



Catering Package

Modern motivates. Add style to your corporate function.





Meetings at the Matrix

Located in the heart of downtown Edmonton, Matrix Hotel is a lifestyle hotel combining an elegant and serene atmosphere, upbeat style and modern decor.

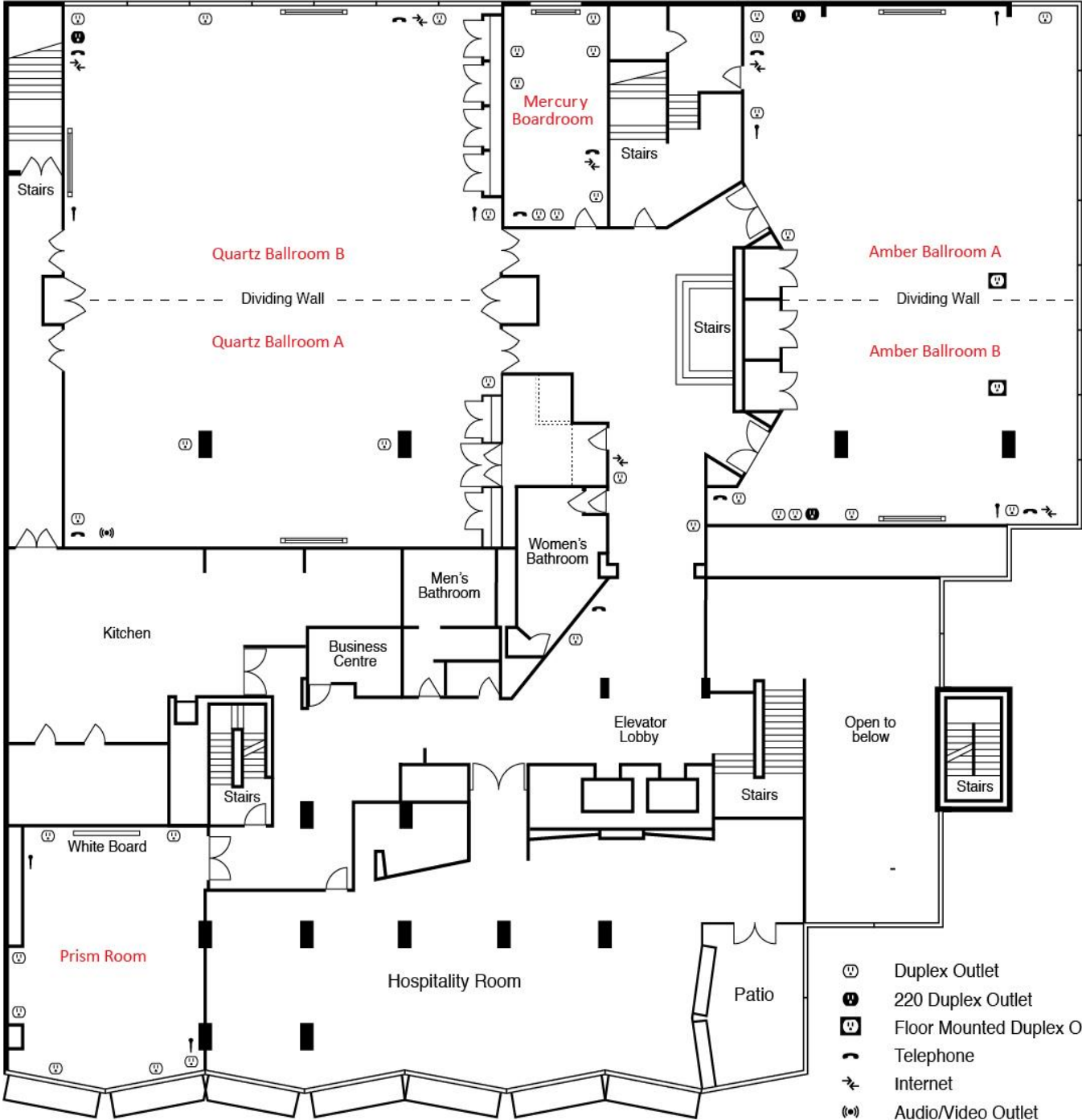
Let our Sales & Catering team assist you in selecting the perfect space for your event.

