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THE SPACE

Located in the heart of Old Strathcona in Edmonton, the Varscona Hotel on Whyte offers 4,000 square feet of flexible space over five beautifully appointed rooms. Varscona delivers sensational meals with attentive and professional service. Fast, reliable Wi-Fi with up to 100 megabytes/second download speed is complimentary in all meeting rooms. The Varscona Hotel has banquet space available to accommodate events up to 120 people. The Sales team will happily assist you in selecting the perfect space for your event based on the number of guests you expect to attend.

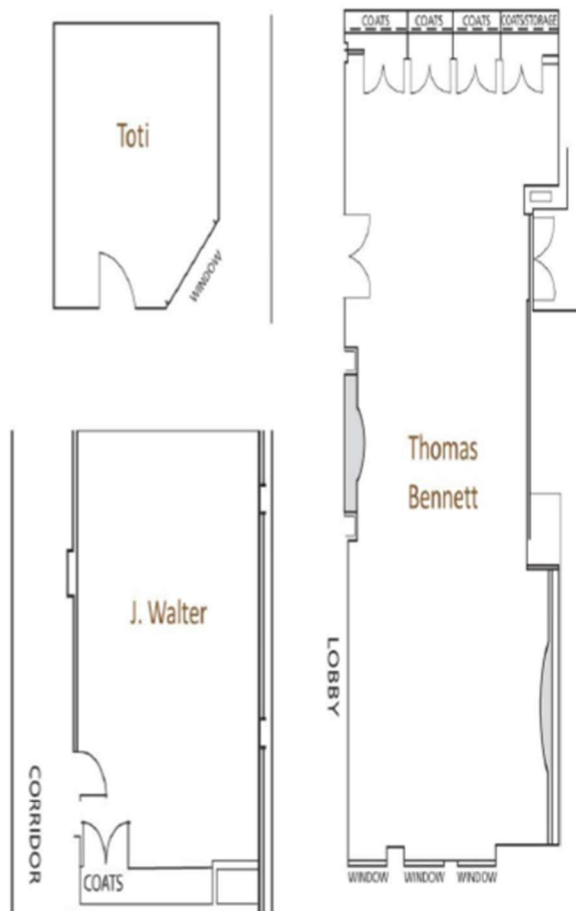
CAPACITIES

Please note that maximum capacities are not guaranteed, numbers may vary based on the setup of the room—buffets, bars, audio visual equipment, etc.

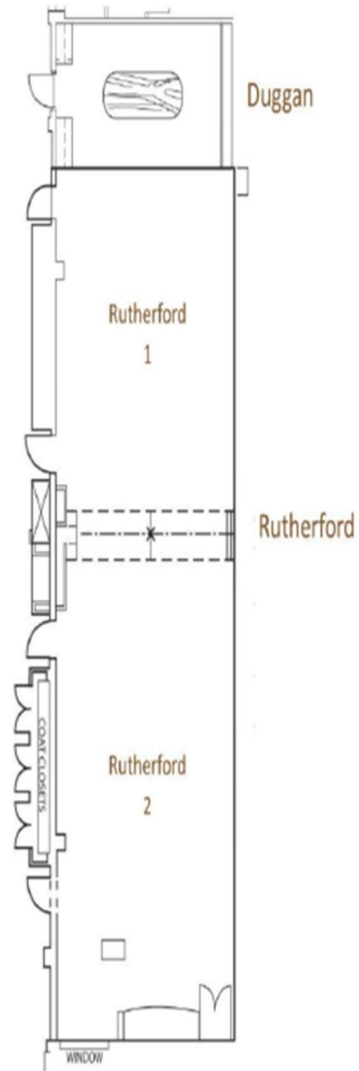
Function Space	Dimensions	Size (sq. ft)	Ceiling	Banquet	Theatre	Half Rounds	Reception	Hollow Rectangle	U-shape	Boardroom
Toti Room	16' x 15'	250	7.5'	-	-	-	-	-	-	12
J. Walter	18'x 25'	615	7.5'	50	50	30	40	30	25	20
Thomas Bennett	60'x 22'	1275	8.5'	80	90	50	80	40	40	30
Duggan	22'x 12'	235	7.5'	-	-	-	-	-	-	10
Rutherford Room	74'x 22'	1602	9'	100	130	60	120	65	60	-
Rutherford 1	31'x 22'	682	7.5'	50	60	30	40	30	25	20
Rutherford 2	43'x 22'	920	9'	60	70	36	60	40	35	30

ROOM DIAGRAMS

MAIN LEVEL



MEZZANNINE FLOOR



THE FOOD

All menus and selections are carefully curated by our Chef to be served as a Buffet or Family Style (space permitting).

