



Catering Menu

Thank you for considering Lethbridge & District Exhibition to host your event. We strive to deliver our services above expectations. Whether you are booking a small client meeting, a gala banquet or a full wedding ceremony and reception, our goal is your satisfaction. Our team will ensure all the details are taken care of.

One of the keys to a successful event is communication so we take this opportunity to remind you to please feel free to contact our team if you have any questions or require more information. We will be happy to assist you.



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.....18.00

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

The Morning Deluxe.....20.00

Our own Benedict casserole – ham & egg quiche on toasted English muffins and topped with hollandaise sauce • Crisp bacon and sausage • Country style hash browns
• Pancakes, waffles or French toast with butter, syrup, strawberry topping and whipped cream
• Breakfast pastries and muffins

The Continental.....13.00

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

Fruits & Snacks

- Sliced seasonal fresh fruit..... 7.00 per person
- Fresh vegetable tray with dip..... 7.00 per person
- Whole fresh fruits - seasonal assortment..... 4.00 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.

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.....28.00

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

Taco Bar.....30.00

Hard and soft tortillas • Spicy beef, pork & chicken • Shrimp • Tater tots
• Fried rice & beans • Refried beans • Marinated Black Bean & Corn salad
• Fresh mixed greens or Caesar salad • an assortment of toppings, including
but not limited to: hot sauce, salsa, sour cream, ketchup, onions, tomatoes,
cucumber, cheese, black olives, hot peppers

BBQ Beef on a Bun.....22.00

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

Burger & Hot Dog Bar.....24.00

Burgers and Hot Dogs • Kaisers and hot dog buns • an assortment of toppings, including
but not limited to: ketchup, mustard, BBQ sauce, fried onions, mushrooms, bacon, tomatoes,
cucumber, cheese, hot peppers, relish, pickles • Choice of potato
• 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..... 25.00
Your choice of two of the listed buffet entrées..... 29.00

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

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

The "Bag Lunch" 12.00 per person
Sandwich – assorted varieties • Bag Chips • Whole Fruit • Granola Bar • Juice Bottle

Our Chef can also create a custom menu
to fit any taste or budget.

Please contact our Event Specialist
for more information on everything we can offer.



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
- Shredded Rutabaga Au Gratin - *Keto*
- 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.....38.00

Your choice of the following carved entrée and two additional entrées.....42.00

- Canada AA Roast Beef*
with gravy & horseradish
**cooked medium unless otherwise specified*
- Tender Oven Roasted Turkey
with stuffing, gravy & cranberry sauce
- Slow Roasted Stuffed Pork Loin
with gravy & roasted apples
**cooked medium unless otherwise specified*
- Baked Honey Glazed Ham
with Dijon & honey mustard
- Canada AA Slow Roasted Prime Rib*, *add \$6 per person*
with gravy & horseradish
**cooked medium unless otherwise specified*

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

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



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 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.....14.00 per person

- 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.....16.00 per person

- 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.....13.00 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 taste or budget. Please contact our Event Specialist 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.....25.00

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

Pork Chops29.00

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

Chicken Breast.....29.00

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

“Cowboy” Steak.....36.00

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

Rib-eye Steak.....49.00

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

BBQ St. Louis Pork Ribs.....34.00

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.....32.00

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

The “Bone Yard”.....45.00

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 to any BBQ



Reception Selections

- Sliced seasonal fresh fruit.....7.00 per person
- Assorted sliced meats – *ham, beef, turkey*.....9.00 per person
Served with crusty dinner buns • mustard • butter • mayonnaise
- Sliced cheese – *cheddar, Swiss, mozzarella*.....7.00 per person
Served with assorted crackers
- Specialty cheese & charcuterie board.....11.00 per person
Specialty deli meats & cheeses, grainy & Dijon mustards, assorted crackers
- Assorted Deli sandwiches.....6.00 each
Sandwich tray (40 quarters)55.00 per tray
- Fresh vegetable tray with dip.....7.00 per person
- Jumbo prawns with cocktail sauce.....26.00 per dozen
- Breaded coconut prawns with sweet chili sauce.....26.00 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.....28.00 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 Event Specialist 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..... 24.00 per dozen..... 2.00 each
- Assorted pastries..... 24.00 per dozen..... 2.00 each
- Cinnamon buns..... 30.00 per dozen..... 3.00 each
- Large butter croissants..... 24.00 per dozen..... 2.00 each
- Assorted donuts..... 24.00 per dozen..... 2.00 each
- Freshly baked cookies..... 24.00 per dozen..... 2.00 each
- Bagels with cream cheese..... 30.00 per dozen..... 3.00 each
- Assorted squares..... 24.00 per dozen..... 2.00 each

