



Catering Menu

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www.exhibitionpark.ca

Thank you for considering Exhibition Park to host your event. We will endeavor to perform the services requested to your satisfaction. It is our sincerest wish to have your function run as smoothly as possible. One of the keys to a successful event is communication so we want to take this opportunity to advise you of the Exhibition Park Policies. We strongly suggest you take the time to read these important points. Please feel free to contact us if you have any questions or require clarification on any point. We will be happy to assist you.

White or black linen table cloths are included for the Breakfast Buffet, Lunch and Dinner Buffets. White or black linen napkins are included for the Dinner Buffets. Additional charges will apply for special order linens or for linen requests other than those listed above.

Our Chef and catering staff will be happy to assist you in creating your own menu should the attached selections not meet your particular needs. We will be pleased to further assist you with related catering and entertainment arrangements.

Menu and wine selections should be submitted to our catering department as soon as possible after confirmation of booking. Final menu details should be confirmed four weeks in advance.

Our catering department will contact you 7 business days prior to your function to confirm the "guaranteed" number of guests attending. Applicable food and beverage charges will be based on the guaranteed number or actual number served, whichever is greater.

Due to provincial health regulations, buffets will only be left out for a maximum of 1.5hrs and all leftovers will remain the property of Exhibition Park and Exhibition Food Services will be the sole supplier of food, with the exception of wedding cakes. We will be pleased to cut and serve your wedding cake at no extra charge.

All functions, entertainment and bar service must end by 1230am and the room vacated by 2am. Additional charges will apply if additional time is required for move out after 2am.

All bookings are considered tentative until the deposit is received and the signed function contract has been returned.

Catering prices quoted are current and valid for a period of ninety days. Prices can be guaranteed with 50% catering payment up to 6 months in advance of the function. Prices do not include gratuity or applicable taxes. All food & beverage prices are subject to a 15% gratuity charge.

Breakfast Buffet

All prices are per person, minimum 20 guests

Includes fresh seasonal fruit salad, apple and orange juice, fresh brewed coffee and a selection of teas.

The Breakfast Meeting.....	17.00
Scrambled eggs • Pancakes, waffles or French toast with butter, syrup, strawberry topping and whipped cream • Crisp bacon or sausage • Country style hash browns	
• Breakfast pastries and muffins	
The Morning Deluxe.....	19.00
Our own Benedict casserole • Crisp bacon or sausage • Country style hash browns	
• Pancakes, waffles or French toast with butter, syrup, strawberry topping and whipped cream	
• Breakfast pastries and muffins	
The Continental.....	12.00
Fruit & bran muffins, buttery croissants and sweet pastries with jams & butter	
The Continental Deluxe.....	16.00
Cold cereals with milk • Assorted yogurts • Oatmeal	
• Muffins, buttery croissants and sweet pastries with jams & butter	

Pastries & Baked Goods

• Fruit & bran muffins.....	22.00 per dozen.....	2.00 each
• Assorted pastries.....	22.00 per dozen.....	2.00 each
• Cinnamon buns.....	30.00 per dozen.....	3.00 each
• Large butter croissants.....	22.00 per dozen.....	2.00 each
• Assorted donuts.....	24.00 per dozen.....	2.00 each
• Freshly baked cookies.....	22.00 per dozen.....	2.00 each
• Bagels with cream cheese.....	30.00 per dozen.....	3.00 each
• Assorted squares.....	22.00 per dozen.....	2.00 each

Fruits & Snacks

• Sliced seasonal fresh fruit.....	6.00 per person
• Fresh vegetable tray with dip.....	6.00 per person
• Whole fresh fruits - seasonal assortment.....	3.00 each
• Assorted fruit yogurts.....	3.00 each

Lunch Buffets

All prices are per person, minimum 20 guests

Includes fresh baked cookies, delectable squares, coffee and a selection of teas.

