

2023 WEDDINGS & GROUPS

From intimate wedding ceremonies and receptions to corporate events, La Cité francophone offers a stunning indoor/outdoor venue and catered experience to celebrate many special moments.

For all inquiries, including sharing your vision for you special event:

Service Director, Tanya Saumure - marketingsales@lacitefranco.ca



8627 rue Marie Anne Gaboury (91 Street), Edmonton, AB, T6C 3N1



La Cité francophone is a unique space to hold your events!

combining contemporary elegance and good functioning, La Cité francophone is the perfect location to organize your reunions, conferences, parties, birthdays and weddings! Whether you are 20 or 240 people, our spaces are adaptable to fulfill your needs.

Our facilities includes:

- on site catering services;
- a full service restaurant/Café/bar : CAFÉ bicyclette;
- 3 multi-purpose halls (adaptable to the size of your event;
- a rotunda
- a two balcony theatre
- an outdoor furnished patio (open year-round)
- an open terrace
- 160 parking stalls
- an Art Gallery



For all inquiries, including sharing your vision for you special event:





Venue spaces

Terrace / Rotunda

Our terrace is an excellent venue for wedding ceremonies in the summer or, our Rotunda in case of bad weather or winter celebrations. The Terrasse and Rotunda are fully licensed.







Pricing:

Half day rental (6 hours) - \$750 Full day rental (over 6 hours) - \$1000

Capacity:

Terrasse - 200 seated Rotunda - 120 seated with additional balcony space.

A set up and tear down fee of \$250, no matter the length of the rental, will automatically be charged to any booking.

The Terrace is dog friendly

No dogs allowed inside La Cité francophone at the exeption of service dogs







Banquet Halls

Pricing and capacity

- The Great Hall: 120 up to 240 people \$1500
- 2 Halls: 60 up to 120 people, \$1250
- 1 Hall: 60 people or less \$1050
- Access to the halls the night before (after 5pm) \$500

Included with your hall rental:

- · Access to the space on the day of the booking, between 9am and 2am
- Tables (round, rectangular, cocktail style), banquet style chairs, linens (in white or black), water goblets, wine glasses, plates and cutlery
- Large visitor parking, 160 stalls to accomodate your guests
- Large and wheelchair accessible washrooms
- Access to our beautiful terrace

A \$1500 non-refundable deposit applies for all hall bookings and is required at the time of booking to secure your chosen date.

**In the event of a booking on a holiday, labor charges double.





Servus Credit Union Theatre

A modern and intimate 196 seat studio theatre with 2 balconies.

Able to quickly change from multilevel seating to a cabaret style space, the Servus Credit Union theatre can facilitate a large variety of events.

Pricing:

Hourly - \$160 Daily - \$1200 Weekly - \$4800

All bookings include one technician

**In the event of a booking on a holiday, labor charges double.

Add ons:

- Additional technician \$35/hour (4 hr min)
- Risers (4X8) \$50/riser/day (8, 18, 24 or 32 inches)
- Trusses 4ft, \$25/truss/day
 - 8ft, \$30/truss/day
 - Truss with base plate, \$50/truss/day
- Corner block (required when building trusses, \$25/block/day
- Small screen (7X7) \$60
- Large screen (17X13) \$100
 (large screen requires a second technician; minimum 4hrs)
- Projector \$100
- Bartending service \$25/hour/bartender (4 hr min)





CAFÉ bicyclette

Nestled in the heart of the Edmonton French Quarter, just a few steps away from the coveted "Whyte Avenue", lies the awe-inspiring building of La Cité francophone, home to CAFÉ bicyclette. Offering a unique dining experience to Edmontonians, CAFÉ bicyclette lends a canadian touch to some of the best in French cuisine. With an express style daily menu, a superb sit down dinner menu and catering options to suit any group, this refreshing popular restaurant aims to please its patrons with quality and excellent service.

CAFÉ bicyclette is available to rent for you private function

Pricing and capacity:

\$1250 - for rental of the space, standing capacity of 60 people, 48 seated

The Service Director will determine the number of staff required, based on the details and timeline for your event.

**In the event of a booking on a holiday, labor charges double.











Catering services

CAFÉ bicyclette is proud to support local food suppliers.

CAFÉ bicyclette is the <u>EXCLUSIVE</u> caterer for all bookings, no outside food is permitted in any of our rental spaces.

Baking such as a wedding cake, cup cakes or donuts are exempt and may be brought in with proof of purchase from a commercial kitchen.

