




metterra
HOTEL ON WHYTE

Catering Package

Catering by Ampersand 27 Restaurant





Meetings at the Metterra

Metterra Hotel on Whyte in Edmonton offers beautifully appointed modern rooms, well-suited to everything from small meetings, luncheons, private dinners to high profile media events & festive cocktail receptions. Our approachable & experienced Catering & Banquet team deliver attentive, professional service & sensational meals. Fast, reliable Wi-Fi with up to 100 megabytes/second download speed is complimentary in all meeting rooms.

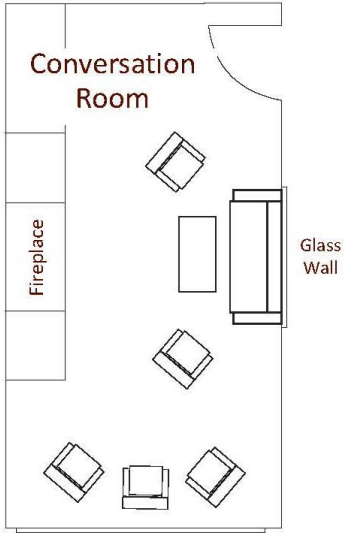
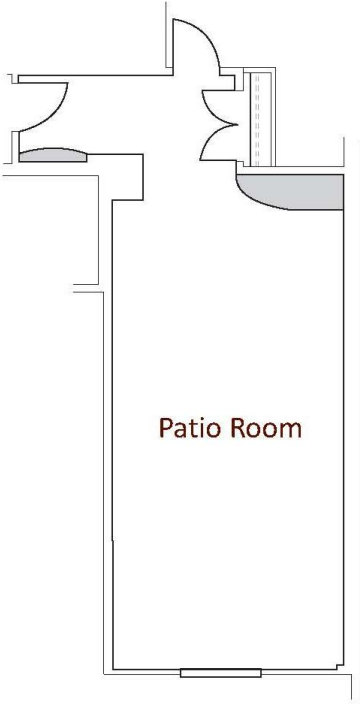
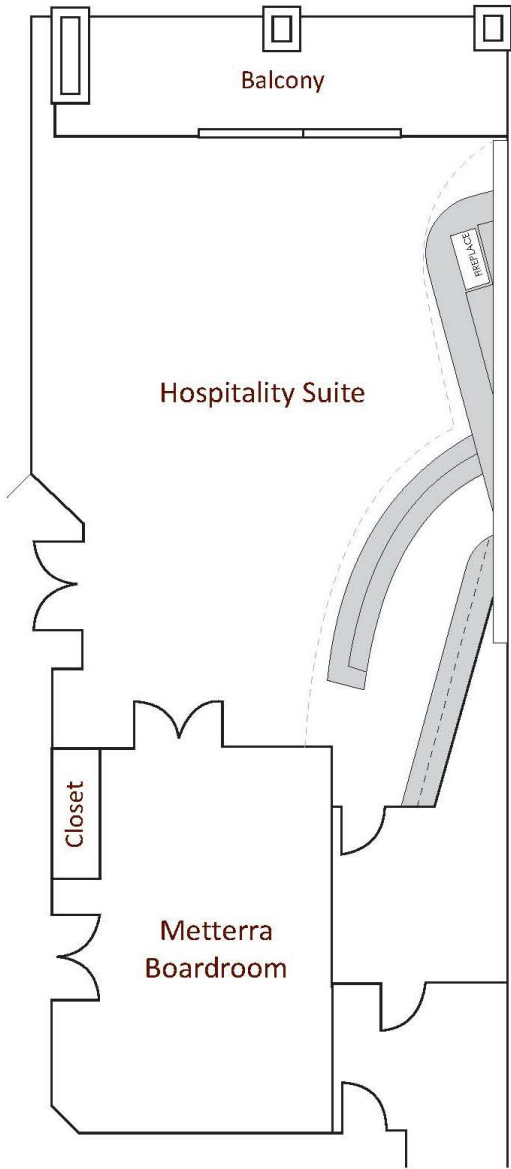
Metterra Hotel has banquet space available to accommodate events up to 80 people. The Sales team at the Metterra Hotel will assist you in selecting the perfect space for your event based on the number of guests you expect to attend.

