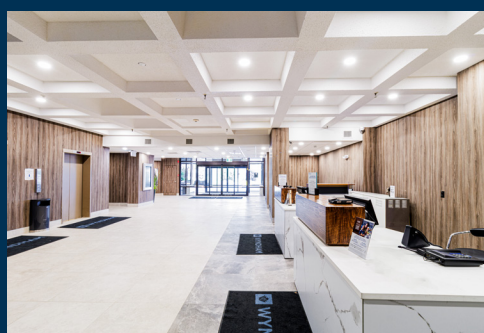




WYNDHAM®

Edmonton Hotel &
Conference Centre



Meetings at
The Wyndham Edmonton



Welcome to Meetings at The Wyndham Edmonton

Conveniently located in South Edmonton, our versatile meeting spaces are ideal for any occasion, whether you're hosting a large conference, corporate meeting, seminar, or team gathering. Let us take care of the details and help you choose the perfect space for your event.

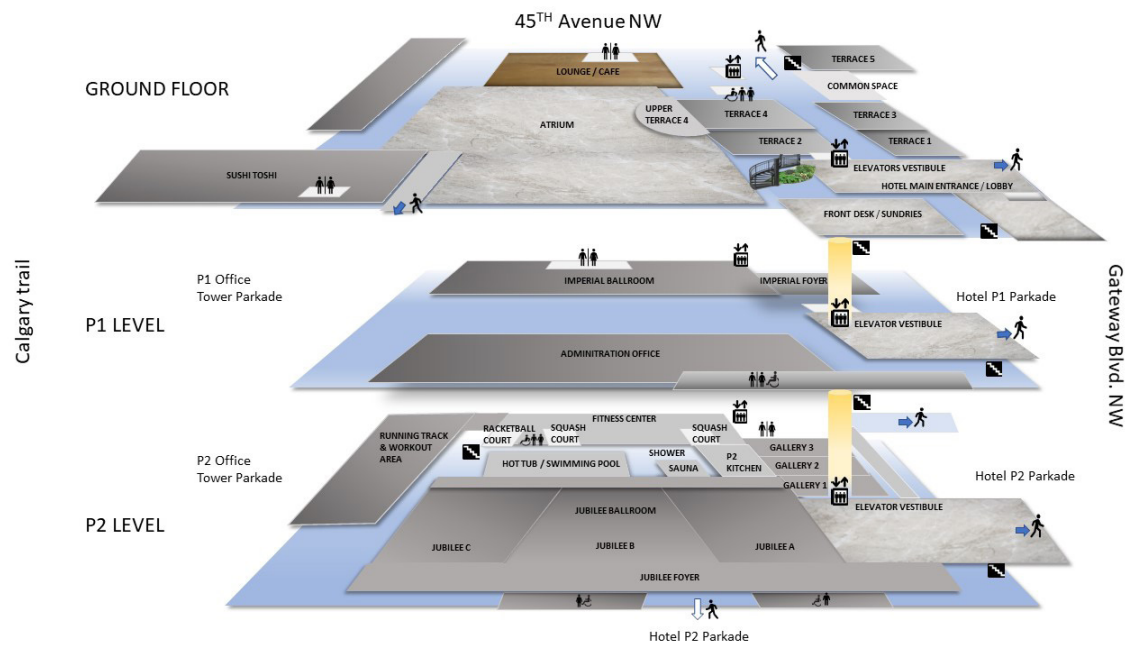


Meeting Space Capacities

Maximum capacities are not guaranteed and may vary depending on the room setup, including factors such as buffets, bars, and audio-visual equipment.

