.75 Each

ROASTED BEEF PINWHEELS

tomato & spinach tortilla, roast beef, arugula horseradish mayo

ANTIPASTO SKEWER

genoa salami, cappiccio ham, black olive, bocconcini, artichoke, grape tomato (vegetarian option available)

SALMON CROSTINI

lemon cream cheese, crisp capers, on a crostini

CHICKEN LIVER PÂTÉ

served on naan bread with cherry tomato jam

VEGGIE TERRINE

layered vegetables with goat cheese (vegetarian option available)

CALIFORNIA ROLL

sushi rice, crab, avocado, carrot, cucumber, wasabi, soy pipette

GAZPACHO SHOT WITH SHRIMP

chilled soup with tomato & pepper, shot of vodka

SMOKED SALMON ROLLS

dill, cream cheese & lemon, wrapped in smoked salmon

PROSCIUTTO & MELON

cantaloupe wrapped in prosciutto

Premium Hot | \$2.75 Each

GRILLED PRAWNS

your choice of flavour: (minimum 20 per flavour) garlic butter, mango chipotle chili lime, roasted garlic, chili lime

BANG BANG SHRIMP

chili dusted shrimp, crisp noodles, Asian vegetables, bang bang sauce

CRAB STUFFED MUSHROOMS

with cream cheese and green onions

BRAISED BEEF SLIDERS

slow roasted braised beef with root beer jus, horseradish aioli

BACON WRAPPED SCALLOPS

SHRIMP FRITTER

onion, peppers, roast corn, shrimp

DILL PRAWNS

tempura prawns, with creamy dill sauce

CURRY PUFFS

puff pastry with mashed potato, carrots, onion & sweet pea

SATAYS

(your choice of satay - minimum 20 of each) spicy beef teriyaki, sesame chicken, orange ginger, mango salmon, chili lime, thai pork, peanut coconut

DRUNKEN MEATBALLS

beef meatballs wrapped in bacon, jalapeño corn bread, whiskey bbq sauce

BONELESS BEER CHICKEN

marinated in yellow mustard, fried with beer batter

Exclusive Cold | \$3.50 Each

MINI LOBSTER ROLL

with lemon caper mayonnaise

TUNA TATAKI

ahi tuna, crushed wasabi peas, wakame, soy pipette

ALBACORE TUNA

seared & glazed with soy & sweet chili

POACHED & CHILLED PRAWNS

with traditional cocktail sauce

MINI TRIPLE DECKER SEAFOOD

SANDWICH

with shrimp & smoked salmon, dill mayo

BEEF TARTAR CANAPE

cured beef tartar, quail egg yolk

LOBSTER MEDALLION

butter poached lobster tail

SMOKE SALMON TERRINE

cream cheese, cucumber

CANDIED DUCK BREAST ON

FINGERLING POTATO

with caramelized onion

BEEF CARPACCIO ROLLS

with asparagus and roasted red pepper, horseradish mayo

Exclusive Cold | \$3.50 Each

CRAB CAKES

with old bay seasonings, red peppers, cilantro, and orange aioli

MUSSELS ROCKEFELLER

spinach, mayo, baked with mozzarella cheese and bacon

GRILLED POLENTA

with garlic king prawn

MINI YORKIE

with beef tenderloin, horseradish mayo

MINI PROSCIUTTO PIZZA

arugula, cheery tomato, parmesan GNOCCHI

ARANCINI

homemade with assorted sauces

SCOTCH EGGS

quail egg wrapped with a herb sausage, fried & served with a pineapple curry mayo

MINI STEAK SANDWICH

grilled steak, caramelized onion, mini garlic toast, horseradish crema

SLIDERS

(your choice of filling - minimum 20 per filling) bacon cheddar burger, thai chicken, pulled pork, bbq beef, roasted

beets

FRIED MUSSELS

mejillones con tigre seasoned, panko crusted & fried with orange aioli

*Pricing is subject to a 16% Service charge + 5% GST



CHEF'S PLATTERS

CHEF'S CHOICE INDIVIDUAL APPETIZERS | \$25.00/doz

minimum 2 dozen, minimum 2 varieties, more variety as quantity increases

ASSORTED ARTISAN BUNS, SANDWICHES & MINI CROISSANTS (30 PCS) | \$110.00

FANCY TEA SANDWICHES (90 PCS) | \$160.00

FRESH CRUDITÉ DISPLAY WITH DIP (SERVES 35) | \$85.00

DOMESTIC CHEESE BOARD (serves 35) | \$125.00

cheddar, marble, jalapeño jack, swiss, babybel, brie, with dried fruit & assorted crackers

SHRIMP COCKTAIL PLATTER (80 PCS) | \$130.00

with our signature cocktail sauce

ASSORTED SUSHI PLATTER (100PCS) | \$275.00

SEASONAL FRESH FRUIT DISPLAY (serves 35) | \$110.00

FRUIT SCULPTURE | \$130.00

90 two-piece fruit skewers artfully arranged in a fresh carved watermelon

ASSORTED PICKLE & OLIVE (serves 35) | \$70.00

CHARCUTIERE BOARD | \$170.00

genoa salami, capicola ham, pancetta, spicy pepperoni, Irish Dubliner cheese, brie cheese, bleu cheese, gerkins, sweetie drops, figs, grainy mustard, country relish, crackers, crustini

