



DELTA

HOTELS

MARRIOTT

EDMONTON CENTRE
SUITES

PRESENTS

CATERING BY

DISTRICT 102

BREAKFAST

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BREAKFAST BUFFET MINIMUM OF 15 GUESTS

CROSSWIND \$25

Fresh Tropicana juice | orange | apple | grapefruit
Warm apple streusel muffin | pain au chocolat
Toasted coconut Greek yogurt berry parfait
Morinville Colony boiled eggs
Orange rosemary brined turkey | District 102 roast beef | honey glazed ham
Starbucks coffee | Teavana teas

ELEVATOR \$29

Fresh Tropicana juice | orange | apple | grapefruit
Butter croissant | ham & cheese Danish
Steel-cut oatmeal | dried cranberry | brown sugar
Morinville Colony boiled eggs
Melon skewers | honey lemon ricotta dip
Overnight mango passionfruit chia pudding
Starbucks coffee | Teavana teas

DELTA WING \$33

Fresh pressed juices | banana pineapple kale | orange lemon ginger | celery cucumber apple pear juices
Craft Café signature pistachio & cream croissants
Scrambled Morinville Colony eggs | herb roasted Roma tomato | baby smashed potato | Meuwly's pork sausage
Phil & Sebastian coffee | Teavana teas

BEVERAGES

PRICES ARE PER PERSON UNLESS OTHERWISE NOTED

\$5 Freshly brewed Starbucks coffee (Regular & Decaf) & Teavana teas

\$6 Phil & Sebastian Coffee – (Regular & Decaf)

\$2 Starbucks Cold Brew

\$2 Coffee syrups | vanilla | caramel | hazelnut

\$5 Hot chocolate | whipped cream | mini marshmallow | cocoa nibs

THE FOLLOWING ARE CHARGED ON CONSUMPTION PER BOTTLE/CAN

\$4.5 Chilled soft drinks | Pepsi | Diet Pepsi | Ginger Ale | Root Beer | 7up

\$4.5 Chilled juices | orange | apple | grapefruit

\$7 House-made fresh fruit smoothies:
• Strawberry banana or berry blast strawberry | raspberry | banana
• Orange juice or classic green | spinach | kale | mango | banana & milk

\$5 Sparkling water (Bubly) | lime | blackberry | cherry | pineapple

\$7 Kombucha | hibiscus & rose

\$7 Well Juices | Well Greens | Be Well

\$7 Mocktails | lavender lemonade | jasmine tea lemonade | Earls tonic

PLATED BREAKFAST

INCLUDES:

- Craft Café signature pistachio & cream croissants | fruit Danish | blueberry streusel muffin
- Erdmann Garden potato hash
- Herb-roasted Roma tomato
- Phil & Sebastian coffee | Teavana teas

EGGS BENEDICT \$38

English muffin | Morinville Colony poached eggs | AAA Alberta braised beef | Hollandaise sauce

MORINVILLE COLONY SCRAMBLED EGGS \$33

Apple smoked bacon OR maple pork sausage OR chicken apple sausage

Choice of one 'Well Juicery' Cold Pressed Juice:

- Carrot apple ginger
- Spinach kale celery
- Orange

BREAKS MINIMUM OF 10 GUESTS

We proudly donate \$1 per person from the Miracle Breaks to the Stollery Children's Hospital.

MIRACLE BREAK - SHORT FIELD \$16

Stovetop popcorn | caramel | beet | taco seasoning
Lemon poppy seed loaf | banana bread loaf
Bottled juices | apple | orange | grapefruit
Starbucks coffee | Teavana teas

MIRACLE BREAK - RUNWAY \$18

Red velvet crinkle cookie
House-made biscotti
District 102 lemonade | strawberry mint and orange thyme
Starbucks coffee | Teavana teas

LEVEL FLIGHT \$21

Spicy roasted chickpeas | sea salt kale chips | beet & sweet potato chips

Cheesy spinach & garlic dip | crunchy vegetables

Well Juicery carrot apple ginger | spinach kale celery | cold pressed orange

Phil & Sebastian coffee

STABILIZER \$21

Craft Café bakery inspired chocolate dipped strawberries | biscotti

Deconstructed yogurt parfait | cinnamon chocolate granola | Greek yogurt | dried cranberries | raisins | apricot | fresh berries | preserved strawberry

'Well Juicery' carrot apple ginger | spinach kale celery | cold pressed

Phil & Sebastian coffee | Teavana teas

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LUNCH BUFFET MINIMUM OF 15 GUESTS

All sandwiches are made on house-baked breads | loaves | baguettes & tortilla wraps. This menu is designed based on 1.5 sandwiches per person.

