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WEDDING PACKAGE

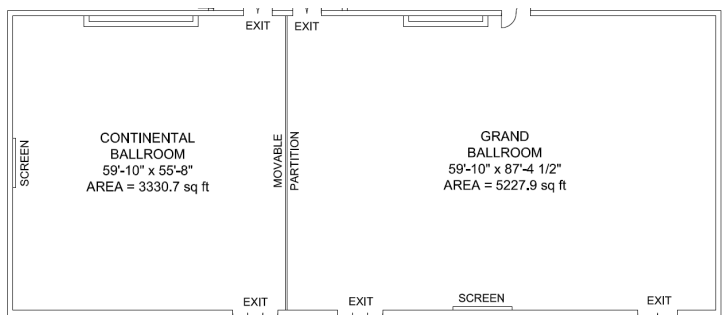


MENU EFFECTIVE DATE: MAY 2ND, 2024

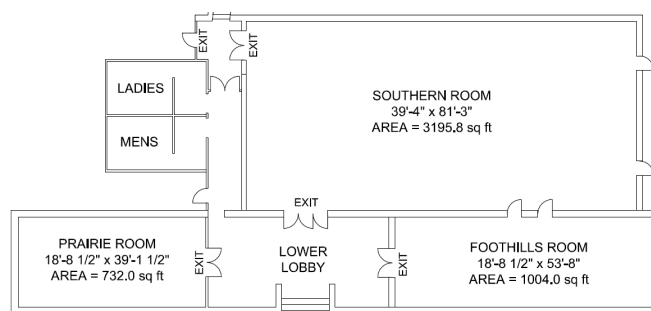
ABOUT THE COAST LETHBRIDGE HOTEL & CONFERENCE CENTRE

Let our professional sales team take care of the finer details of your wedding. Our adaptable spaces include three gorgeous ballrooms with one-of-a-kind chandeliers; keep guests invigorated and entertained with delicious catering and modern audiovisual technology.

Upper Level



Lower Level



	CONVENTION	GRAND	CONTINENTAL	SOUTHERN	FOOTHILLS	PRAIRIE
DIMENSION	59X143	59X87	59X56	39X81	19X53	19X39
ROUNDS OF 10 (BUFFET)	600	320	190	160	60	40
ROUNDS OF 10 (PLATED)	700	400	230	200	70	50
ROUNDS OF 8 (BUFFET)	480	256	152	152	56	32
ROUNDS OF 8 (PLATED)	560	320	184	176	64	40
THEATRE	1000	550	350	275	80	60

IMPORTANT - The capacities stated above are ABSOLUTE maximums, and only allow for an 8 x 12 stage with a wired Podium & mic. They also assume that ceiling mounted projectors are used as opposed to AV tables on the floor. Any other items added to layout such as Registration tables, Silent Auction tables, Head tables, Photo booths, Display tables, etc. will impact (REDUCE) maximum capacity calculations.

ALL UNDER ONE ROOF

There's no place like home. But that doesn't stop us from doing everything we can to make it feel like you never left. You now have the option to take the elevator home! Spacious rooms and suites offer a relaxed retreat, with amenities including free wi-fi, flat-screen TVs, fridges and microwaves. Our Premium Junior Suites are pet-friendly and offer a fireplace – perfect for chilly Alberta nights.



CREATIVE. INSPIRE. FRESH.

Our team of chefs work hard in ensuring that every dish is made and presented in a way that will WOW both you and your guests. We pride ourselves on the ability to design creative menus filled with items that will not only please your guests but also encourage them to try something new! We make sure everything is fresh and local when possible.

With an ever growing demand for special-diet dining, whether for allergy, illness, lifestyle or religious reasons, our culinary team is able to meet your needs. If you have guests who have advised you of a dietary requirement, please advise your catering consultant who will in turn notify our Chef.

The logo for LA Chefs Catering features the letters 'LA' in a large, serif font, with a decorative flourish to the left. Below 'LA' is the word 'Chefs' in a larger, elegant serif font, and 'CATERING' is written in a smaller, all-caps sans-serif font underneath.

LA
Chefs
CATERING



BUFFET DINNER SELECTIONS

 See our Chef's favourite items with the chef hat icon

TRADITIONAL BUFFET

Minimum 30 People

Assorted Rolls & Butter
Chef's Medley of Hot Vegetables

Select Two Salads
Select One Starch
Select One Main Protein Entrée
Select One Pasta Entree

Chef's Selection of Assorted Desserts
Freshly Brewed Coffee & Assorted Teas

SIGNATURE BUFFET

Add \$6⁰⁰ if under 40 people

Assorted Rolls & Butter
Chef's Medley of Hot Vegetables

Select Four Salads
Select One Starch
Select One Additional Hot Vegetable
Select Two Main Protein Entrees