ROOM	B/R	T/S	U/S	H/S	C/R	3/4 RD	Rounds of 8	Circle of Chairs	Reception	8x8 Booth	Sq. Ft.	Dimension W x L
Main Level												
Terrace 1	16	50	16	20	18	30	48	40	40	n/a	624	26 x 24
Terrace 2	20	30	16	20	20	30	48	38	25	n/a	522	18 x 29
Terrace 3	20	70	20	24	24	35	72	48	70	n/a	754	26 x 29
Terrace 4	24	90	28	32	48	50	96	60	100*UT	n/a	1360	34 x 40
Terrace 5	30	120	36	40	42	60	160	60	150	n/a	1754	39 x 62
Level P1												
Imperial	70	200	80	100	168	126	232	98	214	36	4700	47 x 100
Level P2												
Jubilee Ballroom	n/a	1000	n/a	n/a	320	378	504	n/a	1200	60	11135	129 x 85
Ballroom A	52	134	60	70	84	90	120	80	250	20	2975	35 x 85
Ballroom B	52	240	68	88	144	144	200	90	350	20	4335	49 x 85
Ballroom C	52	120	60	70	84	90	120	60	250	20	3825	45 x 85
Ballroom AB	120	500	140	160	220	168	224	170	650	40	7310	84 x 85
Ballroom BC	120	500	140	160	220	168	224	150	650	40	8160	94 x 85
Ballroom & Foyer	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	12536	
Gallery	n/a	n/a	n/a	n/a	n/a	72	100	72	100	n/a	2156	60 x 39
Gallery 1	26	50	24	28	30	30	48	38	50	n/a	936	24 x 39
Gallery 2	26	50	24	28	30	30	48	30	50	n/a	780	20 x 39
Gallery 3	14	20	12	14	16	18	32	20	35	n/a	440	22 x 20
Gallery 23	32	60	30	34	36	36	64	50	80	n/a	1220	42 x 20

Hotel Map





Meeting Space Guidelines

Event Times

The space is reserved only for the times specified in your Banquet Event Order, and these times are closely followed. Please ensure setup and tear down times are requested during the booking process.


Banquet Rooms

The following items are included with your Meeting Room Rental:

- Tables and Chairs
- White Linen (Table cloths & Napkins)
- Table Numbers & Stands
- Podium

Audio Visual Information

Our preferred AV supplier is Talent Productions. Your Event/Catering Manager can coordinate with them to discuss your specific audiovisual needs.

- ALL Terrace Space has Built in AV equipment
 - Terrace 1 - TV w/HDMI Capability
 - Terrace 2 - TV w/HDMI Capability
 - Terrace 3 - TV w/HDMI Capability
 - Terrace 4 – Screen/Projector
 - Terrace 5 – Screen/Projector
- 



Meeting Space Guidelines

Shipping and Recieving


Materials & supplies for your event may be delivered to the hotel no earlier that 3 days prior to your event. Quantities should be discussed with your Event Manager during the planning stages, as additional charges may apply depending on the amount. All items must be clearly labeled with the event name, date, and addressed to the attention of the Wyndham Edmonton Hotel & Conference Centre Catering Department. Additionally, a copy of the rental order from any third-party supplier must be provided prior to delivery.

Security

Please be advised that any items brought into the hotel or left in vehicles, including valuables and audiovisual equipment, are at your own risk. The hotel is not responsible for any damage to or loss of property owned by the guest or related to the guest's event or stay, whether the items are left before, during, or after the function.

Gratuity & Tax

All meeting room, food and beverage, and related services are subject to applicable taxes (currently 5%) and service charge (currently 18%) in effect on the date(s) of the event. GST is applied to the total bill including gratuity.





Event/Catering Services

Menus

Food prices will be guaranteed three (3) months prior to your group's arrival. We offer a wide range of menu's to assist you in meeting your catering needs. Should you be interested in special theme events, our Catering Department will assist you

Plated Service

All plated service meals include a minimum of 3 courses. If you wish to offer your guests a choice of entrées, this must be arranged in advance, with a \$10 split plate fee. Choices should be submitted 2 weeks before the event date. Assigned seating and place cards indicating entrée selections are required.

Dietary Substitutions

Dietary restrictions and requests for vegetarian, vegan, or other specialty options can be accommodated. All dietary requirements must be arranged in advance, and guests requiring special meals should be identified to the Banquet Department. Last-minute changes or requests may result in additional charges.



Food & Beverage Policy

In accordance with licensing requirements and quality control standards, all food and beverages served on hotel property must be supplied and prepared by the Wyndham Hotel & Conference Centre with the exception of specialty cakes for birthdays & weddings.

All beverages are served in accordance with the regulation under the Alberta Gaming & Liquor Act. Prices do not include 18% service charge or 5% GST and are guaranteed 3 months prior to event date. Wyndham Edmonton Hotel & Conference Centre staff is required for all bar services. Wyndham Hotel & Conference Centre will not permit the sale of alcoholic beverages after 1:00 am. All entertainment should cease at 1:00 am in order for the event room to be vacated by 2:00 am.

Event/Catering Services

Cash Bar

This service is necessary when guests are paying for their own drinks. The hotel will provide the liquor, ice, glassware, mixers, and bartenders. A bartender fee of \$30 an hour will be charged, plus an additional hour for setup and cleanup.