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)	Ceiling	Banquet (no dance)	Theatre	Half Rounds	Reception	Hollow Rectangle	U-shape	Boardroom
Quartz Ballroom	58' x 71'	3976	10'	300	350	175	400	90	64	58
Quartz A	58' x 32'	1792	10'	80	100	50	100	42	36	36
Quartz B	58' x 39'	2184	10'	110	150	80	200	60	50	54
Mercury Boardroom	14' x 28'	392	10'	-	-	-	-	-	-	16
Amber Ballroom	43' x 69'	2967	10'	150	200	120	200	64	52	54
Amber A	45' x 35'	1575	10'	64	110	66	100	42	36	34
Amber B	40' x 34'	1360	10'	56	70	46	80	36	30	24
Prism Room	26' x 32'	832	10'	48	60	36	60	34	28	24



- Ⓜ Duplex Outlet
- Ⓜ 220 Duplex Outlet
- Ⓜ Floor Mounted Duplex Outlet
- ☎ Telephone
- 🌐 Internet
- 🔊 Audio/Video Outlet
- ↑ Microphone Jack
- ▬ Projection Screen



Meeting Space

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

Included in the Banquet room rental is the following:

- All banquet tables and chairs (black banquet chairs)
- A choice of white or black floor length table linen and napkins
- Table numbers and stands
- Podium with wired microphone (in-house sound system)
- Drop down projection screen (projectors are not included)

AV Information

Matrix Hotel's AV provider is PSAV. Arrangements can be made through the Matrix Catering Department for the rental of any AV equipment.

Shipping, Receiving and Storage

Minimal quantities of materials and supplies for your functions may be delivered to the Matrix Hotel **24 hours** prior to your function. Boxes must be marked properly indicating the name and date of the event and addressed to the attention of the Matrix Catering Department. A copy of the rental order from any third party supplier must be provided to the Matrix Catering Department in advance of delivery in order for shipment to be signed for by the Matrix Hotel.

Instructions for loading in and out will be provided by the Matrix Catering Department. Any items left more than 24 hours following the event will be disposed of unless otherwise arranged through the Catering Department.

Display Materials

To avoid damage to wall coverings and 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

Matrix 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.

Gratuity and 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

Menus

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

Plated Service

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 Matrix 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 Matrix Hotel 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 Matrix Hotel. Due to Local and Provincial Health Regulations, guests are prohibited from removing any food and beverage products following a function.

Beverage sales and service are in accordance with the policies of the Alberta Liquor and Gaming Commission. Matrix Hotel function space is licensed to serve alcohol until 1:00am, with last call at 12:30am.

Cash Bar

This arrangement is suggested when the guests at the function are paying for drinks individually. Gratuity and tax is added to the drink price which the guest pays for. Matrix Hotel provides the liquor, ice, glassware, mixes and bartender services. Should the bar revenue come below \$500, a fee of \$25 per hour, per bartender (minimum three hours each) applies for all cash bar.

Host Bar

This arrangement is suggested when the convenor wishes to cover all bar costs. Gratuity and tax is charged per drink and added to the final bill. Matrix Hotel provides the liquor, ice, glassware, mixes and bartender services. The billing is calculated on the total consumption of all alcohol.



Breakfast Buffets

Continental Breakfast \$21 per person

- Housemade Assorted Muffins and Danishes, Chocolate and Classic Croissants
- Whipped Butter and Assorted Housemade Fruit Preserves
- Housemade Granola, Individual Flavored Yogurt
- Seasonal Sliced Fruits
- Chilled Orange Juice
- Freshly Brewed Regular and Decaf Coffee and Assortment of Teas

Add Assorted Cereals with 2% Milk \$3 per person

Matrix Lifestyle Breakfast \$24 per person

- Chef's Feature Fruit Smoothie
- Freshly Baked Low Fat Muffins
- Build Your Own Parfait: Flavored Probiotic Yogurt, Housemade Granola, House Preserves, Dried Fruit and Berries
- Seasonal Fruit Salad and Grapefruit Halves
- Housemade Oatmeal, Brown Sugar
- Toast Station with Housemade Artisanal Breads
- Chilled Orange Juice
- Freshly Brewed Regular and Decaf Coffee and Assortment of Teas

Canadian Breakfast \$25 per person (Minimum 25 guests or additional charges will apply)

- Housemade Assorted Muffins and Danishes, Chocolate and Classic Croissants
- Whipped Butter and Assorted Housemade Fruit Preserves
- Housemade Granola, Individual Flavored Yogurt
- Seasonal Sliced Fruits
- Country Style Roasted Potatoes
- **Your choice of 1:** Four Whistle Farm Eggs, Scrambled OR Breakfast Frittata with Fresh Tomato Salsa
- **Your choice of 2:** Crispy Smoked Bacon OR Valbella Pork Breakfast Sausage OR Turkey Sausage OR Turkey Bacon
- Chilled Orange and Apple Juice
- Freshly Brewed Regular and Decaf Coffee and Assortment of Teas



Matrix Executive Breakfast \$27 per person (Minimum 25 guests or additional charges will apply)