EUROPEAN DELI MEAT PLATTER | \$125.00

turkey, roast beef, pastrami, black forest ham, garlic sausage, double smoked sausage,

add assorted buns & condiments \$40.00

DIP PLATTERS (serves 35) | \$38.00

(only available as an enhancement to other menu items)

spinach & artichoke with sourdough, salsa & tortilla chips, french onion & ripple chips, bruschetta & crostini

ASIAN DOUGHNUTS (48 PCS) | \$96.00

ASSORTED SWEETS & TREATS (80 PCS) | \$80.00



CHEF'S LATE LUNCH

Available after 10:00pm only, and is available as a follow up to a full dinner service.

THE TRADITIONAL | \$11.99

assorted cold meat & cheese platters, pickle & olive platters, assorted buns & condiments, sweets & treats

CARNIVAL CREATIONS | \$16.99

mini hot dogs AND mini beef sliders, assorted toppings & condiments, vegetable & dip platter, popcorn, cotton candy

TACO BAR | \$14.99

pork carnitas, mango chili chicken, hard and soft taco shells, shredded lettuce, green onion, diced tomato, shredded cheese, guacamole, sour cream & salsa

POUTINE BAR | \$9.99

Yukon gold potato wedges, cheese curds, beef gravy, green onions, diced tomatoes, jalapeño, with vegetables & dip platter

+ Pulled Pork | \$3.99

+ Ground Beef | \$3.99

+ Bacon | \$1.99

+ Shortribs | \$7.99

PEROGIE BAR | \$11.99

potato cheese perogies, caramelized onion, bacon, green onion, sour cream

BBQ BEEF ON A BUN WITH CHIPS | \$13.99

served with mini buns, assorted condiments, ripple potato chips, vegetable crudité & dip

Add coffee & tea to any late lunch for \$2.00 per person

WINE LIST

Suggested Wines to enhance your dining experience. Please note that these are only suggestions and if you have another wine in mind we will certainly do our best to accommodate your request.

Reds

	PER BOTTLE
APOTHIC RED BLEND , California	\$33.00
SANTA RITA - 120 - CAB SAUV , Chile	\$33.00
CASILLERO Y DIABLO - CARMENRE , Chile	\$34.00
ROSEMOUNT DIAMOND - SHIRAZ , Australia	\$34.00
PASCUAL TOSO MALBEC , Argentina	\$34.00
PEPPERWOOD GROVE, RED ZINFANDEL	\$35.00

Sparkling & Bubbles

LA MARCA, PROSECCO , Italy	\$36.00
FRIXIENET, PROSECCO , Spain	\$33.00
MOET & CHANDON IMPERIAL CHAMPAGNE , France	\$68.00

Wine/champagne Corkage Service

Client provides Wine and/or Champagne - a wine corkage fee of \$4.00 per person would apply; \$5.00 if both wine and champagne are served and glassware is required. This includes beverage chilling, opening, and placement of wine bottles and glassware on table or at a station as required. Note: this does NOT include wine pouring service to guests seated at tables. There is an additional fee of \$1.00 per person for wine pouring service.

White

	PER BOTTLE
LINDEMAN'S BIN 85, PINOT GRIGIO , Australia	\$33.00
SANTA CAROLINA, CHARDONNAY , Chile	\$34.00
STONELEIGH, SAUVIGNON BLANC , New Zealand	\$34.00
LA VIELLE FERME ROSE , France	\$33.00
GERARG BERTRAND, COTE DE ROSES, ROSE , France	\$36.00
KIM CRAWFORD, SAUVIGNON BLANC , New Zealand	\$35.00

Apertifs

COURVOISIER VS COGNAC , France	\$6.50 oz
PILLITTERI VIDAL, ICE WINE , Niagara Region	\$9.50 oz
TAYLOR FLATGATE , Portugal	\$7.00 oz

BEVERAGE & BAR SERVICE

Cash Bar Host Bar

For groups where individuals purchase their own beverages

Host Bar

For groups where the host pays for all beverages

	\$ CASH/HOST
HOUSE BRAND LIQUOR & DOMESTIC BEER	\$5.50/\$5.25
HOUSE RED & WHITE WINE (CANADA)	\$6.50/\$6.25
PREMIUM BRANDS & IMPORT BEER	\$6.50/\$6.25
SOFT DRINKS	\$2.50/\$2.25
BOTTLED JUICE	\$2.85/\$2.65

Punch Services

FRUIT PUNCH (40 SERVINGS) \$55.00
VODKA PUNCH (40 SERVINGS) \$120.00
SPARKLING WINE PUNCH (40 SERVINGS) \$120.00

House Bar Set up

BAR SETUP INCLUDES:

scotch, vodka, gin, rye, rum, domestic beer, cocktails & coolers

MIXES INCLUDE:

soft drinks, orange, lime, cranberry & clamato juices

Special Note

For all bars, a bartending fee of \$20.00 per hour, per bartender, will apply. One bartender is required per every 100 guests. Bars must be booked for a minimum of 3 hours and the bartenders are booked 1 hour before and 1 hour after the bar service times for set up and clean up. One hour must be allowed for consumption after last call.

