



3401 Parkside Drive South • Lethbridge, Alberta T1J 4R3
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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. Linen napkins are included for the Exhibition 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 details should be confirmed three weeks in advance.

Our catering department will contact you 7 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 1am and the room vacated by 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

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

Minimum 20 guests

The Breakfast Meeting

Scrambled eggs • Pancakes, waffles or French toast with butter, syrup and jams
• Crisp bacon or sausage • Country style hash browns • Breakfast pastries and muffins

The Morning Deluxe

Our own Benedict casserole • Crisp bacon or sausage • Country style hash browns
• Pancakes, waffles or French toast with butter, syrup and jams • Breakfast pastries and muffins

The Continental

Fruit & bran muffins, buttery croissants and sweet pastries with jams & butter

The Continental Deluxe

Cold cereals with milk • Assorted yogurts • Oatmeal
• Muffins, buttery croissants and sweet pastries with jams & butter

Pastries & Baked Goods

- Fruit & bran muffins
- Assorted pastries
- Cinnamon buns
- Large butter croissants
- Assorted donuts
- Freshly baked cookies
- Bagels with cream cheese
- Assorted squares

Fruits & Snacks

- Sliced seasonal fresh fruit
- Fresh vegetable tray with dip
- Whole fresh fruits - seasonal assortment
- Assorted fruit yogurts

Lunch & Dinner Buffets

Includes fresh mixed greens with dressings or Caesar salad and a selection of two salads.
Fresh baked cookies, delectable squares, coffee and a selection of teas.

Minimum 20 guests

Sandwich Platter

Assorted Deli sandwiches • Soup of the day

Deli Style

Sliced cold cuts, cheeses and classic sandwich condiments •
Selection of bread & rolls • Soup of the day

Italian

Classic or vegetarian lasagna • Selection of pastas along with marinara & Alfredo sauce
• Herb roasted chicken • Garlic toast, fresh buns or Italian cheese breadsticks

BBQ Beef on a Bun

Tender sliced Beef served either in BBQ Sauce or with sauce on the side •
• Fresh Kaiser buns • Choice of Potato • Baked Beans

The Lunch Meeting

**Served with potato, rice or steamed noodles, & buns with butter*

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

The Dinner Meeting

**Served with potato, rice or steamed noodles, & buns with butter*

- Canada AA Roast Beef*
with pan 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

Exhibition Buffet

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

- Slow Roasted Stuffed Pork Loin
with stuffing, gravy & apple sauce
- Canada AA Roast Beef*
with gravy & horseradish
**cooked medium unless otherwise specified*
- Tender Oven Roasted Turkey
with stuffing, gravy & cranberry sauce
- 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 Rib

Enhance your Roast Beef or Prime Rib by having it smoked

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 Style

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

Hot Dog Bar

- Hot dogs and buns with an assortment 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

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

Taco Bar

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

Salsa Bar

- 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

- 12" Pizzas - Pepperoni, Hawaiian & Cheese Pizzas

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

Our BBQ menu is for service onsite in Pioneer Park.

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

Buns, cheese and all the classic condiments • served from the BBQ

Pork Chops

Boneless 8oz. pork loin, one per person • served from the BBQ • finished with BBQ sauce
• buns or garlic toast

Chicken Breast

Boneless 8oz. pork loin, one per person • served from the BBQ • finished with BBQ sauce
• buns or garlic toast

“Cowboy” Steak

8oz. marinated cross rib steak, one per person • served from the BBQ
• sautéed mushrooms & onions • buns or garlic toast

Ribeye Steak

8oz. seasoned ribeye steak, one per person • served from the BBQ
• sautéed mushrooms & onions • buns or garlic toast

BBQ St. Louis Pork Ribs

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

Served from the BBQ • finished with BBQ sauce • buns or garlic toast

The “Bone Yard”

BBQ Beef Ribs, Sweet & Sour Pork Ribs, Chicken Drumsticks buns or garlic toast
• buns or garlic toast

Reception Platters

- Sliced seasonal fresh fruit
- Specialty cheeses & pickles
Served with assorted crackers
- Assorted sliced meats
Served with crusty dinner buns • mustard • butter • mayonnaise
- Assorted Deli sandwiches
Sandwich tray (40 quarters)
- Fresh vegetable tray with dip
- Jumbo prawns with cocktail sauce
- Breaded coconut prawns with sweet chili sauce
- Plain Potato Chips, Tortilla Chips & Salsa or Munchie Mix

The Chef's Reception

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 specialty 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
- 4L urn – 20 cups
- 16L urn – 80 cups
- 21L urn – 100 cups

All Day Coffee Station

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

Coffee & Pastries

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

Other beverages

- Orange & Apple Juice
- Juice Boxes
- Bottled Soft Drinks, Juice & Bottled Water
- Can Soft Drinks
- Non Alcoholic Punch*

**minimum 20 people*

Bar Services

For ALL bars, Exhibition Park Catering provides all required bartenders and staff. An hourly bartender charge may apply.

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.

Full Corkage Bar

Exhibition Park Catering supplies all the required mixes 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.
- Tickets, cash float and ticket sellers are the responsibility of the permit holder and must be at least 18 years old.
- The resale permit requires the drink prices to be visibly posted.

Wine Corkage

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.

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