CHATEAU LACOMBE HOTEL

"unique by nature"

CATERING PACKAGE

2025

10111 Bellamy Hill, Edmonton, AB T5J 1N7 | **Tel.** 780.428.6611 | **Fax.** 780.425.6564 | **Toll Free.** 1.800.661.8801

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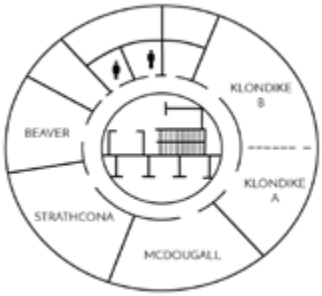
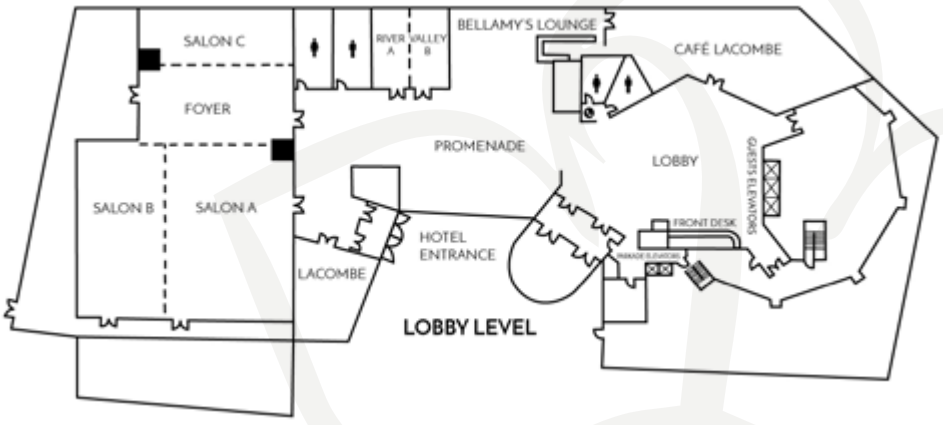
CAPACITIES

LOBBY LEVEL	DIMENSIONS	SQUARE FEET	CEILING HEIGHT	CLASSROOM	THEATRE	U-SHAPE HOLLOW SQ.	BOARDROOM	RECEPTION	BANQUET	DANCE FLOOR
Alberta Ballroom Salons A, B, C & Foyer	----	8786	14	570	1000	n/a	n/a	1000	550	33 x 42
Salons A & B	79 x 74	5846	14	340	700	n/a	n/a	760	340	33 x 42
Salon A	49 x 74	3626	14	215	500	110	80	450	250	33 x 31
Salon B	29 x 74	2146	14	135	280	100	65	270	150	n/a
Salon C	19 x 60	1140	9	60	100	45	32	120	60	n/a
Foyer	30 x 60	1800	9	100	200	45	40	200	n/a	n/a
Salon C & Foyer	60 x 44	2940	9	125	300	n/a	n/a	330	175	n/a
Lacombe	19 x 60	1140	9	50	100	45	40	120	64	n/a
River Valley A & B	30 x 30	900	9	32	60	25	24	80	40	n/a
River Valley A	15 x 30	450	9	18	30	n/a	12	45	20	n/a
River Valley B	15 x 30	450	9	18	30	n/a	12	45	20	n/a
THIRD FLOOR										
Klondike A & B	22 x 73	1560	9	70	100	48	44	180	100	12 x 16
Klondike A	22 x 36	780	9	32	50	24	22	85	40	n/a
Klondike B	22 x 36	780	9	32	50	24	22	85	40	n/a
McDougall	22 x 36	780	9	32	50	24	22	85	40	n/a
Strathcona	22 x 36	780	9	32	50	24	22	85	40	n/a
Beaver	22 x 23	520	9	n/a	n/a	n/a	10	n/a	n/a	n/a
Boardroom	14 x 14	196	9	n/a	n/a	n/a	8	n/a	n/a	n/a



THIRD FLOOR



LOBBY LEVEL

MEETING & SPECIAL EVENTS

Offering 14,000 square feet of meeting and banquet space and home to the second largest ballroom in downtown Edmonton, our facilities offer options for every occasion. Whether you need a beautiful location for your special day, or a relaxed, upscale environment for your next meeting or presentation, we have the room for you. For a memorable and successful meeting or event, at the Chateau Lacombe, our main focus is you.