Canapés, hors d'oeuvres

\$6/item/person

Petite tourtière

Drizzled with maple syrup

Mini Baked Brie

in puff pastry with house made berry jam

Tomato Tartine

tomato confit on puff pastry, house cheese, herb oil

Mini Coq-au-vin Sliders

cured chicken with herbs de provence, mushroom sauce with red wine, roasted garlic aioli, cripy onions on mini brioche (vegetarian option available)

Sachet du Jardin

Puff pastry sachet filled with roasted squash, garlic tomato confit, leeks, artichoke hearts, herb emulsion, and house cheese

Arancini

Traditional herbed arancini, stuffed with Brie, breaded and fried (gluten free), with Provencal sauce and greens

Tartelette mousse au saumon fumé

Smoked salmon mousse tartelet

Bacon and mushroom Quiche

truffled mushroom and bacon (vegetarian option available)

Mini Falafel Sliders

roasted garlic aioli, pickled shallots, and sauteed muchrooms

Scorpion Shrimp

Lemon and spiced white wine poached shrimp, Boursin cream cheese, cucumber coupe

Sweet and Spiced Chicken Lollipops

Honey harissa glazed frenched chicken drumstick, corn and onion relish, radicchio

Cheeky Tournedos

Pork cheek glazed with maple black garlic sauce, truffled duxelles, puff pastry

Stuffed Yorkshire (GF)

House made GF Yorkshire puddings, stuffed with house made meatballs and Boursin demi-glace.



Platters

- Cheese Platter \$11/person
- Charcuterie \$11/person
- Fruit platter \$6/person
- Vegetable platter \$5/person
- Pastry Platter \$6/person
- Poutine Bar \$7.50/person
- Pickled vegetables \$4/person
- Bread & House Butter \$4.50/person
- Candy Bar \$4/person

Lunchs

Assorted cold wraps

Variety of wraps including egg salad, tuna salad, ham and cheddar, corned beef and swiss cheese, and maple chipotle chicken

\$23/person includes meal, a drink and dessert

Assorted croissant sandwiches

smoked meat, chicken & vegetarian **\$25/person** includes meal, a drink and dessert

Seasonnal Chef's selection

\$23/person includes meal, a drink and dessert

Burger Bar

Build your own burger bar with all the fixings; lettuce, local tomatoes, house made pickles, cheese, house made burger patties, sriracha aioli, roasted garlic aioli, fries and ketchup, and brioche buns.

\$23/person includes meal, a drink and dessert add \$3.50/person for poutine bar instead of fries

Grilled Chicken Sandwich Bar

Build your own chicken sandwich with the following toppings; lettuce, apple- fennel slaw, Brie, grilled honey herbed chicken breasts, roasted garlic aioli, fig jam, and Brioche buns. Servec with fries and ketchup. \$23/person includes meal, a drink and dessert add \$3.50/person for poutine bar instead of fries

A la carte - CAFÉ bicyclette menu

prices vary, the latest menu is available on our website, cafebicyclette.ca



Please advise of any allergies or dietary restrictions at least 5 business days prior to your event.





Les soupers du soir

Four course meal, \$55 per person

Pricing includes one item from each category, includes dessert

Free for children under 4, half price for children 5 to 12 years old

Amuse bouche

- · Spinach artichoke cream cheese in cucumber coupe
- Roasted heirloom tomato and garlic, quail egg, in cucumber coupe

Salad options

Butternut Squash and Kale Salad (GF)

Roasted squash, pumpkin seeds, cucumber, pickled shallots, dried cherries, charred radicchio, apples, house made cheese, and maple-Dijon dressing

Seasonal Salad (GF)

options vary per season, please inquire for further information

Side starch options

- Dill Cream Potatoes
- Roasted Garlic Mashed Potatoes
- Pomme Bicyclette
- Wild Rice Pilaf
- Seasonal Offerings

Vegetable side options

Seasonal selection with 4 flavor options

- Savoury Local Herb and Extra Virgin Olive Oil
- · Local Honey Dill Glazed
- Local Honey Harissa Glazed
- Lemon Garlic Brown Buttered

Add ons

- Starch \$3 per person
- Veggies \$3 per person
- Protein \$15 per person

Vegetarian and vegan options available on request

Protein options

- Honey Harissa Roasted Chicken
- Truffled Mushroom Cream Roasted Chicken
- Rose Sauce Roasted Chicken
- Maple Black Garlic Roasted Chicken
- Chicken Bicyclette (Breaded chicken breast layered with smoked meat and cheese, with Rose sauce)
- Cajun Spiced Roasted Beef Striploin with Three Peppercorn Demi
- Dijon Roasted Beef Striploin with Three Peppercorn Demi
- Maple Black Garlic Roasted Beef Striploin
- Lemon Dill Cream Salmon
- Maple Black Garlic Salmon

Dessert

 Gluten-free brownie served with Pinocchio's salted caramel ice cream and blueberry compote. Garnished with a house made raspberry truffle.

