



UPSCALE DESSERT MENU

2019 | Edmonton Convention Centre

edmontonconventioncentre.com



WORLD-CLASS DESSERTS

EXECUTIVE PASTRY CHEF JASON WANG

World-class Pastry Chef Jason Wang incorporates his imagination on every whimsical plate. Originally from China, Chef Jason moved to Edmonton at age 19, and developed a passion for pastries. He's a graduate of the world-class baking program at the Northern Alberta Institute of Technology (NAIT) where he perfected his techniques. In our kitchen, he unleashes his creativity with a knowledgeable background in French-style pastries, modern plated desserts, cake design and confectionary showpieces. Chef Jason leads our team of 8 pastry chefs to design customizable desserts for the perfect finishing touch for your event. Throughout his career, Chef Jason has excelled at leading kitchens and training chefs. As an inspirational pastry chef, he will shape the industry for years to come as he challenges himself and his team to push culinary limits. His accomplishments include:

- Supervisory Development (Blue Seal certified)
- Inter-provincial Standards (Red Seal certified)
- 2017 sugar master class with Chef Davide Malizia
- 2015 pastry development course with Chef Jean-Michel Pucchion
- 2010 Inter-provincial Journeyman Baker
- 2007 School of Hospitality Baking Certificate



UPSCALE DESSERTS

Wanting to add a sweet showpiece to your next function? Used as a centerpiece or buffet addition, we have just what you are looking for.

Please note items on this menu can only be purchased when: a minimum of \$40 per person is spent for receptions of 50 guests or more. Or a 3-course meal or full buffet is ordered off our dinner menu. Minimum 50 guests for a plated dinner or 75 buffet style. Or wedding events only: hosting a minimum 50 guests for a plated dinner or 75 guests for a buffet style dinner. If a dessert is not already ordered as a part of the dinner, then a surcharge of \$2.75 per person will be applied on top of the cost of the upscale dessert item.

The Edmonton Convention Centre will extend a 10% advanced menu planning discount for menus that are confirmed with an estimated number of guests no later than 45 days prior to the event start date.

CHOCOLATE COVERED STRAWBERRY TOWER, SMALL | \$225

Includes 120 strawberries

CHOCOLATE COVERED STRAWBERRY TOWER, LARGE | \$425

Includes 250 strawberries

FRENCH MACARON TOWER, SMALL | \$125

Includes 120 macarons.

Please choose 3 of the following flavours: Belgian chocolate, coconut, strawberry, raspberry, lavender, caramel, lemon, banana and cream cheese.

FRENCH MACARON TOWER, LARGE | \$225

Includes 250 macarons.

Please choose 3 of the following flavours: Belgian chocolate, coconut, strawberry, raspberry, lavender, caramel, lemon, banana and cream cheese.

CUPCAKE TOWER, SMALL | \$125

Includes 120 mini cupcakes.

Please choose 3 of the following combinations:

Cupcake base: dark chocolate, vanilla, red velvet, or chocolate chips

Icing flavor: vanilla, cream cheese, chocolate, lemon, raspberry, or strawberry.

