



Catering and Meeting Room SERVICES

*2019/2020
Effective October 1, 2019*




The Alberta
Teachers' Association

www.teachers.ab.ca
About the ATA
Catering and Room Rentals



All-Day Packages

Minimum group of 10 people

Gluten-free  and vegan  options are available throughout this brochure.

Silver \$45 per person

Continental breakfast

Morning beverage replenishment with chef's selection of one snack

Select a cold lunch buffet item

Afternoon beverage replenishment with chef's selection of one snack

Gold \$52 per person

Select any breakfast buffet item

Morning beverage replenishment with chef's selection of two snacks

Select a hot lunch buffet item

Afternoon beverage replenishment with chef's selection of two snacks

Health Smart \$50 per person

Health-smart breakfast

Morning beverage replenishment with chef's selection of two snacks

Fancy sandwiches lunch buffet

Afternoon beverage replenishment with chef's selection of two snacks



Refreshments and Nutrition Breaks

Minimum group of 10 people

All refreshments and nutrition breaks come with ice water and have a maximum two-hour window of service.

Full Beverage Service \$7.00 per person

Includes a choice of four items:

fresh coffee, fresh decaffeinated carafe of coffee, tea (includes Sanka decaffeinated packets), hot chocolate, juice, bottled water, milk, soft drinks









Refresh beverages above \$5.00 per person

Beverages per person










Fresh coffee \$2.50, fresh decaffeinated carafe of coffee \$2.50, box of assorted tea (includes Sanka decaffeinated packets) \$2.50, bottled water \$2.50, milk \$2.75, soft drinks \$2.50, juice \$3.00, hot chocolate \$2.75

Snacks per person

\$2.25 or select a variety of two for \$3.50 or three for \$4.50

Assorted cookies, assorted squares, assorted yogurt , granola bars, fruit cups  , rice crispy squares, puffed wheat squares , assorted snack bags, variety of whole fruit  , chocolate banana granola minis  

Premium Snacks per person

Fruit smoothie shots   \$3.00, fresh fruit tray   \$4.50, muffins, scones, pastries \$3.00, desserts \$3.50, banana bread \$3.00, vegetable   or pickle   tray \$3.75, cheese and cracker tray \$4.95, popcorn   \$3.50, chips \$3.50

Please see page 10 for additional snack items.



Breakfast Buffets

Minimum group of 10 people

Includes coffee, tea (includes Sanka decaffeinated packets), juice, ice water
Soft drinks, bottled water and milk available upon request.

Continental \$15.00 per person

An assortment of freshly baked muffins, pastries and scones with fruit tray

Executive Continental \$17.95 per person

An assortment of freshly baked muffins, pastries and scones with fruit tray,
cheese, assorted yogourt and granola

Deluxe Hot Breakfast \$17.95 per person

Scrambled eggs, bacon, sausage, homestyle potatoes, toast and fruit tray

Full Hot Breakfast \$17.95 per person

Belgian waffles or French toast, bacon, sausage and fruit tray

Health-Smart Breakfast \$17.95 per person

Hot oatmeal and cold cereals, milk, fruit tray with berries, cheese and yogourt



Vegan Breakfast \$17.95 per person

Vegan lemon scones, instant oatmeal packages, nondairy milk,
cereal boxes and fruit tray



Gluten-Free Breakfast \$17.95 per person

Gluten-free pancakes, bacon, fruit tray with berries and yogourt

Additional items

Waffles, eggs, bacon, or sausage \$4.00 each

Berries or yogourt \$3.50 each

Cheese \$4.95 each

Omelette station \$7.00/person



Cold Lunch/Dinner Buffets

Lunch \$19.95

Dinner \$24.95 per person (for orders delivered 3:00 PM or later)

Minimum group of 10 people

Includes coffee, tea (includes Sanka decaffeinated packets) and ice water
Soft drinks, bottled water and milk available upon request.

Choose two of the following to accompany your lunch.

Cold Dinner Buffets include all four items below.

Green salad

Soup of the day



Vegetable tray

Pickle and olive tray  

Add green salad, soup of the day, vegetable tray, pickle and olive tray \$2.50 each

Upgrade your salad to: Greek, Caesar, pasta, potato, marinated vegetable \$2.00 each

Add any additional upgraded salad \$4.00 each

  (Vegan or gluten-free salad is available on request.)

