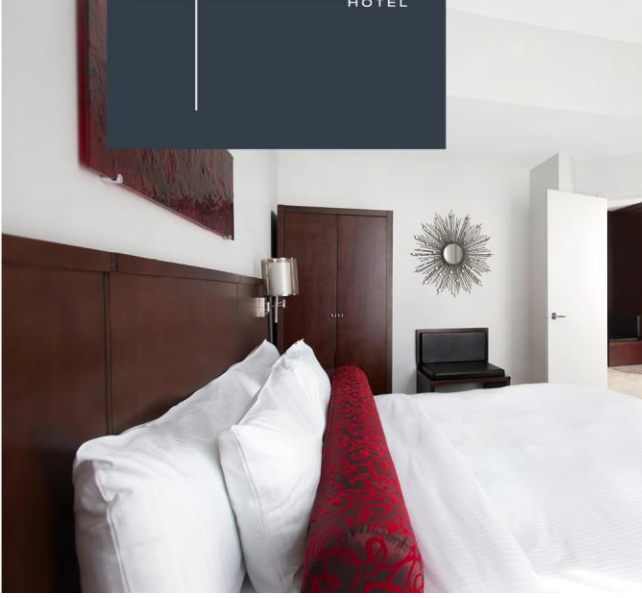




Catering Package

Modern matrimony. Tie the knot in style.

MATRIX
HOTEL





Congratulations on your Engagement!

Your wedding day will be like no other. A day filled with love, family, friends and celebration – certain to be remembered forever. Celebrate your wedding day at the Matrix Hotel for an unforgettable beginning to your happily ever after. Located in the heart of downtown Edmonton, the Matrix Hotel is a lifestyle hotel combining an elegant atmosphere with upbeat style and modern décor to compliment your wedding day.

Our Gift to the Bride and Groom

We provide a complimentary suite for the Bride and Groom on their wedding night, with Hot Breakfast in Loft106 the following morning.

Our Gift to your Guests

We are pleased to offer your guests a discounted rate at Matrix Hotel. This rate is available Thursday through Sunday and includes complimentary parking and a Hot Breakfast.

Pre and Post Events at Matrix

Complimentary meeting space is available for your rehearsal dinner, gift opening or brunch at the Matrix. Please ask your catering manager for further information.

Reception Locations

The Quartz Ballroom

A stunning ballroom representing the true elegance of the Matrix Hotel, featuring fabulous wall to wall, floor to ceiling windows which deliver the beauty of natural light to your event. Rich platinum draperies and satiny copper wall panels bring a touch of opulence to the ballroom. The Quartz ballroom can accommodate up to 240 guests for a dinner and dance.

The Amber Ballroom

Flooded with natural light – this ballroom works beautifully for both ceremonies and receptions. The raised entry way creates a private and intimate venue to celebrate your wedding day. The Amber ballroom can accommodate up to 130 guests for a dinner and dance.

The Prism Room

Possibly the most charming of our venues, the Prism is the perfect choice for a more intimate wedding. The Prism room features a dramatic wall of floor to ceiling windows. The use of dark wood and cool accents creates a beautiful setting for your wedding day. The Prism can comfortably accommodate up to 40 guests for dinner.