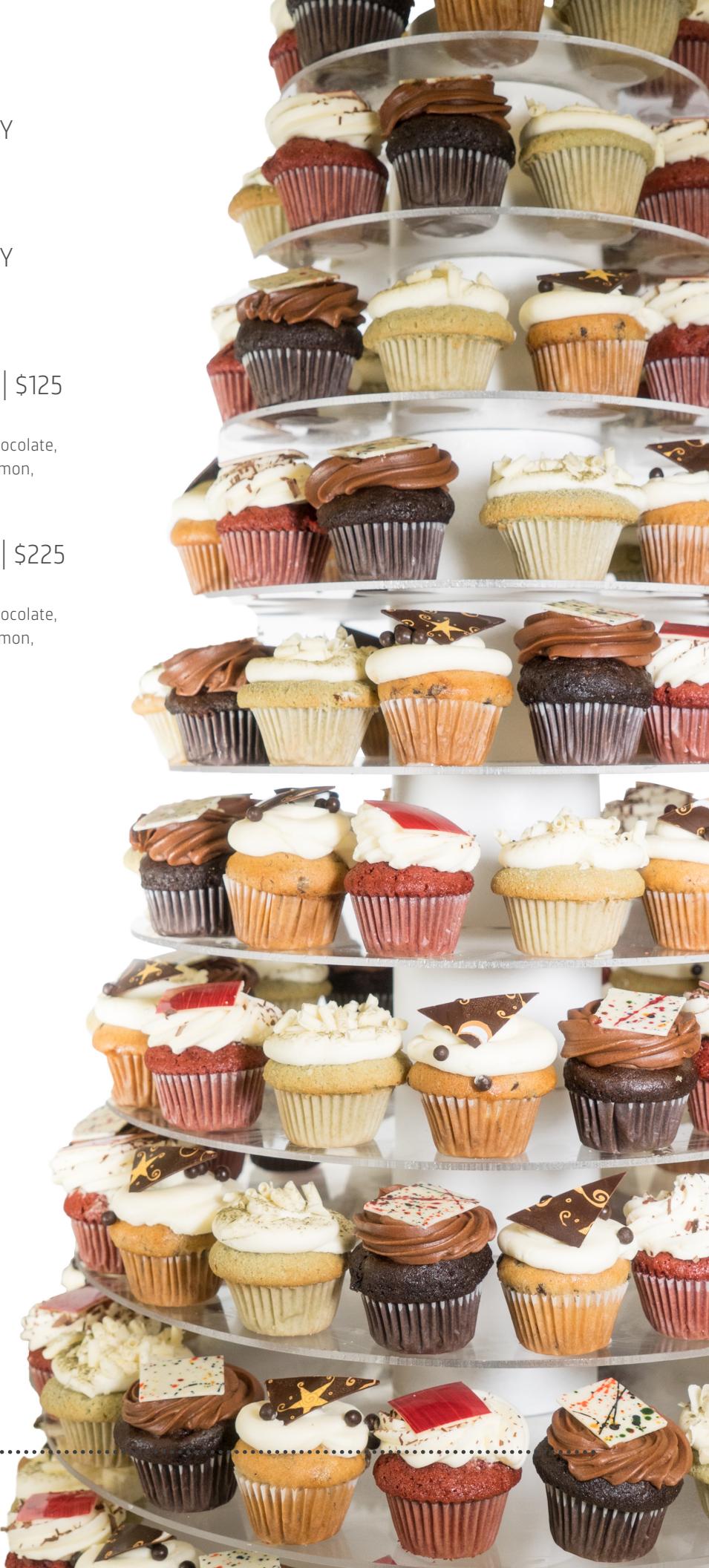
CUPCAKE TOWER, LARGE | \$225

Includes 250 mini cupcakes.

Please choose 3 of the following combinations:

Cupcake base: dark chocolate, vanilla, red velvet, or chocolate chips

Icing flavor: vanilla, cream cheese, chocolate, lemon, raspberry, or strawberry





CLASSIC CROQUEMBOUCHE, SMALL | \$250

Includes 100 crème puffs with vanilla diplomat cream filling

CLASSIC CROQUEMBOUCHE, LARGE | \$425

Includes 200 crème puffs with vanilla diplomat cream filling

EDIBLE FRUIT ARRANGEMENT, SMALL | \$80

Serves 4-6, arranged in a 6" x 4.5" flower pot. Prepared with fresh, seasonal fruit

EDIBLE FRUIT ARRANGEMENT, LARGE | \$140

Serves 7-10, arranged in an 8" x 6" flower pot. Prepared with fresh, seasonal fruit

CUSTOM SUGAR SHOWPIECE, SMALL | \$350

1.5 feet in height. Details customized to your event. Limited to 10 orders

CUSTOM SUGAR SHOWPIECE, LARGE | \$575

3 feet in height. Details customized to your event. Limited to 10 orders

CUSTOM CHOCOLATE SHOWPIECE, SMALL | \$90

1.5 feet in height. Details customized to your event

CUSTOM CHOCOLATE SHOWPIECE, LARGE | \$175

3 feet in height. Details customized to your event

SMALL CHOCOLATE LOGO | \$2 PER LOGO

1" by 1" chocolate logo featuring edible printed logo of your choice.
Great for individual desserts

LARGE CHOCOLATE LOGO | \$10 PER LOGO

3.5" by 3.5" chocolate logo featuring edible printed logo of your choice. Great for cakes or platters

MACARON FAVOURS | \$5 PER FAVOUR

Each favour includes two macarons along with packaging and placement at place settings.