The “Bag Lunch”..... 12.00 per person

Sandwich – assorted varieties • Bag Chips • Whole Fruit • Granola Bar • Juice Bottle



Bar Services

For ALL bars, Exhibition Park Catering provides all required bartenders and staff. An hourly bartender charge of \$28/hour may apply. Bar service ends at 1:00am, last call until 2:00am.

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.....9.00 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 Lethbridge & District Exhibition for all non-alcoholic beverages.*

The organizer or sponsor is responsible for:

- All liquor products with receipts and Special Event permit. All alcohol must be purchased in Alberta. Alcohol purchased without a receipt or homemade alcohol is not permitted.
- The Special Event permit must be posted in a visible location for the duration of the event and the liquor receipts must be available at the bar. The bar will not open without these.
- If selling tickets, the permit holder must provide the tickets, cash float and Pro Serve certified ticket sellers. A "ticket" bar will be subject to a mandatory gratuity.
- The resale permit requires the drink prices to be visibly posted.
- All beer and coolers must be in cans NOT bottles. No liquor bottles can exceed 40oz (1140ml) in size.
- Additional mixes can be supplied by the client; i.e. *milk, specialty juices*

Wine Corkage.....10.00 per bottle

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

The organizer or sponsor is responsible for providing the wine. The wine can't be homemade or purchased outside of Alberta.

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



Policies & Procedures

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.

- Catering prices quoted are current and valid for a period of ninety days. Prices can be guaranteed with 50% non-refundable catering deposit up to 6 months in advance. Prices do not include gratuity or applicable taxes. All food & beverage prices are subject to a 17% gratuity charge.
- 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 may apply for special order linens or for linen requests other than those listed.
- Menu and wine selections must be submitted as soon as possible after confirmation of booking. Final menu details must be confirmed four weeks in advance.
- Our catering department will contact you 7 business days prior 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.
- For the safety of all patrons buffets will only be left out for a maximum of 1.5hrs.
- All leftovers will remain the property of Lethbridge & District Exhibition. We will be pleased to cut and serve your wedding cake at no extra charge.
- Staff will not handle or set up any wedding cake or specialty dessert items and will not be held liable for any damage that may occur to the cake or dessert by either our staff, guests, equipment or ambient temperature.
- All functions, entertainment and bar service must end by 1:00am and the room vacated by 2:00am. Additional charges will apply if additional time is required for move out after 2:00am.
- All bookings are considered tentative until the deposit is received and the signed function contract has been returned. A \$1000 deposit is required to secure the venue and will also serve as a damage deposit to be returned within two business days following the successful completion of the event. The deposit will first be applied to extra clean-up costs and/or damages. If a special event insurance policy is provided, as per the contract, the deposit will be applied to the balance.
- Cancellations – Venue Rentals:
 - Within 89 days of the event, no refund will be given
 - Within 90 – 180 days before the event, 50% of the deposit will be returned
 - Over 180 days before the event, 100% of the deposit will be given.
- Cancellations – Weddings and Receptions:
 - Within 6 months of the event, no refund will be given
 - Within 6 months – 1 year before the event, 50% of the deposit will be returned
 - Over 1 year before the event, 100% of the deposit will be given
- Credit card payments in excess of \$7500 may be subject to a 3% service charge.
- Section #32 of the *Public Health Act-Food Regulation* will be adhered to. Animals are prohibited in establishments where food is prepared, stored or offered for sale, this does not apply to a guide dog used by a person who is hearing or seeing impaired.
- COVID-19: Social distancing, event design and patron attendance will be subject to all current AHS and municipal regulations at the time of the event. This capacity must be monitored vigilantly and any failure will result in the closure of the event and potential loss of future events. There must be a controlled entrance only and exit only. Additional regulations and restrictions may apply
 - Due to COVID restrictions all buffets will be served by our staff.
- Full refund if cancellation is due to pandemic restrictions that won't allow the event