Host Bar

This service applies when the client covers all bar costs. The hotel will supply the liquor, ice, glassware, mixers, and bartenders. A bartender fee of \$30 an hour will be charged, plus an additional hour for setup and cleanup.





Breakfast

All pricing is per person. Minimum charge is for 25 people. Additional charge may apply if under the minimum. All breakfast buffets include a selection of freshly brewed regular and decaffeinated coffee and a selection of Tea.

Continental

Freshly Sliced Fruits
Oven Fresh Danish Pastries,
Croissants, and Assorted Muffins
Assorted Bagels and Cream Cheese
Margarine, Butter, and Preserves
Assorted Breakfast Juices (orange, apple, cranberry)

The Works

Oven Fresh Danish Pastries, Croissants
Assorted Muffins with Butters & Preserves
Freshly Sliced Fruits
Scrambled Eggs with Sweet Peppers and Cheese
Smoked Bacon and Sausage
Savoury Fried Potatoes with Green Onions
Buttermilk Pancakes with Maple Syrup
Assorted Breakfast Juices (orange, apple & grapefruit)

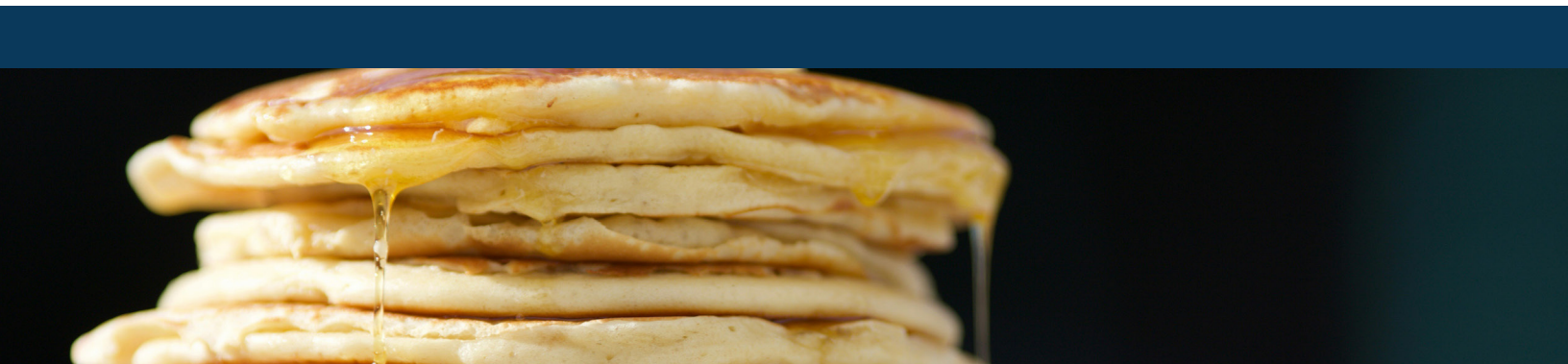
Healthy Morning Start

Variety of Baked Muffins, Lemon Raspberry
and Banana Breads
Low Fat Milk and Whole Milk
Grapefruit Sections and Whole Fruits
Parfait Station (assorted yogurts, dried Fruits,
granola, almonds, fresh berries)
Assorted Breakfast Juices (orange, apple, cranberry)

To Go Breakfast

Freshly Baked Muffin
Bottle of Juice
Individual Yogurt
Granola Bar
Whole Fresh Fruit

All prices are subject to a gratuity of 18% plus 5% GST.



Breakfast Buffet Enhancements

Select from a variety of our buffet enhancements to customize your breakfast buffet. All pricing is per person.

Wyndham Eggs Benedict (back bacon | soft poached egg | hollandaise) (NF)

Choice of one (1) : traditional bacon | Chicken Sausage | turkey sausage | (GF|DF|NF)

Choice of one (1) : Traditional French toast | Belgian waffles | buttermilk pancakes (maple syrup | whipped butter | whipped cream | berry compote) (NF)

Scrambled Eggs (feta | chives)

Smoked Salmon Bagel (herbed cream cheese) (NF)

Breakfast Burrito (bacon | avocado | Mix pepper | tomato | cheese) (NF)

Warm Cinnamon Buns (cream-cheese icing) (NF)

Charcuterie Board (selection of meats | cheeses | dried fruit | nuts | condiments | bread)

Steel Cut Oatmeal (dried fruits | honey | nuts, milk, brown sugar) (DF)

Chef-Attended Omelette Station (additional 30 per hour/per attendant labor charge will be added)

All prices are subject to a gratuity of 18% plus 5% GST.



