

FORT EDMONTON PARK

*Wedding
Packages*





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

"Thank you so much for having us! We truly had a memorable time at Fort Edmonton Park - from having our intimate and meaningful ceremony at the Al Rashid Mosque, to staying at the Selkirk. Our family members (some who had come from abroad, and some who hadn't been to Fort Edmonton Park in a while) were so in awe of Park and loved that the mosque was still an iconic and well preserved piece of history."

- Rana and Ziad, October 9, 2024

"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

"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

"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

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A bouquet of flowers, including white roses and greenery, is displayed in a clear glass vase. The background is dark with numerous warm, golden bokeh lights. A white rectangular box with a green border is centered over the bouquet, containing the word "Venues" in a bold, black, sans-serif font. The box is decorated with green, swirling, vine-like flourishes at its corners.

Venues

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.



Blatchford Hangar

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 1846 Fur Trading Fort, Clerks' Quarters is a unique venue steeped in history. With exposed beams, stone hearth fireplaces and natural pine tables, Clerks' Quarters sets the bar for rustic themed weddings.



Reception

Kelly's Saloon

48 guests

Kelly's Saloon features intimate cabaret style seating, a player piano and a stunning brass rail bar! Entertain your guests in the games room with a dart board, pool and snooker tables.

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



St. Michael Anglican Church



St. Anthony's Catholic Church



Memorial Garden in Fountain Park

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.



Al Rashid Mosque



Indigenous Peoples Experience Meeting Place



Menu Packages



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 18

Variety of imported & local cheeses, crostini, pickled preserves, grapes

Butcher 22

Assorted meats & cold cuts, crostini, pickled preserves, grapes

Bread & Dips 14

Focaccia bread, grilled naan, roasted red pepper hummus

The Garden 9

Seasonal fresh vegetables, roasted red pepper hummus

Reception Canapés

Hot Canapés

Vegetable Spring Roll 30

Chili pepper sauce

Mini Vegetarian Quiche 30

Chicken Skewers 40

Marinated herb chicken, Mediterranean dip

Bannock Bites 40

Braised smoked duck, Saskatoon berry compote

Pulled Pork Sliders 45

Smoked BBQ Pork, pickles

Crabcakes 40

Breaded fried crab patty, roasted pepper aioli

Coconut Prawns 35

Toasted coconut prawns, chipotle lemon aioli

Cold Canapés

Bruschetta Crostini 25

Fresh diced tomato, onions, basil

Apple Chicken Salad 25

Cucumber rosset, chipotle aioli

Bocconcini Skewers 25

Pesto marinated vine grape tomato, basil, balsamic

Poached Cold Prawns 30

Lemon parsley aioli

Sweet Temptations

Chocolate Mousse Berry Cups 15

Assorted Tarts 20

Assorted Cookies 25

Double Fudge Brownies 30

Assorted Dessert Squares 30

Chocolate Dipped Strawberry 35

The Capitol

60 per person

Artisan Bread Roll

Salad (Choose One)

Fresh Garden Mix Greens

House dressing

Caesar Salad

Bacon, romaine lettuce, shaved parmesan, croutons, traditional dressing

Entree (Choose One)

Alberta Beef Tenderloin Tips

Rosemary red wine jus, onion confit

Slow Roasted Alberta Pork Tenderloin

Chimichurri sauce

Charbroiled Chicken Supreme

Double smoked bacon tomato salsa

Roasted Seasonal Vegetables

Fingerling Potatoes

Assorted Dessert Squares

Rivergate

80 per person

Artisan Bread Roll

Daily Soup Chef's Creation

Salad (Choose Two)

Kale Salad

Chopped bacon, feta cheese,
apricot vinaigrette

Caesar Salad

Bacon, romaine lettuce, shaved parmesan,
croutons, traditional dressing

Greek Salad

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

Starch (Choose Two)

Roasted Seasonal Vegetables

Whipped Yukon Gold Potatoes

Lemon Herb Wild Rice Pilaf

Roasted Fingerling Potatoes

Entree (Choose Two)

Alberta Beef Tenderloin Tips

Rosemary red wine jus, onion confit

Charbroiled Chicken Supreme

Double smoked bacon tomato salsa

Baked Salmon

Ginger butter sauce

Slow Roasted Alberta Pork Tenderloin

Chimichurri sauce

Vegetable Lasagna

Ricotta cheese, spinach, roasted vegetables, marinara

Classic Meat Lasagna

Traditional bolognese sauce

Dessert

Warm Sticky Toffee Pudding

Assorted Dessert Squares

Sushi Station

Avocado Roll 10

Fresh avocado

Alaska Roll 18

Cucumber, salmon, krabstick, avocado

California Roll 14

Japanese mayo, cucumber, krabstick, avocado, sesame seeds

Vegetarian Roll 10

Bell peppers, cucumber, carrots, scallion, chipotle aioli, avocado

Spicy Tuna Roll 16

Cucumber, spicy mayo, tuna, scallion

Philly Roll 15

Sesame seeds, cream cheese, scallion, smoked salmon

Tempura Chicken Teriyaki Roll 16

Chicken tempura, scallion, cucumber, carrots, teriyaki sauce

Rainbow Roll 20

California roll topped with assorted fish, avocado, roe

Dynamite Roll 18

Spicy mayo, tobiko, tempura shrimp, cucumber, avocado

pê-mîciso (come and eat)

nîpiy (salad)