MEETING PACKAGE

INCLUDES

One-Time Meeting Room Set Up to your Specifications with WIFI, Note Pads, Pens, Mints, Ice Water, and Glasses

BREAKFAST

Assorted In House Baked Pastries

Fruit Preserves & Butter

Seasonal Fruit Cocktail & Yogurt

Regular & Decaffeinated Coffee,

Selection of Teas and Assorted

Chilled Juices

MORNING BREAK

Granola Bars

Regular & Decaffeinated Coffee,
Selection of Teas

AFTERNOON BREAK

Assorted In-House Baked Cookies

Regular & Decaffeinated Coffee,
Selection of Teas and Assorted Soft Drinks

Substitute for Breakfast Buffet on pg. 7
+ $10 per person

Substitute for Deluxe Luncheon Buffet pg. 9
+ $10 per person

WORKING LUNCH BUFFETS

choose one buffet

PASTA STATION

Traditional Caesar Salad
with crisp bacon, croutons, and parmesan

choice of pasta

Penne *or* Tortellini
with asiago alfredo or tomato marinara sauce

Roasted Chicken Breast
with lemon thyme jus

Tiramisu

TACO BAR

Tacos
hard or soft taco shells, lettuce, cheese, tomatoes, refried beans, and salsa
+ sour cream 1.5 | + guacamole 2

choice of protein

Chicken *or* Beef
additional protein for $7 per person

Assorted Squares

SANDWICH BUFFET

Chef's Daily Soup
or
choice of two salads
Baby Potato Salad, Chateau Mixed Greens, Greek Salad or Traditional Caesar Salad

House Created Sandwiches
1 1/2 sandwiches per guest
Served on a variety of mini kaisers, baguettes, and wraps.
Roast beef, ham, turkey, egg salad, tuna salad, and vegetarian.

Assorted Squares

CONFERENCE BREAKS

BEVERAGES

Regular and Decaffeinated Coffee,
Selection of Imported Teas

Assorted Soft Drinks
pepsi, diet pepsi, ginger ale, 7up, and root beer

Fruit Juice
orange, apple, cranberry, ruby red grapefruit

Bottled Water

Lemonade or Iced Tea

Sparkling Water

FROM OUR BAKERY

Danish Pastries

Croissants

Muffins

Loaf Slices
banana, lemon poppyseed

Bagels

Granola Bars

In-House Baked Cookies

Pastry Squares

SNACKS

Whole Fresh Fruit

Sliced Fresh Fruit

Nanaimo Bar

Chocolate Brownie

Chocolate Bar

Individual Chips

Smart Popcorn

Chocolate Dipped Strawberries

Yogurt

Soft Pretzels
with spicy honey mustard

Blazin' Cajun Bar Mix Snack

Tri-Coloured Nacho Chips
with salsa

BREAKFAST BUFFETS

Minimum 30 guests. Under minimum additional $5.00 per guest.

INCLUDES

Assorted Chilled Juices, Regular and Decaffeinated Coffee, and Selection of Imported Teas

LIGHT BREAKFAST

Seasonal Fruit Cocktail

House Baked Breakfast Pastries

Assortment of Yogurt
seleciton of granola and all bran

Fruit Preserves and Butter

DELUXE BREAKFAST

Scrambled Eggs

Hashbrown Potatoes

choose two

Bacon
Turkey Sausage
Maple Pork Breakfast Sausage

Sliced Fresh Seasonal Fruit

House Baked Breakfast Pastries

Fruit Preserves and Butter

Waffles
with maple syrup and berry compote

Hot Oatmeal Station
with dried fruits, pecans, brown sugar, and maple syrup

PLATED BREAKFAST

INCLUDES

Orange Juice, Regular and Decaffeinated Coffee, and Selection of Imported Teas

PANCAKE BREAKFAST

Buttermilk Pancakes
with maple syrup and butter
warm berry compote

choose one
Bacon
Turkey Sausage
Maple Pork Breakfast Sausage

Fruit salad

HUEVOS RANCHEROS

Scrambled Eggs
with cheese and salsa

Chorizo Sausage

Refried Beans

Tortilla Chips

Fruit Salad

EGGS BENEDICT

Traditional Eggs Benedict
with hollandaise sauce

Hashbrown Potatoes

Fruit Salad

LACOMBE BREAKFAST

Scrambled Eggs

choose one
Bacon
Turkey Sausage
Maple Pork Breakfast Sausage

Hashbrown Potatoes

House Baked Breakfast Pastries

Fruit Salad

LUNCH BUFFETS

Minimum 30 guests for Deluxe Luncheon. Under minimum additional $5.00 per guest. Add additional salad for $5 per guest.