Please chose 2 of the following flavours: Belgian chocolate, coconut, strawberry, raspberry, lavender, caramel, lemon, banana and cream cheese. Minimum of 50 favours per order.

RUSTIC DONUT WALL | \$150

Donut wall holds 7 dozen donuts. Donuts not included in rental price.

You can't have a donut wall without donuts!

HOUSE MADE FRESH DONUTS | \$42 PER DOZEN

Minimum 4 dozen per flavour option. Choose from: chocolate crunch, Oreo caramel, strawberry sprinkle, chocolate s'mores



FROM FARM TO TABLE

Taste the difference local makes. Supporting our community has always been a part of our mandate and our culinary program is no exception. Under Chef Belair's leadership, the Edmonton Convention Centre purchases 60% of food from local growers and producers each year. From carrots and beets to Alberta beef, we pride ourselves on supporting Alberta's thriving agrifood industry. Some of our suppliers include:

Erdmann's Garden & Greenhouse

Supplying our carrots and beets, Erdmann's is a family owned and operated farm located in Westlock County, Alberta. They grow a wide variety of vegetables, potatoes and bedding plants, hanging baskets and planters. *For more information, visit erdmannsgardens.com.*

Forest Scene Farms

Located north of Thorsby, Alberta, Forest Scene Farm is a family supported mixed farm that produces certified organic potatoes, market garden vegetables, organic grains and hay.

Four Whistle Farm

Supplying us with fresh produce such as tomato, cucumber, peppers, basil, Four Whistle Farm operates under the loving care of Marius and Twiggie DeBoer near Millet, Alberta. *For more information, visit fourwhistlefarm.ca.*

Prairie Harvest

An award-winning pasta company located in Edmonton, Alberta, Prairie Harvest creates fine pasta the old-world way; slowdried using only the best ingredients. *For more information, visit prairieharvestpasta.com.*

Sylvan Star Cheese

From plain and flavoured Gouda to Swiss and Edam cheese, the Sylvan Lake, Alberta based Sylvan Star Cheese has been operating since 1995. Renowned for its farm-made Gouda, the operation has won numerous awards over the past 16 years. *For more information, visit sylvanstarcheesefarm.ca.*

Rock Ridge Dairy Farm

Owned by Patrick and Cherylynn Bos, Rock Ridge Dairy Farm is located in Ponoka, Alberta and is a processor of whole natural goat milk and cheeses. For more information, visit rockridgedairy.com.

Blue Kettle Specialty Foods

From savoury dips and vinaigrettes, to hearty meal starters and a delectable chocolate sauce, St. Alberta, Alberta's Blue Kettle Specialty Foods creates innovative foods from natural products that will jumpstart or add full-bodied flavour to a variety of dishes in minutes. *For more information, visit bluekettle.ca.*

