

# EVARIO

EVENTS CENTRE

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Based on the Latin word “Vario” which means diverse or variety, Evario Events Centre is Edmonton’s premier events location offering an array of versatile function spaces. Each resplendent event space is enamoured with an unique atmosphere, state of the art technology integration. Paired with exceptional catering from a wide selection of creative designer menus and impeccable intuitive hospitality of the Evario events team makes for a truly unforgettable experience.

Evario Events Centre offers an incredible setting of 20000 Sq Ft of flexible event space up to 1200 guests, from board meetings to grand celebrations, it provides a world class venue where meaningful engagements happen leaving an everlasting impression.



## EVENTS & CATERING MENU



BREAKFAST



# BUFFET BREAKFAST

## Classic Continental \$21

Assorted breakfast juices  
Seasonal fresh cut fruits and berries  
Oven fresh breakfast pastries  
Assorted fruit yogurt  
Butter, margarine and fruit preserves  
Freshly brewed Lavazza coffee  
and gourmet Tazo tea selections

## Health & Wellness \$28

100% pure orange juice  
V8 juice shooters  
Seasonal fresh cut fruits and berries  
with honey mint yogurt dip  
House specialty granola  
Freshly baked all bran muffins  
Whole wheat bagel with low  
fat cream cheese  
Corn & green peas egg succotash  
Steel cut oatmeal (raisins, almonds,  
cranberries, Demerara sugar, skim milk)  
Freshly brewed Lavazza coffee  
and gourmet Tazo tea selections

## The Canadian \$28

Assorted breakfast juices  
Seasonal fresh cut fruits and berries  
Oven fresh breakfast pastries  
Free-range scrambled eggs topped  
with old aged cheddar and scallions  
Alberta pork sausages  
Crispy finest double smoked bacon  
Kennebec hashbrown tossed  
with green onions  
Butter, margarine and fruit preserves  
Freshly brewed Lavazza coffee  
and gourmet Tazo tea selections

## The Indian \$35

Assorted breakfast juices  
Assorted flavoured Lassi shooters  
Seasonal fresh cut fruits and berries  
Amritsari pindi choley  
Mathura ke dubki wale aloo bhaji  
Fresh hand rolled puris  
Mumbai style egg bhurji with pav  
Achar and sweet chutney  
Jalebi  
Indian ginger and cardamom chai

## The Evario Signature \$41

100% pure orange juice  
Assorted fruit smoothie shooters  
Assorted yogurt parfait  
Fruit kebabs with honey mint  
and basil yogurt dip  
Freshly baked pain au chocolate,  
butter croissants, mini muffins  
English muffin with Canadian back bacon  
and hollandaise sauce  
Sautéed mushrooms with  
grape tomatoes, spinach  
Alberta chorizo sausages  
Kennebec hashbrown with rosemary  
herb butter  
Breakfast grain breads with organic  
butters and fruit preserves  
Freshly brewed Lavazza coffee  
and gourmet Tazo tea selections

## Chef attended Omelette station \$12

(Attendance for maximum of 1.5 hours)  
Pricing is per person. Minimum 35 People

**Custom Made Omelettes:** Smoked ham,  
Applewood bacon, button mushrooms,  
spinach, tomatoes, bell peppers,  
onions, cheddar cheese blend

# PLATED BREAKFAST

All plated breakfasts are served with fresh orange juice, assorted breakfast bakery basket with butter, margarine, fruit preserves and freshly brewed Lavazza coffee and gourmet Tazo tea selections

Minimum of 20 people. Pricing is per person. Additional \$8 per person will apply if minimum is not met

## Evario Egg Benedict \$30

Two poached eggs, smoked Canadian baby back bacon served on english muffin with hollandaise sauce, fingerling potatoes, sweet onion, topped with fine chopped Italian parsley and smoked Hungarian paprika

## Denver Omelette \$26

A classic American style Omelette with ham, peppers, onions, cheddar cheese served with Kennebec hash brown and smoked crisp bacon

## AAA Alberta Beef Steak & Eggs \$35

Medium rare 5 OZ sirloin steak served with poached eggs, hollandaise, bacon, hash brown & pea shoots

## Masala Uttapam \$25

Griddle cooked rice pancakes topped with onions, tomatoes, cilantro, green chilies served with traditional coconut chutney and sambhar

# THEMED BREAK

All Themed breaks are served with freshly brewed Lavazza coffee and gourmet Tazo tea selections

Minimum of 15 people. Pricing is per person. Additional \$6 per person will apply if minimum is not met.

## Cookie Jar \$14

Freshly baked oatmeal & raisins cookie, chocolate chip cookie, peanut butter cookie

## Chips and Dips \$15

Hummus & pita chips, Tzatziki with vegetable crudités, mini pretzels with mustard duo, nacho corn chips, salsa and sour cream

## Indian Street \$19

Vada pav with garlic chili spread and tamarind chutney  
Kesar jalebi  
Ginger and cardamom tea

## Revitalize \$20

Individual energy bars, house made granola mix with dried fruits, honey yogurt, mango and mixed berry smoothie, sliced seasonal fruits with grapes and berries

## Morning Glory \$17

Chef's selection of mini fruit danish, assorted fruit yogurt, sliced seasonal fruits with grapes and berries, healthy individual granola bars

## Sweet Tooth \$19

Assorted candies, chocolates, sours, licorice, twizzlers, ice cream sandwich

## British Hi Tea \$25

Fresh scones, selection of signature finger sandwiches (2 per person), selection of mini quiche, mini tarts, raspberry pannacotta, served with gourmet tea selections

