



COAST
edmonton plaza hotel™
by **APA**

2021 Catering Guide



If it's an amazing location you're looking for, the Coast Edmonton Plaza Hotel is pretty tough to beat. Right in the heart of downtown Edmonton, we're walking distance from an array of arts, dining and entertainment.

But it's not just our location that keeps guests coming back: it's our hotel's warm hospitable atmosphere. Call us traditional, but our friendly accommodating staff like to go out of their way to make your stay comfortable. They will be your guides not only to our facility, but to the many wonderful treasures Edmonton has to offer.

The Coast Edmonton Plaza Hotel by APA

Our facility offers 12,000 square feet of versatile function space. Your group will be surrounded by sophisticated technology, delicious culinary delights and a team that makes your priorities its own. We are equipped to cater intimate gatherings for 10 to conferences of 350.

Unique rooms include the split level Glenora Room and the VanBeerschoten Lounge, an Executive Room located on the top floor of the hotel with city views. Meeting services include complimentary wireless high speed Internet, a phone / fax line as well as access to state of the art audio visual equipment.

Our catering package offers a wide range of menus with competitive prices featuring plated, buffet or themed choices. We are pleased to provide custom menus tailored to meet your specific requirements.

Our Conference Service Managers take extra care to ensure we deliver a successful experience. Planners choose us because we are flexible, attentive to detail and driven by high standards.

When planning a special occasion or business event in downtown Edmonton, consider the Coast Edmonton Plaza Hotel by APA. It's the ideal venue for your conference and banquet needs!



COAST
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Complete Meeting Packages



Our selection of all-inclusive meeting packages is designed to make meeting planning stress-free, convenient, and easy to budget.

DRAYTON VALLEY PACKAGE *minimum 60 guests / maximum 100 guests*

- Dedicated meeting room
- Continental breakfast
- Refreshment station - all day coffee break with infused water and snacks
- Soup and sandwich buffet
- Audio/visual equipment - projector, screen and podium microphone
- Wireless high speed Internet
- Designated conference planner
- All service charges

\$88 *per person*

TURNER VALLEY PACKAGE *minimum 60 guests / maximum 100 guests*

- Dedicated meeting room
- Continental breakfast
- Refreshment station - all day coffee break with infused water and snacks
- Soup and sandwich buffet
- Audio/visual equipment - projector, screen and podium microphone
- Wireless high speed Internet
- Designated conference planner
- All service charges

\$88 *per person*

GLENORA PACKAGE *minimum 40 guests / maximum 75 guests*

- Dedicated meeting room
- Continental breakfast
- Refreshment station - all day coffee break with infused water and snacks
- Soup and sandwich buffet
- Audio/visual equipment - projector, screen and podium microphone
- Wireless high speed Internet
- Designated conference planner
- All service charges

\$87 *per person*

VALLEY PACKAGE *minimum 120 guests / maximum 250 guests*

- Dedicated meeting room
- Continental breakfast
- Refreshment station - all day coffee break with infused water and snacks
- Soup and sandwich buffet
- Audio/visual equipment - projector, screen and podium microphone
- Wireless high speed Internet
- Designated conference planner
- All service charges

\$92 *per person*



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Daily Meeting Packages



Executive Package

UPON ARRIVAL

- Danish pastries, muffins, croissants
- Butter and fruit preserves
- Fresh seasonal sliced fruit
- Chilled orange, apple, grapefruit juices
- Starbucks® premium coffee and Tazo teas

MID-MORNING BREAK

- Starbucks® premium coffee and Tazo teas

MID-AFTERNOON BREAK

- Baked fruit loaves
- Assorted soft drinks and juices
- Starbucks® premium coffee and Tazo teas

\$25.50 *per person*

Plaza Package

UPON ARRIVAL

- Danish pastries, muffins, croissants
- Butter and fruit preserves
- Fresh seasonal sliced fruit
- Chilled orange, apple, grapefruit juices
- Starbucks® premium coffee and Tazo teas

MID-MORNING BREAK

- Starbucks® premium coffee and Tazo teas

choose one break option from this list:

- Seasonal sliced fruit
- Baked fruit loaves
- Granola and Nutrigrain® bars
- Freshly baked cookies
- Assorted mini cupcakes
- Fresh root vegetables with chipotle hummus
- Hummus with pita chips

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LUNCH

- Chef's Soup of the Day

choose one sandwich option from this list:

- Specialty breads filled with roast beef, pastrami, smoked turkey, Asian chicken salad, black forest ham and tuna salad
- Tortilla wraps filled with chicken caesar, ham and Swiss, smoked turkey and provolone, roast beef and cheddar
- Kaiser and submarine buns with roast beef, pastrami, Asian chicken salad, smoked turkey, black forest ham and tuna salad
- Build your own sandwich

- Freshly baked cookies & assorted squares
- Assorted soft drinks and juices
- Starbucks® premium coffee and Tazo teas

MID-AFTERNOON BREAK

- Starbucks® premium coffee, Tazo teas
- Assorted soft drinks and juices

choose one break option from this list:

- Seasonal sliced fruit
- Baked fruit loaves
- Granola and Nutrigrain® bars
- Freshly baked cookies
- Assorted mini cupcakes
- Fresh root vegetables with chipotle hummus
- Hummus with pita chips

\$44.25 per person

Coast Package

UPON ARRIVAL

- Danish pastries, muffins, croissants
- Butter and fruit preserves
- Fresh seasonal sliced fruit
- Scrambled eggs with cheddar cheese and green onion
- Hickory smoked bacon
- Breakfast potatoes
- Chilled orange, apple, grapefruit juices
- Starbucks® premium coffee and Tazo teas

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MID-MORNING BREAK

- Starbucks® premium coffee and Tazo teas

choose one break option from this list:

- Seasonal sliced fruit
- Baked fruit loaves
- Granola and Nutrigrain® bars
- Freshly baked cookies
- Assorted mini cupcakes
- Fresh root vegetables with chipotle hummus
- Hummus with pita chips

LUNCH

- Mixed baby greens with dressing

choose one sandwich option from this list:

- Specialty breads filled with roast beef, pastrami, smoked turkey, Asian chicken salad, black forest ham and tuna salad
- Tortilla wraps filled with chicken caesar, ham and Swiss cheese, smoked turkey and provolone, roast beef and cheddar
- Kaiser and submarine buns with roast beef, pastrami, Asian chicken salad, smoked turkey, black forest ham and tuna salad
- Build your own sandwich

- Selection of pastries and squares
- Assorted soft drinks and juices
- Starbucks® premium coffee and Tazo teas

MID-AFTERNOON BREAK

- Assorted soft drinks and juices
- Starbucks® premium coffee & Tazo teas

choose one break option from this list:

- Seasonal sliced fruit
- Baked fruit loaves
- Granola and Nutrigrain® bars
- Freshly baked cookies
- Assorted mini cupcakes
- Fresh root vegetables with chipotle hummus
- Hummus with pita chips

\$53.50 per person

Premium Package *minimum 20 guests / fewer than 20 guests add a \$3 surcharge per person*

