

Thank you for choosing the Italian Cultural Center.

We want your special event to be as successful as you do and we'll do everything we can to ensure a positive experience that will please you and your guests.

The following are options of exciting menu selections for you to consider. Menu items contained in this brochure are merely suggestions. We pride ourselves in our ability to custom design an unlimited number of menus to suit your taste. All menu items are prepared from the finest ingredients including prime cuts of meat and seasonal market fresh vegetables.

Please contact us directly with any questions.

We look forward to working with you!

Telephone: (780) 453 - 6182

Fax: (780) 451 - 0669

Email: iccg@iccedmonton.ca

DINNER MENU
Served Family Style

****Choose one of the three listed below****

SLOW ROASTED BARON OF BEEF
(Choice of Mushroom or Red Wine Sauce)

HERB ROASTED CHICKEN
(Choice of Mushroom Gravy or Spanish Sauce)

FESTIVE TURKEY DINNER
(With Vegetable Herb Stuffing, Pan Gravy and Cranberry Sauce)

****Choose One Item from Each Category to Complete Your Meal****

- Tossed Romaine and Radicchio with Virgin Olive Oil Vinaigrette or Caesar Salad with Herb Croutons
- Italian Style Roast Potatoes, Mashed Potatoes or Vegetable Rice Pilaf
- California Style Vegetables, Peas And Carrots, Italian Blend Vegetables or PEI Medley
- Berry Burst, Apple Pie or Cheese Berry Pedestal

Assorted Dinner Rolls (Included)
Coffee and Tea (Included)

\$35.65 per person
15% Gratuities and 5% GST

****Compliment your meal with one of these family style side dishes****

<i>Bruschetta and Hand Cut Crostini</i>	\$5.25 per person
<i>Slow Roasted Baron of Beef (4oz)</i>	\$7.35 per person
<i>Herb Roasted Chicken (2pp)</i>	\$7.35 per person
<i>Baked Salmon with Fresh Lemon (4oz)</i>	\$8.35 per person
<i>Cabbage Rolls</i>	\$5.25 per person
<i>Perogies</i>	\$5.95 per person

PLATED DINNER MENU

Cold Appetizers

Bruschetta

*Served Family Style
With Hand Cut Crostini*

\$5.25 per person

Prosciutto and Grilled Red and Yellow Peppers

*Two Slices of Prosciutto with Grilled Red and Yellow
Peppers served on Green Leaf Lettuce with Boconcinni Cheese and
Black and Green Olives*

\$10.55 per person

Deluxe Antipasto

*One Slice Each of Prosciutto, Cappicollo, Genoa Salami and Mortadella,
Cheddar and Friulano Cheese served on a Bed of Green Leaf Lettuce
with Marinated Artichokes and Black and Green Olives*

\$11.75 per person

SALADS

Tossed Romaine and Radicchio
Balsamic & Virgin Olive Oil Vinaigrette

\$4.75 per person

Traditional Caesar Salad
With Creamy Dressing and Herb Croutons

\$4.95 per person

Mixed Baby Greens
*A Mixture of Fresh Garden Greens with
Raspberry Vinaigrette*

\$5.25 per person

PASTA

Penne Rigate

Choice of Diavola, Tomato or Meat Sauce

\$5.75 per person

Fusilli Casarecci

Choice of Diavola, Tomato or Meat Sauce

\$6.25 per person

Tortellini

4 Cheese Trio

Choice of Diavola, Alfredo or Meat Sauce

\$6.25 per person

Lasagna Al Forno

Home Style Meat or Vegetarian

An Italian Centre Specialty

\$6.25 per person

SOUP

Italian Minestrone Soup

Always a favourite

\$4.75 per person

Mulligatawny

*A Light Creamy Curry Chicken Soup Garnished
with Diced Apple and Rice*

\$4.75 per person

Green Split Pea Soup

Finished with Seasoned Croutons

\$4.75 per person

Cream of Wild Mushroom

A Blend of Fresh Wild Mushrooms, Finished With Sherry

\$4.95 per person

MAIN COURSE

*(Each Entrée Comes with Your Choice of Vegetables and Potato or Rice
Crusty Italian Buns, Coffee and Tea)*