Breakfast Plated

All pricing is per person. Minimum charge is for 25 people. Additional charge may apply if under the minimum. All plated breakfasts include a selection of freshly brewed regular and decaffeinated coffee and a selection of Tea.

Includes family style Selection of Breakfast Pastries | fresh melon and grapes plate | orange juice | freshly brewed coffee and teas

Traditional

Scrambled Eggs
Smoked Bacon & Sausage
Roasted Baby Potatoes with Green Onions
White or Whole-wheat toast

Benedict

English Muffin topped with Poached Egg,
Canadian Bacon and Hollandaise Sauce
Roasted Baby Potatoes with Green Onions
Grilled Tomato

All prices are subject to a gratuity of 18% plus 5% GST.



A La Carte Beverages and Break Items

Prices are per person unless otherwise indicated

Beverages

Freshly Brewed Coffee, Decaffeinated Coffee and Tea
All Day Coffee, Decaffeinated Coffee and Tea
Infused Water (Choice of Cucumber & Mint, Mixed Citrus or Watermelon) Serves 15
Soft Drinks, Assorted Fruit Juices and Bottled Water
Pitchers of Ice Tea or Lemonade
Perrier Water
Vitamin Water
Sports Drink (Gatorade)
Energy Drink (Red Bull)

Morning Enhancements

Assorted Hotel Made Breakfast Scones and Preserves
Fruit Skewers with Honey Yogurt Dip
Assorted Granola Bars
Fresh Pastry Platter Croissants, Danish Pastries & Muffins
Assorted Bagels & Cream Cheese
Whole Fresh Fruit
Individual Fruit Yogurt
Sliced Seasonal Fruit Tray
Breakfast Bread Tray (Banana, Cinnamon Swirl and Raspberry Lemon) Serves 20
Serves 40

Afternoon Enhancements

Gourmet Cookies
Assorted Macarons
Assorted Individual Chips and Pretzels
Individual Mixed Nuts
Assorted Mini Sandwiches (Minimum 3 Dozen)
Salami, Egg Salad, Beef, Black Forest Ham, Turkey, Vegetarian
Decadent Delight Dessert Bars

Domestic Cheese & Crackers Tray

Seasonal Vegetable Crudit 



Specialty Breaks

All pricing is per person. Minimum charge is for 20 people. Additional charge may apply if under the minimum. All specialty breaks include a selection of freshly brewed regular and decaffeinated coffee and a selection of Tea.

Revitalize

Fresh Vegetable Crudités & Dip
Assorted Granola Bar
Fresh Whole Fruit
Vitamin Water

Healthy Fruit Break

Assorted Fruit Skewers
Assorted Granola Bars and Oatmeal Raisin Cookies
Banana Bread
Assorted Juices
Freshly Brewed Coffee, Decaffeinated Coffee and Tea

Cookie Monster

Oatmeal and Raisin Cookies
Double Chocolate Chip Cookies
Macadamia Nut Cookies
Double Chocolate
Freshly Brewed Coffee, Decaffeinated Coffee and Tea

English Tea Break

Freshly Baked Scones, Sweet Cream and Preserves
Assorted Macarons
Finger Sandwiches (3 Pieces per Guest) | tuna, curried chicken, cucumber, turkey and ham
Freshly Brewed Coffee, Decaffeinated Coffee and Tea

All prices are subject to a gratuity of 18% plus 5% GST.



Specialty Lunch Buffets

All pricing is per person. Minimum charge is for 25 people. Additional charge may apply if under the minimum. All lunch buffets include a selection of freshly brewed regular and decaffeinated coffee and a selection of tea.

Assorted Wraps & Sandwiches

Seasonal Green Salad with Assorted Dressing
Potato Salad
Fresh Vegetables with Creamy Cucumber Dip
Relish & Pickle Tray
Deli Style Sandwiches on Assorted Breads
Including: Roast Beef and Cheddar, Black Forest Ham
& Swiss, Smoked Turkey, Provolone & Vegetarian
Assorted Individual Bagged Chips
Selection of Decadent Delights
Diced Fruit

Boxed Lunches

Whole Fruit
Assorted Individual Bagged Chips & Cookie
Bottled Water or Soft Drink

Choose One

Caesar Salad | Mixed Greens | Coleslaw | Potato Salad | Dill
Pickle Macaroni Salad

Pre-Made Sandwiches (Choose One)

Roasted Turkey Breast with Provolone | Roast Beef and
Cheddar | Egg Salad | Ham & Swiss | Vegetarian

Boxed Lunches Substitutions

Montreal Smoked Meat | marble rye, swiss cheese,
caramelized onion, mustard
Herb Roasted Chicken Breast | herb roll, smoked bacon,
lettuce, tomato, honey mustard
Roasted Vegetable and Chipotle Hummus Wrap

All prices are subject to a gratuity of 18% plus 5% GST.

