

The Coast Edmonton House  
offers banquet rooms unlike the ordinary.  
With large floor to ceiling windows and private balconies,  
enjoy the beautiful views of the pristine river valley  
throughout your event!

With under 4,000 square feet of space in total,  
we focus primarily on the intimate gathering,  
and are equipped to cater groups of up to 100 guests.

Meeting services include  
complimentary high speed internet,  
a phone line in each room, and access to  
in-house audio visual equipment rentals.

Take advantage of our Meeting Planner Toolbox -  
we've taken care of the little things for you!  
We've filed this complimentary kit with all the necessities,  
including a stapler, calculator, paper clips, and highlighters  
for use throughout your function!

Our catering package offers a wide range of menus  
with competitive pricing, and features plated, buffet or themed choices.  
We are pleased to customize menus tailored to your exact needs,  
and are prepared to work with individual dietary restrictions.

Our catering specialists take care to ensure a successful experience.  
Enjoy our flexibility, attention to detail, and high standards!  
For more details or assistance in planning your next event,  
please contact our Catering Team  
(780) 420-4392

## Meeting Packages

*Prices listed are per person.*

### STANDARD MEETING PACKAGE

#### *Morning Arrival*

Assorted Juices  
Torrefazione Italia Premium Coffee  
Assorted Tazo Teas

#### *Morning Break*

Assorted Juices  
Torrefazione Italia Premium Coffee  
Assorted Tazo Teas

#### *Afternoon Break*

Torrefazione Italia Premium Coffee  
Assorted Tazo Teas  
Assorted Juices & Soft Drinks  
Fresh Baked Cookies

**\$ 13 per person**

### EXECUTIVE MEETING PACKAGE

#### *Continental Breakfast*

Assortment of Baked Goods  
Butter & Preserves  
Fresh Sliced Fruit  
Assorted Juices  
Torrefazione Italia Premium Coffee  
Assorted Tazo Teas

#### *Morning Break*

Assorted Juices  
Torrefazione Italia Premium Coffee  
Assorted Tazo Teas

#### *Afternoon Break*

Torrefazione Italia Premium Coffee  
Assorted Tazo Teas  
Assorted Juices & Soft Drinks  
Fresh Baked Cookies

**\$ 23 per person**

### ULTIMATE MEETING PACKAGE

#### *Continental Breakfast*

Assortment of Baked Goods  
Butter & Preserves  
Fresh Sliced Fruit  
Assorted Juices  
Torrefazione Italia Premium Coffee  
Assorted Tazo Teas

#### *Morning Break*

Assorted Juices  
Torrefazione Italia Premium Coffee  
Assorted Tazo Teas

#### *Choice of Working Lunch Buffet:*

Soup & Salad	\$37
Soup & Sandwich	\$39
Wrap Buffet	\$41
Coast Deli Buffet	\$42
Pasta Lover's Buffet	\$45
Country Chicken	\$46

Includes Assorted Fruit Juices & Soft Drinks  
Torrefazione Italia Premium Coffee & Assorted Tazo Teas

#### *Afternoon Break*

Torrefazione Italia Premium Coffee  
Assorted Tazo Teas  
Assorted Juices & Soft Drinks  
Basket of Whole Fruit  
Fresh Baked Cookies

## Breaks

*Prices listed are per person.*

### COFFEE BREAK

Torrefazione Italia Premium Coffee  
Assorted Tazo Teas  
Assorted Juices and/or Soft Drinks  
**\$ 5 per person**

### SNACK BREAK

Torrefazione Italia Premium Coffee  
Assorted Tazo Teas  
Assorted Juices and/or Soft Drinks  
Assortment of Fresh Baked Cookies  
**\$ 7 per person**

## Breakfast Buffets

*Prices listed are per person.*

### CONTINENTAL

Assortment of Baked Goods  
Butter & Preserves  
Fresh Sliced Fruit  
Assorted Juices  
Torrefazione Italia Premium Coffee  
Assorted Tazo Teas  
**\$ 13 per person**

### HEALTHY START

Fresh Baked Muffins  
Assorted Dry Cereals  
Activia Yogurt  
Fresh Sliced Fruit  
Assorted Juices  
Torrefazione Italia Premium Coffee  
Assorted Tazo Teas  
**\$ 15 per person**

