

The Sutton Place Hotel

EDMONTON

BREAKFAST – BUFFET

PRAIRIE BUFFET

\$16.00 per person

Orange Juice
Fresh Fruit Salad
Oven Fresh Mini Danish & Loaf Slices
Butter & Fruit Preserves
Freshly Brewed Coffee, Decaffeinated Coffee & Tea

THE HEALTHY ALTERNATIVE

\$16.50 per person

Orange Juice
Fresh Sliced Fruit
Fruit Yogurts
Assorted Breakfast Cereals with 2% Milk
Freshly Brewed Coffee, Decaffeinated Coffee & Tea

KLONDIKE BUFFET

\$19.00 per person

Orange Juice
Scrambled Eggs & Hash Brown Potatoes
Buttermilk Pancakes with Maple Syrup
Choice of Bacon or Sausage (Pork or Turkey)
Oven Fresh Mini Danish & Loaf Slices
Butter & Fruit Preserves
Freshly Brewed Coffee, Decaffeinated Coffee & Tea
(Minimum 25 people)

The Sutton Place Hotel

Minimum of 25 persons required

Menus are subject to availability

Prices are subject to change & do not include a 17% service charge & 5% GST

The Sutton Place Hotel

EDMONTON

BREAKFAST – PLATED

CITRUS FRENCH TOAST

\$18.00 per person

Orange Juice
Citrus French Toast with Maple Syrup & Fresh Seasonal Berries
Choice of Bacon or Ham or Sausage (Turkey or Pork)
Oven Fresh Mini Danish
Fresh Fruit Salad
Freshly Brewed Coffee, Decaffeinated Coffee & Tea

THE SUTTON BREAKFAST

\$20.25 per person

Orange Juice
Scrambled Eggs & Hash Brown Potatoes
Choice of Bacon or Ham or Sausage (Turkey or Pork)
Oven Fresh Mini Danish & Loaf Slices
Butter & Fruit Preserves
Fresh Fruit Salad
Freshly Brewed Coffee, Decaffeinated Coffee & Tea

EGGS BENEDICT

\$22.75 per person

Orange Juice
Two Poached Eggs with our Chef's Hollandaise Sauce
& Hash Brown Potatoes
Oven Fresh Mini Danish & Loaf Slices
Butter & Fruit Preserves
Fresh Fruit Salad
Freshly Brewed Coffee, Decaffeinated Coffee & Tea

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EDMONTON

COFFEE BREAKS

BEVERAGES

Freshly Brewed Coffee (Regular & Decaffeinated)	\$3.50 person
Assortment of Regular & Herbal Teas	\$3.50 person
Tropicana Fruit Juice	\$21.00 56 oz
Pitcher of Lemonade	\$21.00 56 oz
Pitcher of Iced Tea	\$21.00 56 oz
Bottled Juice	\$3.50 bottle
Bottled Mineral Water	\$3.00 bottle
Assorted Canned Soft Drinks (Regular & Diet)	\$3.00 each

HEALTHY CHOICE

Sliced Fresh Fruit	\$6.25 person
Whole Fresh Fruit (in season)	\$2.00 each
Assorted Fruit Yogurts	\$3.25 each
Cold Breakfast Cereals with Milk	\$3.00 each
Nutrigrain Bars	\$2.25 each

MORNING DELIGHTS

Assorted Muffins	\$3.50 each
Oven Fresh Croissants	\$3.00 each
Apple & Cherry Turnovers	\$3.00 each
Cinnamon Rolls	\$3.00 each
Bagel with Cream Cheese	\$3.00 each
Assorted Loaf Slices	\$2.25 slice

AFTERNOON DELIGHTS

Assorted Home Style Cookies	\$26.00 dozen
Fresh Fruit Tartlets	\$3.00 each
Selection of French Pastries	\$3.00 each
Chocolate Dipped Strawberries	\$2.00 each
Truffles	\$3.00 each
Chocolate Brownies	\$3.00 each
International Cheese Platter	\$7.25 person
Freshly Popped Popcorn (using old fashioned popcorn machine)	\$2.00 person
Soft Pretzels, Served Warm (Minimum of 10 people)	\$3.00 each

