



2020

CATERING PACKAGE

Welcome to Evergreen Park. We are a not for profit organization that offers the largest full featured exhibition facility north of Edmonton. With a variety of versatile function spaces including the newly renovated Clarkson Hall, four large ballrooms, meeting rooms of all sizes, and the unique Old Timers Cabin we've got the space for your event.

Evergreen Park is proud to be the host venue for such events as the Festival of Trees Gala, Presidents Ball, Stars Hangar Dance, and more.

Whether your planning a meeting, wedding, tradeshow or gala our experienced team will ensure your event is a great success!

Join us...Experience Evergreen Park!





Break ala carte

Beverages

Freshly Brewed Regular, Decaffeinated Coffee & Premium Tea	
25 Cup Silex	\$ 50
50 Person Urn	\$ 90
100 Person Urn	\$ 175
100 Cup Hot Chocolate with Marshmallows	\$ 200
Assorted Herbal Teas	\$2.50/each
Assorted Mini Cans of Coke Products	\$2 /each
Assorted Mini Bottled Juices	\$2/each
Bottled Spring Water	\$2.50/ each
Large Dispenser of Juice Crystals (8 Liters)	\$30
Non Alcoholic Punch with Fresh Fruit (8 Liters)	\$45

Bottled juice, pop & water are based on consumption, not as a per person charge

Snacks


Individual Fruit Yogurts	\$2/person
Assorted Whole Fruits	\$2/person
Assorted Muffins	\$3/person
Jumbo Gourmet Cookies	\$2/person
Fresh Baked Danish & Croissants	\$3.50/person
Granola Bars	\$2/ person
Variety of Dessert Squares	\$3/ person





Platters

<i>Our Platters</i>	<i>Large</i>	<i>Medium</i>	<i>Small</i>
Freshly Baked Assorted Cookies	100 piece /\$125	50 piece /\$65	25 piece/\$35
Vegetable Crudités with House Dip	100 people/\$375	50 people/\$200	25 people/\$105
Assorted Hearty Sandwiches	100 piece /\$595	50 piece/\$315	25 piece/\$165
Assorted Finger Style Tea Sandwiches	100 piece /\$150	50 piece /\$80	25 piece /\$42
Assorted Dessert Squares	100 people/\$230	50 people/\$120	25 people/\$65
Sliced Fresh Seasonal Fruit Platter	100 people/\$415	50 people/\$220	25 people/\$115
Deli Style Cold Cut Platter	100 people/\$595	50 people/\$310	25 people/\$165
Dips (x2) & Rustic Breads Platter	100 people/\$230	50 people/\$120	25 people/\$65
Selection of Imported & Domestic Cheese with Assorted Crackers	100 people/\$625	50 people/\$330	25 people/\$175
Dinner rolls with mayo, mustard & pickles	100 people/\$280	50 people/\$150	25 people/\$80





Coffee Break

Minimum 15 People

Coffee breaks include Freshly Brewed Regular & Decaf Coffee & Premium teas

The Health Nut **\$9.25/person**

Assorted Granola Bars, Fresh Whole Fruit, Individual Yogurts & Bottled Water

Chip Break **\$6.50/person**

House made Saratoga Chips (Includes: Plain & flavored) with Dip & Can of Pop

Wing Break **\$14/person**

Choice of Crispy Wings served with dipping sauce, crudité & Can of Pop

Nacho Break **\$9/person**

Baked Nacho's with Sour Cream, Salsa and Green Onions & Can of Pop
Add taco beef or chicken for \$2 per person

Beef Brochette Break **\$9/person**

Marinated Alberta Beef Skewers with Bell Peppers, and Red Onion, crudité & Can of Pop

Potato Skin Break **\$10.50/person**

Potato Skins with Sour Cream & Salsa, crudité & Can of Pop

Boxed Lunches **\$13/person**

Choice of ONE of the Following Sandwiches (Served on White or Whole Wheat Bread)

Black Forest Ham & Cheddar with Dijon

Sliced Roast Beef & Cheddar with Horseradish Mayo

Turkey & Swiss with Cranberry Aioli

Vegetarian Sandwich

Includes:

Two Gourmet Jumbo Cookies, One Piece Whole Fruit, Aged Cheddar Cheese Stick & Small Juice or Mini Can of Pop



Evergreen Breakfast

All Breakfasts include Freshly Brewed Regular & Decaffeinated Coffee & Premium Teas.

