

WEDDING GUIDE



LAchefs
CATERING & EVENTS
Updated APRIL 2023



COAST
lethbridge hotel &
conference centre™



SCHEDULE A TOUR

Contact our Sales Associates at lachefs@lachefs.ca or call 403-320-7702 to schedule your tour.

About the

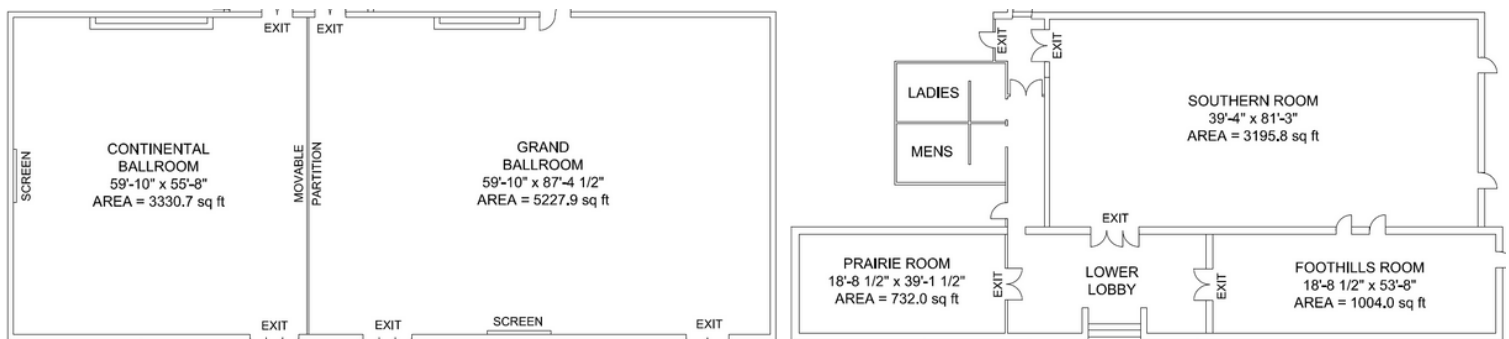


COAST
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conference centre™

THE SPACE

Let our professional sales team take care of the finer details of your wedding. We have the perfect space to accommodate and host your guests. The unique space with our 18 foot ceilings allows our team to create a custom and unique space for your big day!

Room Name	Convention (Grand & Continental)	Grand	Continental	Southern	Foothills	Prarie
Rounds of 10 (Buffet)	600	320	190	160	60	40
Rounds of 10 (Plated)	700	400	230	200	70	50
Rounds of 8 (Buffet)	480	256	152	152	56	32
Rounds of 8 (Plated)	560	320	184	176	64	40
Theatre	1000	550	350	275	80	60



*Capacities stated above are ABSOLUTE maximums, and only allow for an 8 X 12 stage with a wired podium & mic. They also assume that ceiling mounted projectors are used as opposed to AV tables on the floor. Any other items added to layout such as Registration tables, Head tables, Photobooths, Display tables etc. will REDUCE maximum capacity calculations.

ALL UNDER ONE ROOF

There's no place like home. But that doesn't stop us from doing everything we can to make it feel like you never left. You now have the option to take the elevator home! Relax in our indoor pool, hot tub, and fitness centre. Stay connected with complimentary high-speed Wi-Fi. When business calls, take advantage of our 24-hour business centre, along with conference services that offer the most meeting space in the city with brand new facilities. Feel even more at home with our turndown service and pet-friendly environment. We have a range of beautiful, modern guest rooms to suit your needs.



COAST
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conference centre

L'Achefs
CATERING & EVENTS

Streaming Package

BASIC PACKAGE

We supply:

HD camera and Tripod
Laptop with Streaming software
All cables and setup
Email out URL for stream

Camera position is fixed for general over view of event.

DELUXE PACKAGE

We supply:

Professional HD camera and Tripod
Laptop with Streaming software
All cables and setup
Email out URL for stream

Camera operator can focus the stream on where the action is

GOLD PACKAGE

We supply:

4 Professional HD cameras
Multi camera - multiple views all video mixed to a professional broadcast stream
Video Mixer & Monitor
Laptop with Streaming software
Live Graphics
High quality audio tied directly into stream for best quality audio
All cables and setup
Email out URL for stream

Camera operator can focus multiple cameras on multiple action positions the stream is always where action is

***Streams cannot contain copyright material. You cannot have music playing in the foreground or background that you do not hold the copyright to.**

Users cannot touch or adjust camera in the basic package



Menu

INSPIRED FRESH

Thank you for considering LA Chefs as a caterer for your special day! Our team puts endless work into ensuring that every dish is made and presented in a way that will WOW both you and your guests. We pride ourselves on the ability to design creative menus filled with items that will not only please our guests but also encourage them to try something new! We make sure everything is fresh and local when possible.

FLEXIBLE MENU

We have created this menu as a guide to help you select the best meal options for your event. While we think these reflect a wide array of preferences, our team of event coordinators and chefs are happy to work with you to create the perfect menu that will please your guests and accommodate any dietary restrictions.