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SPECIALTY COFFEE BREAKS

THE ORCHARD

\$7.75 per person

Fresh Whole Apples & Apple Pie
International Cheeses
Apple Juice
Freshly Brewed Coffee, Decaffeinated Coffee & Tea

AFTERNOON GAME

\$7.75 per person

Soft Large Pretzels with Hot Mustard
Potato Chips, Assorted Soft Drinks
Freshly Brewed Coffee, Decaffeinated Coffee & Tea

WINTER WARMER

\$8.00 per person

Shortbread Cookies, Chocolate Fudge Brownies with Caramel Sauce
Hot Chocolate
Freshly Brewed Coffee, Decaffeinated Coffee & Tea

SUMMER DAYS

\$8.25 per person

Make your own Sundaes & Floats
(Chocolate, Vanilla & Strawberry)
Fresh Fruit Cocktail
Assorted Soft Drinks
Freshly Brewed Coffee, Decaffeinated Coffee & Tea

THE MATINEE

\$8.75 per person

Movie Popcorn & Potato Chips
Red Licorice & Assorted Candy Bars
Assorted Soft Drinks
Freshly Brewed Coffee, Decaffeinated Coffee & Tea

PRAIRIE NIGHTS

\$8.75 per person

Ice Cold Lemonade & Refreshing Iced Tea
Strawberry Shortcake
Freshly Brewed Coffee, Decaffeinated Coffee, Tea

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EDMONTON

THE SUTTON PLACE LUNCH MENU

Menu includes choice of Soup or Salad, Main Entrée & Dessert

SOUP

Soup of the Day
Cream of Mushroom
Vegetable Minestrone

SALAD

Sutton Greens with House Dressing
Traditional Caesar
Spring Greens with Maple Vinaigrette

ENTRÉE

Penne with Sundried Tomato Marinara & Asiago Cheese	\$22.75
Chef's Quiche of the Day with House Salad	\$23.25
Beef Stroganoff	\$26.25
Stir Fried Ginger Beef or Black Bean Chicken	
Accompanied with Thai Rice & Vegetables	\$26.25
Roast Breast of Chicken with Garlic Jus	\$26.75
Sautéed Breast of Chicken with Sweet Peppers & Tarragon Cream in Puff Pastry	\$26.75
Baked Salmon with Sweet Ginger Beurre Blanc	\$27.75
Roast Alberta Striploin with Red Wine Sauce	\$28.75

Entrées served with choice of Starch & Seasonal Vegetables

DESSERT

Passion Fruit Mousse
Cookies & Cream Cheesecake
Peaked Strawberry Cream with Seasonal Fruit & Berries
Chocolate Mint Torte
Rolls & Butter
Freshly Brewed Coffee, Decaffeinated Coffee & Tea

A \$50.00 set up fee applies to groups under 25

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EDMONTON

WORKING LUNCH BUFFETS

STRATHCONA BUFFET

Soup of the Day
Caesar Salad, Champagne Greens
Tomato Basil Salad
Marinated Mushroom Salad
Chef's Selection of Two Hot Entrées
Starch & Seasonal Vegetables
Selection of French Pastries
Rolls & Butter
Freshly Brewed Coffee
Decaffeinated Coffee & Tea

\$27.75 per person

ORIENTAL EXPRESS

Mixed Greens
Grilled Vegetable Salad
Sesame Shrimp Noodle Salad
Stir Fried Vegetables with
Steamed Rice
Choice of Black Bean Chicken
Ginger Beef
Sliced Fresh Fruit
Rolls & Butter
Freshly Brewed Coffee
Decaffeinated Coffee & Tea

\$27.25 per person

HAPPY TRAILS

Soup of the Day
Caesar Salad
Mixed Greens with Assorted Dressings
Hot Sliced Roast Alberta Beef Au Jus
served with Kaiser Rolls
Horseradish, Mustard & Mayonnaise
Assorted Dessert Squares
Freshly Brewed Coffee
Decaffeinated Coffee & Tea

