






**All Appetites
Welcome**



DOUBLETREE
by Hilton™

EDMONTON DOWNTOWN

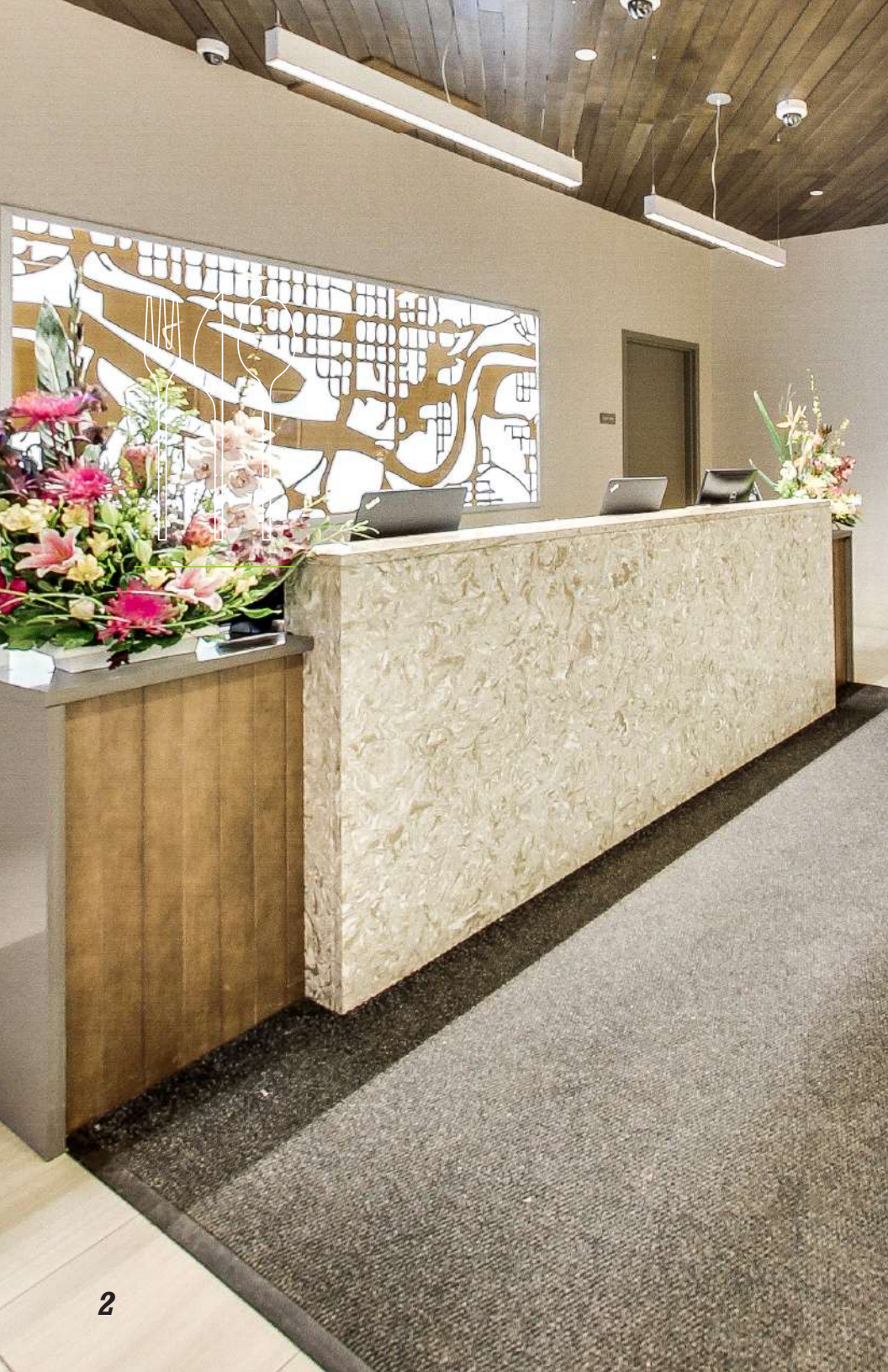
 DoubleTreeEdmontonDowntown
  @DoubleTreeDowntownYEG

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Welcome

Conveniently located in the heart of Edmonton and it's vibrant Art's District, overlooking North America's largest urban green space, the DoubleTree by Hilton Downtown Edmonton provides you with a modern and contemporary location to celebrate in style! Our reputation is founded on providing the best possible care, where our onsite event professionals will assist with pre-event plans that will guide you through your special event, ensuring a truly memorable experience for you and your guests.