Statistics and Capacities

Capacity Chart

Maximum capacities are NOT guaranteed, these numbers can vary based on the setup of the room—buffets, bars, audio visual equipment, etc.

Function Space	Dimensions	Size (sq. ft)	Banquet	Reception	U-shape	Boardroom
Conversation Room	12 x 25 10ft. ceiling	300	-	15	-	16
Hospitality Suite	26 x 40 8.5 ft. ceiling	800	60	80	-	-
Metterra Board Room	18 25 8.5 ft. ceiling	450	-	25	14	14
Patio Room	14 28 8.5ft. ceiling	490	-	25	15	18



Whyte Avenue



Catering Conditions

Event Times

Starting & ending times of all functions are to be strictly adhered to. The space is only booked for the times indicated. Setup & 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.

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 and Storage

Minimal quantities of materials & 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 & date of the event & 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.

AV Information

Arrangements can be made through the Varscona Catering Department for the rental of equipment.

6 ft. Screen	\$35 per day
Flipchart with markers	\$25 per day
White Board with markers	\$30 per day
Polycom Conference Telephone	\$100 per day
LCD Projector	\$125 per day
Wireless Microphone with 2 speakers	\$150 per day
Wireless/Lapel Microphone	\$25 per day
4 Channel mixer	\$90 per day

Deposit, Payment and Cancellation

A non-refundable deposit is required at the time of booking to confirm the function space. The following cancellation will be billed to the client should the event be cancelled.

- 180 days or more prior to the function** - The deposit will be non-refundable
- 90 – 180 days prior to the function** - 70% of Anticipated Meeting Revenue will be charged
- 60 – 89 days prior to the function** - 80% of Anticipated Meeting Revenue will be charged
- 30 – 59 days prior to the function** - 90% of Anticipated Meeting Revenue will be charged
- 29 days or less prior to function** - 95% of Anticipated Meeting Revenue will be charged



Anticipated Revenue is based upon the estimated value of the revenue that would have been generated from the meeting rooms & food & beverage requirements had your function not been cancelled. Cancellation of entire group contract must be received in writing. If the event is rebooked at Varscona Hotel, in a 6-month time period of original contract dates, we are happy to waive cancellation charges & apply deposit to new booking.

Gratuity & 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.

Catering Services and Policies

Menus

All menus & prices are guaranteed 60 days prior to your event.

Dietary Substitutes

We want all of your guests to enjoy their experience at Varscona Hotel & we are happy to cater to your guest's special needs. Please note that all allergies & vegetarian meals must be requested in advance. Special dietary substitutes are available & 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 & requests will be subject to a surcharge.

Guaranteed Attendance

Guaranteed numbers are due 3 business days prior to the function. If a number is not supplied to us, the original expected number will become guarantee. **Guaranteed numbers for Sunday and Monday are required by noon on the previous Thursday.** The hotel will charge the guaranteed number or the actual number in attendance, whichever is greater.

Food from Outside the Hotel

All food & beverage for the event must be catered through the Varscona Hotel, due to Local & Provincial Health Regulations.

SOCAN & Re:Sound

All music both live & 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. Gratuity & tax is added to the drink price which the guest pays for. Varscona Hotel provides the liquor, ice, glassware, mixes & bartender services. Should the bar revenue come below \$250, a fee of \$20 per hour, per bartender (minimum three hours each) applies for all cash bar. Varscona Hotel function space is licensed to serve alcohol until 1:00am, last call at 12:30am.