# A LA CARTE BREAK

## Hot Beverages

Freshly brewed Lavazza coffee and gourmet Tazo tea selections ..... \$4 Per Person

## Cold Beverages

Bottled water ..... \$3 Per bottle  
Selection of soft beverage  
(341 MI Cans) .....\$3.50 Per Can  
Bottled juice ..... \$3.50 Per Bottle

## Snacks

Whole fruits..... \$3 per person  
Assorted fruit yogurt..... \$3 per person  
Vegetable tray  
with duo of dips ..... \$5 per person  
Selection of bananas,  
cranberry and lemon loaf  
(choose 1) .....\$6 Per Person  
Assorted granola  
and cereal bars .....\$6 Per Person  
Pretzel with duo  
of mustards .....\$6 Per Person  
Brownies and  
dessert squares.....\$7 Per Person  
Selection of morning  
breakfast pastries  
( 2 per person) .....\$7 Per Person  
Bagels with cream cheese  
and fruit preserves .....\$6 Per Person  
Seasonal fresh cut fruit  
platter with berries  
and grapes..... \$8 per person  
Assorted freshly baked  
cookies (min. 1 dozen) .....\$36 Per Dozen





LUNCH

# BUFFET LUNCH

## Global Salad Bar \$36

### Canadian Farm Salad

Assorted organic greens, tomatoes, cucumbers, bell peppers, with duo of dressings and cheese

### Italian Caprese Salad

Baby cherry tomato, mozzarella, sweet basil, first pressed olive oil and salt

### Chef's Inspired Soup Creation

### Israeli Tabbouleh

Bulgur, olive oil, lemon juice, Italian parsley, mint, seeded plum tomatoes

### Caesar Salad

Baby romaine lettuce, crispy bacon, parmesan cheese, herb garlic croutons and homemade caesar dressing

### Quinoa and Arugula Salad

with fromage de chevre and house made dressing

### Evario Salad

Free range chicken breast, baby potatoes, orange and roasted peach vinaigrette, tossed with the Italian herb parsley and roasted red peppers

## Gourmet Sandwich \$34

Chef's Inspired soup creation

Mesclun young green with tomatoes, cucumber with house dressing

Potato salad with scallions and yellow mustard dressing

Pickles and olives

Roasted shaved beef with Monterey jack, horseradish Dijon mayo and sliced onion on French baguette

Egg salad with leafy greens, scallions and chunky tomatoes in mixed baby buns

Grilled Italian vegetables and artichoke wrapped with grated mozzarella in 12" regular and whole wheat wraps

Italian salami, shaved ham and Canadian cheese with tangy roasted red pepper and walnut spread in herb focaccia

Chef's selection of pastries & squares

## Albertan \$35

Gourmet dinner rolls with butter

Chef's inspired soup creation

Artisan farm greens with grape tomatoes, pepper, cucumber and baby radish with house dressing

Garbanzo bean salad with roasted Italian peppers, artichoke, onion with Italian dressing

AAA Alberta slow roast beef with rosemary au jus

Rosemary roasted potatoes

Seasonal vegetables

Chef's selection of assorted pastries

## Backyard Barbeque \$36

Chef's Inspired soup creation

Organic greens with balsamic vinaigrette

Hand crafted brioche burger bun and hot dog buns

Chef's signature freshly hand pressed AAA prime beef burger patties

Gourmet smokies

100 % meatless grain and vegetable burger

Lettuce, sliced tomatoes, onion slices and pickles

Sliced cheddar, Jalapeno cheese

Chef's signature aioli, mustards, mayonnaise, ketchup

Brownies & cookies



# BUFFET LUNCH

All buffet lunches are served with freshly brewed Lavazza coffee and gourmet Tazo tea selections

## When in Rome \$35

Assorted dinner rolls and organic unsalted butter

Tuscan style Minestrone soup

Vine tomato and bocconcini salad with arugula and drizzled with Modena balsamic Gastrique

Tricolor fusilli pasta salad with sun dried tomatoes, olives, bell pepper, and first press olive oil

Chicken Milanaise with spicy tomato sauce

Butternut squash ravioli with mushroom cream sauce

Vegetable caponata

Espresso crème brûlée

## Pan Asian \$31

Assorted dinner rolls, steam buns, whipped wasabi and organic unsalted butter

Vegetable Manchow soup

Asian Coleslaw

Artisan farm organic greens with House dressings

Vegetable Nasigoreng

Red Thai coconut chicken curry with bean sprout and sesame oil drizzel

Stir fried seasonal vegetables

Toffee banana with sesame seeds

Fortune cookies

## Mexican Fiesta \$35

Assorted dinner rolls & organic unsalted butter

Vegetable chili con carne

Mexican corn and bean salad

Artisan farm organic greens with house dressings

Grilled fajita chicken

Marinated Alberta taco beef

Mexican rice pilaf

Condiments - caramelized onions, shredded lettuce, fresh flour tortillas & corn shells, grated Monterey jack cheese, salsa and sour cream

Caramel chocolate brownies

## Incredible India \$42

Assorted dinner rolls, jeera biscuits & poppadums' with organic unsalted butter

Vegetable mulligatawny soup

Amritsari chickpea salad with house greens and chaat masala vinaigrette

India condiment bar (pickled baby onion, cucumber, tomatoes, mixed achar, chef's choice assorted chutney)

Peas Pilaf- basmati rice cooked with green peas

Butter chicken – Slow cooked free range chicken breasts in creamy tomato sauce

Jeera aloo – cumin roasted potatoes

Tarkari – tempered seasonal vegetables

Fresh fruit Trifle

## The Mediterranean \$36

Assorted dinner rolls and pita bread with organic unsalted butter

Homemade hummus with extra virgin olive oil and sumac

**Levantine Shorbet Adas** – Lebanese red Lentil soup

**Babaganoush** - Mashed cooked eggplant mixed with tahini, olive oil and seasonings

Pickles olives and Raw vegetable platter

**Tabbouleh** – Bulgur, olive oil, lemon juice, Italian parsley, mint, seeded plum tomatoes

### CHOOSE ONE

- **Chicken Shawarma** – Roasted thin slices of marinated chicken served with garlic and tomato sauce
- **Kafta Meshwi** – Grilled skewers of seasoned minced lamb with onion and parsley.