DIETARY RESTRICTIONS

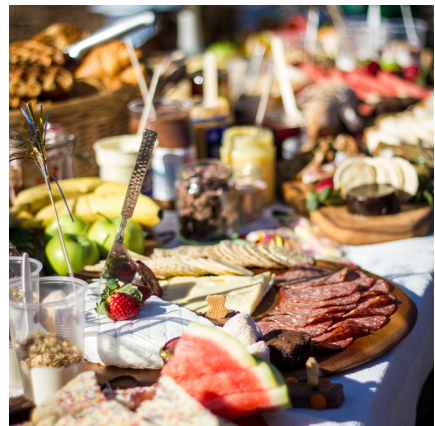
With an ever-growing demand for special-diet dining, whether it is for allergies, illness, vegan or vegetarian lifestyle, or for religious reasons, our culinary team is able to meet your needs. We have included several vegetarian and vegan menu options to ensure that your guests are catered to. Gluten-free and dairy-free requirements are becoming more and more common as well. If you have guests who have advised you of a gluten-free or dairy-free requirement, please advise your catering consultant who will, in turn, notify our Chef. Please note, that in order to maintain the integrity of the menu as well as service, we can only accept special requests for actual allergies/illness /vegan or vegetarian, not simple food preferences.

TAXES AND GRATUITY

As with all goods and services, all of the prices you see below are subject to an additional 5% GST. We also charge an industry standard of 18% service gratuity fee to the final invoice. We are happy to further explain these charges if required.

***MENU PRICING IS SUBJECT TO CHANGE AND WILL BE GUARANTEED 3 MONTHS PRIOR TO THE EVENT.**


CATERING & EVENTS



DINNER BUFFETS

Chef's Traditional Buffet

MINIMUM 30 PEOPLE

Assorted Rolls & Butter
Chef's Medley of Hot Vegetables

Select Two Salads
Select One Starch
Select One Main Protein Entrée
Select One Pasta Entree

Chef's Selection of Assorted Desserts
Freshly Brewed Coffee & Assorted Teas

Chef's Signature Buffet

ADD \$6.00 IF UNDER 40 PEOPLE

Assorted Rolls & Butter
Chef's Medley of Hot Vegetables

Select Four Salads
Select One Starch
Select One Additional Hot Vegetable
Select Two Main Protein Entrees

Chef's Selection of Assorted Desserts
Freshly Brewed Coffee & Assorted Teas

Chef's Exclusive Buffet

MINIMUM 50 PEOPLE

Assorted Rolls & Butter
Charcuterie Grazing Board
Chef's Medley of Hot Vegetables
Fresh Vegetable Crudite & Dip
Seasonal Fresh Fruit Platter

Select Five Salads
Select One Additional Hot Vegetable
Select Two Starch
Select Two Main Protein Entrees
Select One Pasta Entree

Chef's Selection of Assorted Desserts
Freshly Brewed Coffee & Assorted Teas

Main Entrées

CHEF CARVED ROAST SIRLOIN OF BEEF
with Horseradish and Signature Gravy

BRAISED BEEF MEDALLIONS
house-made au jus
ADD \$7.00 PER PERSON

CHEF CARVED ALBERTA PRIME RIB
with a rich Signature Gravy
ADD \$7.00 PER PERSON

PARMESAN CRUSTED CHICKEN CORDON BLEU
with roasted red pepper sauce

TUSCAN CHICKEN
Chicken Breast & Thighs in a Parmesan Sun-dried Tomato Cream Sauce

ROAST CHICKEN WITH MUSHROOM TRUFFLE
Chicken Breast stuffed with Wild Mushrooms and Sautéed Onions. Topped with a Truffle Cream Sauce

CHICKEN FLORENTINE
stuffed with Wilted Spinach, Mozzarella, Cream Cheese & Roasted Garlic

BRAISED BBQ BACK RIBS
with Signature BBQ Sauce

VIRGINIA BAKED HAM
Succulent and Juicy Maple Dijon Glazed Ham

SESAME CRUSTED TERIYAKI SALMON
with Pineapple, Lemon and Ginger Teriyaki Glaze

LEMON DILL BAKED SALMON
with Lemon Dill Cream Sauce

VEGETARIAN LASAGNA
Layers of pasta, vegetables, tomato sauce, and cheese baked to perfection

BEEF LASAGNA
Layers of pasta, seasoned ground beef, tomato sauce, and cheese baked to perfection

SALMON FLORENTINE
Salmon fillet stuffed with Spinach, Sautéed Garlic Cream Cheese with Lemon Cream Sauce

Pasta Entrées

Butternut Squash Ravioli

Cheese Tortellini

Chicken Tetrastini Alfredo

Rigatoni Bolognese

Salad Selections

Fresh Greens Salad

Classic Caesar Salad

Strawberry Spinach Salad

Original Greek Salad

Creamy Pasta Salad

Traditional Potato Salad

Thai Noodle Salad

Roasted Beet Salad

Tomato Bocconcini Salad

Watermelon & Cucumber

(seasonal)

Waldorf Salad

Signature Coleslaw Salad

Starch Selections

Herb Roasted Baby Potatoes

Garlic Mashed Potatoes

Scalloped Potatoes

Roasted Sweet Potatoes

Rice Pilaf

Loaded Mashed Potatoes

Hot Vegetables

Honey Glazed Carrots with Dill

Broccoli & Cauliflower Mornay

Green Beans Almandine

Roasted Butternut Squash

Italian Roasted Vegetables

Zucchini Bruschetta

Roasted Cauliflower

Brussels Sprouts with Bacon



THEMED DINNER BUFFETS

South Of The Border

pork carnitas & chili lime chicken

Includes Tortillas (hard & soft), Cheese Lettuce, Tomato, Onion, Guacamole, Sour Cream, Salsa, Hot Sauce, Salsa Verde, Mexican Rice, Classic Caesar Salad, Fresh Greens Salad, and Corn & Black Bean Salad.