Chef's Selection of Assorted Desserts
Freshly Brewed Coffee & Assorted Teas

EXCLUSIVE BUFFET

Minimum 50 People

Assorted Rolls & Butter
Charcuterie Grazing Board
Chef's Medley of Hot Vegetables
Fresh Vegetable Crudite & Dip
Seasonal Fresh Fruit Platter

Select Five Salads
Select One Additional Hot Vegetable
Select Two Starch
Select Two Main Protein Entrees
Select One Pasta Entree

Chef's Selection of Assorted Desserts
Freshly Brewed Coffee & Assorted Teas

MAIN PROTEIN ENTREES

 **Chef Carved Roast Sirloin of Beef** | *with horseradish and signature gravy*


Braised Beef Medallions | *with house-made au jus +\$7 per person*

Chef Carved Alberta Prime Rib | *with a rich Signature Gravy and Yorkshire pudding +\$9 per person*

 **Tuscan Chicken** | *roast chicken breast & thighs in a parmesan sun-dried tomato cream sauce*

Roast Chicken with Mushroom Truffle | *Chicken breast stuffed with wild mushrooms and sautéed onions, topped with a truffle cream sauce*

Chicken Florentine | *stuffed with wilted spinach, mozzarella, cream cheese & roasted garlic*

 **Parmesean Crusted Chicken Cordon Bleu** | *with Roasted Red Pepper Sauce*

Braised BBQ Baby Back Ribs | *with Signature BBQ sauce*

Virginia Baked Ham | *Succulent and Juicy Maple Dijon Glazed Ham*

Sesame Crusted Salmon | *with pineapple, lemon, and ginger teriyaki glaze*

Roasted Salmon | *with Lemon dill cream & caper sauce*

Vegetarian Lasagna | *Layers of pasta, vegetables, tomato sauce, and cheese baked to perfection*

Beef Lasagna | *Layers of pasta, seasoned ground beef, tomato sauce, and cheese baked to perfection*

Salmon Florentine | *Salmon fillet stuffed with Spinach, Sautéed Garlic Cream Cheese with Lemon Cream Sauce*

MAIN PASTA ENTREES STARCH

Butternut Squash Ravioli
Baked Cheese Tortellini
Chicken Tetrazzini Alfredo
Rigatoni Bolognese

Herb Roasted Baby Potato
Garlic Mashed Potato
Loaded Mashed Potato
Scalloped Potato
Roasted Sweet Potato
Rice Pilaf

SALAD

Fresh Greens
Classic Caesar
Strawberry Spinach
Original Greek
Creamy Pasta
Traditional Potato
Thai Noodle
Roasted Beet
Tomato Bocconcini
Waldorf
Coleslaw

HOT VEGETABLES

Broccoli & Cauliflower Mornay
Green Beans Almondine
Roasted Butternut Squash
Italian Roasted Vegetables
Honey Glazed Carrots with Dill
Sautéed Zucchini Bruschetta
Roasted Cauliflower
Brussels Sprouts with Bacon

THEMED DINNER BUFFETS

Minimum 35 people.

👨🍳 See our Chef's favourite items with the chef hat icon

SOUTH OF THE BORDER

pork carnitas & chili lime chicken

Includes Tortillas (hard & soft), Cheese Lettuce, Tomato, Onion, Guacamole, Sour Cream, Salsa, Hot Sauce, Salsa Verde, Mexican Rice. Classic Caesar Salad. Fresh Greens Salad. and Corn & Black Bean Salad

Chefs Selection of Desserts
Freshly Brewed Coffee & Assorted Teas

👨🍳 SOUTHERN FRIED CHICKEN

housemade southern fried chicken

Includes Mashed Potato, Fresh Greens Salad, Signature Coleslaw, Garlic & Olive Oil Green Beans, Biscuits, Signature Gravy

Chefs Selection of Desserts
Freshly Brewed Coffee & Assorted Teas

ATHENA FEAST

chicken souvlaki and greek style meatballs

Includes Grilled Pitas, Oregano Scented Rice, Tzatziki Sauce, Greek Salad, Tomato Bocconcini Salad, Fresh Greens Salad, and Chef's Medley of Hot Vegetables

Chefs Selection of Desserts
Freshly Brewed Coffee & Assorted Teas

EAST MEETS WEST

ginger beef, sweet & sour chicken

Includes Fried Rice, Stir Fry Vegetables with Shanghai Noodles, Thai Noodle Salad, Asian Slaw Salad, and Fresh Greens Salad

Chefs Selection of Desserts
Freshly Brewed Coffee & Assorted Teas

👨🍳 LITTLE ITALY BUFFET

beef lasagna, linguine noodles, & chicken parmigiana

Includes Bolognese Sauce, Marinara Sauce, Alfredo Sauce, Caesar Salad, Creamy Pasta Salad, Fresh Greens Salad, and Garlic Toast

Chefs Selection of Desserts
Freshly Brewed Coffee & Assorted Teas



PLATED DINNER SELECTIONS

All plated dinners include assorted artisan rolls & whipped butter, chef's choice of hot seasonal market vegetables and freshly brewed coffee & assorted teas.