Wyndham Lunch Buffet

All pricing is per person. Minimum charge is for 25 people. Additional charge may apply if under the minimum. All lunch buffets include a selection of freshly brewed regular and decaffeinated coffee and a selection of Tea.

Soup of the Day
Dinner Rolls & Butter

Salads | Choose 2

Caesar Salad | bacon, grated parmesan, and garlic croutons
Mixed Greens | three assorted dressings
Tomato Broccconcini
Pasta Salad | olives, onions, peppers, sun-dried tomatoes
Honey Roasted Beets with Arugula and Feta Salad
Tropical Mango Salad

Sides | Choose 2

Penne Arrabiata
Creamy Four Cheese Tortellini Pasta
Roasted Garlic Infused Mashed Potato
Herb Roasted Baby Potato
Steamed Buttered Vegetables
Rice

Entrées | Choose 1

Roasted BBQ Chicken
Roasted Chicken Thigh with Mushroom Marsala gravy
Classic Roast Beef with Beef Gravy Sauce
Baked Basa Fillet with Lemon Garlic Butter Sauce
Stuffed Roasted Pork Loin with Dijon Mushroom Bacon Sauce
Butter Chicken
Assorted Squares and Cakes

All prices are subject to a gratuity of 18% plus 5% GST.

Signature Themed Menus

Includes the following. Coffee and Tea not included.

Greek

Pita Bread
Greek Salad
Humus & Tzatziki Dips
Lemon Rice
Greek Style Potatoes
Chicken Souvlaki Skewers
Baklava

Asian

Egg Drop Soup
Mango With Asian Slaw Salad
Chinese Fried Rice
Chow Mein Noodles with Asian Vegetables
Stir-fry Vegetables with Tofu
Roasted Lemon Grass Chicken
Mango Mouse Cake

American

Loaded Baked Potato Soup
Farmers Cobb Salad
Baked Macaroni and Cheese
House-made Spiced Potato Wedges
Buttered Corn Cob, Peas and Carrot Coins
St. Louis style Barbecue Pork Ribs
Assorted Squares and Brownies

All prices are subject to a gratuity of 18% plus 5% GST.

Three Course Plated Lunch

*All plated lunches include freshly brewed regular and decaffeinated coffee, and a selection of Tea.
Minimum charge is for 25 people.*

Assorted Dinner buns with butter

Soup or Salad | Choose 1

Roasted Pepper and Bisque Soup

Chicken Chowder Soup

Wyndham Caesar Salad

Tossed Baby Mesclun Salad

Raspberry and Boursin Salad

Entrée | Choose 1

All served with seasonal vegetable and herb roasted baby potatoes

Chicken Cordon Bleu with Caper Hollandaise Sauce

French-Cut 7 ounce Chicken Breast with wild Mushroom Ragout and Rosemary Chicken jus

Grilled Atlantic Salmon 6 ounce with Saffron Sauce Roasted Cod 6 ounce Fish Picatta

Grilled Portabello Steak Mushroom with Chimichurri Sauce

Grilled Alberta 8 ounce Beef Tenderloin in Pan Red Wine jus

Dessert | Choose 1

Crème Brûlée | Madagascar vanilla bean, creamy custard, topped with fresh berries and mint leaves

Tiramisu | Zabaglione cream, folded with a sweet marscapone cream, layered with lady fingers soaked in espresso and creme de cacao liquor

Triple Berry Cheesecake | Bright berry flavours nestled on creamy cake, drizzled with passion fruit coulis

Black Out Torte Cake | Chocolate cake layer cradling a milk chocolate ganache, mound and cover with a dense chocolate mousse, served with chocolate soil and drizzled with chocolate glaze

Vegan Chocolate Decadence Cake | Made from plant based ingredients and garnished with fresh berries and dark chocolate glaze



Classic Elegance

All pricing is per person. Minimum charge is for 50 people. All dinner buffets include a selection of freshly brewed regular, decaffeinated coffee and a selection of Tea.