Chefs Selection of Desserts
Freshly Brewed Coffee & Assorted Teas

Athena Feast

chicken souvlaki and greek style meatballs

Includes Grilled Pitas, Oregano Scented Rice, Tzatziki Sauce, Greek Salad, Tomato Bocconcini Salad, Fresh Greens Salad, and Chef's Medley of Hot Vegetables

Chefs Selection of Desserts
Freshly Brewed Coffee & Assorted Teas

European Comfort Food

bratwurst sausages, traditional cabbage rolls, and homestyle perogies with cheese

Includes Bacon & Onions, Fresh Greens Salad, Roasted Beet Salad

Chefs Selection of Desserts
Freshly Brewed Coffee & Assorted Teas

East Meets West

ginger beef, sweet & sour chicken

Includes Fried Rice, Stir Fry Vegetables with Shanghai Noodles, Thai Noodle Salad, Asian Slaw Salad, and Fresh Greens Salad

Chefs Selection of Desserts
Freshly Brewed Coffee & Assorted Teas

Little Italy Buffet

beef lasagna, linguine noodles, & chicken parmigiana

Includes Bolognese Sauce, Marinara Sauce, Alfredo Sauce, Caesar Salad, Creamy Pasta Salad, Fresh Greens Salad, and Garlic Toast

Chefs Selection of Desserts
Freshly Brewed Coffee & Assorted Teas





PLATED DINNER

Plated dinners include assorted artisan rolls & whipped butter, Chef's Medley of Hot Vegetables and freshly brewed coffee & assorted teas. Each course is priced individually with some areas having two categories. Our Signature items are classic items, with great value for the price point. Our Exclusive items are designed to be unique in both their menu composition and plate presentation. **Note * One Entree and a minimum of two additional courses must be ordered.**

Plated Duet | Combine any 2 main entrees and add just \$7.00 to the higher priced entree. Our chef will select the most suitable starch for flavour profiling

Entrées

Signature Soup & Salad

- ROASTED BUTTERNUT SQUASH SOUP
- TOMATO BISQUE WITH CRÈME FRAÎCHE
- FRESH GARDEN GREENS SALAD
- CLASSIC CAESAR SALAD
- STRAWBERRY SPINACH SALAD
- ROASTED BEET SALAD
- WALDORF SALAD
- CAPRESE SALAD
- WATERMELON & CUCUMBER (SEASONAL)
- ROASTED SQUASH SALAD

Exclusive Soup & Salad

- DECONSTRUCTED ROASTED BEET SALAD
microgreens, honey shallot dressing
- ANTIPASTO PLATTER SALAD
romaine, green olives, black olives, cherry tomatoes, cubed genoa bocconcini cheese, pepperoncini peppers, artichoke hearts, sweet drop peppers, red wine vinaigrette
- POACHED PEAR & PROSCIUTTO SALAD
blue cheese, arugula with honey dressing, poached pear, prosciutto
- CAPRESE SALAD
fresh roma tomato, buffalo mozzarella, fresh basil, maldon salt flakes, balsamic vinaigrette, basil oil
- LOBSTER BISQUE
brandy, fresh chives, lemon crème fraîche, and roasted garlic pastry caps
- WHITE BEAN PURPEE
with lardon garlic oil, and chives
- FRENCH ONION
with gruyère and crostini

Exclusive Plated Appetizers

- SCALLOPS
with cauliflower puree
- CRAB CAKES
with veggie slaw, orange aioli
- DUCK BREAST
with crispy potato, mushroom ragu, apricot gilee, thyme oil & microgreens
- HONEY BRAISED FIGS
with whipped ricotta, crostini, rosemary oil, chili flakes
- PROSCIUTTO ASPARAGUS CHEESE PUFFS
puff pastry with prosciutto, asparagus, and cheese baked to a golden perfection

Beef

- ROAST STRIPLOIN OF BEEF
Canadian AAA beef, signature au jus, mini Yorkshire pudding, roasted garlic mashed potato
- BEEF MEDALLIONS
tender slow-roasted braised beef with roasted fingerling potatoes
- BEEF WELLINGTON
in a puff pastry, with mushroom duxelle, prosciutto and herb crepe and garlic mashed potato
**can not be duetted*
- BEEF TENDERLOIN
6oz Canadian AAA filet of tenderloin, mushroom ragout, truffled smashed potato and demi-glace
- FIRE-GRILLED NEW YORK WITH GARLIC PRAWNS
cabernet infused jus & garlic lemon herb butter with truffle smashed potato
- ROASTED 'AAA' ALBERTA STRIPLOIN
served with red wine demi-glace and roasted garlic mashed potato