Breakfast Served (Minimum 8 people)

\$15.75/person

One per table (Serves 8):

Seasonal Sliced Fresh Fruit
Basket of Sweet Breads, Scones & Pastries
Scrambled Eggs
Savory Hash Browns
Choice of: Crisp Bacon, Link Sausages or Ham

**additional choice \$2/person*

Breakfast Buffets (Minimum 20 People)

Continental Breakfast

\$12.50/person

An Assortment of Muffins, Croissants, Danishes, & Sweet Breads
Seasonal Fresh Whole Fruit
Flavored Fruit Yogurts & Granola
Chilled Assorted Juices

Benedict Breakfast Buffet

\$15.50/person

Traditional Eggs Benedict
Savory Hash Browns
Seasonal Sliced Fresh Fruit
Fresh baked Pastries
Chilled Assorted Juices

Evergreen Breakfast Buffet

\$16.00/person

Scrambled Eggs
Choice of: Caramel French Toast, Buttermilk Pancakes, or Waffles ** additional choice \$2/person*
Choice of: Breakfast Sausage Links or Crisp Bacon **additional choice \$2/person*
Savory Hash Browns
Seasonal Sliced Fresh Fruit
Chilled Assorted Juices

Evergreen Breakfast Bun

\$14.00/person

Fried Egg, Cheddar Cheese & Bacon on a Kaiser Bun
Savory Hash Browns
Seasonal Fresh Whole Fruit
Chilled Assorted Juices

A surcharge will apply if under the minimum guarantee.

Custom Menu's are also available.

Please contact our Sales Team to customize a menu to your tastes and catering needs



Appetizers

*All hot appetizers are Served Buffet Style
Minimum order of two dozen hot appetizers per selection*

Hot Appetizers

Prices Per Dozen Pieces

Coconut Shrimp with Sweet Chili Sauce	\$18
Mediterranean Prawn Brochette with Garlic Cilantro	\$18
Smoked Salt & Peppered Dry Boneless Pork Ribs with Cajun Aioli Sauce	\$29 (1 kg)
Large Vegetarian Spring Rolls	\$20
Bacon Wrapped Scallops with Cocktail Sauce	\$39
Charbroiled Italian Chicken Skewer with Spicy Roma Sauce	\$20
Choice of Crispy Wings served with Dipping Sauce	\$23
Korean BBQ Beef Skewers with Soy Ginger Sauce	\$22


Cold Appetizers

All Cold Canapés are Served Buffet Style.

Deluxe Domestic Cheese Board Served with Assorted Crackers & Breads	\$ 7/person
Vegetable Crudités Served with Assorted Zesty Dips	\$ 4/person
Artisan Tea Sandwiches	\$21/dozen
Sliced Seasonal Fresh Fruit Platter	\$ 5/person
Thick Sliced Assorted Craft Deli Meat Platter with Condiments	\$ 6/person
*Add Rolls	\$ 9/person
Tomato & Kalamata Bruschetta on Avocado Spread Artisan Baguette	\$ 3/person
Assorted Sweets & Dessert Squares	\$ 4/person

All prices are subject to GST and 17% Gratuity.

Prices are not guaranteed until contract is signed and then valid for stated period.





Lunch Plated

Minimum 20 People.

All Luncheons Include Freshly Brewed Regular & Decaffeinated Coffee & Premium Teas

Grilled Teriyaki Beef Sirloin **\$22/person**

Tender Teriyaki grilled CAB Sirloin
Rice pilaf
Fresh steamed buttered vegetables
Dessert of the day
***Add Chef's Soup of the Day for an additional \$2.00 per person*

Pan -Fried Double Pork Chop **\$20/person**

Extra thick pan-fried juicy pork chops
Creamy mushroom and onion velouté sauce
Roasted potatoes
Fresh steamed buttered vegetables
Dessert of the day
***Add Chef's Soup of the Day for an additional \$2.00 per person*

7 Bean Beef Chili **\$18/person**

Seared ground beef with 7 bean medley, vegetables and classic seasoning
Salsa and sour cream
Rolls
Dessert of the day
***Add Chef's Soup of the Day for an additional \$2.00 per person*


Crispy Chicken Parmesan **\$20/person**

Crisp fried breast of chicken topped with zesty herb tomato sauce, ham, mozzarella cheese and baked
Buttered pasta with shaved parmesan cheese
Fresh steamed buttered vegetables
Dessert of the day
***Add Chef's Soup of the Day for an additional \$2.00 per person*

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Lunch

Minimum 20 People.