Quick Lunch..... 14.00

Assorted Deli sandwiches • Soup of the day

Sandwich Luncheon..... 17.00

Assorted Deli sandwiches • Soup of the day • Fresh mixed greens or Caesar salad
 • Potato salad or Pasta Salad • Coleslaw

Deli Style Sandwich Bar..... 19.00

Sliced cold cuts, cheeses and classic sandwich condiments •
 Selection of bread & rolls • Soup of the day • Fresh mixed greens or Caesar salad
 • Potato salad or Pasta Salad • Coleslaw

Italian..... 26.00

Classic or vegetarian lasagna • Selection of pastas along with marinara & Alfredo sauce
 • Herb roasted chicken • Garlic toast, fresh buns or Italian cheese breadsticks
 • Fresh mixed greens or Caesar salad • Potato salad or Pasta Salad • Coleslaw

BBQ Beef on a Bun..... 21.00

Tender sliced Beef served either in BBQ Sauce or with sauce on the side •
 • Fresh Kaiser buns • Choice of Potato or Baked Beans • Fresh mixed greens or Caesar salad
 • Potato salad or Pasta Salad • Coleslaw

The Lunch Meeting

• Fresh mixed greens or Caesar salad • Potato salad or Pasta Salad • Coleslaw
 • Choice of potato, rice or steamed noodles • Buns with butter

Your choice of one of the listed buffet entrées..... 24.00

Your choice of two of the listed buffet entrées..... 28.00

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|---|-----------------------------------|
| • Classic, Vegetarian or Seafood Lasagna | • Braised Balsamic Chicken Breast |
| • Beef or Chicken Stir-fry | • Chicken Parmesan |
| • Creamy Mushroom Dijon Chicken | • Perogies and Smokies |
| • Herb Roasted Chicken | • Cabbage Rolls |
| • BBQ, Honey Garlic or Teriyaki Meatballs | • Baked Lemon Dijon Salmon Fillet |

Add a carved meat

Canada AA Roast Beef..... 6.00
 Add Baked Honey Glazed Ham..... 6.00
 Add Canada AA Prime Rib..... 12.00

Add a Vegan Baked Ratatouille (gluten free)

grilled peppers, eggplant, zucchini, carrot, beets layered with marinara sauce and
 baked with vegan Daiya Cheese..... 2.00

Exhibition Buffet

All prices are per person, minimum 20 guests

All Exhibition Dinner Buffets include Chef's fresh vegetables, fresh dinner buns & butter, Garden Greens with dressings or Caesar Salad, variety of salad toppings, pickles, olives and a selection of three of the following salads:

- Potato salad
- Tangy Asian Noodle salad
- Creamy or Vinaigrette Pasta salad
- Creamy Coleslaw
- Marinated Vegetable or Greek
- Spinach salad

Your selection of:

- Oven roasted potato with garlic
- Creamy Garlic Mashed potato with rich gravy
- Oriental fried rice
- Scalloped potato
- Rice Pilaf
- Buttered penne noodles

Delectable selection of cakes, pies, cheesecakes, squares & cookies • freshly brewed coffee and selection of teas

Your choice of the following carved entrée and one additional entrée.....36.00

Your choice of the following carved entrée and two additional entrées.....40.00

- Slow Roasted Stuffed Pork Loin
with gravy & roasted apples
- Tender Oven Roasted Turkey
with stuffing, gravy & cranberry sauce
- Canada AA Roast Beef*
with gravy & horseradish
**cooked medium unless otherwise specified*
- Baked Honey Glazed Ham
with Dijon & honey mustard

Additional entrées:

- Classic, Vegetarian or Seafood Lasagna
- Beef or Chicken Stir-fry
- Baked Lemon Dijon Salmon Fillet
- Herb Roasted Chicken
- BBQ, Honey Garlic or Teriyaki Meatballs
- Braised Balsamic Chicken Breast
- Chicken Parmesan
- Creamy Mushroom Dijon Chicken
- Cabbage Rolls
- Perogies and Smokies

Upgrade from Roast Beef to Canada AA Slow Roasted Prime Rib8.00 per person*

Add a Vegan Baked Ratatouille (gluten free)

grilled peppers, eggplant, zucchini, carrot, beets layered with marinara sauce and baked with vegan Daiya Cheese.....2.00

Enhance your Roast Beef or Prime Rib by having it smoked for only \$1.00 per person

Our Chef can also create a customized menu
to fit any tastes or budget.

Please contact our Banquet Coordinator
for more information on everything we can offer.

Late Lunch

All the selections below are designed as a secondary late evening snack to be served a few hours after the main meal for the same number of people or less than the main meal. They are not designed to be used as the main meal.

