**2021**

**Wedding & Special**

**Events Menu**

**The German Canadian Cultural Association has provided to the city of Edmonton a proud heritage since 1986. It is fully equipped for – Wedding Receptions, Christmas Parties, Birthday Celebrations, Meetings, Seminars and so much more. Buffet and plated service for up to 400 people.**

**Amenities include:**

* **The Black Forest Restaurant**

**Open 11:30am – 8:00 pm Thursday – Saturday**

* **6 Banquet Rooms – Seating from 25 – 400 people**
* **Wheelchair Accessible**
* **Free Parking**
* **One of the largest German Libraries / DVD’s in the city of Edmonton**
* **Home of the original Oktoberfest celebration – albeit a wee bit smaller than Munich’s 500,000+ attendance**

**To view our facility or to discuss how to create the perfect reception, please contact our catering department to arrange an appointment.**

**780-466-4000**

[**manager@8cca.ca**](mailto:manager@8cca.ca)

**8310 Roper Road (51 Ave)**

**Edmonton, AB T6E 6E3**

Appetizers & Reception Platters

Hosts Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Date of Function: \_\_\_\_\_\_\_\_\_\_\_\_ Room: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Serving Time: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Type of Function: \_\_\_\_\_\_\_\_\_\_\_\_ # of Guest: \_\_\_\_\_\_\_\_\_\_\_\_\_\_

**All items are subject to a Service Charge of 18% & 5% GST. Prices may change without notification.**

**COLD**

Devilled Eggs $19.00 per dozen

Cracked Sea Salt and Basel Pita with homemade humus $19.00 per dozen

Chicken Waldorf Crostini $28.00 per dozen

Italian Sausage Crostini with Basil Aioli $28.00 per dozen

Baby Shrimp & Dill Tartlet $29.00 per dozen

Prosciutto & Melon Skewer $29.00 per dozen

Smoked Salmon on Toasted Bagels $34.00 per dozen

Open Face Sandwich Tray $34.00 per dozen

Seasonal Vegetable Platter $85.00 per platter

Cold Deli Meat Platter $125.00 per platter

Assorted Cheese Platter with Crackers $150.00 per platter

**HOT**

Wings (Salt & Pepper, Smokey BBQ, Jamaican or Parmesan Garlic) $17.00 per dozen

Mini Quiches $19.00 per dozen

BBQ Meatballs $19.00 per dozen

Mozzarella Sticks with Marinara sauce $21.00 per dozen

Vegetable Spring Rolls with plum sauce $21.00 per dozen

Potato Skins with smoked bacon, cheddar cheese and sour cream $21.00 per dozen

Teriyaki Beef or Chicken Skewers $29.00 per dozen

Chicken Satay $29.00 per dozen

Bacon wrapped Scallops $31.00 per dozen

Coconut Breaded Shrimp with mango sauce $31.00 per dozen

**SWEETS**

Assorted Seasonal Fruit Platter $100.00 per platter

Squares Platter (Lemon, Cherry, Peach, Butter & Brownies) $120.00 per platter

Apple Strudel Platter $120.00 per platter

Bienenstich Platter $140.00 per platter

Assorted Cheesecake Platter $150.00 per platter

Combo of 3 of the above items $165.00 per platter

Lunch Buffet Menu

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**Lunch Buffet (minimum 30 guests)**

**Let’s Wrap It Up $18.50 per person**

* **Tortillas wrapped over ham, chicken, Roast Beef, Egg Salad & Vegetarian**
* **Chef’s choice of 2 Salads**
* **Assorted Cheese Platter**
* **Fresh Vegetable Platter with dip**
* **Feature Dessert**
* **Coffee & Tea**

**Build your own Sandwich Bar $22.50 per person**

* **Caesar Salad**
* **German Potato Salad**
* **Creamy Coleslaw**
* **Fresh Italian Buns, Light Rye Bread, White & Multi-Grain Rolls**
* **Deli Sliced Meat Tray, Smoked Turkey, Black Forest Ham, Montreal Smoked Pastrami**
* **Egg & Tuna Salad**
* **Platter of Lettuce, Sliced Tomatoes, Red Onions & Cucumbers**
* **Condiments of Mayonnaise, Grainy Mustard and Butter**
* **Assorted Squares & Tarts**
* **Coffee & Tea**