Tomatoes, carrots, cucumbers,
assorted house-made dressing

mîcimâpôhkan (stew)

sîwihkasikan (sweet, baked goods)

Saskatoon tarts

South Asian Menu

Appetizers

Spinach Pakora 35/dozen

With mango chutney

Marinated Chicken Skewers 45/dozen

Tandoori spiced

Chili Garlic Shrimp 40/dozen

Delhi style

Salads 45 | serves 25 people

Garden Green Salad

With house dressings, sliced tomatoes, cucumber, onions, carrot with lime & green chilli

Onion Green Chili

Fine chop tomatoes, cucumber, onions, carrot mix with plain yogurt

Kachumber Salad

Fresh diced tomatoes, cucumber, parsley, onion lime dressing

Chicken Dishes

Butter Chicken 25/person

Seasoned chicken stewed in a roasted tomato-based gravy finished with cream and exotic spices

Indian Curry 27/person

Choice of chicken or lamb cooked in a blend of spices and braised in a rich onion and tomato-based curry gravy.

Palak Chicken 25/person

Boneless chicken cooked in spinach puree punjabi style

Vegetarian Dishes

Mix Veg Curry 17/person

Mixture of vegetables cooked in tomato, onion gravy

Channa Masala 17/person

Chickpeas in a flavorful lightly spiced sauce

Dal Makhani 17/person

Black lentil simmered with onion, tomatoes, ginger & cream

Shahi Paneer 17/person

Chunk of paneer simmered creamy based curry sauce.

South Asian Menu

Enhancements

Plain Naan 3/person

Bakers flour bread freshly baked in the oven

Garlic Naan 4/person

Bakers flour bread stuffed with butter & freshly baked in the oven

Saffron Rice 5/person

Basmati rice cooked with exotic spices and saffron

Steamed Rice 3/person

Plain bold basmati rice

Mix Veg Pulao 6/person

Basmati rice flavored with clove, black and green cardamom and cinnamon stick, cooked with onion, green peas and carrots

Dessert 7/person

Gulab Jamun

Round and spongy milk ball soaked in syrup with cardamom

Rasmalai (2PCS)

Homemade cheese balls cooked in milk sugar & served cold

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 10

Ricotta cheese, spinach,
roasted vegetables, marinara

Classic Meat Lasagna 12

Traditional bolognese sauce

Potato Perogies 11

Sautéed onions, bacon, sour cream

Vegetable Cabbage Rolls 11

Sour cabbage, sautéed mixed vegetables & rice

Charbroiled Chicken Supreme 15

Double smoked bacon tomato salsa

Baked Salmon 14

Ginger butter sauce

**Alberta Beef Tenderloin Tips
Market Price**

Rosemary red wine jus, onion confit

**Slow Roasted Alberta Pork Tenderloin
Market Price**

Chimichurri sauce

Cold Selections

Kale Salad 6

Double smoked chopped bacon, feta cheese,
sweet onion dressing

Caesar Salad 8

Bacon, romaine lettuce, shaved parmesan,
croutons, traditional dressing

Greek Salad 10

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

Mix Greens Salad 7

Tomatoes, carrots, cucumber, house made dressing

Desserts

Warm Sticky Toffee Pudding 6

Double Chocolate Fudge Squares 5

Assorted Dessert Squares 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

Taco Bar 19

Choice of pulled pork or chicken, soft shell flour tortilla, sour cream, cheddar cheese, red onions, fresh sliced red onions, lime, fresh cilantro

Chef's Poutine 15

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

Perogy Bar 16

Potato cheddar perogies, bacon sour cream, scallions

Ukraine 30

Pampushky

Beet Salad

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

Potato Cheddar Perogies

Kielbasa sausage, bacon, sautéed onions, green onion, sour cream

Medivny

Ukrainian honey cake

Beverage & Bar Services

Vodka

Absolut 7

Grey Goose 8.5

Rye

Wiser's Rye 7

Seagram's Rye 8.5

Rum

Captain Morgan White Rum 7

Captain Morgan Spiced Rum 7

Havana White Rum 8.5

Sailor's Spiced Rum 8.5

Gin

Beefeater Gin 7

Tanqueray Gin 9

Beer

Domestic (355ml)

Canadian 8.5

Coors Light 8.5

Alleykat (473ml)

Mangolorian 12.5

Honey Brown 12.5

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

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

Mocktails 5.5

Sunrise

Sparkling non-alcoholic wine, orange juice, grenadine, orange wheel

Virgin Caesar

Clamato, fresh lime juice, worcestershire, tabasco, celery stalk, celery salt rim

NOjito

Simple syrup, mint, fresh lime, soda water

Lavender Lemonade

Lavender simple syrup, lemon juice, soda water

CosNOpolitan

Cranberry juice, fresh lime juice, orange juice, soda water

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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