INCLUDES

Regular and Decaffeinated Coffee and Selection of Imported Teas

SANDWICH BUFFET

Chef's Selection of Daily Soup

or

SALAD

choose two

Baby Potato Salad
with herb vinaigrette

Chateau Mixed Greens
with balsamic vinaigrette

Orzo Pesto Salad

Greek Salad
with tomato, feta, black olives and onion

Traditional Caesar Salad

HOUSE CREATED SANDWICHES

1 1/2 sandwiches per guest and served on a variety of mini buns, baguettes and wraps

Alberta Roast Beef
with horseradish mayo

Roast Turkey and Swiss
with cranberry mayo

Black Forest Ham
with cheddar cheese and a dijon mustard mayo

Egg Salad

Tuna Salad

Grilled Vegetable
with hummus

Assorted Mixed Pickles and Olives

Sliced Fresh Seasonal Fruit

Assorted In-House Baked Cookies

DELUXE LUNCH BUFFET

Chef's Selection of Daily Soup

or

SALAD

choose two

Baby Potato Salad
with herb vinaigrette

Chateau Mixed Greens
with balsamic vinaigrette

Tri-Colored Quinoa
with cranberry dressing

Greek Salad
with tomato, feta, clack olives and onion

Traditional Caesar Salad

ENTRÉES

all entrées are served with chef's choice of starch and seasonal vegetables

Alberta Roast Beef
au jus

Roast Breast of Chicken
with tarragon jus

Baked Salmon
with orange butter sauce

Penne Pasta
with tomato marinara sauce, asiago alfredo or rosé sauce

Chicken Parmesan

Beef Stroganoff

Sliced Fresh Seasonal Fruit

Pastry Squares

LUNCH BUFFETS

Minimum 30 guests. Under minimum additional $5.00 per guest.

INCLUDES

Regular and Decaffeinated Coffee and Selection of Imported Teas

FLAVOURS FROM ASIA

Asian Noodle Salad

Suey Choy Salad
with toasted sesame dressing

Vegetable Spring Rolls

choose one

Honey Lemon Peppered Chicken

Hoisin Glazed Beef

Stir-fried Vegetables

Egg Fried Rice

Sliced Fruit

Fortune Cookies

THE PRAIRIE BREEZE

Strathcona County Prairie Woodland Mushroom Soup

Chateau Mixed Greens
with cherry tomatoes, carrots, and assorted dressings

Tri-Coloured Quinoa Salad
with cranberry dressing

Sliced Alberta Roast Beef
with infused horseradish jus

Herb Roasted Chicken

Chef's Choice of Potato & Seasonal Vegetables

Nanaimo Bars

ITALIAN PASTA BAR

Traditional Caesar Salad

Tomato Bocconcini Salad

Chicken Parmesan

choose one

Penne Rigate
wirh a tomato marinara sauce, asiago alfredo or rose sauce

or

Three Cheese Tortellini
with a tomato marinara sauce, asiago alfredo or rose sauce

Tiramisu

PLATED LUNCH

Choice of soup or salad, entrée and dessert. Add additional soup or salad course for $5 per guest.

INCLUDES

Regular or Decaffeinated Coffee and Selection of Imported Teas

Choose one from each section below for entire group with the exception of dietary restrictions

SOUPS

Cream of Tomato Basil Soup

Hearty Beef Barley Soup

Prairie Mushroom Soup

SALADS

Traditional Caesar Salad
with crisp bacon, croutons and parmesan cheese

Chateau Mixed Greens
with cherry tomatoes and cucumber, balsamic dressing

DESSERTS

Carrot Cake
with cream cheese icing and 5spice caramel sauce

Chocolate Mousse

Tiramisu

ENTRÉES

all entrees are served with seasonal fresh vegetables

Vegetarian Risotto
asparagus, sundried tomatoes, and shaved parmesan

Coconut Curried Chickpeas
with steamed rice and mixed vegetables

Chateau Quiche
with bacon, onion, and, swiss cheese

Grilled Breast of Chicken
in herb jus with roasted potatoes

Baked Atlantic Salmon Fillet
with orange butter sauce and dill boiled baby potatoes

Braised Short Ribs
with merlot jus and horseradish mashed potatoes

Roasted Strip Loin of Beef
with buttermilk mashed potatoes, red wine jus

DINNER BUFFET

Minimum of 60 guests. Under minimum additional $10.00 per guest.