Crafted by our in-house culinary experts, the details in this menu are crafted to feature a variety of options to suit everyone's palate and expectations. Should you be searching for something not showcased, we invite you to speak to your catering manager about your ideas.

We look forward to servicing your meeting, conference, holiday party, bar mitzvahs or wedding – very soon!

This is going to be great!

Sales & Catering Team

 [DoubleTreeEdmontonDowntown](#)

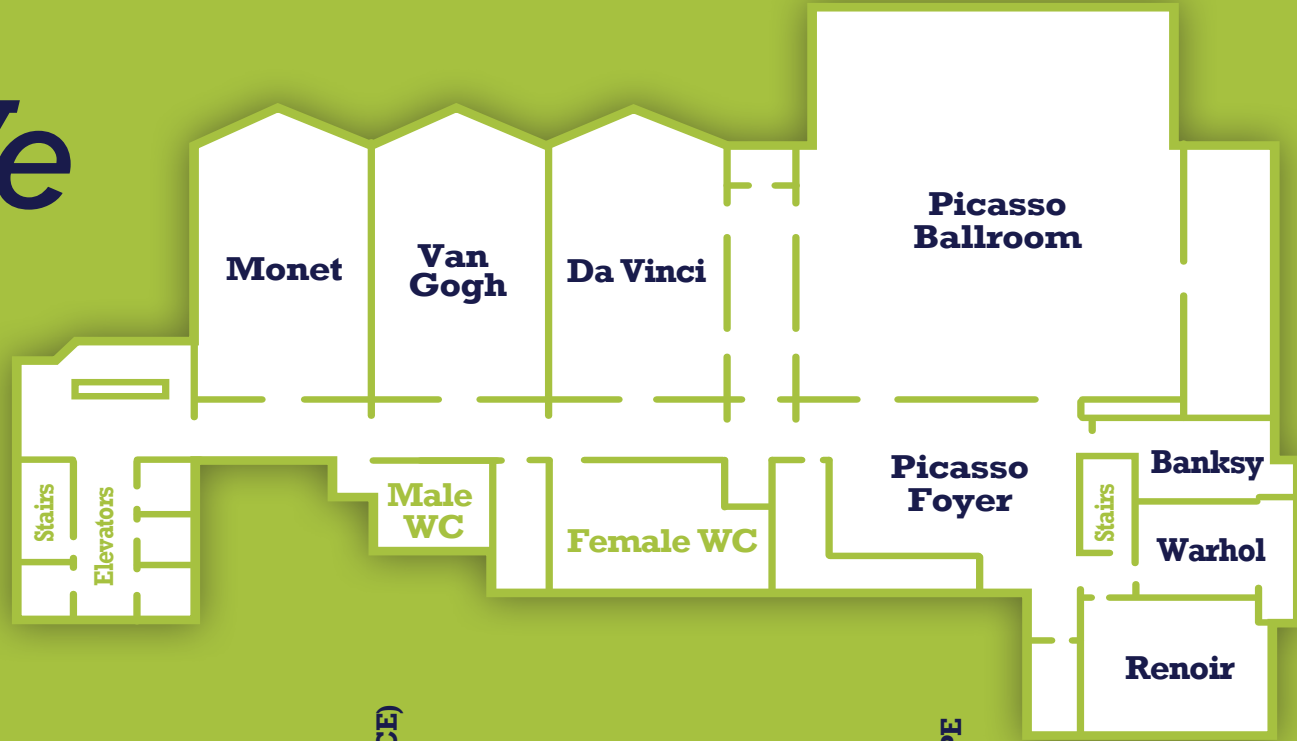
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Will We FIT?



	DIMENSIONS	SIZE (SQ. FT)	CEILING	BANQUET (NO DANCE)	THEATRE	HALF ROUNDS (6)	RECEPTION	HOLLOW SQUARE	RECTANGLE U-SHAPE	BOARDROOM	CLASSROOM
Picasso Ballroom	58' X 68'	3944	12'	240	300	144	300	65	55	50	200
Picasso Foyer	25' X 44'	1100	12'	-	90	-	90	-	-	-	-
Da Vinci	25' X 44'	1100	12'	100	110	60	110	40	30	24	30
Van Gogh	25' X 44'	1100	12'	100	110	60	110	40	30	24	30
Da Vinci & Van Gogh	50' X 44'	2200	12'	180	220	96	220	-	-	-	-
Monet	25' X 44'	1100	12'	100	110	60	110	40	30	24	30
Renoir	36' X 22'	738	12'	40	60	24	60	24	25	18	20
Warhol	24' X 16'	384	12'	-	-	-	-	-	-	12	12
Banksy	20' X 14'	280	12'	-	-	-	-	-	-	10	10

Fine **PRINT**

EVENT TIMES

Start and end times of all functions are to be strictly adhered to. The space is only booked for the times indicated. Setup and tear down times are to be requested at time of booking.