Chicken

- PARMESAN CRUSTED CHICKEN CORDON BLEU
with a roasted red pepper sauce & garlic mashed potato
- CHICKEN SUPREME
with a sweet pea pesto and herb roasted potatoes
**can not be duetted*
- CHICKEN FLORENTINE
chicken breast stuffed with wilted spinach, mozzarella, cream cheese & roasted garlic, served with Prosciutto & Sweet Pea Risotto
- TUSCAN CHICKEN
duet of chicken breast & thigh, served in a parmesan sun-dried tomato cream sauce with garlic whipped potato
- ROAST CHICKEN WITH MUSHROOM TRUFFLE
Chicken Breast stuffed with Wild Mushrooms and Sautéed Onions, Topped with a Truffle Cream Sauce served with Barley Risotto

Other

- ROASTED PORK LOIN
herb crusted with apple chutney and herb-roasted potato
- DOUBLE CUT PORK CHOP
bone-in, with saskatoon berry glaze and garlic mashed potato
**can not be duetted*

Seafood

- SESAME CRUSTED TERIYAKI SALMON
Asian marinated fillet of salmon, black & white sesame seeds, roasted pineapple, rice pilaf
- LEMON DILL BAKED SALMON
with a lemon dill caper cream sauce & garlic mashed potato
- SALMON FLORENTINE
salmon fillet stuffed with spinach, sautéed garlic cream cheese with lemon cream sauce

Signature Desserts

- HOMEMADE NEW YORK CHEESECAKE
with seasonal berry topping
- APPLE CRUMBLE
cinnamon braised apples topped with crispy crumble topping
- CARROT CAKE
cream cheese layered carrot cake with rich caramel
- DECADENT CHOCOLATE CAKE
- FLOURLESS CHOCOLATE CAKE

Exclusive Desserts

- TIRAMISU
ladyfingers, coffee, basted rum mascarpone, shaved chocolate & cocoa powder
- RED VELVET CAKE
moist, velvety cake with a hint of cocoa flavor
- CRÈME BRÛLÉE
smooth custard dessert with caramelized sugar topping
- POACH PEAR WITH PORT REDUCTION (Seasonal)
poached pear in sweet wine reduction sauce
- TRUFFLES & BERRY
decadent chocolate truffles, seasonal berries
- PANNA COTTA DUET
duet of vanilla bean & strawberry panna cotta
- CARAMEL TURTLE CHEESECAKE
cream cheese baked with caramel, oreo, & crumb crust

CHEFS ACTION STATIONS

These stations are designed to be an enhancement to any buffet meal selection or Hors D'oeuvres reception. A Chef charge of \$60.00 per chef will be charged per station, guest counts over 75 will be require a second station.

Mashed Potato Station

CREAMY YUKON GOLD MASHED POTATO & SWEET POTATO MASH

with the following garnishes to be chosen by guest and sautéed: fried garlic chips, diced shallots, capicola ham, mushrooms, bacon, chorizo sausages, fresh assorted herbs. Finished with rich house made gravy

Street Style Slider Station

THAI CHICKEN, ROASTED VEGETABLE, BACON CHEDDAR BURGER

with corn relish, caramelized onion jam, guacamole, salsa fresca, assorted mustards, crispy fried onions, pickled onions, bacon jam, grilled pineapple, butterleaf lettuce, sliced roma tomato, assorted cheese and pickles

Carved Beef Station

ALBERTA TRIPLE A SIRLOIN

chef carved with fresh buns, served with horseradish mayo, caramelized onion jam, and assorted mustards.

Taco in a Bag

PULLED PORK OR TACO BEEF

nacho chips, salsa, sour cream, guacamole, shredded cheese, diced tomatoes, pickled jalapenos, & green onions

Sautéed Prawns Station

BLACK TIGER PRAWNS

sautéed with fresh garlic, seasonings, chives, and fresh parsley then flamed with choice of pernod or brandy

Asian Noodle Bar Station

SHANGHAI NOODLES, STRIPS OF BEEF AND CHICKEN

asian string vegetable medley, pan fried to order with choice of sauce: teriyaki, orange ginger, and hoisin BBQ sauce. presented in an asian take-out box with chop sticks.

SPECIAL DIET MENU

With an ever growing demand for special-diet dining, whether for allergy, illness, lifestyle or religious reasons, our chefs are able to meet your needs by customizing our menu. It is very important that these requirements are identified prior to the event so that we can be fully prepared.

Squash & Mushroom Wellington

in a puffed pastry, with mushroom duxelle, prosciutto and herb crepe and garlic mashed potato

Squash Rollantini

mushroom risotto rolled in grilled zucchini with marinara sauce

Vegetarian Lasagna

traditional & homemade



HORS D'OEUVRES MENU

LA Chefs is excited to offer this Interactive Menu Planning Tool to assist you in creating your own custom Hors D'Oeuvres Menu. Based on feedback from our clients, we have provided 3 categories of Hors D'Oeuvres, from casual & simple to ultra high-end. These 3 levels are designed to suit every budget, and every atmosphere of event. This matrix is intended to provide ordering guideline based on the nature of the event, and the time frame that the menu is to be served, With Hors D'Oeuvres, it is very important to be aware of the timing, for example an event that is serving Hors D'oeuvres in a place of a main-meal will require a much larger quantity of items than a cocktail reception to a large dinner, and therefore will be higher priced.