- Housemade Assorted Muffins and Danishes, Chocolate and Classic Croissants
- Whipped Butter and Assorted Housemade Fruit Preserves
- Housemade Granola, Individual Flavored Yogurt
- Seasonal Sliced Fruits
- Belgian Waffle, Whipped Cream, Berry Compote
- Country Style Roasted Potatoes
- **Your Choice of 1:** Four Whistle Farm Eggs, Scrambled OR Breakfast Frittata with Fresh Tomato Salsa
- **Your Choice of 2:** Crispy Smoked Bacon OR Valbella Pork Breakfast Sausage OR Turkey Sausage OR Turkey Bacon
- Chef's Feature Fruit Smoothie, Chilled Orange and Apple Juice
- Freshly Brewed Regular and Decaf Coffee and Assortment of Teas

Breakfast Buffet Add-Ons

- Assorted Cereals with 2% Milk **\$3 per person**
- French Toast OR Pancakes with Whipped Cream and Berry Compote **\$4 per person**
- Classic Eggs Benedict **\$5 per person**

Chef Attended Omelette Station \$10 per person (Minimum 25 guests, maximum 1 hour)

Free range eggs prepared to order with your choice of Cheddar Cheese, Ham, Bacon, Mushrooms, Peppers, Tomato

Plated Breakfast

Matrix Plated Breakfast \$24 per person

All meals served with Freshly Brewed Regular and Decaf Coffee and Assortment of Teas
Chilled Orange Juice

Served Family Style

- Housemade Assorted Muffins and Danishes, Chocolate and Classic Croissants
- Whipped Butter and Assorted Housemade Fruit Preserves
- Seasonal Sliced Fruits

Individually Plated

- Four Whistle Farm Eggs Scrambled, with Chives and Grated Cheddar Cheese
- Crispy Smoked Bacon OR Turkey Bacon
- Valbella Pork Breakfast Sausage OR Turkey Sausage
- Country Style Roasted Potatoes

Upgrade to Classic Eggs Benedict \$4 per person

Upgrade to Poached Eggs on Dauphinoise \$4 per person



Breaks

Coffee Break \$4 per person (Based on a two hour period)

Freshly Brewed Regular and Decaf Coffee, Assortment of Teas

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

Freshly Brewed Regular and Decaf Coffee, Assortment of Teas

Design Your Own Break

\$5.50 for the first item and \$4.25 for each additional selection

Price is Per Person

Sweet and Savoury

- Housemade Scones with Butter and Fruit Preserves
- Assorted Housemade Muffins
- Freshly Baked Cookies
- Assorted Freshly Baked Breakfast Pastries
- Housemade Brownies
- Mini Fruit Tarts and Mini Butter Tarts
- Mini Cinnamon Buns with Caramel Sauce
- Granola Bars
- Spiced Mixed Nuts
- Corn Chips, Sour Cream and Salsa
- Assorted Individual Bags of Miss Vicky's Chips
- Crackers with Cheese Cubes; Cheddar, Marble and Swiss
- Popcorn
- Warm Pretzels with Dijon Mustard

Healthy Choices

- Fruit Kebabs with Honey Yogurt Dip
- Assorted Whole Fruits
- Fruit Smoothie Shooters
- Assorted Individual Yogurts
- Vegetable Crudité, Buttermilk Ranch Dip

A La Carte Beverages (Charged upon consumption)

Assorted Soft Drinks and Juices **\$3.75 per drink**

Voss Water, Still and Sparkling **\$4.00 per drink**



All Day Meeting Package \$57.50 per person

Includes Breakfast, AM Coffee Break, Lunch and PM Coffee Break

Continental Breakfast

Housemade Assorted Muffins and Danishes, Chocolate and Classic Croissants
Whipped Butter and Assorted Housemade Fruit Preserves
Housemade Granola, Individual Flavored Yogurt
Seasonal Sliced Fruits
Chilled Orange Juice
Freshly Brewed Regular and Decaf Coffee and Assortment of Teas

AM Break

Freshly Brewed Regular and Decaf Coffee and Assortment of Teas

Lunch

Matrix Deli Sandwich

**Upgrade to Mediterranean or Italian Buffet for an Additional \$5 per person*

PM Break

Freshly Brewed Regular and Decaf Coffee and Assortment of Teas

Please select one of the following snacks:

- Fruit Kebabs with Honey Yogurt Dip
- Homemade Brownies
- Vegetable Crudit , Buttermilk Ranch Dip
- Assorted Individual Bags of Miss Vicky's Chips



Lunch Buffets

All menus include Freshly Brewed Regular and Decaf Coffee and Assortment of Teas

Build Your Own Sandwich \$26 per person (Maximum of 50 guests)

Display of Artisanal Greens, House Dressing
Caesar Salad with Traditional Accompaniments
Freshly Baked Cocktail Buns, Sliced Artisanal Breads and Croissants with:
Platter of Sliced Gourmet Meats and Cheeses
Sliced Tomatoes, Onions, Pickles and Lettuce
Mayonnaise, Dijon and Grainy Mustard and Herbed Cream Cheese
Basket of Kettle Chips
Freshly Baked Cookies

