



Quality Hotel Airport & Conference Centre



2010 Wedding Package

Located on the corner of McKnight Blvd & Edmonton Trail
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Reception Dinner Buffet

Choose One of our Prix Fixe Dinner Buffets
or Have our Culinary Team Design a Deluxe Menu for Your Special Day.

All Reception Dinner Buffets are served with
Assorted Fresh Baked Buns & Whipped Butter, Freshly Brewed Regular
and Decaffeinated Coffee and an Assortment of Regular and Herbal Teas.
A minimum of 30 people required for our Reception Dinner Buffets.

Bronze

Mixed Seasonal Garden Greens with Assorted Dressings
Roasted Potato Salad, Marinated Vegetable Salad, Pickle and Olive Tray

Seasonal Fresh Vegetables, Roast Potatoes or Rice Pilaf

With your Choice of a Hot Entrée:

Baked Cheese or Beef Tortellini in Tomato Basil Sauce
Grilled Breast of Chicken with Mushroom and White Wine Sauce
Oven-baked Whitefish with Almond Butter Sauce
Braised Alberta Beef with Root Vegetable Ragout

Seasonal Fresh Fruit Platter with an Assortment of Squares, Cakes and Tortes
\$28

Silver

Featuring Fresh Market Greens with Assorted Dressings, Marinated Tomato and
Red Onion Salad, Pasta Salad with Vegetables, Roasted Potato Salad
Grilled Vegetable Platter with Balsamic Drizzle, Pickle and Olive Tray

Seasonal Fresh Vegetables, Roast Potatoes or Rice Pilaf

With your Choice of One Carved Item:

Carved Roast Baron of Alberta Beef au Jus
Maple Dijon Crusted Ham
Young Turkey with Pan Jus

With your Choice of One Hot Entrées:

Grilled Breast of Marinated Chicken with a Basil Cream Sauce
Pan-seared Filet of Atlantic Salmon with a Tomato Caper Relish
Pork Medallions, Apple Whisky Sauce
Baked Cheese or Beef Tortellini in Tomato Basil Sauce
Braised Alberta Beef with Root Vegetable Ragout

Seasonal Fresh Fruit Platter with an Assortment of Squares, Cakes and Tortes
\$35

Subject to 17% Gratuity and 5% GST
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2010 Wedding Menu



Gold

Featuring Fresh Market Greens with Assorted Dressings,
Spinach Salad with Mandarin Oranges and Candied Pecans
Marinated Tomato and Red Onion Salad,
Pasta Salad with Vegetables, Roasted Potato Salad
Grilled Vegetable Platter with Balsamic Drizzle and Feta Cheese,
Seasonal Crudités with House Dip, Pickle and Olive Tray

Served with Seasonal Fresh Vegetables, Roast Potatoes and Rice

With Your Choice of One Carved Item:

Carved Prime Rib of Alberta Beef au Jus with Yorkshire Pudding
Roast Pork Loin with Rosemary Apricot Sauce
Roasted Leg of Lamb with Merlot Reduction

And Your Choice of Two Hot Entrees:

Seafood Newburg Fettuccini
Grilled Breast of Chicken with Green Peppercorn Sauce
Pan-seared Filet of Salmon with Maple Syrup Glaze
Pork Medallions, Mushroom Whisky Sauce
Braised Bison Short Ribs with Sundried Blueberries and Root Vegetables

Seasonal Fruit Platter, Tortes, Mousses and French Pastries

\$45

Platinum

Featuring Garnished Smoked British Columbia Salmon
Grilled and Marinated Vegetable Platter with Feta Cheese
Roasted Corn and Crab Salad
Featuring Fresh Market Greens with Assorted Dressings,
Spinach Salad with Mandarin Oranges and Candied Pecans
Marinated Tomato and Red Onion Salad,
Pasta Salad with Vegetables, Roasted Potato Salad
Seasonal Crudités with House Dip, Pickle and Olive Tray

