





We're honoured that you are considering Fort Edmonton Park to host your special day. We have over ten unique venues with styles ranging from pioneer rustic to country chic to 1920s opulence, plus our expansive air hangar with grand sliding doors and stunning wooden rafters. Whether planning a large celebration or an intimate gathering, Fort Edmonton Park is the perfect location to create beautiful memories and begin your new journey together

Choose one of our exceptional wedding packages below and let us assist with all the details for your special day. Each well-thought-out package is designed to help eliminate the stress of planning your big day. If these packages do not meet your needs, we would be happy to discuss our customized à la carte options with you.

### Wedding Packages include:

- Lifetime Fort Edmonton Park membership for the happy couple
- Admission to Fort Edmonton Park on the day of your wedding for you and your guests
- Access to Fort Edmonton Park for photos on your wedding day
- All dinnerware, cutlery, wine glasses, water glasses, cups and saucers
- Table linens (Choice of white or black)
- · Table linen napkins
- Coffee, tea and water stations

Additional Services available (please inquire with your Sales Representative):

- The Bower bridal party get-ready room at Hotel Selkirk
- Cocktail reception service
- Bar services and bartenders
- Cake cutting services \$2.50/ person inclusive of service items required and service of the cake
- · Horse drawn rides
- Exclusive after hour photography locations (eg. Midway at night, green house, fire hall, etc.)

## What Our Guests are Saying

"We couldn't have been more happy with the way the event went. You and the rest of the team stepped up and made it extra special. Everyone was extremely accommodating and the food was so delicious. We continue to hear comments about it from people who attended. Overall, it was an amazing experience and we were so happy to have been married in the Gathering Space."

- Jeremy A. July 15, 2023

"Thanks for everything with the wedding planning! Was as stress free as planning a wedding could really go. You, the Fort Ed staff and the catering team made everything run very smoothly that day of and all our guests loved the venue."

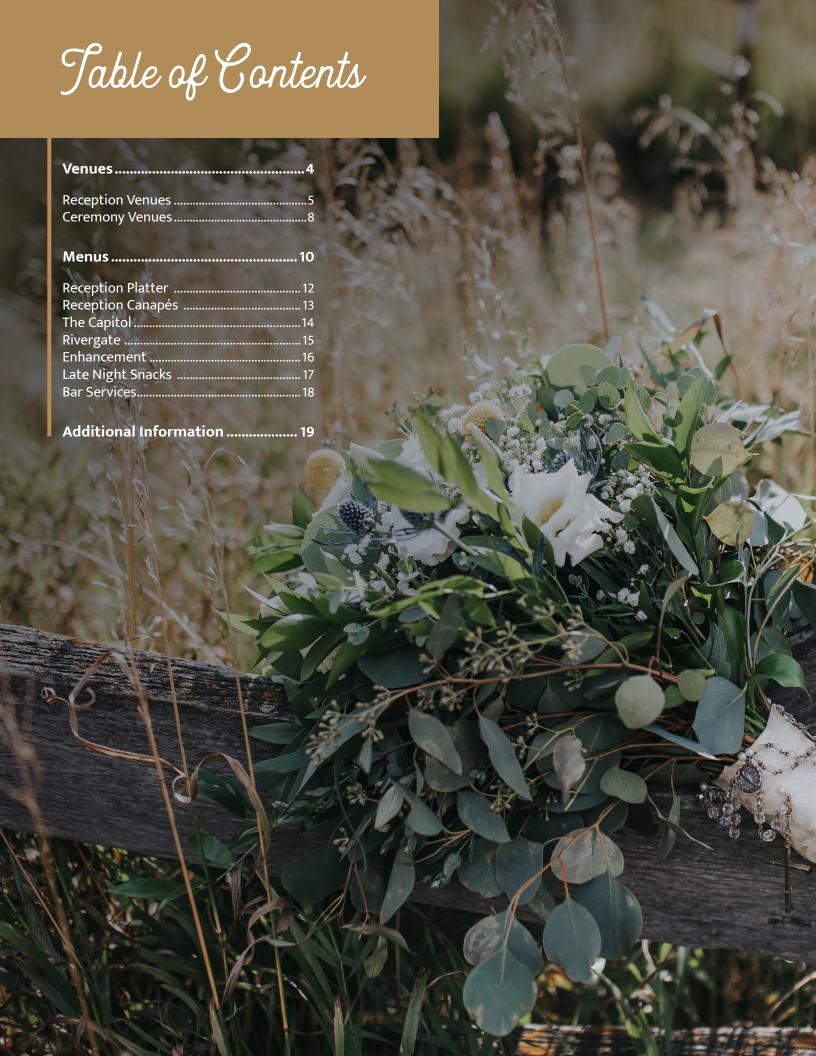
- Geoff R. March 2, 2023

"When I first saw the venue with my family, I had a clear vision of how I wanted it to look, and let me tell you, it was nothing but better than I could ever imagine. Every girl dreams of her big day, and I can confidently say that it was better than anything I could have dreamed of. The horses, the cars, the cool mirror in the hotel room, it was all fantastic."

