



WEST EDMONTON



**Best  
Western  
PLUS**

WEST EDMONTON

# *Events catering menu*



Aliments Kitchen  
WHERE FOOD SPEAKS WITH YOUR PALATE

**ALIMENTS KITCHEN**  
**CATERER**

10010 179 A Street Edmonton AB T5S2T1 | 780 483 2255  
Info@alimentskitchen.com | www.alimentskitchen.com



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# Breakfast



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## **CONTINENTAL BREAKFAST** **\$21 PER PERSON**

*Our table menus are crafted for groups of 20 guests or more. For groups less than 20 guests, a \$5 surcharge per person will be applied to the published menu price*

*Bakery basket | Butter croissants, muffins,  
Sliced fruit display | Seasonal fruits  
Assorted yogurts  
Steel cut oatmeal station | Brown sugar, honey, cinnamon,  
granola, banana chips, toasted almonds, raisins, cranberries  
Milk-almond, 2%  
Hard boiled cage-free eggs  
Chilled fruit juices*

## **CONTINENTAL BREAKFAST** **\$ 25 PER PERSON**

*Bakery basket | Butter croissants, muffins,  
Sliced fruit display | Seasonal fruits  
Scrambled Eggs | Cheddar Cheese and Chives  
Hash Brown  
Country Style Pork Sausage  
Chilled fruit juices*

*Add white or brown toast with butter and fruit preserves for an additional \$2 per person*

*All buffets includes freshly brewed coffee, decaffeinated coffee |  
selection of regular & herbal teas*

**(GF)-Gluten Free | (DF)-Dairy Free | (V)-Vegan | (VG)-Vegetarian**  
All food, beverage, & event services are subject to a taxable service  
charge (currently 18%) & GST (currently 5%).



## **EXECUTIVE BREAKFAST** **28 PER PERSON**

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*Bakery basket | Butter croissants, muffins,  
Sliced fruit display | Seasonal fruits  
Scrambled Eggs | Cheddar Cheese and Chives  
Hash Brown  
Country Style Pork Sausage  
Maple smoked bacon  
Chilled fruit juices*

*Add white or brown toast with butter and fruit preserves for an additional \$2 per person*

## **ENHANCED BREAKFAST BUFFET** **6 PER PERSON**

*Eggs Benedict | poached eggs, back bacon, English muffin,  
Buttermilk pancake | syrup & fruit compote  
Sausage, chicken apple  
Sausage, chorizo  
Bacon, peameal*

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# Lunch



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## **THE SANDWICH BAR** **29 PER PERSON**

*Our table menus are crafted for groups of 15 guests or more. For groups less than 15 guests, a \$5 surcharge per person will be applied to the published menu price*

### **SALAD (CHOOSE TWO)**

*Artisan spring mix and seasonal ribbon vegetables with assorted dressing*

*Kale and romaine Caesar with condiments*

*Pasta salad with roasted herb vegetable*

*Greek style quinoa salad*

*Traditional potato salad with bacon*

### **SANDWICH (CHOOSE THREE)**

*Turkey Sandwich (cranberry mayo lettuce, tomato swiss cheese on hoagie bun)*

*Egg salad sandwich on a brioche bun*

*Warm Roast Beef sandwich (horseradish mayo, cheddar cheese, caramelized onion Pickles on a hoagie Bun)*

*Ham and cheddar cheese sandwich (lettuce, tomato, mustard mayo on a sliced bread)*

*Tuna sandwich (dill, lemon, mayonnaise, sliced cucumber)*

*Mediterranean vegetable wrap (seasonal roasted vegetables with balsamic glaze, hummus, and tortilla wrap)*

*French Fries*

### **DESSERTS**

*chefs choice of dessert squares*

*seasonal fresh fruit platter*

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## **BURGER BAR** **32 PER PERSON**

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*Artisan spring mix | seasonal ribbon vegetables with assorted dressing*

*Kale and romaine Caesar | condiments*

*Grilled BBQ beef burgers, charred chicken breast, veggie burgers (on request)*

*Condiments: hickory smoked bacon, sautéed mushrooms, sliced pickles, red onions, green leaf lettuce, tomatoes, farmhouse cheddar cheese, Swiss cheese, ketchup, mustard, relish, mayonnaise, brioche bun*