Served with Seasonal Fresh Vegetables, Roast Potatoes, Rice or Pasta

With your Choice of One Carved Item:

Roast Prime Rib of AAA Alberta Beef au Jus with Yorkshire Pudding
Dijon Herb Crusted Striploin of AAA Alberta Beef
Slow Roasted Pork Loin with Apple Whisky Sauce
Maple and Mustard Glazed Leg of Ham



And your Choice of Two Hot Entrees:

Pan-seared Filet of British Columbia Salmon
with a Tomato Caper Relish

Grilled Breast of Chicken with Basil Cream Sauce

Pan-seared Filet of Steelhead Trout with Maple Syrup Glaze

Pork Medallions with Mushroom Ragout

Beef Tenderloin Stroganoff

Bison Braised Bison Short Ribs with Sundried Blueberries and Root Vegetables

Marinated Chicken Breast with Tarragon White Wine Sauce

Seasonal Fruit Platter, Tortes, Cakes, Mousses and French Pastries

Imported and Domestic Cheese Board

with a Selection of Crackers and Breads

\$59

All Reception Dinner Buffets are served with
Assorted Fresh Baked Buns & Whipped Butter, Freshly Brewed Regular
and Decaffeinated Coffee and an Assortment of Regular and Herbal Teas.

A minimum of 30 people required for our Reception Dinner Buffets.

Chef Attended Carving Stations

Baked Maple Glazed Ham

\$5

Slow Roasted Pork Loin, with Dijon Jus

\$6

Roast Striploin of AAA Alberta Beef, with Peppercorn Sauce

\$10

Roasted Prime Rib of AAA Alberta Beef with Jus and Yorkshire Pudding

\$12

Roasted Young Turkey with Sage Dressing and Pan Gravy

\$7



Plated Reception à la Carte

Create Your Own Menu with Our Chef's Culinary Creations
Tailored to Fit Your Specific Palette and Budget.

Appetizers

(choose one of the following)

Citrus Ponzu Marinated Scallops Served with Organic Baby Leaves
Prosciutto with Cantaloupe Melon, Garnished
Traditional Jumbo Shrimp Cocktail with Brandied Cocktail Sauce
Smoked British Columbia Salmon with Bermuda Onions and Capers
Duck Confit Salad Roll with Teriyaki Dip and Cilantro Oil
Grilled Vegetable Tower with Fresh Mozzarella and Basil Oil

Soups

(choose one of the following)

Roasted Red Pepper Soup
Gordon's Gin Tomato Soup
Wild Mushroom Bisque with Fresh Thyme
and Sherry
Roasted Squash Soup with Blue Cheese
Sweet Corn Chowder with Roasted Shallots
Chicken or Beef Broth with Celestine
Garnish

or

Salads

(choose one of the following)

Organic Baby Leaves with Belgium Endive
wrapped in Cucumber with Balsamic Herb Vinaigrette
Grilled, Marinated Vegetable Salad with Olive Oil Drizzle
and Feta Cheese
Spinach Leaves with Toasted Cashews, Mandarins, Red
Onion and Herbed Orange Vinaigrette
Fresh Market Greens with West Coast Candied Salmon
Lemon Caper Vinaigrette
Traditional Caesar Salad with Parmesan Wafer

Granité

(additional \$3 per person)

Thyme and Lime, Fruit Sorbet, or Tomato and Basil

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Main Course

(choose one of the following)

All Main Courses are Served with Seasonal Fresh Vegetables and Choice of Roasted Tri-Coloured Potatoes, Mushroom Barley Risotto or Whipped Garlic Potatoes.