Fancy Sandwiches

An assortment of fancy sandwiches, wraps, croissants and dessert

Build-Your-Own Deli Combo

An assortment of deli meats, cheeses, sprouts, lettuce, spreads and condiments with a variety of buns and dessert



Gluten-Free Cold Lunch Buffet

Gluten-free sandwiches, buns and gluten-free dessert



Vegan Cold Lunch Buffet

Three-bean salad with avocado, hummus with fresh vegetables and vegan dessert



Hot Lunch/Dinner Buffets

Lunch \$21.95

Dinner \$25.95 per person (for orders delivered 3:00 PM or later)

Minimum group of 10 people

Includes choice of one entree, green salad, dessert, coffee, tea (includes Sanka decaffeinated packets) and ice water
Soft drinks, bottled water and milk available upon request.

Add on an extra entree for \$4.00 per person.

Lasagne—Beef or vegetable lasagne with garlic bread

Fajita—Chicken or vegetarian fajita with sour cream and salsa

Stir-Fry—Chicken, seafood or vegetarian stir-fry with rice and fortune cookies

Penne Alfredo—Alfredo or chicken alfredo with penne and garlic bread

Ukrainian Combo—Perogies, garlic sausage and cabbage rolls

Butter Chicken—Butter chicken breast with basmati rice

Beef Stroganoff—Creamy beef stroganoff, hot vegetables and noodles

Chicken Cacciatore—Chicken cacciatore with penne pasta

Ginger Beef—Tangy ginger beef with rice and fortune cookies

BBQ Pork Loin—Tender BBQ pork loin with potatoes and hot vegetables

Roast Beef au Jus—AAA roast beef au jus with hot vegetables and baby red potatoes

Lemon Chicken—Lemon chicken breast with rice pilaf and vegetables

Moroccan Chicken—Moroccan chicken thighs with rice pilaf and hot vegetables

Spicy Pad Thai—Shrimp or Chicken and coconut rice

Burger—Angus beef, chicken or vegetarian burger with potato salad

Meatloaf—Meatloaf with spicy chili sauce, potatoes and hot vegetables

Upgrade your salad to Greek, Caesar, pasta, potato, marinated vegetable \$2.00 each

Add any additional upgraded salad \$4.00 each

Upgrade your dessert to: Chocolate Blackout Torte, Chocolate Avalanche Cake, Triple Chocolate Mousse, Colossal Carrot Cake, Mango Berry Cheesecake, pecan pie or fruit tray \$2.50 each



Hot Gluten-Free and Vegan Lunch/Dinner Buffets

Lunch \$21.95

Dinner \$25.95 per person (for orders delivered 3:00 PM or later)

Minimum group of 10 people

Includes choice of one entree, green salad, fruit tray, coffee, tea (includes Sanka decaffeinated packets) and ice water

Soft drinks, bottled water and milk available upon request.

Add on an extra entree for \$4.00 per person.

-   *Aubergine Curry*—Aubergine curry with coconut rice and fruit tray
-   *Mushroom and Okra Curry*—Mushroom and okra curry with coconut rice and fruit tray
-   *Chickpea and Potato Curry*—Chickpea and potato curry with coconut rice and fruit tray
-   *Vegetarian and Gluten-Free Chili*—Vegetarian and gluten-free chili with coconut rice and fruit tray
-   *Mujadara*—Mujadara has lentils, rice and caramelized onions with hot vegetables and fruit tray
-   *Classic Ratatouille*—Ratatouille, wild rice blend, hot vegetables and fruit tray



Gluten-Free or Vegan Desserts

Add to the above meals for \$2.50 per person at time of booking.



Platinum Lunch or Dinner Buffets

\$36.95 per person

Minimum group of 20 people

Includes choice of one entree, green salad, dessert, coffee, tea (includes Sanka decaffeinated packets), juice, soft drinks and ice water

Add on an extra entree for \$6.00 per person.

Gluten-free option available

Roast Turkey

Roast turkey, mashed potatoes, dressing, gravy, cranberry sauce

Cornish Game Hen

Cornish game hen with wild rice

Roast Lamb

Roast lamb with wild rice, mint jelly

Prime Rib

AAA prime rib au jus, roasted potatoes and Yorkshire pudding

St Louis-Style Pork Ribs

Slow roasted pork ribs, roasted potatoes

Poached Salmon

Poached salmon with wild rice



Leek and Mushroom Risotto

Risotto with sweet potato bar and a gluten-free and vegan dessert

Buns are not included.



