CONFERENCE SERVICES MENU

BREAKFAST MENU

Continental Breakfast - $7.25 / person

Includes Fair Trade Coffee & Tea, Milks, Chilled Juices, Cold Cereals, Variety of Breads, Yogurt & Berries, Whole Fruit & Assorted Muffins

Hot Breakfast - $9.75 / person

Includes Continental breakfast, plus:

<table>
<thead>
<tr>
<th>Meat Selection (choice of one)</th>
<th>Starch Selections (choice of one)</th>
<th>Egg Selection (choice of one)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ham</td>
<td>Pancakes &amp; Syrup</td>
<td>Scrambled</td>
</tr>
<tr>
<td>Bacon</td>
<td>French Toast with Toppings</td>
<td>Poached</td>
</tr>
<tr>
<td>Sausage</td>
<td>Belgium Waffles with Toppings</td>
<td>Boiled (Hard or Soft)</td>
</tr>
</tbody>
</table>

Stand Alone Breakfast Selection - $9.75 / person

- English Muffins, Bacon, Poached Eggs & Hashbrowns

Looking for something a little different? Ask us about substitutions and special requests!

| Conference Services | Dean’s Suite F 2-080 | 4901 46 Ave, Camrose, AB, T4V 2R3 | 780-679-1194 | augconf@ualberta.ca |
Conference Services Menu

**LUNCH MENU**

**Main Course Selection (Choice of One) - $11.50 / person**
- Grilled Cheese & Tomato Soup
- Swedish Meatball with Broad Egg Noodles & Steamed Corn
- English Style Fish & Chips
- Wild Dave’s BBQ Hamburgers with French Fries or Country Potato Salad
- Hot Dogs with Macaroni & Cheese
- Soft Tacos & Nachos
- Chicken Burger with Fries & Gravy
- Homemade Chili & Multi Grain Bun
- Soup & Cold Cuts with Buns or Croissants (Choice of one soup – Mushroom, Tomato, Chicken Noodle, Beef Barley, or Country Vegetable)

**Includes Salad Bar, Fresh Fruit & Beverages**

**Bag Lunches - $11.50 / person**
Available for pickup in the Dining Hall the morning of the requested bag lunch
- 8 inch Multigrain Sub
- One Piece of Whole Fresh Fruit
- Two Home baked Cookies or Granola Bar
- Veggies & Dip
- One Juice Box

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DINNER MENU

Main Course Selection (choice of one)

- Grilled Pork Chops - $13.50
- Korean BBQ Chicken - $13.50
- Herb Crusted Pork Loin (Dijon & Thyme Roasted) - $13.50
- Baron of Beef (Seasoned AAA Canadian Beef Eye of the Round served with Horseradish & Gravy) - $13.50
- Maple Glazed Salmon (Salmon Fillets baked with Butter & a Maple Glaze) - $18.00
- Mediterranean Chicken Breast (Sundried Tomatoes, Crumbled Feta & Pesto) - $18.00
- Prime Rib with Yorkshire Pudding (AAA Canadian Roast served with Horseradish & Gravy) - $22.75

Starch Selection (choice of one)

- Fresh Whipped Potatoes
- Herb Roasted Baby Potatoes
- Jasmin Rice
- Basmati Rice
- Barley Risotto
- Olive Oil & Herb Whole Wheat Penne

Vegetable Selection (choice of one)

- Kernel Corn
- Brussel Sprouts with Toasted Almonds
- Glazed Carrots
- Roasted Vegetables
- Spring Mixed Vegetables
- Winter Mixed Vegetables
- Peas with Sautéed Mushrooms

Dessert Selection (choice of one)

- Whipped Chocolate Cheesecake with Oreo Crumble
- Whipped Cherry Cheesecake with Graham Crumble
- Black Forest Cake
- Fresh Fruit
- Fresh Baked Butter Tarts
- Peach, Apple or Cherry Cobbler
- Ice Cream Sundae Bar
- Strawberry Shortcake

Includes Salad Bar, Dinner Roll & Beverages - Prices per Person

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Conference Services Menu

STAND ALONE DINNER MENU

Main Course Selections (choice of one) - $13.50 / person
- Cashew Chicken Stir-fry served with Jasmin Rice & Crispy Spring Roll
- Ukrainian Plate - Perogy, Garlic Sausage & Cabbage Rolls
- Spaghetti & Bolognese Meat Sauce served with Rosemary Breadsticks
- Homemade Lasagna served with Garlic Toast
- Crispy Breaded Chicken Tenders served with Fries & Gravy
- Baked Turkey Schnitzel with Garlic Mashed Potatoes & Corn on the Cob
- Local Beef Stew with Fresh Warm Buns
- Sesame Ginger Chicken served with Steamed Rice
- Homemade Shepard’s Pie served with Fresh Warm Buns
- Baked Ham & Pineapple with Potatoes Deluxe or Scalloped Potatoes

Dessert Selection (choice of one)
- Whipped Chocolate Cheesecake with Oreo Crumble
- Whipped Cherry Cheesecake with Graham Crumble
- Black Forest Cake
- Fresh Fruit
- Fresh Baked Butter Tarts
- Peach, Apple or Cherry Cobbler
- Ice Cream Sundae Bar
- Strawberry Shortcake