Includes assortment of breads and rolls | Pickles & Olives

Salads | Choose

Caesar Salad | bacon, grated parmesan and garlic
Mixed Greens | three assorted dressings
Tomato Broccolini
Marinated Vegetable Salad
Pasta Salad | olives, onions, peppers, sun-dried tomatoes
Greek Salad | cucumber, red onion, kalamata olives, feta
Honey Roasted Beets with Arugula and Feta Salad
Tropical Mango Salad
Dill Pickle Macaroni Salad
Raspberry and Boursin Salad

Sides | Choose

Roasted Garlic Scented Mashed Potatoes
Roasted Baby Potatoes Tossed in Sea Salt, Fresh Herbs & Butter
Au Gratin Scallop Potatoes | thinly sliced creamy potatoes, cheddar cheese
Jasmine Rice with Diced Vegetables
Four Cheese Tortellini with Cherry Tomato Confit and Basil
Smoked Paprika Cauliflower Gratin
Cabbage Rolls in Tangy Tomato Sauce
Perogies, Green Onions & Sour Cream
Seasonal Vegetables

Entrées | Choose

Roasted Chicken Thigh with Mushroom Marsala Gravy
Classic Roast Beef with Gravy
Baked Basa Fillet with Lemon Garlic Butter Sauce
Stuffed Roasted Pork Loin with Dijon Mushroom and Bacon Sauce
Chicken Parmesan
Chicken Porcini
Butter Chicken
Roasted Cod Fish Picatta
Herb-crusted Salmon Florentine
Slow Roasted Prime Rib
with Green Peppercorn Sauce, Beef Gravy
and Chimichurri Sauce (Additional \$10/person)

Desserts

Dessert Bars and Cakes
Seasonal Fresh Fruit and Cheese

All prices are subject to a gratuity of 18% plus 5% GST.



Platinum Tasteful Affair

*All pricing is per person. Minimum charge is for 50 people.
Additional charge may apply if under the minimum.*

Includes assortment of breads and rolls | Pickles & Olives

Salads | Choose 3

Caesar Salad | bacon, grated parmesan and garlic croutons
Mixed Greens | three assorted dressings
Tomato Broccolini
Orzo Pasta Salad | olives, onions, peppers, sun-dried tomatoes
Greek Salad | cucumber, red onion, kalamata olives, feta
Honey Roasted Beets with Arugula and Feta Salad
Tropical Mango Salad
Raspberry and Boursin Salad

Sides | Choose 3

Roasted Garlic Scented Mashed Potatoes
Roasted Baby Potatoes | tossed in sea salt, fresh herbs & butter
Au Gratin Scallop Potatoes | thinly sliced creamy potatoes, cheddar cheese
Jasmine Rice with Diced Vegetables
Four Cheese Tortellini with Cherry Tomato Confit and Basil
Smoked Paprika Cauliflower Gratin
Cabbage Rolls in Tangy Tomato confit and Basil
Perogies, Green Onions & Sour Cream
Penne Arrabiata
Seasonal Vegetables

Entrées | Choose 3

Roasted Chicken Thigh with Mushroom Marsala Gravy
Roasted Cod Fish Picatta
Chicken Parmesan
Chicken Porcini
Roasted Chicken Thigh with Mushroom Marsala Gravy
Classic Roast Beef with Gravy
Baked Basa Fillet with Lemon Garlic Butter Sauce
Maple Glazed Ham with Pineapple Sauce
House smoked St.Louis BBQ spare ribs
Herb and Panko Crusted Salmon Florentine
Stuffed Roasted Pork Loin with Dijon Mushroom and Bacon Sauce
Slow Roasted Prime Rib
with Green Peppercorn Sauce, Beef Gravy
and Chimichurri Sauce (Additional \$10/person)

Dessert

Dessert Bars and Cakes
Seasonal Fresh Fruit and Cheese

All prices are subject to a gratuity of 18% plus 5% GST.

Dinner Buffet Enhancements

All prices are Per Person

Slow Roasted Prime Rib

with Green Peppercorn Sauce, Beef Gravy and Chimichurri Sauce

All prices are subject to a gratuity of 18% plus 5% GST.