UPON ARRIVAL

- Danish pastries, muffins, croissants
- Butter and fruit preserves
- Fresh seasonal sliced fruit
- Scrambled eggs with cheddar cheese and green onion
- Hickory smoked bacon
- Breakfast potatoes
- Chilled orange, apple, grapefruit juices
- Starbucks® premium coffee and Tazo teas

MID-MORNING BREAK

- Baked fruit loaves
- Starbucks® premium coffee and Tazo teas

LUNCH

- Chef's soup of the day
- Mixed baby greens with dressings
- Fresh seasonal sliced fruit
- Selection of pastries and squares

ENTRÉES *served with chef's choice of starch and fresh seasonal vegetables*

choose from the following:

- Sliced Alberta roast beef
- Beef meatloaf with wild mushrooms
- Guinness braised beef short ribs
- Herb roasted chicken
- Chicken cacciatore
- Butter chicken
- Lemongrass chicken
- Cajun salmon fillets
- Poached salmon with a spinach cream cheese sauce
- Basa fillets with a lemon caper beurre blanc
- Penne pasta served with alfredo and meat sauce
- Cavatappi pomodoro with vegetables
- Penne alfredo pasta bake with broccoli and chicken
- Garam masala vegetable curry
- Chana masala
- Portobello mushrooms filled with a vegetable ragout

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BEVERAGES

- Assorted soft drinks and juices
- Starbucks® premium coffee and Tazo teas

MID-AFTERNOON BREAK

- Freshly baked cookies
- Fresh root vegetables with chipotle hummus
- Assorted soft drinks and juices
- Starbucks® premium coffee and Tazo teas

\$59.50 *per person / \$5.00 surcharge for the second entrée*

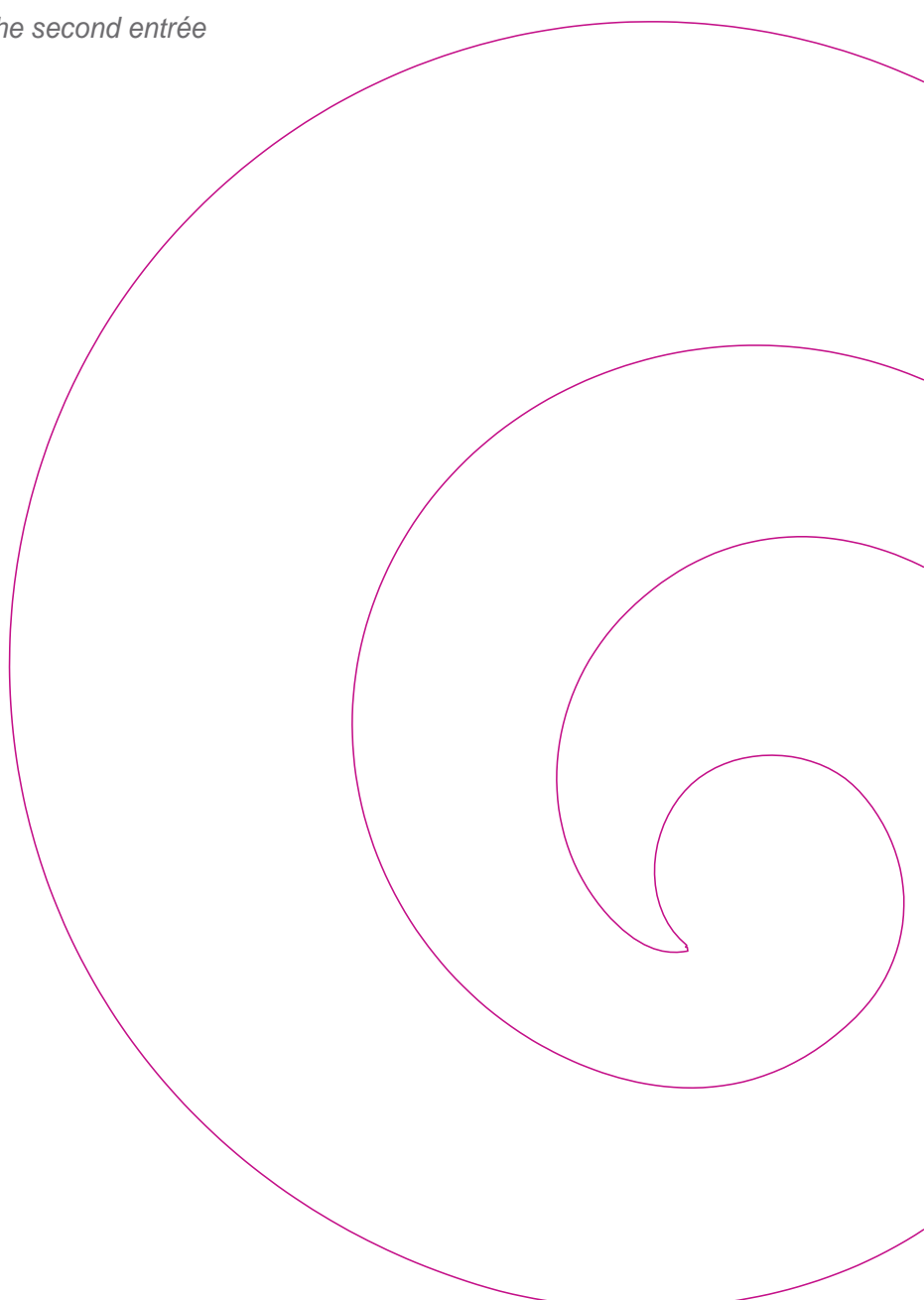
Buffet Additions

- Assorted fruit and non-fat yogurt

\$1.50 *per person*

- Scrambled eggs
- Hickory smoked bacon
- Breakfast sausages
- Breakfast potatoes
- Mixed baby greens with dressings
- Chef's soup of the day

\$3.00 *per item / per person*





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Snacks and Beverages



Morning Treats

- Bakery selection (1.5 pieces per person)

\$4.00 per person

- Assorted muffins (carrot, bran, blueberry, apple cinnamon, field berry reduced fat)

small \$2.50 per item

regular \$3.25 per item

- Oven baked butter croissants, Danish pastries, freshly baked scones (blueberry and cheese)

\$3.25 per item

- Fresh bagels with cream cheese (blueberry, whole wheat, cinnamon raisin, multi-grain, sesame, cheese)

\$3.75 per item

- Baked fruit loaves (banana, cranberry white chocolate, lemon poppy seed, orange, chocolate banana)

\$26.00 per loaf / 12 slices per loaf

- Assorted fruit and non-fat yogurt (minimum 1 dozen)

\$3.75 per item

- Fresh seasonal sliced fruit

\$6.75 per person

- Fresh fruit skewers with honey yogurt dip (1 skewer per person)

\$5.50 per person

- Fresh fruit cocktail

\$5.00 per person

- Whole fresh fruit

\$2.25 per item

- Granola fruit yogurt parfaits (made using non-fat vanilla yogurt)

\$6.00 per person / minimum 1 dozen

- Granola and cereal bars

\$2.25 per item

- Power energy bars

\$4.25 per item

Afternoon Treats

- Fresh root vegetables with chipotle hummus

\$5.75 per person

- International and domestic cheese board (*garnished with fruit and crackers*)