*French Fries*

## **DESSERTS**

*chefs choice of dessert squares  
seasonal fresh fruit platter*

*All buffets includes freshly brewed coffee, decaffeinated coffee | selection of regular & herbal teas*

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### **SAVOR THE MEDITERRANEAN** **39 PER PERSON**

*Spinach salad, goat cheese, mandarin walnut, sundried tomato, oregano vinaigrette*

*Greek salad, tomato, peppers, cucumber, feta cheese, greek dressing*

*Mediterranean Roast Chicken*

*Moroccan style lamb stew*

*Cumin infused cous cous with vegetables  
green beans with sliced almonds*

*chefs choice of dessert squares*

*seasonal fresh fruit platter*

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selection of regular & herbal teas*

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## ***THE GREAT WALL FEAST*** ***42 PER PERSON***

*Hot and sour soup, thinly sliced Asian vegetables, shitake mushrooms, chicken broth, tofu*

*Chow Mein noodle salad, bell pepper, carrot, chili soy dressing  
Spinach salad, sautéed mushrooms, roasted zucchini, sesame vinaigrette*

*Teriyaki chicken with broccoli  
Ginger beef with blistered green beans  
Egg fried rice  
Vegetable stir-fry*

*chefs choice of dessert squares  
seasonal fresh fruit platter*

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# Dinner



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## ALIMENTS PLATED DINNER

*Menus are designed for a three-course dinner  
Please select a starter, an entrée & a dessert*

### SOUP OR SALAD SELECTION (CHOOSE ONE)

#### SOUP

*Potato & leek soup (VG) | olive oil, parmesan crouton*

*Cream of mushroom soup (VG) | sour dough*

*Pinto bean soup (V) (VG) | grilled bread*

*Seafood bisque | garlic bread*

#### SALAD

*Caesar | baby romaine, shaved parmesan, brioche crouton,  
Caesar dressing*

*Heirloom tomato & fresh mozzarella cheese | petite greens,  
watermelon, truffle shavings, white balsamic glaze*

*Roasted beet | citrus honey Greek yogurt, apples, braised  
fennel, baby kale, pistachio, and white balsamic*

*Crisp & clean greens (GF) | baby lettuce, sunflower sprouts,  
goat cheese, pear, radishes, pickled onion, kalamata olives*

*Arugula parmesan prosciutto | watermelon, candied walnuts,  
cherry tomato, cucumber, balsamic glaze, & lemon balm*

*All plated dinner includes bread & butter | freshly brewed coffee,  
decaffeinated coffee | selection of regular & herbal teas*

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## ENTREE SELECTION (CHOOSE ONE)

*Up to three entrées may be selected for a plated meal. When selecting multiple entrées, the highest priced entrée will prevail for all selected entrees. Choice menu must be provided two weeks prior to event date*

### CHICKEN

3COURSE | 4COURSE

*8oz free run chicken supreme (GF) | whipped potato, seasonal vegetable, brandy peppercorn cream*

48 | 54

### SEAFOOD

*grilled atlantic salmon (GF) | mushroom risotto, asparagus, thai red curry sauce*

53 | 59

### BEEF

*8oz AAA sirloin (GF) | three cheese gratin potatoes, roasted carrots, red wine demi*

58 | 64

### PORK

*Juicy pork chop | garlic herb crust, Dijon mustard gravy, buttered seasonal vegetable, Mashed Potato*

48 | 54

### VEGETARIAN

*Mushroom Ravioli (VG) | pesto cream sauce  
Yellow Rice (GF) (V) (VG)| mixed vegetable red thai coconut curry*

40 | 44

40 | 44

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## *DESSERT SELECTION (CHOOSE ONE)*

*Warm bread & butter pudding | vanilla ice cream, pistachio*

*Warm home made brownie | vanilla ice cream chocolate sauce*

*Triple chocolate mousse | Fruit compote*

*Strawberry short cake | fruit compote*

*Candy cane mousse (GF) | fruit compote*



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## **FEAST OF FLAVORS DINNER TABLE**