Three Course Plated Dinner

*All pricing is per person. Minimum charge is for 50 people.
Additional charge may apply if under the minimum.*

Salad | Choose 1

Wyndham Caesar Salad | grated parmesan, garlic croutons, lemon wedges
Greek Salad | cucumber, red onion, kalamata olives, feta
Honey Roasted Beets with Arugula and Feta Salad
Raspberry and Boursin Salad
Mixed Greens with a Choice of Dressing
Harvest Cobb Salad with a Choice of Dressing

Entrée (VEG, VE, DF, GF) / Choose 1

Plant-based Meatballs, Roasted Vegetables with
Gluten Free Pasta in Marinara Sauce
Grilled Portobello Steaks with Crispy Smashed Potato
and Green Beans in Chimichurri Sauce
Stir-fried Tofu with Black Fungus Mushroom and
Asian Vegetable Rice Bowl

Entrées | Choose 1

Chicken Parmesan with Mashed Potato
Baby Carrot Confit in Parmesan Cream Sauce
Roasted French-Cut Chicken Breast
Stuffed with Spinach and Feta Cheese
with Garlic Mashed Potato and Grilled Asparagus
in Wild Mushroom Ragout
Braised Beef Short Ribs with Roasted
Garlic Mashed Potato, Sautéed Broccolini
and Cremenish Mushroom in Red Wine Jus
Grilled 6 oz Tenderloin Steak
with Horseradish Mashed Potato,
and Buttered Green Beans in Rosemary au jus

Entrée Seafood

Herb Crusted Salmon Fillet, Sun-dried Tomato Mashed,
Baby Carrots and Snap Peas in Beurre Blanc Sauce

All prices are subject to a gratuity of 18% plus 5% GST.

Dessert | Choose 1

Crème Brûlée | Madagascar vanilla bean, creamy custard,
topped with fresh berries and mint leaves

Tiramisu | Zabaglione cream, folded with a sweet
marscapone cream, layered with lady fingers soaked in
espresso and creme de cacao liquor

Triple Berry Cheesecake | Bright berry flavours nestled on
creamy cake, drizzled with passion fruit coulis

Black Out Torte Cake | Chocolate cake layer cradling a
milk chocolate ganache, mound and cover with a dense
chocolate mousse, served with chocolate soil and drizzled
with chocolate glaze

Vegan Chocolate Decadence Cake | Made from plant
based ingredients and garnished with fresh berries and
dark chocolate glaze

Reception

Lemon Pepper Dry Ribs
Spanakopita
Vegetable Samosa with Chutney
Vegetarian Spring Rolls with Plum Sauce
Meatballs in Spicy Barbecue Sauce
Bacon-Wrapped Scallops
Chicken or Beef Satay with Teriyaki Glaze and Toasted Sesame Seeds
Asian Style Shrimp Spring Rolls in Sweet Chili Sauce
Cream Cheese Stuffed Crab Cake Bites in Remoulade Sauce
Breaded Fish Sticks with Mango Tartar
Shepherds Pie Mini Yorkies
Italian Rice Balls with Marinara Sauce
Baked Mushroom Pillow Tart
Mushroom Wellington with Parmesan Cream
Beef Crostini with Horseradish Spread and Onion Jam
Chicken Shish Tawook with Garlic Aioli
Beek Kofta Meatballs with Lemon Herb Tahini Sauce

Sun-Dried Tomato and Goat's Cheese On Basil Crouton
Pesto Marinated Broccconcini, Grape Tomato & Basil Skewers
Mini Bruschetta Tomato and Basil on a Toasted Baguette
Smoked Salmon with Lemon Dill Cream Cheese & Capers on Toasted Crostini

All prices are subject to a gratuity of 18% plus 5% GST.



Late Night Enhancements

Prices are Per Person. Served buffet style between 9:00pm and 11:00pm

Poutine bar

Golden french fries, traditional cheese curds, green onions, banana peppers, bacon, sour cream, rich beef gravy

Enhancements

BBQ Pulled Pork

Chipotle Shredded Chicken

Slider Station Beef Sliders | balsamic glazed bermuda onion, chipotle-flavored mayo

Crispy Chicken Sliders | slaw, sweet pickle, cheddar cheese

Assorted Sandwich Station | 15 based on 1.5 sandwiches per person

served on a variety of mini kaisers, herbed rolls and wraps

Alberta roast beef with horseradish, roast turkey and provolone with cranberry mayo, black forest ham with cheddar cheese and dijon mustard mayo, egg salad, and vegetable wraps

Pizza | Choice of 2

Deluxe - pepperoni, ham, chicken, mushroom, pepper, tomatoes & onions

Hawaiian - ham, pineapple & cheese

Classic - pepperoni and mushrooms

Margarita Cheese Pizza - tomato, basil & mozzarella cheese

All prices are subject to a gratuity of 18% plus 5% GST.