Host Bar

This arrangement is suggested when the convenor wishes to cover all bar costs. Gratuity & tax is charged per drink & added to the final bill. Varscona Hotel provides the liquor, ice, glassware, mixes & bartender services. The billing is calculated on the total consumption of all alcohol. Should the bar revenue come below \$250, a fee of \$20 per hour, per bartender (minimum three hours each) applies for all host bar. Varscona Hotel function space is licensed to serve alcohol until 1:00am, last call at 12:30am.



Breakfast Buffets

The Continental Breakfast \$19 per person (Minimum 10 People)

- Croissants with Butter & Assorted Jams
- Sliced Seasonal Fruit Platter
- Hardboiled Eggs
- Individual Yogurts
- Orange & Apple Juice
- Freshly Brewed Regular & Decaffeinated Coffee, Selection of Tea

The Signature Breakfast \$23 per person (Minimum 10 People)

- Croissants with Butter & Assorted Jams
- Sliced Seasonal Fruit Platter
- Scrambled Eggs
- Crispy Smoked Bacon
- Orange & Apple Juice
- Freshly Brewed Regular & Decaffeinated Coffee, Selection of Tea

The Premium Breakfast \$27 per person (Minimum 15 People)

- House-Baked Scones
- Sliced Seasonal Fruit Platter
- Scrambled Eggs or Cheese Frittata
- Crispy Smoked Bacon or Breakfast Sausage
- Herbed Home Fries
- Individual Yogurts
- Orange & Apple Juice
- Freshly Brewed Regular & Decaffeinated Coffee, Selection of Tea



Beverages

	Each
• Assorted Bottled Juices	\$4
• Assorted Regular & Diet Soft Drinks	\$3
• Bottled Sparkling Water	\$4
• Bottled Spring Water	\$3
• Chilled Juice: Orange, Apple <u>or</u> Cranberry	\$16/pitcher
• Freshly Brewed Regular & Decaffeinated Coffee, Selection of Tea	\$4/person
• Milk to Go (1% <u>or</u> Chocolate)	\$4

Baked Goods

	Each	Dozen
• Assorted Bagels with Jam, Butter & Cream Cheese (Minimum 1 Dozen)		\$31
• Assorted Freshly Baked Cookies	\$2.75	\$27
• Assorted Freshly Baked Danishes	\$3.75	\$35
• Assorted Freshly Baked Muffins	\$3.5	\$30
• Freshly Baked Breakfast Scones	\$5	\$45
• Freshly Baked Croissants	\$3.75	\$35

Enhancements

	Each	Dozen
• Assorted Whole Fruit (Minimum 1 Dozen)		\$26
• Chef's Selected Dessert Bites	\$3.75	
• Brownies	\$4	
• Deluxe Ice Cream Bars	\$4.75	
• Domestic Cheese Platter with Sourdough	\$9	
• Imported Cheese Platter with Sourdough	\$15	
• Energy Bars	\$3.5	
• Fresh Fruit Skewers	\$5.5	
• Fresh Vegetable Crudité with Dip	\$4	
• Granola Parfait Cups	\$6.5	
• Oatmeal: Served with Cream & Brown Sugar	\$4	
• Sliced Seasonal Fruit Platter	\$8	
• Toast Station	\$3	



Coffee & Themed Breaks

Coffee Break \$4 per person (Based on a Two-Hour Consumption Period)

Freshly Brewed Regular & Decaffeinated Coffee, Selection of Teas

All Day Coffee Break \$10 per person (Refreshed as Needed)

Freshly Brewed Regular & Decaffeinated Coffee, Selection of Teas

Box Office \$12 per person

- Candy Selection
- Movie Theatre Popcorn
- Assorted Soft Drinks

Healthy Body & Brain \$15 per person

- Anti-Oxidant Fruit Smoothies
- Assorted Energy Bars
- Sliced Seasonal Fruit Platter
- Vegetable Crudité with Hummus
- Vitamin Water