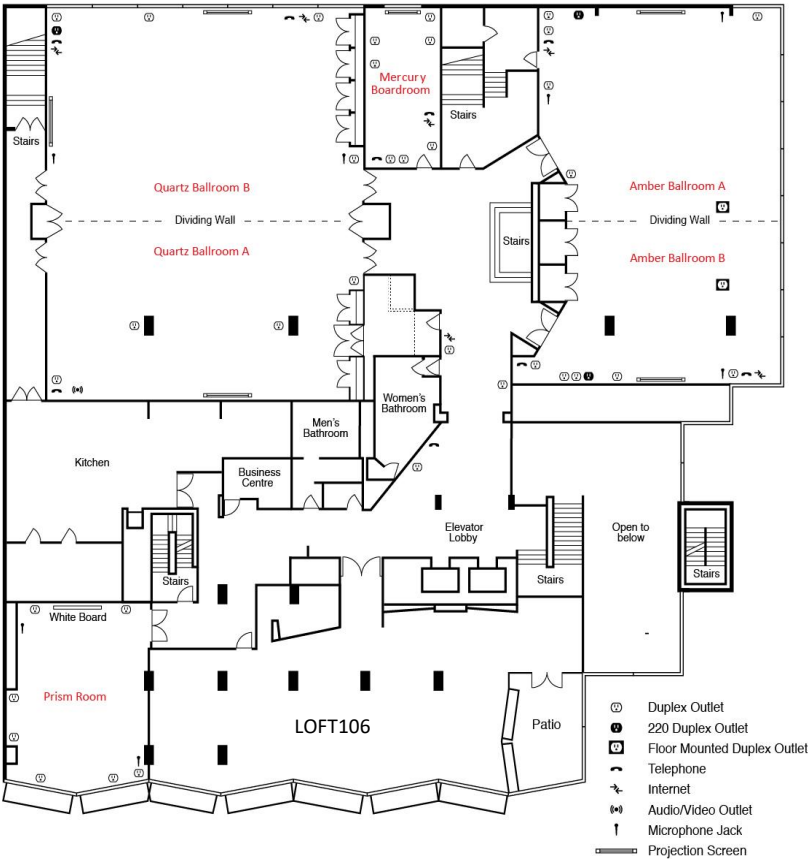


Banquet Space at a Glance

Capacity Chart

Room	Dimensions	Size (sq. ft)	Ceiling Clearance	Dinner and Dance	Dinner (no dance)	Standing Reception	Ceremony
Quartz Ballroom	58' x 71'	3976	10'	240	300	325	350
Amber Ballroom	43'x 69'	2967	10'	130	150	200	225
Prism	26' x 32'	832	10'	-	40	60	60

Floor Plans





Meeting Space

Event Times

The function room(s) will be booked according to the times indicated on the banquet event order. Any hired entertainment such as a DJ or band is required to finish performing by 1:00am. The function room must be vacated by 2:00am. Access to the banquet room for decorating is guaranteed for 8:00am on the day of the event. Should the space be available the night prior to your wedding day we will certainly grant early access – this will be confirmed two weeks prior to your wedding day.

Banquet Room

Included in the Banquet room rental is the following:

- All banquet tables and chairs (black banquet chairs)
- A choice of white or black floor length table linen and napkins
- Cutlery, glassware & china for dinner service
- Square mirror & two candles for each guest table
- Table numbers and stands
- Built in dance floor
- Podium with wired microphone (in-house sound system for speeches)
- Drop down projection screen (projector not included)

Decor

To avoid damage to wall coverings and light fixtures, we do not allow the use of strong tape, tacks or any other attachments without prior written consent from the Catering Department. The use of confetti and flower petals is not permitted. Candles in an enclosed container, such as votives, are permitted so long as the flame is at least one inch below the top of the container.

Ceremony Rehearsals

Ceremony rehearsal time and location will be confirmed three weeks prior to your wedding day based on availability.

Shipping, Receiving and Storage

Delivery time for décor and rental items will be confirmed by the Catering Department, along with instructions for loading in and out. A copy of the rental order from any third party supplier must be provided to the Catering Department in advance of delivery in order for shipment to be signed for by the Matrix Hotel. Any items left more than 24 hours following the event will be disposed of unless otherwise arranged through the Catering Department.

Deposit, Payment and Cancellation

A non-refundable deposit equal to the rental fee of your function room is required at the time of booking to confirm the function space. This deposit will be applied to the final bill. Full payment will be due a minimum of 3 business days prior to the event, based on an estimate prepared by your Catering Manager. A complete cancellation schedule can be found in your signed catering contract.



Catering Services

Menus

All menus and prices are guaranteed 60 days prior to your event.

Gratuities and Tax

All food and beverage, meeting room rental, labour and audio visual charges are subject to an eighteen percent (18%) service charge. GST is applied to the total bill including service charge.

Plated Service

All plated meals have a three course minimum, with a maximum of three entree options for your guests, including a vegetarian option. Should you wish to offer a choice of main for your plated dinner, we recommend your choices are included in your invitations as your guests will need to make their selection in advance. You will be required to provide all entree selections to the Catering Department a minimum of 10 business days prior to the event. Assigned seating is required for all plated service meals, along with named placed cards which designate the selected entree.

Dietary Substitutes

We want all of your guests to enjoy their experience at Matrix Hotel and we are happy to cater to your guest's special needs. Dietary substitutes are available and must be arranged in advance of the function. Guests who are to receive special meals must be identified to the Banquet Captain prior to the service commencing. Last minute changes and requests will be subject to an additional charge.

