



The Sutton Place Hotel
EDMONTON

WEDDING MENU



DINNER

- Dinner Buffets
- Plated Dinners À La Carte

RECEPTION

- Canapés & Hors d'Oeuvres
- Reception Platters
- Reception Stations
- Live Action Stations

BEVERAGES

- Banquet Bar
- Wine List

WEDDING PACKAGE INCLUSIONS

All of our wedding packages are individually designed to ensure your wedding day dreams come true. Along with world-class service, all of the packages include:

Guest Rooms

- Complimentary bridal package for the Bride and Groom on their wedding night which includes one night's accommodation, champagne, chocolate covered strawberries, and full breakfast for two including service charges.
- Exclusive guest room rates for out-of-town guests. Rate includes complimentary local calls and Wi - Fi.*

Reception

- Complimentary reception venue (based on a food and beverage minimum)
- White tablecloths with your choice of black or white napkins
- Cake table with white linen
- Votive holders with white candles
- Gift table, table numbers, and stands
- Staging, dance floor, podium, and microphone

For more information, please call our Sales & Catering professionals at 780.441.3011 or email catering_edmonton@suttonplace.com.

**Minimum number of guest rooms is negotiable per wedding.*

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DINNER BUFFETS

Minimum 50 people

Includes Bread Rolls, Butter, Coffee, Decaffeinated Coffee & Assorted Teas
All Entrées are served with Chef's choice of Seasonal Vegetables, Rice or Potatoes
**Silver & Gold Menu Upgrade: \$8.00 per person for AAA Alberta Prime Rib with Rosemary, Pan Jus, Yorkshire Pudding*

Silver

Chef's Selection of Three (3) Salads

Assorted Domestic Cheeses
Vegetable Tray with Roasted Garlic Herb Yogurt Dip

Choice of two (2) entrées
Herb Roasted Chicken with Forest Mushroom Jus
Baked Teriyaki Salmon with Fruit Salsa
**AAA Alberta Roast Beef, Pan Jus, Yorkshire Pudding*

Sliced Seasonal Fresh Fruit
Assorted Pies, Squares, Home-Style Cookies
\$49.00 per person

Gold

Chef's Selection of Five (5) Salads

Assorted Domestic Cheeses
Vegetable Tray with Roasted Garlic Herb Yogurt Dip

Choice of three (3) entrées
Baked Salmon with Garlic Butter
Herb Roasted Chicken Breast with Forest Mushroom Jus
Herb Crusted Roast Pork Loin with Grainy Mustard and Sweet Apple Jus
**AAA Alberta Roast Beef, Pan Jus, Yorkshire Pudding*

Sliced Seasonal Fresh Fruit
Assorted Pies, Cakes, Mousse
\$59.75 per person

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Platinum

Assorted Breads, Garlic and Herb Butter

- Spring Greens with Assorted Dressings
- Traditional Caesar Salad
- Spinach Salad, Pecans, Fruit, Feta Cheese with Raspberry Vinaigrette
- Red Baby Potato Salad with Home-Made Mustard Vinaigrette
- Shrimp and Mussel Pasta Salad
- Assorted International Cheeses
- Seafood Platter
- Vegetable Tray with Roasted Garlic Herb Yogurt Dip

Choice of three (3) entrées

- Roasted Garlic and Herb AAA Alberta Prime Rib
- Baked Atlantic Salmon and Shrimp with Sweet Chili Sauce
- BBQ Teriyaki Chicken Breast with Mango Salsa
- Herb Crusted Roast Pork Loin with Grainy Mustard and Apple Pear Rosemary Jus
- Honey Glazed Duck Breast with Red Currant Jus

- Sliced Seasonal Fresh Fruit
- Assorted Pies, Cakes, Fruit Cobblers, Mousse
- Crêpe Station with Vanilla Cream, Chocolate Sauce, Fruit, Berries