Matrix Deli Sandwich \$28 per person

Chef's Soup of the Day
Baby Mesculan Greens with Dried Cranberries, House Vinaigrette
New Potato Salad, Grainy Mustard, Green Onions
Assorted Classic Sandwiches on Artisan Breads and Wraps:
Shaved Alberta Beef, Horseradish Mayo, Pickled Red Onion, Sliced Cheddar
Classic Egg Salad, Green Onions, Grainy Mustard, Mayo
Grilled Portabella, Zucchini, Red Onions, Red Pepper Hummus
Shaved Turkey, Bacon, Shaved Onion, Cranberry Mayo
Roasted Chicken Salad with Celery, Green Apple, Tarragon Lime Mayo
Tuna Salad, Cilantro, Raisins, Lime Aioli
Basket of Kettle Chips
Selection of Assorted Desserts and Mini Pastries

Mediterranean \$33 per person (Minimum 25 guests or additional charges will apply)

Warm Pita with Hummus and Tzatziki
Greek Salad
Tabouleh
Greek Style Roasted Potatoes
Mediterranean Roasted Vegetables
Your choice of: Lemon Thyme Marinated Chicken Rotisserie OR Beef Souvlaki Skewers
Mahalabia (Mediterranean Style Pudding)
Baklava

Italian \$33 per person (Minimum 25 guests or additional charges will apply)

Garlic Cheese Toast
Vegetable Minestrone Soup
Classic Caesar Salad
Grilled Asparagus, Marinated Artichokes, Prosciutto and Balsamic Drizzle
Roasted Mushroom Ravioli, Arugula, Parmesan
Your choice of: Cavatappi with Italian Sausage and Mushrooms in Rose Sauce
OR Spaghetti with Italian Meatballs in Tomato Sauce
Traditional Tiramisu
Platter of Sliced Fresh Fruit, Seasonal Berries



Caribbean \$33 per person (Minimum 25 guests or additional charges will apply)

Black Bean Soup
Mixed Green Salad with English Cumber, Grape Tomatoes, Watermelon Radish, Sweet Onion Vinaigrette
Cabbage and Carrot Coleslaw with Lime Aioli
Coconut Rice Pilaf
Fresh Market Vegetables
Your choice of: Jerk Roasted Chicken with Pineapple Salsa
OR Roast Salmon with Charred Tomatoes, Peppers and Onions
Chocolate Pecan Flan
Fresh Fruit Salad

Mexican \$33 per person (Minimum 25 guests or additional charges will apply)

Chicken Tortilla Soup
Seven Bean Salsa
Mexican Style Salad with Tomato, Onion, Cilantro and Crispy Corn Chips
Mexican Rice
Vegetable Fajitas
Your choice of: Chicken OR Beef Fajitas
Flour Tortilla, Shredded Cheese, Chopped Onion, Chopped Tomato, Sour Cream and Guacamole
Caramel Torte
Mexican Chocolate Cake

Canadian \$33 per person (Minimum 25 guests or additional charges will apply)

Freshly Baked Dinner Rolls
Beer and Cheddar Soup
Display of Artisanal Greens, Berry Balsamic Dressing
New Potato Salad, Grainy Mustard, Green Onions
Baked Mac & Cheese
Maple Roasted Root Vegetables
Your choice of: Merlot Braised Beef Short Ribs OR Garlic & Herb Marinated Chicken
Nanaimo Bars
Saskatoon Berry Cobbler with Whipped Cream

Lifestyle \$35 per person (Minimum 25 guests or additional charges will apply)

Freshly Baked Artisanal Loaves
Chef's Soup of the Day
Kale and Beet Salad, Maple Balsamic Dressing
Organic Quinoa and Arugula Salad
Coriander Scented Brown Rice
Steamed Vegetable Medley
Your choice of: Herb Marinated Chicken Breast with Sautéed Artichokes
OR Smoked Sea Salt Dusted Salmon, Lemon Dressing
Platter of Sliced Fruit, Seasonal Berries
Fresh Fruit Crumble



Plated Lunch **\$35 per person**

All meals are served with Freshly Baked Assorted Rolls and Housemade Whipped Flavored Butter.
To finish; Freshly Brewed Regular and Decaf Coffee and Tea.