All Luncheons Include Freshly Brewed Regular & Decaffeinated Coffee & Premium Teas

Hearty Soup & Sandwich

\$18/person

Chef's Soup of the Day
Deli Style Wraps & Assorted Hearty Sandwiches
(Roast Beef, Turkey, Chicken, Ham, Egg & Vegetarian)
Seasonal Green Salad with Assorted Dressings
Dessert of the day

Greek

\$20/person

Marinated Chicken Souvlaki with Tzatziki Sauce
** Add Beef Souvlaki for additional \$3.00 per person*
Provencale Herb Rice
Greek Salad
Naan Bread Bites
Kalamata Olives & Pickle
Dessert of the day

Italian Pasta

\$20/person

House made Beef & Chorizo Lasagna
Creamy Caesar Salad
Artisan Garlic Toast
Assorted Pickle & Olive
Dessert of the day
***Add Chef's Soup of the Day for an additional \$2.00 per person*

Build your Own Fajita Bar

\$21/person

Choice of: Chopped Spiced Chicken or Grilled Strips of Beef **Add both for \$4 per person*
Mexi Spiced Rice & Corn Pilaf
Sautéed Peppers & Onions
White (8") Flour Tortillas for Wrapping
Shredded Lettuce, Green Onions & Nacho Cheese
Traditional Fajita Condiments (Salsa & Sour cream)
Dessert of the day
***Add Chef's Soup of the Day for an additional \$2.00 per person*

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Lunch

Minimum 20 People.

All Luncheons Include Freshly Brewed Regular & Decaffeinated Coffee & Premium Teas

Burger Bar

\$20/person

Charbroiled 6oz Bistro Patties

Potato Scallion Kaiser Buns

Applewood Smoked Bacon, Shredded Lettuce, Tomato Slices, Shaved Onion, Dill Pickles & Aged Cheddar

Traditional Burger Condiments (Kansas BBQ sauce, Mustard, Mayo, Ketchup)

Roasted Garlic Baby Potato Salad with Maple Bacon

Dessert of the day

***Add Chef's Soup of the Day for an additional \$2.00 per person*

Stompeder

\$20/person

Sliced Roast Beef Slow Braised in BBQ Au Jus

Potato Scallion Kaiser Buns

Roasted Garlic Baby Potato Salad with Maple Bacon

Marinated Garden Vegetable Salad

Condiments (Cheese, Sliced Onions, Mayo, Mustard, Horseradish)

Assorted Pickles

Dessert of the day

Ukrainian Buffet

\$20/person

Grilled Kobasa Garlic Sausage

Cabbage Rolls stuffed with Ground Beef and Braised in Tomato Sauce

Cheddar Perogies topped with Caramelized Onions and Crispy Bacon

Heritage Greens Garden Salad with Assorted Dressings

French's Mustard, Sour Cream & Green Onions

Assorted Pickles


Dessert of the day

***Add Chef's Soup of the Day for an additional \$2.00 per person*

A surcharge will apply if under the minimum guarantee.

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Pine's Dinner Buffet

Minimum 30 People.

\$31/person

Includes Fresh Regular & Decaffeinated Coffee & Premium Teas

Includes Buttered Seasonal Vegetables, Assorted Pickles, Olives, & Rolls with whipped butter

Salads:

Toasted Barley with pickled beetroot over spinach greens

Caesar Salad with pesto infused dressing & Shaved Parmesan Cheese

Crisp kale, quinoa, black bean and roasted acorn squash with honey adobo dressing

Choose ONE of the Following Starch: *(Add an additional Starch for only \$2.50 per person)*

Creamy Garlic Redskin Mashed Potatoes

Provencale Herb Rice

Home style Rosemary Roasted Baby Potatoes

Creamy Scalloped Potatoes

Choose ONE of the Following Entrées: *(Add an additional Entrée for only \$4.00 per person)*

Honey Dijon Pineapple Glazed Ham

Roast Turkey with Herb Stuffing and rich gravy

Crackling Pork Loin with Wild Mushroom Cream Sauce

Slow Roasted Herb Crusted Alberta Beef with Red Wine Jus

Chargrilled Chicken Breast with Sweet Fire Roasted Pepper Medley

Crispy Chicken Parmigiana crowned with Mozzarella and a Tomato Primavera Sauce add \$2 per person