Make It Grand! *\$42.95 per person*

Minimum group of 30 people

Our grand platinum lunch or dinner buffet includes three entrees, three salads, two starches and buns.



Pasta Bar \$23.95 per person

Minimum group of 30 people

A selection of three pastas and three sauces with Parmesan cheese and herbed focaccia includes Caesar salad, dessert, coffee, tea (includes Sanka decaffeinated packets), juice, soft drinks and ice water



BBQ Burger Buffet \$32.95 per person

Minimum group of 30 people

Includes Angus burgers, vegetarian burgers, chicken burgers, salads, corn on the cob, beans, dessert, coffee, tea (includes Sanka decaffeinated packets), juice, soft drinks and ice water
(Substitute any item with jumbo hot dogs.)



Deluxe BBQ \$42.95 per person

Minimum group of 30 people

Includes beef steak, chicken, salmon, salads, corn on the cob, beans, rice pilaf, dessert and fruit tray, coffee, tea (includes Sanka decaffeinated packets), juice, soft drinks and ice water








Small Bites

Minimum group of 10 people

We recommend three to ten items per person depending on the type of function. To make your event a big success, contact the food and beverage service and events manager for assistance with recommended amounts or custom menu suggestions.

Silver \$3.50 per item/per person

Cold—Tzatziki with veggies instead of pita ,
hummus with veggies instead of pita  ,
sliced wraps, bruschetta, olive board  







Hot—Grilled perogies, dry garlic ribs, chicken wings,
samosas, chicken satay





Gold \$4.50 per item/per person

Cold—Smoked salmon on toast points, prosciutto melon , jumbo cocktail
shrimp , chocolate-dipped fruit  , nachos with salsa, guacamole
and sour cream 

Hot—Vegetarian spring rolls, spanakopita, torpedo shrimp, sliders,
chef-attended vegetarian pasta station

Platinum \$5.50 per item/per person

Cold—Lobster lettuce cups , chocolate fountain with fruit skewers  ,
imported cheese board , tuna or salmon sashimi , charcuterie board 

Hot—Bacon-wrapped scallops , butter chicken purses, garlic aioli crab cakes,
mini beef Wellingtons, jumbo shrimp flambé , sweet potato bar  

Please see page 3 for additional snack and premium snack suggestions.



Beverage Services



	<i>Host Bar</i>	<i>Cash Bar</i>
<i>Premium liquor (1 oz)</i>	<i>\$6.00</i>	<i>\$7.00</i>
<i>Imported and domestic beer</i>	<i>\$6.00</i>	<i>\$7.00</i>
<i>Fine selection of wines</i>	<i>\$6.00</i>	<i>\$7.00</i>
<i>Bottled water, soft drinks and juice</i>	<i>\$3.00</i>	<i>\$3.00</i>

Cashier and bartender rate \$25.00 per hour (minimum two hours for set-up and teardown plus serving time)

AGLC regulations require that free non-alcoholic beverages be served. Consumed pop, juice and bottled water will be invoiced at \$3.00 per beverage. Coffee and tea available upon request



Catering and Room Rental Policies

Barnett House, the Alberta Teachers' Association (ATA) Edmonton office, is located at 11010 142 Street. It has meeting facilities for groups of 10 to 350 people with a variety of catering options.

The ATA reserves the right to change, cancel or reassign meeting rooms based on the needs of the Association.

Groups outside of the ATA requesting a meeting space must place a catering order.

Buffet items will be displayed for a maximum of two hours at any function to ensure the quality and integrity of the product, unless otherwise stated in the catering brochure.

Orders for products that are not part of our standard catering brochure are subject to availability and servicing costs. The best value is from selections in our catering brochure as they are listed.

Our in-house audiovisual equipment is available for rent. Please ensure that you request and make arrangements to test functionality to suit your presentation needs a week or more before your function.

Complimentary guest parking is available in visitor parking. Please obey all parking signs to avoid receipt of a parking infringement.

The facility is smoke-free, including all entrances and the courtyard.

The ATA is not responsible for the loss or damage of items left in the facility. Personal effects and equipment must be removed at the end of the function.

