BREAKFAST MENU

Continental Breakfast - $7.75 / person
Includes Fair Trade Coffee & Tea, Milks, Chilled Juices, Cold Cereals, Variety of Breads, Yogurt & Berries, Whole Fruit & Assorted Muffins

Hot Breakfast - $10.25 / person
Includes Continental breakfast, plus:

Meat Selection (choice of one)
- Ham
- Bacon
- Sausage

Starch Selections (choice of one)
- Pancakes & Syrup
- French Toast with Toppings
- Belgium Waffles with Toppings
- Bagels & Cream Cheese
- Hashbrowns

Egg Selection (choice of one)
- Scrambled
- Poached
- Boiled (Hard or Soft)

Stand Alone Breakfast Selection - $9.75 / person
- English Muffins, Bacon, Poached Eggs & Hashbrowns

Looking for something a little different? Ask us about substitutions and special requests!
Conference Services Menu

LUNCH MENU

Main Course Selection (Choice of One) - $12.00 / person
- Grilled Cheese & Tomato Soup
- Swedish Meatball with Broad Egg Noodles & Steamed Corn
- English Style Fish & Chips
- Wild Dave’s BBQ Hamburgers with French Fries or Country Potato Salad
- Hot Dogs with Macaroni & Cheese
- Soft Tacos & Nachos
- Chicken Burger with Fries & Gravy
- Homemade Chili & Multi Grain Bun
- Soup & Cold Cuts with Buns or Croissants (Choice of one soup – Mushroom, Tomato, Chicken Noodle, Beef Barley, Potato Leek, Thai Chicken, or Country Vegetable)

Includes Salad Bar, Fresh Fruit & Beverages

Bag Lunches - $12.00 / person
Available for pickup in the Dining Hall the morning of the requested bag lunch
- 8 inch Multigrain Sub
- One Piece of Whole Fresh Fruit
- Two Home-Baked Cookies or Granola Bar
- Veggies & Dip
- One Juice Bottle

Looking for something a little different? Ask us about substitutions and special requests!

| Conference Services | Dean’s Suite F 2-080 | 4901 46 Ave, Camrose, AB, T4V 2R3 |
| 780-679-1194 | augconf@ualberta.ca |
DINNER MENU

Main Course Selection (choice of one)

- Grilled Pork Chops - $14.00
- Soy & Sesame BBQ Chicken - $14.00
- Herb Crusted Pork Loin (Dijon & Thyme Roasted) - $14.00
- Roast Beef (Seasoned AAA Canadian Beef with Horseradish & Gravy) - $14.00
- Maple Glazed Salmon (Salmon Fillets baked with Butter & a Maple Glaze) - $18.50
- Mediterranean Chicken Breast (Sundried Tomatoes, Crumbled Feta & Pesto) - $18.50
- Prime Rib with Yorkshire Pudding (AAA Canadian Roast with Horseradish & Gravy) - $23.25

Starch Selection (choice of one)

- Fresh Whipped Potatoes
- Herb Roasted Baby Potatoes
- Jasmin Rice
- Basmati Rice
- Olive Oil & Herb Whole Wheat Penne

Vegetable Selection (choice of one)

- Carrots
- Kernel Corn
- Spring Mixed Vegetables
- Winter Mixed Vegetables

*Upgrade Your Vegetables for $0.75/person

- *Roasted Vegetables
- *Green Beans Almondine
- *Peas with Sautéed Mushrooms
- *Brussel Sprouts with Toasted Almond

Dessert Selection (choice of one)

- Whipped Cheesecake
- Black Forest Cake
- Fresh Fruit
- Fresh Baked Butter Tarts
- Peach, Apple or Cherry Cobbler
- Strawberry Shortcake
- Ice Cream Sundae Bar (only available in the Dining Hall)

Includes Salad Bar & Beverages - Prices per Person

Looking for something a little different? Ask us about substitutions and special requests!
STAND ALONE DINNER MENU

Main Course Selections (choice of one) - $14.00
- Butter Chicken with Rice
- Cashew Chicken Stir-fry served with Jasmin Rice & Crispy Spring Roll
- Ukrainian Plate - Perogy, Garlic Sausage & Cabbage Rolls
- Spaghetti & Bolognese Meat Sauce served with Rosemary Breadsticks
- Homemade Lasagna served with Garlic Toast
- Crispy Breaded Chicken Tenders served with Fries & Gravy
- Baked Turkey Schnitzel with Garlic Mashed Potatoes & Corn on the Cob
- Local Beef Stew with Fresh Warm Buns
- Sesame Ginger Chicken served with Steamed Rice
- Homemade Shepard’s Pie served with Fresh Warm Buns
- Baked Ham & Pineapple with Potatoes Deluxe or Scalloped Potatoes

Dessert Selection (choice of one)
- Whipped Cheesecake
- Black Forest Cake
- Fresh Fruit
- Fresh Baked Butter Tarts
- Peach, Apple or Cherry Cobbler
- Strawberry Shortcake
- Ice Cream Sundae Bar (only available in the Dining Hall)

Served with Salad Bar & Beverages - Price per Person

Looking for something a little different? Ask us about substitutions and special requests!
RECEPTION & SNACK MENU

Beverages
- Fair Trade Coffee (9 Cups / Carafe) - $12.00
- Fair Trade Teas - $1.00 each
- Juice - $3.50 / Pitcher; $1.50 / Bottle (300 ml)
- Ice Water - $1.25 / Pitcher