Chips & Dips \$15 per person (Minimum 15 people)

- Country Chips & Dip
- Pita served with Hummus, Spinach Dip & Tzatziki
- Bottled Sparkling Water



Meeting Packages

Meet You on Whyte \$45 per person, (Minimum 15 people) includes 2 Flipchart

AM Break

- Select One Item from the Break Options Below
- Freshly Brewed Regular & Decaffeinated Coffee, Selection of Tea

Crafted & Comforting Lunch

Included with Buffet

- Soup of the Moment
- Country Chips
- Chef's Selected Bite Size Desserts
- Freshly Brewed Regular & Decaffeinated Coffee, Selection of Tea

Choice of 1 Salad

- Apple Cranberry & Walnut Salad - Spicy Candied Walnuts, Dried Cranberry, Red Onion, Granny Smith Apple, Mixed Green & Lemon Poppy Seed Dressing
- Caesar Salad - Crispy Bacon, Capers, Shaved Parmesan Croutons & Caesar Dressing
- Country Cobb - Roasted Beets, Grape Tomatoes, Sliced Egg, Red Onion, Crumbled Blue Cheese & Ranch Dressing

Choice of Two Sandwiches: Additional Choice \$3 per person

- Black Forest Ham - Mayo, Lettuce, Tomato, Jalapeno Havarti Cheese
- Chicken Salad – Lettuce, Cucumber
- Club Sandwich - Chicken, Cheddar Cheese, Maple Bacon, Lettuce, Tomato, Mayonnaise
- Egg Salad – Lettuce, Radish
- Prime Rib - Mustard Aioli, Lettuce, Tomato, Onion, Cheddar Cheese
- Smoked Salmon Salad – Dill, Charred Pickled Onion, Lettuce
- Tuna Salad – Lettuce, Dill Aoli
- Vegetarian Wrap - Artichoke, Spinach, Eggplant, Roasted Red Pepper, Cream Cheese

PM Break

- Select One Item from the Break Options Below
- Freshly Brewed Regular & Decaffeinated Coffee, Selection of Tea

Break Options

- Anti-Oxidant Fruit Smoothies
- Assorted Danishes
- Assorted Energy Bars
- Assorted Freshly Baked Cookies
- Assorted Freshly Baked Muffins
- Freshly Baked Breakfast Scones
- Freshly Baked Croissants
- Sliced Seasonal Fruit Platter
- Vegetable Crudit  with Hummus



Lunch Buffets

Greatest Thing Since Sliced Bread \$25 per person (Minimum 10 people)

Buffet Includes

- Soup of the Moment
- Country Chips
- Chef's Selected Bite Size Desserts
- Freshly Brewed Regular & Decaffeinated Coffee, Selection of Tea

Choice of One Salad

- Apple Cranberry & Walnut Salad – Spicy Candied Walnuts, Dried Cranberry, Red Onion, Granny Smith Apple, Mixed Green & Lemon Poppy Seed Dressing
- Caesar Salad - Crispy Bacon, Capers, Shaved Parmesan Croutons & Caesar Dressing
- Country Cobb – Roasted Beets, Grape Tomatoes, Sliced Egg, Red Onion, Crumbled Blue Cheese & Ranch Dressing

Choice of Two Sandwiches: Additional Choice \$3 per person

- Black Forest Ham - Mayo, Lettuce, Tomato, Jalapeno Havarti Cheese
- Chicken Salad – Lettuce, Cucumber
- Club Sandwich - Chicken, Cheddar Cheese, Maple Bacon, Lettuce, Tomato, Mayonnaise
- Egg Salad – Lettuce, Radish
- Roast Beef - Mustard Aioli, Lettuce, Tomato, Onion, Cheddar Cheese
- Smoked Salmon Salad – Dill, Charred Pickled Onion, Lettuce
- Tuna Salad – Lettuce, Dill Aioli
- Vegetarian Wrap - Artichoke, Spinach, Eggplant, Roasted Red Pepper, Cream Cheese