Meuwly's

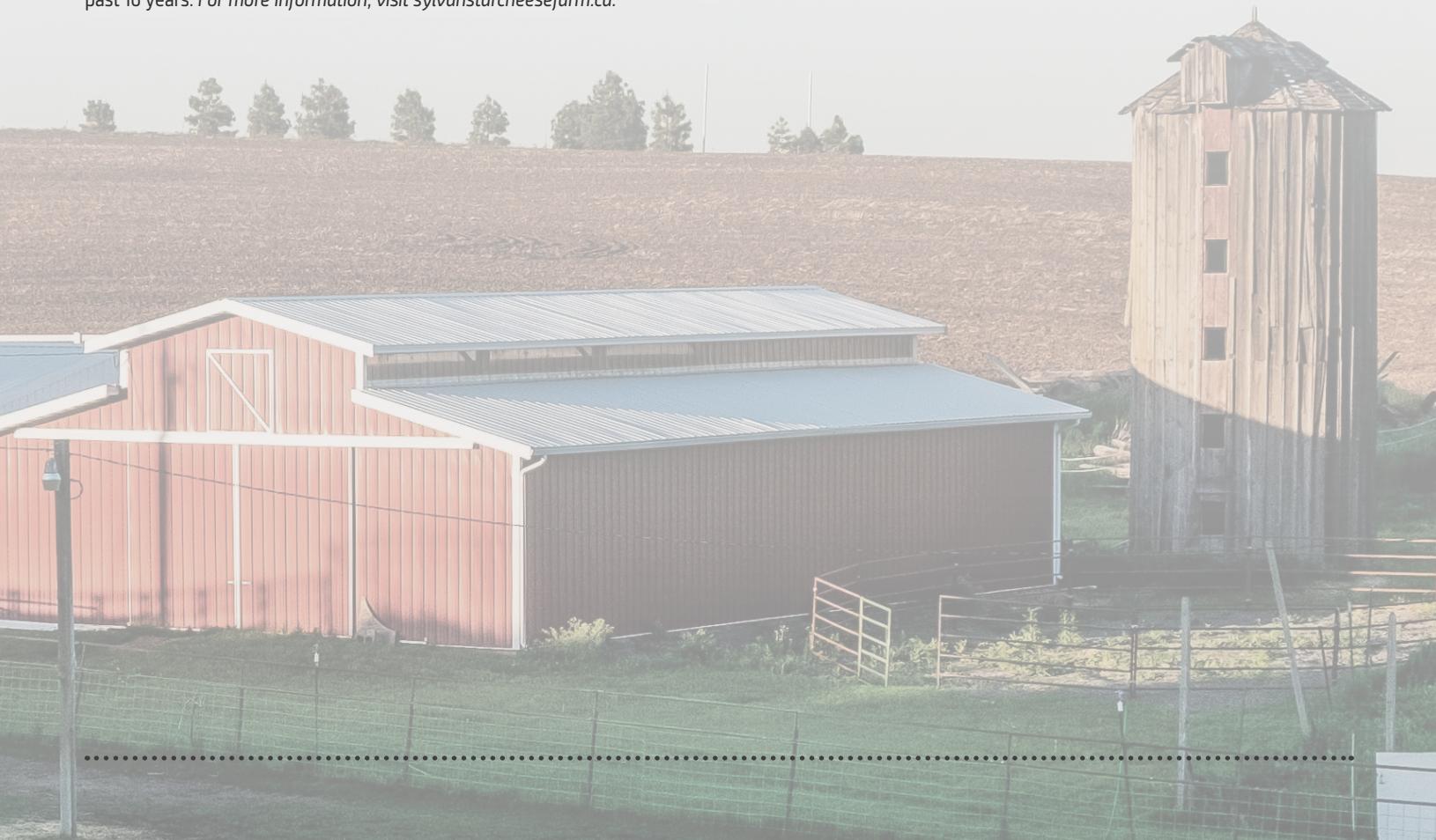
Providing our kitchen with local high quality, local artisan meats, Meuwly's is an Edmonton based business founded by Will Kotowicz and former Edmonton Convention Centre apprentice and chef Peter Keith. *For more information, visit meuwlys.com.*

Mona Food

Edmonton based Mona Food supplies us with homegrown gourmet mushrooms. *For more information, visit monafood.ca.*

Bear and the Flower Farm

Located in Irricana, Alberta, Bear and the Flower Farm produces free range, naturally raised pork. *For more information, visit bearandtheflower.com.*





SOCIAL RESPONSIBILITY

From Our Garden

We connect to the land through sustainable practices and our locally-sourced and inspired cuisine. As part of this commitment, we grow many of our own vegetables each summer in our own staff garden. Managed by our team of chefs, the garden produces tomatoes, peppers, herbs, lettuce, tomatillos, strawberries, raspberries, currants, edible flowers, onions, garlic, carrots, radish, beans, peas, celery, corn, cucumbers, zucchini and squash.