Traditional Deli Style13.00 per person

- Sliced cold cuts, cheeses and classic sandwich condiments • Selection of bread & rolls

Hot Dog Bar.....12.00 per person

- Hot dogs and buns with an assortments of toppings, including but not limited to: ketchup, mustard, BBQ sauce, onions, sauerkraut, chili, tomatoes, cucumber, cheese, bacon bits, hot peppers, relish, pickles

Burger Bar.....14.00 per person

- Burgers and buns with an assortments of toppings, including but not limited to: ketchup, mustard, BBQ sauce, fried onions, mushrooms, bacon, tomatoes, cucumber, cheese, hot peppers, relish, pickles

Taco Bar.....16.00 per person

- Hard and Soft tortillas, sliced chicken & ground beef with an assortments of toppings, including but not limited to: hot sauce, salsa, sour cream, ketchup, onions, tomatoes, cucumber, cheese, hot peppers

Salsa Bar.....11.00 per person

- Assorted diced fresh ingredients including tomato, cucumber, onion, black beans, peppers, hot peppers, mango, tomatillo and black olives. Grab a container, mix your salsa, grab a container of chips and enjoy!

Pizza.....*individually priced*

- Specialty flatbread pizzas
 - Pepperoni - *pepperoni with tomato sauce & mozzarella*.....14.00
 - Hawaiian - *ham, pineapple, mozzarella & tomato*14.00
 - Cheese - *mozzarella, cheddar cheese & tomato sauce*.....12.00
 - BBQ Beef - *shredded beef, red onion, cheddar cheese & BBQ Sauce*.....16.00
 - Chicken Caesar - *chicken, red onion, mozzarella & Caesar dressing*.....16.00
 - Greek - *peppers, onions, tomato, olives, feta cheese, & Greek dressing*.....15.00
 - Shrimp Pesto - *shrimp, spinach, mushroom, parmesan cheese & pesto*.....16.00
 - Veggie - *zucchini, eggplant, roasted pepper, mushroom, mozzarella & tomato sauce*.....15.00
 - BLT - *bacon, lettuce, mayonnaise, tomato, mozzarella, & tomato sauce*.....14.00

Our Chef can prepare many specialty late lunch selections to fit any tastes or budget. Please contact our Banquet Coordinator for more information on everything we can offer.

BBQ menu

All prices are per person, minimum 20 guests

Includes fresh vegetables with dip, garden greens with dressings or Caesar salad and a selection of two of the following salads:

- Potato salad
- Creamy or Vinaigrette Pasta salad
- Creamy Coleslaw
- Spinach salad

Your selection of:

- Baked potato with bacon bits, green onions, sour cream and butter
- Oven roasted potato

Fresh baked cookies, delectable squares and fruit punch.

Burgers, Smokies and Hot Dogs.....	22.00
Buns, cheese and all the classic condiments • served from the BBQ	
Pork Chops	27.00
Boneless 8oz. pork loin, one per person • served from the BBQ • finished with BBQ sauce • buns or garlic toast	
Chicken Breast.....	27.00
Boneless 8oz. pork loin, one per person • served from the BBQ • finished with BBQ sauce • buns or garlic toast	
“Cowboy” Steak.....	34.00
8oz. marinated cross rib steak, one per person • served from the BBQ • sautéed mushrooms & onions • buns or garlic toast	
Ribeye Steak.....	49.00
8oz. seasoned ribeye steak, one per person • served from the BBQ • sautéed mushrooms & onions • buns or garlic toast	
BBQ St. Louis Pork Ribs.....	32.00
Half rack of ribs, one per person • served from the BBQ • finished with BBQ sauce • buns or garlic toast	
5 oz. Chicken Breast & Italian Sausage.....	29.00
Served from the BBQ • finished with BBQ sauce • buns or garlic toast	
The “Bone Yard”.....	42.00
BBQ Beef Ribs, Sweet & Sour Pork Ribs, Chicken Drumsticks buns or garlic toast • buns or garlic toast	
Addition for the kids:	6.00
Add a hot dog or a burger for the kids	

Reception Selections

- Sliced seasonal fresh fruit.....6.00 per person
- Assorted sliced meats – *ham, beef, turkey*.....8.00 per person
Served with crusty dinner buns • mustard • butter • mayonnaise
- Sliced cheese – *cheddar, Swiss, mozzarella*.....6.00 per person
Served with assorted crackers
- Specialty cheese & charcuterie board.....9.00 per person
Specialty deli meats & cheeses, grainy & Dijon mustards, assorted crackers
- Assorted Deli sandwiches.....5.00 each
Sandwich tray (40 quarters)50.00 per tray
- Fresh vegetable tray with dip.....6.00 per person
- Jumbo prawns with cocktail sauce.....24.00 per dozen
- Breaded coconut prawns with sweet chili sauce.....24.00 per dozen
- Chips
 - Plain Potato Chips.....12.00 per basket
 - Tortilla Chips & Salsa.....15.00 per basket
 - Munchie Mix.....15.00 per basket

The Chef's Reception.....25.00 per person

Our most popular reception. The Chef will select an assortment of hot & cold hors d'oeuvres for your convenience. This also includes your choice of a fruit, vegetable or sliced cheese tray.