Pasta is Love, Love is Pasta \$28 per person (Minimum 10 People)

Buffet Includes

- Caesar Salad - Crispy Bacon, Capers, Shaved Parmesan Croutons & Caesar Dressing
- Soup of the Moment
- Oven Baked Sourdough Garlic Bread
- Tiramisu Dessert
- Freshly Brewed Regular & Decaffeinated Coffee, Selection of Tea

Choice of One Additional Choice \$5 per person

- 3 Cheese Tortellini Marinara
- Beef Cannelloni
- Penne Primavera
- Beef Lasagna (**Minimum 15ppl**)
- Vegetable Lasagna (**Minimum 15ppl**)

We're Not Greeking Around \$29 per person (Minimum 15 people)

Buffet Includes

- Greek Salad – Cherry Tomato, Cucumber, Sweet Bell Peppers, Red Onion, Feta & Olives
- Grilled Vegetables – Eggplant, Zucchini, Bell Peppers
- Lemon Scented Rice
- Baklava
- Freshly Brewed Regular & Decaffeinated Coffee, Selection of Tea

Choice of One: Additional Choice \$5 per person

- Beef Moussaka – Ground Beef, Eggplant, Potato & Béchamel Sauce
- Chicken Souvlaki Served with Oregano, Lemon & Paprika Greek Yogurt
- Veggie Moussaka – Eggplant, Potato, Zucchini, Cauliflower & Béchamel Sauce



Taste of India \$30 per person (Minimum 15 people)

Buffet Includes

- Kohinoor Salad – Cauliflower, Cucumber, Tomato, Red Onion, Arugula, Tamarind & Mint Dressing
- Mulligatawny Soup
- Curried Potato & Chickpea
- Naan Bread
- Kheer – Rice Pudding with Pistachio
- Freshly Brewed Regular & Decaffeinated Coffee, Selection of Tea

Choice of One Additional Choice \$5 per person

- Chicken Leg Tikka Masala
- Lamb (Rogan Josh) – Curry & Yogurt
- Tandoori Chicken
- Red Curry Eggplant

The Great Canadian EH! BBQ \$37 per person (Minimum 15 people)

Buffet Includes

- Apple Cranberry & Walnut Salad – Spicy Candied Walnuts, Dried Cranberry, Red Onion, Granny Smith Apple, Mixed Green & Lemon Poppy Seed Dressing
- Molasses Baked Beans
- Cajun Buttered Corn on The Cob
- Brownies
- Freshly Brewed Regular & Decaffeinated Coffee, Selection of Tea

Choice of One: Additional Choice \$5 per person

- Double Fried Crispy Buttermilk Chicken
- Honey Glazed Smoked Bratwurst
- Smoked Brisket

Canadian add-ons: \$4 per person

- Buttermilk Biscuits
- Cheddar Jalapeno Cornbread
- Macaroni & Cheese Bites



Reception

Reception Selections (Minimum One Dozen, per item)

	Dozen
• Arancini	\$36
• Bacon Wrapped Scallops	\$40
• Cantaloupe & Prosciutto Parisienne	\$30
• Chicken Yakitori Skewer (Scallion & Sesame)	\$36
• Classic Steak Tartare Served with Grilled Sourdough	\$40
• Crab Cakes (Fennel Slaw, Aioli)	\$48
• Curried Lamb Chop	\$60
• Goat Cheese & Chive Quiche	\$36
• Grilled Black Tiger Shrimp	\$38
• Grilled Steak Skewer (Chimichurri)	\$48
• Heirloom Tomato Bruschetta - Buffalo Mozzarella, Basil & Grilled Sourdough	\$30
• Pork Kebab (Red Onion, Roasted Red Pepper, Tzatziki)	\$36
• Pulled Pork Slider	\$36
• Scallop Ceviche - Avocado, Tortilla Chip	\$48
• Sesame Crusted Albacore Tuna (Citrus Soy)	\$36
• Smoked Devilled Egg (Sambal Oelek)	\$28
• Spanakopita	\$28
• Swedish Meatballs	\$38
• Truffle Mac & Cheese Fritter	\$30
• Vegetable Samosa	\$28