Plated Duet - combine any 2 main entrees and add just \$7⁰⁰ to the higher priced entree.

 See our Chef's favourite items with the chef hat icon

BEEF

 **Roast Striploin of Beef** | Canadian AAA Beef, signature au jus, mini Yorkshire pudding, roasted garlic mashed potato

Braised Beef Medallions | tender slow-roasted braised beef with Dauphinois potato

Beef Wellington | in a puffed pastry, with mushroom duxelle, prosciutto and herb crepe and fingerling potato *can not be duetted

Alberta Beef Tenderloin | Canadian AAA filet of tenderloin, mushroom ragout, cipollini onion, truffle mashed potato with Himalayan pink salt and demi glace

Fire Grilled New York with Garlic Prawns | cabernet infused jus & garlic lemon herb butter, truffle mashed potato

CHICKEN

Parmesan Crusted Chicken Cordon Bleu | with a roasted red pepper sauce & garlic mashed potato

Pan Roasted Chicken Supreme | with Dauphinois potatoes, sweet pea pesto & sherry reduction *can not be duetted

 **Tuscan Chicken** | roast chicken breast & thighs in a parmesan sun-dried tomato cream sauce and garlic mashed potato

Roast Chicken with Mushroom Truffle | chicken breast stuffed with wild mushrooms and sautéed onions, topped with a truffle cream sauce served with risotto milanese

Chicken Florentine | chicken breast stuffed with wilted spinach, mozzarella, cream cheese & roasted garlic, served with prosciutto & sweet pea risotto

OTHER

Double Bone Pork Chop | Bone-in with Saskatoon Berry Glaze and Garlic Mashed Potato *can not be duetted

Roasted Pork Loin | herb crusted with apple chutney and fingerling potato

SEAFOOD

Sesame Crusted Teriyaki Salmon | asian marinated filet of salmon, black & white sesame seeds, roasted pineapple, rice pilaf

Lemon Dill Baked Salmon | with garlic mashed potato

 **Salmon Florentine** -| Salmon fillet stuffed with Spinach, Sautéed Garlic Cream Cheese with Lemon Cream Sauce and Dauphinois potato

SPECIAL DIET MENU

With an ever growing demand for special-diet dining, whether for allergy, illness, lifestyle or religious reasons, our chefs are able to meet your needs by customizing our menu. It is very important that these requirements are identified prior to the event so that we can be fully prepared.

Squash & Mushroom Wellington | in a puffed pastry, with a mushroom duxelle, herb crepe and garlic mashed potato

Vegetarian Lasagna | traditional & homemade

Squash Rollantini | mushroom risotto rolled in grilled zucchini with marinara sauce


This plated menu pricing is based on all guests having the same meal, with the exception of allergies or vegan / vegetarian. Should you wish to offer your guests the option to choose between TWO proteins, they will come with the Chef's recommended starch and vegetable for that protein. There is no upcharge for vegan/vegetarian meals or custom meals based on allergies. NOTE- with exception of allergies or vegan/vegetarian, all other courses must be the same for all guests.

PLATED DINNER SELECTIONS

 See our Chef's favourite items with the chef hat icon

Each course is priced individually with some areas having two categories. Our Signature items are classic items, with great value for the price point. Our Exclusive items are designed to be unique in both their menu composition and plate presentation. Note - One Entree and a minimum of two additional courses must be ordered

SIGNATURE SOUP & SALAD

- Fresh Garden Greens Salad
- Classic Caesar Salad
-  Strawberry Spinach Salad
- Beetroot Salad
- Waldorf Salad
- Caprese Salad
- Roast Squash Salad
- Roasted Butternut Squash Soup
- Tomato bisque with Creme Fraiche

EXCLUSIVE SOUP & SALAD

Deconstructed Beetroot Salad | Microgreens, honey shallot

Antipasto Platter Salad | romaine, green olives, black olives, cherry tomatoes, cubed genoa, bocconcini cheese, pepperoncini peppers, artichoke hearts, sweet drop peppers, red wine vinaigrette

Poached Pear & Prosciutto Salad | blue cheese, arugula with honey dressing, poached pear, & prosciutto

Caprese Salad | fresh roma tomato, buffalo mozzarella, fresh basil, maldon salt flakes, balsamic vinaigrette, basil oil

Lobster Bisque | brandy, fresh chives, lemon crème fraîche, and roasted garlic pastry caps

 White Bean Puree | with lardon, garlic oil, and chives

French Onion | with gruyère and crostini


EXCLUSIVE PLATED APPETIZERS

Scallops | with cauliflower puree

Crab Cakes | with veggie slaw, orange aioli

Duck Breast | with crispy potato, mushroom ragu, apricot gilee, thyme oil & microgreens