INCLUDES

Regular or Decaffeinated Coffee and Selection of Imported Teas

SALADS

Chateau Mixed Greens
with cherry tomatoes, cucumber, and carrots with two dressings

Traditional Caesar Salad
with croutons, parmesan cheese, and crisp bacon

Baby Potato Salad
with herb vinaigrette

Mediterranean Salad
with oregano lemon dressing

COLD PLATTERS

Fresh Garden Vegetables
with herb dip

Cocktail Shrimp
with dip

SIDES

Buttermilk Mashed Potatoes

Herb Roasted Potatoes

Wild Rice Blend

ENTRÉES

all entrées served with choice of one side, seasonal vegetables, rolls, and butter

Roasted Breast of Chicken
with prairie mushrooms

Chicken Ballantine
with sundried tomato and goat cheese

Baked Fillet of Salmon
with orange butter sauce

Maple Glazed Ham
with rum raisin sauce

Alberta Roast Beef
with horseradish jus

Three Cheese Tortellini
with asiago alfredo, tomato marinara sauce or rose sauce

upgrade to prime rib for market price

DESSERTS

Selection of Pastries and Cakes

Sliced Fresh Seasonal Fruit

PLATED DINNER

INCLUDES

Regular or Decaffeinated Coffee and Selection of Imported Teas

Choose One Soup or Salad, Entrée, and Dessert for entire group with the exception of dietary restrictions

SOUPS

Prairie Woodland Mushroom

Chef's Seasonal Creation

Five Onion Bisque

Cream of Tomato and Basil
with pesto oil

Roasted Butternut Squash
with toasted pumpkin seeds

Seafood Bisque

SALADS

Traditional Caesar Salad
with crisp bacon, croutons, and parmesan cheese

Chateau Greens
with dried cranberries, cucumbers, pumpkin seeds, and raspberry vinaigrette

Golden Beet & Feta
with mixed greens, toasted pecans, and white balsamic pear dressing

Add Additional Soup or Salad Course

See Vegan & Vegetarian Options on page 14.

ENTRÉES

all entrees are served with seasonal fresh vegetables

Baked Atlantic Salmon
with lemon truffle butter, dill boiled potatoes

Roasted Chicken Breast
with orange tarragon jus, parsley mashed potatoes

Stuffed Supreme of Chicken
with spinach, sundried tomatoes, and goat cheese with tomato & red pepper purée, herb roast potatoes

Rosemary Crusted Striploin (8oz)
with brandy peppercorn cream, horseradish mashed potatoes

Roasted Prime Rib of Alberta Beef (10oz)
with horseradish jus, buttermilk mashed potatoes

Pan Seared Filet of Beef Tenderloin (6oz)
with port wine glaze, fingerling potatoes

Braised Short Rib
with red wine jus, and horseradish mashed potatoes

DESSERTS

Triple Chocolate Mousse
drizzled with Bailey's chocolate sauce

Espresso-Infused Layered Cake
with tonka bean anglaise

Almond Profiterole
with green tea cremeux and raspberry purée

PLATED DINNER

INCLUDES

Regular or Decaffeinated Coffee and Selection of Imported Teas

Choose One Soup or Salad, Entrée, and Dessert. See page 13 for options.

VEGAN/VEGETARIAN

Coconut Curried Chickpeas
with steamed rice and mixed vegetables

Mixed Bean Ragout
with roasted sweet potatoes and brocolini

Tri-Coloured Quinoa
with mushrooms, wilted greens, grilled vegetables and balsamic glaze

CHILDREN'S MENU

Vegetable Crudité or Ham & Cheese Antipasto

choose one

Chicken Fingers
with plum sauce & ketchup

or

Pasta
with alfredo sauce & parmesan cheese

or

Grilled Cheese
with fries

Ice Cream
with a chocolate chip cookie

RECEPTION

COLD CANAPÉS

Sun Dried Tomato and Goat's Cheese
on basil crouton

Asparagus and Asiago Cheese
wrapped in prosciutto

Tomato Bocconcini Skewer

Mini Greek Salad

Jumbo Shrimp Cocktail

Smoked Salmon
with cream cheese on rye bread

HOT HORS D'OEUVRES

Spanakopita

Crisp Vegetable Spring Rolls
with plum sauce

Mushroom and Scallion Quiche

Brie Bites
with cranberry sauce

Scallops Wrapped in Bacon

Vegetable Samosas
with spicy yogurt dip

Coconut Prawns
with chili pineapple dip

Teriyaki Salmon Skewer

Rosemary Garlic Beef Brochette

PLATTERS

Assorted Sandwich Tray
Served on a variety of mini kaisers, baguettes and wraps.

includes:

Alberta roast beef with horseradish, roast turkey and swiss with cranberry mayo, black forest ham with cheddar cheese and dijon mustard mayo, egg salad, tuna salad, grilled vegetables with hummus.