Served with Salad Bar & Beverages

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SNACK MENU

- Fair Trade Coffee (~12 Cups / Carafe) - $12.50
- Fair Trade Teas - $1.00 each
- Juice - $3.50 / Pitcher
- Ice Water - $1.25 / Pitcher
- Whole Fruit - $1.00 each
- Fresh Baked Muffins - $1.75 each
- Homemade Banana Bread - $2.00 each
- Yogurt with Berries and Granola - $4.00 / person
- Large Cinnamon Buns with Frosting - $3.00 each
- Cookies - $1.25 each
- Assorted Squares - $1.50 each
- Fresh Fruit Tray - $1.75 / person
- Fresh Vegetable Tray with Dip - $1.75 / person
- Cheese & Cracker Tray - $1.75 / person
- Fresh Baked Almond, Chocolate Hazelnut, Spinach or Tomato & Olive Croissants - $2.75 each, minimum order of 4 dozen
- Sandwich Tray - $4.50 / person
- Soup (Choice of one - Mushroom, Tomato, Chicken Noodle, Beef Barley, Country Vegetable) - $3.75 / person main dish, $2.50 / person side dish
- Salad (Chef's choice) - $3.75 / person main dish, $2.50 / person side dish
Conference Services Menu

RECEPTION MENU
Beverages & Snacks
- Fair Trade Coffee (~12 Cups / Carafe) - $12.50
- Fair Trade Tea - $1.00 each
- Juice - $3.50 / Pitcher
- Ice Water - $1.25 / Pitcher
- Cheese & Cracker Tray - $1.75 / person
- Fresh Fruit Tray - $1.75 / person
- Fresh Vegetable Tray with Dip - $1.75 / person
- Cookies - $1.25 each
- Assorted Squares - $1.50 each
- Cupcakes - $2.25 each
- Chocolate Covered Strawberries - $1.50 each

Hot Appetizer Choices
Prices per dozen, minimum 4 dozen per appetizer.
- Spanakopita - $15.50
- Vegetable Spring Rolls - $15.50
- Korea BBQ Meatballs - $15.50
- Hot Stuffed Mushrooms - $16.25
- Artichoke & Asiago Cheese Pinwheels - $18.00
- Thai Chicken Satays With Peanut Sauce - $19.25
- Parmesan Chicken Tidbits - $19.25

Cold Appetizers Choices
Price per dozen, minimum 4 dozen per appetizer.
- Tomato, Basil & Bocconi Skewers - $14.25
- Feta & Sundried Tomato Cheese Ball Canapé - $14.25
- Hummus on Cucumber with Pinenuts - $14.25
- Feta, Cranberry & Toasted Pumpkin Seed Pinwheels – $14.25
- Stuffed Sweet Mini Peppers - $15.50
- Red Pepper Jelly Tartlets - $15.50
- Bruschetta Bowl with Baguette - $15.50
- Smoked Salmon & Cream Cheese Bites (on rice crackers) - $15.50

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RECEPTION MENU Cont.

Cold Appetizers Choices

Prices per person.

- Assorted Fancy Cheese & Cracker Plate - $2.25 / person
- Charcuterie, no meat - $2.50 / person
- Charcuterie with meat - $3.25 / person

We suggest ordering 6-8 appetizer pieces per person for a reception. If your reception is over a meal time we suggest 12-16 pieces person.
RECEPTIONS

Base Charge - $12.75 per person

- Fair Trade Coffee and Tea
- Punch
- Ice Water
- Linens for serving tables
- Drinkware
- Cheese & Cracker Trays
- Fresh Fruit Trays

Includes delivery on campus. Additional items as requested and as available, price to be determined.

Ask about our Alcohol Service Package for details and options on alcohol service and consumption.

ADDITIONS

Linens

Linens are not standard inclusions in our meal services (except Receptions) and may be rented at additional cost. Limited numbers of each available.

- Small (54 x 90) White Tablecloths - $6.00 each
- Large (53 x 118) White Tablecloths - $7.00 each
- Cocktail Table Covers (Black or Green) - $8.00 each
- Cloth Napkins (Red) - $1.00 each

Banquet Setup

Available in the Dining Hall, and select other campus locations with delivery charge. Includes tablecloths, paper placemats, paper napkins (coloured paper napkins available at cost + 10%, cloth napkins add $1 / setting), glassware, flatware, and ice water jugs at every table set out before your meal. Plates will not be pre-set as they will be at the head of the food service line(s). You are welcome to bring centrepieces and other decorations. $4.00 / setting, minimum 35 settings.

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DINING INFORMATION

Most meals are served as an all-you-care-to-eat single entrée buffet in the Dining Hall and include dinnerware, drinkware and flatware. Minimum 35 adult guests per meal or additional charges may apply. Specific menu choices are required a minimum of 15 business days in advance of your event - or our fantastic Food Services staff can do what they do best and whip up a delightful meal of their own choosing!

Food services that require delivery or setup and cleanup outside of the Dining Hall may limit menu options, and will incur service fees. For ‘cold menu items’ (continental breakfasts and most snack items, delivered in the Forum) a service fee of 10% of the food services expenses for that meal, with a minimum $20 charge per delivery, will apply. For ‘hot menu items’ (full hot meals, buffet setups, delivery to the Performing Arts Centre) a service fee of $4/person, with a minimum charge of $140, will apply. The ‘hot menu items’ service fee also includes a chef present during the setup, service, and cleanup of the meal or event.

We are happy to discuss special dietary requirements a minimum of 10 days in advance of your event, however, patrons are responsible for making appropriate choices for their specific circumstances. Extra charges may apply when addressing special dietary requirements.

Children 3-10 years old receive a 50% discount on meals and children 2 and under eat for free, both with smaller entrée portions, when accompanied by their own parent(s) or guardian(s).

All prices are subject to added GST.

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