### GRAND BUFFET

Assortment of Baked Goods  
Butter & Preserves  
Assorted Dry Cereals  
Activia Yogurt  
Fresh Sliced Fruit  
Scrambled Eggs  
Seasoned Hash Browns  
*Choice of: Bacon or Sausage*  
Assorted Juices  
Torrefazione Italia Premium Coffee  
Assorted Tazo Teas  
**\$ 18 per person**

## Buffet Add-ons

*Prices listed are per person.*

Baked Goods - Muffins, Pastries, Croissants, Bagels	3.00
Assorted Dessert Squares	3.00
Fresh Baked Cookies	1.75
Activia Yogurt	3.00
Dry Cereal & Milk	2.00
Whole Fruit	2.00
Sliced Seasonal Fruit	5.00
Pancakes with Syrup	3.00

## Build Your Own Break

*Prices listed are per item, unless otherwise specified.*

Baked Goods, <i>Muffins, Pastries, Croissants, Bagels</i>	3.00
Dessert Squares	3.00
Fresh Baked Cookies	1.75
Activia Yogurt	3.00
Whole Fruit	2.00
Sliced Seasonal Fruit, <i>per person</i>	5.00

## Beverages

*Prices listed are per item.*

Torrefazione Italia Premium Coffee, <i>15 cup urn</i>	35.00
Assorted Tazo Teas	2.50
Cans of Soft Drinks	2.50
Bottles of Juice	3.00
Bottled Spring Water	3.00
Bottled Evian, Perrier or San Pellegrino	4.00
Pitchers of Juice or Soft Drinks	17.00

## Canapes & Hors D'oeuvres

*Prices listed are per dozen, unless otherwise specified.*

Prosciutto & Melon	23.95
Smoked Salmon Crostini with Herb Cream Cheese	24.95
Roast Certified Angus Beef & Horseradish Rolls	22.95
Battered Calamari Rings with Garlic Aioli ( <i>per pound</i> )	23.95
Deep Fried Battered Prawns with Citrus Cocktail Sauce	24.95
Wings in Assorted Sauces ( <i>per pound</i> )	22.95
Two Cheese Mini Quiches	21.95
Spanikopita	23.95
Chicken Satay with Spicy Peanut Sauce	24.95
Dry Garlic Ribs ( <i>per pound</i> )	22.95
Rumaki	22.95

## Reception Platters

*Prices listed are per person.*

Fresh Vegetable Crudities with Dip	4.25
Assorted Deli Platter	5.25
Sandwich Platter	5.25
Cheese Platter	4.75
Dessert Tray	3.75

## Working Lunch Buffets

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*Prices listed are per person.*

### SOUP & SALAD BUFFET

Chef's Soup of the Day  
Mixed Greens with Assorted Dressings  
Assorted Salad Toppings, including:  
Tomatoes, Cucumbers, Onions,  
Peppers, Mushrooms, Shredded Carrots  
Assorted Dessert Squares  
Torrefazione Italia Premium Coffee  
Assorted Tazo Teas

**\$ 14 per person**

### SOUP & SANDWICH BUFFET

Chef's Soup of the Day  
Assortment of Sandwiches on  
White, Whole Wheat, Multigrain,  
and Rye Sandwich Breads, including:  
Creamy Egg, Tuna Salad,  
Ham & Cheese, Roast Beef  
Assorted Dessert Squares  
Torrefazione Italia Premium Coffee  
Assorted Tazo Teas

**\$ 16 per person**

### DELI BUFFET

Chef's Soup of the Day  
Mixed Greens with Assorted Dressings  
Assortment of Sandwiches on  
Kaiser Buns, Focaccia Bread, including:  
Ham & Swiss, Smoked Turkey, Roast Beef  
Assorted Dessert Squares  
Torrefazione Italia Premium Coffee  
Assorted Tazo Teas

**\$ 19 per person**

### WRAP BUFFET

Chef's Soup of the Day  
Mixed Greens with Assorted Dressings  
Assortment of Wraps, including  
Turkey Club, BLT, Chicken Caesar  
Assorted Dessert Squares  
Torrefazione Italia Premium Coffee  
Assorted Tazo Teas