BANQUET ROOM INCLUSIONS

Included in the banquet room rental is the following:

Banquet tables and chairs

White floor length table linen and napkins

Table numbers and stands

Built in state of art audio visual equipment (screens, projectors, removable stage and dance floor, microphones)

AV INFORMATION

Arrangements can be made through the DoubleTree by Hilton Edmonton Downtown Catering Department for the rental of any AV equipment.

DISPLAY MATERIALS

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

SECURITY

DoubleTree by Hilton Edmonton Downtown 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.

SET-UP CHANGES

Please contact the Hotel's Catering Department for any additional set up requirements at least 7 days prior to your event. The Hotel reserves the right to charge a fee for room set up changes occurring within 24 hours which

require additional labour not previously agreed to at an hourly rate of \$32.00 per hour plus applicable taxes.

SPECIAL SERVICES

The DoubleTree By Hilton Edmonton Downtown is responsible for the basic set up and tear down of your function; includes tables, hotel banquet chairs, linens, and tableware. Any additional items such as floral arrangements, chair covers, production lighting, and outside audio visual equipment are the full responsibility of the client, and must be removed at the end of the event. A list of any vendors and suppliers, including contact information and timeline must be provided to your Catering Service Manager a minimum of (3) business days prior to your event. Any décor pieces that require our banquet teams assistance must be delivered to the hotel a minimum of 48 hours prior to the event, unless otherwise discussed with your Catering Service Manager.

METHOD OF PAYMENT

All new accounts may apply for credit to establish billing privileges prior to the event. If billing is not established, an alternate form of payment is required. For all private and social functions, a deposit is required within thirty (30) days of booking. The estimated balance is due two (2) weeks prior to the function. Deposits are non-refundable in the event of cancellation.

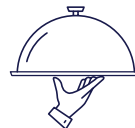
TAXES & SERVICE CHARGE

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

MENUS

All menus and prices are guaranteed 60 days prior to your event. Subsequent years will be subject to an increase of approximately 3-5%.

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PLATED SERVICES

All plated service meals have a three-course minimum, with a maximum of three entree options for your guests, including a vegetarian option. Should you wish to offer a choice of main for your plated dinner, we recommend your choices are included in your invitations as your guests will need to choose in advance in order for you to provide their selections to the DoubleTree by Hilton Edmonton Downtown Catering Department a minimum of two weeks prior to the event date. Assigned seating is required for all plated service meals, along with named placed cards to designate the selection of entree.

DIETARY SUBSTITUTES

We want all of your guests to enjoy their experience at DoubleTree by Hilton Edmonton Downtown and we are happy to cater to your guest's special needs. Dietary substitutes are available and must be arranged in advance of the function. Guests who are to receive special meals must be identified to the Banquet Captain prior to the service commencing. Last minute changes and requests will be subject to an additional charge.

GUARANTEED ATTENDANCE

A guaranteed number of guests attending your function is required 72 hours prior to the event (3 business days). Guaranteed numbers for Sunday, Monday and Tuesday are required by noon on the previous Friday. If the number is not received, the number of guests on the signed contract will be used as the guarantee.

FOOD & BEVERAGE POLICY

All food and beverage for the event must be catered through the DoubleTree by Hilton Edmonton Downtown. Due to Local and Provincial Health

Regulations, guests are prohibited from removing any food and beverage products following a function. Due to Health and Safety Regulations food displayed on a buffet can only stay out for a maximum of 2 hours. Beverage sales and service are in accordance with the policies of the Alberta Liquor and Gaming Commission. DoubleTree by Hilton Edmonton Downtown function space is licensed to serve alcohol until 1:00am, with last call at 12:30am.

OUTSIDE FOOD & BEVERAGE

Due to City and Provincial Health Regulations the hotel does not allow any outside food to be brought in with the exception of wedding cakes. For this same reason, food provided by the hotel is not allowed off premises.