**minimum 25 guests*

Our Chef can prepare many specialty reception platters to accommodate any event.

Please contact our Banquet Coordinator for more information on everything we can offer.

Beverages

Freshly brewed coffee

includes hot water with a selection of teas

- 1.9L carafe – 10 cups.....15.00 each
- 4L urn – 20 cups.....26.00 each
- 16L urn – 80 cups.....110.00 each
- 21L urn – 100 cups.....125.00 each

All Day Coffee Station.....5.00 per person

Freshly brewed coffee and tea, refreshed every 2-3 hours unless otherwise requested.

Coffee & Pastries.....8.00 per person

All Day Coffee station with an assortment of muffins, pastries and croissants served with jams and butter.

Coffee refreshed as requested at no charge.

Other beverages

- Orange & Apple Juice.....10.00 per litre
- Juice Boxes.....1.50 each
- Bottled Soft Drinks, Juice & Bottled Water.....3.00 each
- Can Soft Drinks.....2.00 each
- Non Alcoholic Punch.....2.00 per person

**minimum 20 people*

Pastries & Baked Goods

- Fruit & bran muffins.....22.00 per dozen.....2.00 each
- Assorted pastries.....22.00 per dozen.....2.00 each
- Cinnamon buns.....30.00 per dozen.....3.00 each
- Large butter croissants.....22.00 per dozen.....2.00 each
- Assorted donuts.....24.00 per dozen.....2.00 each
- Freshly baked cookies.....22.00 per dozen.....2.00 each
- Bagels with cream cheese.....30.00 per dozen.....3.00 each
- Assorted squares.....22.00 per dozen.....2.00 each

Bar Services

For ALL bars, Exhibition Park Catering provides all required bartenders and staff. An hourly bartender charge of \$25/hour may apply. Bar service ends at 1230am.

Host Bar

Exhibition Park Catering supplies the full bar including license, liquor and all required mixes. The organizer or sponsor is responsible for the drinks provided to the guests. This bill will be added to the final event bill following the function.

A combination of both cash and host bars may be used. Example: the guests can be charged a lesser amount and the host is responsible for the difference.

Cash Bar

The guests are required to pay for each drink themselves. Exhibition Park Catering supplies the full bar including license, liquor and all required mixes.

12oz. Beer.....	7.00 each
1oz. Hi Ball.....	7.00 each
5oz. Glass of Wine.....	7.00 each
Can Pop and Juice.....	2.00 each

Full Corkage Bar.....7.00 per person

Exhibition Park Catering supplies pop, cranberry juice, orange juice, clamato, lemon & lime bar mix, celery salt, Worcestershire, tabasco and garnishes for the bar.

**Pepsico has an exclusive contract with Exhibition Park for all non-alcoholic products.*

The organizer or sponsor is responsible for:

- All liquor products, licenses and permits with receipt. No alcohol purchased outside of Alberta, alcohol purchased without a receipt or homemade alcohol is permitted.
- The Special Event permit must be posted in a visible location for the duration of the event and the liquor receipt must be available at the bar. The bar will not open without these.
- If selling ticket, the tickets, cash float and ticket sellers are the responsibility of the permit holder and must have a valid Pro serve certificate.
- The resale permit requires the drink prices to be visibly posted.
- All beer and coolers must be in cans NOT bottles. No liquor bottles should exceed 40oz (1140ml) in size.
- Additional mixes not provided by Exhibition Park may be supplied by the client; i.e. milk

Wine Corkage.....4.00 per bottle

Exhibition Park Catering will chill the wine, provide polished glasses on the tables, place the bottles on the tables and open only what is required.

The organizer or sponsor is responsible for the wine and all required licenses & permits. The permit must be posted in a visible location for the duration of the event.

For host bars with no charge and bars with a "honeymoon" or "fundraiser" tip jar located on the bar a flat bartender gratuity charge of \$200 will apply. If no tipping is requested for the event a \$400 bartender charge will apply.

Liquor licenses are ordered online at:

<https://aglc.ca/liquor/liquor-licences/applying-licence/liquor-licences-private-special-events> or additional

information on Special Event Licenses and Regulations please visit:

<http://www.aglc.gov.ab.ca/licences/specialevents.asp>.

AGLC can also be contacted by phone at (403) 331 – 6500