Ampersand 27 Charcuterie Experience \$19 per person

An assortment of cured meats, local & imported cheeses, pickles, house sourdough bread, and accompaniments



Dinner Buffets

Standard Dinner Buffet \$38 Per person (Minimum 15 People)

Buffet Includes - Artisanal Bread Rolls & Butter, Dessert Selection and Freshly Brewed Regular & Decaffeinated Coffee, Selection of Teas

Choose Two Salads

- Apple Cranberry & Walnut Salad – Spicy Candied Walnuts, Dried Cranberry, Red Onion, Granny Smith Apple, Mixed Green & Lemon Poppy Seed Dressing
- Caesar Salad - Crispy Bacon, Capers, Shaved Parmesan Croutons & Caesar Dressing
- Country Cobb – Roasted Beets, Grape Tomatoes, Sliced Egg, Red Onion, Crumbled Blue Cheese & Ranch Dressing

Choose Two Sides

- Almond Green Beans
- Cajun Corn on the Cob
- Baked Potato with Sour Cream, Cheese & Green Onions
- Steamed Vegetables
- Miso Honey Fried Brussels Sprouts
- Potato and Cheddar Perogies with Sautéed Onions & Sour Cream **Add bacon \$0.50 per person**
- Rice Pilaf
- Rustic Garlic Mashed Potatoes
- Sumac Roasted Butternut Squash

Choose Two Main Entrées

- Smoked Beef Brisket with Whiskey Mop Sauce
- Butter Chicken with Naan Bread
- Cajun Salmon & Shrimp
- Lemon Cod with Minted Mushy Pea
- Rosemary Roasted Pork with Bacon & Great Northern White Beans
- Smoked Moroccan Chicken with Spiced Apricot Glaze
- Herb Roasted Chicken



Deluxe Dinner Buffet \$49 Per person (Minimum 15 People)

Buffet Includes - Artisanal Bread Rolls & Butter, Dessert Selection and Freshly Brewed Regular & Decaffeinated Coffee, Selection of Teas

Choose Two Salads

- Apple Cranberry & Walnut Salad – Spicy Candied Walnuts, Dried Cranberry, Red Onion, Granny Smith Apple, Mixed Green & Lemon Poppy Seed Dressing
- Caesar Salad - Crispy Bacon, Capers, Shaved Parmesan Croutons & Caesar Dressing
- Country Cobb – Roasted Beets, Grape Tomatoes, Sliced Egg, Red Onion, Crumbled Blue Cheese & Ranch Dressing

Choose Four Sides

- Almond Green Beans
- Cajun Corn on the Cob
- Baked Potato with Sour Cream, Cheese & Green Onions
- Steamed Vegetables
- Miso Honey Fried Brussels Sprouts
- Potato and Cheddar Perogies with Sautéed Onions & Sour Cream **Add bacon \$0.50 per person**
- Rice Pilaf
- Rustic Garlic Mashed Potatoes
- Sumac Roasted Butternut Squash

Choose Two Main Entrées

- Smoked Beef Brisket with Whiskey Mop Sauce
- Butter Chicken with Naan Bread
- Cajun Salmon & Shrimp
- Lemon Cod with Minted Mushy Pea
- Rosemary Roasted Pork with Bacon & Great Northern White Beans
- Smoked Moroccan Chicken with Spiced Apricot Glaze
- Herb Roasted Chicken



Executive Dinner Buffet \$67 Per person (Minimum 25 People)