Baked Double Breast of Chicken

*One 7oz. Fresh Double Breast with Choice of
Spanish Sauce or Mushroom Red Wine Sauce*

\$25.75 per person

Chicken Antonio

*A Breaded Boneless Chicken Breast Stuffed
with Cream Cheese, Spicy Butter and White Wine*

\$26.25 per person

Fillet of Salmon

Baked Filet of Salmon with White Wine, Butter and Fresh Lemon

\$28.35 per person

MAIN COURSE CONTINUED

*(Each Entrée Comes with Your Choice of Vegetables and Potato or Rice
Crusty Italian Buns, Coffee and Tea)*

Provini Veal Cutlet

*Two 4oz. Breaded Veal Cutlets served with Fresh
Lemon and Marsala Sauce on the Side*

\$29.50 per person

Roast Striploin of Beef

*Slow Roasted to perfection and served with
Red Wine or Green Peppercorn Sauce*

\$28.35 per person

Prime Rib of Beef

Slow roasted and served with Red Wine Sauce

\$31.05 per person

Stuffed Pork Loin

Herbed bread stuffing with Calvados Sauce

\$28.35 per person

PREMIUM DESSERTS

Triple Chocolate Mousse

Three layers of sinful decadent chocolate mousse

\$5.75 per person

Individual Chocolate Raspberry Mousse

A top layer of light raspberry mousse and a middle layer of rich chocolate mousse

\$6.25 per person

Cheese & Berry Pedestal

Delicate Vanilla cake Genoise topped with a cream cheese mousse

\$5.75 per person

Lemonberry Zinger

Delicious lemon mousse enrobed in Genoise sponge cake

\$ 6.25 per person

Teardrop Mango Smoothie

Vanilla cake garnished with a delicious mango mousse and glaze

\$6.25 per person

Tiramisu Cheesecake

Classic tiramisu redone as a cheesecake

\$6.25 per person

COMBINATION MEAL

(Unique to the Italian Cultural Center)

******Choose one Fish and one Meat******

4 oz. SALMON

(With Lemon Butter Sauce)

STUFFED SOLE

(With Roasted Red Pepper Cream Sauce)

SHRIMP BROCHETTE (1 PER PERSON)

(Marinated with White Wine and Garlic)

4 oz. CHICKEN BREAST

(With a choice of Spanish or Mushroom Sauce)

4 oz. ROASTED STRIPLOIN OF BEEF

(With a choice of Red Wine or Peppercorn Sauce)

4 oz. VEAL CUTLET

(With a choice of Lemon Wedge or Lemon Caper Sauce)

Each Entrée Comes with Your Choice of Vegetables and Potato or Rice

Crusty Italian Buns

Coffee and Tea

\$37.95 per person

Add dessert for \$6.25pp

CHOICE OF VEGETABLES (choose 1):

Florettes of Broccoli and Batonnettes of Carrots, PEI Medley or Fresh Medley of Vegetables

CHOICE OF POTATO OR RICE (choose 1):

Roasted Parisienne Potatoes, Duchess Potatoes or Wild Rice

LATE NIGHT LUNCH

Served after 9pm

Basic

*A premium Selection of Italian Deli Meats & Domestic Cheese
Fresh Seasonal Fruits
Crusty Italian Buns & Butter
Coffee & Herbal Tea*

\$10.95 per person

Deluxe

*Spare Ribs & Hot Wings, Premium Selection of Italian Deli Meats
& Domestic Cheese, Fresh Seasonal Fruits
Relish Tray, Crusty Italian Buns & Butter, Assorted Pastries
Coffee & Herbal Tea*

\$12.75 per person

Dessert Buffet

*Premium Selection of Assorted Cakes, Tortes and Cheese Cakes
Assorted Italian Pastries and Cake
Fresh Seasonal Fruit Platter*

\$13.75 per person

The Italian Centre Buffet

*****Minimum May Apply*****

INCLUDED IS THE FOLLOWING:

*Fresh baked Crusty Rolls and Butter
Tossed Baby Greens and Radicchio with Virgin Olive Oil Vinaigrette
Caesar Salad with Herb Croutons
Red potato Salad
Marinated Vegetable Salad
Premium Selection of Italian Deli Meats
Italian style Roast Potatoes or Mashed Potatoes
Chef's Selection of Vegetables
Seasonal Fruit Platter
A Premium Selection of Tortes, Cheese Cake & Pastries, Coffee & Tea*

HOT SELECTIONS:

*Lasagna al Forno
Roast Chicken Breast & Spanish Sauce
Roast Striploin & Green Peppercorn Sauce
Roast Turkey with Vegetable Sage Stuffing
Fillet of Salmon Lemon Caper Butter
Roast Pork Loin & Calvados Sauce*

1 Hot Selection \$39.85
2 Hot Selections \$43.95
3 Hot Selections \$48.95
4 Hot Selections \$52.75

COFFEE BREAKS / BREAKFAST MEETINGS

<i>Fresh Brewed Coffee and Tea</i>	\$2.50/per person
<i>Assorted Juices</i>	\$15.00/per pitcher
<i>Perrier Water</i>	\$3.00/each
<i>Bottled Water</i>	\$3.00/each
<i>Milk or Chocolate Milk</i>	\$15.00/per pitcher

SNACK BREAK

<i>Fresh Baked Cookies</i>	\$18.90/dozen
<i>Dessert Squares</i>	\$18.90/dozen
<i>Assorted Pastries</i>	\$37.80/dozen
<i>Domestic Cheese and Crackers</i>	\$5.25/per person <small>(minimum of 25 persons)</small>
<i>Bruschetta with Hand Cut Crostini</i>	\$16.75/dozen
<i>Crisp Crudités and Herb Dip</i>	\$5.25/per person
<i>Individual Potato Chips</i>	\$2.25/per person
<i>Bottled Domestic Water</i>	\$2.75/per person
<i>San Pellegrino Water</i>	\$3.75/per person
<i>Assorted Tinned Pop</i>	\$2.75/per person
<i>Orangina (by the bottle)</i>	\$2.75/per person
<i>Fresh Brewed Coffee and Tea</i>	\$2.50/per person

RECEPTIONS

Cold Canapés

<i>Smoked Salmon Rosettes or Gravalox on Crostini</i>	\$19.90/per dozen
<i>Crissini Sticks wrapped in Prosciutto</i>	\$17.85/per dozen
<i>Devilled Eggs</i>	\$14.75/per dozen
<i>Bruschetta with Diced Tomatoes</i>	\$16.75/per dozen

Hot Canapés

<i>Vegetarian Spring Rolls</i>	\$16.75/per dozen
<i>Breaded Shrimp</i>	\$19.90/per dozen
<i>Spanakopitas</i>	\$16.75/per dozen
<i>Hot and Spicy Wings</i>	\$16.75/per dozen
<i>Bacon wrapped Scallops</i>	\$19.95/per dozen
<i>Beef Satays</i>	\$17.85/per dozen
<i>Chicken Satays</i>	\$18.85/per dozen
<i>Calamari Rings</i>	\$18.85/per dozen

Platters (Minimum 25 portions)

<i>Imported and Domestic Cheese Platter</i>	\$7.75/person
<i>Assorted Pastries</i>	\$7.50/person
<i>Fresh Fruit display</i>	\$5.25/person

BAR LIST

Premium Brand (1 oz).....	\$5.75
Deluxe Brand (1 oz).....	\$6.50
Domestic Beer (Bottle).....	\$5.75
Imported Beer (Bottle).....	\$6.50
Non Alcoholic Beer (Bottle).....	\$5.75
House Wine (4 oz glass).....	\$5.75
Liqueurs (1 oz).....	\$5.75
Mineral Water (Bottle).....	\$3.75
Soft Drinks.....	\$2.50

BARTENDER:

Bartender is provided by the Italian Cultural Center for \$175.00 per bartender for a maximum of eight hours. The bar closes at 1:00 am

BAR LABOUR CHARGES:

Should the minimum consumption on a cash bar be less than \$400.00, there will be a labour charge of \$20.00 per hour per bartender for a minimum of four hours each and a cashier charge of \$20.00 per hour for a minimum of four hours.