\$8.50 per person

- Freshly baked cookies (*chocolate chip, white chocolate macadamia nut, oatmeal, double chocolate*)

\$29.50 per dozen / minimum 1 dozen

- Assorted sweets (*squares, tarts, cookies, mini cupcakes*)

\$4.75 per person

- Chocolate dipped strawberries

\$27.50 per dozen

- Frozen ice cream novelties (*minimum 1 dozen*)

\$3.75 per item

- Soft pretzels served with spicy cheese sauce and mustard

\$6.00 per person

- Snack basket (*pretzels, peanuts, chips, cheezies*)

\$7.25 per basket / minimum 30 guests

Beverages

- Starbucks® premium coffee and Tazo teas

\$4.75 per person

- Bottled water 500ml

\$3.50 per item

- Sparkling water

\$3.50 per item

- Bottled fruit juices 300ml

\$3.50 per item

- Soft drinks 355ml

\$3.50 per item



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Themed Breaks



BC Orchard *minimum 20 guests*

- Apple Betty crumble
- Apple cinnamon muffins
- Basket of fresh apples
- Apple cider
- Starbucks® premium coffee and Tazo teas

\$7.50 *per person / fewer than 20 guests add a \$3 surcharge per person*

Yogurt Parfait *minimum 20 guests*

- Seasonal berries
- Fruit compote
- Yogurt
- Granola
- Assorted bottle juices
- Starbucks® premium coffee and Tazo teas

\$7.75 *per person / fewer than 20 guests add a \$3 surcharge per person*

Matinée *minimum 20 guests*

- Popcorn
- Potato chips
- Assorted licorice
- Chocolate bars
- Soft drinks
- Starbucks® premium coffee and Tazo teas

\$7.50 *per person / fewer than 20 guests add a \$3 surcharge per person*

Nacho Bar *minimum 20 guests*

- Tortilla chips
- Con queso cheese sauce and shredded cheese
- Black olives and jalapeño peppers
- Sour cream and salsa
- Soft drinks
- Starbucks® premium coffee and Tazo teas

\$7.75 *per person / fewer than 20 guests add a \$3 surcharge per person*

Health Craze *minimum 20 guests*

- Freshly baked banana bread
- Granola and Nutrigrain® bars
- Fresh fruit skewers with honey yogurt dip
- Fresh root vegetables with chipotle hummus
- Assorted bottle juices
- Starbucks® premium coffee and Tazo teas

\$10.95 per person / fewer than 20 guests add a \$3 surcharge per person

BYO Trail Mix Bar *minimum 20 guests*

- Dried fruits *cranberries, raisins, banana chips*
- Walnuts, almonds, pumpkin seeds and granola
- Mini pretzels, shredded coconut and chocolate chips
- Assorted bottled juices
- Starbucks® premium coffee and Tazo teas

\$10.95 per person / fewer than 20 guests add a \$3 surcharge per person



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Breakfast Buffets



Continental Breakfast *minimum 20 guests*

- Danish pastries, muffins, croissants
- Butter and fruit preserves
- Fresh seasonal sliced fruit
- Chilled orange, apple, grapefruit juices
- Starbucks® premium coffee and Tazo teas

\$18.75 *per person*

Healthy Start Breakfast *minimum 20 guests*

- Low fat muffins
- Low fat yogurt and fresh seasonal berries
- Granola and all bran cereals
- Grapefruit segments
- Chilled cranberry juice
- Skim milk
- Starbucks® premium coffee and Tazo teas

\$19.50 *per person / fewer than 25 guests add a \$3 surcharge per person*

Royal Canadian *minimum 25 guests*

INCLUDES

- Danish pastries, muffins, croissants
- Butter and fruit preserves
- Plain and fruit yogurt
- Fresh seasonal sliced fruit

SIDES

- Hickory smoked bacon **or** pork sausages **or** turkey sausages
- Breakfast potatoes

ENTRÉE

- Cinnamon French toast with country syrup

BEVERAGES

- Chilled orange, apple, grapefruit juices
- Starbucks® premium coffee and Tazo teas

\$23.00 *per person / fewer than 25 guests add a \$3 surcharge per person*

Glenora *minimum 25 guests*

INCLUDES

- Danish pastries, muffins, croissants
- Butter and fruit preserves
- Fresh seasonal sliced fruit

SIDES

- Hickory smoked bacon **or** pork sausages **or** turkey sausages
- Breakfast potatoes

ENTRÉE *choose one of the following:*

- Scrambled eggs with cheddar cheese and green onion
- Country scrambled eggs with peppers and ham
- Eggs Benedict with English muffin, back bacon, poached egg and hollandaise sauce
- Eggs Florentine with English muffin, sliced tomato, wilted spinach, poached egg and hollandaise sauce
- Breakfast BTC sandwich with bacon, tomato and cheddar
- Croissant breakfast sandwich with scrambled eggs, smoked salmon and cream cheese

BEVERAGES

- Chilled orange, apple, grapefruit juices
- Starbucks® premium coffee and Tazo teas

\$26.50 *per person / fewer than 25 guest add a \$3 surcharge per person*

Buffet Additions *add any of the following to our breakfast buffets, cannot be ordered on its own*

GRANOLA FRUIT YOGURT PARFAITS

- Individual parfaits with fresh fruit, non-fat vanilla yogurt and granola

\$4.75 *per person*

FRUIT FILLED CRÊPES *choose one of the following:*

- Apple
- Apple strawberry
- Apple blueberry
- Maple butter
- Chocolate marshmallow

\$4.75 *per person*

OMELETTES *choose one of the following:*

- Ham and cheese
- Spinach and feta
- Tomato, cilantro and goat cheese

\$6.50 *per person*



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Plated Breakfasts



Classic Plated Breakfast *minimum 5 guests*

SIDES

- Hickory smoked bacon **or** pork sausages **or** turkey sausages
- Grilled tomatoes
- Breakfast potatoes

ENTRÉE

- Scrambled eggs

BEVERAGES

- Chilled orange juice
- Starbucks® premium coffee and Tazo teas

\$21.00 *per person / fewer than 5 guests add a \$3 surcharge per person*

Breakfast Wrap *minimum 5 guests*

SIDES

- Hickory smoked bacon **or** pork sausages **or** turkey sausages
- Grilled tomatoes
- Breakfast potatoes

ENTRÉE *choose one of the following:*

- Scrambled eggs and cheddar cheese
- Scrambled eggs, mushrooms, spinach and red peppers
- Scrambled eggs, cheddar cheese and bacon

BEVERAGES

- Chilled orange juice
- Starbucks® premium coffee and Tazo teas

\$21.00 *per person / fewer than 5 guests add a \$3 surcharge per person*

Griddle *minimum 5 guests*

SIDES

- Hickory smoked bacon **or** pork sausages **or** turkey sausages
- Seasonal fresh berries
- Warm country syrup

ENTRÉE *choose one of the following:*

- Buttermilk pancakes
- Cinnamon French toast
- Belgian waffles dusted with cinnamon icing sugar