Menu Tasting

Matrix Hotel is pleased to offer a complimentary wedding tasting for the Bride and Groom. This is available to all guests who have signed a contract and provided a deposit. It is recommended that tastings are done approximately 2 months prior to your wedding date. Menu selections for the tasting must be provided to the Catering Department two weeks in advance.

Guaranteed Attendance

A guaranteed number of guests attending your function is required 72 hours prior to the event (3 business days). If the number is not received, the number of guests on the signed contract will be used as the guarantee.

Food & Beverage Policy

All food and beverage (with the exception of wedding cake, cupcakes and candy bar) must be catered through the Matrix Hotel. Due to Local and Provincial Health Regulations, guests are prohibited from removing any food and beverage products following a function (with the exception of wedding cake, cupcakes and candy bar).

Wedding cakes, cupcakes and candy buffets are the responsibility of the supplier. Matrix Hotel accepts no liability for damage, set-up, storage, care, or repair of wedding cakes.

Beverage sales and service are in accordance with the policies of the Alberta Liquor and Gaming Commission. Matrix Hotel function space is licensed to serve alcohol until 1:00am, with last call at 12:30am.



Catering Services Cont'd

Cash Bar

This arrangement is suggested when the guests at the function are paying for drinks individually. The drink price as listed include gratuity and tax. Matrix Hotel provides the liquor, ice, glassware, mixes and bartender services. Should the final bar revenue fall below \$500, a fee of \$25 per hour, per bartender (minimum three hours each) applies for all cash bars.

Subsidized Cash Bar

This arrangement is suggested when the guests at the function are paying a specific amount for drinks (i.e., loonie, toonie or \$3) and the Bride and Groom are paying the remaining amount. Guests pay the cash amount to the cashier and the remainder with gratuity and tax will be charged to the master account. Matrix Hotel provides the liquor, ice, glassware, mixes and bartender services.

Host Bar

This arrangement is suggested when the Bride and Groom wish to cover all bar costs. Gratuity and tax is charged per drink and added to the final bill. Matrix Hotel provides the liquor, ice, glassware, mixes and bartender services. The billing is calculated on the total consumption of all alcohol.

Cake Cutting Fee

Cake cutting for buffet style service is complimentary. If you would like the cake to be individually plated and served, the fee will be \$3.00 per guest.

Chair Cover or Chiavari Chair Set Up/Tear Down

Our staff will set up/remove rental chair covers or unstack Chiavari chairs and place seat cushions for a charge of \$2.75 per chair. Please note when booking your rentals that we require a minimum of 3 hours for set up.



Hors d'Oeuvres

All prices are based per dozen. Please note there is a minimum order of 3 dozen per selection.

Our Executive Chef recommends a minimum of 3 pieces per person for a 1 hour cocktail reception.

Seafood

- Lemon Coconut Prawns, Pepper Aioli **\$37**
- California Rolls **\$34**
- Shrimp Fritters, Spiced Honey Drizzle **\$35**
- Bacon Wrapped Bay Scallops **\$37**
- Ahi Tuna Poke on Rice Crisp **\$37**
- Smoked Salmon Pinwheel with Crème Fraiche **\$35**
- Mini Crab Cakes **\$35**

Vegetarian

- Arancini with Spicy Marinara Dip **\$31**
- Mac & Cheese Croquette **\$31**
- Salad Rolls, Spicy Ginger Soy Dip **\$32**
- Mini Apple and Brie Sandwich **\$32**
- Vegetable Samosas, Tamarind Chutney **\$31**
- Vegetable Spring Roll, Sweet Chilli Sauce **\$31**
- Baby Bocconcini, Cherry Tomato and Basil Brochette **\$32**
- Chickpea Fritters, Cilantro Tahini Sauce **\$32**

Meat

- Mini Cheeseburger **\$35**
- Spiced Chicken Satay, Thai Peanut Sauce **\$35**
- Mini Beef Wellington **\$36**
- Sweet and Sour Italian Meatballs **\$34**
- Chicken Potstickers, Schezwan Sauce **\$35**
- Tandoori Chicken Bites, Mint Yogurt **\$35**
- Antipasto Kebabs; Salami, Stuffed Olives And Bocconcini **\$35**
- Loaded Baby Potatoes with Bacon, Sour Cream, Cheddar Cheese and Green Onion **\$32**



Stationed Cocktail Reception Selections

Please note a minimum order of 30 is required for all hot food stations.