*Two entrée selection 46 per person | Three entrée selection 54 per person | Four entrée selection 62 per person*

### **SOUP (CHOOSE ONE)**

*Caramelized onion and mushroom bisque (VG,GF)  
Leeks and asparagus with herb croutons and cream (VG,GF)  
French onion  
Chicken noodle  
Beef barley*

### **ACCOMPANIMENTS (CHOOSE TWO)**

*Sea salt and herb roasted baby potatoes (VG,GF)  
Basmati rice pilaf (V,VG,GF)  
Shell pasta with garlic boursin cream (VG)  
Garlic mashed potatoes (VG,GF)  
Roasted seasonal vegetables (VG,GF)  
Carrot and green Peas (VG,GF)  
Green Beans with roasted almonds (VG,GF)  
Sautéed Brussel sprouts with onions & roasted peanuts (GF, VG)*

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## **SALADS (CHOOSE TWO)**

### ***Mixed greens salad*** (GF, VG)

*Assorted baby greens, carrots, red radish, pears, goat cheese, pumpkin seeds, assorted dressings*

### ***Hearts of romaine***

*Shaved parmesan, garlic croutons, Caesar dressing*

### ***Garden Fresh Pasta Delight*** (VG)

*pasta, roasted vegetables, pesto, balsamic dressing*

### ***Greek-Inspired Potato Salad*** (VG,GF)

*Potato salad with feta cheese and cucumber*

### ***Cornfield Harvest***

*Roasted corn, ham, black beans, peppers, onion, cilantro*

### ***Marinated tomato & fresh mozzarella*** (GF, VG)

*Arugula, olives, fresh mozzarella, balsamic reduction*

## **ENTREE (CHOOSE TWO)**

### ***Tuscan chicken breast*** (GF)

*Creamy sun-dried tomato sauce*

### ***Baked atlantic salmon*** (GF)

*Red thai coconut curry sauce*

### ***Roast pork loin*** (GF)

*Stuffed with fig, maple mustard sauce*

### ***Top sirloin beef stew*** |

*mushrooms and guinness beer*

### ***Alberta braised beef short ribs*** (GF)

*Balsamic glazed caramelized onions*

### ***Zesty Lemon-Caper Basa***

*Lemon caper butter*

## **DESSERTS**

*chefs choice of dessert squares*

*seasonal fresh fruit platter*

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## **CHILDRENS MENU**

*Ages 0-3 complimentary*

*Ages 4-12 32 per person*

## **APPETIZER**

*Vegetable crudité with ranch dip*

## **ENTREE (CHOOSE ONE)**

*Mac and cheese*

*Crispy chicken tenders with fries*

*Cheese pizza*

## **DESSERTS**

*Ice Cream ( chocolate, vanilla, strawberry)*



# *Beverages*





## **BARTENDER / CASHIER FEE**

*Bartender Fee: \$35/hr. | minimum of 4 hours each*

*1 bartender per up to 100 guests (cash bar) |*

*Cashier Fee: \$25/cashier (1 cashier per 100 guests)*

	<i>HOST</i>	<i>CASH</i>
<i>Standard Brands</i>	<i>6.00</i>	<i>7.00</i>
<i>Premium Brands</i>	<i>7.00</i>	<i>8.00</i>
<i>Domestic Beers</i>	<i>6.00</i>	<i>7.00</i>
<i>Import &amp; Regional Craft Beers</i>	<i>7.00</i>	<i>8.00</i>
<i>Coolers</i>	<i>7.00</i>	<i>8.00</i>
<i>House Wine</i>	<i>7.00</i>	<i>8.00</i>
<i>Liqueurs</i>	<i>7.00</i>	<i>8.00</i>
<i>Wine by the Bottle (House)</i>	<i>25.00</i>	<i>28.00</i>
<i>Soft Drinks   juice   bottled water</i>	<i>2.00</i>	<i>3.00</i>
<i>Non -Alcoholic Beer</i>	<i>4.00</i>	<i>5.00</i>