**\$ 18 per person**

## Hot Lunch Buffets

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*Prices listed are per person, minimum 15 people.*

### PASTA LOVER'S BUFFET

Caesar Salad with Herb Croutons  
Mixed Greens with Assorted Dressings  
Garlic Breadsticks  
Meat or Vegetarian Lasagna  
Penne Pasta  
Choice of 2 Sauces:  
Tomato, Alfredo, Meat, Primavera  
Assorted Dessert Squares  
Torrefazione Italia Premium Coffee  
Assorted Tazo Teas

**\$ 22 per person**

### COUNTRY CHICKEN BUFFET

Caesar Salad with Herb Croutons  
Mixed Greens with Assorted Dressings  
Oven-Baked Rolls  
Roasted Potatoes  
Mixed Vegetables  
Country-Style Chicken  
Assorted Dessert Squares  
Torrefazione Italia Premium Coffee  
Assorted Tazo Teas

**\$ 23 per person**

### 3-course Plated Service

*Prices listed are per person, minimum 25 guests required.*

**Choice of Starter:**

Caesar Salad with Herb Croutons  
Market Greens with House Dressing  
Greek Salad with Feta Cheese  
Chef's Soup of the Day

**Choice of Main Course**

*with Seasonal Vegetables, Oven-Baked Rolls, and your choice of Rice or Potatoes*

Roast Prime Rib of Certified Angus Beef with Rosemary Jus	<b>\$ 38 per person</b>
Roast Chicken Breast with Creamy Mushroom Jus	<b>\$ 34 per person</b>
Grilled Atlantic Salmon with Citrus Butter Sauce	<b>\$ 33 per person</b>
Pork Tenderloin with Caramelized Onion and White Wine Jus	<b>\$ 32 per person</b>

**Choice of Dessert**

*Accompanied by Torrefazione Italia Premium Coffee and Assorted Tazo Teas*

Black Forest Cake  
Apple Strudel with Whipped Cream  
European-style Cheesecake  
Fresh Fruit Salad

### Grand Buffet

*Prices listed are per person, minimum 25 guests required.*

Oven-Baked Rolls  
Vegetable Crudities with Dip  
Deli & Cheese Platter

**Choice of 2 Salads:**

Caesar Salad with Herb Croutons  
Market Field Greens with Assorted Dressings  
Greek Salad with Feta Cheese  
Traditional Pasta Salad  
Potato & Egg Salad  
Creamy Coleslaw

**Hot Entrée Selection(s)**

*with Seasonal Vegetables and your choice of Rice or Potatoes*

Roast Prime Rib of Certified Angus Beef, Yorkshire Pudding & Rosemary Jus  
Roast Chicken Breast with Creamy Mushroom Jus  
Pork Tenderloin with Caramelized Onion and White Wine Jus  
Grilled Atlantic Salmon with Citrus Butter Sauce  
Roast Turkey with Gravy and Dressing

Assortment of Cakes and Squares  
Fresh Sliced Seasonal Fruit  
Torrefazione Italia Premium Coffee  
Assorted Tazo Teas

**1 entrée - \$39 per person**  
**2 entrees - \$42 per person**

*Please advise us of any special requests or dietary restrictions,  
and we will do our best to accommodate your group.  
Our Chef is available to discuss alternate arrangements or specialty menus.*

## Bar Services

*A service fee of \$15 per hour will apply for a minimum of 3 hours.  
This service fee will be waived with a minimum of \$350 in bar sales.*

<b>HOST BAR</b>		<b>CASH BAR</b>	
		<i>GST Included</i>	
Highballs & Cocktails	\$ 5.25	Highballs & Cocktails	\$ 5.75
Domestic Beer & Coolers	\$ 5.25	Domestic Beer & Coolers	\$ 5.75
Imported Beer	\$ 5.75	Imported Beer	\$ 6.25
House Wine <i>by the glass</i>	\$ 5.25	House Wine <i>by the glass</i>	\$ 5.25
Juice & Soft Drinks	\$ 2.50	Juice & Soft Drinks	\$ 2.75

*Standard bar includes:*

*Polar Ice Vodka, Royal Reserve Rye, Beefeater Gin, Lambs White Rum, and Lambs Navy Rum*