Please select either one soup or one salad:

Honey Vanilla Roasted Vegetable Soup

Roasted Tomato and Red Pepper Soup

Caesar Salad; Romaine, Bacon, Shaved Parmesan, Lemon, Croutons

Garden Greens with Semi Dried Tomatoes and Champagne Vinaigrette

Please select one entree:

Lemon Grilled Chicken Breast with Jus

Served with Seasonal Vegetables, Garlic Roasted Potato

Dill Roasted Salmon Filet, Citrus Beurre Blanc **Add \$3 per person**

Served with Seasonal Vegetables, Garlic Roasted Potato

Creamy Roasted Vegetable Pot Pie, Crostinis *vegetarian*

Please select one dessert:

Mixed Fruit Cobbler, Candied Walnut, Maple Whipped Cream

Triple Chocolate Mousseline, Macerated Orange



Hors d'Oeuvres

All prices are based per dozen. Please note there is a minimum order of 3 dozen per selection.

Our Executive Chef recommends a minimum of 3 pieces per person for a 1 hour cocktail reception.

Seafood

- Lemon Coconut Prawns, Pepper Aioli **\$34**
- California Rolls **\$32**
- Black Tiger Prawn Cocktail, Housemade Cocktail Sauce **\$34**
- Bacon Wrapped Bay Scallops **\$36**
- Seared Ahi Tuna On Wonton Crisp, Wasabi Aioli **\$32**
- Norwegian Smoked Salmon Rosette On Blinis, Horseradish Cream Cheese **\$32**
- Mini Crab Cakes **\$34**

Vegetarian

- Arancini with Spicy Marinara Dip **\$30**
- Wild Mushroom Tart **\$30**
- Salad Rolls, Spicy Ginger Soy Dip **\$30**
- Mini Apple and Brie Sandwich **\$30**
- Vegetable Samosas, Mint Chutney **\$30**
- Vegetable Spring Roll, Sweet Chilli Sauce **\$30**
- Baby Bocconcini, Cherry Tomato and Basil Brochette **\$30**
- Spinach and Feta Spanakopita **\$30**

Meat

- Bite Size Cheeseburger **\$32**
- Sesame Hoisin Glazed Chicken Skewer **\$34**
- Mini Beef Wellington **\$34**
- Sweet and Sour Italian Meatballs **\$30**
- Chicken Potstickers with Schezwan Sauce **\$32**
- Crispy Fried Chicken Lollipop with Sweet Chili Sauce **\$34**
- Prosciutto wrapped Grilled Asparagus and Applewood Smoked Cheddar **\$34**
- Shaved Beef Yorkshire with Horseradish Drizzle **\$36**
- Antipasto Kebabs; Salami, Stuffed Olives And Bocconcini **\$32**



Stationed Cocktail Reception Selections

Please note a minimum order of 30 is required for all hot food stations.

Vegetable Display \$6 per person

Assorted Crudités, Roasted Red Pepper Aioli, Hummus, Garlic Herb Aioli

Fruit Display \$6 per person

Platter of Freshly Sliced Fruit and Seasonal Berries

Cheese Display \$9 per person

Display of Canadian and Imported Cheeses, Seasonal Berries, Traditional Preserves, Sliced Baguettes, Crackers

Antipasto Display \$17 per person

A Display of Local and Italian Artisanal Cured and Smoked Meats, Pickled Vegetables, Marinated Olives, Artichokes, Local and Imported Cheeses, Chutneys, Sliced Baguettes, Water Biscuits

Assorted Breads and Dips \$9 per person

Soft Pretzels, Sliced Baguettes, Pita
Dijon Mustard, Roasted Eggplant Dip, Hummus

Pork Bao Station \$12 per person

Asian-style Pulled Pork, Spicy Cabbage Slaw, Hotiyaki Aioli

Mediterranean Station \$15 per person

Chicken Skewers, Spanakopita, Hummus, Baba Ganoush, Tzatziki, Pita, Stuffed Vine Leaves

Matrix Style Nachos \$12 per person

Kettle Chips, Pulled Pork, Black Beans, Onion, Tomatoes, Jalapenos, Cheese Sauce, Sour Cream and Salsa

Add Guacamole \$2 per person

Beef Taco Station \$15 per person

Beef Taco, Shredded Lettuce, Chopped Tomato, Shredded Cheddar, Jalapenos, Taco Shells, Sour Cream, Salsa

Beef Slider Station \$15 per person

Beef Sliders, Mini Buns, Sliced Tomatoes, Lettuce, Mayo, Ketchup

Poutine Station \$14 per person

French Fries, Traditional Cheese Curds, Gravy, Tomato Ketchup and Lemon Aioli

Dessert Platter \$11 Per Person

Housemade Truffles, Chocolate Dipped Strawberries, Mini Fruit Tarts, Seasonal Berry Mousse, Assorted Squares

Sundae Bar \$15 Per Person

3 Flavours of Housemade Ice Cream, Chocolate Sauce, Caramel Sauce, Whipped Cream, Seasonal Berries and Sprinkles



Chef Attended Reception Stations

All pricing is based on a two hour time period. Additional charges will apply for groups under 50 guests.