**Loubieh B Zeit** – French green beans cooked with tomato onions and olive oil.

**Umm Ali** – Baked middle eastern bread pudding

# PLATED LUNCHES

All plated Lunches are served with assorted bread rolls, whipped butter and freshly brewed Lavazza coffee and gourmet Tazo tea selections

## Soup (choose one)

Heritage carrot and ginger soup  
Tuscan style minestrone soup  
Roasted tomato and cilantro bisque  
Chicken noodle soup

OR

## Salad (choose one)

Farm field greens with shaved carrot, citrus segment, red peppers, tomatoes with mixed berry dressing  
Caesar salad with baby romaine, crispy bacon, parmesan cheese, croutons and Caesar dressing  
Cherry tomatoes and fresh mozzarella salad with arugula drizzled with Modena balsamic Gastrique

## Entrée (choose one)

### Chicken Cordon Bleu \$36

White wine chicken jus, mashed potatoes, chef selection of vegetables.

### Wild Pacific Salmon \$39

Chardonnay, Dijon, caper berry cream reduction, basmati rice pilaf, steamed broccoli and asparagus

### Alberta AAA 8oz Butler Steak \$45

Green peppercorn sauce, roasted garlic mashed potatoes, Chef's selection of vegetables

### Gnocchi \$30

Potato gnocchi tossed in creamy four cheese sauce

## Dessert (choose one)

**Triple Chocolate Mousse** – Our decadent yet light chocolate mousse garnished with chocolate swirl

**Espresso crème brûlée** – wild fresh berry & salted chocolate crumb

**New York Cheese Cake** – with seasonal berry compote





DINNER



# BUFFET DINNER – WESTERN \$59

Buffet includes assortment of gourmet dinner rolls, whipped butter and freshly brewed Lavazza coffee and gourmet Tazo tea selections.

## Buffet Inclusions

**Starch (choose one)** – Rice pilaf or Garlic mashed potatoes

**Seasonal vegetable medley**

## Salads - (choose any three)

Canadian farm fresh mesclun young baby greens with grape tomatoes, red peppers, citrus segments with balsamic vinaigrette

Classic creamy Caesar salad with croutons

Traditional potato salad tossed in herbs, Dijon mustard mayonnaise garnished with scallions

Tricolor fusilli pasta salad with sun dried tomatoes, olives, bell peppers, and first press olive oil

Indian kachumber salad cubed field cucumber, bell peppers, tomatoes tossed in chaat masala vinaigrette

Fresh young Spinach salad with candied walnuts, peppers, cherry tomatoes, mandarin segment and Chef's house dressing

## Entrée – (choose any two) (Add \$7 per additional Entrée)

Stewed AAA prime Albertan beef cubes simmered in French style red wine garlic sauce accented white pearl onions and sautéed mushroom

Alberta AAA Roasted Baron Beef served with madeira rosemary au jus

Free range chicken breast marinated with garden herbs and lemon pepper with a covering of wild mushroom & citrus scented pan au jus

Sliced free range chicken breast topped with coconut curry sauce garnished with chopped cilantro

Alberta pork loin with apple sage and caramelized onion roasted to crisp perfection and served with calvados flavoured jus

Three cheese tortellini with roasted red pepper, parmesan, sundried tomato veloute

Oven baked Pacific salmon fillet with spinach and white wine cream reduction

Herb & parmesan crusted Basa with tangy salmoriglio Sicilian style sauce

Ukrainian cheddar and potatoes perogies with caramelized onion and sour cream

## Selection of Homemade Desserts

Strawberry shortcake with dark & white chocolate crispy pearls

Mini assorted European bite cake

Stracciatella Pannacotta

Seasonal fresh fruit platter

# EVARIO SIGNATURE – WESTERN \$89

Evario Signature buffet includes assortment of gourmet dinner rolls organic butter, freshly brewed Lavazza coffee and gourmet Tazo tea selections

## Soup

**Cream of Lobster Bisque** - Vegetable brunoise with emulsified cream and cognac

## Salads

**Canadian Farm Salad** – Mesclun young baby greens with grape tomatoes, red peppers and segments of citrus with balsamic vinaigrette

**Quinoa and Arugula Salad** – with chevre cheese and house dressing

**Horiatiki Salad** – Cubes of field cucumber, onion, tomato, Kalamata olives pepper and crumbled feta with oregano vinaigrette

**Creamy Caesar Salad** – Baby green romain heart with crispy bacon, Shaved parmigiano reggiano cheese and herb garlic Croutons

## On The Platters

Shrimp cocktail platter and mussels

Bouquet of vegetable crudités with creamy herb dip

Charcuterie tray

Alberta cheese platter with grapes, berry compote, rain course crisps and crackers

## Entrée

AAA Alberta herb crusted petit tender served with rosemary red wine jus

Grilled Kobe style marinated chicken breast with wild Asian mushrooms jus and drizzled with sesame