	SIGNATURE Packages	PREMIUM Packages	EXCLUSIVE Packages
Nature of Event/ Time of day	Select from the 3 Hors D'oeuvres menu as follows:	Select from the 3 Hors D'oeuvres menu as follows:	Select from the 3 Hors D'oeuvres menu as follows:
LIGHT RECEPTION	Signature Package A	Premium Package A	Exclusive Package A
(2-4 pm or after 9pm) Low Appetite Mid Afternoon or late evening Time Frame Chefs will prepare 5-7 pieces per person in total	Signature Items (5) Premium Items (2) Includes: Bruschetta Crostoni Platter	Signature Items (4) Premium Items (2) Exclusive Items (2) Price \$21.99 Includes: Assorted Cheese Board	Signature Items (4) Premium Items (3) Exclusive Items (2) Includes: Assorted Cheese Board
COCKTAIL RECEPTION	Signature Package B	Premium Package B	Exclusive Package B
(3-5 pm or after 8pm) Medium Appetite Time Frame Chefs will prepare 8-11 pieces per person in total Not available as a main meal	Signature Items (6) Premium Items (2) Exclusive Items (1) Includes: Bruschetta Crostoni Platter	Signature Items (5) Premium Items (4) Exclusive Items (1) Price \$28.99 Includes: Assorted Cheese Board Vegetable Crudité & Dip	Signature Items (4) Premium Items (5) Exclusive Items (2) Includes: Assorted Cheese Board Vegetable Crudité & Dip
DINNER RECEPTION	Signature Package C	Premium Package C	Exclusive Package C
(5-7:30 pm) High Appetite Time Frame Chefs will prepare 13-15 pieces per person in total	Signature Items (6) Premium Items (4) Exclusive Items (2) Includes: Assorted Cheese Board	Signature Items (5) Premium Items (5) Exclusive Items (3) Includes: Assorted Cheese Board Vegetable Crudité & Dip Sweets & Treats	Signature Items (4) Premium Items (7) Exclusive Items (4) Includes: Charcuterie Board Vegetable Crudité & Dip Fancy Desserts Platter

Most Hors D'Oeuvres options are available in stationary OR passed format. A \$50.00 per hour charge per server will apply if a passed format is selected. Number of servers depends on number of guests.

NOTE - A Minimum of 40 guests required to order the above packages





HORS D'OEUVRES

Minimum of 40 each item for A la Carte orders

Signature Cold

ASIAN FUSION TACO

Asian blend of vegetables, light soy glaze, crisp wonton taco shell

CUCUMBER CANAPE

fresh english cucumber filled with dill & lemon cream cheese

FRUIT & CHEESE KABOB

cantaloupe & honeydew balls aged cheddar and Irish Dubliner cheese

FRESH TOMATO BRUSCHETTA CANAPE

VEGETARIAN SUSHI ROLL

LA CHEFS DEVILED EGG

with bacon and caramelized onion

BLT CANAPE

crisp bacon, radish sprouts, grape tomato, smoked sea salt mayo, on a crostini

ROAST BEEF PINWHEELS

sliced roast beef, horseradish mayo, roasted red peppers, swiss cheese on a spinach tortilla

WHIPPED RICCOTA CROSTINI

with basil chimichurri

TORTILLA CHICKEN ROLLS

spinach & sundried tomato wrap with buffalo chicken salad and vegetables

Signature Hot

MINI QUESADILLA

filled with a blend of cheese, roasted tomato and green onion

COCKTAIL MEATBALLS

(2 meatballs per serving)

MAC & CHEESE BITES

with marinara sauce

POTSTICKERS

with a sweet chili glaze

SPRING ROLLS

with plum sauce

SPINACH & ARTICHOKE STUFFED

MUSHROOMS

stuffed mushrooms with roasted garlic and cream cheese

PIZZA ROLLS

puff pastry with Pepperoni

FALAFEL BALLS

ground chickpea, herbed spice, served with tahini

MINI GRILLED CHEESE

grilled mini Texas toast, cherry tomato, welsh cheddar, caramelized onion

CAULIFLOWER BITES

with jalapeño ranch dip

Premium Cold

ANTIPASTO SKEWER

Genoa salami, capicola ham, black olive, bocconcini, artichoke, grape tomato (vegetarian option available)

SALMON CROSTINI

lemon cream cheese, crisp capers, on a crostini

GRILLED WATERMELON & FETA

on a skewer with chiffonade basil

GRILLED NAAN BITE

with roasted red pepper hummus, julienne veg, balsamic glaze

CALIFORNIA ROLL

sushi rice, crab, avocado, carrot, cucumber, wasbi, soy sauce

SMOKED SALMON ROLLS

dill, cream cheese & lemon, wrapped in smoked salmon

PROSCIUTTO & MELON BALLS

honeydew and canteloupe wrapped in prosciutto

POACHED & CHILLED PRAWNS

with traditional cocktail sauce

CHARCUTERIE SKEWERS

with meats, cheese, and vegetables

GOAT CHEESE TERRINE

with roasted beets

Premium Hot

GRILLED PRAWNS

your choice of flavour: (minimum 20 per flavor) garlic butter · mango chipotle · roasted garlic · chili lime