Poached Atlantic Salmon resting in Sun Dried Tomato Pesto Cream Sauce add \$2 per person

Add Perogies or Cabbage Rolls to the Dinner Buffet for an additional \$4.00 per person

Choose TWO of the Following Desserts: *(Add an additional Dessert for only \$2.50 per person)*

Fresh sliced Fruits & Berries

Brownies & Assorted Squares

Assorted Banquet Cakes


Fruit & Custard Pies

Upgrade your dessert selection with a choice of delicate tortes, creamy cheese cakes, warm spice cake or spiked strawberry shortcake for an additional \$3.00 per person

A surcharge will apply if under the minimum guarantee.

Custom Menu's are also available.

Please contact our Sales Team to customize a menu to your tastes and catering needs





The TARA LIMITED Buffet

Enjoy a special buffet from the Tara kitchen . Your price is set by the choice of buffet entree .

Minimum 30 People.

Includes Fresh Regular & Decaffeinated Coffee & Premium Teas , premium rolls with whipped butter

Includes international cheese board, buttered seasonal fresh vegetables, assorted pickles, olives

Salad includes

Thai noodle salad with baby shrimp and julienned garden vegetables

Old fashioned spinach salad crowned with balsamic mushrooms, crisp prosciutto, pickled beets and boiled eggs

Curly kale, peppery arugula, cheddar crisps, brown sugared onions garnished with drunken grapes

Crisp Caesar salad with roast garlic, chards of bacon

Entrée choice of one

Alberta prime rib marinated with fresh herbs, Dijon mustard and fresh garlic slow roasted served with sour cream horseradish demi and a cabernet jus. \$49

Baked breast of Chicken supreme stuffed with a pesto chevre and served with a Mediterranean onion roma primavera sauce \$39

Roasted Alberta striploin rubbed with “Old Smoke Coffee” served with grainy mustard sweet onion jus and smoky tomato beef sauce \$46

Drunken leg of root beer ham served with caramelized pineapple and molasses sauce \$39

Roasted breast of chicken supreme filled with andouille sausage, fresh basil and cream cheese served with wild mushroom espagnole sauce \$39

Choice of two starch options

Gnocchi resting in Sicilian tomato ale sauce

Croquette potato

Pan seared potatoes coupled with candied bacon

Brown butter noisette potato with fresh herbs

Dessert choice of one


Selection of cheese cake and tortes

Spiked Strawberry short cake, white chocolate strawberry sauce garnished with chocolate dipped strawberries

Berry pineapple fruit platter with 3 flavored whip creams

A surcharge will apply if under the minimum guarantee.

Please contact our Sales Team to customize a menu to your tastes and catering needs





Midnight Lunch Buffet

Minimum 50 people - only available in conjunction with dinner banquets

All Options Include Freshly Brewed Regular and Decaffeinated Coffee and Premium Teas

Option 1 **\$15/person**

Mixed Dinner Rolls

Variety of Fresh Meats

Fresh Vegetable tray

Sliced Cheese, Pickles, Condiments

Option 2 **\$9.50/person**

Nacho chips, Cheese, Tomato's, Green onion, Salsa & Sour cream

Add taco beef or chicken for \$2 per person

Option 3 **\$10/person**

Pizza (2 Slices per person)

Fresh Vegetable tray

Option 4 **\$13/person**

Poutine Bar (Beef Gravy, Cheese, Sour Cream, Salsa, Green Onion)

Option 5 **\$14/person**

Chili

Corn Chips

Sour Cream, Green Onions, & Grated Cheese

Elite Midnight Snack

Duck fried fries with 3 dipping sauces **\$12/person**

Gourmet house made pizza **\$15/person**





Plated Dinner

Enjoy a three course plated dinner from the Tara Centre kitchen. The price is set by the entrée you select for the 3 courses. Additional courses are available just ask your sales representative. Minimum 20 people

Appetizer choice of one

Beet top pesto with fresh bread crostini's dashed with ancho chili oil

Pernod poached jumbo prawn served with a fried cauliflower and cumin relish

Peppery arugula strawberry salad with crumbled feta and glazed with Evo

Roast butternut bisque with crème fraiche crowned with fresh herb mascarpone crouton

Grilled baby courgettes resting with grape tomato chop marinating in a honey malt vinaigrette