BC Red Snapper with caper, herbs lemon white wine cream sauce

Butternut squash ravioli with butter chardonnay and bread crumb Provencal

Seasonal garden vegetables with white butter, herb melange and house seasoning

Traditional garlic mashed russet potatoes with chives

## Signature Grand Dessert Buffet

Assorted mini macaron

Baked New York cheese cake

60% Dark chocolate callebaut mousse cake

Espresso crème brûlée

Avalanche chocolate brownie

Fresh fruit platter with berries

# WESTERN BUFFET – ENHANCEMENTS

Each platter serves 25 people (Approximately)

## **Vegetable Platter** \$150

Bouquet of vegetable crudités with herbed buttermilk ranch dressing

## **Devilled Eggs** \$160

Gourmet devilled eggs with savour stuffing and brunoised sweet pickle

## **Rolled Smoked Salmon Platter** \$200

Ribbons of cold smoked salmon, organic greens, selection of whipped cream cheese and butter, with lemon wedges, capers and finely sliced red onions

## **Dip Platter** \$170

Our house made roasted garlic chickpea hummus, creamy artichoke and spinach dip with pita bread and corn chips

## **Fruit Platter** \$190

Assorted seasonal sliced fruits served with housemade mango yogurt dip

## **Charcuterie Platter** \$250

Sliced Kielbasa, dry cured salami, ham, turkey and roast beef, assorted mini buns, sliced cheese, butter, mayonnaise, mustard and relish

## **Alberta Cheese Platter** \$290

Selection of Alberta farm cheese, served with jam, dried fruit, nuts

## **Chef Attended Carving Stations**

AAA Prime rib of beef, red wine jus, horseradish ..... \$20 per person

Roasted king salmon lemon chardonnay jus ..... \$14 per person

AAA Roast Alberta baron of beef, red wine jus, horseradish ..... \$12 per person

Maple glazed Alberta pork loin, port wine demi-glace..... \$11 per person

Boneless roasted leg of lamb, pommery mustard & mint au jus..... \$17 per person

## **Chef Attended Live Stations (minimum 50 guests)**

### **Prawn Flambé** \$21

Large prawns sautéed with shallots in herb garlic butter, Flambe'd with Pernod and finished with parsley cream

### **Vegetable Ratatouille** \$16

A vegetarian classic of sautéed sweet peppers, eggplant and zucchini in Provençale tomato confit and served on crisp balsamic ciabatta crouton

### **Pasta Station** \$18

Selection of one stuffed and barilla pasta, traditional tomato sauce, cream sauce, pesto, Italian cheese blend, olives, tri colour bell peppers, fresh herbs, garlic, mushrooms and focaccia

### **Chaat Station** \$16

Assortment of traditional chaat – Bhel puri, Chana chaat, Sev batata puri, Dahi puri, Aloo chaat, Fruit chaat



# INDIAN BUFFET \$69

Buffet includes assorted poppadum, Indian pickles, condiments, peas pulao and Indian breads, freshly brewed Lavazza coffee and gourmet Tazo tea selections

## Appetizers (choose two) (Add \$6 per additional Appetizer)

**Kesari Paneer Tikka** – Cottage cheese marinated in hung yogurt, saffron, yellow chili and cardamom, roasted in a clay oven

**Vegetable Pakora** – Assorted vegetables, potato & chickpea fritters sprinkled with house chaat masala

**Vegetable Cocktail Samosa** – Traditional baby samosas stuffed with potatoes and peas, fried to perfection

**Tandoori Murgh Tikka** – Boneless cubes of chicken marinated with kashmiri red chili paste, yogurt and chef's secret blend of Indian spices skewered and roasted in a clay oven

**Amritsari Machli** – Basa fish fingers flavoured with carom, degi chili dipped in chickpea batter and fried to perfection

**Mutton Kakori Tikki** – Minced lamb patties with cheese and chef blend of spices

(Appetizers will be served for maximum of 45 minutes if requested to be served prior to dinner buffet. If served with buffet dinner it will be on buffet for 1.5 hours)

## Salads (choose two) (Add \$4 per additional Salad)

**Garden Salad** – Platter of sliced cucumber, tomatoes, carrots, radish, beet root, sliced onions, green chili & lime wedges sprinkled with sea salt

**Rajma Salad** – Chatpate kidney beans tossed with onions, tomatoes, mint, cilantro, lemon juice and peanut oil vinaigrette

**Makai Salad** – American corn tossed in tangy tamarind and jaggery emulsion with crunchy peanuts and chopped herbs

**Kachumber Salad** – Cubes of field cucumber, tomatoes, onions, green peppers and romaine lettuce with mint and cilantro herb vinaigrette

**Gajar Kismis Salad** – Shredded carrots, iceberg lettuce and golden raisins with roasted cumin, caramelized sugar and toddy vinegar gastrique

## Chaat Platters (choose one) (Add \$5 per additional Salad)

**Traditional Papri Chaat** – Flour crisps with potato cubes, cold chickpea ragout topped with sweet yogurt, tangy tamarind and spicy chili mint chutney

**Tawa Aloo Chaat** – Smashed baby potatoes crisp cooked on tawa and tossed in blend of sweet yogurt, date chutney and spicy chili sauce topped with crispy sev

**Dahi Bhalla** – Soft lentil doughnuts topped with sweet yogurt, date chutney, chilli oil and pomegranate seeds

## Vegetable Entrée (choose one) (Add \$6 per additional Entrée)

**Aloo Gobi Mutter** – Wedges of Yukon gold potatoes, florets of cauliflower and green peas cooked in onion and tomato masala