Served with pickles and olives.

1 1/2 sandwiches per person

Garden Fresh Crudites
with herb dip

Imported and Domestic Cheeses
with grapes, dried fruits, assorted crackers

Sliced Fresh Seasonal Fruit Platter

Mediterranean Dips and Spreads
hummus, tzatziki, bruschetta with assorted breads

Gourmet Deli Platter
roast beef, turkey, ham, montreal smoked meat with onions, lettuce, tomatoes, cheddar & swiss cheeses, pickles, mayonnaise, mustard, and butter, served with kaiser rolls

Antipasto Platter
prosciutto, genoa salami, chorizo sausage, provolone, baby bocconcini cheeses, and italian pickled vegetables

RECEPTION

Minimum 30 guests. Under minimum additional $5.00 per guest.

SPECIALTIES

Chateau Style Roast Beef*
with horseradish jus, mayonnaise, mustard served with kaiser rolls

Maple Glazed Smoked Ham*
with dijon mustard served with cocktail rolls

Beef Slider Station
with mayonnaise, cheddar and swiss cheeses, tomato and lettuce served with ciabatta buns

Roast Turkey*
with cranberry mayo served with kaiser rolls

Prawns Creta*
flambe prawns with fresh herbs, tomatoes, feta cheese and sambuca cream

Pastry Chef's Dessert Station

LIVE STATIONS

**Upgrade select Specialties to live stations for an additional 30 per hour, per station*

BAR SERVICE

	CASH	HOST BAR
Highballs (1oz)		
Premium Spirits		
Domestic Bottled Beer & Coolers		
Imported Bottled Beer		
Liqueurs		
Glass of Wine (6oz)		
Pop and Juice		
Sparkling Water		

Should you choose a Host Bar, all beverage charges will be automatically billed to your Master Account. An 18% taxable gratuity and 5% GST will be applicable. Should your Bar Sales not exceed $500, a labour charge of $30 per hour, per bartender will be billed to your Master Account (minimum of four hours).

CORKAGE BAR SERVICE

The Chateau Lacombe will supply mix, garnish, and bartenders at $30 per hour, per bartender, with minimum 4 hours each. The host must supply all of the alcohol along with original receipts. The Chateau Lacombe will not be able to supplement your supply should you run short.

Liquor license required.
All items must be clearly labeled with host's name and delivered to the hotel 24 hours prior to the function date

WINE LIST

	Per Bottle
REDS	
Rio Madre Rioja	
La posta Pizzella Malbec	
Undurrage Cab Sauv	
Errazuriz Max Reserva	
Luigi Bosca reserva	
HOUSE	
Old Vines in Young Hands (Red & White)	
Maximo Tinto & Blanco	
WHITE	
Inniskilin Pinot Grigio	
Mezzacorona Pinor Grigio	
Sumac Ridge Sauvignon Blanc	
Joel Gott Chardonnay	
Moselland Arvitis Riesling	
Chenin Blanc Spier	
ROSÉ	
Hush Dirty Laundry	
SPARKLING	
La Marca Prosecco	

MUSIC

ENTANDEM *SOCAN & RE:SOUND*

"SOCAN" and "RE:Sound" are fees implemented by the government to compensate recording artists and recording companies when music is played.

SOCAN ensures songwriters, composers and music publishers continue to own the song. It is their intellectual property.

RE:Sound ensures the company still owns the physical recording of a song.

It is important to note SOCAN is responsible for both LIVE and RECORDED music whereas RE:Sound covers solely recorded music

	SOCAN	RE:SOUND	TOTAL
1 - 100 guests without dance	22.06	9.25	31.31
1 - 100 guests with dance	44.13	18.51	62.64
101 - 300 guests without dance	31.72	13.30	45.02
101 - 300 guests with dance	63.49	26.63	90.12
301 - 500 without dance	66.19	27.76	93.95
301 - 500 with dance	132.39	55.52	187.91
>500 without dance	93.78	39.33	133.11
>500 with dance	187.55	78.66	266.21