\$25.25 per person

LITTLE ITALY BUFFET

Sutton Greens with Assorted Dressings
Caesar Salad
(Includes choice of 1 pasta & 1 sauce)
Pasta - Penne Rigate
Three-Cheese Tortellini, Farfalle
Sauces – Sundried Tomato Marinara
Pesto Cream with Chicken
Sweet Bell Peppers & Mushrooms
with Tomato Cream
Garlic Toast
Assorted Dessert Squares
Freshly Brewed Coffee
Decaffeinated Coffee & Tea

\$25.25 per person

Minimum of 25 persons required
Please inquire with your Catering Manager for options

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The Sutton Place Hotel

EDMONTON

WORKING LUNCH BUFFETS

WHYTE AVENUE BUFFET

Soup of the Day

Sandwiches served on Assorted Breads and Kaiser Rolls

(Roast Alberta Beef, Smoked Turkey, Black Forest Ham & Cheddar,
Tuna Salad, Egg Salad Served on Whole Wheat & White Bread)

(1 1/2 Sandwiches per person)

Pickle Tray

Assorted Home Style Cookies

Freshly Brewed Coffee, Decaffeinated Coffee & Tea

\$21.25 per person

THE GATEWAY BUFFET

Sutton Greens with Assorted Dressings

Fresh Vegetable Crudités with Ranch Dip

Submarine Buns

Assorted Deli Meats & Cheeses

(Tomatoes, Cucumber, Lettuce, Alfalfa Sprouts, Pickles, Onions,
Sliced Hot Peppers, Dijon Mustard, Mayonnaise, Vegetable Spread)

Fresh Sliced Fruit

Freshly Brewed Coffee, Decaffeinated Coffee & Tea

\$22.25 per person

RIVER VALLEY BUFFET

Sutton Greens with Assorted Dressings

International Cheese Platter

Tortilla Wraps with Flavored Cream Cheese (1 per person)

(Smoked Turkey, Black Forest Ham, Roast Alberta Beef & Vegetarian)

Fresh Sliced Fruit

Freshly Brewed Coffee, Decaffeinated Coffee & Tea

\$23.75 per person

Minimum of 25 persons required

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EDMONTON

THE SUTTON PLACE DINNER MENU

Menu includes your choice of Soup or Salad, Main Entrée & Dessert

SOUP

Roasted Butternut Squash
Cream of Wild Mushroom
Roasted Five Onion Bisque
Tomato Gin Soup

SALAD

Traditional Caesar
Sutton Greens with Maple Vinaigrette
Butterleaf & Mandarin Orange with Honey Dressing
Sutton Greens with Goat Cheese and Walnut Pear Vinaigrette

APPETIZER (Additional \$9.00 per person charge)

Sautéed Wild Mushrooms in a Golden Phyllo Pastry with Rosemary Cream
Pernod Flamed Escargot with Garlic Butter
Herb Coated Brie on Spiced Blueberries
Prawns Creta with Focaccia Bread

ENTRÉE

Wild Boar Bacon wrapped Pork Tenderloin Medallions with Prairie Mushroom Ragout	\$43.25
Supreme of Chicken Dijon in Herb Crust	\$43.25
Roast Alberta Prime Rib au Jus with Yorkshire Pudding	\$45.25
Baked Salmon Filet with Sweet Ginger Beurre Blanc	\$46.25
Roast Alberta Striploin with Wild Mushrooms	\$50.00
Grilled Filet of Alberta Beef Tenderloin with Shiraz Glaze	\$52.00

All Entrées served with Chef's choice of Starch & Seasonal Vegetables.
Our Chef can accommodate a variety of dietary restrictions upon request.