Snacks
- Yogurt with Berries and Granola - $4.00 / person
- Whole Fruit - $1.00 each
- Fresh Fruit Tray - $1.75 / person
- Fresh Vegetable Tray with Dip - $1.75 / person
- Cheese & Cracker Tray - $1.75 / person
- Fresh Baked Muffins - $1.75 each
- Homemade Banana Bread - $2.00 / person
- Large Cinnamon Buns with Frosting - $3.00 each
- Cookies - $1.25 each (GF - $1.75)
- Assorted Squares - $1.75 each
- Mini Cupcakes - $1.00 each, min. 3 dozen
- Chocolate Covered Strawberries - $1.50 each, min. 3 dozen
- Fresh Baked Almond, Chocolate Hazelnut, or Spinach Croissants - $2.75 each, min. 4 dozen
- Assorted Fancy Cheese & Cracker Tray - $2.25 / person, 10 person min.
- Charcuterie Tray - $3.25 / person, 10 person min.

Mains
- Sandwich Tray - $4.50 / person
- Wrap / Croissant Tray - $5.00 / person
- Multi-Grain Sub Tray - $5.50 / person
- Soup (Choice of one - Mushroom, Tomato, Chicken Noodle, Beef Barley, Country Vegetable) - $3.75 / person main dish, $2.50 / person side dish
- Salad (Chef’s choice) - $3.75 / person main dish, $2.50 / person side dish

Looking for something a little different? Ask us about substitutions and special requests!
Conference Services Menu

RECEPTION & SNACK MENU CONT.

Hot Appetizers
Prices per dozen, minimum 4 dozen per appetizer.
- Spanakopita - $15.50
- Vegetable Spring Rolls - $15.50
- Soy & Sesame BBQ Meatballs - $15.50
- Hot Stuffed Mushrooms - $16.25
- Artichoke & Asiago Cheese Pinwheels - $18.00
- Spicy Peanut Chicken Satays - $19.25
- Parmesan Chicken Tidbits - $19.25

Cold Appetizers
Price per dozen, minimum 4 dozen per appetizer.
- Tomato, Basil & Bocconi Skewers - $14.25
- Feta & Sundried Tomato Cheese Ball Canapé - $14.25
- Hummus on Cucumber with Pinenuts - $14.25
- Feta, Cranberry & Toasted Pumpkin Seed Pinwheels – $14.25
- Red Pepper Jelly Tartlets - $15.50
- Bruschetta Bowl with Baguette - $15.50
- Smoked Salmon & Cream Cheese Bites (on rice crackers) - $15.50

We suggest ordering 6-8 appetizer pieces per person for a reception. If your reception is over a meal time we suggest 12-16 pieces person.

Reception Package - $12.75 per person
- Fair Trade Coffee and Tea
- Punch
- Ice Water
- Linens for serving tables
- Glassware and flatware
- Cheese & Cracker Trays
- Fresh Fruit Trays

Includes delivery on campus. Additional items as requested and as available, price to be determined.

Looking for something a little different? Ask us about substitutions and special requests!
Conference Services Menu

RECEPTION & SNACK MENU CONT.

Additions

Linens
Linens are not standard inclusions in our meal services (except the Reception Package and Banquet Setup) and may be rented at additional cost. Limited quantities and colours available.

- Small (54 x 90) Tablecloths - $6.00 each
- Large (53 x 118) Tablecloths - $7.00 each
- Cocktail Table Covers - $8.00 each
- Cloth Napkins (Red) - $1.00 each

Banquet Setup
Available in the Dining Hall, and select other campus locations with delivery charge. Includes tablecloths, paper placemats, paper napkins (coloured paper napkins available at cost + 15%; cloth napkins add $1 / setting), glassware, flatware, and ice water jugs at every table set out before your meal. Plates will not be pre-set as they will be at the head of the food service line(s). Price includes staff to bus dishes. You are welcome to bring centrepieces and other decorations. $4.00 / setting, minimum 35 settings.

Looking for something a little different? Ask us about substitutions and special requests!
Conference Services Menu

DINING INFORMATION

Most meals are served as a single entrée, all-you-care-to-eat-sides buffet in the Dining Hall. Minimum 35 adult guests per meal or additional charges may apply. Specific menu choices are required a minimum of 15 business days in advance of your event - or our fantastic Food Services staff can do what they do best and whip up a delightful meal of their own choosing!

Food services that require delivery, setup and cleanup outside of the Dining Hall may limit menu options, and will incur service fees. For cold menu items (including soup) a service fee of 10% of the food services expenses for that meal, with a minimum $20 charge per delivery, will apply. For hot menu items requiring chafing dish setup, a service fee of $4/person, with a minimum charge of $140, will apply. The ‘hot menu items’ service fee also includes staff to monitor food levels and bus dishes.

We are happy to discuss special dietary requirements a minimum of 10 days in advance of your event, however, patrons are responsible for making appropriate choices for their specific circumstances. Extra charges may apply when addressing special dietary requirements.

Children 3-10 years old receive a 50% discount on meals and children 2 and under eat for free, both with smaller entrée portions, when accompanied by their own parent(s) or guardian(s).

All prices are subject to added GST.

Looking for something a little different? Ask us about substitutions and special requests!