Bar service is governed by the Alberta Gaming and Liquor Commission (AGLC) regulations. No outside liquor is permitted.

All decor must not deface or damage the facility including the use of adhesives, tacks, staples or tape. Confetti or similar decor may not be used, and any cleanup or repair costs will be billed to the client accordingly.

Functions with a DJ or live music are subject to SOCAN and Re:Sound fees.





Placing an order

- To order menus and à la carte items in this brochure, please e-mail meetingrooms@ata.ab.ca.
- To order a custom menu or for assistance with large banquets and special meeting requests, contact Pierre Plamondon, food and beverage service and events manager, at 780-447-9414; e-mail pierre.plamondon@ata.ab.ca.

Order deadline and billing

- You must place your order by 10 AM on the Tuesday one week before your function.
- If you order after the above deadline, your menu options may be decided by the food and beverage service and events manager.
- You will be billed for actual, confirmed or minimum numbers, whichever is greater.
- All prices are per person.

Changing or cancelling a room or catering order

- All meetings/catering must be cancelled via e-mail. Cancellations of confirmed events will be subject to a charge of
 - a. up to 100 per cent of the total value of the function booked if cancelled within 48 hours or
 - b. up to 50 per cent of the total value of the function booked if cancelled within seven days. Cancellations received more than one week before the event will not be charged.

Groups of 20 or more

- Groups of 20 or more must order set menus from the catering brochure.

Groups of fewer than 20 order-and-charge-it plan

- Groups of fewer than 20 have the option of eating in the cafeteria for a flat rate of \$16.50 per person per meal and choosing any food or beverage they want.
- Order-and-charge-it plan participants must identify their group name to the cashier in lieu of payment.
- Tables in the cafeteria will be identified and reserved for the group.
- The order-and-charge-it plan must be ordered when booking a meeting room and will be invoiced as per any other catering and room rentals.

Special meals to accommodate people with dietary restrictions

- Meals to accommodate people with dietary restrictions are provided at no additional charge if we receive information regarding the restriction and the person's name by the order deadline.
- Orders received after the deadline will be accommodated as much as possible and charged as additional meals.

Health regulations

- Due to licensing requirements and health regulations, all food and beverages served in ATA meeting rooms must be ordered through or arranged by ATA food services.
- Customers are not allowed to take away any leftover food or beverages.



Room Rates

Room rates are based on group size and do not include audiovisual and/or console rental listed below.	ATA members, subgroups, and tenants	Other education and not for profits	Corporate and private groups
Up to 15 people	\$100	\$135	\$165
16 to 35 people	\$150	\$200	\$250
36 to 55 people	\$200	\$275	\$325
56 to 125 people	\$300	\$400	\$500
More than 125 people	\$300	\$500	\$750
All meeting rooms are equipped with a large audiovisual screen TV.	\$75	\$100	\$150
Auditorium console includes projectors and screens as well as many other features.	\$150	\$225	\$300
Standby audiovisual support during an event is \$100 per hour if requested a week ahead.	Hourly rate	Hourly rate	Hourly rate



Room Set Up

Room	Set Up Style	Participant #
Auditorium	<ul style="list-style-type: none"> • rounds of 8 • theatre • rounds of 6 • classroom 	216 350 162 192
Boardroom	<ul style="list-style-type: none"> • groups of 6 • classroom • hollow-square • boardroom • u shape • theatre 	48 36 30 30 26 60
Room 140	<ul style="list-style-type: none"> • groups of 6 • classroom • hollow-square • boardroom • u shape • theatre 	72 84 48 48 40 100
Room 202	<ul style="list-style-type: none"> • conference only 	16
Room 215	<ul style="list-style-type: none"> • groups of 6 • classroom • hollow-square • boardroom • u shape • theatre 	36 48 32 32 30 80
Room 218	<ul style="list-style-type: none"> • groups of 6 • hollow-square • boardroom • u shape • theatre 	36 26 26 20 50
Room 226	<ul style="list-style-type: none"> • groups of 6 • classroom • hollow-square • boardroom • theatre 	24 42 30 30 50
Room 448	<ul style="list-style-type: none"> • classroom • hollow-square • boardroom • theatre • u shape • groups of 6 	48 32 32 60 26 36



Please send inquiries and meeting room requests to meetingrooms@ata.ab.ca.

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