Red Wine Selection

Jackson-Triggs Merlot (Canada)

Starts with bright ruby colour, followed by aromas of prune, chocolate and black plum reduction. The fruit flavours resonate on the palate, which is extra dry yet soft with a pleasing finish.

Cielo e Terra Ceccato Merlot (Italy)

A fruity varietal wine with a perfume of cherry, delicate notes of violet and hints of eucalyptus on the finish. Rounded, rich and well-structured, it pairs well with pasta dishes, cheeses and soups.

O'Neill Vinters & Distilleries Curran Creek Cabernet Sauvignon (USA)

A rich red wine with delicious aromas and juicy flavours of cherry, black currant and raspberry. Balanced with accents of vanilla and toasted oak for a smooth, easy-drinking finish.

Bodegmaas Luzon Las Hermanas Organic Red (Spain) **Vegan**

An attractive red with blackberry and bitter-chocolate character. Medium body. Medium tannins and a flavorful finish. From organically grown grapes.

White Wine Selection

Jackson-Triggs Pinot Grigio (Canada)

Pouring a pale lemon colour, look for aromas and flavours of lifted, fresh cantaloupe, ginger and spice. Moderate acidity makes this fresh, it is extra-dry on that palate with a clean finish.

Cielo e Terra Ceccato Pinot Grigio (Italy)

A fruity, varietal wine with scents of tropical fruit and enticing floral notes. Pleasantly fresh, it matches perfectly with vegetable soups and grilled white meats.

O'Neill Vinters & Distilleries Curran Creek Chardonnay (USA)

A ripe, round white wine with delicious aromas and juicy flavors of fresh apple, peach, pear, and lemon. Balanced with creamy overtones and a slight touch of oak for a refreshing, memorable finish.

Bodegmaas Luzon Las Hermanas Blanco (Spain)

Pale straw yellow color with greenish rim. On the nose, floral with fresh and tropical fruit notes. It is fresh on the palate, very fruity, bright and tasty with a great acidity which provides perfect expression and persistence.

Peter Mertes Landlust Organic Riesling (Germany)

The Landlust Organic Riesling was born in the warm slate-covered hillside vineyards in the world famous Mosel River valley. Ideal growing conditions and precise winemaking entice notes of honey

Rose, Sparkling wine & Champagne Selection

Cantine Riondo Cuvee 16 Prosecco Spumante (Italy)

A full-sparkling, Extra Dry Prosecco. Enjoy aromas of Golden Delicious apple, pear, and acacia blossom. It's fresh, fruity, and complex on the palate, followed by a light velvety body. There is persistent perlage that lasts. This traditional prosecco balances acidity, softness, structure and bubbles, making it a perfect aperitif!

Cantine Riondo Cuvee 16 Prosecco Spumante Rose (Italy)

The persuasive elegance of Prosecco Rosé makes this Sparkling Wine perfect as an aperitif and an ideal accompaniment for fresh, summery dishes such as salads, pastas and cold vegetable risottos. It is also excellent with light fish dishes and roasted or grilled white meats.

Beverage Service

All beverages are served in accordance with the regulation under the Alberta Gaming & Liquor Act. Prices do not include 18% service charge or 5% GST and are guaranteed 3 months prior to event date. Wyndham Edmonton Hotel & Conference Centre staff is required for all bar services, Wyndham Hotel & Conference Centre will not permit the sale of alcoholic beverages after 1:00 am. All entertainment should cease at 1:00 am in order for the event room to be vacated by 2:00 am.

We recommend 1 bartender for every 100 guests. Beverages are charged on consumption to your final invoice along with 18% service fee and 5% GST.

House Liquor 1oz

Premium Liquor 1oz

Domestic Liquor 1oz

Import / Micro Beer

Coolers

House Wine 6oz

Liqueurs 1oz

Soft Drinks / Juice

Non-alcoholic Beer

Non-Alcoholic Cocktails Caesars
& Shirley Temples

Sparkling Prosecco

Our Beverage service includes

Mix Soft Drinks, Orange Juice, Clamato Juice,
Cranberry Juice, Lime Mix

Garnish Lemon, Lime,
Cocktail Napkins, Straws, Ice and Glasses

All prices are subject to a gratuity of 18% plus 5% GST.