BARKLEY \$40

House-baked breads | cranberry rosemary butter | confit garlic & truffle butter

Vegetable barley soup

Orange thyme brined turkey | cranberry aioli | green leaf | tomato | Swiss cheese

Habanero chicken salad | grapes | alfalfa

District 102 roast beef | honey cider mustard | caramelized onion & mushroom | gherkins | smoked cheddar cheese

Balsamic glaze olive oil marinated zucchini | eggplant red | pepper | red onion | arugula | harissa hummus | lettuce | guacamole

Sourdough grill | onion & tomato jam | smoked cheddar | asiago | brie

Chef's inspired crème brûlée | fresh berries | vanilla chantilly cream

FAIRCHILD \$48

House-baked breads | cranberry rosemary butter | confit garlic & truffle butter

Rainbow kale | parmesan | bacon | croutons | garlic Caesar dressing

Winter greens | goat cheese | roasted squash | beets | apples | candied spicy pecan | roasted garlic rhubarb dressing

Classic quinoa | onion | pepper | zucchini | cucumber | apricot | mustard lemon dressing

Spiced beef kabob | herbed yogurt sauce | sesame seeds | scallions

Oven-baked Chinook salmon | citrus burnt butter

Creamy browned butter mashed potatoes | scallions roasted vegetables

Chef's inspired crème brûlée | fresh berries | vanilla chantilly cream

STINSON \$46

House-baked breads | cranberry rosemary butter | confit garlic & truffle butter

Our Farmer's Friend salad | crispy iceberg | Lakeside Farm washed rind cheese | Morinville Colony hard boiled eggs | house bacon | cab sav & tomato emulsion

Winter greens | goat cheese | roasted squash | beets | apples | candied spicy pecan | roasted garlic rhubarb dressing

Baby spinach | roasted pear | walnut crumble | cranberry shaved fennel | blue cheese dressing

Spaghettini carbonara | pancetta | cream | asiago | egg yolk

Honey habanero roasted bone-in chicken | rosemary jus

Roasted baby potatoes | herbs

Vegetable medley

Sliced fruits

Chocolate torte | Saskatoon berry compote | vanilla chantilly

4-COURSE PLATED LUNCH

Includes house-baked breads | cranberry rosemary butter | confit garlic & truffle butter. Please select one (1) menu item per course.

SOUP

Creamy mushroom soup | truffle oil

French onion soup | Gruyere crostini

Roasted apple & parsnip | parsnip chips

Fire-roasted tomato bisque | herbed oil | croutons

SALAD

Burrata | heirloom tomatoes | pistachio crumbs | balsamic glaze

BLT | crispy iceberg wedges | confit tomatoes | pancetta | homemade goddess dressing

Kale Caesar | parmesan | bacon | croutons | garlic Caesar dressing

Winter greens | roasted beets & squash | apple | goat cheese | candied spicy pecan | roasted garlic & rhubarb dressing

ENTREE

\$42 Smoked paprika spiced cauliflower steak | Erdmann Farms carrots & beets | smashed fingerlings | salsa verde

\$46 Honey habanero roasted chicken supreme | Rosemary jus | root vegetable pave | Erdmann Farms carrots & beets

\$48 Pan seared Chinook salmon | warm potato salad | Erdmann Farms carrots & beets | crispy house bacon | citrus burnt butter

\$54 AAA Alberta beef short ribs 6 oz | Okanagan bing cherry gastrique | Erdmann Farms carrots & beets | creamy mashed potato

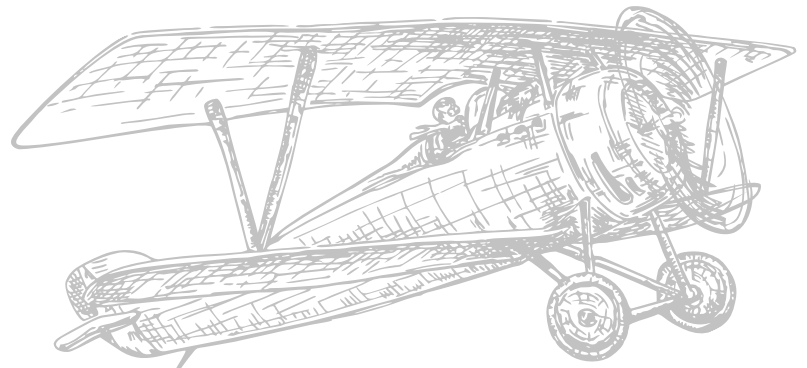
DESSERT

Crème brûlée | fresh berries | vanilla chantilly cream

Chocolate torte | Saskatoon berry compote | vanilla chantilly

Bread pudding with crème anglaise | caramelized apple | almonds | amaretto liqueur

Fruit tart | lemon curd



DINNER

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DINNER BUFFET MINIMUM OF 20 GUESTS

Includes house-baked breads | cranberry rosemary butter | confit garlic & truffle butter.