\$87.00 per person

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PLATED DINNERS À LA CARTE

Minimum 25 people
Includes Bread Rolls, Butter, Coffee, Decaffeinated Coffee & Assorted Teas

Soup

Choice of one (1) soup
Creamy Woodland Mushroom Soup with Fresh Herbs and Tarragon Crème Fraîche
Chicken Vegetable Wonton Soup with Green Onions
Corn and Potato Chowder with Parmesan Cheese
Kelowna White Wine Onion Soup with Blue Cheese Crostini
\$6.25 per person

Salad

Choice of one (1) salad
Seasonal Roma Tomatoes, Watermelon, Goat Cheese Napoleon with Balsamic Vinaigrette
Romaine Lettuce, Asiago and Parmesan Cheese, Croutons with Creamy Roasted Garlic Dressing
Spring Greens, Sundried Berries with Raspberry Dressing
Roasted Beets, Goat Cheese with Yellow Onion Tarragon Vinaigrette
\$8.50 per person

Chef’s Palate Cleanser

Chef’s Creation of Home-Made Sorbet
\$4.75 per person

Entrée

Choice of one (1) entrée
AAA Alberta Prime Rib with Rosemary, Pan Jus, Yorkshire Pudding\$39.00
Pan Seared Black Pepper Atlantic Salmon with Roasted Garlic and Sweet Chili Sauce\$32.00
Stuffed Dried Fig and Apple Chicken Supreme with Cream Sauce\$30.00
Stuffed Oka and Pear Pork Tenderloin with Red Wine Jus.....\$33.00
Roasted Garlic and Thyme Crusted Lamb Rack with Peppercorn Jus\$40.00
Assorted Root Vegetable Lasagna with Tomato Coulis and Balsamic Reduction\$28.00

Dessert

Choice of one (1) dessert
Limoncello Mousse in a Chocolate Cup
Kahlúa Chocolate Cake
Raspberry White Chocolate Mousse Torte
Peach Vanilla Bean Cheesecake
Chocolate Banana Bread Pudding with Ice Cream
Fruit Cobbler with Ice Cream
Chocolate Truffle Torte
Crème Caramel
Flourless Chocolate Cake with Orange Coulis
\$9.75 per person

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CANAPÉS & HORS D'OEUVRES

Minimum order of 3 dozen per selection

Cold Selections

Shrimp Cocktail in a Glass	\$40.00 per dozen
Cream Cheese and Sliced Strawberry on a Crostini.....	\$39.00 per dozen
Smoked Salmon with Cream Cheese, Capers, Onions on Rye Bread	\$40.00 per dozen
California Sushi Rolls.....	\$41.00 per dozen
Thai Spice Chicken Salad Cucumber Cups	\$40.00 per dozen
Cubed Watermelon and Goat Cheese with Balsamic Reduction.....	\$41.00 per dozen
Tomato Bruschetta	\$38.00 per dozen
Roasted Beef and Zucchini Wrap with Horseradish Cream	\$42.00 per dozen
Melon Wrapped in Prosciutto	\$38.00 per dozen
Deville Eggs.....	\$37.00 per dozen

Hot Selections

Beef Wellington with Au Jus.....	\$41.00 per dozen
Sweet and Sour Meatballs	\$39.00 per dozen
Spanakopita with Tzatziki Sauce.....	\$39.00 per dozen
Chicken Satay with Sweet Chili Peanut Sauce.....	\$40.00 per dozen
Pan Seared Bacon Wrapped Scallops	\$40.00 per dozen
Mushroom and Feta Cheese Quiche	\$40.00 per dozen
Potato Samosas with Mango Chutney	\$40.00 per dozen
Chicken Vegetable Spring Rolls with Plum Sauce.....	\$39.00 per dozen
Assorted Vegetable Tempura with Ginger Soy Mayonnaise	\$40.00 per dozen
Potstickers with Ginger Soy Sauce	\$40.00 per dozen
Crab Cakes with Corn Salsa	\$41.00 per dozen