Honey Braised Figs | whipped ricotta, crostini, romsemary oil, chili flakes

 Prosciutto Asparagus Cheese Puffs | puff pastry with prosciutto, asparagus, and cheese baked to a golden perfection ^{\$14.99}

SIGNATURE PLATED DESSERTS

Homemade New York Cheesecake | with seasonal berry topping

Apple Crumble | cinnamon braised apples topped with crispy crumble topping

 Carrot Cake | cream cheese layered carrot cake with rich caramel

Decadent Chocolate Cake

Flourless Chocolate Cake | gluten friendly

EXCLUSIVE PLATED DESSERTS


Tiramisu | lady fingers, coffee, basted rum mascarpone, shaved chocolate & cocoa powder

Red Velvet Cake | moist, velvety cake with a hint of cocoa flavor

Poach Pear with Port Reduction | (Seasonal) poached pear in sweet wine reduction sauce

Truffles & Berry | decadent chocolate truffles with season berries

Panna Cotta Duet | a duet of vanilla bean and strawberry panna cotta

 Caramel Turtle Cheesecake | cream cheese baked with caramel, oreo crumb crust, & caramel topping

PALATE CLEANSER

Mango Sorbet
Lemon Sorbet
Peach Sorbet



CHEF'S ACTION STATIONS

These stations are designed to be an enhancement to any buffet meal selection or Hors D'oeuvres reception. A Chef charge of \$60⁰⁰ per chef will be charged per station, guest counts over 75 will require a second station.

👨🍳 See our Chef's favourite items with the chef hat icon

👨🍳 MASHED POTATO STATION

Yukon and sweet mashed potato, gravy, bacon bits, chives, sour cream, shredded marble cheese, caramelized onions, mushrooms, chorizo, sauteed peppers, crispy onions

ASIAN NOODLE BAR STATION

Shanghai noodles, strips of beef and chicken, Asian string vegetable medley, pan fried to order with choice of sauce: Teriyaki, orange ginger, hoisin BBQ sauce. Presented in an Asian take-out box with chop sticks - Requires 2 Chefs

SAUTÉED PRAWNS STATION

Black tiger prawns, sautéed with fresh garlic, seasonings, chives, and fresh parsley then flamed with choice of: pernod or brandy

CARVED BEEF STATION

Alberta Triple A Striploin, Chef Carved with Fresh buns. Served with Horseradish Mayo, Caramelized Onion Jam and Assorted Mustards

STREET STYLE SLIDER STATION

Thai Chicken, Pulled Pork, Roasted Vegetable, Bacon Cheddar Burger, Corn Relish, Caramelized onion jam, Guacamole, salsa fresca, Assorted mustards, Crispy fried onions & pickled onions, Bacon jam, Grilled pineapple, Butterleaf lettuce & sliced roma tomato, Assorted cheese, Pickles



HORS D'OEUVRES MATRIX

Nature of Event/Time of Day	SIGNATURE PACKAGES	PREMIUM PACKAGES	EXCLUSIVE PACKAGES
<p>LIGHT RECEPTION</p> <p>Low Appetite</p> <p>Mid Afternoon or Late Evening</p> <p>Cocktail duration: 1-2 hours</p> <p>Chefs will prepare 5 - 7 pieces per person in total</p> <p>Not available as a main meal</p>	<p>SIGNATURE PACKAGE A</p> <p>Signature Items (5) Premium Items (2)</p> <p>Includes: Bruschetta Crostini Platter</p>	<p>PREMIUM PACKAGE A</p> <p>Signature Items (4) Premium Items (2) Exclusive Items (2)</p> <p>Includes: Assorted Cheese Board</p>	<p>EXCLUSIVE PACKAGE A</p> <p>Signature Items (4) Premium Items (3) Exclusive Items (2)</p> <p>Includes: Charcuterie Board</p>
<p>COCKTAIL RECEPTION</p> <p>Medium Appetite</p> <p>Cocktail duration: 3-4 hours</p> <p>Chefs will prepare 8 - 11 pieces per person in total</p> <p>Not available as a main meal</p>	<p>SIGNATURE PACKAGE B</p> <p>Signature Items (6) Premium Items (2) Exclusive Items (1)</p> <p>Includes: Bruschetta Crostini Platter</p>	<p>PREMIUM PACKAGE B</p> <p>Signature Items (5) Premium Items (4) Exclusive Items (1)</p> <p>Includes: Assorted Cheese Board Vegetable Crudité & Dip</p>	<p>EXCLUSIVE PACKAGE B</p> <p>Signature Items (4) Premium Items (5) Exclusive Items (2)</p> <p>Includes: Charcuterie Board Vegetable Crudité & Dip</p>

Many of our Hors D'Oeuvres are available in both stationary and passed formats. Your sales coordinator will provide guidance on determining which ones are suited for your event. A per hour Service staffing charges will apply if a passed format is selected with the number of servers depending on number of items and number of guests.

