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Weddings

AT THE EDMONTON PETROLEUM CLUB

MARCH 2010

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ABOUT US

The Edmonton Petroleum Club has been in the business of providing exclusive and superior service in the City of Edmonton for 60 years. Our Chefs are renowned for their expertise, and the quality of our food is unparalleled.

The Edmonton Petroleum Club will make every effort to offer you a worry free wedding reception. The warm and friendly atmosphere and the elegant decor of a private Club will ensure that your wedding is a memorable experience for you and your guests.

Our goal is to offer you every amenity for your wedding - from arranging spaces, selecting appropriate menu items, taking care of all the details to ensure that your event is a complete success.

WHY CHOOSE THE EDMONTON PETROLEUM CLUB?

- Elegant banquet rooms accommodate 10 - 200 people for dining and as many as 250 people for stand up receptions
- Access to rooms one-day prior to event for decorating (depending on availability)
- No room rental fees with dinner and bar service
- Manager dedicated to your function
- Complete set-up and clean up
- Award winning cuisine
- No cake cutting fees
- No bartender fees
- Complimentary parking
- Complimentary coat check
- Wheelchair accessible
- Wedding ceremony facilities (depending on room availability) Room rental will apply.
- Discounted hotel rates for out of town guests at 'The Sutton Place Hotel', Edmonton
- Complimentary room on your wedding night at the 'The Sutton Place Hotel', Edmonton

WHAT PEOPLE ARE SAYING ABOUT US:

"Our family & friends were greatly impressed by the atmosphere and raved about the dinner, most of all we appreciated your advice and assistance in the planning process, we will not hesitate to recommend the Edmonton Petroleum Club to others for their events"
Barry & Tomi, 2007

"Thank you so much for a wonderful wedding reception, everything was fabulous. We had a guest at our wedding that was vegetarian and your chef didn't hesitate in the last minute preparation, amazing."
Jayne & Jason 2006

"Thank you so much for all your help during our wedding! The day was absolutely perfect, everything we had wanted. Such a beautiful location!"
Haley & Michael, 2006

CONTACT US:



Anna Mitton, Catering Coordinator

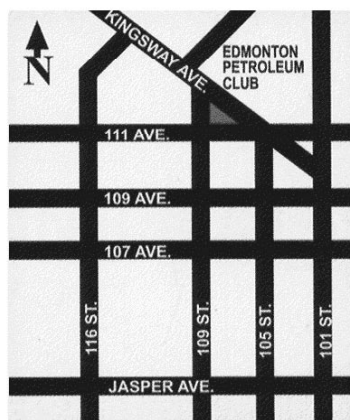
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Web: www.edpetclub.ab.ca

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Edmonton, Alberta T5G 2T2



TERMS & CONDITIONS

RESERVATIONS & GUARANTEES:

- Reservations should be made as early as possible to assure availability of accommodations.
- The guaranteed number of guests is required 48 hours before the function. Should a guaranteed number not be received 48 hours before the function, you will be billed for the last number on record or for the actual number of guests in attendance, whichever is the greatest.
- The Club reserves the right to relocate any booking to another room in the Club due to a considerable change in number of guests attending, set up requirements or service times.
- Wedding rehearsals will be FREE of charge dependant on room availability. If a specific time for rehearsal is required a fee will apply, dependant on room availability.

ROOM SETUPS:

- Rooms are customarily setup with round tables seating eight people unless otherwise requested.
- The Club standard set up provides for: A draped head table of the required size, white table clothes and white napkins, silverware and glassware, bud vases for your flowers, a skirted table for the gifts, a skirted table for the guest book, a skirted table for the wedding cake, a podium with microphone, background music is provided during cocktail reception and dinner.
- All decorations and/or miscellaneous items should be removed from the room after the function, please make arrangements for left items to be picked up within 48 hours, including the wedding cake. The Edmonton Petroleum Club is not responsible for items left behind for over 48 hours.