Beef Carving Station \$15 per person

Garlic and Herb Roasted Beef Striploin, Bordelaise Sauce, and Cocktail Buns

Upgrade to Prime Rib and Yorkshire Pudding \$5 per person

Jerk Chicken Carving Station \$15 per person

Whole Roasted Jerk Chicken, Pineapple Salsa, Cocktail Buns

Risotto Station \$15 per person

Blend of Wild Mushrooms, Parmesan Cheese, Truffle Oil

Oyster Station \$15 per person

Freshly Shucked Oysters on a bed of ice served with Onion Mignonette, Pesto and Hot Sauce

Pasta Station \$16 per person

Alfredo Sauce, Marinara Sauce

Penne and Cavatappi

Italian Sausage, Chicken, Mushrooms, Red Peppers, Parmesan Cheese

Sushi Station \$15 per person

Chef's Choice of Assorted Sushi

Pickled Ginger, Soy Sauce, Wasabi Aioli

Stir-fry Station \$14 per person

Rice Noodles

Onions, Mushrooms, Peppers, Bok Choy, Zucchini

Add Chicken or Prawns \$7 per person



Plated Dinner \$50 per person

Price includes one appetizer, one entrée and one dessert. Add an additional course for \$5 per person.

Select one of the following appetizers for a 3 course meal or two for a 4 course meal:

- Roasted Tomato and Red Pepper Bisque, Cheddar Crouton
- Wild Mushroom Bisque, Herb Crème Fraiche
- Roasted Beet, Kale, Crumbled Goat Cheese, Toasted Pine Nuts, Beet Vinaigrette
- Caesar Salad; Romaine, Crisp Pancetta, Shaved Parmesan, Lemon, Garlic Crostini
- Heirloom Spinach and Baby Mesclun Greens, Peppered Strawberries, Mandarin Orange Segments, Cucumber, Pomegranate Pearls, Champagne Vinaigrette
- Baby Arugula Frisée and Radicchio Salad, Avocado, Ricotta, White Balsamic Vinaigrette
- Grilled Asparagus, Marinated Artichokes, Prosciutto, Balsamic Drizzle

Select up to two of the following main course options:

All Entrées Are Accompanied with Chef's Choice Seasonal Vegetables

- Charbroiled Sirloin Steak, Shallot and Beer Reduction
- Maple-Pommery Mustard Roasted Chicken with Pearl Onions and Mushrooms
- Boursin and Chorizo Stuffed Chicken, Pan Jus
- Lemon and Herb Roasted Salmon, Olive Caper and Baby Basil Relish
- Seared Sea Bass, Citrus Beurre Blanc
- Birch Syrup Glazed Pork Chops, Caramelized Apple, Cider Jus
- Charcoal Crusted Rack of Lamb, Mint Jus
- Pan Seared 6oz Beef Tenderloin, Mushroom and Onion Ragout **Add \$4 per person**
- Roasted Vegetable Pot Pie, Crostinis *vegetarian*
- Mushroom and Chickpeas Pithivier *vegan*

Select one of the following accompaniments:

- Buttermilk Mashed Potatoes
- Herb Roasted Baby Potatoes
- Coconut Rice Pilaf
- Pan Seared Potato Gnocchi

Select one of the following desserts:

- Nutella Crème Brûlée, Mascarpone Cream
- Peach Cobbler, Candied Walnut, Maple Whipped Cream
- Baklava Cheesecake, Hazelnut Anglaise
- Bounty Chocolate Cake, Salted Caramel Sauce
- Red Velvet Brownie Cheesecake, Whipped Cream, Berry Compote



Executive Dinner Buffet **\$54 per person** (Minimum 30 guests or additional charges will apply)

To start; Freshly Baked Dinner Rolls, House Made Whipped Flavoured Butter.

To finish; Freshly Brewed Regular and Decaf Coffee and Assortment of Teas.

The Executive Dinner Buffet includes:

- Chef's Choice Soup of the Day
- Baby Mesculan Greens, Dried Cranberries, House Vinaigrette
- Chopped Salad with Baby Kale, Cabbage, Quinoa, Cucumber, Grapes, Mint, Crispy Chickpeas
- Mixed Pasta Salad
- Potato Gnocchi with Pesto Cream Sauce
- Glazed Seasonal Vegetables
- Roasted Vegetable Pot Pie
- Panna Cotta, Fruit Tarts, Assorted Cheesecakes

Select one of the following hot entrées:

- Schezwan Glazed Chicken Breasts
- House Smoked Brisket with Jack Daniels Reduction
- Beet Cured Cod, Ponzu Butter Sauce

Add an additional entrée for \$4 per person



Deluxe Dinner Buffet \$57 per person (Minimum 30 guests or additional charges will apply)

To start; Freshly Baked Dinner Rolls, House Made Whipped Flavoured Butter.

