



SOCIAL CELEBRATIONS MENU

HALO

BAR | BISTRO

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Above and Beyond

Host your next Social Celebration in the Living Room of the hotel, HALO Bar. From birthday parties, corporate gatherings, holiday parties, anniversaries or just about anything in life - HALO Bar provides a semi-private option with energizing music, chic atmosphere and attentive and inviting service staff.

R
RENAISSANCE®
EDMONTON AIRPORT HOTEL

The ULTIMATE PARTY

WHAT'S INCLUDED

Exclusive use of the "Elk Island" section located behind the bar. This is a semi-private section in HALO that will be roped off for your guests. Be immersed in the BAR atmosphere without the intrusions of other BAR guests.

Exclusive HALO Bar PARTY Menu. Build a custom party menu OR go with one of our themed party menus. They are perfect for an interactive stand up style party.

The guest of honor receives a "Navigator's Spin" cocktail to commence the evening.

Add in a DJ or Live Musical Guest (additional fee)



Cured Salmon Brushcetta with Blackberries & Apples
Spiced Honey Garlic Chicken Brochettes
Thai Beef Lettuce Wraps, Herb Yogurt
Portobello Burger Sliders, Crisp Onions, Goat Cheese
Crispy Brussel Sprouts with Smoked Maple Syrup & Almonds
Marinated Olives & Roast Vegetables, Beet Hummus & Crisp Pita Bread
Assorted Artisanl Cupcakes

\$54pp (minimum order of 15)

Cocktail Pairing: Cosmopolitan

the Carrie Bradshaw Experience

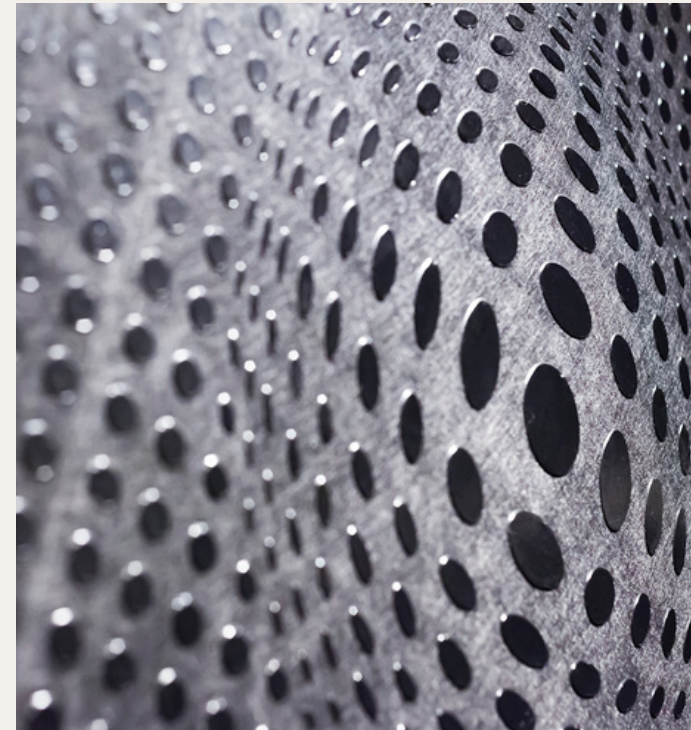


Hawaiian Ginger Chili Tuna Poke Salad Cups
Sri Lankan Curry Coconut Prawn Skewers
Prosciutto Wrapped Brie Crostini with Peach Chutney
Tandoori Chicken Naan Bread Flatbread, Red Onion, Jalapeno
Sweet Potato & Kale Fritters, Muhammara Dipping Sauce
Marinated Olives & Roast Vegetables, Beet Hummus & Crisp Pita Bread
Mango & Cardamom Creme Brulee

\$51pp (minimum order 15)

Cocktail Pairing: Manhattan

The International Bucket List



Brown Sugar Salmon Tacos, Avocado Lime Crema
HALO Crispy Chicken Wing Platter
Margherita Naan Bread Flatbreads
Leduc #1 Ultimate Loaded Nachos
Truffle & Sea Salt Popcorn
Classic New York Cheesecake, Sour Cherry & Vanilla Compote
Chocolate Brownie Ice Cream Sundaes, Chocolate Coated Bacon

\$53pp (minimum order 15)