**Subz Miloni Tarkari** – Mixed seasonal vegetables cooked in curried spinach cream sauce

**Khumani Bhare Kofte** – Cheese dumpling stuffed with dry apricots cooked in Indian spice yogurt gravy

**Khatte Meethe Baingan** – Fried eggplant simmered in thin yoghurt gravy

**Bhindi Do Pyaza** – Okra tossed in tomatoes and onions with blend of north Indian spice mix

# INDIAN BUFFET (CONT.)

## Paneer Entrée (choose one) (Add \$8 per additional Paneer Entrée)

**Paneer Butter Masala** – Cottage cheese cubes marinated and cooked in white butter tomato cream sauce

**Paneer Jalfrezi** – Fingers of pressed cottage cheese tossed with bell peppers onions and tomatoes in kadai tempering and Mumbai style spiced tangy sauce

**Palak Paneer** – Indian cottage cheese with pureed spinach cream sauce

## Lentils (choose one) (Add \$6 per additional Lentil)

**Dal Tadka** – Indian masoor dal tempered with cumin and whole red chili

**Dal Makhani** – Black gram lentil slow stewed overnight on tandoori oven with tomatoes and finished with cream and butter

**Dal Evario** – Slow cooked whole black lentils with tomato cream and butter tempered with whole red chilies and coriander seeds

## Non Vegetarian Entrée (choose one) (Add \$8 per additional Non Vegetarian Entrée)

**Butter Chicken** – Morsels of boneless chicken tikka simmered in tomato cream sauce and finished with fenugreek dust

**Traditional Chicken Curry** – Bone in chicken slowly cooked in traditional Indian curry sauce

**Rampuri Chicken Korma** – Saffron scented chicken cubes stewed in cashew, almond and onion paste, flavoured with green cardamom and garam masala

**Kadai Chicken** – Boneless free range chicken simmered with bell peppers and onions, tempered with coriander seeds and whole red chili

**Chicken Tikka Masala** – Tandoori chicken tikka and vegetables tossed in silky onion yogurt sauce

**Kashmiri Lamb Roganjosh** – Braised baby lamb with flavoured yogurt and kashmiri spice blend

**Elachi Bhuna Gosht** – Green cardamom flavoured baby lamb pan-fried and cooked in its own juices, finished with fresh cilantro

**Prawn Malai Curry** – Indowest pacific shrimps and vegetables tempered with mustard seeds, curry leaves and simmered in coconut cream curry sauce

**Goan Fish Curry** – Fillet of basa fish simmered in goan spices, coconut milk and tamarind paste

## Desserts – Indian Delicacies (choose two) (Add \$5 per additional Indian Delicacies)

**Kesari Kheer** - Saffron flavoured Indian rice pudding with almond, cashew and raisins

**Pista Rasmalai** – Indian cottage cheese soft dumplings in reduced pista flavoured milk

**Gajar Halwa** – Shredded carrot, khoya and Indian mixed nut fudge

**Gulab Jamun** – Fried milk dumplings soaked in cardamom flavoured syrup

**Indian Dinner Buffet includes seasonal cut fruits and assortment of pastries and squares as part of dessert buffet**

# EVARIO SIGNATURE – INDIAN \$109

## Indian Papad Baskets

Lentil, cumin & peppercorn poppadum  
Sabudana poppadum  
Rice crackers

## Gourmet Indian Bakery

Cheddar cheese and jeera biscuit with  
chutney butter  
Ajwain and pepper brioche with banarasi  
langra mango murabba

## Condiments, Chutneys and Pickles

Pickled baby onions  
Mango pickle  
Lemon pickle  
Mixed vegetable pickle  
Carrot and red pepper shahi jeera jam  
Date and tamarind chutney  
Raisins and mint chutney

## Salads

Tandoori Achari Salad - Tandoor roasted bell  
peppers, onions and fruits tossed with mix  
lettuce, citrus segments and pickle scented  
dressing  
Indian green salad with artisan greens  
pickled radish, grape tomatoes, mixed  
berry and chaat masala vinaigrette  
Katranae Salad - Grated carrots, radish  
and roasted peanuts tossed in honey lime  
dressing  
Chandni Chowk Ki Bhel Papri Chaat

## Appetizers

(Appetizers will be served for maximum of 45 minutes if  
requested to be served prior to dinner buffet. If served  
with buffet dinner it will be on buffet for 1.5 hours)

**Mini Aloo Tikki** - topped with Indian salsa, sprinkle  
of roasted cumin and cilantro

**Murgh Malai Kebab** - Chicken marinated in cream,  
soft cheese and shahi jeera, cooked in the tandoor

**Amchuri Paneer Tikka Sashlik** - Chunks of cottage  
cheese, onions, capsicum marinated and cooked  
in tandoor

**Rawa Fried Fish Finger** - with smoked tomato spiced dip

## Soup (choose one)

**Dhaniya Tamatar Shorba** - fresh coriander and  
tomato soup

**Murg Yakhni Shorba** - Chicken soup garnished  
with char grilled malai tikka

## Mains

**Rice (choose one) – Jeera Pulao, Peas Pulao or Mix Veg Tahri**

**Dal Evario** – slow cooked whole black lentils with tomato  
cream and butter tempered with whole red chillies and  
coriander seeds

**Subz Handi** – Fresh vegetables tossed with peppers and onions

**Achari Paneer** – Cottage cheese tossed in a rich sauce of  
browned onions, raw mango pickle and bell peppers

**Murgh Awadhi Korma** – Awadh specialty chicken in smooth  
korma gravy

**Evario Goat Curry** – Curry cut mutton with bone, cooked  
with Indian spices on iron griddle

**Bawarchi Style Hyderabad Murgh Biryani** – Marinated chicken  
covered with long grain basmati rice slow steam cooked  
in its own juices.