Vegetable Display \$6 per person

Assorted Crudités, Hummus, Buttermilk Ranch Dip

Fruit Display \$8 per person

Platter of Freshly Sliced Fruit and Seasonal Berries

Local Cheese Board \$12 per person

Display of Local Cheeses, Chutney, Grapes, Sliced Baguettes

Artisan Meat Display \$16 per person

Locally Cured and Smoked Meats, Mustard and Pickled Vegetables

Charcuterie Board \$20 per person

Locally Cured and Smoked Meats, Local Cheeses, Mustard, Chutney, Pickled Vegetables, Grapes, Sliced Baguettes

Assorted Breads and Dips \$10 per person

Soft Pretzels, Sliced Baguettes, Pita

Dijon Mustard Dip, Roasted Eggplant Dip, Hummus

Mediterranean Station \$17 per person

Chicken Skewers, Spanakopita, Hummus, Baba Ganoush, Tzatziki, Pita, Stuffed Vine Leaves

Beef Taco Station \$16 per person

Beef Taco, Shredded Lettuce, Chopped Tomato, Shredded Cheddar, Jalapenos, Taco Shells, Sour Cream, Salsa

Beef Slider Station \$18 per person

Beef Sliders, Mini Buns, Sliced Tomatoes, Lettuce, Mayo, Ketchup

Classic Poutine Station \$15 per person

French Fries, Cheese Curds, Gravy, Tomato Ketchup and Lemon Aioli

Dessert Platter \$14 per Person

Housemade Truffles, Chocolate Dipped Strawberries, Mini Fruit Tarts, Seasonal Berry Mousse, Assorted Squares



Plated Dinner

Entrée price includes one appetizer, one entrée and one dessert. Add an additional course for \$5 per person.

To start; Freshly Baked Assorted Rolls and Housemade Flavored Whipped Butter.

To finish; Freshly Brewed Regular and Decaf Coffee and Tea.

Please select one of the following appetizers for a 3 course meal or two for a 4 course meal:

- Roasted Tomato and Red Pepper Bisque, Cheddar Crouton
- Wild Mushroom Bisque, Herb Crème Fraiche
- Creamy Potato Leek Soup, Fried Leek

- Roasted Beet, Kale, Crumbled Goat Cheese, Walnuts, Honey-Dijon Vinaigrette
- Caesar Salad; Romaine, Crisp Pancetta, Shaved Parmesan, Lemon, Garlic Crostini
- Heirloom Spinach and Baby Mesclun Greens, Peppered Strawberries, Mandarin Orange Segments, Cucumber, Pomegranate Pearls, Champagne Vinaigrette
- Heritage Carrots and Roasted Red Peppers, Artisan Greens, Shaved Grana Padano Cheese, Kalamata Olives

Please select up to three of the following main course options:

All Entrées Are Accompanied with Chef's Choice Seasonal Vegetables

- Charbroiled Herb Marinated Flank Steak, Natural Jus **\$55**
- Local Honey-glazed Chicken Supreme with Pearl Onions and Mushrooms **\$54**
- Caprese Stuffed Chicken, Pan Jus **\$54**
- Citrus-garlic Butter Baked Atlantic Salmon **\$55**
- Crispy Skin Mediterranean Sea Bass, Tomato Confit, Miso Beurre Blanc **\$55**
- Charcoal Crusted Rack of Lamb, Mint Jus **\$59**
- Pan Seared 6oz Beef Tenderloin, Mushroom and Onion Ragout **\$59**
- Wild Mushroom Risotto, Truffle Oil Drizzle *vegetarian* **\$52**
- Mushroom and Chickpeas Pithivier *vegan* **\$52**

Select one of the following accompaniments:

- Buttermilk Whipped Potatoes
- Herb Roasted Baby Potatoes
- Crispy Potato Gnocchi
- Wild Rice Pilaf

Select One of the Following Desserts

- Peach Cobbler, Candied Walnut, Maple Whipped Cream
- White Chocolate Crème Brulée, Saffron Poached Apple, Cinnamon Tuile
- Chocolate Praline Torte, Toasted Almond Brittle, Port Mousse
- Mascarpone and Pumpkin Mousse, Amaretto Biscotti, Cocoa Dust
- Chef's Seasonal Cheesecake Selection



Matrix Dinner Buffet \$63 per person (Minimum of 50 Guests or a set up fee of \$150 will apply)

To start; Freshly Baked Assorted Rolls and Butter.