**Ukrainian Buffet $24.50 per person**

* **Borscht or Mixed Garden Greens with assorted dressings**
* **Traditional Pickled Beet Salad**
* **Creamy Cucumber & Dill Salad**
* **Perogies with bacon & onion**
* **Cabbage Rolls with tomato sauce**
* **Sautéed Garlic Sausage**
* **Assorted Squares & Tarts**
* **Coffee & Tea**

**Chef’s Buffet $26.50 per person**

* **Mixed Garden Greens with assorted dressings**
* **Roast Baron of Beef (sliced and panned)**
* **Herb Roast Chicken**
* **Perogies with bacon & onion**
* **Seasonal Vegetable Medley**
* **Oven Roasted Potatoes**
* **Assorted Squares & Tarts**
* **Coffee & Tea**

Beverage Service

**All items are subject to a Service Charge of 18% & 5% GST. Prices may change without notification.**

**Host Bar:**

* When the Host is paying for all services, including the service charge & GST.

**Cash Bar**

* Includes GST

**Bartender rules for Host or Cash Bars only:**

* A bartender fee of $25/hour will be applied, minimum of 5 hours.
* 1 bartender is provided for events with up to 150 people.
* 2 bartenders are required for events over 150 people.

**Corkage Bar:** $10.50 per person

* For groups who wish to supply their own liquor, subject to the service charge & GST.
* This fee includes the bartender, all mixes, ice, glasses and condiments.
* Homemade Beer or Wine is STRICKLY prohibited by the A.G.L.C. in the province of Alberta.
* A Liquor License is required at the time of delivery. The GCCA strongly recommends getting a Party Liability Insurance for all open bars.
* All liquor must be purchased in Alberta. Client must provide a copy of the liquor license & alcohol receipt to be posted during the event.

**Wine Only**

* $12.00 is charged per bottle opened, subject to the service charge & GST.

**Bar Prices** **Host** **Cash**

Assorted Pop & Juice $2.50 $2.75

Highballs & Cocktails $5.75 $6.00

Domestic Beer $5.75 $6.00

Domestic Premium & Import Beers (330ml) $6.25 $6.50

Import Beer (500 ml) $8.50 $9.00

All Erdingers $10.00 $10.50

Liqueurs $6.25 $6.50

Coolers $6.75 $7.00

House Wine by glass

(White) Sawridge Select, Winzertanz or Beringer $6.25 $6.50

(Red) Chianti, Santa Rita or Yellowtail $6.75 $7.00

**Wine by the Bottle**

**White**  **Red**

Sawridge Select Dry $22.50 Copper Moon (Cab Sav) $22.50

Beringer Zinfandel $22.50 Santa Rita 120 (Cab Sav) $22.50

Winzertanz $22.50 Yellowtail (Shiraz) $26.50

Piesporter $26.50 Ruffino (Chianti) $26.50

Ruffino Pino Grigio $26.50 Woodbridge (Blend) $28.50

Henkel Trochen (Champagne) $26.50 Casillero del Diablo (Merlot) $28.50

Other Packages

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**Gift Opening (Minimum 50 Guests)**

**4 hours maximum**

**Breakfast $16.50 per person**

* **Assorted Muffins**
* **Scrambled Eggs**
* **Bacon**
* **Breakfast Sausage**
* **Hash Browns**
* **Fruit Platter**
* **Coffee**
* **Juice**

**Lets Wrap it Up $18.50 per person**

* **Tortillas wrapped over Ham, Chicken, Roast Beef, Egg Salad & Vegetarian**
* **Chef’s choice of 2 Salads**
* **Assorted Cheese Platter**
* **Fresh Vegetable Platter with dip**
* **Feature Dessert**
* **Coffee & Tea**

**Continental Breakfast $15.50 per person**

* **Assorted Muffins, Danishes & Cinnamon Buns**
* **Assorted Bagels**
* **Fruit Platter**
* **Coffee**
* **Juice**

Other Packages

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**Barbecue Menu**

* **Your choice – 6 oz. Hamburger or Bratwurst - $18.50 per person**
* **Your choice – 8 oz. Chicken Breast or 8 oz. Sirloin Steak - $22.50 per person**
* **Your choice – 8 oz. Ribeye or 8 oz. New York - $29.50 per person**
* **Caesar Salad**
* **Creamy Coleslaw**
* **Potato Salad**
* **Macaroni Salad**
* **Garlic Toast**
* **Fresh Fruit Platter**
* **Assorted Canned Pop**
* **Your choice of – Baked Potato with sour cream, bacon bits, chives & butter or Texas Baked Beans**