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RECEPTION PLATTERS

All platters serve approximately 25 people

Vegetable Platter with Two Types of Dipping Sauces.....	\$95.00 per platter
Deluxe Finger Sandwiches with Pickled Garnish	\$185.00 per platter
Domestic Cheese Platter: Cheddar, Oka, Marble, Brie, Jack Cheese, Blue Cheese, Assorted Crackers, Sliced Seasonal Fresh Fruit	\$175.00 per platter
Domestic & International Cheese Platter: Brie, Camembert, Swiss, Emmental, Aged Cheddar, Stilton, Havarti, Assorted Crackers, Sliced Seasonal Fresh Fruit.....	\$235.00 per platter
Shrimp Cocktail Station.....	\$325.00 per platter
Sliced Seasonal Fresh Fruit with Honey Yogurt Dip	\$135.00 per platter
Gourmet Deli Platter: Thinly Sliced AAA Alberta Roast Beef, Black Forest Ham, Smoked Turkey Breast, Mini Kaisers, Condiments (Olives, Peppers, Fresh Tomatoes, Lettuce, Onions, Mayonnaise, Mustard)	\$185.00 per platter
Smoked Salmon Platter: Onions, Cream Cheese, Capers, Lemon Wedges, Rye Bread.....	\$275.00 per platter
Hummus Platter with Assorted Toasted Breads	\$135.00 per platter
Assorted Squares and Home-Style Cookies	\$120.00 per platter

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RECEPTION STATIONS

Pizza Station (Minimum 25 people)

- Choice of one (1) type of pizza*
Ham, Pineapple, Cheese
Chorizo, Bell Peppers, Cheese
Sundried Tomatoes, Spinach, Zucchini, Cheese
Seafood & Cheese
BBQ Basil Chicken, Onions, Bacon, Cheese
Pepperoni, Salami, Beef, Cheese

- Choice of one (1) type of crust*
Flatbread
Regular Crust

\$11.25 per person (2.5 pieces per person)

Dessert Station (Minimum 50 people)

- Assorted Pies, Cakes, Fruit Cobblers, Tarts, Mousse, Jell-O
Fondue with Cubed Seasonal Fresh Fruit

\$19.00 per person

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LIVE ACTION STATIONS

Pasta Bar (Minimum 25 people)

All Pasta is served with Mushrooms, Bell Peppers, Parmesan Cheese, Spanish Onions, Black Forest Ham, Baby Shrimp & Tomatoes.

Choice of one (1) pasta

- Cheese Tortellini
- Farfalle
- Penne Rigate

Choice of two (2) sauces

- Creamy Alfredo
- Pesto Cream
- Spicy Tomato

\$17.00 per person

Chef Attended Hot Station (Minimum 50 people)

Mini Kaisers with Roast Turkey, Cranberry Sauce,
Sage Mayonnaise.....\$325.00 per station (serves 25 people)

Mustard and Honey Glazed Ham, Raisin Jus.....\$270.00 per station (serves 25 people)

Herb Roasted AAA Alberta Beef with Grainy Mustard, Beef Jus,
Horseradish, Mustard, Mayonnaise..... \$390.00 per station (serves 30 people)

Sushi Station: Assorted Sushi Rolls including
Tuna, Salmon, Vegetable, California Rolls with
Condiments and Chopsticks \$26.00 per person (serves 6 pieces per person)

Stir Fry Station: Choice of Chicken, Baby Shrimp, or Beef
Vegetables (prepared in hoisin or oyster sauce)
Choice of Egg Noodles or Steamed Rice
Served in Asian Take-Out Boxes and Chopsticks.....\$15.50 per person

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BANQUET BAR

Host Bar

The host pays for all consumed beverages.
A bartender is complimentary if consumption exceeds \$300.00 minimum or a bartender fee of \$25.00 per hour will apply (minimum four (4) hours).

Applicable taxes & service fees are not included in host bar prices.