Most menus and selections can be adjusted to be served plated where possible; price adjustments will apply. The catering team and Chef will discuss all plated menus on an as needed basis. Plated Dinner prices start at \$75 per guest for three courses. Additional options are available for guests wishing to have plated service in our restaurant, Ampersand 27. Our sales team will be pleased to assist with these options.

DINE, STAY, & SAVE!

Staying at the Varscona Hotel? We have meal packages to suit every need. Enjoy 3 meals starting at just \$97 per guest per day. Simply choose your package and menu selections (minimum of 15 guests).

Corporate Retreat \$97 per guest

- Continental Breakfast
- Choice of a Working Sandwich Lunch or Pasta Bar Lunch
- Classic Dinner Buffet Package

Stay in Style \$126 per guest

- Signature Breakfast Buffet
- Choice of any one lunch buffet
- Deluxe Dinner Buffet Package

Pinnacle Package \$151 per guest

- Premium Breakfast Buffet
- Choice of any one lunch buffet
- Executive Dinner Buffet Package

BREAKFAST (Minimum of 10 guests)

All breakfast buffets include Freshly Brewed Regular and Decaf Coffee, Assorted Teas and Pitchers of Orange & Apple Juice

Continental Breakfast Buffet \$19 per guest

Chef's Selection of Assorted Pastries, Sliced Seasonal Fruit, Hardboiled Eggs and Individual Yogurts

Signature Breakfast Buffet \$26 per guest

Chef's Selection of Assorted Pastries, Sliced Seasonal Fruit, Individual Yogurts, Scrambled Eggs, Herbed Hashbrowns and Crispy Bacon

Premium Breakfast Buffet \$32 per guest

Chef's Selection of Assorted Pastries, Sliced Seasonal Fruit, Individual Yogurts, Hardboiled Eggs, Scrambled Eggs, Herbed Hashbrowns, Waffles with Maple Syrup, Crispy Bacon and Breakfast Sausage

LUNCH (Minimum of 15 guests)

Working Sandwich Lunch \$29 per guest

- Chef's Inspired Soup
- **Choice of Two Salads:** Miso Caesar, Mixed Greens with Balsamic Vinaigrette, Creamy Coleslaw, Pasta Salad, Potato Dill Salad
- **Choice of Three Sandwiches** (based on one sandwich per guest): Black Forest Ham and Cheese, Turkey and Cheese, Italian Meat, Egg Salad, Roast Beef, Vegetarian
- Chef's Selections of Dessert Bites

Pasta Bar \$32 per guest

- Garlic Bread and Tomato Bocconcini Salad
- **Choice of Two Pastas:** Penne (Gluten Free Available), Tagliatelle, Cavatappi, Rigatoni
- **Choice of Two Sauces:** Beef Bolognese, San Marsano Tomato & Basil, Pesto Cream, Sundried Tomato Cream, Rosé
- Chef's Selection of Dessert Bites

Taste of Greece \$33 per guest

- Pita Bread and Greek Salad
- Chef's Mediterranean Vegetables, Lemon Roasted Potatoes
- Chicken Souvlaki with Tzatziki Sauce and lemon
- Chef's Selection of Dessert Bites

Explore India \$35 per guest

- Naan Bread and Mixed Greens with Cumin Lime Dressing
- Basmati Rice
- Aloo Gobi (potato and cauliflower)
- Chef's Signature Butter Chicken
- Chef's Selection of Dessert Bites

ENHANCEMENTS & PLATTERS (Minimum of 15 guests for food items)

All items are priced per guest unless otherwise noted.