DESSERT

Lemon Tiramisu with Kiwi Coulis
Grand Marnier Crème Caramel
Flourless Chocolate Cake with Raspberry Coulis
Callebeaut Chocolate Truffle Torte

Rolls & Butter
Freshly Brewed Coffee, Decaffeinated Coffee & Tea

\$50.00 set up fee for all Groups under 25

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EDMONTON

THE CITY OF CHAMPIONS DINNER BUFFET

SALADS

Mixed Garden Greens with Assorted Dressings
Greek Salad, Baby New Potato Salad, Caesar Salad,
Sesame Shrimp Noodle Salad, Marinated Mushroom Salad

DECORATIVE PLATTERS

Sliced Deli Meat Platter
(Roast Alberta Beef, Black Forest Ham, Smoked Turkey Breast, Salami, Smoked Meat)
Seafood Platter
(Smoked Mackerel, Marinated Mussels, Cocktail Shrimp, Smoked Salmon)
Fresh Vegetables Crudités & Dip

ENTRÉES

Sliced Roast Alberta Beef au Jus with Yorkshire Pudding
Oven Roasted Herb Chicken with Tarragon Jus
Baked Three Cheese Tortellini
Ballontine of Chicken in a Grand Marnier Demi
Medallions of Salmon with Ginger Beurre Glaze

Served with your choice of
Roasted Baby Red Potatoes, Boiled Dill Potatoes,
or Garlic Mashed Potatoes
Fresh Seasonal Vegetables

Rolls & Butter

DESSERTS

Decadent Selection of Tortes, Cheesecakes & French Pastries
Sliced Fresh Fruit & Cheese
Freshly Brewed Coffee, Decaffeinated Coffee & Tea

1 - Hot Entree @ \$47.50 2 - Hot Entrees @ \$49.50 3 - Hot Entrees @ \$53.50

Minimum of 50 guests for Dinner Buffets

Buffets are not available for groups under 50 people
Please inquire with your Catering Manager for options

Menus are subject to availability

Prices are subject to change & do not include a 17% service charge & 5% GST

The Sutton Place Hotel

EDMONTON

RECEPTION MENU

COLD CANAPÉS

\$29.50 per dozen

Smoked Salmon Tartare
Cocktail Prawns
Curried Crabmeat Croustades
Asparagus Spears Wrapped with Prosciutto
Asian Shrimp Salad Roll with Peanut Sauce
Bruschetta
Rocky Mountain Rolls (Alberta Beef Tenderloin & Wild Rice)
California Rolls (Crab & Avocado)

HOT HORS D' OEUVRES

\$31.50 per dozen

Thai Marinated Prawns
Chicken Satay with Spicy Peanut Sauce
Bacon Wrapped Scallops
Sautéed Escargots in Puff Pastry
Herb Coated Brie
Wild Mushroom & Tarragon Quiche
Chicken Potstickers with Mandarin Marmalade
Vegetable Spring Rolls with Sweet Chili Sauce
Sundried Tomato & Goat Cheese Baked in Phyllo

Menus are subject to availability

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EDMONTON

RECEPTION MENU

GARDEN FRESH CRUDITÉ Fresh Seasonal Vegetables with Sweet Sesame Dip	\$5.50 per person
DELUXE FINGER SANDWICHES (1 ½ per person) Shrimp Salad, Corned Beef & Swiss Cheese, Black Forest Ham & Cheddar Cheese, Egg & Chive Salad & Roast Alberta Beef	\$6.75 per person
INTERNATIONAL CHEESE PLATTER Cheddar, Oka, Camembert, Swiss & Blue Cheese Assorted Crackers	\$7.25 per person
JUMBO PRAWNS WITH COCKTAIL SAUCE	\$130.00 per 50 pieces
SEASONAL FRESH FRUIT A decorative display of Sliced Fresh Fruit	\$5.75 per person
OPEN-FACED SANDWICHES Served on Kaiser Rolls with Smoked Turkey, Smoked Salmon with Cream Cheese, Baby Shrimp in Dill Mayonnaise, Breast of Chicken with Guacamole, Black Forest Ham & Cheddar Cheese, Roast Alberta Beef	\$7.25 per sandwich
GOURMET DELI PLATTER Thinly Sliced Roast Alberta Beef, Black Forest Ham, Smoked Turkey Breast Corned Beef served with Mini Kaisers & Condiments (Sliced Cheese, Fresh Tomatoes, Lettuce, Alfalfa Sprouts, Onions, Mayonnaise & Mustard)	\$12.25 per person
SMOKED SIDE OF BRITISH COLUMBIA SALMON With Onions, Cream Cheese, Capers, Lemon & Rye Bread (Pre-carved, serves 15 people)	\$120.00 per side