Blacken cod tails on roasted pumpkin polenta with maple syrup butter

Complimentary house made Granita

Entrée choice of one

Bacon wrapped Alberta beef tenderloin, cabernet jus sides of croquette potato, French beans and baby carrot \$62

Braised lamb shank in pinot noir and fresh rosemary with sweet pickled mint beet relish sided with garlic mashed potato and sautéed patty pans \$43

Bacon wrapped breast of chicken Cordon Bleu with cognac wild mushroom brown sauce sides of red skin mashed potatoes and sautéed French beans and grilled tomato \$36

Tender Chuck House Wellingtons filled with prosciutto, roast garlic duxelle resting on Bordeaux demi glace sides of sweet potato batonettes, beet, baby carrot with parsnip puree \$42

Seared fillet of halibut served with a grape pico de gallo resting on a fresh thyme beurre blanc sides of Provencale rice and brown butter asparagus \$51

Chicken supreme Kiev filled with bacon and parsley butter on a creamy sundry tomato vodka sauce sides of Duchesse potato, red pepper and broccolini \$35

Gently pan fried scallops and shrimp on a nest of pappardelle covered in a caper dill rose sauce sides of a bouquet of garden vegetables \$42

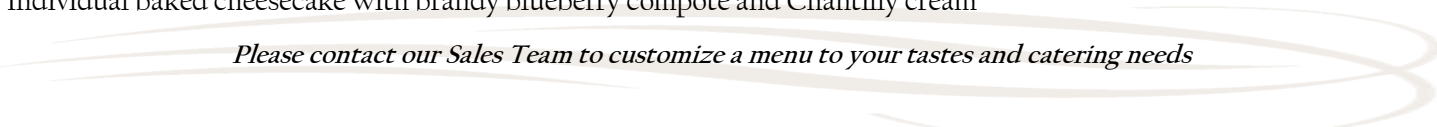
Dessert choice of one

Molten lava cake with vanilla gelato and caramel sugar

Sugar waffle bread pudding with warm bourbon custard

Apple tartlet with whip cream cheese rosette

Individual baked cheesecake with brandy blueberry compote and Chantilly cream



Please contact our Sales Team to customize a menu to your tastes and catering needs



Booking Information

In order to hold space on a definite basis a signed contract and a deposit equal to the amount of the room rental is required. Event space is booked only for the times indicated. Should setup and dismantle times be required, please specify at time of booking as additional charges may apply. Evergreen Park reserves the right to provide an alternate function room best suited for the group should the number of guests attending the function or room setup differ from the original contract.

A final guaranteed number of guests for each event will be required by 12:00 noon, (3) working days prior to the function. Should we not receive your guaranteed numbers by this date, we will invoice you for the original estimated number or total number of guests attending – whichever is greater.

Supplies and equipment must be removed from the property at the end of the function. Additional space may be rented for overnight storage and would be subject to applicable room rental fees.

All functions must be paid in full prior to the event date unless credit has been approved by the Evergreen Park Accounting Department.

Cancellation charges will be applied to all functions once the contract has been signed.

Please note that the deposit is non-refundable and will be applied to your function costs.

Limited Audio Visual equipment is available. Details can be arranged through the Facility Sales Department or you may choose an alternate supplier.

Food Service

Children ages 5 and under are free, ages 6-12 are half price and 13 and older are full price on all dinner buffets. Numbers must be confirmed 7 days prior to the event.





Catering Information

Food & Beverage

- All Food & Beverage served in Evergreen Park is to be provided by Evergreen Park, the only exception being wedding and special occasion cakes. In accordance to Health & Safety Regulations, Evergreen Park prohibits guests from removing any food and beverage products after the function, with the exception of special occasion cakes.
- A final guaranteed number of guests for each event will be required by 12:00 noon, (3) working days prior to the function. Should we not receive your guaranteed numbers by this date, we will invoice you for the original estimated number or total number of guests attending – whichever is greater.
- Evergreen Park is responsible for all beverage sales and service in accordance with the Alberta Gaming and Liquor Commission. Evergreen Park will supply alcoholic beverages served in a licensed public area. No alcoholic beverage of any kind is allowed to be brought into Evergreen Park areas for sale or consumption other than through Evergreen Park.
- As a general rule, only disposable wares are used for a licensed event. Glass service is available at an extra charge.
- Juice and soft drinks are always available as non-alcoholic beverages for all licensed events.
- All menu prices and room rental charges are subject to change without notice to reflect current market conditions.
- - Prices do not include 17% service charge or 5% GST.