Coffee Break \$6

Freshly Brewed STARBUCKS Regular and Decaf Coffee and Assorted Teas **2 Hour Service**

All Day Coffee Break \$16

Freshly Brewed STARBUCKS Regular and Decaf Coffee and Assorted Teas **Refreshed as needed**

Assorted Juice and Soft Drinks \$4.50 each (charged based on consumption)

Light Snacks

- Chef's Assorted Pastries (Croissants, Danish, Muffins) **\$7**
- Sliced Seasonal Fruit Platter **\$9**
- Assorted Individual Yogurts **\$4**
- Assorted Whole Fruit (Bananas, Apples, Oranges) **\$4**
- Granola Bars **\$4**
- House- Made Cookies **\$4**
- Fresh Vegetable Crudité with Dip **\$7**
- Buttered Popcorn **\$4**
- Chef's Selected Dessert Bites **\$6**
- Chocolate and Candy Selection **\$9**
- Artisanal Cheese Platter with Crackers and Preserves **\$10**
- Selection of Cured Meats with Crisp Bread and Pickled Vegetables **\$10**
- Assorted Sandwich Platter **\$11**

Choice of 3: Roast Beef, Turkey, Italian Meat, Egg Salad, Vegetarian

APPETIZERS & HORS D'OEUVRES

Minimum order of 5 dozen per item. Prices are per dozen.

Chef suggest 4-5 pieces per guest as a snack, 12-15 pieces per person in place of dinner.

Hot Hors d'Oeuvres

- Bacon Wrapped Scallops (NF, GF, DF) **\$48**
- Black Tiger Shrimp with Romesco Sauce (GF, DF, NF) **\$36**
- Spanakopita with Tzatziki (V, SF, NF) **\$24**
- Sweet and Sour Meatballs (DF, NF, SF) **\$36**
- Mac 'n' Cheese Fritters (V, NF) **\$24**
- Mini Alberta Roast Beef Sliders with Horseradish Aioli (SF, NF, D) **\$48**
- Vegetable Spring Rolls with Sweet Chili Sauce (SF, NF, DF, V) **\$24**
- Chicken or Vegetable Gyoza with Sweet Soy (SF, NF) **\$24**
- Cauliflower Bites with Pepperoncini Aioli (SF, NF, V) **\$24**

Cold Hors d'Oeuvres

- Bruschetta (V, DF, NF, SF) **\$24**
- Dill Deviled Eggs (V, SF, NF, DF) **\$24**
- Gazpacho Prawn Cocktail Shot (NF, GF, DF) **\$36**
- Smoked Salmon and Caper Dill Cream Cheese Crostini (NF) **\$48**
- Herbed Goat Cheese on Cucumber Coin (SF, NF, GF, V) **\$36**
- Caprese Salad Skewers (SF, NF, V) **\$24**
- Whipped Ricotta & Honey on Flatbread Crisps (SF, V) **\$24**

SIGNATURE ACTION STATIONS (Minimum of 20 guests)

Turn your event into an unforgettable experience with one of our action stations.

Chef Curated Custom Spice Bar \$18 per guest

Interact with our Chef's to create custom spice blends to take home.

- 20+ spices and herbs available
- Personalized stickers available (additional fee applies)

Signature Seafood Tower Market Price per guest

A stunning chilled centerpiece of oysters, clams, crab, Lobster, smoked salmon, and accompaniments.

Ice Cream Sandwich Bar \$16 per Guest

Let us scoop and serve creamy local ice cream between two fresh baked cookies.

- Two varieties of locally sourced ice cream
- Four kinds of fresh house baked cookies

DINNER (Minimum of 20 guests)

Dinner Buffet selections are listed in themes for your convenience.

Please feel free to mix and match items from similar categories to create your own custom menu.

Classic Buffet \$52 per Guest

Includes your choice of 1 Accoutrement, 1 Salad, 1 Appetizer, 1 Main Course, 2 Sides, 1 Dessert

Deluxe Buffet \$74 per Guest

Includes your choice of 1 Accoutrement, 2 Salad, 1 Appetizer, 2 Main Courses, 3 Sides, 1 Dessert

Executive Buffet \$96 per Guest

Includes your choice of 1 Accoutrement, 2 Salads, 2 Appetizers, 3 Main Courses, 4 Sides, 2 Desserts

ADD ADDITIONAL ITEMS (Price per guest)

Accoutrement \$6

Salad \$7

Appetizer \$8

Main Course \$11

Side \$9

Dessert \$5

CHILDREN'S PRICING (under 12 years)

4 years of age and under - Complimentary

5-11 years - 50% of Buffet Price

Enhance your event by making any menu selection into a Live Chef Action Station

A fee of \$40 per item/hour will apply.