- Komal R. September 25, 2021

"Fort Edmonton Park is wonderful! We had our daughter's wedding there over the weekend at Hotel Selkirk and it was absolutely amazing!!! The people and the service were incredible. So accommodating, happy, polite and just great!"

- Sonja B. August 26, 2021





# Reception

## **Blatchford Hangar**

### 500 guests

This historic hangar takes you back to Edmonton's early and exciting aviation history! The Blatchford Hangar features a generous 9000+ square feet of multi purpose event space with stunning exposed wood rafters and board and batten style sliding doors throughout. On a beautiful day, you'll want to open the Hangar's aviation sized doors to utilize the outdoor patio and expansive green space that is ideal for outdoor activities, picnics and wedding ceremonies.







# Reception

## Egge's Barn

### 100 guests

Natural pine tables complement the hardwood floor and the Dutch windows open to a picturesque view of Fort Edmonton Park.

## Johnson's Cafe

### 90 guests

Situated in the Hotel Selkirk, Johnson's Cafe offers a character-rich 1920s experience. A unique and dynamic event space that includes the dining room, hotel lobby and stand up saloon.

## Clerks' Quarters

### 90 guests

Situated in the Fort, Clerks' Quarters is a unique venue steeped in history. Natural pine tables complement the log construction floor and a wood- burning fireplace makes the space even more cozy.







# Reception

## **Kelly's Saloon**

### 48 guests

Kick up your heels at our brass railed long bar. In addition to dining space, this venue includes an additional room with three pool tables and a dart board.

### **Ukrainian Bookstore**

### 40 guests

A quaint space with warm wood, ornate chandeliers, charming window treatments and a view of the historic Hotel Selkirk.





# Ceremony

## St. Michael Anglican Church

### 95 guests

This quaint white and grey trimmed church features an elegant hardwood interior. Warm light is cast from soft electric lights and streams of natural light pouring in through the windows.

## St. Anthony's Catholic Church

### 40 guests

Richly decorated with antiques, this wooden church is lovely anytime of the year. Available for services by natural daylight or golden candle light.

## **Memorial Garden in Fountain Park**

### 100 guests

Peaceful, serene and beautifully situated on 1905 Street, the Memorial Garden is ideal for intimate outdoor wedding ceremonies. Colourful flower beds, a black wrought iron fence, and a wooden swing contribute to the ambiance







# Ceremony

## **Al Rashid Mosque**

### 60 guests

Located on the South side of 1920's Street in Fort Edmonton Park, the original Al Rashid Mosque is not only Edmonton's first Mosque, but the first one built in Canada. Culturally significant and historic, this beautifully restored Mosque replete with original prayer rugs is ideal for intimate Muslim wedding ceremonies.

## Indigenous Peoples Experience Meeting Place

### 150 guests

The Meeting (Gathering) Place located in the award winning Indigenous Peoples Experience is a powerful, reflective and sacred space perfect for Indigenous ceremonies.









At Fort Edmonton Park we use a farm to table approach supporting local farmers and suppliers from Edmonton and the surrounding area. All our sauces, stocks, dressings and desserts are made in-house and use only the best local ingredients. We proudly use products from local suppliers wherever possible.



# Reception Platter

### **Cheese Board 15**

Variety of imported & local cheeses, crostini, grapes

### **Butcher 22**

Assorted meats & cold cuts, crostini, grapes

### **Bread & Dips 14**

Focaccia bread, grilled naan, traditional hummus dip, roasted artichoke dip

### Farm Fresh Vegetable Platter 8

Seasonal fresh vegetables; carrots, broccoli, celery, grape vine tomato, cauliflower, roasted red bell pepper dip