Bar Types Available

*****Minimum bar purchases of \$500 are required or a bartender fee of \$25 per hour will apply*****

Host Bar

This type of bar service is used when you, as the host, pay for all drinks consumed by your invited guests. Our staff will keep track of the number of drinks consumed and you will be invoiced afterwards according to the beverage consumption. Drink tickets, host bars & tabs are subject to 17% gratuity.

Cash Bar

This type of bar service is used when the guests are required to pay for their own beverages individually on a cash basis. For a larger event we will provide a cashier to sell drink tickets on site.

Beverage Selection


House Brands	\$6.25/drink	Coolers	\$6.25/drink
Premium Brands	\$8.25/drink	House Wine (per glass)	\$8.25/drink
Domestic Beer	\$6.25/drink	Non-Alcoholic Beer	\$4.00/drink
Premium Beer	\$7.25/drink	Soft Drinks & Juice	\$2.00/drink

House Wine Brands : \$33/per bottle

Rosemount Riesling, Sacchetto Pinot Grigio, Penfolds Shiraz/Cabernet, Art Of The Andes Malbec

Labor Charges

A labor charge of \$20.00 per hour, per bartender (minimum 3 hours) will be applied if beverage sales are below \$500.00 per bar. Additional labor will be assessed on Canadian statutory holidays at \$5.00 per person.





Rental Information

Audio Visual

- LCD Projector \$75
- Flip-Chart & Markers \$15
- Whiteboard & Markers \$15
- Conference Phone \$45
- Wireless Internet No Charge
- Mic/Podium & Sound System \$150
- Stage \$25/Piece
- Screen \$20
- Sound System \$80
- Built in PA System No Charge

All prices are subject to 5% GST

Audio Visual Clarkson Hall

- LCD Projector x 3/Screens x 3/ (includes AV Tech for 3 hr) \$225
- Mic/Podium & Sound System \$150
- Stage \$25 /Piece

Connectivity

All meeting rooms are equipped with standard power.

Wireless High Speed Internet Access is available in all meeting rooms at no extra charge.

Clients may supply their own Computers and/or Laptops/Projectors

Linen Rental

Assorted Colors Available

Table clothes: \$4.50 each

Cloth Napkins: \$ 0.85 each

Equipment and Decor

Evergreen Park does not permit any article to be fastened onto walls or electrical fixtures. The use of tacks, tape, nails, screws, bolts or any tools which could mark the floors, walls or ceilings is prohibited. Evergreen Park will hold the organization and/or exhibitor responsible for any and all damages to the property.

Personal effects, décor items and any other equipment must be removed from the function room at the end of the function unless the room is reserved on a 24 hour basis. Evergreen Park will apply a labor charge of \$100 per hour if these items are not removed by the agreed take down time.


Evergreen Park will not be held responsible or liable for any missing items.

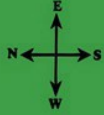
Evergreen Park is pleased to receive and assist in the handling of boxes and packages. Due to limited storage space, we are unable to accept shipments earlier than 2 days prior to event. Please coordinate the pickup of items immediately following your event as the Evergreen Park is not responsible for damage to, or loss of any articles left on the premises after the event. Candles with open flame (e.g. tabors or candelabras) are not permitted. Candles in an enclosed container (e.g. votives), where the tip of the flame is at least one inch below the lip of the container, are acceptable.

Confetti (or similar) is not permitted on Evergreen Park premises, including Evergreen Park. A clean up charge of \$300 minimum will apply if used.

Requests to place promotional materials and signage in Evergreen Park should be coordinated with the Facility Sales Manager. All signage should be professional quality and are subject to Evergreen Park management approval.

If you have any questions or concerns about Equipment and/or Décor, please contact the Facility Sales Team.





BARNs

BARNs



J.D.A.
Raceway

GORDON
BADGER
STADIUM

Drysdale
Centre

Lewis
Hawkes
Pavilion

Parking



Oldtimers
Cabin

Parking

Archery Centre

Stompede Office

Clarkson Hall

Parking



TARA
CENTRE

Group
Camping



Parking

Parking Lot A

Parking Lot B

Parking Lot C



Minor
Ball
Diamonds

Parking Lot D

RESOURCES ROAD
- To City centre 5km

CORRECTION ROAD
- To Hwy 40 - Grande Cache, Hinton, Edson