Theme 1

Canadian Prairies & Latin Heat

Table Share / Accoutrement

- Grilled Flatbread with Romesco & Garlic Oil

Salads

- Charred Corn & Greens – Cherry Tomatoes, Shallots, Cucumber, Lime Vinaigrette
- Roasted Beet & Goat Cheese – Arugula, Walnuts, Maple Vinaigrette

Appetizers

- Beef Wellington Bites
- Chicken Quesadilla Cones

Proteins / Main Courses

- Alberta AAA Roast Beef with Chimichurri
Upgrade to Prime Rib +\$16 per guest
- Ontario Trout with Tomato Salsa
- Chipotle Grilled Chicken Breast

Sides

- Grilled Seasonal Vegetables with Herb Oil
- Charred Jalapeño Street Corn with Chipotle Butter
- Roasted Baby Potatoes with Garlic Aioli
- Cheddar and Jalapeno Mac & Cheese

Desserts

- Cheesecake Bites
- Classic Cinnamon & Sugar Churros

Theme 2

Mediterranean Garden Table

Table Share / Accoutrement

- Whipped Ricotta & Honey – Warm Flatbread, Pistachio Dukkha, Mint

Salads:

- Farro & Roasted Carrot Salad – Harissa Yogurt, Pickled Berries, Crispy Chickpeas
- Marinated Cucumber & Tomato Salad – Olive Oil, Lemon, Arugula, Basil

Appetizers

- Tempura Cauliflower – Garlic Aioli, Chili Threads
- Heirloom Tomato Bruschetta – Micro Basil, Balsamic Glaze

Proteins / Main Courses

- Lemon Roasted Chicken Breast – Tomato Chutney
- Eggplant Parmigiano – Fire Roasted Marinara, Basil, Bocconcini
- Shrimp Saganaki Penne – Feta, Roasted Red Pepper & Tomato Sauce

Sides

- Roasted Cauliflower with Lemon and Sesame
- Blistered Cherry Tomatoes with Garlic Oil
- Herbed Jasmin Rice Pilaf
- Rosemary Roasted Baby Potatoes

Desserts

- Apple Crumble Squares
- Custard Torte with Fresh Berries

Theme 3 *Modern European Bistro*

Table Share / Accoutrement

- Wild Mushroom & Fontina Flatbread – Caramelized Shallots, Lemon Herb Oil

Salads

- Baby Greens with Pickled Berries & Goat Cheese
- Heirloom Tomato & Bocconcini – Basil Oil, Balsamic Glaze

Appetizers

- Chef's Vegetarian Soup – Seasonal
- Roasted Red Pepper & Feta Dip with Warm Flatbread

Proteins / Main Courses

- Roast Porchetta
- Italian Beef Braciola (Tomato Braised, Rolled Beef Cutlets)
- Truffled Mushroom Tagliatelle – Parmigiano, Crispy Leeks

Sides

- Roasted Brussel Sprouts with Balsamic Glaze
- Garlic Sautéed Broccolini
- Truffle Mashed Potatoes
- Spring Pea and Parmesan Risotto

Desserts

- Assorted Macarons
- Tiramisu Bites

Theme 4 *Asian-Pacific Fusion*

Table Share / Accoutrement:

- Korean BBQ Chicken Flatbread – Gochujang marinade, scallions, sesame

Salads

- Itameshi Caesar – Bonito Miso Dressing, Air-dried Prosciutto
- Thai Greens – Chili Lime Vinaigrette, Crispy Rice Noodles, Asian Vegetables

Appetizers

- Shrimp Cocktail – Lime Shrimp, Gazpacho Cocktail Sauce
- Blistered Edamame – Sea Salt, Lemon, Paprika Oil