And that's not all—we also produce our very own signature honey through our beehive located on the southeast corner of the property. More than 100,000 busy bees produce over 60 pounds of honey for our chefs each summer. To learn more about our sustainability program, visit EdmontonConventionCentre.com.

Second Helping

Giving back to those in need

The Edmonton Convention Centre serves more than 250,000 meals a year to local, regional, national and international guests. With such a large volume of food being prepared and served through our kitchen, it's expected that there will be some food waste.

That's why we were the first organization in Edmonton to sign-up for the Edmonton Food Bank's Second Helping Program. This initiative prevents waste and puts nutritious meals on the table for those who need them. We're proud to donate nearly 6,600 pounds of food to the program each year.

IMPORTANT INFORMATION

GUARANTEED ATTENDANCE

Your Client Services Manager requires notification of the guaranteed number of guests with a list of guest allergies and dietary restrictions **five business days** prior to your event start date.

Failing this, the estimated number of guests at the time of booking will be taken as a guarantee for billing. Actual attendance will be billed if it is higher than the original guarantee number, provided additional meals have been served. Edmonton Convention Centre is prepared to set 5% above guaranteed number of guests on groups of 200 or more up to a maximum of 20 guests.

SURCHARGES FOR NEW ORDERS OR INCREASES

Every dish is crafted in-house with 60% of our food locally purchased from community growers.

If the guaranteed attendance is increased after the deadline, a menu surcharge will apply to the additional meals. This is calculated at 20% of the original menu price. Any new orders received within three (3) business days will also be subject to a 20% surcharge of the original menu price, if we are able to accommodate the request.

ALLERGY, ALTERNATE DIETARY MEALS AND OVERAGES

Handling alternative dietary requests demands careful attention—particularly when it comes to allergies that result in serious, sometimes life-threatening reactions.

The Edmonton Convention Centre is committed to offering a wide range of food options for our guests. Part of this commitment includes meeting the needs of guests who have special dietary restrictions. Additional costs may apply based on meal requirement (Kosher, Halal). Our kitchen will make every effort to accommodate cultural and medical dietary requests received no later than the final guarantee deadline. We will prepare a 5% overage to a maximum of 20 guests above your alternate meal requirements for potential on-site orders. Charges will apply if these extra alternate meals are served.

If at the time of service, the number of alternate meals (including vegetarian) exceeds the number on your dietary list, an additional fee of \$40 per entrée (exclusive of tax and gratuity charge) will be applied. We cannot guarantee we will be able to meet all requests, but we will attempt to satisfy your guests' needs to the best of our ability.

With an increase in demand for gluten-free and wheat-free requests, we strongly recommend you provide a small percentage by building these items into your order.

FOOD SAFETY

Purchase, delivery and storage of food products at the Edmonton Convention Centre are important control steps in the food safety chain. We are a proud partner of Edmonton Food Bank's Second Helping Food Recovery program which donates surplus prepared and perishable food to meal-providing agencies in the city. These items are stored and delivered in a safe manner. To ensure the safety of our guests, we will not permit food to be taken home by our guests.

BANQUET OPERATIONS (ON THE FLOOR)

- All buffets will showcase food labels.
- All tray-passed food items are labeled on the tray.
- For plated meal functions, all servers have a copy of the menu with any allergen information and are briefed before their shift.
- There is a lead banquet manager in charge of the dietary list which is received at the time of the guarantee (or earlier).
- The server will speak to the on-shift chef if they are unclear on the ingredients. The buffet chef will speak to the guest directly if they are available.
- Guests with dietary requests that have not been pre-ordered will be asked the following information:
 - Full name
 - Table number
 - Dietary request
 - *Disclaimer that we will make our very best efforts, but cross contamination can occur.*



the centre of **connection**

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