DYNAMITE SHRIMP

crispy tempura shrimp with siracha mayo, green onions, and sesame seeds

CRAB STUFFED MUSHROOMS

with cream cheese and green onions

BACON WRAPPED SCALLOPS

CURRY PUFFS

puff pastry with mashed potato, carrots, onion & sweet pea

SATAYS

(your choice of satay - minimum 20 of each) spicy beef teriyaki · sesame chicken orange ginger · mango salmon chili lime · thai pork · peanut coconut

TERIYAKI MEATBALLS & PINEAPPLE

(2 per serving)

CRAB CAKES

with old bay seasonings, red peppers cilantro, and orange aioli

BACON WRAPPED DATES

stuffed with blue cheese

SHRIMP SKILLET

with mini peppers, cherry tomatoes, red onion, and siracha

FRIED CHICKEN BITES

with siracha mayo

SALMON ROLLOVERS

in puff pastry with lemon cream cheese

Exclusive Cold

MINI LOBSTER ROLL

with lemon caper mayonnaise

TUNA TATAKI

ahi tuna, crushed wasabi peas, wakame, soy sauce

ALBACORE TUNA

seared & glazed with soy & sweet chili

SPICY TUNA ROLL

CANDIED DUCK BREAST

with puff pastry, duck, cranberry, and goat cheese

LOBSTER SALAD CROSTINI

GOAT CHEESE BALLS

with peppered, pistachio, lemon dill, and chili basil goat cheese

APPLE BACON BRIE BITES

Exclusive Cold

MINI YORKIE

with beef tenderloin, horseradish mayo

MINI PROSCIUTTO PIZZA

arugula, cherry tomato, parmesan

MINI STEAK SANDWICH

braised beef with truffle oil

CHICKEN & WAFFLE

fried chicken on a mini waffle with maple syrup

CRAB RANGOON

wonton, crab meat, cream cheese, plum sauce

SLIDERS

(your choice of filling - minimum 20 per filling) · bacon cheddar burger

· thai chicken · pulled pork · bbq beef

· roasted beets

ARANCINI

risotto stuffed with bocconcini, panko crust, served with marinara sauce

BUFFALO CHICKEN TART

SHRIMP FIRECRACKERS

in a wonton wrapper with cream cheese



*Pricing is subject to a 18% Service charge + 5% GST

CHEF'S PLATTERS

ASSORTED ARTISAN BUNS, SANDWICHES & MINI CROISSANTS (30 PCS)

FANCY TEA SANDWICHES (90 PCS)

FRESH CRUDITÉ DISPLAY WITH DIP (SERVES 35)

DOMESTIC CHEESE BOARD (serves 30)

assortment of domestic and European cheese and assorted crackers

SHRIMP COCKTAIL PLATTER (80 PCS)

with our signature cocktail sauce

ASSORTED SUSHI PLATTER (100PCS)

SEASONAL FRESH FRUIT DISPLAY (serves 30)

FRUIT SCULPTURE

90 two-piece fruit skewers artfully arranged in a fresh carved watermelon

ASSORTED PICKLE & OLIVE PLATTER (serves 30)

CHARCUTERIE GRAZING BOARD (serves 30)

an assortment of artisan cheeses, grapes, pickled vegetables, variety of cured meats, house made crackers, along with assorted preserves

EUROPEAN DELI MEAT PLATTER (serves 30)

turkey, roast beef, pastrami, black forest ham, garlic sausage, double smoked sausage, add artisan rolls & condiments \$40.00

DIP PLATTERS (serves 30)

(only available as an enhancement to other menu items)
spinach & artichoke with sourdough, salsa & tortilla chips, french onion & ripple chips, bruschetta & crostini

ASSORTED SWEETS & TREATS (80 PCS)

CHEF'S LATE LUNCH

Available after 10:00pm only, and is available as a follow up to a full dinner service.

THE TRADITIONAL

assorted cold meat & cheese platters, pickle & olive platters, assorted buns & condiments, sweets & treats

CARNIVAL CREATIONS

mini hot dogs AND mini beef sliders, assorted toppings & condiments, vegetable & dip platter, popcorn, cotton candy

POUTINE BAR

CHOICE OF PULLED PORK OR TACO BEEF

yukon gold potato wedges, cheese curds, beef gravy, green onions, diced tomatoes, jalapeño, with vegetables & dip platter.

LATE NIGHT NACHO BAR

CHOICE OF PULLED PORK OR TACO BEEF

nacho chips, salsa, sour cream, guacamole, shredded cheese, diced tomatoes, pickled jalapenos, & green onions

PEROGIE BAR

potato cheese perogies, caramelized onion, bacon, green onion, sour cream, vegetable & dip platter

BBQ BEEF ON A BUN WITH CHIPS

served with mini buns, assorted condiments, ripple potato chips, vegetable crudité & dip

Add coffee & tea to any late lunch for \$2.00 per person



WINE LIST

Suggested Wines to enhance your dining experience. Please note that these are only suggestions and if you have another wine in mind we will certainly do our best to accommodate your request.