Note - a minimum of 40 guests is required to order one of the above packages.

*Pricing is subject to a 18% Service Charge + 5% GST.



Pictured: Salmon Crostini

HORS D'OEUVRES SELECTIONS

SIGNATURE COLD

Asian Fusion Taco | *Asian blend of vegetables, light soy glaze, crisp wonton taco shell*

Cucumber Canape | *fresh english cucumber filled with dill & lemon cream cheese*

Fruit & Cheese Kabob | *cantaloupe & honeydew balls aged cheddar and Irish Dubliner cheese*

Fresh Tomato Bruschetta Crostini

Vegetarian Sushi Roll

LA Chefs Deviled Egg | *with bacon and caramelized onion*

BLT Canape | *crisp bacon, radish sprouts, grape tomato, smoked sea salt mayo, on a crostini*

Whipped Ricotta Crostini | *with basil chimichurri*

Tortilla Chicken Rolls | *spinach & sundried tomato tortilla with buffalo chicken and vegetables*

Roast Beef Pinwheels | *sliced roast beef, horseradish mayo, roasted red peppers, swiss cheese on a spinach tortilla*

SIGNATURE HOT

Mini Quesadilla | *filled with a blend of cheese, roasted tomato and green onion*

Cocktail Meatballs | *(2 meatballs per serving)*

Mac & Cheese Bites | *with marinara sauce*

Potstickers | *with a sweet chili glaze*

Spring Rolls | *with plum sauce*

Spinach & Artichoke Stuffed Mushrooms | *stuffed mushrooms with roasted garlic and cream cheese*

Cauliflower Bites | *with jalapeño ranch*

Pizza Rolls | *puff pastry with Pepperoni*

Falafel Balls | *ground chickpea, herbed spice, served with tahini*

Mini Grilled Cheese | *grilled texas toast, tomato jam, welsh cheddar, caramelized onion*

PREMIUM COLD

Salmon Crostini | *lemon cream cheese, crisp capers, on a crostini*

Goat Cheese Terrine | *with roasted beets*

California Roll | *sushi rice, crab, avocado, carrot, cucumber, wasabi, soy sauce*

Smoked Salmon Rolls | *dill, cream cheese & lemon, wrapped in smoked salmon*

Prosciutto & Melon Balls | *honeydew, canteloupe, grapes and prosciutto*

Chilled Shrimp Cocktail | *with zesty cocktail sauce*

Charcuterie Skewers | *with meats, cheese, and vegetables*
**vegetarian options available*

Apple Bacon Brie Bites | *pastry cup with danish brie, candied bacon and green apple*

Grilled Naan Bites | *with roasted red pepper hummus, julienne veg, and balsamic glaze*

PREMIUM HOT

Grilled Prawns | *your choice of flavour: (minimum 20 per flavour) garlic butter · mango chipotle · roasted garlic · chili lime*

Dynamite Shrimp | *crispy tempura shrimp with siracha mayo, green onions, and sesame seeds*

Crab Stuffed Mushrooms | *with cream cheese and green onions*

Bacon Wrapped Scallops

Satays | *(choose 1 flavour)*
· spicy beef teriyaki · sesame chicken · orange ginger chicken · mango salmon · chili lime chicken · thai pork · peanut coconut chicken

Teriyaki Meatballs & Pineapple | *(2 per serving)*

Fried Chicken Bites | *with siracha mayo*

Salmon Rollovers | *in puff pastry with lemon cream cheese*

Bacon Wrapped Dates | *stuffed with blue cheese*

Spicy Shrimp Skillet | *sauteed mini peppers, cherry tomatoes, onions, and spicy herb butter*

Curry Puffs | *puff pastry with mashed potato, carrots, onion & sweet pea*

EXCLUSIVE COLD

Mini Lobster Roll | *with lemon, capers, & mayonnaise*

Albacore Tuna | *seared & glazed with soy & sweet chili*

Spicy Tuna Roll

Tuna Tataki | *seared tuna with chilis, citrus soy and ginger*

Lobster Salad Crostini

Smoked Duck Spoon | *smoked duck with spicy dijon, caper and pickled onion*

Candied Duck Breast | *with puff pastry, duck, cranberry, and goat cheese*

EXCLUSIVE HOT

Mini Yorkie | *with beef tenderloin, horseradish mayo*

Mini Prosciutto Pizza | *arugula, cherry tomato, & parmesan*

Arancini | *risotto stuffed with bocconcini, panko crust, served with marinara sauce*

Mini Steak Sandwich | *braised beef with truffle oil*

Chicken & Waffle | *fried chicken on a mini waffle with maple syrup*

Crab Rangoon | *wonton, crab meat, cream cheese, plum sauce*

Sliders | *your choice of filling - (minimum 20 per filling)*
bacon cheddar burger · thai chicken · pulled pork · bbq beef · roasted beets

Buffalo Chicken Tart

Shrimp Firecrackers | *in a wonton wrapper with cream cheese*

Crab Cakes | *with old bay seasonings, red peppers, cilantro, and orange aioli*

CHEF'S LATE LUNCH

Available after 10pm only, and is available as a follow up to a full dinner service. If you are planning to extend your event into the late evening hours and have a bar, we strongly suggest ordering a late-night lunch to ensure the safety and comfort of your guests and yourselves.