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EDMONTON

RECEPTION MENU

PASTA BAR

\$15.00 per person

(Choice of 1 pasta served with 2 sauces)
Cheese Tortellini, Farfalle, Penne Rigate
Creamy Alfredo Sauce, Pesto Cream Sauce, Spicy Tomato Sauce
(Served with Mushrooms, Sweet Peppers, Parmesan, Spanish Onions,
Black Forest Ham, Baby Shrimp & Tomatoes)

CARVED HAM

\$195.00 each

Served with Cocktail Rolls, Dijon & Grainy Mustard
(Serves approximately 30 people)

PRIME RIB OF ALBERTA BEEF

Market Price

Served with Kaiser Rolls, Horseradish, Mayonnaise,
Dijon & Grainy Mustard (Serves approximately 30 people)

STIR FRY

\$15.00 per person

(Choice of two of the following)
Ginger Beef, Thai Shrimp or Black Bean Chicken
Includes Stir Fry Vegetables & choice of Oriental Noodles or Steamed Rice

ROASTED TURKEY

\$195.00 each

Served with Sourdough Rolls with Cranberry, Mayonnaise & Butter
(Serves approximately 30 people)

BEEF WELLINGTON

Market Price

Served with Bordelaise Sauce
(Serves approximately 20 people)

PRAWNS CRETA

\$33.50 Per Dozen

Prawns Flambé with Fresh Herbs & Sambuca Cream (min. 10 dozen)

Stations: \$100.00 set-up fee applies for groups less than 50

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EDMONTON

THE CHURCHILL

\$25.50 per person

HOT HORS D'OEUVRES

Thai Marinated Prawns
Vegetable Spring Rolls with Sweet Chili Sauce
Sundried Tomato & Goat Cheese Baked in Phyllo
Mushroom & Tarragon Quiche
Chicken Satay with Spicy Peanut Sauce

COLD PLATTERS

Bruschetta
Hummus with Toasted Pitas
Vegetable Crudités with Sweet Sesame Dip

ASSORTED FINGER SANDWICHES

Shrimp Salad, Black Forest Ham & Cheddar Cheese, Smoked Turkey
Roast Alberta Beef with Creamy Horseradish

SEASONAL SLICED FRESH FRUIT

A Decorative Display of Sliced Fresh Fruit in Season

Freshly Brewed Coffee, Decaffeinated Coffee & Tea

Minimum of 50 persons required

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EDMONTON

THE ARTS DISTRICT

\$30.50 per person

HOT HORS D'OEUVRES

Thai Marinated Prawns
Chicken Satay with Spicy Peanut Sauce
Vegetable Spring Rolls with Sweet Chili Sauce
Bacon Wrapped Scallops

COLD CANAPÉS

Smoked Salmon & Asparagus
Hummus with Toasted Pitas,
California Rolls
Bruschetta

INTERNATIONAL CHEESE & FRUIT PLATTER

Cheddar, Oka, Camembert, Swiss & Blue Cheese
with Assorted Crackers & Sliced Fresh Fruit

GARDEN FRESH VEGETABLE CRUDITÉS

Fresh Seasonal Vegetables served with Sweet Sesame Dip

TORTILLA WRAPS

Tortilla Wraps with Flavoured Cream Cheese & Mixed Greens
Including: Smoked Turkey, Black Forest Ham, Roast Alberta Beef
& Vegetarian

ASSORTED FRENCH PASTRIES

Chef's Selection of Decadent Treats

Freshly Brewed Coffee, Decaffeinated Coffee & Tea

Minimum of 50 persons required

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The Sutton Place Hotel

EDMONTON

THE HERITAGE RECEPTION

\$38.00 per person

HOT HORS D'OEUVRES

Thai Marinated Prawns
Chicken Satay with Spicy Peanut Sauce
Vegetable Spring Rolls with Sweet Chili Sauce
Bacon Wrapped Scallops

COLD CANAPÉS

Asparagus Spears Wrapped with Smoked Salmon
Hummus with Toasted Pitas
Camembert with Grapes & Spiced Pecan