BLATCHFORD FIELD \$75

Beef barley soup

Greek chicken salad | mixed greens | cucumber | onion | tomato | avocado | feta | lemon herb vinaigrette

Rainbow kale | parmesan | bacon | croutons | garlic Caesar dressing

Tuscan salad | roasted apples | grapes | cranberry | strawberry | walnut | dressing

Blackened Atlantic cod | smoked tomato cream sauce

Chicken casserole

Beef skewer | chimichurri sauce

Crème fraiche & chives Yukon mashed potato

Vegetable ratatouille

Chocolate torte | Saskatoon berry compote | vanilla chantilly

Mousse cups | lemon tart

GATEWAY TO THE NORTH \$84

Minted sweet peas | bacon lardons

Mediterranean pasta salad | cucumber | grape tomato | onion | feta | lemon vinaigrette

Slaw with sesame ginger dressing | carrots | red & green cabbage | apples | cucumber | wonton crisp

Winter green salad | goat cheese | roasted squash | beets | candied spicy pecan | roasted garlic rhubarb dressing

Oven-roasted bone-in Cajun chicken | wild mushroom sauce

Braised adobo short ribs | jus

Honey balsamic pork tenderloin

Lemon parmesan tilapia | tomato basil sauce

Smoked gouda & pecorino baked macaroni cheese

Roasted baby potatoes

Cheese platter | dried fruits | artisan crackers | nuts | jam

Crème brûlée

ALASKA HIGHWAY \$98

Creamy turmeric roasted cauliflower | cilantro

Erdmann Garden salad | quinoa | grape tomato | corn | onion | avocado | cucumber | green goddess dressing

Cranberry kale salad | pomegranate | cardamon spiced almond | apples | feta | rhubarb dressing

Blueberry chickpea salad | iceberg | pickled onion | goat cheese | berry vinaigrette dressing

Meuwly's charcuterie board | capicola | fennel salami | prosciutto | triple cream brie | ash-covered goat cheese | marinated olives

Blackened Atlantic cod | smoked tomato cream sauce

Chicken casserole

Braised adobo short ribs | jus

Honey balsamic pork tenderloin

Erdmann Garden honey thyme roasted beets & carrots | scalloped potatoes

Coconut panna cotta | berry coulis | toasted coconut

Chocolate torte | Saskatoon berry compote | vanilla chantilly

4-COURSE PLATED DINNER

Includes house-baked breads | cranberry rosemary butter | confit garlic & truffle butter. Please select one (1) dish per course.

SOUP

Curried butternut squash | pumpkin seed

French onion | Gruyere crostini

Mushroom | truffle oil

Potato & bacon | burnt butter

SALAD

Fig & strawberry with blue cheese | arugula | balsamic glaze

Fior de latte caprese | heirloom tomatoes | coarsely crushed pistachio | balsamic reduction

BLT | iceberg wedges | confit tomatoes | pancetta bacon | homemade goddess dressing

Kale Caesar | parmesan | bacon | croutons | garlic | Caesar dressing

ENTRÉE

All entrées include Erdmann Garden roasted beets & carrots & your choice of fingerlings or mashed potatoes.

\$65 Braised pork belly | kimchi

\$68 Mascarpone & spinach stuffed chicken supreme | red wine jus

\$72 Pan-seared salmon | pomegranate glaze reduction

\$78 Beef short ribs 8oz | marsala | mushroom sauce

DESSERT

Crème brûlée | fresh berries | vanilla chantilly

Chocolate torte | Saskatoon berry compote | vanilla chantilly

Bread pudding with vanilla crème anglaise | caramelized apple | amaretto liqueur

Coconut panna cotta | berry coulis | toasted coconut

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RECEPTION

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RECEPTION

All Hors d'Oeuvres are priced per dozen, unless otherwise noted

COLD HORS D'OEUVRES

- \$120 Meuwly's Charcuterie Station
(Priced per board. Serves 30 guests based on 2oz meat and 2oz cheese per person)
- Capicola | fennel salami | prosciutto | triple cream brie | ash-covered goat cheese | marinated olives | house-baked breads
- \$36 Antipasto skewer | cherry tomato | bocconcini | olives | prosciutto
- \$36 Prosciutto wrapped pears | arugula | pomegranate
- \$36 Caprese skewer cherry tomato | bocconcini | basil
- \$36 Caponata bell pepper | onion | olives | celery | capers | sunflower seed | feta cheese
- \$42 Cheesy spinach & garlic dip | crunchy vegetables | sumac spiced tortilla chips
- \$46 Smoked salmon | cucumber | mascarpone | cream cheese | chives | caviar
- \$48 Grilled shrimp & pineapple kabobs