*Premium or alternate bar items upon request, and may be subject to additional or alternate pricing.*

## Wine Selection

*Prices listed are per bottle.  
Special orders available with upon request.*

### HOUSE WHITE WINE

Gabbiano Pinot Grigio 32.00

### SPECIALTY WHITE WINES

Lindemans Bin 65 Chardonnay 36.00

Stoneleigh Marlborough Sauvignon Blanc 43.00

### HOUSE RED WINE

Lindemans Bin 40 Merlot 32.00

### SPECIALTY RED WINES

Jacobs Creek Shiraz 34.00

Wyndham Estate Cabernet Sauvignon 43.00

Wyndham Estate Shiraz Malbec 43.00

### BLUSH WINE

Gallo Family White Zinfandel, 750ml 26.00

### SPARKLING WINE

Yellowglen, 200ml 10.00

## Equipment Rentals

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*Rates listed are per day. Minimum rental period of one day.  
Alternate rentals can be arranged through an external source, additional fees may apply.*

6ft Tripod Projection Screen	\$ 40.00
Wireless Microphone with Lavalier Microphone	\$ 90.00
LCD Projector	\$ 175.00
Overhead Projector	\$ 45.00
TV with DVD Player	\$ 75.00
Flipchart or Whiteboard with Markers	\$ 35.00
Computer Speakers	\$ 5.00
CD Stereo	\$ 40.00
Podium	\$ 10.00
Polycom Analog Teleconference Phone	\$ 125.00
Extension Cords & Power Bars	No Charge
High Speed & Wireless Internet Access	Complimentary

## Considerations

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### MEETING & BANQUET ROOMS

Meeting rooms are assigned based on the original number of expected guests. The Hotel reserves the right to reassign meeting space as necessary. The Hotel and its associates reserve the right to inspect and control all private functions.

### GUARANTEED ATTENDANCE

Minimum guarantees are due three business days prior to the event. If a guarantee is not received, the original expected number will be used for set up and preparation, and the greater of the original expected number or the actual attendance number will be used for billing purposes. A signed copy of the catering contract and most recent banquet event order (BEO) must be submitted to ensure all agreed upon requirements are stated.

### FOOD & BEVERAGE

Menu selection and other requirements are to be provided to the Hotel at least two (2) weeks prior to the event. Menu selections and other requirements received later may be restricted to availability. Menu prices quoted will be guaranteed up to 6 months in advance of the event. For each meal, one menu selection must be chosen for all guests, with the exception of dietary restrictions. Due to City & Provincial Health regulations, outside food and beverage items are not permitted unless otherwise agreed. Failure to comply will result in additional charges. The removal of food and beverage from the hotel following a function is not permitted.

### EQUIPMENT

Equipment rentals can be arranged through the hotel at the listed prices. Additional items can be arranged through external sources, at direct billed pricing. Technical service is not provided for equipment not supplied by the hotel. The Hotel does not provide labour or equipment to move large items. Smaller items may be delivered in advance when arranged through the catering department, and must clearly indicate the name and date of the event. The hotel cannot assume liability or responsibility for damage or loss of property or equipment prior to, during, or following any function.

### ENTERTAINMENT

All music functions are subject to SOCAN (Society of Composers, Authors, and Music Publishers of Canada) fees.

### DEPOSIT & PAYMENT

All functions are considered tentative until a non-refundable deposit and signed contract have been received, or direct billing has been set up. Billing can be arranged by credit application no later than 4 weeks prior to the event. All pricing is subject to change without notice. A 15% Service Charge, followed by 5% Goods and Service Tax (GST), also apply. Tax exempt establishments must submit the appropriate documentation to avoid GST charges.

### PARKING

Our parking areas are maintained by Impark. Daytime parking is \$5 plus tax; Overnight parking is \$15 plus tax. License plates must be registered and paid at the front desk prior to parking. A key will be issued to access the hotel and parkade.

### KEEP IN MIND

To avoid damage, we do not allow the use of strong tape, tacks, or any other attachments for posters, flyers or other materials to the walls or doors without prior consent. Confetti, rice and other such materials are not allowed. All candle flames must be enclosed in glass.