 See our Chef's favourite items with the chef hat icon

THE TRADITIONAL

assorted cold meat & cheese platters, pickle & olive platters, assorted buns & condiments, sweets & treats

CARNIVAL CREATIONS

Mini corn dogs with mustard & ketchup, mac & cheese bites, pretzel bites with nacho cheese, powdered sugar donut holes, popcorn

POUTINE BAR

yukon gold potato wedges, pulled pork, cheese curds, beef gravy, green onions, diced tomatoes, jalapenos, with vegetable & dip platter.

PIEROGI BAR

potato cheese pierogies, caramelized onion, bacon, green onion, sour cream, bratwurst, assorted mustards, with vegetable crudite & dip

BBQ BEEF ON A BUN WITH CHIPS

served with assorted buns, assorted condiments, kettle chips, vegetable crudite & dip

TACO IN A BAG

taco beef, nacho chips, salsa, sour cream, guacamole, shredded cheese, diced tomatoes, shredded lettuce, pickled jalapenos, & green onions

PIZZA & WINGS

grilled flatbread with a variety of toppings, assorted chicken wings & spinach artichoke dip

Add coffee & tea to any late lunch for 2⁰⁰ per person



CHEF'S PLATTERS & SNACKS

**ASSORTED ARTISAN BUNS,
SANDWICHES & MINI
CROISSANTS** (30 pcs)

FANCY TEA SANDWICHES
(crust off • 90 pcs)

**FRESH CRUDITÉ DISPLAY WITH
DIP** (serves 30)

DOMESTIC CHEESE BOARD
(serves 30)
assortment of domestic & European cheeses
with assorted crackers

SHRIMP COCKTAIL PLATTER
(80 pcs) with zesty cocktail sauce

ASSORTED SUSHI PLATTER
(100 pcs)

**SEASONAL FRESH FRUIT
DISPLAY** (serves 30)

FRUIT SCULPTURE

90 two-piece fruit skewers artfully arranged in a
fresh carved watermelon

**ASSORTED PICKLE & OLIVE
PLATTER** (serves 30)

CHARCUTERIE BOARD

an assortment of artisan cheeses, grapes,
pickled vegetables, variety of cured meats,
house made crackers, along with assorted
preserves

EUROPEAN DELI MEAT PLATTER
(serves 30)

turkey, roast beef, pastrami, black forest ham,
garlic sausage, double smoked sausage

• add artisan rolls & condiments \$40⁰⁰

DIP PLATTERS (serves 30)

(Only available as an enhancement to other
menu items)

- spinach & artichoke with sourdough
- salsa & tortilla chips
- french onion & kettle chips
- bruschetta & crostini

ASSORTED SWEETS & TREATS
(80pcs)



Bar Service Options

Full Bar Service

LA Chefs supplies all alcohol (to include an assortment of domestic and import beer, red and white wine, hi-balls, cocktails, and coolers). This also includes all glassware, ice, mix, and condiments. If this option is selected, there is a minimum cost of \$1000⁰⁰.

Bartending Service

For all bars, a bartending fee of \$25⁰⁰ per hour per bartender will apply. One bartender is required per every 75 guests. Bars must be booked for a minimum of 3 hours and the bartenders are booked 1 hour before and 1 hour after the bar service times for set up and clean up.

Partial Bar Service

LA Chefs will provide Beer, Wine, & Coolers and appropriate glassware, as well as ice chests to keep the beverages chilled. If this option is selected, there is a minimum requirement of sales of \$600⁰⁰ or the client is charged the difference.

Corkage Service

Client provides all liquor and liquor license. LA Chefs will setup a bar station, mix, ice, glassware, and all standard garnishes. Price for Full Bar Corkage \$10⁰⁰ per person. Price for Partial Bar Corkage (if only Beer, Wine, and Coolers are provided) \$5⁰⁰ per person. If this option is selected, there is a minimum charge of \$850⁰⁰ for full corkage and \$500⁰⁰ for partial corkage service.

Table Wine and Champagne service is not included in Bar Corkage Fee.



WINE LIST

Please note these are only suggestions & if you have another wine in mind we will certainly do our best to accommodate your request.