WARM HORS D'OEUVRES

- \$36 Prairie Fairy chicken wings | salt & pepper | sweet & sassy | chipotle
- \$42 Vegetable spring rolls | sweet chili
- \$42 Chorizo croquettes | mozzarella | herb aioli
- \$48 Gambas al aioli buttered prawns | fresh chili | crostini
- \$48 District 102 beef sliders | tomato jam | cheese | arugula
- \$48 Kona lime chicken kabob | chipotle barbeque
- \$52 Salpicao steak bites skewer | chimichurri

LATE LUNCH

Prices are per person.

- \$10 Poutine station | thick cut fries | gravy | cheese curds | scallions
- \$12 Stir fry beef & vegetables | tortilla | sour cream
- \$12 Chicken karaage | ponzu sauce | green onions
- \$14 Crabcake | cilantro lime aioli

WINE

RED WINE

- \$42 Bread & Butter Pinot Noir, California
- \$41 Valpolicella Bonacosta Mol/Ron/Cor, Italy
- \$45 Zabu Syrah, Italy
- \$45 Pascual Toso Cabernet Sauvignon, Argentina
- \$50 Peele Merlot, Canada
- \$55 Pascual Toso Estate Malbec, Argentina

WHITE WINE/ROSE

- \$65 Alias Black Hills Variety Blend, Canada
- \$50 Rosa Dei Masi Refosco, Italy
- \$50 Pelee Island Lola Gewurztraminer, Canada
- \$46 Te Henga Marlborough Sauvignon Blanc, New Zealand
- \$45 Pascual Toso Chardonnay, Argentina
- \$42 Masianco Pinot Grigio, Italy
- \$42 Fantini Trebbiano D' Abruzzo, Italy

SPARKLING WINE

- \$110 Mumm Cordon Rouge, Brut France
- \$65 La Marca Prosecco, Italy
- \$50 Ruffino Prosecco, Glera Italy

BAR

Beverages are charged on consumption to your final invoice along with 20% service fee and 5% GST.

Bartender Fees:

- A \$30 per hour per bartender for a minimum of four (4) hours labour charge will be applied to your final invoice.
- We recommend one (1) bartender per 75 guests for a host bar.

HOST BAR

PREMIUM LIQUOR (1 OZ)

- \$9 Crown Royal | Grey Goose | Bacardi White | Appleton | Kraken Spiced Rum | Tanqueray | Baileys | Kahlua \$11

\$8 STANDARD LIQUOR (1 OZ)

- Canadian Club | Polar Ice | Lamb's White & Dark Rum | Captain Morgan's Spiced Rum | Beefeater | Baileys | Kahlua \$10

\$9 PREMIUM WINE (5 OZ)

- Pascual Toso Cabernet Sauvignon, Argentina (Red) Pascual Toso Chardonnay, Argentina (White) \$11

\$8 STANDARD WINE (5 OZ)

- Peele Merlot, Canada (Red) Masianco Pinot Grigio, Italy (White) \$10

- \$14 Premium Scotch, Glenfiddich (12yr) \$15

- \$8 Standard Scotch, Black Label \$10

- \$14 Cognac, Hennessy VS \$15

\$8 Domestic Beer | Non-Alcoholic Beer | Coolers

- Budweiser | Bud Light | Canadian | Coors Light | Kokanee | O'Douls | Partake Brewing IPA (Pale | Blonde) | Smirnoff Ice | Mike's Hard Lemonade | Mike's Hard Cranberry Lemonade | Palm Bay \$10

\$9 Imported Beer | Local Beer | Cider | Seltzer

- Corona | Heineken | Stella Artois | Alley Kat Aprikat Wheat Ale | Sea Change Irish Red Ale | Syc Lit Radler | Sommersby | Strongbow | Shiddy's by Sea Change | The Hound | Ol' Blooty | Wild Peach Pie \$11

- \$4.5 Soft Drinks | Juices | Sparkling Water \$5.5

- \$13 Cocktails by District 102 | 102 Caesar & Feel Good Mule \$14

PUNCH STATION

Approximately 30 Servings

- \$90 Basil Grapefruit Non-Alcoholic Punch
- \$130 Champagne Punch
- \$140 Sangria
- \$160 Orange Thyme Alcoholic Punch (Gin | Rum | Vodka)

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