JUMBO PRAWNS

With Brandy Cocktail Sauce

GARDEN FRESH VEGETABLE CRUDITÉS

Fresh Seasonal Vegetables served with Sweet Sesame Dip

INTERNATIONAL CHEESE & FRUIT PLATTER

Cheddar, Oka, Camembert, Swiss & Blue Cheese
Served with Assorted Crackers & Sliced Fresh Fruit

PASTA BAR

(Choice of 1 pasta served with 2 sauces)
Cheese Tortellini, Farfalle, Penne Rigate
Creamy Alfredo Sauce, Spicy Tomato Sauce
Served with Mushrooms, Sweet Peppers, Parmesan, Spanish Onions,
Black Forest Ham, Baby Shrimp & Tomatoes

DESSERT

Assorted French Pastries

Freshly Brewed Coffee, Decaffeinated Coffee & Tea

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EDMONTON

HOST BAR

(The host pays for the bar)

Premium Brands (1 oz.)	\$5.50
Deluxe Brands (1 oz.)	\$6.00
Domestic Beer & Light Beer	\$5.50
Imported Beer	\$6.25
Non-Alcoholic Beer	\$5.00
Featured House Wine (5 oz.)	\$6.50
Premium Liqueur (1 oz.)	\$7.00
Soft Drinks	\$2.50
Mineral Water	\$2.50
Juice	\$2.50

Prices do not include 17% Service Charge & 5% GST

CASH BAR

(Guests purchase their own beverages)

Premium Brands (1 oz.)	\$6.00
Deluxe Brands (1 oz.)	\$6.75
Domestic Beer & Light Beer	\$6.00
Imported Beer	\$6.75
Non-Alcoholic Beer	\$5.50
Featured House Wine (5 oz.)	\$7.00
Premium Liqueur (1 oz.)	\$7.50
Soft Drinks	\$3.00
Mineral Water	\$3.00
Juice	\$3.00

Champagne or Wine Punch \$85.00 Per Gallon

Liquor Punch \$95.00 Per Gallon

Non-Alcoholic Fruit Punch \$55.00 Per Gallon

BAR LABOUR CHARGE

Should the minimum consumption on a host bar or cash bar be less than \$250.00, an \$20.00 per hour, per bartender labour charge will apply (minimum 4 hours).

The Sutton Place Hotel

EDMONTON

HOUSE WINES

WHITE

Sonora Ranch Mission Hill Pinot Grigio (Canada) \$26.00

Balanced, light and easy to drink with a hint of lemon, honey and a crisp, clean finish.

Black Swan Chardonnay \$28.00

Tropical fruit and light peach and melon fruit flavours complimented by hints of vanilla

Gallo Family Vineyards Chardonnay \$28.00

Crisp medium body, tropical fruit, subtle sweet aroma of oak, crisp citrus spice and caramel

RED

Sonora Ranch Mission Hill Merlot (Canada) \$28.00

Huckleberry and red currant overtones combine to provide a smooth finish. lightly oaked.

Black Swan Merlot \$30.00

Blackberry, raspberry and ripe cherry aromas accent this deep red wine. Dried plum, black cherry and hints of vanilla combine with smooth tannins on the palate.

Lucas & Lewellen 100% handpicked estate grown grapes.

Gallo Family Vineyards Cabernet \$30.00

This wine showcases the aroma of fresh dark fruit, such as black cherry framed with brown spices and dark toast notes

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EDMONTON

CHAMPAGNE & SPARKLING WINE

Cooks Sparkling Champagne \$30.00

Cook's California Champagne Brut is medium-dry with crisp fruit flavors. The aromas of apple and pear are balanced with a bouquet of toasty yeast notes and floral nuances.

Deinhard Lila Imperial Brut (Germany) \$40.00

A sparkling wine with rich fruit flavours of Peach, Pears and honeydew melon. Crisp clean flavour profile with a slight sweetness on the palate.

Pol Roger White Foil (France) \$80

A harmonious blend containing one third each of Pinot Noir, Pinot Meunier and Chardonnay grapes. The result, an aged champagne suitable for all occasions, semi dry.



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