**Octoberfest Menu**

* **Bratwurst on a bun - $17.50 per person**
* **2 Bratwurst - $19.50 per person**
* **1 Bratwurst & 1 Pork Schnitzel - $24.50 per person**
* **German Potato Salad**
* **Creamy Cucumber Salad**
* **German Style Home Fries**
* **Spiced Sauerkraut**
* **German Style Pickles**
* **Assorted Vegetable Platter**
* **Fresh Fruit Platter**
* **Coffee & Tea**

**Ultimate Buffet $55.50 per person**

* **Assorted Cheese & Crackers Platter, Mini Quiches**
* **Assorted fresh buns & light Rye Bread**
* **Caesar Salad, Potato Salad, Apple Coleslaw, Balsamic Couscous with Chickpeas, Broccoli Carrot Raisin Salad, Vegetables & Dip**
* **Choice of**

**Prime Rib with Mini Yorkshire Pudding & Bordelaise Sauce**

**Roasted Leg of Lamb with Rosemary Jus & Mint Jelly Sauce**

**Herb Crusted Turkey with Cranberry Dressing & Country Style Gravy**

* **Baked Salmon with dill butter sauce, Cabbage Rolls with bacon & onion, Meatballs, Perogies, Roasted Garlic Mashed Potatoes & Seasonal Vegetable Medley**
* **Assorted Cheesecakes, Apple Strudel & Assorted Fresh Fruit Platter, Coffee & Tea**

Dinner Buffet Menu

**All items are subject to a Service Charge of 18% & 5% GST. Prices may change without notification.**

**Buffet #1: Maple Glazed Ham with Sage Apple Cream Sauce (Carved) $34.50 per person**

**Buffet #2: Herb Crusted Baron of Beef with Au Jus (Carved) $35.50 per person**

**Buffet #3: Herb Roasted Pork Loin with Rosemary Dijon Sauce (Carved) $36.50 per person**

**Buffet #4: Roast Turkey with Cranberry Dressing and Savory Gravy $37.50 per person**

**Buffet #5: Rouladen – House made and comes with geschmortem Rotkohl $38.50 per person**

**Buffet #6: Prime Rib with Bordelaise Sauce (Carved) $48.50 per person**

All Buffets include Your Choice of the following:

**Choose (1)**

Lasagna with Italian Meat Sauce Grilled White Fish

Pasta Carbonara Meatballs

Vegetarian Lasagna Cabbage Rolls

Chicken Schnitzel Perogies with bacon & onion

Jäger schnitzel Baked Salmon

**Salads – Choose (3)**

Tossed Garden Caesar Spinach & Bacon Greek

Tomato & Bocconcini Russian Beet Apple Coleslaw Cucumber Dill

Balsamic Mushroom 4 Bean Vegetable Pasta Broccoli Carrot Raisin

Tomato with Cilantro Oriental Noodle Classic Potato German Style Potato

Marinated Vegetables Balsamic Couscous with chickpeas Shredded Carrot Ginger

**Starch – Choose (1)**

Roasted Garlic Mashed Scalloped Potatoes

Creamy Mashed Rice Pilaf

Spatzle Herb Roasted Potatoes

Wild Rice Lemon Roasted Potatoes

**Desserts – Choose (1)**

Apple Strudel with whipped cream Bienenstich

Assorted Pies Strawberry Shortcake (Summer only)

Tart Platter (Butter tart, Nanaimo, Brownies & Carrot Cake)

Squares Platter (Cherry, Lemon, Peach & Poppy Seed)

All buffets include: Buns & Butter, Pickles, Vegetables & Dip, Coffee & Tea

**Additional Selections:** Additional Salad, Starch or Dessert $3.50 pp, Additional Meat item $4.50 pp

**Enhancements:**

Assorted Cold Cuts $3.50 pp Hummus with cracked basil pita $3.50 pp

Shrimp Platter $5.00 pp Cheese Platter $3.50 pp

**Late Lunch:** $14.50 pp

Buns, Cold Cuts, Cheese Platter, Vegetable and Fruit Platter, your Dessert Selection & Condiments (Min – 40 people)