Cost share bars

Cost Share Bars are when the host wants their guests to have a reduced price for drinks, and the host will be billed for the difference. A tonnie bar is a good example of this. The guest will only pay \$2.00 for their drink at the bar, our bartenders will track the drinks sold, and the host will be billed for the difference in the cost. Cost Share bar prices are the same as Cash bar prices.

Enhancement Packages

Enhance your experience by adding on a rehearsal reception and/or day after brunch!

REHEARSAL RECEPTION \$19.99 PP

We have a variety of options from a cocktail & hors d'oeuvres evening to a sit down dinner.



BRUNCH STARTING AT \$25.99 PP

The day after your wedding day is all about relaxing and being thankful for all that has happened. Let us treat you to some brunch!

Choice of Scrambled Eggs or Frittata, Choice of Pancakes or Waffles, Fresh Fruit, Pastry Board, Breakfast Potatoes, Choice of two Salads, Butternut Squash Ravioli with Rose sauce, Virginia Baked Ham, Assorted Sweets & Treats, Coffee & Tea.





LETHBRIDGE EVENT RENTALS

Design + Decor

PARTNERSHIP

In addition, The Coast Hotel and Conference Centre has an partnership with Lethbridge Event Rentals to ensure perfection on your wedding day. David Pranger, the founder and creative genius behind Lethbridge Event Rentals, will work with you and your event planner to take your vision into reality.

ABOUT LETHBRIDGE EVENT RENTALS

With exceptional quality and attention to detail, Lethbridge Event Rentals provides beautiful and affordable event rental, décor and design opportunities to clients in Lethbridge and surrounding area. Our dedicated design team can transform your event using our vast inventory of event rental products. Our inventory includes: linens, backdrops, chairs, tables, centerpieces, staging, tents and so much more. Our one on one approach towards client management and private design consultations allows us to bring your vision to life. We also provide full rental set up, delivery, or pickup.

Visit us on Pinterest and Instagram or at our showroom at 3609 18th Ave North in Lethbridge to see what's trending, or contact us directly at info@lethbridgeeventrentals.com or phone 403.942.3311.



Info & Policies

DEPOSITS

A non-refundable deposit will be required to guarantee your booking. The amount of the deposit will be calculated by your Event Coordinator.

MENU SELECTION & FINAL DETAILS

All menu items selected and final event details such as timing, set up, linens, etc must be in place no later than 14 days prior to event.

GUARANTEED GUEST COUNT POLICY

A minimum guaranteed guest count must be received by our office 2 weeks prior to this event. (This is the minimum number of guests that you will be charged for), this minimum guarantee must be received by email format. If a minimum guaranteed guest count is not received by our office by two weeks prior to the event, we reserve the right to use the original "planned" number of guests shown on this contract as the minimum guaranteed guest count. Should the minimum guaranteed guest count be less than 80% of the "planned" guest count, LA Chefs reserves the right to use the 80% number as the minimum guaranteed guest count.

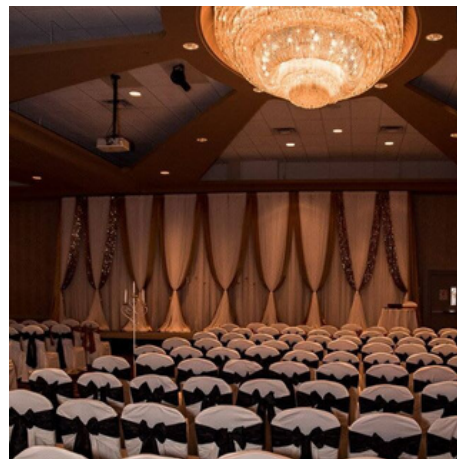
A final guaranteed guest count must be received by our office 3 Business Days prior to the event. The final guaranteed guest count cannot be less than the minimum guaranteed guest count. The client will be charged for the actual number of guests attending the event OR the guaranteed guest count - which ever is higher.

PAYMENTS

All event charges are subject to 5% GST and 16% Service Gratuity Fee. All events require a Credit Card Authorization for deposits and final payment in advance. All weddings and private social events are to be paid in full 3 business days prior to the event date.

CANCELLATION POLICY

Should it be necessary to cancel your event, please inform your Catering Coordinator as soon as possible. Please see your contract for full details on cancellations - all deposits are non-refundable.





L A chefs
CATERING & EVENTS



COAST

lethbridge hotel &
conference centre™

Contact Carrie Ann and start planning your dream wedding!

carriann@elevategroup.ca 403-320-7702

@CoastLethbridgeHotelEvents  