Reds

La Petite Perrier, Pinot Noir, California
Santa Rita - 120, Cab Sauv, Chile
Casillero y Diablo, Carmenere, Chile
19 Crimes, Shiraz, Australia
Pascual Toso, Malbec, Argentina

Whites

Lindeman's Bin 85, Pinot Grigio, Australia
Santa Carolina, Chardonnay, Chile
La Vielle Ferme, Rose, France Wakefield,
Riesling, Clare Valley
Kim Crawford, Sauv Blanc, New Zealand

Sparkling + Bubbles

La Marca, Prosecco, Italy
Piper, Heidsick, Brut, Spain
Moët & Chandon Imperial, Champagne, France

Apertifs

Courvoisier VS, Cognac, France
Pillitteri Vidal, Ice Wine, Niagara
Taylor Flatgate 10 Year Tawny, Port, Portugal

Wine/Champagne Corkage Service

Client provides Wine and/or Champagne - a corkage fee of \$4⁰⁰ per person would apply for two bottles; \$5⁰⁰ if both wine & champagne are served & glassware is required. This includes beverage chilling, opening, & placement of wine bottles & glassware on table or at station as required. Note: this does NOT include wine pouring service to guests seated at tables. There is an additional fee of \$3⁰⁰ per person for wine pouring service.



BEVERAGE SERVICE

House Brand Liquor & Domestic Beer
House Red & White (Canada)
Premium Brands & Import Beer
Soft Drinks
Bottled Juice

Included at the Bar: Maraschino Cherries, Lemons, Limes, Simple Syrup, Lime Mix, Celery Salt, Spicy Pickled Beans, Pop, Cranberry Juice, Orange Juice, Tonic, Soda Water, Clamato Juice, & Pineapple Juice.

Upon Request: Stuffed Olives, Apple Juice, Grapefruit Juice, & Bitters.

Punch Services (40 servings)

Peach, Iced Tea, or Fruit Punch
Tropical Rum or Vodka Punch
Champagne Punch

Add Ons (prices are per person):

- Mint Leaves
- Oranges
- Celery Sticks
- Blackberries

Cost Share Bars

Cost Share Bars are when the host wants their guests to have a reduced price for drinks, and the host will be billed for the difference. A toonie bar is a good example of this. The guest will only pay \$2⁰⁰ for their drink at the bar, our bartenders will track the drinks sold, and the host will be billed for the difference in the cost. Cost Share bar prices are the same as Cash bar prices.

For all bars, a bartending fee of \$25.00 per hour, per bartender, will apply. One bartender is required per every 75 guests. Bars must be booked for a minimum of 3 hours and the bartenders are booked 1 hour before and 1 hour after the bar service times for set up and clean up. One hour must be allowed for consumption after last call.

House Bar Set Up

Scotch, Vodka, Gin, Rye, Rum,
Domestic Beer, Cocktails &
Coolers.

- Grapefruit
- Strawberries
- Raspberries
- Sparkling Mineral Water



ZERO PROOF

Non-Alcoholic Beverages

Please note that all beverage packages below do not contain alcohol & are self serve stations.

Alternative options with alcohol or Signature Drink Customization can be provided. Contact your sales representative on available options & pricing.

WELCOME DRINK PACKAGE

Welcome your guests to your special event with a refreshing beverage station! Package includes two beverage dispenser stations, glassware, & decorative straws. Serves 30 ppl

Drink Station Options (Choose Two):

- Cucumber Mint Water
- Unsweetened Iced Tea
- Sparkling Pink Lemonade
- Citrus Infused Water
- Peach Iced Tea with Rosemary

CRAFT FAUX CAESAR BAR

Craft up your own Caesar & challenge a historic Canadian staple recipe. This station is meant to be a serve yourself station as a pre-dinner enhancement to your event.

Includes:

- Motts Clamato Juice, Heinz Tomato Juice, & Pickle Juice
- Lemons & Limes
- Pickled Beans & Dill Pickles
- Celery Sticks
- Olives
- Cholula Hot Sauce, Tabasco Sauce, Worcestershire Sauce, BBQ Sauce, Salt & Pepper
- Montreal Steak Spice

HOT DRINK STATION

Happiness is a hot drink on a cold day. Served in eco-friendly paper cups, your guests are sure to warm up crafting these hand-picked ingredients into a delicious drink. *Min. 30 ppl*

Includes:

- Mini Marshmallows
- Caramel & Vanilla Flavoured Syrup
- Hot Chocolate Powder
- Mini Chocolate Chips
- Whipped Cream
- Hazelnut Sticks

MARGARITA BAR

The perfect combination of sweet & sour, the Margarita is a classic cocktail that never goes out of style

Includes:

Classic Margarita
lime juice, simple syrup, course rimmer salt, & orange bitters

Spicy Mango Margarita with Tajin
mango juice, lime juice, Tajin seasoning
spicy rimmer, & orange bitters

MIMOSA BAR

Enjoy this bubbly beverage anytime of the day. Served with a variety of fresh fruit juices (Orange, Grapefruit, & Cranberry) topped with sparkling mineral water. *Min. 20 ppl.*



LETHBRIDGE EVENT RENTALS

Design + Decor

PARTNERSHIP

The Coast Hotel and Conference Centre has a partnership with Lethbridge Event Rentals to ensure perfection on your wedding day. David Pranger, the founder and creative genius behind Lethbridge Event Rentals, will work with you and your event planner to take your vision into reality.