To finish; Freshly Brewed Regular and Decaf Coffee and Tea.

- Display of Canadian Cheeses, Cured and Smoked Charcuterie
- Antipasto Platter with Marinated Olives, Artichoke, Sundried Tomato, Roasted Peppers, Grilled Asparagus
- Fresh Vegetable Crudites with Asiago Dip
- Garden Greens Salad with Semi Dried Tomatoes, English Cucumber, Red Onion and Toasted Pumpkin Seeds, Served with an Assortment of Dressings
- Caesar Salad with Traditional Accompaniments
- Roasted Chickpea and Quinoa Salad, Baby Kale, Peppers, Feta Cheese, Citrus Vinaigrette
- Glazed Seasonal Vegetables

Select one of the following hot entrées:

- Wine Braised Beef Short Ribs, Portobello Mushrooms, Caramelized Onions
- Schezwan Glazed Grilled Chicken Breasts
- Lemon and Thyme Brined Picnic Chicken, Preserved Lemon, Natural Glaze
- Lemon and Herb Roasted Salmon, Olive Caper and Baby Basil Relish
- Goat Cheese, Sundried Tomato and Herb Stuffed Pork Tenderloin, Rosemary Apple Brandy Jus

Select one of the following starches:

- Buttermilk Mashed Potatoes
- Lemon Thyme Roasted Baby Potatoes
- Potato Gnocchi with Pesto Cream Sauce
- Wild Rice Pilaf

Select one of the following vegetarian entrees:

- Spinach and Cheese Manicotti
- Goat Cheese, Beet, Parmesan Pacchetti Pasta
- Stir Fried Noodles with Sweet Chili Marinated Tofu and Green Onion *vegan*

Select one of the following chef attended stations:

- Whole Roasted Jerk Chicken, Pineapple Salsa
- House Smoked Brisket, Jack Daniels Reduction
- Charcoal Dusted Pork Tenderloin, Pan Jus
- Garlic and Herb Roasted Beef Striploin, Bordelaise Sauce **Upgrade To Prime Rib For \$5 Per Person**

To finish:

Fresh Sliced Seasonal Fruit

Display of Housemade Assorted Pastries, Cakes, Mousse and Torts

Double Chocolate Bread Pudding, Strawberry Sauce



Matrix Kid's Corner

Selected children's menu must be the same format as the regular meal.

Plated Kid's Meal \$18 per child (age 12 and under)

Veggies and Dip

Chicken Fingers and Fries *or* Mac and Cheese *or* Mini Cheese Pizza

Ice Cream Sandwich

Buffet Dinner \$30.00 per child (age 3-12)

Menu based on your selections from the Matrix Dinner Buffet

Late Night Reception Selections

Our Executive Chef recommends ordering the late night reception for 60-70% of your guest list.

Assorted Pizzas (12" – 8 slices) \$20 each

Choose from the following:

- Classic Meat
- Margherita
- Hawaiian
- Roasted Vegetable
- Chef's Seasonal Pizza Selection

Beef Taco Station \$16 per person

Beef Taco, Shredded Lettuce, Chopped Tomato, Shredded Cheddar, Jalapenos, Taco Shells, Sour Cream, Salsa

Beef Slider Station \$18 per person

Beef Sliders, Mini Buns, Sliced Tomatoes, Lettuce, Mayo, Ketchup

Classic Poutine Station \$15 per person

French Fries, Traditional Cheese Curds, Gravy, Tomato Ketchup and Lemon Aioli

Charcuterie Board \$20 per person

Locally Cured and Smoked Meats, Local Cheeses, Mustard, Chutney, Pickled Vegetables, Grapes, Sliced Baguettes



Beverage Service

The Matrix Hotel is pleased to offer Cash, Subsidized Cash and Host Bar arrangements.
 Cash Bar prices include gratuity and GST. For Host Bar, gratuity and GST will be applied to the final bill.