Reds

LA PETITE PERRIER - PINOT NOIR, France
SANTA RITA - 120 - CAB SAUV, Chile
CASILLERO Y DIABLO - CARMENRE, Chile
19 CRIMES - SHIRAZ, Australia
PASCUAL TOSO MALBEC, Argentina
PEPPERWOOD GROVE, RED ZINFANDEL

Sparkling & Bubbles

LA MARCA, PROSECCO, Italy
PIPER HEIDSICK, BRUT, France
MOET & CHANDON IMPERIAL CHAMPAGNE, France

White

LINDEMAN'S BIN 85, PINOT GRIGIO, Australia
SANTA CAROLINA, CHARDONNAY, Chile
LA VIELLE FERME ROSE, France
GERARG BERTRAND, COTE DE ROSES, ROSE, France
WAKEFIELD, RIESLING, Clare Valley

Apertifs

COURVOISIER VS COGNAC, France
PILLITTERI VIDAL, ICEWINE VQA GOLD, Niagara
TAYLOR FLATGATE YEAR TAWNY PORT, Portugal

Wine/champagne Corkage Service

Client provides Wine and/or Champagne - a wine corkage fee of \$4.00 per person would apply for 2 bottles of wine; \$5.00 if both wine and champagne are served and glassware is required. This includes beverage chilling, opening, and placement of wine bottles and glassware on table or at a station as required. Note: this does NOT include wine pouring service to guests seated at tables. There is an additional fee of \$3.00 per person for wine pouring service.

BEVERAGE & BAR SERVICE

Cash Bar Host Bar

For groups where individuals purchase their own beverages

Host Bar

For groups where the host pays for all beverages

HOUSE BRAND LIQUOR & DOMESTIC BEER
HOUSE RED & WHITE WINE (CANADA)
PREMIUM BRANDS & IMPORT BEER
SOFT DRINKS
BOTTLED JUICE

Punch Services

FRUIT PUNCH (40 SERVINGS)
VODKA PUNCH (40 SERVINGS)
SPARKLING WINE PUNCH (40 SERVINGS)

House Bar Set up

BAR SETUP INCLUDES:

scotch, vodka, gin, rye, rum, domestic beer, cocktails & coolers

MIXES INCLUDE:

soft drinks, orange, lime, cranberry & clamato juices

Special Note

For all bars, a bartending fee of \$25.00 per hour, per bartender, will apply. One bartender is required per every 75 guests. Bars must be booked for a minimum of 3 hours and the bartenders are booked 1 hour before and 1 hour after the bar service times for set up and clean up. One hour must be allowed for consumption after last call. **LAST CALL AT 1AM, MUSIC OFF AT 1AM**
All guests to vacate the venue no later than 2am

Cost share bars

Cost Share Bars are when the host wants their guests to have a reduced price for drinks, and the host will be billed for the difference. A tonnie bar is a good example of this. The guest will only pay \$2.00 for their drink at the bar, our bartenders will track the drinks sold, and the host will be billed for the difference in the cost. Cost Share bar prices are the same as Cash bar prices.

Corkage Information

Included: Maraschino Cherries, Lemons, Limes, Simple Syrup, Lime Mix, Celery Salt, Spicy Pickled Beans, Pop, Cranberry Juice, Orange Juice, Tonic, Soda Water, Clamato Juice, & Pineapple Juice.

Upon Request: Stuffed Olives, Apple Juice, Grapefruit Juice, & Bitters.

Add-Ons (prices are per person):

· Mint Leaves \$0.99 · Oranges \$0.99 · Celery Sticks \$0.99 · Blackberries \$1.25 · Grapefruit \$0.99
· Strawberries \$1.25 · Raspberries \$1.25 · Sparkling Mineral Water \$1.99

ZERO PROOF

Non-Alcoholic Beverages

Please note that all beverage packages below do not contain alcohol. Alternative options with alcohol or Signature Drink Customization can be provided. Contact your sales representative on available options and pricing.

Welcome Drink Package

Welcome your guests to your special event with a refreshing beverage station! The package includes two beverage dispenser stations, glassware decorative straws, and unlimited welcome drinks for one hour before your ceremony. Serves 30 ppl

Drink Station Options (Choose Two):

- Cucumber Mint Water
- Unsweetened Iced Tea
- Sparkling Pink Lemonade
- Citrus Infused Water
- Peach Iced Tea with Rosemary

Craft Faux Caesar Bar

Kraft up your own Caesar and challenge a historic Canadian staple recipe. This station is meant to be a served-yourself station as a pre-dinner enhancement to your event.

Includes:

- Motts Clamato Juice, Heinz Tomato Juice, & Pickle Juice
- Lemons & Limes
- Pickled Beans & Dill Pickles
- Celery Sticks & Olives
- Cholula Hot Sauce, Tabasco Sauce, Worcestershire Sauce, BBQ Sauce, Salt & Pepper
- Montreal Steak Spice

Enhancements:

- + Charcuterie Cups | \$7.99 pp
- + Grimms Pepperoni | \$2.99 pp
- + Smirnoff Vodka OR Dill Pickle Vodka | \$2.99 pp
(extra bartending charges to apply)

Hot Drink Station

Happiness is a hot drink on a cold day. Served in eco-friendly paper cups, your guests are sure to warm up crafting these hand-picked ingredients into a delicious drink. (Min. 30 ppl)

Includes:

- Mini Marshmallows
- Caramel and Vanilla Flavoured Syrup
- Hot Chocolate Powder
- Mini Chocolate Chips
- Whipped Cream
- Hazelnut Sticks

Enhancements:

- + Mini Powdered Doughnut Holes | \$1.99 pp
- + Hot Apple Cider | \$1.99 pp

Mimosa Bar

Enjoy this bubbly beverage anytime of the day. Served with a variety of fresh fruit juices (Orange, Grapefruit, Cranberry) topped with sparkling mineral water. (Min. 20 ppl.)