BEVERAGES

- Chilled orange juice
- Starbucks® premium coffee and Tazo teas

\$21.00 *per person / fewer than 5 guests add a \$3 surcharge per person*

Eggs Benedict *minimum 5 guests*

SIDES

- Grilled tomatoes
- Breakfast potatoes

ENTRÉE *choose one of the following:*

- Eggs Benedict with English muffin, back bacon, poached egg and hollandaise sauce
- Eggs Florentine with English muffin, sliced tomato, wilted spinach, poached egg and hollandaise sauce

BEVERAGES

- Chilled orange juice
- Starbucks® premium coffee and Tazo teas

\$22.50 *per person / fewer than 5 guests add a \$3 surcharge per person*



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Lunch Buffets



Working Lunch Buffet *minimum 10 guests*

INCLUDES

- Fresh root vegetables with chipotle hummus
- Domestic cheese platter

SIDES *choose one of the following:*

- Chef's soup of the day
- Mixed baby greens with dressings
- Traditional potato salad
- Caesar salad
- Greek salad

SANDWICH OPTIONS ON ARTISAN BREADS AND ROLLS *choose three of the following:*

- Egg salad
- Tuna salad
- Asian chicken salad
- Smoked turkey and provolone
- Pastrami and Swiss cheese
- Roast beef and cheddar
- Black forest ham and Swiss cheese

DESSERT

- Fresh seasonal sliced fruit
- Assorted squares and cookies

BEVERAGES

- Assorted soft drinks
- Starbucks® premium coffee and Tazo teas

\$26.50 *per person / fewer than 10 guests add a \$3 surcharge per person*

It's a Wrap *minimum 10 guests*

SIDES choose one of the following:

- Chef's soup of the day
- Curry tomato and cucumber salad
- Mixed baby greens with dressings

WRAP OPTIONS *on sun dried tomato and plain tortillas*

choose three of the following:

- Chicken Caesar
- Roast beef and cheddar
- Smoked turkey and provolone
- Ham and Swiss cheese
- Asian chicken salad

DESSERT

- Domestic cheese platter
- Fresh seasonal sliced fruit
- Mini cupcakes

BEVERAGES

- Assorted soft drinks
- Starbucks® premium coffee and Tazo teas

\$26.50 *per person / fewer than 10 guests add a \$3 surcharge per person*

BYO Sandwiches *minimum 10 guests*

SIDES choose one of the following:

- Chef's soup of the day
- Spanish potato salad with chorizo sausage
- Mixed baby greens with dressings

BREADS, COLD MEATS AND SALADS

- Artisan breads and rolls *1 per person*
- Roast beef, pastrami, smoked turkey and black forest ham
- Tuna salad, egg salad and Asian chicken salad

CONDIMENTS

- Assorted pickles, onions and peppers
- Cheddar cheese and Swiss cheese
- Green leaf lettuce and sliced tomatoes
- Mayonnaise, mustard and chipotle hummus

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DESSERT

- Fresh seasonal sliced fruit
- Assorted squares and cookies

BEVERAGES

- Assorted soft drinks
- Starbucks® premium coffee and Tazo teas

\$26.50 per person / fewer than 10 guests add a \$3 surcharge per person

Soup and Salad Bar Lunch Buffet *minimum 20 guests*

INCLUDES

- Chef's soup of the day

CONDIMENTS

- Romaine, spinach and baby greens
- Cucumber, tomato, carrot, chopped egg, bacon bits and croûtons
- Dried cranberries, almonds and fresh berries
- Balsamic, ranch and raspberry vinaigrette

ENTRÉE *choose one of the following:*

- Grilled 5oz. chicken breast served *hot or cold*
- Poached 4oz. salmon fillet served *hot or cold*

DESSERT

- Fresh fruit skewers with honey yogurt dip *1 per person*

BEVERAGES

- Assorted soft drinks
- Starbucks® premium coffee and Tazo teas

\$28.00 per person / fewer than 20 guests add a \$3 surcharge per person

Coast Express To Go Lunch *not to be consumed on hotel premises*

(served in its own recyclable lunch box, includes disposable cutlery, napkins, condiments)

- Hearty sandwich with choice of roast beef and cheddar, black forest ham and Swiss cheese, smoked turkey and provolone, vegetarian
- Granola bar
- Chocolate chip cookie
- Whole fresh fruit
- Bottled juice

\$15.00 per person



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Hot Lunch Buffets



Hot and Ready *minimum 10 guests*

SIDES choose one of the following:

- Chef's soup of the day
- Mixed baby greens with dressings
- Fresh root vegetables with chipotle hummus

ENTRÉE choose two of the following:

- Monte cristo
- Reuben on rye
- Philly cheese steak
- Grilled 4 cheese and apple
- Grilled ham and Swiss cheese

DESSERT

- Fresh seasonal sliced fruit
- Double fudge brownies

BEVERAGES

- Assorted soft drinks
- Starbucks® premium coffee and Tazo teas

\$28.00 *per person / fewer than 10 guests add a \$3 surcharge per person*

Canadian *minimum 20 guests*

SALADS AND SIDES

- Potato and egg salad
- Traditional Caesar salad
- French fries **or** sweet potato fries

ENTRÉE *served with onion kaiser buns*

choose one of the following:

- House made 8oz. Alberta beef burgers
- Grilled 5oz. boneless chicken breast

CONDIMENTS

- Lettuce, tomatoes, onions, sliced pickles, banana peppers, cheddar cheese, Swiss cheese, BBQ sauce, mustard, mayonnaise, relish and ketchup

DESSERT

- Assorted pies (*apple, cherry, blueberry*)

BEVERAGES

- Assorted soft drinks
- Starbucks® premium coffee and Tazo teas

\$28.00 *per person / fewer than 20 guests add a \$3 surcharge per person*

Far East *minimum 20 guests*

SALAD

- Soba noodle and ginger slaw

ENTRÉE *choose one of the following:*

- Lemongrass chicken
- Beef and broccoli with tomato
- Korean style beef short ribs
- Pork satay with peanut sauce

SIDES

- Spring rolls *2 per person*
- Asian stir fry vegetables
- Fried rice

DESSERT

- Fortune cookies
- Mango mousse

BEVERAGES

- Assorted soft drinks
- Starbucks® premium coffee and Tazo teas

\$27.00 *per person / fewer than 20 guests add a \$3 surcharge per person*

Greek *minimum 20 guests*

SALAD

- Greek salad

ENTRÉE *choose one of the following:*

- Penne pasta with ligurian pesto
- Beef souvlaki with feta and mint
- Chicken souvlaki

SIDES

- Fresh pita with spicy hummus
- Lemon roasted potatoes

DESSERT

- Baklava
- Fresh fruit skewers with honey yogurt dip

BEVERAGES

- Assorted soft drinks
- Starbucks® premium coffee and Tazo teas

\$28.00 *per person / fewer than 20 guests add a \$3 surcharge per person*

South Asian *minimum 20 guests*

SALAD

- Kachumber salad

ENTRÉE *choose one of the following:*

- Butter chicken
- Beef curry rogan josh
- Chana masala

SIDES

- Fresh naan bread
- Aloo gobi *potatoes and cauliflower with Indian spices*
- Basmati rice