Cheesecake instead of Brownie, add \$2 per person

For weddings: Cake cutting fee, \$100 Plating fee, \$2.50/guest











Rental equipment and other services

- One speaker, one mixing board, one mic \$100
- Full sound system (basic) 2 speakers, mixing board, up to 2 microphones, podium, \$250
- Full sound system (deluxe) 2 speakers, 2 subs, 3 monitors, mixing board (compact X32) 2 or more mics (includes set up), \$500
- Stage Risers (4X8, 8, 18, 24 or 32 inches) \$50/riser/day
- Back drop 20' pipe & drape, choice of sheer white, black or theater black, \$275
- White Satin Chair Wraps, \$3.25 each
- Ambiant room lighting package, variety of colors available \$75
- Lanterns \$30 each
- Projector space saving projector, projects directly on the wall, \$100
- Grand piano, \$350
- Wedding Arch white fabric, white flowers, \$150
- Outdoor fireplace add a little ambiance to your outdoor event, \$150
- Firewood Wagon, \$75
 Basket, \$25
 Per log, \$2.50
- Pop-up shelter tents 10X10, \$80

10X20, \$240

20X20, \$350

Hexagon tent 17 ft diameter, \$425

Outfitter tent 14X16, \$550

Outfitter tent 30X16, \$750

Elegant Live background music

various styles available ; classical, jazz, folk, pop Starting at \$600

The perfect addition to any wedding ceremony, reception or dinner party.

All equipment set up is subject to a set up service charge, additionnal to any other set up charges.

Looking for a DJ, a florist, a wedding planner? We can help!







Bar services

Bar service until 12:30am, consumption until 1am as per AGLC regulations and licence.

All CAFÉ bicyclette bartenders are AGLC pro-serve certified.

- Corkage Bar \$20/guest
- Corkage Wine on the table \$15/guest
- Bartender \$25/hour per bartender

Corkage fees are completely waived when all alcohol is purchased directly from CAFÉ bicyclette, the bartender wage is also lowered to \$20/hour instead of \$25/hour.

CAFÉ bicyclette is proud to support local breweries and wineries

In keeping with providing excellence in service, the director of services will established how many bartenders are needed, based on the timeline and details of your event.

No outdoor liquor is permitted without a liquor license. In keeping with AGLC regulations, no homemade alcoholic beverages are allowed on premises at any time.

5% GST and a 18% gratuity charge applies to all bookings

**In the event of a booking on a holiday, labor charges double.

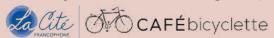
For all inquiries, including sharing your vision for you special event:



Alcohol price list

<u>Light Beers</u>		<u>Spirits (per bottle)</u>	
Sea Change Blonde Ale Erdinger Weissbier Sea Change Deathwave Lager Dandy Premium Lager Situation Citra Pilsner Blindman 5 of Diamonds Pilsner Philips Electric Unicorn IPA	\$7.00 \$7.00 \$7.50 \$7.50 \$7.50 \$7.50 \$6.00	Vodka Grey Goose, 1.75L Rum Bacardi, 750ml Whiskey Jameson, 1.75L Tequila Assorted, 1.75L Gin Beefeater, 750ml Bourbon Bulleit Bourbon, 750ml	\$200 \$60 \$180 \$200 \$60 \$90
Medium Beers		Wine (per bottle)	
Sea Change Prairie Fairy Blindman River Sessions Ale Blindman New England Pale Ale Philips Tigershark Pale Ale Philips Glitter Bomb Hazy Pale Ale Sea Change the Wolf Hazy Pale Ale Sea Change Irish Red Ale Delirium Tremens	\$7.75 \$7.50 \$7.75 \$7.25 \$7.25 \$7.25 \$7.50 \$9.00	House - Cono Sur Sauvignon blanc (House) Summer Hill Ehrenfelser (BC) Spirit Hill Dande Honey Wine (Alberta) Flat Rock Riesling (Ontario) Flat Rock Chardonnay (Ontario) Rosé & Sparkling Wines	\$30 \$48 \$53 \$53 \$57
Blindman 24-2 Brown Ale Blindman Longshadow IPA Fernie Coffee Milk Stout Situation Sex Palace Sea Change Turbo Stout Blindman Ichorus Imperial Stout Delirium Nocturnum	\$7.75 \$7.75 \$7.25 \$7.25 \$7.25 \$7.50 \$9.00	Beringer Rosé (House) Chic Sparkling White (Barcelona) Gray Monk Odyssey Brut Rosé (BC) Light Reds Undurraga Carmenere (Chile) Flat Rock Pinot Noir (Ontario)	\$30 \$32 \$55 \$55 \$55
Cidres, Sours & Radlers	\$9.00	Medium Reds House - Con Sur Cabernet Sauvignon (House)	\$30 \$40
Delirium Red Stiegl Radler Grapefruit Stiegl Radler Raspberry Somersby Apple (GF) Sommersby Blackberry (GF) Lonetree Dry Apple Cider (GF)	\$7.50 \$7.50 \$7.50 \$7.50 \$7.00	Amalaya Malbec (Argentina) Mission Hill Meritage (BC) Full Reds Undurraga TH Syrah (Chile)	\$57 \$55 \$55
Non-acoholic Assorted pops (pepsi products), 350m Bubbly (assorted flavours) Orange juice, 1L Apple juice, 1L Cranberry juice, 1.77L Clamato, 1.89L Coffee carafe, 12 cups (includes teas)	\$2 \$6 \$6 \$10 \$10	Undurraga TH Cabernet Sauvignon (Chile) Garnishes for cocktails are included Limes, lemons, asparagus or beans	