CASH BAR

This arrangement is suggested when the guests at the function are paying for drinks individually. Service charge and tax is added to the drink price which the guest pays for. DoubleTree by Hilton Edmonton Downtown provides the liquor, ice, glassware, mixes and bartender services. Should the bar revenue come below \$500, a fee of \$32 per hour, per cashier (minimum three hours each) applies for all cash bar.

HOST BAR

This arrangement is suggested when the convenor wishes to cover all bar costs. Service charge and tax are charged per drink and added to the final bill. DoubleTree by Hilton Edmonton Downtown provides the liquor, ice, glassware, mixes and bartender services. The billing is calculated on the total consumption of all alcohol. Should the bar revenue come below \$500, a fee of \$32 per hour, per bartender (minimum three hours each) applied to the final bill.



Nourishing **GREATNESS**

Each of the below options are served with freshly brewed regular and decaf Starbucks Coffee & a selection of Tazo Tea's with an assortment of chilled fruit juices.



SOME LIKE IT HOT

SMART START

Freshly Sliced Seasonal Fruit & Berries
Variety Of Morning Baked Goods, Danishes & Croissants
Whipped Butter & Fruit Preserves
Breakfast Potato

CHOOSE ONE:

- Belgian Waffles With Wild Berry Compote, Whipped Cream and Maple Syrup
- Cinnamon French Toast with Maple Syrup

CHOOSE ONE:

Smoked Canadian bacon, Turkey Sausage, Honey Ham

\$25 PER PERSON

HOT AND HEARTY

Freshly Sliced Seasonal Fruit & Berries
Variety of Morning Baked Goods, Danishes & Croissants
Whipped Butter & Fruit Preserves
Cinnamon French Toast with Maple Syrup
Scrambled Eggs Served with Pico De Gallo,
Shredded Cheddar, Scallions
Breakfast Potato

CHOOSE TWO:

Smoked Canadian Bacon, Turkey Sausage, Honey Ham

\$29 PER PERSON

HEALTH KICK START

Freshly Sliced Seasonal Fruit & Berries
Chef's Featured Fruit Smoothie Shots
Warm Oatmeal Station Featuring Variety of
Granola, Dried Fruit, Seeds, Brown Sugar & Honey,
Variety Of Morning Baked Goods, Danishes & Croissants
Whipped Butter & Fruit Preserves
Individual Low Fat Yogurt

PER PERSON **\$23**

MAKE IT QUICK

Freshly Sliced Seasonal Fruit & Berries
Variety of Morning Baked Goods,
Danishes & Croissants
Whipped Butter & Fruit Preserves
Individual Low Fat Yogurt

PER PERSON **\$19**

SOME LIKE IT COLD

Enhance Your **BREAKFAST**

Selection of Whole Grain Cereals, 2% & Skim Milk	\$4 ½ PER PERSON
Assorted Bagels, Cream Cheese, Whipped Butter and Fruit Preserves.	\$5 PER PERSON
Smoked Canadian Bacon	\$4 ½ PER PERSON
Turkey Sausage	\$4 ½ PER PERSON
Honey Ham	\$4 ½ PER PERSON
Scrambled Eggs, Pico De Gallo, Cheddar, Scallions	\$5 ½ PER PERSON
Eggs Benedict, Traditional or Vegetarian	\$6 PER PERSON
Cinnamon French Toast, Maple Syrup	\$5 PER PERSON
Belgian Waffles, Wild Berry Compote, Whipped Cream, Maple Syrup	\$6 PER PERSON
Individual Flavoured Yogurt	\$3 EACH

No, Really Enhance Your **BREAKFAST**

OMELETTE ACTION STATION

A member of our culinary team will prepare custom made omelettes right in front of you with a variety of toppings: turkey sausage, honey ham, mushrooms, spinach, tomatoes, bell peppers, scallion, cheese, pico de gallo

\$11 PER PERSON

* Minimum 20 Attendees



FUEL UP

FRESHLY BREWED REGULAR & DECAF
STARBUCKS COFFEE & TAZO TEA SELECTION PER PERSON **\$5**

SELECTION OF CANNED PEPSI
BEVERAGES & BOTTLED JUICES EACH **\$3 ½**

All prices are subject to 18% service charge and 5% GST.