### Salmon Duo 20

Sliced smoked salmon, candied salmon, red onions, capers, pickles, crostini

# Reception Canapés

Minimum 3 dozen per selection

**Hot Canapes** 

Crabcake 30

Breaded fried crab, roasted bell pepper dip

**Vegetable Spring Roll 30** 

Cilantro chili pepper sauce

Mini Vegetarian Quiche 30

**Bannock Bite 40** 

Smoked duck & Saskatoon berry compote

**Chicken Skewers 40** 

Marinated herb chicken, Mediterranean dip

**Pulled Pork Sliders 45** 

Slowly smoked pork, pickles, mini buns

**Bacon Scallops 50** 

Bacon-wrapped baked scallops, lime basil dip

**Coconut Prawns 50** 

Toasted coconut prawns, chipotle lemon aïoli

**Cold Canapes** 

**Bruschetta Tart 25** 

Fresh diced tomato, onions, basil

**Apple Chicken Salad 25** 

Cucumber rosset, adobo aïoli

**Bocconcini Skewers 25** 

Pesto marinated vine grape tomato, basil, balsamic

Poached Cold Prawns 30

Lemon parsley aïoli

Minimum 3 dozen per selection

**Sweet Temptations** 

**Chocolate Mousse Berries Cup 15** 

**Assorted Tarts 20** 

**Assorted Cookies 25** 

**Double Fudge Brownies 30** 

**Assorted Squares Cake 30** 

**Chocolate Dipped Strawberry 35** 

# The Capitol

56 per person

### **Artisan Bread Roll**

Herb whipped butter

Salad (Choose One)

### Fresh Garden Mix Greens

Herb vinaigrette

### **Caesar Salad**

Chopped bacon, artisan romaine lettuce, shaved parmesan cheese, croutons, fresh lemon, traditional dressing

Entree (Choose One)

**Roasted Chicken Breast** 

Maple bourbon sauce

**Charbroiled Chicken Supreme** 

Chimichurri sauce

**Roasted Seasonal Vegetables** 

**Fingerling Potatoes** 

Chef's Selection of Cakes, Assorted Squares



78 per person

**Artisan Bread Roll** 

Herb whipped butter

**Daily Soup Chef's Creation** 

Salad (Choose Two)

**Kale Salad** 

Chopped bacon, feta cheese, sweet onion dressing

**Caesar Salad** 

Chopped bacon, artisan romaine lettuce, shaved parmesan, croutons, lemon, traditional dressing

**Greek Salad** 

Cucumber, red onions, grape tomato, kalamata olives, feta cheese, traditional dressing

Starch (Choose Three)
Roasted Seasonal Vegetables
Whipped Yukon Gold Potatoes
Lemon Herb Wild Rice Pilaf
Roasted Fingerling Potatoes

Entree (Choose Two)

**Lemon Thyme Crusted Chicken Breast** 

Double smoked bacon tomato salsa

**Roasted Salmon** 

Light ginger butter sauce

Slow Roasted Alberta Pork Tenderloin

Chimichurri sauce

Vegetable Lasagna

Ricotta cheese, spinach, roasted vegetables, marinara

Classic Meat Lasagna

Traditional bolognaise sauce

Dessert

**Apple Crumble Casserole** 

**Warm Sticky Toffee Pudding** 

**Assorted Cake Squares** 

# Enhancements

### **Hot Selections**

Roasted Fingerling Potatoes 3
Lemon Herb Wild Rice Pilaf 3
Whipped Yukon Gold Potatoes 4
Chef's Soup of the Day 6

### Vegetable Lasagna 7

Ricotta cheese, spinach, roasted vegetables, marinara

### Classic Meat Lasagna 8

Traditional bolognaise sauce

### Potato Perogies 11

Sautéed onions, bacon, sour cream

### Vegetable Cabbage Rolls 11

Sour cabbage, sautéed mixed vegetables & rice

### Lemon Thyme Crusted Chicken Breast 15

Double smoked bacon tomato salsa

### **Roasted Salmon 14**

Light ginger butter sauce

### Alberta Beef Tenderloin Tips Market Price

Rosemary red wine jus, onion confit

# Slow Roast Crusted Alberta Inside Round Beef Market Price

Rosemary red wine au jus

### **Cold Selections**

### Kale Salad 6

Double smoked chopped bacon, feta cheese, sweet onion dressing

### Caesar Salad 8

Chopped bacon, artisan romaine lettuce, shaved parmesan cheese, croutons, fresh lemon, traditional dressing

### **Greek Salad 10**

Cucumber, red onions, grape tomato, kalamata olives, feta cheese, traditional dressing

### Fresh Garden Mix Greens 7

Carrots, cucumber, peppers, herb vinaigrette

### **Desserts**

S'mores Casserole 8

Warm Sticky Toffee Pudding 6

Double Chocolate Fudge Squares Cake 5

**Individual Apple Crumbled 8** 

Tiramisu 12

Flourless Decadent Chocolate Cake 10

# Late Night Snacks

### Deli Sandwich and Wrap Platter 10

Assorted deli sandwiches including ham and cheese, turkey, grilled chicken wrap, and vegetarian wrap