For all inquiries, including sharing your vision for you special event:



TERMS AND CONDITIONS

RESERVATIONS & PAYMENT

- **Weddings only** A \$1500 non-refundable deposit is required to reserve your chosen date. A signed copy of the quote is also required.
- For any space rental, a non-refundable deposit is required to save the date and is the price of the rental.
- All deposit will revert to a damage deposit at the time of the event. If there are no damages, the deposit will be applied to the final balance owing.
- Full payment is due 5 business days prior to your event, if payment is not received, La Cité reserves the right to cancel the event. Late payments are all subject to a late service charge of 5% of the total bill.
- Prices listed in the package are subject to change without notice.
- All signed contract prices will be honored.
- An overtime charge of \$500 for each additional hour will be added to the final invoice for any event still in progress after 2am. Including taking down decorations.
- All food and beverage sales are subject to 5% GST and 18% gratuity.
- For reservations made for on a holiday, the labor charge is doubled.

GUARANTEES

- The guaranteed number of guests is required 5 business days prior the event. If the guaranteed number is not received 5 business days prior to the event, the client will be billed for the last number on record, or for the actual number of guest in attendance, whichever is greater.
- The client must have submitted menu selections at least 7 business days prior to the event but no more than 30 days in advance. If we have not received your menu at least 7 business days in advance, we will use our standard menu.
- Room set up floor plans must be coordinated with the Service Director and summitted at least 10 business days prior to the day of the event. If your plan is not received, a standard set up will be made.

CHANGES & CANCELLATIONS

- La Cité francophone & CAFÉ bicyclette reserves the right to relocate any booking to another room should there be significant changes in the number of guests attending, change in set up requirements or service times.
- Additional Goods & Service: In the event of "drop in guests" at your function, or any last minute changes, this clause provides clearance for collections of the additional charges not previously signed for in the original contract.
- All changes must be done in writing and approved by the Director of Service of La Cité francophone at marketingsales@lacitefranco.ca
- La Cité francophone may, at its sole discretion, cancel the contract by giving written notice of its entent to do so, if La Cité francophone considers that the event may cause public outrage, civil unrest and/or a sever disturbance to the visitors of La Cité francophone or the surrounding neighborhood.



FOOD SERVICES

- CAFÉ bicyclette is the exclusive caterer for all event spaces at La Cité francophone. No other caterer of home made food is allowed inside our event spaces. We reserve the right to apply a fee of \$55/guests, should this clause not be followed.
- Bartending services may only be provided by CAFÉ bicyclette bartenders
- **Weddings only** A complimentary menu tasting for two is available up to 3 months prior to your event. Reservations must be made with the Director of Service.
- Special dietary substitutions due to allergies or dietary restrictions are available when arranged at least 10 business days in advance with the Service Director.
- Left over food may not be removed from the premises. Food handling is of the outmost importance to CAFÉ bicyclette. If food is removed and improperly stored or handled, food poisoning could occur, and La Cité francophone could be considered liable.
- Baking such as a wedding cake, cup cakes or donut may be brought in with proof of purchase from a commercial kitchen. Receipt must be submitted to the Director of Services at least 10 business days prior to the event.

LIQUOR SERVICES

- In keeping with AGLC regulations, no homemade alcoholic beverages are allowed in La Cité francophone at any time. No alcohol service will be permitted after 00:30am and all entertainment must end by 1:00am.
- Special signature drinks for you event must have a recipe provided
- Corkage bar service: CAFÉ bicyclette bartenders must be used. Corkage fees are \$20/guest and table wine is \$15/guest.
- Corkage fees are completely waived when alcohol is purchased directly from CAFÉ bicyclette, The bartender wage is also lowered to \$20/hour instead of \$25/hour.

SECURITY

- La Cité francophone cannot be held responsible for damages or theft occurred to personal items. Items left behind following an event will be kept for a maximum of 3 days.
- ALL wedding and corporate reservations must have Party Alcohol Liability insurance (PAL) and proof of purchase must be submitted to the Director of services a minimum of 10 business days prior to the event. Here is more information about PAL insurance: www.palcanada.com

have	read	the	terms	and	conditions	
Date _						