Served with freshly brewed regular and decaf Starbucks Coffee & Tazo Tea selection

THEMED BUNDLES

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VITALITY

Chef's Featured Fruit Smoothie Shots
Fruit Kabobs with Yogurt Dip
Assorted Nutritional Bars

\$15 PER PERSON

BLOCKBUSTER

Freshly Popped Popcorn & Seasonings
Tortilla Chips with Pico De Gallo, Sour Cream, Guacamole,
and Warm Cheese Sauce
Candy Buffet

\$16 PER PERSON

CHOCOHOLIC

Chocolate Covered Strawberries
Triple Chocolate Brownies
Signature Doubletree Chocolate Chip Cookies

\$17 PER PERSON

All prices are subject to 18% service charge and 5% GST.

Take A BREAK

A LA CARTE

Individual Flavoured Yogurt	EACH \$3
Fruit Kabobs With Yogurt Dip	EACH \$4 ½
Assorted Nutritional Bars	EACH \$4
Whole Fresh Fruit	EACH \$4
Giant Cinnamon Rolls, Served Warm	EACH \$5
Artisanal Flatbreads, Fig & Prosciutto, BBQ Chicken, Egg Plant & Roasted Pepper, Fresh Mozzarella & Basil	EACH \$14
Chefs Freshly Baked Cookies	PER DOZEN \$36
Yogurt Parfait Or Oatmeal Station, Granola, Dried Fruit, Seeds, Brown Sugar & Honey	PER PERSON \$8
Mini Cheesecake Bites	PER PERSON \$3
Assorted Breakfast Baking	PER PERSON \$4
Vegetable Crudité & Cucumber Dill Dip	PER PERSON \$6
Freshly Sliced Seasonal Fruit & Berries	PER PERSON \$8
Hummus Flight Trio, Seasoned Pita Chips	PER PERSON \$7
International & Domestic Cheese Board, Artisan Crackers	PER PERSON \$9
Freshly Popped Popcorn, Seasonings	PER PERSON \$5
Nacho Grande, Tortilla Chips, Pico De Gallo, Sour Cream, Guacamole, Cheese Sauce	PER PERSON \$12



Let's do **LUNCH**

All lunch buffets include freshly brewed regular and decaf Starbucks Coffee and Tazo Tea selection, and Chefs dessert selection.
Minimum of 10 guests required for all lunch buffets.

BUFFET

EXPRESS

Freshly Baked Rolls & Whipped Butter
Daily Soup Creation
Vegetable Crudit  & Cucumber Dill Dip

CHOOSE TWO:

Garden Mixed Greens, House Vinaigrette
Roasted Alberta Beet & Goat Cheese
Asian Rice Noodle, Sweet Thai Chili Dressing
Greek Salad
Fattoush
Mexican Chopped Salad
Caprese Pasta Salad
Red Potato Salad
Classic Caesar Salad

SELECTION OF ARTISANAL SANDWICHES & WRAPS

\$29 PER PERSON

ALBERTA

Freshly Baked Rolls & Whipped Butter
Wild Mushroom Bisque, Herb Cream Fraiche
Garden Mixed Greens, House Vinaigrette
Roasted Alberta Beet & Goat Cheese

Saut ed Green Beans & Sweet Peppers
Cheddar Perogies, Caramelized Onions, Sour Cream
Garlic & Herb Roasted Chicken Supreme

\$35 PER PERSON

ORIENTAL

Vegetarian Spring Rolls
Won Ton Soup
Garden Mixed Greens, House Vinaigrette
Asian Rice Noodle Salad, Sweet Thai Chili Dressing

Vegetable Fried Rice
Stir-Fry Vegetables

Ginger Beef
Kung Pow Chicken

\$33 PER PERSON

All prices are subject to 18% service charge and 5% GST.



MEDITERRANEAN

Warm Pita & Tzatziki
Mediterranean Vegetable Soup
Greek Salad
Fattoush Salad

Balsamic Roasted Vegetables
Greek Style Roasted Potato

Chicken Souvlaki Kabobs
Grilled Salmon with Cherry Tomato, Capers, Artichokes

\$37 PER PERSON

MEXICO

Tortilla Chips
Mexican Vegetable Soup
Garden Mixed Greens, House Vinaigrette
Mexican Chopped Salad, Cilantro Lime
Honey Vinaigrette

Red Spanish Rice
Grilled Bell Peppers & Onions

Seasoned Pulled Chicken & Alberta Ground Beef,
Warm Flour Tortillas, Pico De Gallo, Guacamole, Sour
Cream, Shredded Cheese