ABOUT LETHBRIDGE EVENT RENTALS

With exceptional quality and attention to detail, Lethbridge Event Rentals provides beautiful and affordable event rental, décor and design opportunities to clients in Lethbridge and surrounding area. Our dedicated design team can transform your event using our vast inventory of event rental products. Our inventory includes: linens, backdrops, chairs, tables, centerpieces, staging, and so much more. Our one on one approach towards client management and private design consultations allows us to bring your vision to life. We also provide full rental set up, delivery, or pickup.

Visit us on Pinterest and Instagram or at our showroom at 3609 18th Ave North in Lethbridge to see what's trending, or contact us directly at info@lethbridgeeventrentals.com or phone 403 942 3311.



THE FINE PRINT

FULL SERVICE CATERING FEE

When you choose LA Chefs to provide FULL-SERVICE CATERING for your off-site event, there is an additional Full-Service Catering Fee of 15% of the final charges. This fee is in place to cover all of the following: full-service staff, china plates, silverware, water glasses, coffee cups, serving utensils, linen tablecloths, linen napkins, full skirting, buffet tables, set-up and tear-down of food & beverage stations, clearing of tables after the meal. NOTE: Additional staff charges may apply if the meal service time is extended by request of the client on the day of the event. NOTE: It is the responsibility of the client to ensure that the tables and chairs are set up and arranged as desired prior to LA Chefs arriving for setting up. LA Chefs does not provide the tables and chairs, these are normally provided by the venue or rented from an equipment rental provider. Whenever possible, please provide an event layout diagram to your Catering Consultant.

OTHER IMPORTANT INFO

A non-refundable deposit will be required to guarantee your booking. The amount of the deposit will be calculated by your Event Coordinator. All menu items selected and final event details such as timing, set up, linens, etc must be in place no later than 14 days prior to event. All event charges are subject to 5% GST and 18% Service Gratuity Fee. All events require a Credit Card Authorization for deposits and final payment in advance. All weddings and private social events are to be paid in full 3 business days prior to the event date. Should it be necessary to cancel your event, please inform your Catering Coordinator as soon as possible. Please see your contract for full details on cancellations - all deposits are non-refundable.

Due to the enhanced steps and stringent compliance measures involved in the production and certification of Halal products, an additional fee will be applied. For more details, please consult with your Sales Coordinator.

To uphold the highest standards of food quality and safety, please be advised that some food items may only be left out for a maximum of 2 hours. See your sales coordinator for our food policy procedures.

MILEAGE AND STAFF TRAVEL TIME

When traveling outside of city limits, we charge a fee of \$1.25 per kilometer. An estimate will be made of this distance at the time of your quote. There may be more than 1 trip required - depending on the nature and size of your event and the number of catering staff/vehicles required. Your catering coordinator will provide an estimate to you at the time of your quote. Note that if the size of your event changes significantly and we require another vehicle, this will change the mileage charge which will be reflected on your final invoice. In addition to mileage charges, when LA Chefs caters to out of town, we have to pay our staff for their time spent traveling. This will be a factor of how much time is spent traveling, and the number of staff required - which is determined by the size and nature of your event. This will also be estimated at the time of your quote. Our basic fee is \$25 per hour per service staff member traveling, and \$30 per hour per Chef.

GUARANTEED GUEST COUNT POLICY

A minimum guaranteed guest count must be received by our office 2 weeks prior to this event. (This is the minimum number of guests that you will be charged for), this minimum guarantee must be received by email format. If a minimum guaranteed guest count is not received by our office by two weeks prior to the event, we reserve the right to use the original "planned" number of guests shown on this contract as the minimum guaranteed guest count. Should the minimum guaranteed guest count be less than 80% of the "planned" guest count, LA Chefs reserves the right to use the 80% number as the minimum guaranteed guest count. A final guaranteed guest count must be received by our office 3 Business Days prior to the event. The final guaranteed guest count cannot be less than the minimum guaranteed guest count. The client will be charged for the actual number of guests attending the event OR the guaranteed guest count - whichever is higher.



LA chefs

CATERING

SERVING SOUTHERN ALBERTA

lacheefs.ca | 403-320-7702 | lacheefs@lacheefs.ca