Alberta Pork Loin Chop Bone-In, Pancetta Sage Jus
\$38

Grilled Suprême of Chicken with a Whisky Jack Green Peppercorn Sauce
\$37

8 oz Grilled New York Sterling Silver Beef with Sautéed Wild Mushrooms
\$46

6 oz Grilled Filet Mignon of Sterling Silver Beef with a Sauce Marchant du Vin
\$45

Roast Rack of Lamb with Merlot Roast Shallot Jus
\$42

Roast Prime Rib of Sterling Silver Beef, Natural Jus and Yorkshire Pudding
\$47

Filet of Halibut with Miso Molasses Marinade and Carrot Ginger Coulis
\$46

Pan Seared British Columbia Salmon with Dijon Cream Sauce
\$40

Roast Young Turkey with Sage Stuffing
\$38

Vegetarian Options

Stuffed Portabella Mushrooms with Spinach and Asiago
\$36

Vegetarian Strudel with Tofu and Roasted Red Pepper Coulis
\$36

Mediterranean Grilled Vegetable Potato Tart
with Crumbled Goat Cheese and Sun-Dried Tomato Coulis
\$38

Desserts

(choose one of the following)

Chocolate Port Mousse with Pear Compote
Mango Mousse Teardrop with Seasonal Fruit Garnish
Triple Chocolate Mousse Gateaux with Strawberry Compote
Tiramisu Tulip with Chocolate Drizzle and Season Fruit
Dark Chocolate Bomb with Raspberry Coulis
Berry Mousse with White Chocolate Drizzle

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Hors d'oeuvres

Hot Selections

Price Quoted per Dozen unless Otherwise Indicated

Mini Tart with Wild Mushrooms and Shallots \$22

Mini Quiche with Sun-Dried Tomato and Feta \$18

Bacon Wrapped Scallops \$24

Coconut Breaded Lollipop Prawns \$22

Mini Spring Rolls with Vegetables \$18

Mini Enchiladas with Salsa and Sour Cream \$23

Beef Meatballs with Teriyaki Glaze \$17

Beef Brochettes with a Soy Chili Sauce \$22

Grilled Lamb Chops with Roasted Garlic Jus \$23

Satay of Chicken with a Roasted Peanut Sauce \$24

Chicken Wings with Ranch Dip (choose hot, medium, mild, salt and pepper) \$18

Baby Beef Wellingtons \$27

Shrimp Brochette with Roasted Garlic, Peppers and Spiced Rum \$28

Samosa (Beef, Chicken and Vegetarian) \$28

Filo Hors d'oeuvres, Chef's Selection Assorted Fillings \$22

Spanakopita (Vegetarian) \$20

Cold Items

Price Quoted per Dozen unless Otherwise Indicated

British Columbia Smoked Salmon Rouladen with Roast Garlic and Chive Cream Cheese \$23

Prosciutto with Cantaloupe \$20

Roasted Tomato Bruschetta with Toast Rounds \$16

Canadian-cured Salmon Mousse with Capers and Red Onion on Belgium Endive \$19

Jumbo Shrimp with Dill Cream Cheese \$24

Asparagus Spears wrapped with Prosciutto \$25

Open-Faced Cocktail Sandwiches \$23

Jumbo Shrimp Skewers with Cocktail Sauce \$29

Smoked Salmon, Garnished Per Platter \$195

Sesame Beef Salad in Phyllo Cups \$21

Marinated Feta and Olive Skewers \$26

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Cocktail Receptions

(Based on a minimum of 20 guests)

The Winston

Vegetable Spring Rolls with Plum Sauce
Sweet Pepper, Onion and Goat Cheese Pinwheels
Beef Brochettes with a Soy Chili Sauce
Hot Chicken Wings, Louisiana Dry Rubbed
Beef Meatballs with Teriyaki Glaze
Roasted Tomato Bruschetta with Toasted Baguette
Caramelized Garlic Hummus Toasted Pita Chips
Selection of Vegetable Crudités with Dip
Selection of Fresh Seasonal Fruits

\$18

The Crescent

Jumbo Prawns with Dill Cream Cheese Dip
Mini Sun-Dried Tomato and Feta Phyllo Cups
Satay of Chicken with Roasted Peanut Sauce
Mini Crab Cakes with Mango Chili Relish
Beef Brochettes with Soy-Chili Glaze
Selection of Vegetable Crudités with Dip
Roasted Tomato Bruschetta with Toasted Baguette
Caramelized Garlic Hummus Toasted Pita Chips
Selection of Fresh Seasonal Fruits
Mini Assorted Desert Squares