WINE LIST

RED

Masi Delle Venezie.....	\$27.00 per bottle
Fabiano Valpolicella.....	\$27.00 per bottle
Navarro Lopez Tempranillo.....	\$27.00 per bottle
Cannanau.....	\$32.00 per bottle
Cannanau Riserva.....	\$47.00 per bottle
Capezzana Barco Reale.....	\$47.00 per bottle
Bussola BG Amarone.....	\$99.00 per bottle
Barco Reale Barolo.....	\$99.00 per bottle

WHITE

Santa Rita Chardonnay.....	\$27.00 per bottle
Orvieto Melini.....	\$27.00 per bottle
Lugana.....	\$37.00 per bottle
Mission Hill Pinot Gris.....	\$37.00 per bottle

SPARKLING

Asti Spumante.....	\$27.00 per bottle
Henkel Troken.....	\$27.00 per bottle
Prosecco Di Valdobbiate St. Anna.....	\$32.00 per bottle
Prosecco Ruggeri Gial'oro.....	\$37.00 per bottle

****If any special wine is required, please give a minimum of 3-weeks' notice so it can be ordered in for you.****

ROOM RENTAL DETAILS

Hall/Room	Maximum Occupancy	Minimum Occupancy
Losa Hall	550	300
Italia Hall	200	100
Fogluar	-	-
Juventus	170	80
Club Room	80	-

Terms and Conditions

Details of Event Planning and Payment

The Italian Cultural Center (ICC) is available to service the social and business entertainment needs of its members and guests.

- 1) A **guaranteed number** of guests and confirmed room set ups must be submitted to Management no later than 9 days prior to the event. All billing will be based on the guaranteed number or actual attendance.
- 2) **All prices are subject to change to reflect market fluctuations.** The client will be notified prior to the function.
- 3) All prices quoted are subject to a **Gratuity charge of 15% and GST charge of 5%.**
- 4) **Menu selection** must be submitted to Management 3 weeks prior to the function to ensure availability of menu selections, proper staffing and co-ordination of your function.
- 5) The Italian Cultural Center, with the exception of wedding cakes, must provide all food and beverage items. All food and beverage must be consumed on site.
- 6) A **deposit** is required at the time of booking. Reimbursement will be issued providing that the hall is rebooked.
- 7) Full payment is required 9 days prior to the event. Settlement of account, in full, is due upon receipt of invoice. All payments are payable by cash or cheque.
- 8) **The client shall advise and confirm with Management all arrangements for music or any other entertainment and decoration services prior to event. All equipment belonging to the D.J. or Band must remain on the stage. No wires, speakers, etc. are allowed on the floor. If there is any equipment on the floor, it will be removed!**
- 9) **Room rental charges** include room set-up and staffing. Cash bars may have an additional labour charge. Also included is use of our regular inventory of tables, chairs, table cloths, napkins, china, silverware and glassware. Should item rentals be required, additional charge will incur.
- 10) **Cancellation Policy:** In the unlikely event that the customer should cancel the event for any reason, the cancellation penalty will be equal to the amount of any food and beverage revenue. It is agreed that the following schedule shall represent the cancellation policy of the Italian Cultural Center:
 - **Over 120 days prior to event - 75% refund**
 - **119 days to 60 days - 50% refund**
 - **59 days to 0 days - 0% refund**
- 11) ICC reserves the right to inspect all items entering the premises and control all private functions including the conduct and performance of entertainers and audible level of music played. Liability for all damages to the premises will be charged to the representative in charge of the arrangements with ICC.
- 12) **All interior decorations, signage and posters require prior approval of Management. Decorations on the exterior of the premises are not allowed. Decorations at entrance way are not allowed as per Fire Regulations.**
- 13) **No open flame candles, votive candles, candelabras, dry ice machines and/or foggers allowed. Also, no pins, masking tape and/or any attachments on the walls and ceilings are allowed.**
- 14) **Throwing of rice, confetti, fresh flowers and the like are not allowed on the premises. This will result in a \$500.00 charge!**
- 15) **Wedding Cake(s): The Italian Cultural Center is not responsible for any set-up or storage of cakes. This responsibility is solely that of the client and the baker.**