Cocktail Pairing: Appletini

Backstreets Back to the 90's



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Classic New York Cheesecake, Sour Cherry & Vanilla Compote
Chocolate Brownie Ice Cream Sundaes, Chocolate Coated Bacon

\$53pp (minimum order 15)

Beers & Bros



HALO
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The
ULTIMATE
BIRTHDAY
PARTY

HALO RECEPTION APPETIZER MENU

SEAFOOD

- Cured Salmon Brushcetta with Lemon Ricotta, Blackberries & Apple (S)
- Bacon Wrapped Scallops with Rosemary Pesto (S/P)
- Hawaiian Ginger Chili Tuna Poke Salad Cups (S)
- Sri Lankan Red Curry Coconut Prawn Skewers, Chili Lime Dipping Sauce (GF,S)
- Brown Sugar Salmon Tacos, Avocado Lime Crema, Pineapple Salsa (S)

SEAFOOD

- \$7 each (min. 12)
- \$4 each (min. 24)
- \$7 each (min. 12)
- \$8 each (min. 12)
- \$7 each (min. 12)

MEATS

- Prosciutto Wrapped Brie Crostini, Peach Chutney (P)
- HALO Burger Sliders, House made patty, Pancetta Lardons, Cheese, Tomato Pickle Jam
- Bacon Wrapped Steak Bites, Bearnaise Sauce (GF)
- Thai Beef Lettuce Wraps, Chili Lime Drizzle, Herb Yogurt
- Spiced Honey Garlic Chicken Brochettes, Mango Lime Dipping Sauce
- HALO Crispy Chicken Wing Platter (HALO High Octane Wings/Honey Garlic & Lime/S&P), Smoky Ranch Dipping Sauce

MEATS

- \$6 each (min. 12)
- \$12 each
- \$7 each (min. 12)
- \$9 each
- \$7 each (min. 12)
- \$10pp (min 12)

VEGETARIAN

- Crispy Brussels Sprouts, Smoked Maple Syrup, Sherry Vinegar, Almonds (VG)
- Portabello Burger Sliders, Goat Cheese, Cripny Onions, Tomato Pickle Jam (V)
- Sweet Potato & Kale Fritters, Muhammara Dipping Sauce, Lemon (VG)

VEGETARIAN

- \$6pp (min 12)
- \$9 each (min. 12)
- \$7 each (min. 12)

V-Vegan, VG-Vegetarian, S-Seafood, P-Pork, GF-Gluten Free



HALO RECEPTION APPETIZER MENU

NAAN BREAD FLATBREADS

Grilled Steak & Mushroom, Roast Garlic Aioli, Truffle Oil
 Margherita, Sundried Tomato Pesto, Burrata, Arugula (V)
 Tandoori Chicken, Red Onion, Jalapeno

MEATS

\$8 pp (min. 12)
 \$7 pp (min. 12)
 \$8 pp (min. 12)

SNACKS

Chips & Dip - Potato & Vegetable Kettle Chips, Chef's Signature Blue
 Cheese & Bacon Dip (P)
 Canadian & Imported Cheeses & Cured Meats, Dry & Fresh Fruit, House
 Baked Seeded Cranberry Bannock, Peach Chutney
 Herb Marinated Olives, Oven Roast Balsamic Vegetables, Red Beet
 Hummus, Crisp Pita Bread (VG)
 Leduc #1 Loaded Nachos, Spicy Beef, Cajun Chicken, Guacamole, Sour
 Cream, Salsa
 Truffle & Sea Salt Popcorn (GF/V)

SNACKS

\$5 pp (min. 12)
 \$16 pp (min. 12)
 \$7 pp (min. 12)
 \$8 pp (min. 12)
 \$5 pp (min. 12)

DESSERTS

Assorted Artisanal Cupcakes (V)
 Chocolate Brownie Ice Cream Sundae, Salted Peanut Caramel, Chocolate
 Coated Bacon
 Classic New York Cheesecake, Sour Cherry & Vanilla Coulis, Honeycomb
 (V)
 Mango & Cardamom Creme Brulee (GF/V)
 Fruit Salad Cups, Mint Syrup (GF/VG)

DESSERTS

\$9 each (min. 12)
 \$8 each (min. 12)
 \$7 each (min. 12)
 \$8 each (min. 12)
 \$4 each (min. 12)

V-Vegan, VG-Vegetarian, S-Seafood, P-Pork, GF-Gluten Free