**Assorted Indian Breads**

## Desserts

Rose petal jam kulfi with  
toasted honey nuts

Kesari rasmalai crème brulee'  
with pistachios soil

Carrot halwa fudge tarts with  
raisins and caramelized cashews

Fresh cut seasonal fruits  
and berry display

Chef's selection of gourmet  
French pastries

Freshly brewed Lavazza coffee  
and gourmet Tazo tea selections



# INDIAN BUFFET – ENHANCEMENTS

## Soup (choose one)

(Additional \$6 per person)

**Rasam** – Aromatic cumin and lentil broth

**Mulligatawny** – Cream of split pigeon peas, blended spice mix, apple and coconut cream

**Vegetable Manchow** – Slightly hot and spicy brunoise of indo Chinese vegetable medley with crunchy bites of fried noodles

## Biryani (choose one)

(Additional \$8 per person)

**Bawarchi Style Hyderabadi Murgh Biryani** – Marinated chicken covered with long grain basmati rice slow steam cooked in its own juices

**Lucknowi Gosht Biryani** – Basmati rice cooked with saffron aromatic spices and marinated lamb

**Dum Subz Biryani** – Basmati rice cooked with green herbs aromatic spices and seasonal vegetables

# PLATED DINNER – FOUR COURSES

All plated dinners are served with fresh dinner rolls and whipped butter, freshly brewed Lavazza coffee and gourmet Tazo tea selections

## Soup (choose one)

- Cream of broccoli, beer and cheese soup with herb oil
- Corn, potatoes and coconut bisque
- Cream of roasted yam and ginger
- Tuscan Style Minestrone Soup

## Salad (choose one)

- Caesar Salad** – Romaine hearts, fingerling croutons and shaved Manchego
- Tomato and Mozzarella Salad** with fresh basil pesto and balsamic reduction
- Greek Salad** – slices of tomato, cucumber arranged with baby romaine leaf, olives, cubed bell peppers sprinkled with crushed feta and Greek dressing
- Canadian Farm Salad** – Fresh mesclun young baby greens with grape tomatoes, red pepper, citrus segment with balsamic vinaigrette
- Spinach Salad** – Fresh organic young spinach with candied pecans, sweet peppers, mandarin orange in our creamy blue cheese dressing

## Entrée (choose one)

- Free Range Chicken Supreme \$55**  
Searched chicken breast with pan gravy
- Alberta AAA Prime Beef Tenderloin \$71**  
Served with herbed chevre crust and glazed port wine reduction
- AAA Alberta Ribeye \$68**  
Served medium rare herb, dijon mustard lyonnaise sauce
- Grilled Wild Pacific Salmon \$58**  
With citrus and white wine herb butter sauce
- Roasted Vegetable Lasagna \$45**  
Italian herb roasted vegetable with bechamel sauce and shaved parmegiano reggiano cheese
- Seafood Lovers - Upgrade your entrée**
  - Grilled shrimp skewers –**  
Five shrimps..... \$7 per person
  - Searched scallops –  
Three large sea scallops ..... \$10 per person

## Dessert (choose one)

- Berry Burst Cake** – wild berry with vanilla cream ,gold glitter glaze and gaufrette cigar
- Gold Chocolate Opera** – Almond jaconde sponge with espresso premium buttercream, 70% valrhona dark chocolate ganache,18K edible gold leaf, raspberry glitter glaze
- Lemon & Lavender Cheese Cake** – Panatela retro chocolate cigar, mix berry compote, candied Lemon
- Caramel & Apple Crisp** – Vanilla chocolate sauce ,wild fresh berries, Maple honey apple chips





RECEPTION



# RECEPTION

## Cold Canapés

Feta cheese, fresh mint and watermelon spikes .....	\$28
Phyllo and mango salsa .....	\$36
Barquettes of goat cheese and roasted beet.....	\$32
Chickpea and roasted red pepper hummus tarts with sliced olives .....	\$34
Traditional bruschetta on crostini .....	\$34
Smoked salmon on pumpernickel rounds with capers & brunoised shallots .....	\$38
Baby shrimp and cucumber mini boats dotted with cocktail sauce .....	\$36
Panier of chicken and apple with celery crescent .....	\$38

## Hot Canapés

Spanakopita - Greek spinach and feta in phyllo pastry sheet .....	\$32
Arancini with truffle aioli, crispy pancetta crumb .....	\$32
Roasted red peppers, spinach and forest mushroom quiche tarts .....	\$34
Mini cocktail samosa with date and tamarind chutney .....	\$32
Pan- Asian vegetarian spring roll with house made pomegranate and plum sauce .....	\$28
Scallops wrapped in double smoked bacon on apricot chutney .....	\$38
Crispy coconut coated shrimps with mango mustard dipping sauce .....	\$38
Chicken gyoza with sesame soya aioli.....	\$28
Hot Chicken wings with ranch dip .....	\$32
Chicken tikka skewers with mango gel chutney.....	\$38
Meatball slider, cheddar cheese and fried onion .....	\$32

## Sweet Canapés

Mini chocolate beignet .....	\$38
Fresh wildberry tartlets.....	\$32
Dark chocolate Valhrona truffle .....	\$38
Assorted macaroons .....	\$48
Mango mousse cups served with marbled chocolate cigar .....	\$42
Espresso crème brûlée .....	\$32
Mini strawberry panacotta .....	\$42
Assorted French macaron.....	\$32
Fruit skewers with honey yogurt dip .....	\$28
Assortment of brownies and dessert squares .....	\$32

# RECEPTION (CONT.)

## Midnight Snack

**Pan-Asian Vegetarian**

**Spring Rolls** ..... \$28 per dozen  
Asian vegetables stuffed in phyllo pastry sheet  
served with house made pomegranate &  
plum sauce

**Brazilian Chicken Wings**..... \$32 per dozen  
Choose from BBQ, hot, sweet chili, tandoori  
or Teriyaki

**Poutine Station**..... \$11 per person  
Fresh cheese curds, French fries & gravy

**Margherita Pizza 16"** ..... \$22 each

**BBQ chicken Pizza 16"** ..... \$24 each



# MEETINGS



# MEETING PACKAGES

## Half Day Package \$59 per person

Price is subject to 19% gratuities and 5% GST.