### Ice Cream Corner 6

Variety of Pinocchio ice cream cups: chocolate, pistachio, vanilla, mango sorbet

### Hot Dog Bar 12

All beef hotdog, artisan bun, BBQ sauce, mustard, ketchup, aïoli, hot sauce, pickles

### Bannock 13

House made baked bannock, whipped butter, berry compote

### Taco Bar 19

Smoked pulled pork, chicken, soft shell flour tortilla, sour cream, cheddar cheese, scallion, red onions, caramelized onion, lime, hot aïoli, roasted peppers, fresh cilantro, pickles

### Chef's Poutine 15

Crispy golden fries, turkey gravy, cheese curds, sea salt, green onions

### Perogy Bar 16

Crisp bacon, sour cream, scallions, dill crème

### Pasta Bar 25

Selection of rigatoni & penne pasta.

Chorizo sausage, ham, roasted chicken, parmesan cheese, mushrooms, onions, tomatoes, olives, fresh basil, olive oil, balsamic, pomodoro sauce, classic alfredo cream sauce

### **Ukraine 33**

Garlic whipped butter & rolls

### **Beet Salad**

Roasted beets, carrots, dill pickles, onions, parsley vinaigrette

### Potato Perogies & Sausage

Bacon, sautéed onions, cabbage

### Medivny

Ukrainian honey cake

# Beverage & Bar Services

### Vodka

Absolut 7.5 Grey Goose 9

### Rye

Wiser's Rye 7.5 Seagram's Rye 9

### Rum

Captain Morgan White Rum 7.5 Captain Morgan Spiced Rum 7.5 Havana White Rum 9 Sailor's Spiced Rum 9

### Gin

Beefeater Gin 7.5 Tanqueray Gin 8.5

### **Beer**

Domestic (355ml) Canadian 8.5 Coors Light 8.5 Corona 9 Stella Artois 11

Alleykat (473ml) Scona Gold 12.5 Aprikat 12.5

### Wine

By the Glass

House Red & White 8.75

### By the Bottle House Red 43

House White 43
Fantini Pinot Grigio 57
Fantini Sangiovese 57
Pascual Toso Chardonnay 67
Pascual Toso Malbec 67
Canadian Features:
See Ya Later Ranch 70
Inniskillin Cabernet Sauvignon 79

### **Non-Alcoholic**

Juice pitcher (1L) 7 Flavored Water Station 5 Hot Chocolate Station 4 Coffee Station 46 (per 12 cups) Assorted Teas 4 Canned Pop 4

### Flavored Water Station 35

Per 2 Gallons Choice of: Cucumber/Mint Strawberry/Basil Lime/Ginger/Thyme

## **Specialty Requests**

We are thrilled to create signature drinks, mocktails, and more for your special day! Inquire with your private event coordinator to arrange these requests and pricing

# Additional Information

### **Ceremony Rehearsal**

We will do our best to accommodate requests for ceremony rehearsals hosted on-site. Please speak to your Event Coordinator two weeks prior to your event to discuss availability and timing.

### **Reception Venue Access**

October - Mid-May (off season) - Access begins at 10am the day of your wedding

**Mid-May - September (public season) -** Access time is dependent on venue selection

Should you require additional time for set-up, please advise your Event Coordinator. Your request is subject to availability and will be confirmed two weeks prior to your event.

### **Event Timeline**

Your event timeline is required a minimum of 30 days prior to your event.

### Menu

Your menu selection is required a minimum of 30 days prior to your event. Final catering numbers are required 14 business days prior to your event.

Buffets will be offered for a maximum of 90 minutes to ensure food safety, quality and integrity.

Due to health regulations, leftovers must be discarded and outside food is not allowed with the exception of wedding cakes. All wedding cakes must have been baked in a commercial kitchen and proof of purchase will be required.

### **Special Dietary Requests**

Special dietary meals, including vegetarian, vegan and celiac are available upon request.

Please provide this information to your Event Coordinator at least 15 days in advance of your event.

#### Decor

Due to the animals on-site, balloons, flower petals and confetti are not permitted. In addition, the use of tape, tacks, nails and staples are not permitted on any walls, doors or ceilings. Damage to property or additional clean-up will result in additional fees.

### **Music Licensing Fees**

Standard Re:Sound and SOCAN music licensing fees apply to all events that include music.

### **Hotel Guestrooms**

The Hotel Selkirk has 24 well-appointed rooms with preferred rates available for your guests.

Please ask your Sales Representative for more details.

### **Environmental Sustainability**

We choose china over disposables where possible, use 100% biodegradable service items, compost leftover food, and recycle all bottles and paper products. All invoicing will be electronic.

All prices are subjected to 18% gratuity and 5% GST. Menu prices are subject to change.





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