Cash Bar

Guests are responsible for paying for their own beverages.
A bartender is complimentary if consumption exceeds \$300.00 minimum or a bartender fee of \$25.00 per hour will apply (minimum four (4) hours).

Cash bar prices are inclusive of taxes.

Banquet Bar Beverage Prices

	Host Bar	Cash Bar
Premium Brands 1 oz. pour.....	\$6.50	\$7.50
Gordon's London Dry Gin		
Captain Morgan White Rum		
Captain Morgan Dark Rum		
Finlandia Vodka		
Bell's Whisky		
Seagram's V.O. Canadian Whisky		
Deluxe Brands 1 oz. pour.....	\$7.00	\$8.00
Bombay Sapphire Gin		
Bacardi Superior White Rum		
Appleton Estate Jamaican Rum		
Captain Morgan Spiced Rum		
Grey Goose Vodka		
Chivas Regal Scotch Whisky, Aged 12 Years		
Crown Royal Canadian Whisky		
Premium Liqueurs..... 1 oz. pour.....	\$7.50	\$8.00
Bailey's Irish Cream		
Grand Marnier		
Kahlúa		
Sambuca		
Malibu		
Domestic Beer and Light Beer..... per bottle.....	\$6.50	\$7.50
Imported Beer..... per bottle.....	\$7.00	\$8.00
Non-Alcoholic Beer..... per bottle.....	\$5.50	\$6.00
House Wine 5 oz. pour.....	\$7.50	\$8.00
Assorted Juices, Soft Drinks, Mineral Water..... per glass.....	\$3.25	\$3.75

Additional Suggestions

Champagne or Wine Punch.....	\$95.00 per gallon (serves 25 people)
Liquor Punch	\$100.00 per gallon (serves 25 people)
Non-Alcoholic Fruit Punch	\$60.00 per gallon (serves 25 people)

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WINE LIST

Charged on consumption

House White

	Per Glass	Per Bottle
JP Azeitão White, JP Azeitão, Portugal.....	\$8.00.....	\$33.00
Pinot Grigio, Two Oceans, South Africa	\$9.00.....	\$35.00
Chardonnay, Pelee Island, Canada, VQA.....	\$10.00.....	\$38.00
Unwooded Chardonnay, McLaren Vale, Australia	\$12.00.....	\$40.00

House Red

	Per Glass	Per Bottle
JP Azeitão Red, JP Azeitão, Portugal.....	\$8.00.....	\$33.00
Cabernet Sauvignon Merlot, Two Oceans, South Africa	\$9.00.....	\$35.00
Cabernet Sauvignon, Pelee Island, Canada, VQA	\$10.00.....	\$38.00
Cabernet Sauvignon, McLaren Vale, Australia	\$12.00.....	\$40.00

White

Procanico, Casasole St. Cristina, Italy	\$42.00
Chardonnay, Woodbridge, California	\$44.00
Sauvignon Blanc, Kim Crawford, New Zealand	\$46.00
Gewürztraminer, Fetzer, California	\$46.00

Red

Cabernet Sauvignon, Carnivor, California	\$46.00
Pinot Noir, Kim Crawford, New Zealand	\$48.00
Zinfandel, Ravenswood, California.....	\$52.00

Sparkling Wine

1928 Spumante Demi Sec, Cavicchioli, Italy.....	\$33.00
Sauvignon Blanc Brut, Two Oceans, South Africa	\$38.00
Lila Imperial, Deinhard, Germany.....	\$49.00
Brut Rose, Norton Cosecha Especial, Argentina	\$54.00

Champagne

Brut Royal, Pommery, France	\$145.00
Brut, Veuve Clicquot, France.....	\$165.00

Additional wine selection is available upon request.

PRICES AND AVAILABILITY ARE SUBJECT TO CHANGE WITHOUT NOTICE.

TAXES AND ADDITIONAL CHARGES INCLUDING 17% SERVICE CHARGE AND 5% GST ARE NOT INCLUDED.

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