### Continental Breakfast

Assorted breakfast juices  
Seasonal fresh cut fruits and berries  
Oven fresh breakfast pastries  
Assorted fruit yogurt  
Butter, margarine and fruit preserves  
Freshly brewed Lavazza coffee and gourmet Tazo tea selections

### Add a hot breakfast item (Additional \$6 per person)

Steel cut oatmeal with raisins, brown sugar, dried nuts and fruits  
Eggs Benedict  
Free-range scrambled eggs topped with old aged cheddar and scallions

### Morning Break

Choice of banana, cranberry and lemon loaf (choose 1)  
Freshly brewed Lavazza coffee and gourmet Tazo tea selections

## Full Day Package \$84 per person

Price is subject to 19% gratuities and 5% GST.

### Continental Breakfast

Assorted breakfast juices  
Seasonal fresh cut fruits and berries  
Oven fresh breakfast pastries  
Assorted fruit yogurt  
Butter, margarine and fruit preserves  
Freshly brewed Lavazza coffee and gourmet Tazo tea selections

### Morning Break

Choice of banana, cranberry and lemon loaf (choose 1)  
Freshly brewed Lavazza coffee and gourmet Tazo tea selections

### Lunch

Chef's Special Menu - menus available on request

### Afternoon Break

Assorted freshly baked cookies  
Freshly brewed Lavazza coffee and gourmet Tazo tea selections

## Deluxe Package \$96 per person

Price is subject to 19% gratuities and 5% GST.

### Deluxe Continental Breakfast

Assorted breakfast juices  
Seasonal fresh cut fruits and berries  
Oven fresh breakfast pastries  
Eggs Benedict  
Assorted fruit yogurt  
Butter, margarine and fruit preserves  
Freshly brewed Lavazza coffee and gourmet Tazo tea selections

### Morning Break

Fruit kebobs with honey mint and basil yogurt dip  
Choice of banana, cranberry and lemon loaf (choose 1)  
Freshly brewed Lavazza coffee and gourmet Tazo tea selection

### Lunch

Chef's Special Menu - menus available on request

### Afternoon Break

Assorted granola and cereal bars  
Assorted freshly baked cookies  
Freshly brewed Lavazza coffee and gourmet Tazo tea selections



# BEVERAGES



# BEVERAGE MENU

## Host Bar

Standard Liquor .....	\$6 .5 per OZ
Premium Liquor .....	\$7 .5 per OZ
House Wine.....	\$7 per glass
Import Beer/Coolers .....	\$7.5 per bottle
Domestic Beer.....	\$6.5 per bottle
Draft Beer .....	\$6.5 per 14 OZ (groups of 200+)
Pop/Juice.....	\$3.5 per glass

Host bar prices are subject to  
19% gratuities and 5% GST.

## Cash Bar

Standard Liquor .....	\$8 per OZ
Premium Liquor .....	\$9 per OZ
House Wine .....	\$8 per glass
Import Beer/Coolers .....	\$9 per bottle
Domestic Beer .....	\$8 per bottle
Draft Beer .....	\$8 per 14 OZ (groups of 200+)
Pop/Juice.....	\$4 per glass

Cash bar prices are inclusive of  
19% gratuities and 5% GST.

## White Wine Bottle

Tenuta Sant'Anna Bianco Sauvignon Blanc, Veneto, Italy.....	\$37
Morgan Bay Chardonnay, California, USA.....	\$37
Don Aurelio Verdejo, Valdepenas, Spain .....	\$38
Saget La Petite Perriere Sauvignon Blanc, Loire Valley France.....	\$42
De Angelis Chardonnay, Marche, Italy.....	\$46
A&D LIV Vinho Verde, Baiao, Portugal.....	\$48
Winery of Good Hope Bush Vine Chenin Blanc, Stellenbosch, SA.....	\$48
Anvers Brabo Sauvignon Blanc, Adelaide Hills, Australia .....	\$64

## Red Wine Bottle

Tenuta Sant'Anna Rosso Merlot-Refosco, Veneto, Italy .....	\$35
Punto Final Malbec, Mendoza, Argentina .....	\$35
Navarro Lopez Rojo Garnacha, Castilla, Spain.....	\$35
De Angelis Rosso Piceno, Marche, Italy.....	\$37
Don Aurelio Syrah, Valdepenas, Spain .....	\$41
Saget La Petite Perriere Pinot Noir, France.....	\$48
Finca Decero Cabernet Sauvignon, Mendoza, Argentina .....	\$54
Anvers Brabo Shiraz, Adelaide Hills, Australia .....	\$63

## Champagne & Sparkling Wines Bottle

Dibon Cava Brut Reserve, Spain.....	\$38
Tenuta Sant'Anna Prosecco Frizzante, Italy.....	\$45
Ruggeri Prosecco Italy .....	\$59
Bollinger Special Cuvee Champagne, France .....	\$140

Our wine list is inspired with the assistance of  
Gurvinder Bhatia, Quench magazine wine editor,  
Global TV Edmonton's wine columnist and Prestige  
Wines wine director. The selections all possess  
a great price-quality ratio and are versatile to  
accompany a wide range of foods or enjoy on their  
own in a reception setting. We are happy to assist  
you in selecting the wines for your event.