DESSERT

- Mango mousse
- Fresh fruit skewers with honey yogurt dip

BEVERAGES

- Assorted soft drinks
- Starbucks® premium coffee and Tazo teas

\$28.00 *per person / fewer than 20 guests add a \$3 surcharge per person*

Executive Lunch Buffet *minimum 40 guests / fewer than 40 guests add a \$3 surcharge per person*

SALAD

- Mixed baby greens with dressings
- Mediterranean bean and lentil salad
- Balsamic mushroom salad

ENTRÉE *served with seasonal vegetables and rolls with butter*

choose from the following:

- Thinly sliced Alberta roast beef
- Beef meatloaf with wild mushroom gravy
- Guinness braised beef short ribs
- Herb roasted chicken
- Chicken cacciatore
- Butter chicken
- Lemongrass chicken
- Cajun salmon fillets
- Poached salmon with a spinach cream cheese sauce
- Basa fillets with lemon caper beurre blanc
- Cavatappi pomodoro with vegetables
- Penne alfredo pasta bake with broccoli and chicken
- Garam masala vegetable curry
- Chana masala
- Portobello mushrooms filled with a vegetable ragout

SIDES *choose one of the following:*

- Roasted potatoes
- 7 grain rice

DESSERT

- Assorted pastries and squares
- Fresh seasonal sliced fruit
- Domestic cheese platter

BEVERAGES

- Assorted soft drinks
- Starbucks® premium coffee and Tazo teas

One hot entrée: **\$29.00** *per person*

Two hot entrées: **\$33.00** *per person*

Three hot entrées: **\$36.00** *per person*



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Three Course Plated
Lunch or Dinner



Three Course Meals *select a three course menu with one pre-selected starter, entrée and dessert*

STARTERS *choose one for all guests*

- Woodland mushroom pottage with goat cheese crumble \$6.50
- Fire roasted tomato basil bisque \$6.50
- Broccoli and applewood cheddar soup \$6.50
- New England clam chowder \$6.50
- Curried butternut squash and apple bisque with roasted pumpkin seeds \$6.50
- Spinach and smoked salmon soup \$8.50
- Traditional Caesar salad with garlic croûtons \$8.50
- Artisan spring mix salad *toasted almonds, sultanas, sunflower seeds and goat cheese with raspberry vinaigrette*..... \$8.50
- Maple pecan salad *mandarin oranges, candied pecans, cran-raisins and feta with maple balsamic vinaigrette*..... \$8.50
- Field greens in a cucumber ring with balsamic vinaigrette \$8.50
- Roma tomatoes, red onion and crumbled goat cheese with poppy seed dressing \$8.50
- Antipasto of prosciutto, mortadella, salami, melon, bocconcini, olives and marinated artichokes..... \$9.75
- Alaska crab cakes with chipotle aioli..... \$9.75
- Traditional smoked salmon with cream cheese, capers and rye bread \$9.75
- Martini shrimp tree with rosemary sauce..... \$9.75

ENTRÉES *served with chef's choice starch, seasonal fresh vegetables, freshly baked rolls and butter, Starbucks® premium coffee and Tazoteas*

- | | | | |
|---|-------------|-------------|--------------|
| • Roasted baron of Alberta beef with red wine peppercorn jus | 6oz \$23.00 | 8oz \$26.00 | 10oz \$29.00 |
| • Roasted Alberta AAA prime rib with au jus and Yorkshire pudding | 6oz \$28.00 | 8oz \$32.00 | 10oz \$36.00 |
| • Cajun beef striploin with a mushroom ragout | 6oz \$29.00 | 8oz \$34.00 | 10oz \$39.00 |
| • Beef fillet with goat cheese gratin and red pepper jam | 6oz \$31.00 | 8oz \$36.00 | 10oz \$41.00 |
| • Braised beef ragout with mushrooms and pearl onions | | | \$22.00 |
| • Guinness braised beef short ribs | | | \$28.00 |
| • Supreme 7oz breast of chicken with lemongrass cream sauce | | | \$26.00 |
| • Panko crusted 6oz breast of chicken with a kiwi salsa | | | \$26.00 |
| • Chicken Oscar with crab and shrimp | | | \$29.00 |
| • Coconut crusted 6oz breast of chicken with a pineapple salsa | | | \$26.00 |
| • Supreme 7oz breast of chicken stuffed with spinach and ricotta cheese | | | \$26.00 |
| • Slow roasted pork loin with apple cider sultana sauce | | | \$28.00 |
| • Pork medallions with tomato Madagascar sauce | | | \$28.00 |
| • Cajun salmon fillet with mango salsa | | | \$29.00 |
| • Fillet of salmon with a spinach cream cheese sauce | | | \$29.00 |
| • Maple glazed salmon fillet with fruit salsa | | | \$29.00 |
| • Portobello mushroom filled with a vegetable ragout | | | \$24.00 |
| • Butternut squash ravioli with roasted red pepper goat cheese sauce | | | \$24.00 |

DESSERT *choose one for all guests*

- Home-style apple pie with cinnamon whipped cream..... \$8.50
- Caramelized crème caramel with chantilly cream \$8.50
- Strawberry short cake with strawberry compote \$8.50
- Spiced carrot cake with fruit coulis..... \$8.50
- Triple chocolate fudge cake with chocolate drizzle \$8.50
- Tiramisu with chocolate drizzle \$8.50
- Liqueur marinated strawberries with chantilly cream \$8.50
- Chocolate cheesecake with raspberry coulis..... \$8.50
- Decadent chocolate torte with chocolate sauce \$8.50
- Crème brûlée \$8.50
- Red velvet cake with cream cheese icing and raspberry drizzle \$8.50



COAST

edmonton plaza hotel™

by **APA**

Dinner Buffet



Plaza *minimum 40 guests / fewer than 40 guests add a \$3 surcharge per person*

INCLUDES

- Fresh root vegetables with chipotle hummus
- Artisan greens with dressings
- Traditional Caesar salad with garlic croûtons
- Curried tomato and cucumber salad
- Soba noodle and ginger slaw
- Barley tabbouleh salad

ENTRÉES *served with seasonal vegetables and freshly baked rolls with butter*
choose from the following:

- Carved Alberta roasted baron of beef with au jus
- Carved Alberta beef strip loin *additional \$3 per person*
- Carved roasted Alberta AAA prime rib *additional \$3 per person*
- Beef curry rogan josh
- Hoisin ginger beef skewers
- Pork loin forestière
- Carved roasted turkey breast
- Herb roasted chicken
- Butter chicken
- Citrus glazed chicken
- Mediterranean baked salmon
- Basa fillets with lemon caper beurre blanc
- Chana masala *vegetarian*
- Vegetable curry *vegetarian*

SIDES *choose one of the following:*

- Herb roasted potatoes
- Garlic mashed potatoes
- Rice pilaf
- 7 grain rice

DESSERT

- Decadent selection of fancy tortes, flans, mousses, pastries and assorted cheesecakes
- Fresh seasonal sliced fruit with honey yogurt dip
- Domestic and imported cheese