MENU OPTIONS:

- Our "Table D'hôte Menu Suggestions" offer a large selection and a variety of menus at very competitive prices.
- When making your selections, please keep in mind that for each function the pre-set menu must be the same for all guests attending.
- Special dietary substitutions to your chosen menu are available, if arranged with a minimum of 24 hours notice, and will be charged at the same price of your chosen menu.
- Children meals are available upon request.
- Pursuant to ALGC Regulations no home made wine, beer or other home made alcoholic beverages are allowed on the Club's premises at any time.
- Due to City and Provincial Health Regulations, all food served, with the exception of wedding cakes, must be prepared on the Club's premises, any left over food items cannot be removed from the Club's premises.

CHARGES & DEPOSITS:

- Every effort will be made to provide the finest in accommodation at competitive rates.
- Menu prices are subject to change without notice.
- All food and beverage service is subject to a 15% service charge and 5% GST, which will automatically be charged to your bill.
- Corkage bars are not available, except for dinner wines.
- Additional labour charges will be applied for functions booked on statutory holidays and on Sundays.
- A non-refundable deposit of \$1,000 is required at the time of booking.
- 75% prepayment is due 30 days prior to the function.
- Balance payable within 30 days after the function. Finance charges will apply after 30 days.

DJ SERVICES:

- The Club is able to provide you with the services of a professional DJ at the wholesale price of \$525.00 for four hours of dance music. This package is offered exclusively to the patrons of the Edmonton Petroleum Club with the compliments of well-known Edmonton DJ service "Garry Robertson DJ Hot Line".

OVERNIGHT ACCOMMODATIONS:

- Should you need overnight accommodations for your out-of-town guests, please let us know. Edmonton Petroleum Club Members and guests enjoy preferential rates at "The Sutton Place Hotel", we will be pleased to make the necessary arrangements for you.
- In addition, as our way to say thank you for having your wedding with us, the Edmonton Petroleum Club will be happy to offer you a complimentary room on your wedding night* at the 'The Sutton Place Hotel', Edmonton. **This offer is available only to weddings held on or before December 31, 2010 with a guaranteed number of 100 people or more, ordering plate service or buffet dinner and bar service for the evening*

Date of Function: _____ Room: _____ No. of Guests: _____

Sponsor: _____ Deposit: _____ Booked By: _____ Date: _____

I, _____ agree to the terms and conditions stated above and to the information package I have received.

Signature: _____ Date: _____

TABLE D'HOTE DINNER MENU SUGGESTIONS*

Prices Include: soup or salad, two vegetables, potatoes, dessert, coffee or tea. Menu choice must be the same for all guests.

APPETIZERS: (Add \$5.00)

- | | | |
|--|--|---|
| • Fresh fruit cocktail maraschino | • Seafood calypso | • Italian antipasto |
| • Chef's pâté maison with Cumberland sauce and Melba toast | • Potato gnocchi with "Bolognaise" sauce | • Italian manicotti filled with spinach and ricotta cheese topped with a sun dried tomato sauce |
| • Wild mushroom and vegetables feuilleté | • Fresh honeydew melon with prosciutto | |

SOUPS:

- | | | |
|------------------------------|------------------------------------|---|
| • Soup du jour | • Double Beef Consommé with Sherry | • Spring onion soup with Parmesan croustade |
| • Cream of prairie mushrooms | • Gin and tomato bisque | |

SALADS:

- | | | |
|--|--|--|
| • Chef's tossed salad, chef's dressing | • Spinach salad with Italian dressing chopped eggs and mushrooms | • Su Choy Salad with Oriental Dressing |
| • Tomato salad with balsamic vinaigrette | | |

MAIN COURSES:

- | | |
|---|--------------------|
| 1. Breast of chicken Kiev - <i>Spicy butter rolled into thin slices of chicken breaded and deep fried</i> | \$34.25 |
| 2. Breast of chicken pesto - <i>Filled with cream cheese and pesto served with sun dried tomato sauce</i> | \$35.00 |
| 3. Breast of chicken en croute - <i>Wrapped in a light crust with a duxelle of mushrooms and baked to a golden brown</i> | \$38.00 |
| 4. Roast half spring chicken with rosemary - <i>Served in its own juices</i> | \$32.00 |
| 5. Roast Alberta turkey - <i>Served with sage, onion dressing and cranberry sauce</i> | \$34.25 |
| 6. Veal cordon bleu - <i>With smoked ham and Swiss cheese filling</i> | \$38.00 |
| 7. Roast leg of veal forestiere - <i>Served with a rich red wine sauce and wild mushrooms</i> | \$38.00 |
| 8. Stuffed baked Arctic char - <i>With mango chutney sauce</i> | \$39.00 |
| 9. Steamed filet of red spring salmon - <i>Served with vodka cream sauce & green pepper corn</i> | \$35.00 |
| 10. Paupiette of sole with jumbo shrimp - <i>Served with a Spanish saffron sauce</i> | \$36.00 |
| 11. Chili rubbed pork loin - <i>Served with dry apricot and ginger sauce</i> | \$31.50 |
| 12. Tournedos of beef chasseur - <i>6 oz. filet mignon wrapped in Canadian bacon served with Madeira and shallots sauce</i> | \$46.00 |
| 13. Broiled filet mignon 8 oz. - <i>Served with sauce Béarnaise</i> | \$45.50 |
| 14. Broiled New York cut striploin steak - <i>Topped with Burgundy butter</i> | 8 oz \$41.00 |
| 15. Oven roasted smoked striploin of beef Dijonnaise - <i>Topped with red Burgundy wine and grainy Dijon mustard sauce</i> | \$35.50 |
| 16. Roast prime rib of beef au jus..... | 8 oz \$39.00 |
| 17. Whole peppered tenderloin of beef - <i>Oven roasted and served with a rich whiskey mustard sauce</i> | \$44.50 |
| 18. Cornish Game Hen "A L'Alsacienne" - <i>With wild rice filling topped with vermouth sauce and cream</i> | \$45.00 |

DESSERTS:

- | | | |
|--------------------------------------|--|---|
| • Coconut and strawberry ice terrine | • Creme brulee | • Peach Melba |
| • Belgian chocolate mousse | • Mocha torte with Kahlua | • Pear William cake |
| • Fresh fruit flan | • Orange cheese cake with fresh strawberries | • Dutch apple squares with warm vanilla sauce |
| • Black Forest mousse | | |

* 15% Service Charge and 5% GST apply to all food & beverage charges

DINNER BUFFET SUGGESTIONS*

ALL HOT BUFFETS INCLUDE:

Three hot dishes, fresh vegetables, rice and potatoes, selection of appropriate cold cut platters, selection of nine freshly made salads, tossed salad with choice of dressings, devilled eggs, tray of raw vegetables, imported and Canadian cheeses on board, fresh fruits in season, assorted French pastries, assorted cakes and tortes, and coffee or tea.

A guaranteed number of 40 participants is required for all hot buffets with the exception of the Western Buffet which requires a minimum of 100 people.

1. WESTERN BUFFET: \$44.00 (100 people minimum)

- Roast hip of beef, carved on buffet
- BBQ St. Louis back ribs
- Baked fillet of Arctic char in a bayrose sauce

2. ALBERTA BUFFET: \$45.00

- Roast prime rib of Alberta beef, carved on buffet
- Breast of chicken stuffed with wild rice, mushroom sauce
- Poached fillet of spring salmon in dill sauce

3. ITALIAN BUFFET: \$39.75

- Roast leg of veal forestiere, carved on buffet
- Lasagna al forno
- Chicken Cacciatore

4. CONTINENTAL BUFFET: \$42.50

- Roast striploin of beef, carved on buffet served with Bordelaise sauce
- Poached fillet of sole bonne femme
- Breast of chicken Grand Marnier

5. HOUSE BUFFET: \$37.50

- Roast top round of beef, carved on buffet
- Seafood ragout en croute
- Roast pork loin forestière

6. CHEF'S SPECIAL BUFFET: \$55.00

- Roast prime rib of beef, carved on buffet
- Chicken Ballentine
- Baked spring salmon, with parsley sauce
- Cold legs and claws of Alaska king crab
- Cold East coast baby lobster and baby shrimp
- Caesar salad

* 15% Service Charge and 5% GST apply to all food & beverage charges

LATE SNACKS BUFFET SUGGESTIONS*

Should you choose to serve a late snack, we will be happy to help you tailor your own late snack buffet according to your taste and budget. Below is a list of some of the most popular choices.

Please keep in mind that your wedding cake, whole or in part, is a great addition to the late snack buffet. We will be pleased to cut your wedding cake and serve it as a late snack on the buffet at no additional cost.