Proteins / Main Courses

- Miso-Glazed Salmon – Citrus Butter
- Korean Fried Chicken – Gochujang Glaze
- Teriyaki Marinated Steak Stir Fry

Sides

- Sautéed Bok Choy with Garlic & Soy
- Sesame Glazed Carrots
- Coconut Wild Rice
- Ginger roasted Yams

Desserts

- Honey Glazed Lemon Tartlets
- Chef's Assorted Cake Squares

LATE-NIGHT SNACKS (Minimum of 15 guests)

Fire Roasted Pizza \$22 per Guest

Includes an assortment of the following:

- Fig & Prosciutto - Herbed olive oil, goat cheese, black mission figs, truffle honey
- Margherita Moderna - San Marzano Tomato, Bocconcini, Garlic Confit, Fresh Basil
- Wild Mushroom & Fontina - Rosemary Lemon Oil, Caramelized Shallots, Microgreens
- Pepperoni Picante - House marinara sauce, cured pepperoni, mozzarella cheese, chili oil

Taco Bar \$26 per Guest

Choice of Pulled Pork Carnitas or Shredded Chicken Chimichurri

- Shredded Cabbage, Pico De Gallo, Grated Pepper Jack Cheese, Citrus Sour Cream, Fire Roasted Salsa Verde, Lime, and Flour Tortillas

Mashed Potato Bar \$12 per Guest

Whipped Alberta Potatoes served with 10+ Toppings

Mac & Cheese Bar \$14 per Guest

Creamy House made Macaroni & Cheese served with 12+ Toppings

THE DRINKS

BAR SERVICE

The Varscona Hotel is pleased to offer Cash, Subsidized Cash and Host Bar arrangements.

Cash Bar prices include gratuity and GST. For Host Bar, gratuity and GST will be applied to the final bill.

LIQUOR	HOST	CASH
House Brands - 1 oz	\$8.00	\$10.00
Deluxe Brands - 1 oz	\$9.00	\$11.00
WINE		
House Wine by the Glass (6 oz)	\$9.00	\$11.00
BEER		
Domestic	\$8.00	\$10.00
Imported	\$9.00	\$11.00
LIQUEURS		
House Liqueurs	\$8.00	\$10.00
Deluxe Liqueurs	\$9.00	\$11.00
OTHER		
Soft Drinks and Juices	\$4.50	\$5.00
Bottled Water	\$4.50	\$5.00

House Liquor

Smirnoff Vodka
Captain Morgan White & Dark
Rum
Captain Morgan Spiced Rum
Gordons Gin
JK Red Label Whisky
Canadian Club Rye

House Liqueurs

Malibu Rum
Kahlua
Casa Amigos
Jägermeister

Domestic Beer

Canadian
Coors Light
Alexander Keith's
Bud Light

Deluxe Liquor

Grey Good Vodka
Kraken Black Spiced Rum
Crown Royal Rye
Hendrick's Gin
Glenmorangie

Deluxe Liqueurs

Jose Tequila
Grand Marnier
Baileys
St Remy's Brandy

Imported Beer

Heineken
Corona
Stella Artois

WINE

BUBBLES

Sette Rocche Vino Spumante Cuvee, Extra Dry, Italy	\$48 btl
Lamarrca Prosecco, Extra Dry, Italy	\$48 btl

WHITE WINES

Oxford Landing Estates Chardonnay, Australia	\$48 btl
Henry of Pelham, Riesling, Canada	\$52 btl
Pierre Sparr Pinot Gris, Reserve, France	\$56 btl
Oxford Landing Estates, Sauvignon Blanc, Australia	\$48 btl

RED WINE

Oxford Landing Estates, Cabernet Sauvignon, Australia	\$48 btl
Oxford Landing Estates, Merlot, Australia	\$48 btl
Luigi Bosca La Linda, Malbec, Argentina	\$52 btl
Saint Preignan, Pinot Noir IGP, France	\$56 btl

ROSE WINES

Sandro De Bruno, Pinot Grigio, DOC, Italy	\$48 btl
Gerard Bertrand Gris Blanc Rose, France	\$56 btl

EVENT POLICIES AND SERVICES

FOOD FROM OUTSIDE THE HOTEL

All food & beverage for the event must be catered through the Varscona Hotel, due to Local & Provincial Health Regulations and liquor laws. Outside food can be arranged if approved by the Food & Beverage Manager and may be subject to a fee of \$9.00 per guest.