### **STANDARD LIQUOR INCLUDES: 10z**

*Absolut, Bacardi Superior, Captain Morgan Spice, Tanqueray, Maker's Mark, Canadian Club, Jose Cuervo,*

### **PREMIUM LIQUOR INCLUDES: 10z**

*Grey Goose, Appleton Estate, Bombay Sapphire, Glenfiddich (12 years old), Crown Royal, Johnny Walker Black Label,*

### **LIQUOR INCLUDES: 10z**

*Baileys, Kahlua, Jägermeister, Amaretto*

### **DOMESTIC BEER: 341ml**

*Budweiser, Canadian, Alexander Keith's, Coors Light*

### **IMPORTED BEER: 330ml**

*Corona Light, Corona, Heineken*

### **COOLERS: 330ml**

*Smirnoff Ice*

### **100% SMOKE FREE POLICY**

*At Days Inn West Banquets, Smoking of any kind, including cigarettes, cigars, e-cigarettes, and other vaping devices, is strictly prohibited inside all areas of the venue, including meeting rooms, event spaces, restrooms, hallways, and any other enclosed areas. While we strive to maintain a smoke-free environment throughout our property, we may designate specific outdoor areas for smoking. Please check with venue staff upon arrival for information on these areas, if available. This policy applies to all guests, employees, and contractors. We ask that you respect the health and safety of others by adhering to the smoke-free policy.*

### **DECORATIONS**

*The client is responsible for ensuring that their decorations are installed and removed by the designated time, and that they comply with all venue policies. The hotel is not liable for any damage to third-party decorations or items brought into the venue. All decorations must be approved by our event coordinator prior to installation. This ensures that they align with safety standards and venue guidelines. Confetti, glitter, or any small particles open flames, adhesive materials that may damage walls, floors, or furniture are not permitted in the venue*

### **OUTSIDE FOOD & BEVERAGE**

*All food & beverages served at functions associated with the event must be provided, prepared, & served by hotel banquet kitchen, & must be consumed on hotel premises, with the exception of specialty items that require prior approval. If you wish to bring an outside caterer, please discuss this with our event coordinator. Additional fees and requirements may apply, including providing proof of proper insurance and health certifications.*

### **SPECIALIZED MENU**

*The Event Management Team & our Executive Chef will be pleased to assist in offering a tailored dining experience to suit the unique needs of your event. Whether you're catering to specific dietary requirements or looking for a custom menu to enhance your event, we are happy to work with you to create the perfect selection.*



### **LIQUOR LAWS & REGULATIONS**

*For events with alcohol, we offer customized beverage packages that can include beer, wine, and spirits. Packages can be tailored to your preferences and budget. All alcoholic beverages must be provided by Days Inn. We are licensed to serve alcohol in accordance with local laws. Outside alcohol is strictly prohibited unless a special exception is made with prior approval. If you wish to serve alcohol outside of the venue's standard offerings, additional fees and conditions may apply. If an exception is made for outside beverages, a corkage fee will apply. The fee will be based on the number of bottles or the volume of alcohol brought into the venue. Please discuss this with our team for specific pricing.*

### **BANQUET/EVENT GUARANTEE**

*A final guaranteed guest count must be provided to Days Inn no later than 3 working days before your event. This number will be used for food preparation and staffing purposes. Any increase in guest count made after the guarantee deadline will be accommodated based on availability. Additional charges may apply if the number exceeds the original estimate.*

### **MEETING SPACE**

*The hotel reserves the right to change room locations specified in your contract should your attendance change or as deemed necessary by the hotel. All the meeting spaces will be set up according to the agreed layout and specifications. Changes to the setup may incur additional charges if requested on the day of the event.*

### **SOCAN & RE:SOUND FEE**

*All functions where music is part of the entertainment are subject to the society of composers, authors & music publishers of Canada (SOCAN) & RE (RE-SOUND) music tariff fees.*

### **SERVICE CHARGE & SALES TAX**

*All Food, Beverage & Meeting Room Rental is subjected to a 20% service charge and 5% GST. All audio visual items are subjected to a 20% charge for set up/tear down, on-site support and 5% GST.*

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