\$22

The Sandstone

Coconut Breaded Lollypop Prawns with Sweet Chili Dipping Sauce
Mini Beef Burgers with Crab, Basil Aioli and Provolone Cheese
Scallop Shooters with Citrus Ponzu Sauce
Beef Wrapped Asparagus Spears with Soy Chili Glaze
Baked Brie Tartlet with Berry Compote
Satay of Chicken with Roasted Peanut Sauce
Selection of Vegetable Crudités with Dip
Roasted Tomato Bruschetta with Toasted Baguette
Caramelized Garlic Hummus Toasted Pita Chips
Selection of Fresh Seasonal Fruits
Mini Assorted Desert Squares

\$28

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The Tuxedo

Featuring an array of Hot and Cold Hors d'oeuvres
Caesar Salad, Fresh Baked Buns & Whipped Butter

Hot Hors d'oeuvres Featured:

Sun-Dried Tomato and Feta Quiche
Mini-Spring Rolls with Vegetables
Roast Striploin of Beef, Rosemary Jus
Vegetarian Samosa

Cold Hors d'oeuvres Featured:

British Columbia Smoked Salmon Rouladen with Roasted Garlic and Chive Cream Cheese
Jumbo Shrimp with Dill Cream Cheese
Asparagus Spears wrapped with Prosciutto
A Selection of Cold Cuts and Cheeses

Tortes, Mousses and Assorted French Pastries
Freshly Brewed Regular and Decaffeinated Coffee, Regular and Herbal Teas
\$35

Classic Selections

Assorted Cheese Platter (Imported and Domestic) with Crackers
Serves 20 \$88
Serves 50 \$185

Selection of Cold Cuts, Sliced Cheeses, Buns and Condiments
Per Person \$11

Fresh Garden Vegetable Platter with Dip
Serves 20 \$38
Serves 40 \$69

Platter of Chips and Pretzels
Serves 20 \$18
Large Serves 40 \$35

Assorted Pickle and Olive Platter
Serves 10 \$13

Sliced Seasonal Fruit Platter
Serves 20 \$46
Serves 40 \$78

Dessert Tray
Variety of Squares, Tarts and Cookies
\$5 Per Person

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Banquet Beverage Service

Host Bar

Prices are Based on 1oz Servings

The bar set up includes the bartender, mix and glasses.
The consumption will be charged to the client on a per drink basis.

A bartender charge of \$15.00 will be applied
for the first 3 (three) hours if consumption is less than \$250.00.

Bar set up consists of: Scotch, Rye Whisky, Gin, Rum, Vodka, Beer and House Wine.
Mix includes: Orange, Tomato and Clamato Juice, Regular Soft Drinks.

Regular Brands \$4.25

Premium Brands \$5.00

Liqueur \$5.50

Domestic Beer \$4.25

Imported Beer \$5.50

House Wine, by the glass \$4.50

Soft Drinks or Juice \$2.00

Cash Bar

Prices are Based on 1oz Servings

The bar set up includes the bartender, mix and glasses. The consumption will be charged
to the client on a per drink basis.

Regular Brands \$5.25

Premium Brands \$6.00

Liqueur \$6.00

Domestic Beer \$5.25

Imported Beer \$6.50

House Wine, by the glass \$5.50

Soft Drinks or Juice \$2.50

GST included in Cash bar Prices

The Hotel has a variety of non-alcoholic beverages that can be added to your bar.
Please ask for selection and prices.

Any alcoholic beverages served must be in
accordance with the Alberta Liquor Control Board.

Alcoholic and Non-Alcoholic Punches

Non-Alcoholic punch, per bowl \$80.00

Alcoholic punch, per bowl \$120.00

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