LATE SNACKS BUFFET:

- Canadian and imported cheeses on board served with crackers
Suitable for 20 people \$100.00
- Garnished sandwich tray
Suitable for 10 people (4 pieces per person) \$75.00
- Tray of fresh fruit in season
Suitable for 20 people \$70.00
- Tray of assorted French pastries
30 pieces \$95.00
- Tray of assorted raw vegetables and dip
Suitable for 20 people \$60.00
- Garnished tray of assorted cold cuts served with buttered buns
100 slices \$100.00
- Tray of assorted cookies and squares
30 pieces \$55.00
- Coffee or pot of tea
(10 - 12 cups) \$15.00
- Urn of coffee
(36 - 40 cups) \$50.00

* 15% Service Charge and 5% GST apply to all food & beverage charges

FUNCTION BARS*

The Edmonton Petroleum Club provides complete catering services, as such, only liquor purchased by the Club will be served. Corkage bar is not available, with the exception of dinner wines**

CASH BAR - TICKETS:

- 15% Service Charge and 5% GST are included in the following prices
- Hi-ball bar - medium brand 1 oz. - \$6.25
- Beer - \$5.75
- Soft drinks - \$2.00
- House wine, 5oz. glass - \$6.25
- Prices include bartenders, mixers, side service, service charge & GST
- A ticket seller is required for this bar. If you are unable to provide one, the club can arrange for a ticket seller at a charge of \$12.00 per hour (minimum 3 hours)

HOST BAR:*

- 15% Service Charge and 5% GST are not included in the following prices and will be added to the receipt total
- Hi-ball bar - medium brands, 1 oz. - \$5.25
- Beer - \$4.75
- Soft drinks-\$1.75
- House wine, 5oz. glass - \$5.25
- Prices include bartenders, mixers and side service.

- Both the Host Bar and Cash/Ticket Bar are stocked with rye, scotch, gin, white and dark rum, vodka, white wine, red wine, domestic beer and soft drinks.
- Both the Host Bar and Cash/Ticket Bar can be customized as a **TOONIE BAR** on request.

REGULAR BAR - WAITRESS SERVICE:

- All brands, cocktails and liqueurs available
- Regular EPC bar prices plus 15% Service Charge and 5% GST

PUNCHES:*

- EPC rum punch, 2 gallon bowl (50 - 60 glasses).....\$100.00
- Champagne punch, 2 gallon bowl.....\$110.00
- Non alcoholic fruit punch, 2 gallon bowl.....\$90.00

WINES:*

For your special function may we suggest our house wine specially selected for the Edmonton Petroleum Club. A complete wine menu is available at your request.

White wines:

Niersteiner Gutes Domthal(Germany) \$24.50
Chardonnay Premier Selection Lindemans.....(Australia) \$24.50

Red wines:

Cellier du Saint Père Bouchard Aine & Fils.....(France) \$24.50
Cabernet/Shiraz Premier Selection.....(Australia) \$24.50

** Should you prefer to bring your own dinner wine, corkage of \$5.00 per person will apply. A liquor license, as well as a proof of purchase is required. Please note as per ALGC regulations, homemade wine is not allowed.

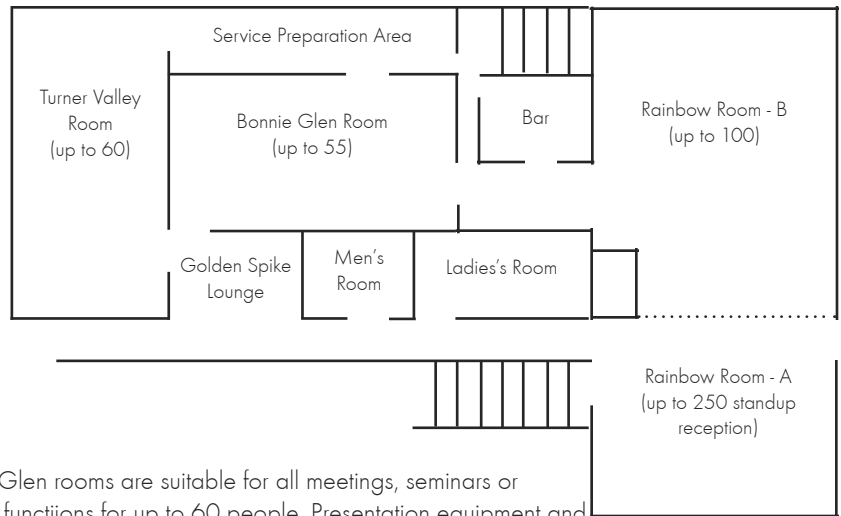
* 15% Service Charge and 5% GST apply

CLUB WEDDING FACILITIES

UPPER LEVEL:

- Rainbow Room A & B

The multi-use Rainbow Room is located on the mezzanine. This welcoming room has expansive windows and an open loft view of the main level. The full area accommodates a reception for up to 250. Dividing the space allows you the flexibility to greet your guests over cocktails before adjourning to the private dining room which seats up to 100. This room features a separate service bar and a dance floor.



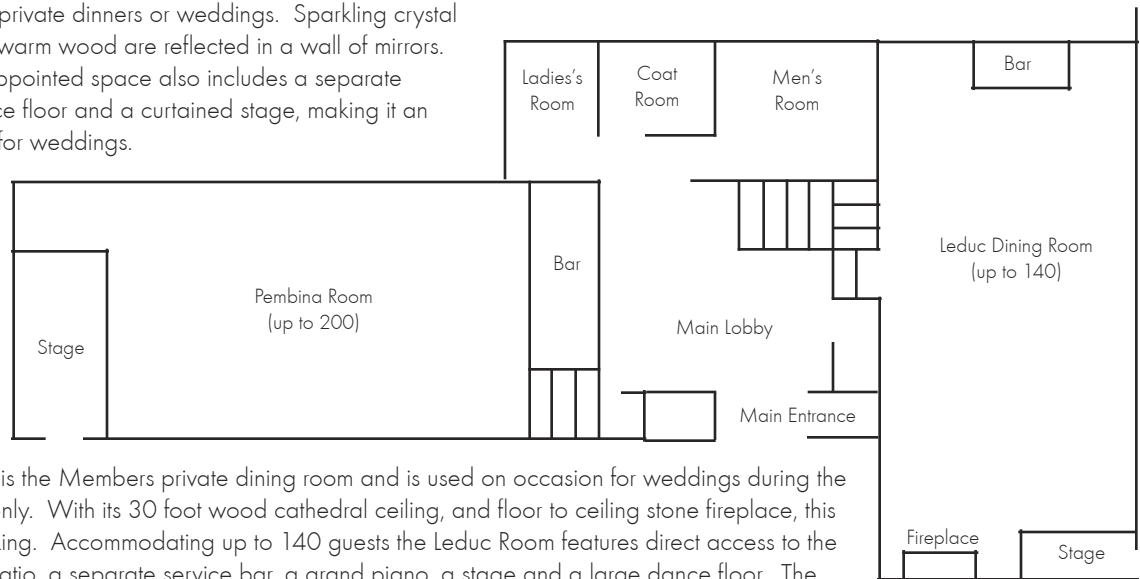
- Turner Valley & Bonnie Glen

The newly renovated Turner Valley and Bonnie Glen rooms are suitable for all meetings, seminars or forums, as well as receptions and private social functions for up to 60 people. Presentation equipment and audio-visual needs are available upon request.

MAIN LEVEL:

- Pembina Room

Accommodating up to 200 guests, the main floor banquet room is ideal for private dinners or weddings. Sparkling crystal chandeliers and warm wood are reflected in a wall of mirrors. This beautifully appointed space also includes a separate service bar, dance floor and a curtained stage, making it an excellent choice for weddings.



- Leduc Room

The Leduc Room is the Members private dining room and is used on occasion for weddings during the summer months only. With its 30 foot wood cathedral ceiling, and floor to ceiling stone fireplace, this room is breathtaking. Accommodating up to 140 guests the Leduc Room features direct access to the Club's outdoor patio, a separate service bar, a grand piano, a stage and a large dance floor. The Leduc Room is unlike any other in the City.

LOWER LEVEL:

- Valley View Room & Cellar Lounge

This comfortable space speaks of hospitality. Accommodating up to 80 guests this room features a grand piano, fireplace and dance floor. A casual ambiance invites guests to relax over cocktails before dinner; the adjacent Valley View Room can be converted for dining.