## Non-alcoholic

Freshly brewed Lavazza coffee, Tazo tea selections.....	\$4 per person
Bottled juices.....	\$3.5 each
Pop .....	\$3.5 each
Iced tea station .....	\$8 per person (min 15 person)
Signature tropical punch (non alcoholic) .....	\$85 per gallon
(with alcohol) .....	\$110 per gallon

## Bottled water

Still.....	\$3 each
Sparkling .....	\$4 each





## CATERING INFORMATION

## **EVENT RESERVATION**

In order to hold space on a definite basis a signed contract is required. Space for the event is booked only for the times indicated. Should set up and tear down times be required, please specify at time of booking.

New accounts must apply for credit at least one month prior to the event to establish direct billing privileges or an alternate form of payment is required. For all private and social functions, a certified cheque is required at the time of space confirmation with the estimated balance due 15 days prior to the event.

## **PRICES**

Banquet prices are subject to change without notice. Prices for food and beverage will be guaranteed three months prior to the event.

## **FOOD & BEVERAGE**

Food allergies and special dietary requirements must be provided to the hotel a minimum of 1 week prior to the scheduled event. Any additional special dietary requests provided on the day of the event may be subject to additional charges.

All food and beverage served in the hotel must be prepared and provided by the hotel kitchen only due to the City and Provincial Health Regulations except wedding/special occasion cakes (Food waiver form must be signed). Hotel prohibits guests from taking any food and beverage products from hotel premises after the event, with the exception of wedding/special occasion cakes.

## **EVENT GUARANTEE**

A guaranteed number of guests attending your food and beverage function is required three (3) business days prior to the event or the expected number of guests at the time of booking will be taken as the guaranteed number for billing purposes. Should more than your guaranteed number of attendees arrive to the function you will be charged accordingly. The hotel will set and prepare food for 3% above the guaranteed number of guests.

## **BAR SERVICES**

Holiday Inn at Edmonton South & Evario Events will provide 1 bartender for every 75 people for host bars and 1 bartender for 100 people for cash bars. A labour charge of \$30.00 plus 19% gratuities & 5% GST, per hour per bartender for a minimum of 4 hours will be applied if the bar sale is less than \$800 per bar. A cashier fee of \$30.00 plus 19% gratuities & 5% GST per hour for a minimum of 4 hours will apply for all cash bar services.

Cash Bar prices are inclusive of taxes and gratuities. Host Bar prices are subject to a 19% gratuity and 5% GST.

All beverages must be served in accordance with the AGLC (Alberta Gaming, Liquor and Cannabis) rules & regulations.

## **CANCELLATION POLICY**

Please refer to your contract and/or banquet event order for attrition and cancellation clauses.

## **SET-UP CHANGES**

Please contact the sales team for any additional set up requirements at least 7 days prior to your event. Holiday Inn at Edmonton South & Evario Events reserves the right to charge a service fee for room set up changes occurring within 24 hours which require additional labour not agreed to in the set up as outlined above will be subject to an hourly rate of \$30.00 per hour plus applicable taxes and gratuities.

## **AUDIO-VISUAL**

We have our preferred audio visual provider. Should an alternate audio visual company be selected by a customer, a charge of \$350 plus any power drop and patch fee of \$1000 plus GST per room will be applied to the groups account.

All functions where music is part of the entertainment are subject to a SOCAN (Society of Composers, Authors & Music Publishers of Canada) fee. [www.socan.com](http://www.socan.com)

### **SHIPPING, RECEIVING & STORAGE**

Due to limited storage on property; we are unable to accept shipments earlier than 3 days prior to the event. All shipments are to be delivered to the hotel with details- Event/Group name with date of event, contact name and address of return. The hotel will not receive or sign for COD shipments. The Hotel will not take any responsibility for damage or loss of the shipments sent to the hotel.

### **SIGNAGE & DÉCOR**

All signs, displays and decorations proposed by the client are subject to the hotel's approval. The hotel will not permit the affixing of anything to the walls, floors or ceiling without prior approval.

We request that no confetti be used on hotel premises. A clean up charge of \$300.00 will apply if confetti is used.

Any use of smoke, fog or dry use will trigger the fire alarm and is therefore prohibited. Failing to abide and activating the fire alarm system is an offence that will result of a \$1000 plus GST charge to the group. Staging or dance floor is limited, if additional equipment is required, a minimum of 72 business hours' notice is required. The hotel reserves the right to inspect and control all private functions. Liability for damages to the premises will be charged accordingly.

Wedding Cakes must be handled by the client or supplier; guest to make arrangements with supplier to set up the wedding cake on the cake table.

### **EVENT ROOM ASSIGNMENT**

Holiday Inn at Edmonton South & Evario Events reserves the right to change event room assigned suitable to your group should the number of guests and/or set-up requirements change. Room rental will be charged accordingly.

### **SECURITY**

The hotel does not assume liability or responsibility for damage or loss of personal property or equipment left in the function room. Additional security services can be arranged upon request.

### **COAT CHECK**

Cash or host coat check charges of \$2.00 per person will apply (Minimum of 150 guests for a maximum of 8 hours). Should you wish to obtain a flat rate for your entire group, please speak with your Catering sales manager.



# EVARIO

EVENTS CENTRE

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950 Parsons Road SW  
Edmonton, AB T6X 0J4  
**Phone: (780) 784-8500**