\$34 PER PERSON

ITALY

Focaccia, Olive Oil & Balsamic Vinegar
Italian Wedding Soup
Caprese Salad
Garden Mixed Greens, House Vinaigrette

Pesto Grilled Vegetable Medley

Chicken Parmesan

Choice Of Vegetarian, Or Traditional Lasagna,
Or Mushroom Ricotta Ravioli

\$36 PER PERSON



Plated LUNCH

Our three-course plated lunch service offers you the choice of soup, or salad, one entrée, and one dessert. Each meal is served with freshly baked rolls and whipped butter, freshly brewed regular and decaf Starbucks Coffee, and Tazo Tea selection. Speak to your catering manager to discuss additional courses, and enhancements for your plated lunch.

Minimum of 10 guests required for all lunch buffets.



SOUPS

Tomato Basil Bisque
Sweet Basil, Crème Fraiche

Butternut Squash
Maple Drizzle

Wild Mushroom Bisque
Herb Crème Fraiche

Italian Wedding
Traditional

SALADS

Spinach
Artichoke Hearts, Granny Smith
Apple, Candied Pecan, Gorgonzola,
Mandarin Vinaigrette

Caesar
Candied Lemon Zest, Parmigiana

Garden Mixed Greens
Radish, Cucumber, Tomato, Carrot,
House Vinaigrette

Caprese
Tomato, Mozzarella, Balsamic

ENTREE

6 Oz. AAA Beef Sirloin
Chef's Grilled Vegetable, Crispy Mash
Potato, Peppercorn Demi

PER PERSON **\$38**

Salmon Fillet
Chef's Grilled Vegetables, Savoury
Couscous, Lemongrass Basil Beurre
Blanc

PER PERSON **\$36**

Louisiana Blackened Chicken
Supreme
Chef's Grilled Vegetables, Yukon Gold
Mash Potato

PER PERSON **\$35**

Herb Roasted Chicken Breast
Wild Mushroom Ragout, Yukon Gold
Mash Potato

PER PERSON **\$34**

Traditional Homestyle Lasagna

PER PERSON **\$30**

Wild Mushroom & Ricotta Ravioli

PER PERSON **\$30**

***Specialty meals available by request*

DESSERT

Triple Chocolate Fudge Cake,
Raspberry Coulis

Trufflicious Cake
White and Dark Chocolate, Passion
Fruit Coulis

Margarita Cheesecake
Coconut Whipped Cream

Apple Pie
Served Warm, Vanilla Bean Ice Cream



PLATED

All prices are subject to 18% service charge and 5% GST.



2 Entrees \$59
3 Entrees \$64 **Dinner *BUFFET***

All dinner buffets are served with the following; Freshly Baked Rolls & Whipped Butter, regular & decaf Starbucks Coffee with Tazo Tea selection. Your choice of Four Salads, Antipasto Platter featuring Grilled, Chilled and Pickled Vegetables, Marinated Olives, Artichoke Hearts, Cured Deli Meats. Domestic and International Cheese Board. Seven Grain Rice Pilaf Seasonal Grilled Vegetables with Olive Oil and Fresh Herbs. Choice of Herb Roasted Potato, or Yukon Gold Mashed Potato.

BUFFET CONTINUED

SALADS

- Choice of Four
- Garden Mixed Greens
House Vinaigrette
- Classic Caesar
- Spinach
Artichoke Hearts, Granny
Smith Apple, Candied
Pecan, Gorgonzola,
Mandarin Vinaigrette
- Greek Salad,
Greek Vinaigrette
- Red Potato Salad
Dijon, Dill
- Roasted Alberta Beet and
Goat Cheese
- Caprese Pasta Salad

ENTREES

- Louisiana Blackened Chicken
Supreme
- Herb Roasted Chicken Breast
- Red Wine Braised Beef
- Roast Alberta Pork Loin
- Lemongrass Basil Beurre Blanc
Salmon Fillet
- Mediterranean Atlantic Cod
Fillet with Lemon & Garlic
- Cheddar Perogies, Caramelized
Onion, Sour Cream
- Mushroom & Ricotta Ravioli

DESSERTS

- Seasonal Warm Crumble &
Chantilly Cream
- Triple Chocolate Brownies
- Miniature Cheese Cake
- Fruit Tarts
- Selection Of Miniature
Squares
- Chef's Freshly Baked
Cookies
- Freshly Sliced Seasonal
Fruit & Berries