Buffet Includes - Artisanal Bread Rolls & Butter, Dessert Selection and Freshly Brewed Regular & Decaffeinated Coffee, Selection of Teas

Choose Two Salads

- Apple Cranberry & Walnut Salad – Spicy Candied Walnuts, Dried Cranberry, Red Onion, Granny Smith Apple, Mixed Green & Lemon Poppy Seed Dressing
- Caesar Salad - Crispy Bacon, Capers, Shaved Parmesan Croutons & Caesar Dressing
- Country Cobb – Roasted Beets, Grape Tomatoes, Sliced Egg, Red Onion, Crumbled Blue Cheese & Ranch Dressing

Choose Four Sides

- Almond Green Beans
- Cajun Corn on the Cob
- Baked Potato with Sour Cream, Cheese & Green Onions
- Steamed Vegetables
- Miso Honey Fried Brussels Sprouts
- Potato and Cheddar Perogies with Sautéed Onions & Sour Cream **Add bacon \$0.50 per person**
- Rice Pilaf
- Rustic Garlic Mashed Potatoes
- Sumac Roasted Butternut Squash

Choose Two Main Entrées

- Smoked Beef Brisket with Whiskey Mop Sauce
- Butter Chicken with Naan Bread
- Cajun Salmon & Shrimp
- Lemon Cod with Minted Mushy Pea
- Rosemary Roasted Pork with Bacon & Great Northern White Beans
- Smoked Moroccan Chicken with Spiced Apricot Glaze
- Herb Roasted Chicken

Choose One Carving Station

- Garlic & Sage Rubbed Roast Turkey with Dried Fruit Stuffing
- Maple & Brown Sugar Country Ham with Mustards & Apple Pear Chutney
- Rosemary & Garlic Prime Rib with Mustards & Red Wine Jus
- Stuffed Pork Loin

For all dinner buffets add Salads or Sides at \$4 per item per person, Main Entrées at \$8 per item per person and Carving station \$12 per person (with a minimum of 25 people)



Beverage Service

The Varscona Hotel is pleased to offer both Cash & Host Bar arrangements. Should you require a Host Bar, all beverage charges will be charged to the Master Account. Guests will be responsible for purchasing their cocktails with a Cash Bar arrangement.

LIQUOR	HOST	CASH
House Brands - 1oz	\$6.00	\$6.50
Deluxe Brands - 1oz	\$6.50	\$7.00
WINE		
House Wine by the Glass (6oz)	\$7.00	\$7.50
BEER		
Domestic	\$6.00	\$6.50
Imported	\$6.50	\$7.00
LIQUEURS		
House Liqueurs	\$6.00	\$6.50
Deluxe Liqueurs	\$6.50	\$7.00
OTHER		
Soft Drinks	\$3.00	\$3.25
Juices	\$3.00	\$3.25
Mineral Water	\$3.00	\$3.25

For bar revenue below \$250, a fee of \$20 per hour, per bartender (minimum three hours each) will apply.



Wine Selection

Sparkling

Marca Oro Prosecco \$39

Valdobbiadene, Italy

Emiliana \$44

Fundo Casablanca, Chile

White

Matua Sauvignon Blanc \$35

Marlborough, New Zealand

Gunderloch Fritz's Riesling \$37

Rheinhessen, Germany

Mission Hill Estate Chardonnay \$40

Kelowna, British Columbia

Gray Monk Pinot Auxerrios \$40

Okanagan, British Columbia

Burrowing Owl Pinot Gris \$55

Okanagan Valley, British Columbia

Red

Sterling Pinot Noir \$38

Central Coast, California

Woodwork Cabernet Sauvignon \$42

Central Coast, California

Obra Prima Malbec \$45

Mendoza, Argentina

Coyam Emiliana \$52

Colchagua Valley, Chile

Molly Dooker Boxer Shiraz \$55

South Australia

Burrowing Owl Merlot \$62

Okanagan Valley, British Columbia