EVENT TIMES

Starting & ending times of all functions are to be strictly adhered to. The space is only booked for the times indicated. Setup and dismantling times are to be requested at time of booking. Any hired entertainment (such as DJ or Band) is required to finish performing by 1:00am. A copy of the entertainment contract must be presented to the Catering Department in advance of the meeting day. The function space needs to be vacated by 2:00am, this also includes any removal of rental items.

MENU SELECTION AND ATTENDANCE

Guaranteed Attendance numbers are required 5 business days prior to the function. If a number is not supplied to us, the original estimated number will become the guarantee. The hotel will charge the guaranteed number or the actual number in attendance, whichever is greater. All menus must be finalized 7 days prior to your event.

ALLERGIES AND DIETARY SUBSTITUTIONS

Please be advised that our menu items may contain or come into contact with common allergens, including but not limited to: peanuts, tree nuts, soy, dairy, eggs, wheat, shellfish, and gluten. While we take precautions to minimize the risk of cross-contamination, we cannot guarantee that any dish is completely free of allergens.

If you have a food allergy or dietary restriction, please notify the Varscona Catering Department of the specifics in advance of your event. Guests who are to receive special meals must be identified prior to the service commencing. Last minute changes and requests will be subject to a surcharge.

SERVICE TIMES

All Buffets have a two (2) hour service time in accordance with Alberta Health Services food safety guidelines. Additional time may be added at additional cost (Additional products will be required).

DISPLAY MATERIALS

To avoid damage to wall coverings & light fixtures, we do not allow the use of strong tape, tacks, or any other attachments for any décor items without prior written consent from the Catering Department.

SECURITY

Varscona Hotel cannot assume liability or responsibility for damage or loss of personal property or equipment left in the function room. Additional security services can be arranged on your behalf.

SHIPPING, RECEIVING & STORAGE

Minimal quantities of materials and supplies for your functions may be delivered to the Varscona Hotel 24 hours prior to your function. Boxes must be marked properly indicating the name and date of the event and addressed to the attention of the Varscona Catering Department. Any items left more than 24 hours following the event will be disposed of unless otherwise arranged with the Catering Department.

AUDIO VISUAL

Rental arrangements for the following items can be made through the Varscona Catering Department:

- LCD Projector - \$175
- Power Bars - \$20 each, first one is complimentary
- Projector Screen - \$75
- Flipchart/Markers - \$75
- Microphone and Speakers - \$450
- Meeting Owl (Camera and speaker system) - \$350

Prices above are per item, per day and are subject to GST and service charge.

SOCAN & RE:SOUND

All music both live and recorded is subject to SOCAN (Society of Composers, Authors & Music Publishers of Canada) and Re: Sound fees. The hotel will apply these charges to the final bill.

CASH BAR

This arrangement is suggested when the guests at the function are paying for drinks individually. The price paid by the guest is inclusive of gratuity and tax. The Hotel provides the liquor, ice, glassware, mixes and bartender services. A fee of \$25 per hour, per Cashier/Bartender (minimum four hours each) applies for all cash bars. The Varscona Hotel function space is licensed to serve alcohol until 1:00am, last call at 12:30am. One cashier/bartender is required for every 75 guests.

HOST BAR

This arrangement is suggested when the convenor wishes to cover all bar costs. Gratuity and tax is charged per drink and added to the final bill. The Hotel provides the liquor, ice, glassware, mixes and bartender services. The billing is calculated on the total consumption of all alcohol. A fee of \$25 per hour, per bartender (minimum four hours each, plus two hours for set up and tear down) applies for all host bars. Varscona Hotel function space is licensed to serve alcohol until 1:00am, last call at 12:30am. One cashier/bartender is required for every 75 guests.

GRAUTITY AND TAX

All food and beverage, meeting room rental, labour and audio-visual charges are subject to an eighteen percent (18%) service charge. GST is applied to the total bill including service charge.