KICK IT UP A NOTCH

- Chef Attended Carving
Stations:
- AAA Prime Rib
Red Wine Demi, Horseradish
\$15 PER PERSON
- AAA Striploin
Red Wine Demi, Horseradish
\$12 PER PERSON
- Lamb Leg
Dijon and Herb Crusted
Minted Hollandaise
\$14 PER PERSON



Plated **DINNER**

Our four-course plated dinner service offers you the choice of soup, salad, one entrée and dessert. Each meal is served with freshly baked rolls and whipped butter, freshly brewed regular and decaf Starbucks Coffee and Tazo Tea selection. Speak to your catering manager to discuss additional courses, and enhancements for your plated dinner.

SOUPS

Tomato Basil Bisque
Sweet Basil, Crème Fraiche

Butternut Squash
Maple Syrup Drizzle

Wild Mushroom Bisque
Herb Crème Fraiche

Italian Wedding
Traditional

ENTREE

AAA Braised Beef Short Rib Red
Pepper Polenta, Chef's
Grilled Vegetables

\$64 PER PERSON

Mediterranean Chicken Supreme
Filled Sun-Dried Tomato, Goat
Cheese, Basil, Savoury Couscous,
Chef's Grilled Vegetables

\$57 PER PERSON

Mushroom Duxelle Stuffed
Chicken Breast
Yukon Gold Mashed Potato,
Chef's Grilled Vegetables
Mushroom Demi

\$54 PER PERSON

SALADS

Spinach
Artichoke Hearts, Granny Smith
Apple, Candied Pecan, Gorgonzola,
Mandarin Vinaigrette

Classic Caesar

Garden Mixed Greens
Radish, Cucumber, Tomato, Carrot,
House Vinaigrette

Caprese
Tomato, Mozzarella, Balsamic

Pan Seared Honey Salmon Fillet,
Cajun Butter Prawns
Yukon Gold Mash Potato
Chef's Grilled Vegetable

\$61 PER PERSON

Cherry Balsamic Pork Loin
Lemon Risotto
Chef's Grilled Vegetable

\$51 PER PERSON

Mushroom & Ricotta Ravioli
Rosemary Butter Sauce

\$48 PER PERSON

Roasted Prime Rib
Yukon Gold Mashed Potato
Chef's Grilled Vegetables
Red Wine Demi

\$66 PER PERSON

DESSERT

Triple Chocolate Fudge Cake,
Raspberry Coulis

Trufflicious Cake
White And Dark Chocolate,
Passion Fruit Coulis

Margarita Cheesecake
Coconut Whipped Cream

Apple Pie
Served Warm
Vanilla Bean Ice Cream



PLATED

All prices are subject to 18% service charge and 5% GST.

Just **KIDDING**

Our three-course kid friendly service offers you the choice of one appetizer, entrée, and dessert and beverage. Served up to 11 years old.

\$16.95 PER PERSON

APPETIZERS

Caesar Salad

Fresh Cut Veggie Sticks and Cheddar Cheese with Creamy Dill Dip

ENTREES

Three Cheese Baked Mac & Cheese

Pepperoni & Cheese Pizza

Crispy Chicken Fingers and Fries with Plum Sauce

DESSERTS

Fresh Seasonal Fruit Salad

Fresh Baked Chocolate Chip Cookie & Glass of Skim Milk

Chocolate Brownie with Vanilla Ice Cream

BEVERAGES

Sparkling Juice

Milk



Pass me another **PLEASE**



COLD

Priced per dozen, unless specified. Minimum 3 dozen per selection.

- Bruschetta
On Crostini, Balsamic Drizzle **\$32**
- Thin Shaved Striploin,
Horseradish Crème And Arugula
On Crostini **\$36**
- Smoked Salmon, Cucumber,
Dill Cream Cheese, Capers,
Lemon Zest On Crostini **\$38**
- Citrus Marinated Shrimp
With Pico De Gallo &
Cilantro Shooter **\$42**
- Pulled Chicken On Crostini,
Green Chili Peach Relish **\$34**
- Prosciutto Wrapped Melon **\$32**
- Asparagus Wrapped In
Apple Wood Smoked Bacon **\$34**
- Watermelon & Feta Skewer,
Mint Glaze **\$30**

HOT

- Vegetable Samosa
Mint Chutney **\$34**
- Phyllo Baked Feta & Spinach **\$32**
- Vegetable Spring Rolls
Sweet Chili Sauce **\$32**
- Coconut Shrimp
Fruit Salsa **\$38**
- Crab Cake
Lemon Remoulade **\$38**
- Mushroom Arancini
Tomato Basil Coulis **\$34**
- Beef or Chicken Satay
Peanut Sauce **\$38**
- Lemon Thyme Scallop **\$42**
- Buttermilk Fried Cauliflower
Lemon Aioli **\$36**
- Chicken Wings
Flavours **\$40**

PLATTERS

Each platter serves
approximately 25 people.