To finish; Freshly Brewed Regular and Decaf Coffee and Assortment of Teas.

The Deluxe Dinner Buffet includes:

- Chef's Choice Soup of the Day
- Baby Mesculan Greens, Dried Cranberries, House Vinaigrette
- Chopped Salad with Baby Kale, Cabbage, Quinoa, Cucumber, Grapes, Mint, Crispy Chickpeas
- Mixed Pasta Salad
- Chef's Global Cheese Board with Jams, Dried Fruits and Seasonal Berries
- Glazed Seasonal Vegetables
- Stir Fried Noodles with Sweet Chili Marinated Tofu and Green Onion
- Freshly Sliced Seasonal Fruit, Mixed Fruit Cobbler with Maple Whipped Cream, Assorted Dessert Squares

Select one of the following hot entrées:

- Schezwan Glazed Chicken Breasts
- Black Pepper Crusted Slow Roasted Beef with Horseradish Jus
- Beet Cured Cod, Ponzu Butter Sauce

Select one of the following starches:

- Citrus Herb Roasted Baby Potatoes
- Buttermilk Mashed Potatoes

Add an additional entrée for \$4 per person



Matrix Dinner Buffet **\$65 per person (Minimum of 50 Guests)**

To start; Freshly Baked Assorted Rolls and Butter. To finish; Freshly Brewed Regular and Decaf Coffee and Tea.

- Display of Canadian Cheeses, Cured and Smoked Charcuterie
- Garden Greens Salad with Semi Dried Tomatoes, English Cucumber, Red Onion and Toasted Pumpkin Seeds, Served with an Assortment of Dressings
- Caesar Salad with Traditional Accompaniments
- Chopped Salad with Baby Kale, Cabbage, Quinoa, Cucumber, Grapes, Mint, Crispy Chickpeas
- Antipasto Platter with Marinated Olives, Artichoke, Sundried Tomato, Roasted Peppers, Grilled Asparagus
- Fresh Vegetable Crudités with Asiago Dip

Select one of the following soups:

- Wild Mushroom Bisque
- Roasted Red Pepper and Tomato

Select one of the following starches:

- Buttermilk Mashed Potatoes
- Lemon Thyme Roasted Baby Potatoes
- Potato Gnocchi with Pesto Cream Sauce
- Coconut Rice Pilaf

Select one of the following vegetables:

- Glazed Seasonal Vegetables
- Oven Roasted Mediterranean Vegetables

Select two of the following hot entrées:

- Madeira Braised Beef Short Ribs, Burgundy Jus
- Schezwan Glazed Grilled Chicken Breasts
- Lemon and Herb Roasted Salmon, Olive-Caper and Baby Basil Relish
- Guinness Lamb and Vegetable Stew
- Beet Cured Cod, Ponzu Butter Sauce
- Supreme of Chicken with Pearl Onions and Mushrooms

Select one of the following vegetarian entrees:

- Wild Mushroom Risotto, Truffle Oil Drizzle
- Stir Fried Noodles with Sweet Chili Marinated Tofu and Green Onion
- 7 Bean Cassoulet *vegan*
- Quinoa Pilaf with Grilled Vegetables and Sunflower Seeds *vegan*

Select one of the following chef attended stations:

- Whole Roasted Jerk Chicken, Pineapple Salsa
- House Smoked Brisket, Jack Daniels Reduction
- Charcoal Dusted Pork Tenderloin, Pan Jus
- Garlic and Herb Roasted Beef Striploin, Bordelaise Sauce **Upgrade To Prime Rib For \$5 Per Person**

To finish:

Fresh Sliced Seasonal Fruit

Display of Housemade Assorted Pastries, Cakes, Mousse and Tortes

Double Chocolate Bread Pudding, Strawberry Sauce



Late Night Reception Selections

Our Executive Chef recommends ordering the late night reception for 60-70% of your guest list.

Assorted Pizzas (12") \$19 each

Choose from the following:

- Classic Meat
- Margherita
- Hawaiian
- Roasted Vegetable

Matrix Style Nachos \$12 per person

Kettle Chips, Pulled Pork, Black Beans, Onion, Tomatoes, Jalapenos, Cheese Sauce, Sour Cream and Salsa

Add Guacamole \$2 per person

Beef Taco Station \$15 per person

Beef Taco, Shredded Lettuce, Chopped Tomato, Shredded Cheddar, Jalapenos, Taco Shells, Sour Cream, Salsa

Beef Slider Station \$15 per person

Beef Sliders, Mini Buns, Sliced Tomatoes, Lettuce, Mayo, Ketchup

Poutine Station \$14 per person

French Fries, Traditional Cheese Curds, Gravy, Tomato Ketchup and Lemon Aioli

Sundae Bar \$15 per Person

3 Flavours of Housemade Ice Cream, Chocolate Sauce, Caramel Sauce, Whipped Cream, Seasonal Berries and Sprinkles



Beverage Service

The Matrix Hotel is pleased to offer Cash, Subsidized Cash and Host Bar arrangements. Cash Bar prices include gratuity and GST. For Host Bar, gratuity and GST will be applied to the final bill.