LIQUOR	HOST	CASH
House Brands - 1 oz	\$6.75	\$8.00
Deluxe Brands - 1 oz	\$7.75	\$9.00
WINE		
House Wine by the Glass (6 oz)	\$7.75	\$9.00
BEER		
Domestic	\$6.75	\$8.00
Imported	\$7.75	\$9.00
Non-Alcoholic	\$6.75	\$8.00
LIQUEURS		
House Liqueurs	\$6.75	\$8.00
Deluxe Liqueurs	\$7.75	\$9.00
OTHER		
Soft Drinks	\$3.25	\$4.00
Juices	\$3.25	\$4.00
Mineral Water	\$3.25	\$4.00

Matrix House Brands

Smirnoff Vodka
 Captain Morgan White & Dark Rum
 Captain Morgan Spiced Rum
 Malibu Rum
 Gordon's London Dry Gin
 Canadian Club Rye
 Johnnie Walker Red Label

Matrix House Liqueurs

Baileys
 Kahlua
 Sauza Gold Tequila
 Jägermeister

Domestic Beer

Canadian
 Coors Light
 Big Rock Grasshopper
 Alley Kat Aprikat

Matrix Deluxe Brands

Absolut Vodka
 Kraken Black Spiced Rum
 Crown Royal Rye
 Hendrick's Gin
 Glen Fiddich 12 Year
 Woodford Reserve Bourbon

Matrix Deluxe Liqueurs

El Jimador Reposado Tequila
 Grand Marnier
 Amaretto Disaronno

Imported Beer

Heineken
 Corona
 Stella Artois
 Kronenbourg 1664



Wine Selections

Sparkling

Zonin Prosecco (Italy) - \$38

Pale, straw yellow with subtle green hues with a persistent perlage of rich mousse.

Dry & pleasantly fruity with a fresh, aromatic note on the finish.

Veuve Cliquot (France) - \$90

Pale gold with medium fine bubbles. Aromas of grapefruit, apple, orange peel & light biscuity notes.

On the palate white peach, lemon, apple, hints of mineral & smoke.

White

Ogio Pinot Grigio (Italy) - \$34

Aromas of citrus and melon lead to perfectly balanced flavors of natural citrus fruit with hints of honeydew melon.

Dry, soft and well balanced.

Luis Pato Maria Gomes (Portugal) - \$36

Crisp and fresh with an enticing array of clean fresh yellow plums and a slately texture.

Cave de Saumur Chenin Blanc (France) - \$38

Intense aromas of white fruit, flowers & citrus on the nose. Mouthwatering acidity with a citrusy, mineral finish.

Domaine Potardiere Sauvignon Blanc (France) - \$40

Floral and fruity aromas, generally with mineral notes. Dry, yet refreshing, smooth and balanced.

Catena Chardonnay (Argentina) - \$42

Notes of citrus, pears, peaches and white flowers with a strong minerality and a dedicated note of vanilla.

Burrowing Owl Pinot Gris (British Columbia) - \$54

This wine's lovely texture and fresh palate is dominated by citrus flavors,

which fold into tropical fruit, lime and green pears.

Rose

Juliette Rose (FRA) - \$42

Refreshing and elegant, bone dry rose wine, with layers of lively fruit and a bright, smooth finish.



Wine Selections Cont'd

Red

Pasico Monastrell Shiraz (Spain) - \$36

A blend of Monastrell & Shiraz grapes. Rich dark cherry & plum fruit is abundant, with a twist of spice.

Château Timberlay Bordeaux (France) - \$38

A fresh blend of Merlot, Cabernet Sauvignon and Cabernet Franc.

Rich with soft subtle tannins and a long finish with hints of cinnamon.

La Posta Pizzela Malbec (Argentina) - \$42

Beautiful purple red color with aromas of black cherries, dark fruits, dark chocolate and baker's spice.

On the palate the wine shows dark berry and plum flavors along with hints of sandalwood and spice.

Casa Silva Cabernet Sauvignon Gran Terroir (Chile) - \$44

Dark red with violet hues. Elegant aromas of red fruit and spices.

Notes of chocolate, black cherries and dried plums, combines with soft tannins to create a long finish.

Chateau de Saint Cosme Cotes du Rhone (France) - \$46

Syrah grown in ideal terroirs of the southern Rhone, this wine shows the varietal's typical

spicy notes of sandalwood, violets & black pepper.

Black Stallion Cabernet Sauvignon 2016 (California - Napa) - \$58

A soft and silky red with lots of dark-berry and toasted-coffee undertones, yet not overdone.

Full body, round and silky tannins and a flavorful finish.