- Mediterranean Display **\$325 EACH**
Hummus, Baba Ganoush,
Tabbouleh, Fattoush Salad,
Spanakopita, Grilled, Chilled,
& Pickled Vegetables, Marinated
Artichokes, Marinated Olives,
Sliced & Cured Deli Meats,
Pita & Flat Bread.
- Domestic & Imported **\$300 EACH**
Cheese Board
Crackers, Berries
- Cured Deli Meat Tray **\$275 EACH**
Grainy Mustards, Mini Buns
- Seasonal Fruit & **\$250 EACH**
Berry Platter with Yogurt Dip
- Vegetable Crudité Display **\$185 EACH**





CHEERS!

Beverage Services

The DoubleTree by Hilton Edmonton Downtown offers both cash and host bar services. Both bar options include a fine selection of standard and premium liquors, domestic, imported and craft beers, coolers as well as our featured house wines. Mix includes cranberry, orange, and clamato juice, as well as regular and diet Pepsi products, with proper garnishes.

Bartender Fees

The DoubleTree by Hilton Edmonton Downtown provides a ticket seller for groups over 50 people for all cash bars, at no additional charge. A labor charge of \$32 per hour (minimum 3 hours) will apply for groups less than 50 people. A bartender and cashier labor charge of \$32 per hour (minimum 3 hours) will be applied if consumption is less than \$500 per bar.

Cash bar prices are inclusive of taxes, while host bar prices are subject to a 18% service charge and 5% GST.

All beverages must be served in accordance with the laws of the Alberta Liquor Act and Gaming Commission.

	HOST	CASH
Standard Liquor (1oz)	\$6.50	\$7.50
Premium Liquor (1oz)	\$7.50	\$8.50
House Wine (6oz glass)	\$6.50	\$7.50
Domestic Beer	\$6.50	\$7.50
Imported & Premium Beer	\$7.50	\$8.50
Coolers	\$6.50	\$7.50
Soft Drinks	\$3.00	\$3.50

DOMESTIC BEER

Canadian
Coors Light

IMPORT BEER

Corona
Stella

CRAFT BEER

Big Rock Traditional
Alley Kat Seasonal Ale

COOLERS

Smirnoff Ice

STANDARD LIQUORS

Smirnoff Vodka
Gordons Gin
Bacardi White Rum
Bacardi Dark Rum
Seagrams Whiskey
Sauza Silver Tequila

PREMIUM LIQUORS

Absolute Vodka
Bombay Gin
Captains Morgan Spiced Rum
Appleton Estate Rum
Crown Royal Whiskey
Cuervo Gold Tequila

PUNCH

Serves 25 Each

Champagne Punch \$95.00
Sparkling Fruit Punch \$65.00

RED

Jackson-Triggs
Cabernet Sauvigno, Canada \$35

Jackson-Triggs
Merlot, Canada \$35

Inniskillin VQA
Pinot Noir, Canada \$48

Ruffino Chianti
Italy \$48

Dona Paula Estate
Malbec, Argentina \$51

Hanh Estate
Cabernet, California \$58

Louis Latour
Pinot Noir, France \$68

WHITE

Jackson Triggs
Chardonnay, Canada \$35

Jackson Triggs
Pinot Grigio, Canada \$35

Beringer Classic
Moscato, California \$38

Oyster Bay
Sauvignon Blanc
New Zealand \$48

Luigi Bosca
Chardonnay, Argentina \$62

Starling Castle
Gewurztraminer, Germany \$63

BUBBLES

Ruffino
Prosecco, Italy \$35

Henkell Trocken
Sparkling Wine, Germany \$38

Zonin
Prosecco, Italy \$45

Laurent Perrier
Champagne, France \$92

BLUSH

Cavit Roscato
Rose, Italy \$48


Corbett Canyon
White Zinfandel, California \$52





DOUBLE TREE
by Hilton™

EDMONTON DOWNTOWN

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