LIQUOR	HOST	CASH
House Brands - 1 oz	\$6.50	\$7.50
Deluxe Brands - 1 oz	\$7.50	\$8.75
WINE		
House Wine by the Glass (6 oz)	\$7.50	\$8.75
BEER		
Domestic	\$6.50	\$7.50
Imported	\$7.50	\$8.75
Non-Alcoholic	\$6.50	\$7.50
LIQUEURS		
House Liqueurs	\$6.50	\$7.50
Deluxe Liqueurs	\$7.50	\$8.75
OTHER		
Soft Drinks	\$3.00	\$3.50
Juices	\$3.00	\$3.50
Mineral Water	\$3.00	\$3.50

Matrix House Brands

Smirnoff Vodka
 Captain Morgan White & Dark Rum
 Captain Morgan Spiced Rum
 Malibu Rum
 Gordon's London Dry Gin
 Canadian Club Rye
 Johnnie Walker Red Label

Matrix Deluxe Brands

Absolut Vodka
 Kraken Black Spiced Rum
 Crown Royal Rye
 Hendrick's Gin
 Glen Fiddich 12 Year
 Woodford Reserve Bourbon

Matrix House Liqueurs

Baileys
 Kahlua
 Sauza Gold Tequila
 Jägermeister

Matrix Deluxe Liqueurs

El Jimador Reposado Tequila
 Grand Marnier
 Amaretto Disaronno

Domestic Beer

Canadian
 Coors Light
 Big Rock Traditional
 Big Rock Grasshopper
 Alley Kat Aprikat

Imported Beer

Heineken
 Corona
 Kronenbourg 1664



Wine Selections

Sparkling

Flor Prosecco (ITA) - \$36

Veuve Cliquot (FRA) - \$90

White

Vigneti Del Sole Pinot Grigio (ITL) - \$36

Crisp acidity with a nose of lemons, green apples and almonds. Well balanced with a fresh, clean finish.

Catena Chardonnay (ARG) - \$38

Notes of citrus, pears, peaches and white flowers with a strong minerality and a dedicated note of vanilla.

Domaine Potardiere Sauvignon Blanc (FRA) - \$39

Everything you will want from a Sauvignon Blanc. Fresh and light on its feet with great crisp acidity.

Gray Monk Pinot Auxerrios (BC) - \$43

Complex layers of fruit flavor suggest peaches and sweetened rhubarb with a refreshing underlying acidity.

Tawse Riesling (ON) - \$43

Pronounced candied citrus fruit on the nose is echoed on the palate. Fresh acidity livens up the off dry palate.

Burrowing Owl Pinot Gris (BC) - \$55

This wine's lovely texture and fresh palate is dominated by citrus flavors, which fold in to tropical fruit, lime and green pears.

Rose

Juliette (FRA) - \$41

Refreshing and elegant, bone dry rose wine, with layers of lively fruit and a bright, smooth finish.



Wine Selections Cont'd

Red

Vigneti Del Sole Montepulciano (ITL) - \$36

Hints of blackberries and cherries with spicy notes. Full bodied, marked yet gentle tannins.

Santa Carolina RDF Cabernet Sauvignon (CHI) - \$43

Concentrated notes of red fruits and gooseberries, laced with touches of blackcurrants and silky tannins on the palate.

Carmel Road Pinot Noir (CA) - \$45

Bright cherry aromas, layered with notes of wild strawberries and black tea. One the mouth juicy black cherry, hints of vanilla, toasted oak and well balanced tannins lead to a long finish.

Dirty Laundry Dangerous Liaisons VQA (BC) - \$45

A beautifully balanced blend of Merlot, Malbec and Syrah. Sweet and spicy on the palate, balanced by notes of black cherries, blackberries and plums. Soft tannins and a smooth finish.

Obra Prima Malbec (ARG) - \$47

A fruit forward wine with notes of plums, raisins and blackcurrants, all supported by a beautiful layer of smoky sweet oak.

Burrowing Owl Merlot (BC) - \$58

A full bodied palate, mixed red and black berries, plum and paprika, with a long finish.

Black Stallion Cabernet Sauvignon (CAL) - \$65

Flavors of rich cherry, blackberry, spice and toasted oak unfold gracefully across the palate with well integrated fruit and tannins, and a long finish.