COFFEE AND TEA

- Starbucks® premium coffee and Tazo teas

One hot entrée: **\$46.00** *per person*

Two hot entrées: **\$49.00** *per person*

Three hot entrées: **\$53.00** *per person*

Western Buffet *minimum 40 guests / fewer than 40 guests add a \$3 surcharge per person*

INCLUDES

- Fresh root vegetables with chipotle hummus
- Mixed baby greens with dressings
- Bacon potato salad
- Tomato, feta and red onion salad
- Smoked corn and black bean salad

ENTRÉES *served with sourdough bread and rolls with butter* *choose from the following:*

- Mesquite seasoned steak
- BBQ beef ribs
- Beef or chicken kebobs
- BBQ chicken
- Grilled pork chops
- Spicy sausages

SIDES

- Baked beans
- Corn on the cob
- Baked potatoes *with butter, sour cream and chives*

DESSERT

- Assorted fruit pies
- Hay bales *chocolate drizzled rice krispie squares*
- Warm apple crumble with vanilla ice cream
- Fresh seasonal sliced fruit with honey yogurt dip

COFFEE AND TEA

- Starbucks® premium coffee and Tazo teas

One hot entrée: **\$42.00** *per person*

Two hot entrées: **\$47.00** *per person*

Three hot entrées: **\$52.00** *per person*

Fresh From the Coast *minimum 60 guests / fewer than 60 guests add a \$3 surcharge per person*

INCLUDES

- Spicy shrimp Caesar salad
- Salmon, avocado and cucumber salad with cilantro dressing
- Crab pasta salad
- Strawberry spinach salad
- Tuna and white bean salad

ENTRÉES *served with rice pilaf, seasonal vegetables and cheddar biscuits*
choose from the following:

- Mediterranean baked salmon
- Grilled soy ginger basa fillets
- Seared Cajun salmon
- Beer battered cod fillets
- Shrimp skewers *1 skewer per person*
- East coast jambalaya with rice
- Cod fillets with a Pernod tomato concasse
- Baked seafood lasagna

DESSERT *choose two from the following:*

- Blueberry cobbler
- Chocolate bread pudding
- Warm apple crisp with vanilla ice cream
- Fresh fruit skewers sprinkled with coconut, honey yogurt dip

COFFEE AND TEA

- Starbucks® premium coffee and Tazo teas

One hot entrée: **\$54.00** *per person*

Two hot entrées: **\$59.00** *per person*

Three hot entrées: **\$64.00** *per person*

CHILDRENS MENU *ages 0-12*

- Fresh root vegetables with ranch dip
- Fresh seasonal fruit slices
- Chicken fingers with plum sauce
- French fries
- Ice cream
- Apple juice

\$14.00 *per person*

Chef Attended Action Stations *add a station to one of our dinner or reception buffets, cannot be ordered on own*

Poutine Bar *minimum 30 guests*

INCLUDES

- Twiceworked French fries
- Homemade gravy
- Cheese curds

Noodle Bowl *minimum 30 guests*

choose two of the following:

- Penne
- Chow mein noodles
- Cavatappi

TOPPINGS choose two of the following:

- Pulled pork
- Braised beef
- Mushroom ragoût

\$8.00 per person

SAUCES choose two of the following:

- Pad Thai
- Garlic infused olive oil
- Marinara

ACCOMPANIMENTS choose two of the following:

- Mini beef meatballs
- Seasoned chicken
- Garlic shrimp

TOPPINGS

- Crushed peanuts
- Grilled vegetables
- Parmesan cheese
- Crushed chilies
- Cilantro
- Chives

\$8.00 per person

Taco Bar *minimum 30 guests*

SHELLS

- Warm tortilla shells
- Crisp taco shells

MAINS choose two of the following:

- Spicy ground beef
- Pulled pork
- Battered fish

CONDIMENTS

- Shredded lettuce
- Shredded cheddar cheese
- Tomatoes
- Onions
- Refried beans
- Sour cream
- Limes
- Salsa
- Jalapeño peppers

\$8.00 per person

Late Night Snacks *available only with full dinner service*

KAISERS AND COLD CUTS

- Mini kaisers
- Selection of cold cuts with roast beef, turkey, ham and pastrami
- Swiss and cheddar cheese slices
- Lettuce, tomatoes, onions
- Mustard and mayonnaise
- Fresh sliced seasonal fruit
- Starbucks® premium coffee and Tazo teas

\$14.00 *per person*

TORTILLA WRAPS

- Chicken Caesar
- Ham and Swiss cheese
- Roast beef and cheddar
- Assorted pastries and squares
- Starbucks® premium coffee and Tazo teas

\$14.00 *per person*

HOUSE MADE PIZZA *2 slices per person*

- Hawaiian
- Pepperoni and mushroom
- BBQ chicken
- Vegetarian
- Assorted pastries and squares
- Starbucks® premium coffee and Tazo teas

\$14.00 *per person*

BYO POUTINE

- Twice cooked French fries
- Homemade gravy
- Cheese curds
- Pulled pork
- Fresh sliced seasonal fruit
- Starbucks® premium coffee and Tazo teas

\$16.00 *per person*

continued on next page...

MINI PASTA BOWL

- Penne noodles
- Marinara sauce
- Seasoned chicken
- Grilled vegetables
- Parmesan cheese
- Assorted pastries and squares
- Starbucks® premium coffee and Tazo teas

\$16.00 *per person*

GRILLED CHEESE BAR

- Creamy roasted tomato soup
- 4 cheese grilled cheese
- Grilled ham and Swiss cheese
- Fresh sliced seasonal fruit
- Starbucks® premium coffee and Tazo teas

\$14.00 *per person*





COAST

edmonton plaza hotel™

by **APA**

Reception and Bar



COLD CANAPES *minimum order 3 dozen per item*

• Tomatobruschetta on focaccia	\$31.00 per dozen
• Prosciutto and asparagus spears	\$31.00 per dozen
• Alaskan crab crostini	\$31.00 per dozen
• Baby shrimp and dill crostin	\$31.00 per dozen
• Prawn cocktail skewer with tomato aioli	\$31.00 per dozen
• Savoury crêpe with cured salmon and cream cheese	\$31.00 per dozen
• Curried chicken with sultanas on naan bread	\$31.00 per dozen
• Brie and red pepper jelly crostini	\$31.00 per dozen
• Artichoke, olive and tomato skewer with balsamic drizzle	\$31.00 per dozen
• Vegetarian maki roll with soya sauce and wasabi	\$31.00 per dozen
• Grilled vegetables with chipotle hummus on naan bread	\$31.00 per dozen
• Tomato, olive and feta tapenade with pita chips	\$31.00 per dozen

HOT CANAPES *minimum order 3 dozen per item*

• Beef Wellington bundle	\$31.00 per dozen
• Indonesian beef satay with peanut sauce	\$31.00 per dozen
• Sesame teriyaki chicken skewers	\$31.00 per dozen
• Bacon wrapped scallops	\$31.00 per dozen
• Herb crusted Camembert	\$31.00 per dozen
• Alaskan crab cakes with lemon garlic aioli	\$31.00 per dozen
• Vegetable and shrimp purses	\$31.00 per dozen
• Vegetable dumplings with soya sauce	\$31.00 per dozen
• Shrimp skewer with sweet and spicy Thai sauce	\$31.00 per dozen
• Salmon skewer with soya glaze	\$31.00 per dozen
• Hand-made pulled pork empanadas	\$31.00 per dozen
• Grilled vegetable skewer with balsamic reduction	\$31.00 per dozen
• Chicken tarragon quiche	\$31.00 per dozen
• Mini bacon wrapped peroghy (<i>served with sour cream</i>)	\$31.00 per dozen