Enhancements:

- + Freixenet Brut Sparkling | \$2.99 pp
- + Fresh Fruit Skewers | \$2.75 pp
- + Lemon Sorbet | \$3.49 pp
- + Assorted Fresh Baked Goods | \$2.99 pp

Margarita Bar

The perfect combination of sweet and sour, the Margarita is a classic cocktail that never goes out of style.

Includes:

- *Classic Margarita*
lime juice, simple syrup, course rimmer salt, & orange bitters
- *Spicy Mango Margarita with Tajin*
mango juice, lime juice, Tajin seasoning spicy rimmer, & orange bitters

Inquire with your sales representative for custom margaritas

Enhancement Packages

DINNER ENHANCEMENTS

Enhance your dinner experience with the following packages. Served from 4-6pm. Not intended as a dinner.

Signature Package

- Cucumber Canape
- Cauliflower Bites
- Pizza Roles
- Buffalo Chicken Tarts

Premium Package

- Charcuterie Skewers
- Pot Stickers
- Cocktail Meatballs
- Grilled Prawns

BRUNCH

The day after your wedding day is all about relaxing and being thankful for all that has happened. Let us treat you to some brunch!

Choice of Egg Benedict OR Frittata
Choice of French Toast OR Pancakes or Waffles
Choice of Caesar Salad OR Fresh Greens Salad

Fresh Whipped Cream, Strawberry Glaze, Maple Syrup, Bacon, Lasagna, Chef Carved Virginia Baked Ham, Artisan Rolls, Pastries, Assorted Sweets & Treats, Coffee, Tea and Chilled Juices.





LETHBRIDGE EVENT RENTALS

Design + Decor

PARTNERSHIP

In addition, The Coast Hotel and Conference Centre has an partnership with Lethbridge Event Rentals to ensure perfection on your wedding day. David Pranger, the founder and creative genius behind Lethbridge Event Rentals, will work with you and your event planner to take your vision into reality.

ABOUT LETHBRIDGE EVENT RENTALS

With exceptional quality and attention to detail, Lethbridge Event Rentals provides beautiful and affordable event rental, décor and design opportunities to clients in Lethbridge and surrounding area. Our dedicated design team can transform your event using our vast inventory of event rental products. Our inventory includes: linens, backdrops, chairs, tables, centerpieces, staging, tents and so much more. Our one on one approach towards client management and private design consultations allows us to bring your vision to life. We also provide full rental set up, delivery, or pickup.

Visit us on Pinterest and Instagram or at our showroom at 3609 18th Ave North in Lethbridge to see what's trending, or contact us directly at info@lethbridgeeventrentals.com or phone 403.942.3311.



Info & Policies

EVENT TIMING

Refer to your contract for specific access and end times, with end times to be no later than the following: **Bar closing times - last call at 1am, consumption until 2am, Music to be off at 1am, guests to vacate venue no later than 2am**

DEPOSITS

A non-refundable deposit will be required to guarantee your booking. The amount of the deposit will be calculated by your Event Coordinator.

MENU SELECTION & FINAL DETAILS

All menu items selected and final event details such as timing, set up, linens, etc must be in place no later than 14 days prior to event.

GUARANTEED GUEST COUNT POLICY

A minimum guaranteed guest count must be received by our office 2 weeks prior to this event. (This is the minimum number of guests that you will be charged for), this minimum guarantee must be received by email format. If a minimum guaranteed guest count is not received by our office by two weeks prior to the event, we reserve the right to use the original "planned" number of guests shown on this contract as the minimum guaranteed guest count. Should the minimum guaranteed guest count be less than 80% of the "planned" guest count, LA Chefs reserves the right to use the 80% number as the minimum guaranteed guest count.

A final guaranteed guest count must be received by our office 3 Business Days prior to the event. The final guaranteed guest count cannot be less than the minimum guaranteed guest count. The client will be charged for the actual number of guests attending the event OR the guaranteed guest count - whichever is higher.

PAYMENTS

All event charges are subject to 5% GST and 18% Service Gratuity Fee. All events require a Credit Card Authorization for deposits and final payment in advance. All weddings and private social events are to be paid in full 3 business days prior to the event date.

CANCELLATION POLICY

Should it be necessary to cancel your event, please inform your Catering Coordinator as soon as possible. Please see your contract for full details on cancellations - all deposits are non-refundable.

SECURITY

A security guard is required to be on the premises from 8pm until the last guest departs. This will be at a cost to the client of \$250.





Contact Us and start planning your dream wedding!

info@elevategroup.ca 403-320-7702

@CoastLethbridgeHotelEvents  