DECORATIVE DISPLAYS

• International and domestic cheeses garnished with fruit and crackers	\$8.50 per person
• Fresh root vegetables with chipotle hummus	\$5.75 per person
• Assorted pickle and olive display	\$4.00 per person
• Open faced sandwiches <i>smoked salmon, baby shrimp, roast beef (1.5 per person)</i>	\$7.50 per person
• Tea sandwiches <i>finger sandwiches, triangles and pinwheels (3 per person)</i> <i>roast beef, tuna salad, turkey and cranberry, shrimp salad, egg and chive salad,</i> <i>cucumber and cream cheese</i>	\$7.50 per person
• Smoked side of salmon <i>capers, cream cheese, Bermuda onions, rye bread (serves 20 people)</i>	\$185.00 per item
• Prawn tree with spicy cocktail sauce	\$32.00 per dozen
• Fresh seasonal sliced fruit honey yogurt dip	\$6.50 per person
• Assorted sweets, squares, tarts and cookies	\$4.00 per person

CHEF ATTENDED STATIONS *includes cocktail rolls and appropriate condiments*

Barbecued baron of Alberta beef (<i>serves 60 people</i>)	\$395.00 per item
Cajun Alberta beef strip loin (<i>serves 35 people</i>)	\$395.00 per item
Roasted Alberta AAA prime rib (<i>serves 40 people</i>)	\$475.00 per item
Hickory smoked boneless pork loin (<i>serves 35 people</i>)	\$255.00 per item
Roasted carved turkey (<i>serves 40 people</i>)	\$275.00 per item
Flambé shrimp with garlic, herbs and butter (<i>rolls not included</i>)	\$32.00 per dozen

The Coast Edmonton Plaza Package *12 pieces per person*

- International and domestic cheeses garnished with fruit and crackers
- Fresh root vegetables with chipotle hummus
- Fresh seasonal sliced fruit with honey yogurt dip

- Grilled vegetables with chipotle hummus on naan bread
- Prosciutto and asparagus spears

- Bacon wrapped scallops
- Chicken tarragon quiche
- Vegetable dumplings with soya sauce
- Indonesian beef satay with peanut sauce

\$33.00 *per person / minimum 30 guests*

The PVB Package *16 pieces per person*

- International and domestic cheese board
- Fresh root vegetables with chipotle hummus
- Fresh seasonal sliced fruit with honey yogurt dip
- Assorted sweets

- Tomato bruschetta on focaccia
- Curried chicken with sultanas on naan bread

- Bacon wrapped scallops
- Shrimp skewer with sweet and spicy Thai sauce
- Sesame teriyaki chicken skewers
- Beef Wellington bundle

- Carved roast baron of Alberta beef (*3oz per person*) served with kaiser buns and condiments
- Sautéed garlic shrimp (*3 per person*)

\$53.50 *per person / minimum 50 guests*

Bars

The Coast Edmonton Plaza is pleased to offer hotel operated bars supplied with a wide variety of premium and deluxe liquor. As well as a variety of domestic beers and our currently featured house wine. Mix includes orange juice, lime juice, cranberry juice, clamato juice, regular and diet soft drinks with lemons and limes for garnish.

HOST BAR *the host purchases all drinks for attending guests*

Premium liquor.....	\$6.00
Delux liquor.....	\$6.50
Premium liqueurs.....	\$7.00
Delux liqueurs.....	\$7.50
Domestic and light beer.....	\$6.00
Imported beer.....	\$6.50
House wine.....	\$6.50
Juice and soft drinks.....	\$3.00

* Host bar prices are subject to 17% gratuity and 5% GST

** The hotel provides one bartender per 75 guests. Additional bartenders are available at \$19 per hour, minimum three hours each.

CASH BAR *the attending guests purchase their own drinks.*

Premium liquor.....	\$7.50
Deluxe liquor.....	\$8.00
Premium liqueurs.....	\$7.50
Deluxe liqueurs.....	\$8.00
Domestic and light beer.....	\$7.00
Imported beer.....	\$7.50
House wine.....	\$8.00
Juice and soft drinks.....	\$3.25

* Cash Bar prices are inclusive of taxes. Guests pay bartender gratuity at their own discretion.

** The hotel provides one bartender per 75 guests. Additional bartenders are available at \$19 per hour, minimum three hours each.

*** Should the consumption on a host or cash bar be less than \$300.00, a fee of \$19 per hour per bartender with a minimum of three hours will be charged.

CORKAGE BAR *client supplies the alcohol from an Alberta Gaming and Liquor approved store (AGLC special permit must be received by the hotel prior to the event).*

Full corkage.....	\$16.00
Beer and wine only.....	\$9.00
Bartender.....	\$19.00 per hour

* Hotel supplies glassware, soft drinks, juice, garnishes, bar condiments. Hotel bartender must also be hired for the duration of the event as well as two hours for setup/teardown of bar.

Wines

WHITE WINE

Mezzacorona Anterra Pinot Grigio, Italy	\$36.00
Columbia Valley Riesling, Australia	\$40.00
Michel Torino Sauvignon Blanc, Argentina	\$36.00
Nugan Estate Chardonnay, Australia	\$36.00
Beringer Classic White Zinfandel, France	\$40.00

RED WINE

Michel Torino Malbec, Argentina	\$36.00
Cumulus Rolling Shiraz, Australia	\$40.00
Valpolicella Doc Luigi Leonardo, Italy	\$36.00
Pascual Toso Cabernet Sauvignon, Argentina	\$36.00
Sawmill Merlot, Canada	\$36.00

SPARKLING WINE

Henkell Trocken, Germany	\$40.00
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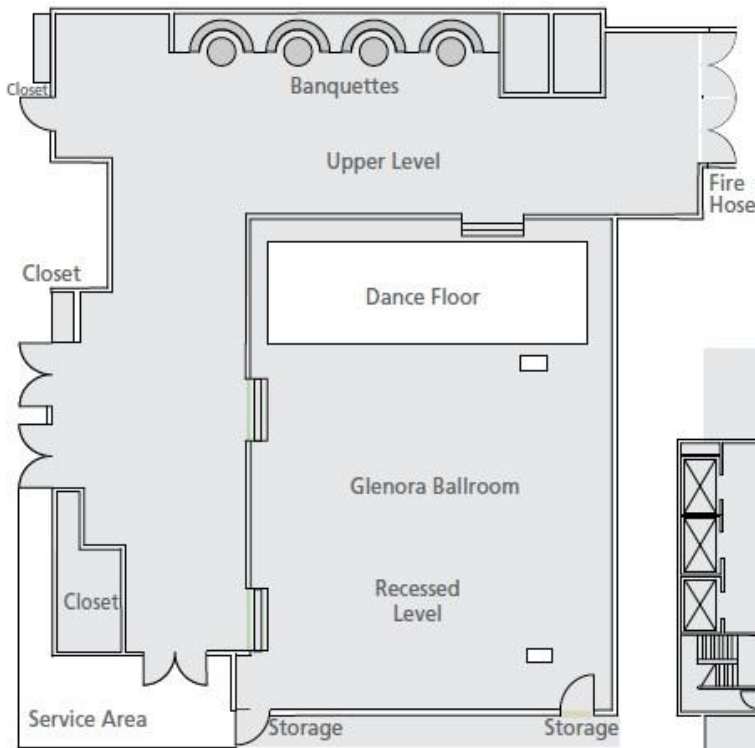
PUNCH SELECTION *one gallon serves approximately 25 persons*

Non-alcoholic fruit punch	\$45.00
Sparkling wine punch	\$85.00
Liquor punch	\$95.00

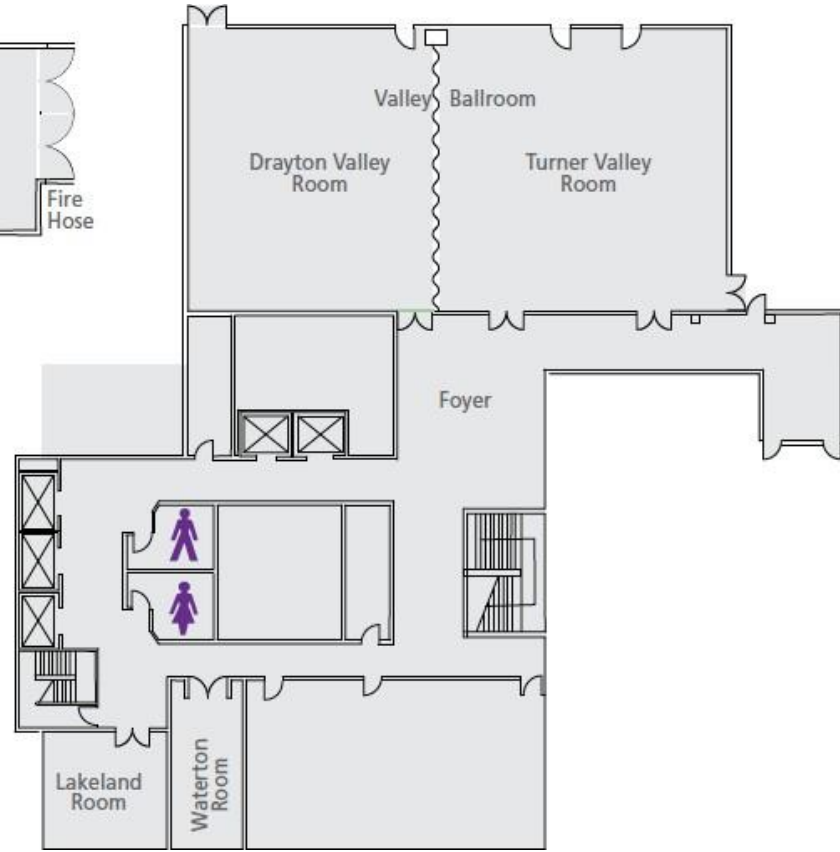
All prices subject to change without notice.

Floorplans

MAIN FLOOR



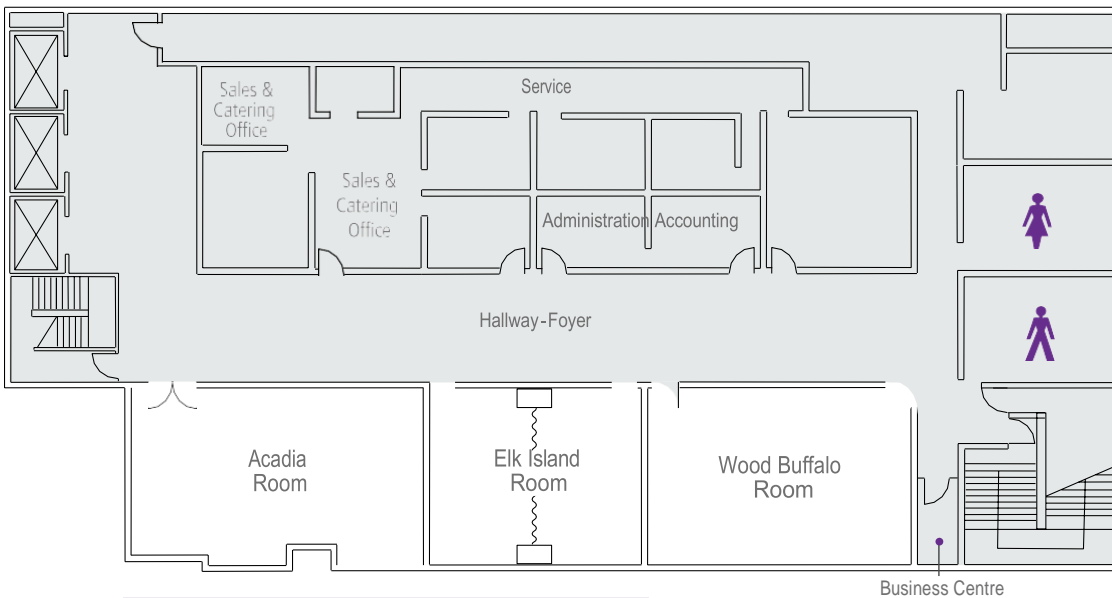
SECOND FLOOR



ROOM	SQ. FT.	MAX. OCCUPANCY
GLENORA ROOM	3328	160

ROOM	SQ. FT.	MAX. OCCUPANCY
VALLEY BALLROOM	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

Catering Guidelines

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 for each function the 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. Menu selection is to be provided to the Catering Department two weeks prior to the event.

FOOD AND BEVERAGE

The Coast Edmonton Plaza Hotel by APA is the sole provider of all food and beverage with the exception of wedding and birthday cake. Special dietary substitutions are available, in limited quantities and must be arranged well in advance of the function. Guests who are to receive special meals should be identified to the Banquet Manager prior to the service commencing. For health and safety reasons, the removal of food and beverage products from the hotel following a function is not permitted.

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 17% service charge and 5% GST.

AUDIO VISUAL EQUIPMENT

Equipment rentals can be arranged by the catering department 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 own AV supplies are subject to 25% of lost revenue in patch fees.

START AND FINISH TIMES

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 of professional nature and restricted to certain areas of the hotel. Use of nails, tacks, staples, strong tapes, rice and confetti are not permitted.

SHIPPING, RECEIVING AND STORAGE

Minimal amounts of materials or supplies for your function may be delivered to the hotel two business days prior to your function. Boxes must be marked and addressed properly with the name and the date of the meeting or function clearly 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 prior to the event. If billing is not established, an alternate form of payment is required. For all private and social functions, a deposit is required within thirty days of booking. The estimated balance is due two weeks prior to 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 nor 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 17% service charge. GST is applied to the balance of your bill.